

DECEMBER 2017

The Bluffs **Food & Wine** *gazette*



EVENT REPORT: South African Wine Dinner

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IWFS SONOMA FESTIVAL SATURDAY 5/6/2017

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

President's Comments

We had a really special treat with our South African Wine Dinner. **Jill and Jon Panzer** opened up their house and transformed it into a Safari Lodge. Whenever you cater at your house, there are a lot more details involved than if you just went to a restaurant. Tables have to be brought in, a decoration theme must be installed in the house and on the tables, and unless you don't want to enjoy yourself at all, a chef must be hired. Kudus, or is that kudus, to Jill for undertaking all this extra work. The results were extraordinary, and all attendees greatly appreciated her efforts. We had a slide show of the wineries and safari, leopard spotted and zebra striped table cloths, a center piece with a flower common in South Africa, and many other touches. Having everyone wear safari gear only added to the fun. Read about it in detail within.

We have reached the final day of our IWFS Sonoma Festival. Saturday brought us a free day in the morning and just one event in the evening. Many attendees took day trips, both on Saturday and before and after the Festival. **Bob and Suzanne Kossow** took one such trip to the historic Schramsberg Winery. Bob details his visit with a nice article about this important sparkling wine house.

We concluded our Festival with a Black Tie dinner that featured the wines of the **Hartford Family Wines**. The wines were all spectacular, so we had a great sendoff and fond memories of a fabulous weekend. I learned so much about Sonoma wines and its history on this Festival. I would like to compliment Steve Hipple and his team for his diligence in overcoming numerous behind the scenes obstacles that yielded a seamless experience of food and wine excellence.

Finally, a bit of local wine news. Chef Paul Kulik has added a wine shop to his restaurant Le Bouillon. Howard Street Wine Merchant will debut 11/17/2017 using the east door to the restaurant, at 1013 Howard. Also, when members dine at Jams, make sure they let the manager know that they are part of the IWF&S Omaha Chapter and would like to be a "member" of the Jams wine club for a discount on wine.

Tom Murnan

"The flavor of a food almost always reveals the quality of a wine. In turn, the quality of a wine complements the pleasures of a food and spiritualizes it."

-Luigi Veronelli, wine critic (1926-2004)

Cover Photo: Mission San Francisco Solano de Sonoma, the last of the mission trail missions, built in 1823 in Sonoma, CA. Water color by Chris Jorgensen (1859-1935). Photo by Tom Murnan.



Event Report

SOUTH AFRICAN WINE DINNER

Written By Tom Murnan

AS MANY OF YOU KNOW, Jon Panzer is an upland game hunting enthusiast, passionate about waterfowl and deer hunting. Jill, however, is a hunting widow for most of these long seasons. The game shot is prepared and eaten by the Panzer family. But Jon wanted to go large. He wanted to experience hunting in Africa, so Jill and Jon went on a combination wine trip and safari. They explored quite a number of wineries in South Africa (SA) before Jon started his safari. Jill described how beautiful SA was, how gorgeous the wine growing areas were, and how interesting the culture was. Before the safari started, Jon told Jill that this was going to be "one and done," meaning he would harvest the animals he wanted but would not return for more hunting. By the end of the safari, he had acquired what we in humble Nebraska would describe as "buck fever" and was speaking of how they needed to bring Alex, their son, next time. Next Time? I thought it was "one and done" Jill found herself thinking. Among the trophies were Kudu, Gemsbok and Warthog. We, as Branch members, benefitted from their travel experiences and had a spectacular South African Wine dinner, replete with jerky from Wildebeest, Gemsbok and Kudu (sourced from Cabella's), and a bevy of South African wines. We had 36 attendees; all were members except Matt Brown, our sommelier at V. Mertz. Most were wearing "safari chic," which heightened the exotic atmosphere. A continuous slide show in the dining room displayed photos from the Panzer's African adventure.

Jill transformed the Panzer residence into the Safari Lodge and hired **Chef Nathan Newhouse** from **Attitude on Food**. Unfortunately, the chef was sick the day of the event, but **Chef Donald Rodden** stepped in to fill the gap. **Denise Meyers** and her shop, **Arrange This N That**, provided the table centerpieces, which included the Protea flower, which is distinctive of SA. She even changed the color of the flower to match the leopard spotted and zebra striped table cloths.

We started quaffing with a rich assortment of appetizers. Besides our afore mentioned jerky, we had **Rye Bread Bruschetta topped with Peppered Ostrich Filet and Basil Pesto**, **Bobotie Spring Rolls with Apricot Chutney Dipping Sauce**, and a platter of **Imported Cheeses served with dried fruits, jams, bread and crackers**. Bobotie is a South African dish consisting of spiced minced meat baked with an egg-based topping, and in this case, wrapped into a spring roll. Three different wines were poured. A non vintage **Graham Beck Brut Methode Cap Classique** was a dry and tasty sparkling wine, very reminiscent of Champagne. The words "Methode Cap" on a SA wine means sparkling. Made from Pinot Noir and Chardonnay, it was quite nice. **2012 Mullineux Family Wines White Blend** from Swartland was a dry style white made from 76% Chenin Blanc, 16% Clairette Blanche, and 8% Viognier. Swartland is 40 miles north of Cape Town on the western cape of SA and specializes in Shiraz, Pinotage and Chenin Blanc. The **2011 Rustembert John X Merriman** represented our red. A Bordeaux blend of grapes, the wine is named after Rustembert founder John Merriman who established a farm there in 1892. This wine came from the Branch cellar.

Called to table, we began with a **Salad of Roasted Butternut Squash, Beetroot and Avocado Salad**. Basically an arugula salad with the afore mentioned ingredients and two triangles of pita bread, it was sharp and lively with the arugula. The dressing consisted of a small amount of vinaigrette that was wine friendly. My pita bread absorbed the vinaigrette and was the better for it. Our **Hamilton Russell Chardonnay 2016** seemed fairly neutral on its own, but became more buttery with the food.

Jill would come out before most courses and give us tid-bits about Africa. For example, she saw a lot of "lamb burger" which she discovered meant any ground-up meat. She also found that the size of the wine pours

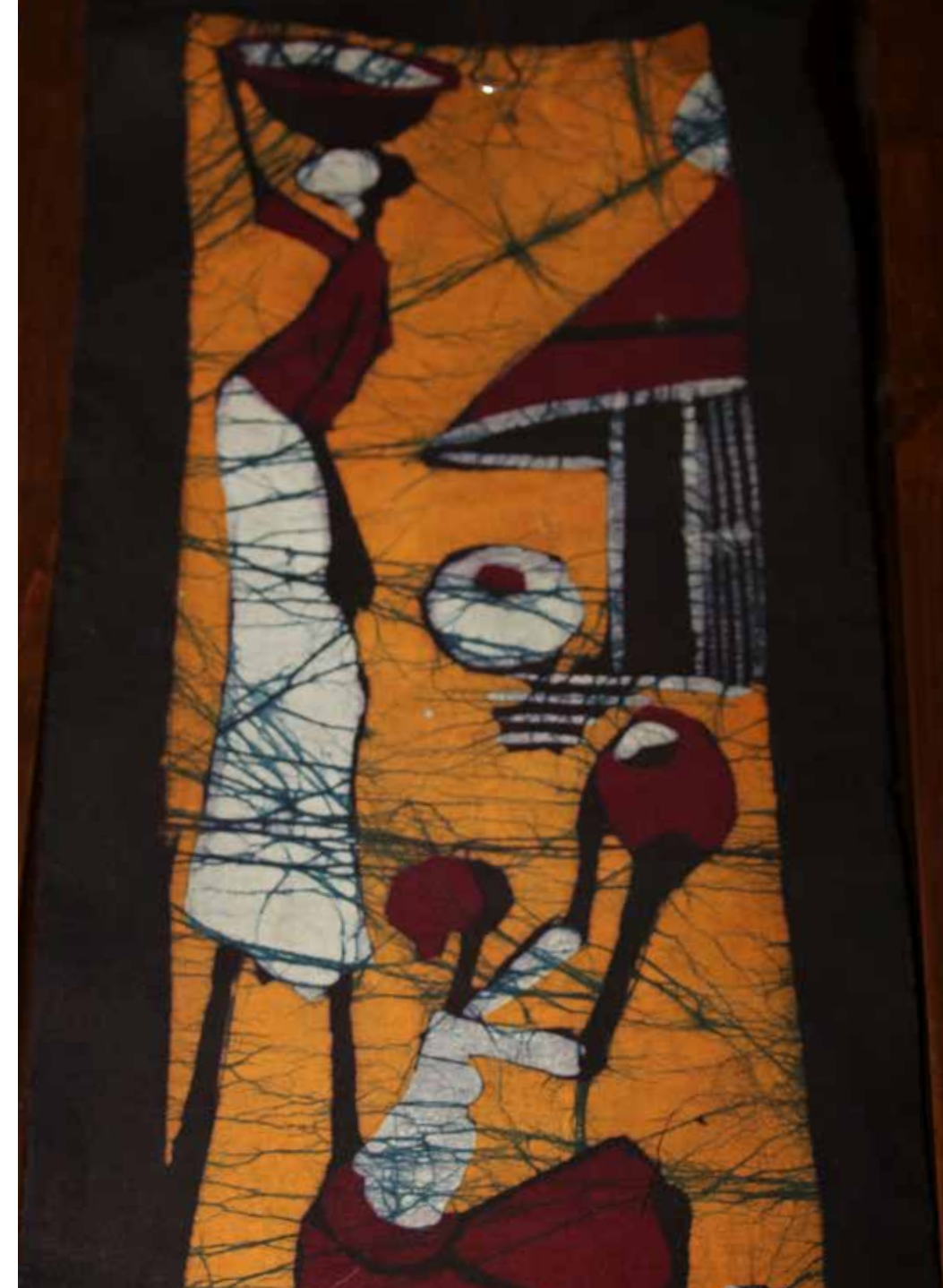
matched the size of the glass, unlike at home where they might pour 3 or 4 ounces into any sized glass. Plus, they would pretty much fill the glass. One night after an evening of such pours, she was not sure how she got back to their hotel!

Next was a **Small Plate**. This consisted of **Butterfish with Gourmet Smoortjie: Tomato, Onion and Herb Chutney**. Smoortjie could be translated as a tomato and onion sauce. I noticed a slight fishy taste on my portion of this firm meat fish. The chutney helped to smooth the flavors out. Chili Threads added color but not a lot of flavor (or heat). Jill had a wine picked out, but the provider couldn't ship to Nebraska. But they could ship to Maryland, so she ordered it to the Four Seasons Hotel in Baltimore during our IWFS Great Weekend, but the wine got delayed until after she left. She couldn't get it to Nebraska. So the **2013 Storm Pinot Noir Vrede** was substituted. Vrede means proprietary in Afrikaner. It was on the lighter side in body.

Matt Brown spoke of the upcoming red wines. All were pre-poured before dinner to develop and expand in the glass. The **Hamilton Russell Pinot Noir 2015** was grown close to the ocean and the vineyards get a lot of fog. We were to expect understated fruit with a polished, spicy core. The **Kanonkop Pinotage 2014** and is among the best of this grape variety. Pinotage is a cross of the Rhône grape Cinsault and Pinot Noir. It is easy to grow Cinsault, but difficult to grow Pinot Noir.

Our **First Entree** was **Grilled Spicy Chicken Breast** with herbed new potatoes, a dollop of thick yogurt, salsa of pomegranate seeds, mint, red onion and grated lemon. Nicely grilled chicken with the skin intact was laid over several potato slices. Atop the breast was the salsa, most noticeably the red pomegranate seeds, held in place by the dollop of yogurt. The **2015 Hamilton Russell Pinot Noir** was the chosen wine. Its spicy, complex fruit, was nicely balanced, with little tannin. It went quite well with the dish.

As an introduction to the next course, Jill explained that Barbeque is huge in SA. The name Braai is Afrikaans (Dutch, English and African) has no good English translation but is a kind of BBQ, or more accurately, grilled meat. When Jon came back hunting one time the hunting party all wanted to braai lamb the next day. She went to a farm and bought a lamb while the lodge prepared a spit. It cooked all day. They like their meat well done. Our **Second Entree** consisted of **Braai' d'Lamb Cutlets with Pap and Chakalaka**. Two racks of lamb slices sat one atop the other over Pap (maize porridge). A carbohydrate, Pap is like soft polenta and an inexpensive staple of SA. Chakalaka is a spicy tomato,



onion and vegetable relish. I was starting to get pretty full, especially since we had two racks of lamb. This ensemble was all quite delicious. It was washed down with a **2014 Kanonkop Pinotage**. Kanonkop is situated in the Stellenbosch region of the Cape, an appellation that produces many premium SA wines. It gets its name from a kopje (hillock) from which a cannon was fired in the 17th century to alert farmers that sailing ships had entered Table Bay for a stopover at Cape Town. Kanonkop is the standard bearer for Pinotage in SA and has great extraction. The wine was our fullest wine of the evening, Cinsault forward with the Pinot Noir in the background. Another good match.

Dessert consisted of **Koeksisters** drizzled with sweet icing sugar and caramel praline crumble. Koeksisters are prepared by frying plaited dough strips in oil, then submersing the hot fried dough into ice cold sugar syrup. I observed our sous chef drizzling the syrup, not submerging the pastry in syrup. You could smell the effects of deep fat cooking: quite similar to donuts. I could have used way more of the honey syrup, but that is just me. A historic winery was selected for our dessert wine: **Vin de Constance**. Established in 1685 in a valley facing False Bay, Matt Brown told me it was probably on the wrong side of the mountains, but back then no one knew any better. The wind blows constantly, keeping diseases at bay. The wine is made of Muscat de Frontignan, Pontac, red and white Muscatel, and a little Chenin Blanc. The heyday of the wine was in the 18th Century when it was the wine of such kings as Frederick the Great and Napoleon, who ordered it during his exile on St. Helena and asked for it on his deathbed. In 1861 British prime minister Gladstone removed preferential tariffs and wine sales plummeted. Then the vineyard was hit by the scourges of phylloxera and powdery mildew. It wasn't until 1980 when Duggie Jooste bought the property that it became great again. We had the **2013 Klein Constantia Vin de Constance**. Not quite as sweet as a Sauternes, nor so glycernal, but light and refreshing. Quite good.

Many thanks to Jill Panzer, who did most of the arranging and planning of this dinner. Thank Jon for wanting to go on safari so this dinner theme was possible. Heck, I hope he goes lots of times so we might all have another chance of dinner at Panzer Safari Lodge. Thank also to our staff: Chef Nathan Newhouse who planned the menu, Chef Donald Rodden who executed it, and our servers Rosemary, Margaret and Lee.









IWFS *Sonoma Festival:* SIDE TRIP A VISIT TO HISTORY...

SCHRAMSBERG WINERY DIAMOND MOUNTAIN, NAPA VALLEY

Written by Bob Kossow | Photos by Wayne Markus

ON TUESDAY MAY 2ND a small group from the Council Bluffs and Omaha Branches set off on an adventure to learn about the origins of sparkling wines in Napa Valley. We were about to visit the site of the 2nd winery in Napa Valley, Schramsberg. A winery whose roots date to the late 1800's and whose resurrection in the 1960's led to presidential history when in 1972 President Nixon selected their wines for a "Toast to Peace" with China.

The Schramsberg estate is tucked into Napa Valley's famed Diamond Mountain, a few miles south of the town of Calistoga. This registered historic landmark was painstakingly restored by the Davies family. A Victorian house built by Jacob Schram in 1875, the winery, an old barn, and historic hand-dug caves remain virtually unchanged since Schram's days. The Schramsberg estate totals 220 acres with 43 acres planted to vines.

Schramsberg was re-established in 1965 by Jack and Jamie Davies as a producer of premium methode champenoise sparkling wines. When Jack and Jamie Davies bought the winery in 1965, the property's Victorian mansion had been largely abandoned. Jack and Jamie wanted to do something different from their neighbors. The Davies had an ambition to make wine, but not just any wine. They were setting out to produce a world-class sparkling wine. Later that year, the 1965 Blanc de Blancs came to be, and would be the first commercial use of Chardonnay in American sparkling wine.

Producing just 60,000 cases annually, Schramsberg Vineyards produces some of the finest and most complex handcrafted sparkling wines in California. Schramsberg's premium wines are crafted in very limited quantities: an average of 2,000 cases of J. Schram and 1,500 cases of Schramsberg Reserve are made each year.

Schramsberg Vineyards blends Pinot Noir and Chardonnay harvested from a broad array of cool-climate vineyard sources, including Napa-Carneros, Sonoma-Carneros, Mendocino County and the Sonoma and Marin coastal areas. The winemakers draw from 110 vineyard blocks covering 371 acres to create 250 base wines each year. These wines are then used to create Schramsberg's nine distinctive sparkling wines.

Unique among California sparkling wine houses, Schramsberg

ferments 25 percent of its juice in oak barrels to produce rich, flavorful, complex wines. In its top two sparkling wines, the J. Schram and Schramsberg Reserve, 40 percent of the components are barrel fermented. Their tête de cuvée sparkling wines receive an impressive seven to eight years of bottle aging prior to release, the balance receiving two or more years. All of the wines can be enjoyed upon release, but can also be cellared for 20 years or more.

Since the 2001 vintage, the winery also produces the J. Davies Cabernet Sauvignon, made exclusively from grapes grown in the Schramsberg estate vineyards on Diamond Mountain.

Our visit started with the rich history of Napa, the winery and the families that had owned the vineyard. A tour of the 125-year-old caves followed. Their original cellars were the first to be built in Napa Valley for wine aging and storing. As many as 2.7 million bottles are aged for two to seven years in the 34,000 square feet caves. They were dug into volcanic rock in the 1880s by Chinese laborers. They maintain a consistent temperature and humidity, an environment that is paramount in the flavor development of sparkling wines. You could feel the history in the walls lined with bottles as we walked through the caves.

During the tour we were introduced to the classic methode champenoise technique they use to create their nine distinctive sparkling wines. Methode champenoise is the labor-intensive and costly process whereby wine undergoes a secondary fermentation inside the bottle, creating bubbles. This process is used after a base wine is made using steel tanks or oak barrels to perform a primary fermentation. All Champagne and most high-quality sparkling wines are made by this process.

Most of Schramsberg's viticulture and winemaking practices are carried out by hand: grapes are hand harvested, the wines are handcrafted. The bottles in the cellar are hand stacked and riddled in the underground caves. While on the tour we were given the opportunity to "rotate the wines".

As the walk through the caves came to an end we were given an opportunity to taste 4 sparkling wines and their 2013 J. Davies "Jamie" Cabernet; the perfect end to an amazing visit.

Thanks to Jon Meyer who organized and scheduled our tours around Napa and Kathy Wittler for suggesting the winery.



SCHRAMSBERG TIMELINE

1862



Jacob Schram built Napa Valley's second winery on Diamond Mountain, (beaten to first place only by Charles Krug a year earlier.)

1870



30,000 vines were now planted. Chinese laborers dug the first caves in Napa Valley for aging and storing wine.

1875



The stately mansion was completed.

1890



100 acres of grapes produced 540,000 lbs, 28,361 cases of wine.

1905



Jacob dies son Herman inherits property.

1912



Winery ceases operation and property is sold.

1965



Jack and Jamie Davies purchases 200+ acres and first vintage under their proprietorship. Son Hugh is born.

1967



Blanc de Noir vintage of Pinot Noir grapes, an innovation in the United States.

1972



Schramsberg 1969 Blanc to Blanc served at the state dinner "Toast to Peace" hosted by President Nixon for the Premier Zhou En-lai in Beijing China. This was the first time Schramsberg or any American wine was served at any White House or State event, at home or abroad.

1994



Diamond Mountain properties replanted to Cabernet Sauvignon and red Boudreaux varietals.

1998



Jack Davies passes, Jamie becomes Chairman. Hosts first "Sparkling Wine Symposium". Winery placed on National Register of Historical Places.

2000

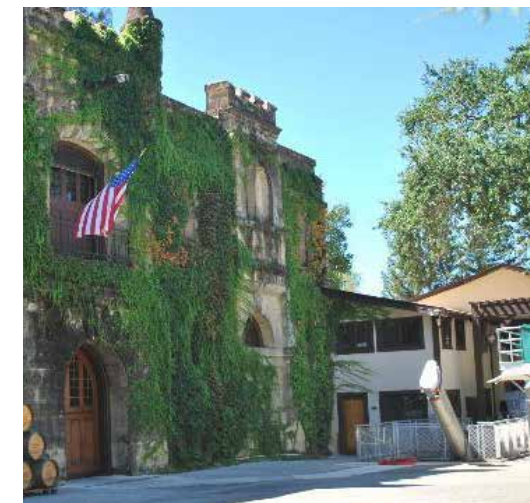


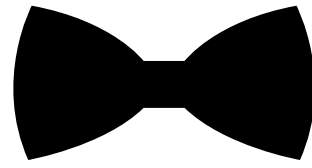
Hugh Davies (Jack's son) becomes head winemaker.

2008



Visitor Center opens





IWFS SONOMA FESTIVAL: *Black Tie Reception & Dinner*

5-6-2017

Written by Tom Murnan | Photos by King Lee, Wayne Markus & Tom Murnan

TODAY WAS FREE DAY, and members could make any plans they wanted. Some enjoyed the hotel and its amenities, but quite a few visited nearby wineries or the town of Sonoma itself. The trip to Kosta Browne was limited to 12 and filled up quickly. Our group stopped at Siduri Winery and Arrowood Vineyards.

Our departure dinner was in the same room in the Fairmont Sonoma Hotel as the welcome dinner. Our wine theme was again provided by **Jackson Family Wines (JFW)**. This time, the wines of the Hartford Family were featured. Don Hartford of JFW established the **Hartford Family Wines (HFW)** in Sonoma in 1994. Don Hartford is Vice Chairman of JFW. Don met his wife, Jennifer Jackson, at Santa Clara University in Northern California in 1979 where both attended law school; shortly thereafter, Jennifer's father Jess started a small winery called Kendall-Jackson. As a fitting finale, all wines were rated 94 points or better.

Hand-Passed Canapés consisted of **English Pea Soup and Minted Yogurt in demitasse cup**; **Deviled Eggs with Dijon Mustard, Fresh Herbs & Prosciutto Chip**; and **Seared Scallop, Toasted Corn Chip, Tomato-Lime Salsa**. Flutes of **2012 Iron Horse Vineyards Classic Vintage Brut** were passed out. This was the second time I had a cold soup shooter for an appetizer. I enjoyed them both and suspect it won't be long before we will be seeing this in restaurants in the Midwest. The scallop was nicely presented in a small footed glass container with a wide mouth like a martini glass, sitting on the salsa, with the chip like a flag to the side.

We all made away to our assigned seating to start dinner. Chairman IWFS Americas Inc. Andrew Jones awarded Director **Michael Donohoe** from the Houston Branch the **Bronze André Simone Medal** for his long time service to the Society. Michael is the Vice Chairman of IWFS Americas Inc. and will replace Andrew Jones when his term expires at the end of 2017. Incoming Chairman of the whole society, Ian Nichol, and Event Chair **Stephen Hipple** also addressed the group with their thanks and other parting thoughts.

A **Prawn and Crab Cocktail with Avocado and Meyer Lemon Aioli** greeted us at our assigned seats for the **First Course**. Shredded crab sat atop a slice of avocado, topped by a thick garlic and Meyer Lemon flavored sauce with a large prawn to the side. The Meyer Lemon, since it is not as sharp as regular lemons, went very well with the seafood. We had **two Chardonnays**: the **2014 Hartford Stone Côte** and a **2015 Four Hearts**. Four Hearts is a HFW made from three clones, given full malolactic and both barrel fermentation and aged in French oak. The Stone Côte hails from a small corner of the well known Durell Vineyard, a famous source of Chardonnay, and is 100% barrel

fermented and aged in French oak. With all HFW Chardonnays, before fermentation is allowed to begin, whole berries and juice are placed in chilled tanks for nearly five days. This process extracts additional flavors and more supple tannins that cannot be obtained using a traditional, warmer fermentation process. It is then fermented in French oak barrels. Both paired nicely with the fish.

Our **Second Course** was **Duck Leg Confit Risotto with Périgord Black Truffles**. Confit is a term where a meat is preserved, in the days before refrigeration, by being cooked in fat. Afterwards the meat would be covered by the fat, which would congeal and form a barrier to seal out bacteria. In the case of duck, the fat rendered from the breast was used to cook the duck. It is a fabulous way to slowly cook duck. Risotto was mixed with green peas and French truffles from Périgord was added at the end. Truffles show a natural affinity to Pinot Noir, which often has earthy components. The **2014 Hartford Far Coast Pinot Noir** and the **2014 Hartford Arrendell Pinot Noir** were poured. The **Far Coast** comes from an area in Sonoma near Fort Ross and is near the Pacific Ocean. The vineyard is 1,000 feet above sea level. Earthy with notes of dark fruits, it was a good food match. The **Arrendell** vineyard has some of the oldest vines in the HFW portfolio, being planted in 1975. It is also the coldest vineyard in the Russian River valley, often being picked in early November. Spicy notes in black fruits and touches of forest floor, this was my favorite between the two Pinots, enhanced by the truffles in the risotto.

Our **Third Course** moved us onto beef. **Cabernet-Braised Black Angus Short Rib and Parsnip Purée** with braised collard greens and natural jus. I always like parsnip purée as a lighter alternative to mashed potatoes. The purée formed the base of this dish, next came

the greens, and this was topped by the short rib and drizzled with the natural jus, making for a nice presentation. Our wines moved now to Zinfandel. We enjoyed the **2014 Hartford Highwire Zinfandel** and compared it with the **2014 Hartford Zinfandel Old Vines**. The Highwire comes from a 100 year old vineyard with very limited production of 500 cases. The name comes from an unusual trellising system where half the vines are placed on a wire higher above the lower-to-the-ground, 50% head trained vines. This method was devised by vineyard owner Lloyd Chelli to allow for greater sun exposure and obtain more even ripening. The wine was aged in about 50% new French oak. Notes of blackberry, briar, and other dark fruits were apparent. The Hartford Old Vines was another deeply flavorful wine of raspberry, black fruits and moderate tannins. Of the two, the Highwire was my favorite due to its complexity.

We ended with the Fourth Course, a **Valrhona Chocolate Quattro: Oriado Pot-De-Crème; Andoa Hazelnut Cremeux; Caramelia Salted Mousse; and Dulcey Macaron**. Showing great presentation, a rectangular plate with a brushing of chocolate displayed our four desserts. A small porcelain container held the chocolate pot-de-crème topped with whipped cream dollop and a thin triangular shaped chocolate sheet. The next three were all bite sized variations on a chocolate theme. Interestingly, Valrhona comes from the small French town of Tain l'Hermitage, which sits across the Rhône River from the famous Hermitage hill. Our wine was a **2014 Hartford Port**, made in quite small lots and not for sale on the web site. It stood up to all the sweetness and chocolate flavors of the dessert admirably.

As a final surprise, names were drawn for the extra bottles that were unused throughout the festival. Lucky winners got to pick one bottle of whatever was still available. Many thanks to Executive Chef Bruno Tison and his staff for all the exacting work that goes into a great gourmet dinner. Thanks as well to the event producers for all their hard work in putting on this festival: Steven Hipple and Steve Greenwald, chairman and vice-chairman of the Festivals & Events Committee; to George Rnjak, President of the Napa Valley / Sonoma County Branch; and Director and Chairman IWFS Americas Inc., Andrew Jones. Everything ran smoothly, a sure sign of a well planned event.

“*Notes of blackberry, briar, and other dark fruits were apparent.*”





Black Tie Gala Dinner
Fairmont Sonoma Mission Inn & Spa
Saturday May 6, 2017



TABLE PLAN

Table One (9) Mr & Mrs Andrew Jones James Liu Kelly Xia Mr & Mrs Walker Mr & Mrs Elms Wendy Baker	Table Two (10) Mr & Mrs Hople Mr & Mrs Parfitt Mr & Mrs Riley Mr & Mrs Bryant Francis Gerard Carol Digges	Table Three (9) Mr & Mrs Greenwald Mr & Mrs Fildes Mr & Mrs Karandaram Paul Swartz Marie-Jeanne Dohy Francis Sobotalski
Table Four (8) Mr & Mrs Deane Mr & Mrs Cunningham Mr & Mrs Kline Loe See Wan Marilyn Jayabalan	Table Five (10) Mr & Mrs Nairn Mr & Mrs Herring David Kline Maren Handrup Mr & Mrs Vogel Mr & Mrs Farnand	Table Six (8) Mr & Mrs Callender Mr & Mrs King Lee Peter Moon Elliot Miao & Jacya Wang Pauline Brown
Table Seven (10) Mr & Mrs Anker Mr & Mrs Anderson Mr & Mrs Lewis Mr & Mrs Garcia John Moses & Linda Stevens	Table Eight (10) Maic Lauer Vania DiGeroni Mr & Mrs Meyer Shana Meyer Mr & Mrs Koutzer Rita Oppenheimer Mr & Mrs Ayoub	Table Nine (10) Mr & Mrs Schlim Mr & Mrs Murphy Mr & Mrs Keller Mr & Mrs Hyrb Mr & Mrs Jett
Table Ten (10) Mr & Mrs Loring Mr & Mrs Martin Mr & Mrs Kossow Mr & Mrs Wintler George Vito Laura German	Table Eleven (8) Carmen Farmer Lynda Parlon Mr & Mrs Marx Mr & Mrs Leazer Mr & Mrs Markus	Table Twelve (8) Mr & Mrs Banfill Mr & Mrs Martin Mr & Mrs Shin George Newton Sandy Harrigan






UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!


DEC.
10

 **LE BOUILLON**
French theme
Producers: Tom & Mary Murnan


FEB.
11

 **BLOCK 16**
Mardi Gras theme
Producers: Jill Panzer & Michelle Hyder

JAN.
—

 **TO BE DETERMINED**
An email blast will be sent out as soon as details are finalized.

APRIL
30

 **V. MERTZ**
Producers: Patti & Steve Hipple

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:
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The mission of the Council Bluffs Branch of the International Wine and Food Society is to develop a profound understanding and appreciation of both wine and the culinary arts and to enjoy this experience in the camaraderie of friends. Our task is to educate our membership about wine and to develop the skill of matching wine with food. We strive to drink high quality wines and to experience an eclectic array of foods prepared by the area's top chefs.

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

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Vice President: Joe Goldstein
Treasurer/Membership: Diane Forristall
Secretary: Jill Goldstein
Cellar Master: John Fischer & Patti Hipple
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The Bluffs
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KEEP 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.

To access past Gazettes and other features about our Branch, go to the international website following this link:
www.iwfs.org/americas/council-bluffs

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