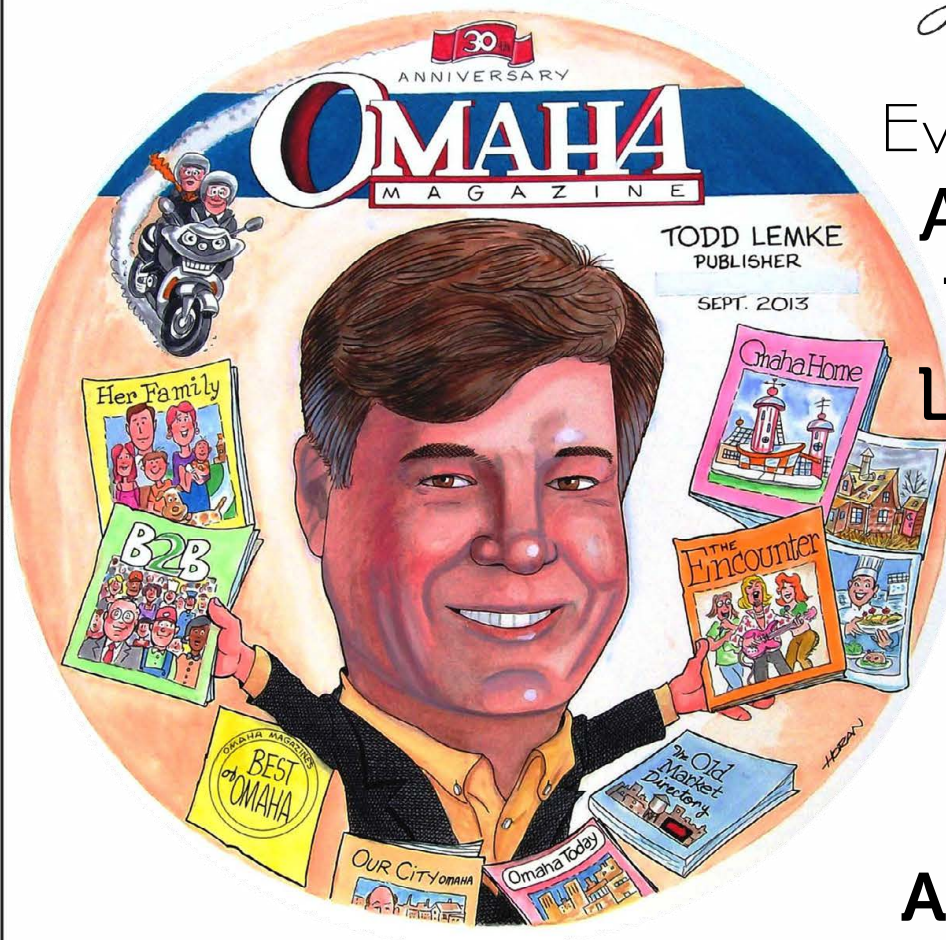


The Bluffs Food & Wine

November 2013 *gazette*



Event Report:
**A Taste of
France in
Little Italy**

Also inside

Beaumes-de-Venise Cake recipe

Todd Lemke Chosen as the 138th Face
on the Bar Room Floor

IWFS Dues Notice

Château Margaux

Mini-Series on Tawny Port Begins



A publication of the Council Bluffs Branch of the International Wine and Food Society

Editor's Corner

Our **Event Report** this month enters on our French dinner with all French wines in the heart of Omaha's Little Italy. Chef Hattam Catering has moved into the old Café de Paris, which started life as the Italian Gardens. Read about how those wines from lesser know appellations, such as the Costiere-de-Nîmes and Beauges-de-Venise fared. A recipe for the cake which uses Muscat Beauges-de-Venise as an ingredient was requested after the event and can be found inside.

I was one of the fortunate people in an absolutely packed Omaha Press Club who received an invitation to IWFS member, and publisher of our Bluffs Gazette, Todd Lemke's selection as the **138th Face on the Bar Room Floor** by the Press Club. That is quite an achievement. Todd is right up there (or should I say down there since he is, after all in the bar floor!) with Johnny Carson, Coach Bob Devaney, Warren Buffet and the other 137 honorees. Todd does so much for our IWFS, and I for one think he richly deserves the tribute. Low keyed, generous, soft spoken and even tempered, he is simply one of the nicest guys you'll ever meet. Our Bluff Gazette's professional look is due to Todd authorizing his amazing Omaha Magazine's

graphic artist, Katie Anderson, to make my scribbling and photos look good. I thought it appropriate to include a little summary of the roast in our Gazette for those who were unable to attend.

It's that time of year again: time to pay **dues**. I hope everyone decides to remain with our group. Dues are due by November 15th. Read inside how to determine your payment.

John Fischer continues his mini-series on the Bordeaux first growths with Château Margaux. These first growths are among the most famous wines in the world. Be sure to read and discover.

In anticipation of our January 17th tutored Port tasting at Espana, we start a three part series on the famous Portuguese wine, Port. Although the event will only feature one style of Port, Tawny, deciphering the Port maze is a bit of a challenge. I thought a bit of a primer on Port and its various styles would pique your interest for this event, which is limited to 24 people. Mark your calendar now so you don't miss it. The 40 year old Tawny sells for \$250.00 locally.

Tom Murnan



Photo courtesy of hugel.com

Event Report

October 18, 2013

A Taste of France in Little Italy

story and photos by Tom Murnan



Nineteen members and two guests journeyed to the heart of Omaha's Little Italy for a French meal at the former Café de Paris. Chef John Hattam is the current proprietor who rents the building from the Café's former owner, Ivan Konsul. The interior is much as Monsieur Konsul left it, down to the chairs we used for our event. John was the former Executive Chef of the French Café, so he is well versed in French cuisine. The theme of the event was **Lesser Known French Appellations d'Origien Contrôlée**. It is a challenge to buy French wines for a low price, but possible with careful searching. The event featured wines from the Côtes du Rhône, Morgon (Beaujolais), the Costiere-de-Nîmes, the Côtes du Roussillon, Crozes-Hermitage, and Beauges-de-Venise.



Appetizers started us off with **Pissaladiere**, a kind of French pizza on pâte brisée dough. Toppings included caramelized onions, black Nicoise olives and Parmesan cheese. There were two platters, one with anchovies and one without.

Our other hors d'oeuvre was **Gougères au Fromage Gruyère**, savory choux pastry balls of Gruyere, a kind of French Swiss Cheese, topped with large grains of salt. Eric Texier and Guigal provided two of our quaffing Côtes du Rhône wines, while Chapoutier provided a 2011 Bila Haut blanc and rouge.



Once at a long table that accommodated the whole group, we started with **Potage Crème de Cèps**, or cream of Porcini soup. The soup was quite

rich and made with fresh, not dried mushrooms. The wine, a 2011 Daniel Bouland Morgon **Vieille Vigne Corcelette**, had a tartness that cut through the cream and butter in the soup. My table mate, John Fischer, thought perhaps a Bordeaux would have been better at standing up to the richness and flavors, while I thought a good Burgundy would have more earthiness to match the mushrooms. But all in all, the Morgon did well. Morgon stands at the apex of Beaujolais quality hierarchy.



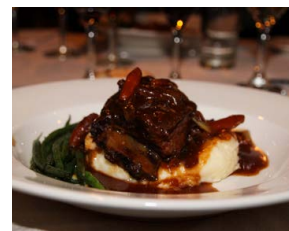
Paupiette de Poulet on a bed of **Champignons risotto aux truffles** and **Poulet au jus** was next. I was thinking the dish



seemed a little monotone color wise until I realized the kitchen forgot the green beans. They showed up with the beef course. Chicken breast stuffed with forcemeat (chicken mousse) and truffles formed the interior of the breast and provided moisture. The risotto was a perfect match in flavors and texture. The

accompanying wine, a 2011 Michel Gassier Costiere-de-Nîmes "**Nostre Pais**" was chosen because Robert Parker said it reminded him of a Château Beaucastel Blanc. It did not disappoint. Dry and minerally, it was a great match to the chicken. It was perhaps not quite as dry and minerally as a Beaucastel, but a tremendous bargain at \$14.99 plus freight.

The entrée found us with **Côte de Boeuf Braisée**, **Purée de pommes de terre**, **Légumes Glacés**, and those wayward **Haricot Verts**. The braised beef fell off the bone so tender were they, the mashed potatoes were rich and delicious, tasting of garlic and cream. This course had two wines. The 2011 **Domaine Lafage "Tessllae Old Vines"** came from the Côtes du Roussillon and was chosen because of a Robert Parker comment that it reminded him of a \$12.00 Côte Rôtie, one of the top wines of the Rhône. It was a good match. Although still a bit raw with the freshness of youth, it was velvety and had flavors of its Rhône varietals: Syrah, Grenache and Mouvedre. Give it another four years



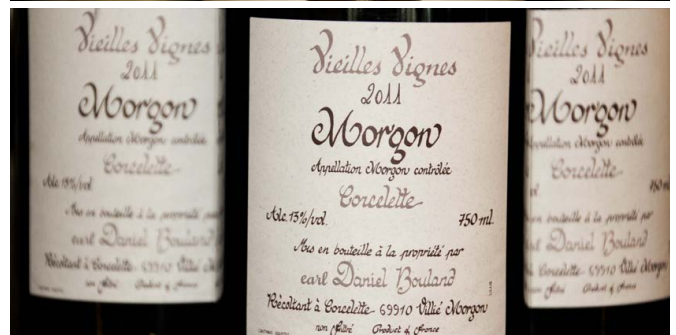
to really shine. The other wine was a 2009 made by one of the largest producers of the Rhône: **Guigal**. We tried a **2009 Crozes-Hermitage**, made from 100% Syrah. It was perhaps more earthy than the Tessellae and had the advantage of being two years older. A show of hands showed slightly more diners preferred the Tessellae than the Crozes.



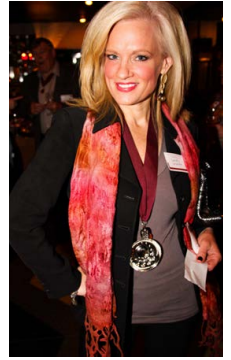
Dessert found us tasting a style of wine most members have never had before: a **Muscats Beames -de-Venise** from **Durban**. This 2010 was fresh and light, with citrus flavors. One thing immediately apparent to me was the addition of alcohol

to stop fermentation and keep the wine sweet before the yeast converted all the sugar to alcohol. Originally, we were supposed to have a crème brûlée for dessert, but I realized that the dessert might be sweeter than the wine. I switched to a cake made using the wine as an ingredient, a **Gâteau Beames-de-Venise aux Grains de Raisins**. Grapes were the other main ingredient in the cake, and it was topped with large grains of sugar. The orange garnish slices also had a great affinity with the wine. It was a wonderful match to the wine. I had a request for the cake recipe, which follows below.

Merci Beaucoup to Chef Hattam and his crew of three who provided attentive service. We will want to return again someday for another culinary adventure. *The Bluffs Food & Wine November 2013 page 4*



More photos of this event on the following page »



Beaumes-De-Venise Cake with Grapes

adapted from *Bon Appétit*



photos courtesy of: pastrystudio.blogspot.com

serves 8 to 10

Ingredients

1 ½ C flour
1 t baking powder
1 t salt
¼ t baking soda
¾ C sugar
3 oz (6 T) butter @ room temperature
3 tablespoons extra-virgin olive oil
2 large eggs
1 teaspoon grated lemon peel
1 teaspoon grated orange peel
1 teaspoon vanilla extract
1 C Beaumes-de-Venise or other good quality Muscat wine
1 ½ C red seedless grapes

Olive oil for preparing cake pan

Topping

1 oz (2 T) butter @ room temperature, cut into small pieces
2 T sugar

Directions

Preheat oven to 400°F. Brush 10" spring form pan with olive oil. Line with parchment and brush parchment with olive oil.

Sift flour, baking powder, salt and baking soda together.

Beat 6 tablespoons butter and 3 tablespoons oil together until smooth.

Add ¾ cup sugar and beat until thoroughly mixed.

Whisk in eggs, one at a time until blended.

Add citrus zest and vanilla.

Add flour mixture alternately with Muscat in 3 additions each, starting and ending with flour. Stir just until smooth after each addition. Be careful not to over mix.

Pour batter into prepared pan and smooth the top.

Press grapes lightly into the batter.

Bake cake until the top is set, about 20 minutes.

Open the oven door and dot the top of cake with 2 tablespoons of butter and then sprinkle 2 tablespoons sugar over the surface of the cake.

Continuing baking until the cake is a beautiful golden color and a tester placed into the center comes out clean, about 20 minutes longer.

Cool in the pan on a rack for about 20 minutes. Run a thin knife around the edges of the cake and release the sides of the spring form pan. Cool.

Todd Lemke chosen as the 138th Face on the Bar Room Floor

Our very own Todd Lemke was selected for this honor by the Omaha Press Club. Don Summerside lets us read what his roasters had to say about him. It will give you an idea of his sterling character.



Lemke saluted as simply 'the best'

By Don Summerside, OPC News Copy Editor

"Best of Omaha"

The title of Omaha Magazine's popular readers' survey took on added meaning when magazine publisher Todd Lemke was honored as the Omaha Press Club's 138th Face on the Barroom Floor.

Wendy Wiseman, one of the event's roasters, gave the phrase a personal touch when she finished her salute to Lemke with, "You're the best of Omaha."

And the honoree, president of Omaha Publications, said "Best of Omaha" encompassed the entire community, as he thanked staff, family and friends for the success of his numerous publishing ventures.

In 1983, Lemke purchased the forerunner of what became Omaha Magazine. The publication has grown to more than 36,000 copies per issue on newsstands and by subscription. In addition, the in-room hotel version of Omaha magazine has the potential to reach a half-million visitors each month.

Lemke also has launched dozens of other publications and now publishes 14 titles.

Lemke's roasters at the Sept. 25 OPC event shared at least two things in common – a longtime friendship with Todd and an admiration for his entrepreneurial talents.

Gil Cohen, executive vice president for sales and marketing at Omaha Publications, also served as emcee for the roast. He recalled his first encounter with Lemke 30 years ago:

"I was a young manager at Marriott when he brought his magazines to the hotel to distribute, and I thought, 'What a poor schmuck – having to deliver these magazines, sell these magazines, publish these magazines.' Now you see us 30 years later, and I'm the poor schmuck."

In 1977, roaster Steve Wiley recruited Todd to Lambda Chi Alpha fraternity at the University of Nebraska in Lincoln.

Several years later, Lemke lured Wiley away from a Texas job and back to Nebraska and a real estate career. Today Wiley is co-owner of Smarter Choice Real Estate in Lincoln.

At UNL, Wiley recalled, "Todd became known for a series of clever ways to make money and at the same time to meet girls. First there was a summer of selling pots and pans, targeted at female residents of apartments. Next came in-home demonstrations of vacuum cleaners. Then he sold pepper spray to – you guessed it – college girls."

Wendy Wiseman, vice president and creative director at Zaiss & Co., illustrated her roast of her cousin with a family slide show dating back to their

childhoods. Included was a photo of young Todd's entrepreneurial spirit – a Kool-Aid stand at Hanson Lake, where his family once lived.

Artist Jim Horan's newest Face on the Floor portrays Lemke surrounded by his many publications. Horan jokingly commented: "I was worried that he might start three or four new ones before this drawing was done." ("I'm still young, Jim," Todd interjected)

Also in the illustration, Todd and his wife, Sandy, are pictured speeding around the Omaha Magazine logo on their BMW motorcycle.

Alluding to the ever-growing numbers of Omaha Magazine's "Best of Omaha" survey, Horan drew laughs when he added: "I hear that out of 10,000 eligible winners, only 20,000 won the coveted award."

In response to the roasts and toasts, Lemke said: "I truly am humbled – and rightfully so, after hearing our roasters – to be here tonight. Part of life is surrounding yourself with good people, and that's what we have in this room tonight."

"When you simplify down what Omaha Magazine is, that's how we make our living. We show the best that Omaha has to offer, and aren't we all fortunate that we have lived in a city that has really thrived in the last 30 years?"

IWFS CB Dues Notice

Our annual membership dues will come due November 1st. Membership chair Diane Forristall will send out an email notice, but in case you need a reminder, here is a summary of the different categories of dues.

IW&FS Council Bluffs Branch 2014 Dues	National Dues	CB Branch	Total Due
Couple Membership	89	50	139
Single Membership	65	25	90
Couple Membership (Paying national dues through another branch)	0	50	50
Single Membership (Paying national dues through another branch)	0	25	25

Tip for dual members: Men who are a single member of the Omaha branch should consider joining the Council Bluffs branch as a couple. This way instead of paying for 2 single memberships at \$65 each for international dues they would just pay \$89 for both as a couple, plus \$25 per person for branch dues. The total couple price for the Council Bluffs Branch, then, is \$139.00

You will then deduct \$65 from your Omaha invoice since you will have paid your international dues as a couple through Council Bluffs. It saves you \$41 ($\$65 \times 2 = \$130 - 89 = \41). However if you prefer to have Omaha as your primary branch you would pay international for 2 single memberships along with your respective branch dues.

Make check payable to IWFS-CB and mail to: Diane Forristall, 12173 350th St., Macedonia, IA 51549 no later than **November 15, 2013**.

Questions? Phone Diane at 712-486-2511 or email her at diane@forristall.us

Steve or Patti Hipple can also assist you.

Jealousy is all the fun you
think they had.

-*Erica Jong*

Château Margaux

by Dr. John Fischer



This majestic 1st growth Château has a rich history dating back to the 12th century at which time it was known as La Mothe de Margaux (the word stems from motte meaning a small hill). At the time, most of the land was being used for the production of sugar beet, as was common across much of this part of Bordeaux. However, it was not until ownership passed to the Lestonnac family that the estate began to bear a resemblance to the Château Margaux that we know today. By the beginning of the 18th Century, this same family began to concentrate on viticulture. To this day, the property has seen little change in either size or layout.

Over the years, wines at Margaux gradually improved and began to receive serious public attention. Indeed, the 1771 vintage was the first claret ever to be sold at Christie's. The 1784 vintage saw another historical moment. Records show that Thomas Jefferson, a dedicated oenophile and subsequent U.S. President, purchased several bottles of the 1784 vintage. Margaux continued to make high quality wines through a series of several other owners. However, the end of quality production occurred when Elie du Barry, the last of this series of owners, met the guillotine during the French Revolution.

The present grand manor house was constructed in 1801, but it wasn't until near the mid 19th century that the estate again began producing high quality wines. In the 1855 classification, Château Margaux was easily ranked as a first growth. Nevertheless, following this well deserved accomplishment, wine quality drastically slipped, and the estate only survived by relying on its rapidly disintegrating reputation. The wines of the 1960-70's were a disaster. The turnaround occurred when the Mentzelopoulos family entered the picture. Under their direction, wine quality abruptly improved.

Mentzelopoulos died in 1980, long before he could see the full effects of his labors, and the estate passed to his young daughter. Fortunately, with the help of the highly respected wine consultant, Emile Peynaud, and the management provided by Paul Pontallier, the wine returned to a status deserving of a first growth estate. All Château Margaux wines over the past dozen or so years have received a score of greater than 90 points by the Wine Advocate.

So much for the capricious history of the estate, and now on to the main course: the character of the wine. The estate is planted with all four of the common red Bordeaux varieties: Cabernet Sauvignon (75%), Merlot (20%), Cabernet Franc (2-3%), and Petit Verdot (2-3%). Cooperage is done on site, and wine is fermented in oak barrels. The soils are typically gravelly with a clay base.

Although the great growths of Bordeaux have many traits in common, there are numerous distinguishing qualities that are archetypal for Château Margaux, and these signatures are best expressed in outstanding vintages.

The structure of Margaux is renowned for its smooth, soft, suave, silky texture. Tannins are supple, sweet, and polished; it is uncommon to find tannins as stout and aggressive as those frequently found in the majority of wines from the Pauillac. Acidity is controlled and rarely aggressive. There is delicate balance and great precision in the construction of this wine.

One of the diagnostic traits of Margaux is its great purity of distinctive flavors. There is a repertoire of scents and flavors that are very typical for this wine. High on the list is the distinct perfume of flowers. The scent of violets is touted by many oenophile, and this indeed may be most typical; however, stronger floral aromas such as roses are also common. This floral fragrance is without doubt the most signature trait in the wine.

As the wine is predominantly made from Cabernet Sauvignon, it should be of no surprise that flavors of black currant (cassis) are central to the wine. Nevertheless, scents and flavors of licorice, black fruits—especially blueberries, and smoky grill notes are favorite haunts of Margaux.

Margaux does not quite have the life span of the great growths from the Pauillac; however, there are some exceptions. The 1900 vintage, which sells for >\$3000/bottle and holds a 100 point score by Robert Parker, is now fully mature, but time to drink up. More typically, the life span of Margaux is between 20 and 35 years.

Château Margaux is clearly worthy of its rank as a first growth; however, it would be difficult to make this statement with sincerity looking back a few decades ago. There are few wines that have the finesse, refinement, perfume, concentration, and lifespan of Château Margaux.



John Fischer is a member and two-time president of the Omaha Branch of the IW&FS, past director of the Nebraska Chapter of LADV, and founding member of the Council Bluffs Branch of the IWFS. He teaches a course on wine and matching wine with food at the Institute for the Culinary Arts in Omaha, NE and is author of two books: *The Evaluation of Wine* and *Wine and Food - 101*.

Tawny Port 101: What is it?

by Tom Murnan



Photo courtesy of www.taylorreason.com

In anticipation of our Tutored Tawny Port event on January 17, 2014, we begin a new series on Port, with an emphasis on Tawny. If all you have ever had have been 10 and 20 year old Tawnies, this should be an eye opener for you because we are planning on also sampling 30 and 40 year olds. Having returned from Portugal June of 2012, where Mary and I went to the Wiese and Krohne Lodge, we were treated to a range of Colheita (vintage dated) and regular Tawnies, I can tell you I was bowled over by the quality. For this and the next two Gazettes, we will focus on this aspect of Port. Where Vintage Port represents only about 2% of all Port, Tawny is by far the favorite of the Portuguese themselves.

True **Tawny Port** is a dessert wine made along Portugal's Douro River from red grapes. Like all Ports, it is fortified with neutral grape spirits. It can range from medium dry to moderately sweet. Where the most famous Ports are **Vintage Port**, which are only aged in cask for two years, and then bottled, Tawny Ports are left in the wood for years. How many years is specified as ten, twenty, thirty or forty. In Europe, they also have the category of over forty. **Colheita** ports are Tawny Ports that are vintage dated. If they are destined to be a Tawny, only the best grapes can be used. The prolonged wood aging is key. As the wine ages, it picks up the flavor of the wood and turns the color of the wine to a tawny hue. The longer the wine is in the wood, the darker the color. Selection of the wooden vessels are part of the Lodge's house style, and can range from the size of a Bordeaux barrel to large **toneis** (horizontal) or **balseiros** (vertical) structures that can hold thousands of liters of port. Like Madeira, tawnies are resistant

to the effects of oxygen that can destroy a regular wine. This is because when the wine is exposed to oxygen **very slowly** through the microscopic pores in the oak, and there is the presence of **high alcohol**, which inhibits the formation of acetic acid. The oxygen reacts with amino acids and proteins in the wine to change them into other chemicals such as aldehydes, which gives the wine the smells and flavors associated with wood aging (nuts). Eventually, the wine becomes resistant to the effects of oxygen and helps to stabilize it. A bottle of opened tawny can still be good a month after opening if it has been refrigerated. This is about the maximum length of time it can remain opened, unlike Madeira, which can remain open for about nine months and still be OK. The longer the Tawny has aged in the wood, the longer the opened bottle can survive the effects of oxygen once opened. However, since Tawnies have been in an oxidated environment their whole lives, once bottled, they no longer improve, and should be drunk, not further cellared.

When a label indicates 10, 20, 30 or 40 years old, this means it is a blend of multiple casks and years. It is not the actual mathematical average age of the wine. Rather, the age indication is a measure of the target age of the blend. Tawnies are very versatile with desserts, going well with fresh berries, nuts, crème brûlée, butterscotch pudding, crème caramel, Bananas Foster and many more. Restaurants and consumers like it because if you don't finish the bottle, it still stays good for about a month. The Bluffs
Food & Wine
Gazette

*Next time: Navigating through the
Port Nomenclature Maze.*



When you hire **Omaha Door & Window** for your home remodeling needs you can expect exceptional service and quality products.

With having served more than 130,000 customers for over 50 years we are a company that you can trust to be there after the sale.

Our products include **Garage Doors, Windows, Siding, Entry Doors, Attic Insulation, Sunrooms** and **much more**.

www.omahadoor.com

402-733-6440

Upcoming Council Bluffs Branch Events! Mark Your Calendars!

November 1 • The Kossows team up with the Fenners for another event at the Fenner house. If you didn't go last year, be sure to make it this time. Northern and southern Italy as well as Sicily will be the focus.

December 8 • Patti Hipple and Todd Lemke hosts this formal President's Dinner at the Omaha Press Club. We will start with a Champagne reception and appetizers. Then follows Sea Food Chowder, Duck à la Orange paired with Bordeaux and Cab, New York Strip or Veal Loin paired with a Rhône and a Pinot Noir, and Hazelnut chocolate ganache.

January 17 • Tom Murnan will host a tutored Tawny Port tasting at España Tapas Bar in Benson. Due to the expense of the Ports, this event will be limited to 25 persons. A Tapas dinner will follow the tasting. Plan now on attending.

Hosting an event?

Let us know when, where and a little bit about what's going on!

We would love to include YOUR event on the calendar!
email details to: stephenhipple@hotmail.com

The International Wine & Food Society of London, England Council Bluffs, Iowa Branch - Executive Committee

President.....	Patti Hipple	stephenhipple@hotmail.com
Vice President.....	Bob Kossow	bob.kossow@cox.net
Treasurer/Membership	Diane Forristall	Diane@Forristall.us
Secretary.....	Suzanne Kossow	suzannem@cox.net
Cellar Master.....	John Fischer	jrudyf@cox.net



The Bluffs
Food & Wine
November 2013 gazette

PUBLISHER: Todd Lemke
EDITOR: Tom Murnan

GRAPHIC DESIGNER: Katie Anderson

KEEPING In Touch!

Please notify Club Membership Chairman Diane Forristall at Diane@Forristall.us to let her know if you are interested in hosting an IWFS event.

PURPOSE: To meet communication and service needs, to broaden participation and understand and to be an information exchange for the membership of The International Wine & Food Society in the Americas.

All versions of Wine & Food Gazette are published monthly by Omaha Magazine, LTD, P.O. Box 461208, Omaha, NE 68046-1208. Telephone: (402) 884-2000. No whole or part of the contents herein may be reproduced without prior written permission of Omaha Magazine, excepting individually copyrighted articles and photographs. Unsolicited manuscripts are accepted however no responsibility will be assumed for such solicitations. The opinions expressed in this publication, except as specifically stated to the contrary, are solely the opinion of the author and do not necessarily represent the views of the Board of Governors of the Americas. The International Wine & Food Society, LTD., the publisher and any officer, director, member or agent thereof. The international Wine & Food Society does not endorse advertisers' products and is not responsible for damages incurred from the use of such products nor does it guarantee such products.