

# The Bluffs Food & Wine

December 2013 *gazette*

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

## President's Comments



Dear Members,

The last two years have been a wonderful experience for me. One of the best experiences was making new friends. Another plus, I was forced into slightly overcoming the fear of speaking in front of a large group.

The goal of your executive committee was to present you fine wine and food events that were educational, gastronomic, and hopefully a pleasurable experience for you. It takes great teamwork. The accomplishments made in this club could not have been done without the help of our hard working executive committee.

Members, this is your club. If you are interested in helping organizing a dinner or have any ideas how to improve our branch, please let me know. Our growth, wine tastings and dinners depend on your support.

The total number of wines in our branch cellar has increases every year. We have added Italian Super Tuscans, Chiantis, French Bordeaux's, Sauternes and Rhone wines to the cellar. Many of the wines you have tasted throughout my term have come from the cellar. For the Presidents Holiday dinner, we will be drinking a 2008 Bergstrom Cumberland Pinot Noir Reserve and 2006 Hall Cabernet Sauvignon from the cellar. Our goal is to serve wines that are near or at their peak of maturity. We do not serve wines that are too young and not ready to drink. If they need more age, we leave them in the cellar. Our branch only purchases high quality wines when we can buy them at a very reasonable price.

Belonging to the IW &FS is a wonderful way to make new friends, experience fine wines and authentic food. Another plus is the opportunity to travel aboard, attend festivals or great weekends in Europe, Thailand, Vietnam, Australia, New Zealand or South Africa, to name just a few. Members throughout the world have told me they love IW&FS organized vacations because they know they will experience some of the world finest wines pair perfectly with gastronomic cuisine while traveling with like minded people from all around the world.

Your new President will be Bob Kossow and your Vice President will be Tom Murnan. I have great confidence in your new leaders and the executive committee.

Thank you for your support.

Best, of wine food and friends,

*Patti Hipple*  
President

## Editor's Corner

I thought I would bring out the old top hat in anticipation of the formal President's Event at the Omaha Press Club on Sunday December 8th. This is the premier event of our Branch and the final event of President Patti Hipple before she turns the reins over to President elect Bob Kossow. Please consider attending what looks like a grand affair with two wines for every course. I, for one, would like to thank our outgoing President for all her work and volunteered time. People do not realize how much time and effort goes into running a branch like ours. You have to be organized and keep your committees organized as well. She attended virtually all the executive committee meetings where planning takes place. If there was a gap in the event schedule, Patti would jump in and plan an event. When I joined the Council Bluffs Branch in 2011, there were about 28 members. Today we have 40. So, **Thank You, Patti**, for all your efforts. It was appreciated! I have included a **Photo Montage** of Patti's two years as President. Although technically outside her presidency, I could not resist including the first **2011 Titanic event** at the Renaissance Mansion. It's not every day that we could dress up in flowing dresses and fine millinery, or tail coats and top hats, to add a bit of spice to our event. Enjoy this stroll down the recent historical lane.

We had a wonderful, informal **Italian dinner** at the intimate and cozy residence of **Elaine and Bob Fenner** in the rolling hills of Council Bluffs. I knew from last year this was one event I did not want to miss. Elaine is an accomplished chef, and husband Bob supports her efforts by clean up and actually making one important part of this Italian meal from scratch. Read on inside for a description of the evening and a very satisfying meal. Elaine provided a few **recipes** that you can put to good use this coming winter.



Photo courtesy of hugel.com

**John Fischer** continues his Bordeaux First Growth mini-series with **Château Haut Brion**. Completely surrounded by urban sprawl, the château none-the-less is making spectacular wine today. I bought some 1989 Haut Brion for my son Tommy when he was born. It was rated 100/100, a perfect score, by Robert Parker. Lucky boy, prescient father! Now the value has gone up so much in 24 years he is afraid to drink it!



**Elizabeth Cannon**, who works in the wine trade, brought one of her distributors to Dixie Quicks to talk about his portfolio, about Bordeaux futures, and to taste four bottles of French Bordeaux. **Suzanne Kossow** penned a summary of the lunch. If you want to learn about Bordeaux futures, be sure to read this article. Elizabeth will continue to let us know of future wine events via club email. The only thing I have to add to the futures article is that if you do buy futures, you had better be reading the wine reviews to discover which wines had the best scores.

Please note date change for the January event. Still on Saturday, it is moving from 1-17-2014 to 1-24-2014. We continue our other **mini-series**, this time **on Port**. Although our **January 24th** event will feature a tutored tasting on Tawny Ports only, I thought it important to know the whole universe (or should I say maze) of Port styles, including the best known, Vintage, to lesser known styles, such as Late Bottled Vintage. Read about **deciphering the Port Maze** inside.

*Tom Murnan*

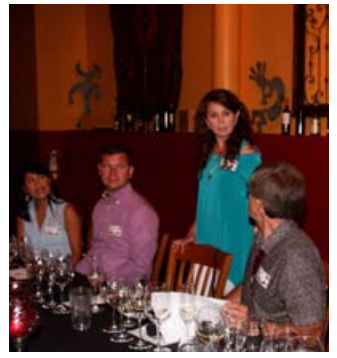
### Cover photo

Antique solid wood Pinocchio centerpiece, circa 1940's, from the Fenner dining room table.

## Patti Hipple Presidential Years 2012 - 2013



*More photos from Patti's Presidency »*



## Event Report

November 1, 2013

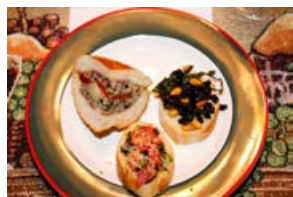
Cena con Invitati: Italian Dinner Fenner Style  
story and photos by Tom Murnan

Almost a year ago to the day, the Branch gathered for another wonderful dinner at the home of Elaine and Bob Fenner, a Tapas meal. This year, twenty-five members and three guests enjoyed a six course Italian meal in an intimate and comfortable setting. Casa Fenner is chock full of wall art, travel mementos, antiques and anything that has to do with food. Elaine is Italian and Spanish by birth, and her cousin, Mary Ann Esposito, is an author and cooking show host of PBS' *Ciao Italia*.



The format was informal, and we were spread around four tables, picking up new flatware and plates for every course. We were instructed to rotate tables after every course to facilitate mixing. One of the tables had the Esposito book, as well as a reproduced page of *A Taste of Italy*, as the centerpiece.

Hosts Bob and Suzanne Kossow were at the bar dispensing Prosecco as our starter wine. The Antipasti course consisted of four items: **Crostini di bietole, pignolia e uva sultanina** - crusty bread with Swiss chard, pine nuts & currants; **bruschetta di olivenere, pomodoro e pecorino** - toasted bread with olive tapenade, tomatoes and Romano cheese; **muffelato**, an Italian sandwich made famous in New Orleans, with provolone, salami, artichokes red peppers; and **melanzana caponata** - eggplant, tomatoes and pine nuts I asked for a recipe for the muffelato.



President Patti Hipple introduced our newest members, Dan and Jennifer Hamann, who joined tonight. Welcome Jennifer and Dan! Elizabeth Cannon, who was instrumental in choosing the wines, then spoke of Italian wines.



She said that "the most important thing is to over-consume" Italian wines, because they are more like a food. The 2009 Falesco Merlot was served with the antipasto. She pointed out that Merlot is the fifth widest grape varietal grown in Italy, something I would have never guessed. Falesco, she taught us, is like a Kermit Lynch: very particular with the quality of their wines.

The Primi course consisted of two kinds of soup. **Zuppa di patata con salsiccia, verde senape, di fagioli** is a hearty soup of potato, Italian sausage, mustard greens and white bean. It, along with some panni, would be a tasty comfort food for a hearty winter evening dinner. I asked for the recipe. The second soup, **zuppa di quadrucci** consisted of square pasta with a parsley leaf in chicken broth. Bob Fenner revealed to me that he makes all the pasta fresh, and adds the leaf in the middle of the square. The broth was a rich brodo (broth), made from a whole chicken. A 2006 Ruffino Toscana Modus, consisting of 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot accompanied the soups.



The **Secondi Piatti di Pesce** consisted of seafood and a salad. The **capasante al forno** was a mix of Bay and Sea Scallops, lightly sautéed in olive oil, then baked with a topping of bread crumbs and cheese. The salad was a colorful **insalata di fagioli bicolore** - green and white bean salad with black olives, which was topped with onions and a

**Vine + Branch Meyers Lemon Olive Oil** dressing, making it wine friendly (olive oil not vinegar) and lively (the Meyers lemon taste). A Meyers



lemon is half lemon and half orange. This oil can be found in Omaha's Old Market at a store named Vine + Branch. A 2010 Felsin I Sistri Chardonnay was paired with the seafood.



We then moved on to the main course, the **Secondi Piatti di carne**, which consisted of two dishes. The **Torta Rustica** was an Italian sausage pie, composed, along with the sausage of ricotta, spinach, and marinara sauce. The other dish was **Manzo Bracciacoli**, rolled beef with Pecorino and red wine

sauce. After seasoning, tenderloin was rolled and tied by hand, sautéed lightly in olio olivo (olive oil) ahead of time, and later finished in hot tomato sauce. Elaine told me in Italy, they don't sauté the beef ahead of time. They just let it cook in the hot sauce. I asked for this recipe as well.

This time we had two mature wines to compare, compliments of the Hipple cellar. 1997 Brunello di Montalcino Casnuova dele Cerbaie, WA 90 competed against a 1997 Brunello di Montalcino Fattoria dei Barbi, WS 92. The Barbi was still tannic, powerful, and noticeable with high acidity. It was out of balance with the high tannin and acid. I wondered if the fruit would fade altogether before the tannins resolve. The Cerbaie was more mellow, less tannic, and better balanced. Although it got the lesser score by Parker, it was the preferred wine of the pair. Thank you Steve and Patti for donating these bottles.

The Dolce course consisted of three items: A rather thick biscotti covered with powdered sugar, a cannoli, and another thinner biscotti half dipped in chocolate. 2011 Saracco Moscato d'Asti was the sweet wine paired with the dolce. We finished with a Lemoncello as a digestive.



When we arrived we had to guess how many corks were in a basket. The four glorious winners were the ones who came closest to the number 258 without going over. Alan Fisher, Deb Tritsch, Todd Lemke and Jennifer Hamann all took home some rather long containers of home-made pasta, laboriously created by Bob Fenner.

Many thanks to our chef, Elaine, and Bob Fenner, who in addition to making the pasta did the dishes and cleaned up. It was truly a memorable meal. And thanks to our hosts, Suzanne and Bob Kossow, along with Elizabeth Cannon who helped select the wine, for relaxing and educational event.



More photos of this event on the following pages »



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More photos of this event on the following pages »



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Always borrow money  
from a pessimist. He  
won't want it back.

-Oscar Wilde

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## Zuppa di Patata con Salsicca, Verde Senape, di Fagioli

(Potato, Italian Sausage mustard greens and white bean soup)

Recipe from Elaine Fenner



serves 8

### Ingredients

- 5 Medium to large red potatoes
- 5 Medium white potatoes
- 3 quarts Chicken stock. (Imagine brand, Pacific brand and Trader Joe's are all good brands).
- 2 packages (2.8 lbs) Italian Sausage (like Johnsonville brand, mild, spicy or 1 of both). This can also be purchased without the meat casings of the sausage.
- 1 Large onion, diced (optional)
- 2 or 3 15 oz cans Cannellini white kidney beans
- ½ lb fresh, cleaned mustard greens
- 1 Baguette or other crusty bread that can absorb the stock and not fall apart

### Directions

Using both red and white potatoes, peel and cut into bite sized (about one inch) cubes and place in a stockpot with enough chicken stock to cover, about 2 quarts. (Elaine uses aseptic cartons of chicken stock). Bring to a boil. While the potatoes are cooking, remove the Italian sausage from their casings and cook in a frying pan with a little water to keep from sticking. If you like onions, you can add them diced to the sausage. Do not overcook. You want the juice and flavor from the sausage (and onions) in the soup. When the sausage is no longer bright red, add it AND the juices to the broth. Stir well, and then use a potato masher and lightly break up some of the potato, leaving about half to two-thirds of the potatoes in chunks. The purpose of mashing is to thicken the soup using the starch of the potato. You may need to add more broth if the soup is too thick. If so, use the third quart.

Add cans of white beans. To reduce sodium, rinse beans first. Allow to cook for an additional 3-4 minutes, then add mustard greens, torn or cut into pieces. Cook an additional 5 minutes and serve with baguette or other heavy bread.

Keeps well in the refrigerator overnight or in a crock pot right after cooking. Can do ahead. May taste better the second day. Serve with hearty bread.

## Bracciacoli

(pronounced bra-shali)  
Recipe from Elaine Fenner



serves 8

### Ingredients

- 4 to 4.5 lbs Beef Tenderloin or Flatiron Steak
- Butcher string (Ask your meat department if you can buy some from them)
- Plastic wrap
- Olive oil or grape seed oil
- Salt and pepper
- 1 bunch fresh Italian (or regular ) parsley, chopped
- 2 cloves fresh garlic sliced thin (or use garlic powder to taste)
- 1 cup grated Pecorino and/or Romano cheese
- 16 oz Tomato Sauce homemade or store bought (Muir Glen, Sorrisos (from Firth, Ne.), or Rossi Pasta from Vine + Branch in the Old Market are all good).

### Directions

If using a tenderloin, trim off the fat and membrane. Thinly slice the tenderloin or flatiron in strips about 3 inches wide and 6 to 7 inches long. Using plastic wrap, pound the steak strips until thin but not fragmented. Brush each steak with olive oil, then sprinkle with salt and pepper. Sprinkle with fresh Italian parsley, chopped fresh garlic sliced thin OR use garlic powder, then top with Pecorino and/or Romano cheese. Roll the meat tightly and tie with butcher string. You can do this a day ahead and refrigerate in a tight container.

Sautee the bracciacoli in grape seed oil or olive oil until brown. In another pan, warm the tomato sauce. Place the browned steak in the sauce to continue cooking. Using scissors, remove the string before serving. The beef roll should stay together.

You can also cook the meat to 145° internal heat in the sauce and skip sautéing it separately. Remove the string and serve with the sauce the beef was warmed in.

## Muffelato

This is an Italian sandwich made famous in New Orleans  
Recipe from Elaine Fenner



yield 24 appetizers

### Ingredients

6 Hard rolls about the size of an orange  
Butter for spreading  
½ Cup black olives drained and rinsed  
3 tsp fresh basil, chopped (or use 1 tsp dried)  
¼ cup olive oil  
12 slices provolone cheese  
12 slices hard salami  
1 small jar marinated artichokes  
1 small jar red roasted peppers (pieces)  
Plastic wrap

### Directions

Slice the rolls, but not all the way through. Remove the inside of the roll and reserve the bread pieces. Butter both insides of the roll.

In a food processor, add bread pieces, olives, basil and olive oil. Pulse the processor. The mixture should hold together when pinched but should otherwise be loose.

To one side of the rolls, add a slice of provolone, a slice of salami, and the bread mixture. Then add the artichoke hearts and the red roasted peppers.

Repeat this sequence. (If it is a large roll, it could take 3 sequences.) Close the roll and tightly wrap in plastic wrap. Refrigerate for 24 hours and up to 48 hours.

To serve: remove the plastic wrap and cut into quarters, using a sharp knife. Arrange on a platter and serve.

# Château Haut-Brion

by Dr. John Fischer



Grapes have been grown on the Haut Brion property since Roman times; nevertheless, the estate, Château Haut-Brion, was not established until 1525 and construction of the actual chateau wasn't begun until 1549. Although the estate has had its hard times it has also prospered. Over the years, wines from the estate were admired by several notable people; foremost of these were English King Charles II, Jonathan Swift, Samuel Pepys, and Thomas Jefferson. The 17th century brought considerable success to the property by becoming Bordeaux first internationally acclaimed winemaking estate.

In the classification of 1855, Château Haut-Brion was classified Premier Grand Cru. It was the only estate from Graves that was included with the three established first-growths of the Médoc. The quality of the wine in the 19th century was apparent quite impressive, as they were consistently higher in price than any other Bordeaux wine. However, the early 1900s brought difficult times to the estate and it was sold a number of times to a series of unsuccessful owners.

In 1935, the Dillon family purchased the estate making it the only first-growth to be American owned. The property was

run-down and in very poor condition, and considerable sums were invested to modernize the facility. Haut-Brion flourished in the '50s and early '60s, but the late '60 to late '70s saw the wine drop-off in quality. The 1982 vintage began resurgence in quality that has progressed to the present time. The wines over the past dozen or so years have had a spectacular record.



It is surprising how each of the great growths have their own unique parcel of scents and flavors, and Haut-Brion is the perfect example. The wine usually has the least intensity of color and shows brown tones sooner than the other great growths. They are relatively low in tannins and have a relaxed loose-knit and open structure. Flavors are focused and easy to identify. There is a central core of savors at the heart of the wine that replicates itself year after year. Fundamental to the hub are flavors of raspberries, earthy minerals, and smoky tobacco. You will find at least one or two of the elements in this trio in about every bottle you taste. Further embellishing this core is a phantasmagoria of tastes and scents such as flowers, smoke, mocha, cassis, graphite, and licorice that season and enhances these central elements. Supporting this montage of savors is a foundation composed of smooth, ripe tannins and judicious levels of acidity that are weaved together seamlessly to meticulously balance the whole package.

The composition of the wine is approximately Cabernet Sauvignon- 55%, Merlot- 25%, and Cabernet Franc- 20%,

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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*.

# An Afternoon at Dixie Quicks

by Suzanne Kossov



On Wednesday, November 13, 2013 Elizabeth Cannon organized a luncheon meeting at Dixie Quicks in Council Bluffs for our club to meet with Curtis Reis, Import Manager of A. Bommarito Wines from St. Louis, Mo. Curtis is one of the distributors that Elizabeth works with at Okoboji Wines. It was a great opportunity for us to learn about A. Bommarito Wines and how our IW&FS club could possibly benefit from their offerings to increase our wine cellar.

Our host, Curtis is a product of Fremont, CA growing up in the wine country. He remembers at 16 going with a neighbor to a winery they worked at and learning early about wine and food. His wine knowledge increased from there. While attending college, he was approached by Safeway to run their wine department company for \$28,000. He quit college that day and worked 12 years for Safeway building their wine department in over 200 stores. Needless to say, he was “wined and dined” by a multitude of wineries. From there he went to work for David Berkley Fine Foods & Wine. This jaunt included providing wine for the Governor of California, Ronald Reagan, which led to providing wines for the White House. He told of stories of White House wine requests in the morning for delivery that day across country and how often planes were only carrying wine. Curtis has been with A. Bommarito Wines for 17 years. We asked him if he was able to travel to the import countries. He said “Yes, he even gets to travel to Council Bluffs.”

Curtis gave a brief history of A. Bommarito Wines explaining how the owner began by first owning Tony’s Restaurant in St. Louis and unable to import the wines he wished to serve. This led to him starting his own distribution company of imported wines. The company has grown to include 16 wine reps in 10 states. They import wines from France, Germany, Italy, Austria and Argentina. All of the wines sold by them are shipped in refrigerated containers to their distribution centers. Elizabeth pointed out that Okoboji Wines also has a refrigerated distribution center. The controlled temperature is a real plus for maintaining the wine’s quality. A climate controlled environment is something to consider when ordering wines from the internet.

## Bordeaux Futures

The discussion moved to available Bordeaux wines and also the concept of purchasing wine futures.

A wine future represents a purchase of a case of wine (12 750-milliliter bottles) to be delivered or collected at some future date. The wine has not yet been bottled at time of purchase; it remains in fermenting casks or barrels, and is prepared for the market according to the methods of the individual vineyard.



French producers of the Bordeaux region release en primeur wine futures in several tranches (slices), spread out over a few years. The market for a particular wine future will fluctuate from one tranche to the next, according to the general expert opinion of the wine’s quality. Before a case arrives at a retail shop, its price may have risen considerably from the first tranche -- or it may have remained the same.

You will not see your purchased wine for up to two years, and even then, you may have to wait until it is ready to drink, which can take up to seven years. The campaign usually begins in April to buy wine futures.

After a discussion of the Bordeaux wine region, a list of imported wines was provided that we could order from Okoboji Wines & A. Bommarito. He noted that this list is constantly changing. Since these wines are in inventory, partial cases may be purchased and there is no up charge as some distributors charge. Curtis’ guideline on drinking red imported wines is to hold for 10 years. For his personal use, he normally buys at least 3 or 4 bottles of one wine.

To highlight the lunch, Curtis shared French Bordeaux wines from his personal cellar for our tasting. They included 2011 Chateau Marjosse Bordeaux, Appellation Bordeaux Blanc Controlee, a white wine; 1988 Chateau Meyney, Cru Bourgeois, Saint – Estephe, a red Bordeaux (70% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc); 2006 Chateau La Pelouse Haut-Medoc (60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc) another red.

Those attending enjoyed the knowledge Curtis shared with us about French Bordeaux wines. Many thanks to Elizabeth for organizing the event!

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# The Port Maze: You Need a Map to Navigate

by Tom Murnan

The different categories on Port can be pretty confusing if you are unfamiliar with all its terminology. Coming upon the Port section in your local wine shop, the uninitiated have to navigate between such terms, most of the time having no clue as to the differences. What's the difference between Vintage Port and LBV Port (Late Bottled Vintage) for example? First, know that there are two categories: Vintage Port and everything else. The various categories comes under the everything else section. In reality, this breaks down into Wooded and Non-Wooded styles of Port. Use the following chart to help you in your navigation through the Port nomenclature and style.

**I. Vintage Port.** This is the king of Port, but is made in tiny quantities. Only the best quality grapes are use, and the wine spends only a short time in the wood, about 2 years. It is then left to age in the bottle. It is capable of aging for years. Vintage Port (VP) is not made every year. On average, only three years per decade are considered good enough to "declare" a vintage Port.

**A. Declared Vintage Port.** These come from a number of unspecified quintas.

**B. Single Quinta Vintage Port (SQVP).** These come from a specified quinta or vineyard and has the advantage that it can be made in non-declared years and is cheaper than VP. For example, Graham's Quinta dos Malvedos and Taylor's Quinta de Vargellas are SQVPs as is the Quinta do Vesuvio, all available in Omaha.

**II. Wood Ports** These Ports all spend more time in wood aging vessels than VP.

## A. Ruby Port

1. **Ruby** is aged in the wood for 3 to 5 years. It is ruby in color, very fruity, sweet and not meant to be cellar aged. Frequently used in cooking, it is inexpensive.
2. **Vintage Character Port** is a high quality Ruby Port.
3. **Reserve Ruby** is a blend of a variety of vintages, but aged 5 to 7 years. Graham's Six Grapes is an example easily found in Omaha.
4. **Late Bottled Vintage (LBV)** are from a single vintage, and have been aged in large casks for 4 to 6 years. They are made just like VP except they have been aged longer in the wood. They are designed to taste like VP, but less complex and tannic. The extra wood aging softens the tannins and makes them ready to drink, but they benefit from further aging as well. They are either filtered or unfiltered. If unfiltered,

they throw sediment. **Traditional** on the label means it has not been filtered.

5. **Crusted Port** is also designed to taste like an inexpensive VP. It is a blend of two or more years, and spends 4 years in wood, and another 3 years in the bottle before being sold. It is designed to age, and when it does, it throws sediment or crust and will need to be decanted. Mostly sold in Britain.

**B. Tawny Ports** These Ports spend extended time in the wood. They get their name from the mahogany like color as they shed their bright ruby color in the wooden vessel.

1. **No indication of age** (true tawny; a blend of red and white or; reserve tawny)

2. **Age Indicated.** Legally, unless it comes from a single year, there are just 4 categories. These winds are blends, but it is **not a mathematical average** that is listed on the label. Rather, it approximates the age category. You may have a 5 year old, a 20 year old, a 15 year old and a 50 year old in the blend.

a. **Ten Year Old**

b. **Twenty Year Old**

c. **Thirty Year Old**

d. **Forty Year Old.** In Europe, the category is called Over 40 Years Old.

e. **Colheita** Pronounced "cool-yeata", this is a vintage dated tawny. It carries two dates on the label. The harvest date, and the bottling date. It can also be called **Single Harvest Reserve** since English speaking customers find Colheita hard to pronounce.

f. **Garrafeira** is an unusual Tawny style that ages single vintage grapes from 3 to 6 years, but then ages them in glass demijohns (around 11 liters) for another 8 years. Mostly made by Niepoort. Very old Tawny labels may indicate Garrafeira. In this case, it means exceptional age.

## 3. White Ports

a. **Dry** known as **Leve Secco**

b. **Medium Sweet**

c. **Sweet** known as **Lágrima**. Available only in Portugal.

Sources: *For The Love Of Port; Wine Lover's Page: A Word about Port; Wikipedia port Wine* The Bluffs Food & Wine December 2013 page 16





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## Upcoming Council Bluffs Branch Events! Mark Your Calendars!

**29 March** • Very special event to be announced. Save the date!

**December 8** • Patti Hipple and Todd Lemke hosts this formal President's Dinner at the Omaha Press Club.

**January 24** • Note date change. 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.

**March 4** • This will serve as our February event. Details to be announced for this TUESDAY event. Venue is at Dixie Quicks, Council Bluffs, IA.

### 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](mailto:stephenhipple@hotmail.com)

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

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### **KEEPING In Touch!**

Please notify Club Membership Chairman Diane Forristall at [Diane@Forristall.us](mailto: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.

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