

DECEMBER 2018

The Bluffs *Food & Wine* *gazette*

EVENT REPORT: *#HerWine*

INSIDE

- **PART 2:** The André L. Simon Memorial Lecture
Given by Mr. Michael Broadbent
MW at Christie's London on Monday October 18th, 1971
- Asparagus and the Art of Good Living



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



PRESIDENT'S COMMENTS

We have made it to the end of the year. Thanks to everyone who attended, or put on an event. Our Branch is successful because of you. Only one event left and I have to say it is the best event. Jill and I will be hosting the annual President's Holiday dinner on December 9th, at V. Mertz.

Advanced Sommelier Matt Brown and his staff will provide a fabulous night of wine, and food for everyone. Please put this on your calendar, I expect it to be the most attended event of the year.

We are excited about this event and upcoming events for 2019, and hope to see many of you attend. As you do, I hope you'll notice the Board has worked extremely hard over the last year to make improvements to the Branch. Our mission is to make IWFS-CB one of the best wine clubs internationally. But doing so is going to take an increase in funding. Which leads me to one final important announcement.

As of the next annual billing period the board will be asking for \$50 increase per person.

Because we value each and every member, we have put many months into making this decision. We are deeply aware of the financial commitment you make to be members of the club. Because of this, it is always our desire to strike the correct balance between value, and quality for our members. The Branch has not had an increase in dues in a long while, but our plans to improve the quality experience our membership enjoys necessitates that we do so today. Specifically, we see the need to upgrade, and increase the inventory of our wine cellar. Going forward, this will allow us to use our own high end wines, and minimize the need to have event planners furnish wines at their own expense.

We appreciate the loyalty and commitment that each of our members show on a daily basis and look forward to serving the membership for many years to come.

Please do not hesitate to contact me with any questions.

Hope everyone has a fantastic holiday season

Cheers, 🍷

Joe Goldstein

"I'M DREAMING OF A WHITE CHRISTMAS, BUT IF THE WHITE RUNS OUT, I WILL DRINK THE RED."

Cover Photo: Jill Panzer's table decoration. Photo by Tom Murnan

EDITOR'S

CORNER

The #HerWine event as J Coco was quite interesting. Women winemakers have not taken a back seat to male winemakers for a long time, and we had a great sampling of quite nice wines to sample. Plus we had a woman chef who prepared a creative, fantastic meal for us. Check out the event report for more details.

It is time to wrap up our 85th Anniversary series on the background of the IWFS, called the Wine and Food Society back in 1933. We finish Michael Broadbent's lecture on André Simon's life with the second part of the series.



Another story about the earliest days of the Society comes from The Nottingham Journal, 23 May 1938. The Wine and Food Society traveled 100 miles to eat asparagus! The press was amazed that a group of gourmets

would go to such lengths to eat asparagus. Check out **Asparagus and the Art of Good Living**.

As an event producer, editor, and past president, I am so grateful to the Board for bringing the Council Bluffs Branch into the 21st Century and setting up online event registration. No more having to worry about little details like payment, knowing who is coming and who declined, and the like. No more collecting checks at the events, cutting into your enjoyment time. I was unaware, however, of how many members are ignoring the event invitations and are not responding. Perhaps we are just not used to using online registration in this branch. We have only had it for a short time.

For those of you who have never put on an event, it is extremely important for the event producer to know who is coming and who is not. If you don't respond, the host thinks there is still a possibility that more may attend. The host(s) should not have to telephone you to discover your status. The Constant Contact site makes it incredible easy to respond if you ARE or ARE NOT coming. Both replies are very important. It takes just seconds to click that you are not attending. Please help out the event host(s), who really need to know, by responding as soon as you can. Your response, either yea or nay, is a courteous nod to

the host who has spent much time arranging our wonderful events. They are trying to determine table centerpieces and decorations, the chef is asking what the number is, etc. It also greatly helps for our future planning to indicate **why** you are not attending (schedule conflict, day of the week, venue, etc.). A non-response is not a response. The Branch has structured invitations so that it is about as easy for you to respond as possible. 🍷



Tom Murnan

If you want to examine the photos of an event before it comes out in the Gazette, go to our web site at IWFS.org, and click on The Bluffs Food & Wine Gazette & Photos. Bob Kossow faithfully posts the photos and maintains our web site.



"A LITTLE GIRL WAS WATCHING HER PARENTS DRESS FOR A PARTY. WHEN SHE SAW HER DAD DONNING HIS TUXEDO, SHE WARNED, 'DADDY, YOU SHOULDN'T WEAR THAT SUIT.' 'AND WHY NOT, DARLING?' 'YOU KNOW THAT IT ALWAYS GIVES YOU A HEADACHE THE NEXT MORNING.' "

EVENT REPORT: #HERWINE

Written By Tom Murnan / Photos by Tom Murnan

The ever popular J. Coco restaurant was the site of an unusual themed event. All the wines came from women winemakers. It was no coincidence that the restaurant's owner/chef continued this theme with Jennifer Coco providing her marvelous cuisine. A woman winemaker was pretty rare in the old days. One of the most celebrated was the venerable Veuve Clicquot Ponsardin. Once widowed, Madame Clicquot took over the winery and made a great success of her Champagne brand, even selling to the Tsar of Russia. She perfected the riddling and disgorging Champagne. In the early 19th Century, she was the exception to the usual rule of men as winemakers. But with the advent of modern times, feminism and women's liberation, we are seeing many more female wine makers. The Wine Spectator in its 10-31-18 issue featured women winemakers of Tuscany. I have to say, all the wines were excellent, so nice job, ladies. 33 people attended, of these were 7 guests.

As always, a Jill Panzer event had numerous decorative touches. Immediately evident were battery powered pink hash tags on every table. A larger cardboard hash tag and a small Her Wine wooden swag were used for photo props. A nice spread of **Charcuterie, Cheese, Marcona Almonds Steak Tartare Toasts, Green Garlic and Caesar Aioli** awaited guests. Hot Creamy Crab Rangoon Squash Blossoms were amazing, although a bit greasy on the fingers. Our quaffing wines were 2015 Elena Walch Pinot Bianco Alto Adige Kristallberg, 2014 Le Caillou Côtes-du-Rhône

Rouge from Le Clos du Caillou, and 2016 Meiomi Rosé.

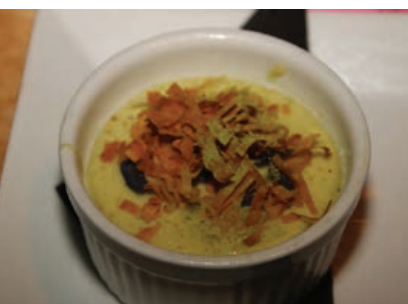
I kept returning to the Elena Walch, attracted by its bright minerality and nice acid balance. Walch led the Italian Alto Adige region's quality revolution and gained international attention for her efforts. Sylvie Pouizin Vacheron took over the running of her family winery, Le Caillou, when her husband Jean-Denis Vacheron died in 2002. She continued the natural practices started by her father in the 1950's and was rewarded for her efforts with a organic certification in 2010. There's an interesting story about Le Clos du Caillou's Côtes du Rhône. When Châteauneuf-du-Pape (CdP) was mapped in the 1930's for the new appellation of CdP, Le Clos, a walled enclosure, was a private hunting reserve with a few vines. When the land inspectors, who were making the map of the appellation, arrived the warden refused to let them enter. In retaliation, they left the Clos out of officially recognized CdP. The result was that wine from the Clos is the lesser appellation of Côtes du Rhône, while the vineyards just outside the walls are classified CdP. So we really had CdP for our event. [Story source: Wine Spectator 11-30-2018.]

Meiomi is a Wagner Family wine (Caymus). The name Meiomi is a word from the native, coastal dwelling Yuki and Wappo tribes that means "coast". It was made by winemaker Melissa Stackhouse, who aspires to make wine that is meant to be enjoyed while laughing and enjoying a delicious meal with family and friends.

Once at table, our last appetizer was turned into our first course since it would have been too messy to attempt to eat standing and balancing a wine glass. **Saffron Ricotta Ravioli and Roasted Tomato** proved to be quite toothsome. With all the tomato sauce, I was glad I was seated. A barely al dente ravioli was stuffed with a surprise: an egg yolk. Along with the ricotta cheese, it was a rich and umami experience, with noticeable saffron flavoring. I still had some of the Côtes-du-Rhône left over, which stood up well to the tomato, saffron and richness of the egg.

Butternut Squash Bisque was our Soup course. A bowl with solid ingredients at the bottom was brought out. These solids included Gingerbread, Pepitas, Fried Kale greens, Pine Nuts and variously colored marigold pedals: yellow, purple and orange. The warm soup and yogurt was then poured over this mixture. It was quite tasty and butternutty, with an after taste of orange and gingerbread. The bitter kale countered the richness of the soup just a little. Our wine was a 2017 Herb Lamb Vineyards Two Dogs Sauvignon Blanc from Napa Valley. This was a grassy Sauvignon Blanc, but the soup cancelled out the grassiness. The winemaker is Jennifer Lamb, who with her husband Herb started growing grapes in 1987 on Howell Mountain. At first they sold their fruit to Ann Colgin for 15 years, but later they started selling under their own label, HLVineyards. 🍷







◀ Still later, in 2010 they started a second label, Two Old Dogs, where they produce a Sauvignon Blanc, a Cabernet Sauvignon and a Rosé.

Our First Main was a **Rôti de Magret au Foie Gras**. When you see the French word magret you immediately think duck breast. In this case, the breast was sous-vided to 64° to keep it moist and tender. Our foie gras was duck liver, not the more usual goose liver. Not quite as unctuous as goose, the duck liver nevertheless was a great addition. Chanterelle mushrooms contributed to the earthy, umami flavors already on the plate. Tel-linini, a hybrid of cauliflower, and Peruvian purple potatoes fried in, what else, duck fat, all topped with micro greens completed the dish. My duck was perfectly cooked with a pink interior, something sous-viding makes easier because it is hard to overcook. Great dish.

Our wine was a 2014 MacRostie Sonoma Coast Pinot Noir. **Heidi Bridenhagen** is the winemaker, only the third winemaker in the winery's history. After a degree in biochemistry, Heidi spent a year and a half traveling through Europe, exploring the wines of France, Italy, Spain and Germany before returning to the USA and working at places such as Jackson Family Wines, Clos du Bois and Sonoma-Cutrer before joining MacRostie in 2011. Our Pinot seemed

perfectly ready to drink, and was very balanced with food. Sporting good depth of flavor, it was earthy cherry and red current flavors with barely noticeable tannin. A good choice for the duck.

The 2nd Main was **Double Cut Lamb Chop, Berbere Spiced with Sous-Vide Barbeque Carrots**. Two double thick cut chops adorned the plate. The meat was seasoned with a Moroccan spice. Roasted tomato soup made the sauce, and the chops were anchored to the plate by white bean puree. The last fresh basil from the garden was used to make some basil puree. The lamb was done just right with a rare interior. The tomato was spicy hot but cold on the plate. The spice did not overpower but rather added interest. We compared a 2013 **Keplinger Hangman Syrah** to a 2016 **Mollydooker Gigglepot Cabernet Sauvignon**. The former was tannic but not brutally so, and I thought it didn't quite mesh with the delicate lamb (although it stood up to the Berbere spice). To me, the Cab was the classic accompaniment to this lamb.

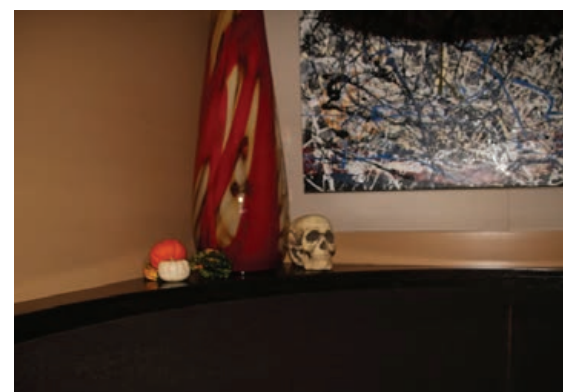
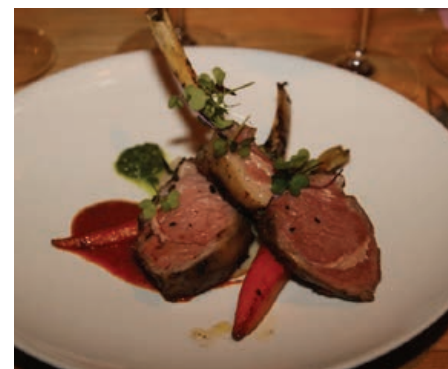
Helen Kiplinger grew up with gourmet meals prepared by her mother and wine from her father's cellar. She got a degree in Enology at UC Davis, then worked in the important Priorat region of Spain helping a group of investors develop a winery. She would globetrot between Spain and Napa, becoming steeped in the lifestyle of wine and food. She and her husband DJ traveled frequently to the south of France, the Languedoc and the Rhône, embracing the Mediterranean way of life. She planted Syrah and Grenache at her winery. **Sarah Marquis** and husband Sparky dreamed of starting their own business. In 1994, they started out as winemakers for Sarah's parents at Fox Creek, McLaren Vale, and won many

accolades and awards, but they still did not have their own business. In 2007 they purchased 114 acres on the Seaview Ridge in McLaren Vale. The name of the winery was Mollydooker, Aussie slang for left hander. Robert Parker Jr. continues to give Mollydooker exceptional scores and considers it a bargain. The Wine Spectator has been in the "Top 10 Wines in the World" 3 times.

Dessert found us with **Pistachio Cheesecake Custard, Matcha Sugar and Chocolate Macaroon**. Nicely presented, there was a ramekin of cheesecake topped with roasted, chopped sweet filo dough, two raspberries, and the macaroon cookie which had been half dipped into chocolate. The cheesecake was dense and intense, not your fluffy kind. Our sticky wine was a **Williams & Humbert Pedro Ximenez Jerez Don Zoilo Collection 12 year old NV**. Pedro Ximenez is the grape variety and is the sweetest kind of Sherry. Tasting of prunes and raisins, to me it didn't particularly mesh with the cheesecake, but was delicious on its own.

Paola Medina of Williams & Humbert was mentioned in Decanter magazine in a story about 10 trail-blazing winemakers who are changing the face of Spanish winemaking. Her most notable idea to date is to change Fino Sherry from a solera based system to a **vintage dated** Sherry. In the traditional, centuries old solera system, young wine is added to a base of mature wine. After 50 or 100 years of this, there is just a thimble full of the original base wine. Her innovation is to discard the solera and have the Fino all from one vintage.

Many thanks to all the ladies involved in producing this event. **Jill Panzer** worked with the chef and was the creative force behind the decorations, some of which she bought several months ago. **Jill Goldstein** and **Suzanne Kossow** provided support, with everything from invite typing to pouring wine. It was an unique event. Thanks also to **Jennifer Coco** and her staff, who gave up their Sunday evening to make this a top drawer gourmet experience. 🍷





THE ANDRÉ L. SIMON MEMORIAL LECTURE GIVEN BY MR. MICHAEL BROADBENT MW AT CHRISTIE'S LONDON ON MONDAY OCTOBER 18TH, 1971

We Continue the second of our two part series on the tribute Michael Broadbent gave to André Simon about a year after his death at the age of 93. A lot has changed since 1971, especially in the American wine scene. Californian wine was just recovering from the devastation of Prohibition, and there were only a handful of good wineries then. Broadbent paints the USA as enthusiastic, vibrant but behind the curve of European wine. Broadbent's speech was punctuated by wine tastings: for this half of the series a 1965 Beaulieu Vineyards George de Latour Cabernet Sauvignon; a 1929 Château Latour; and a 1950 Château d'Yquem. André visited the USA several times and was very interested in growing American interest in wine. The Latour was probably chosen because when André died, he had just two magnums of 1945 Château Latour left in his cellar. These were drunk on the hundredth anniversary of his birth in 1977 at an event at the Savoy Hotel. And the Yquem? It was the finest sweet wine in the world back then.

— Editor

OCTOBER 18, 1971 THE USA, THE WAR AND POST-WAR REVIVAL

We in this country, particularly those of my father's generation, can be thankful for prohibition. Had it not been for this piece of monumental wrong-thinking the Americans would have priced us out of the market for fine wines in the 1920'S and the lovely wines that our fathers bought oh-socheaply, and which happily still come up in the salerooms here, would not have flowed so freely.

Prohibition ended in 1933. André Simon, always alive to an opportunity, crossed the Atlantic soon after the repeal but had a sluggish time. Not surprisingly, Americans were not wine conscious at that time - at any rate, not in the right sort of way. Nevertheless, André's influence had some effect and there is no doubt that American Wine and Food members were largely instrumental in keeping the Quarterly going during the war, not to mention André's achievement in getting hold of supplies of paper.

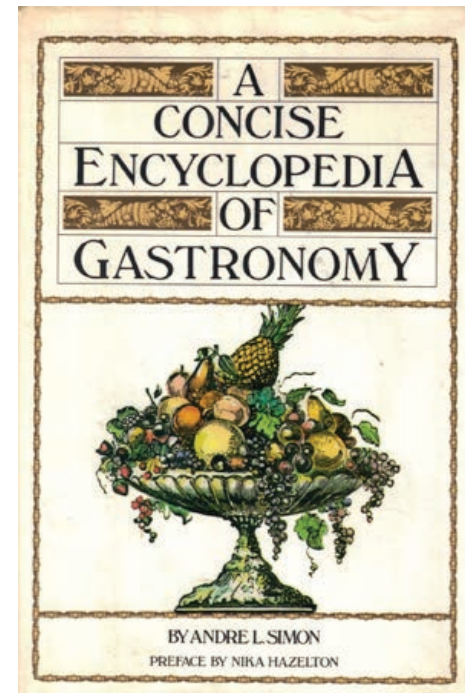
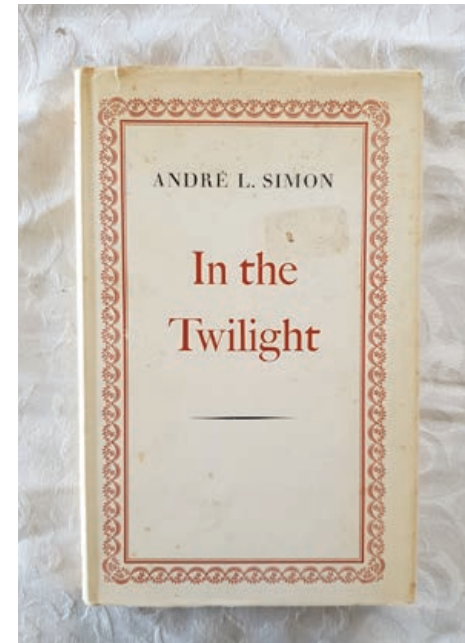
For obvious reasons the post-war period saw a growth of activities of the Wine and Food Society in America. I believe that the great surge of interest over the past few years - at fever pitch now - this great new passion for the civilized pleasures of the table has been

strongly influenced by the dynamic growth of the local chapters of the Wine and Food Society of America.

Old André had an enormous personal interest in and influence on the American Wine and Food scene and even in his more advanced years was no stranger to those shores. Though respected, he was occasionally misunderstood. As when an American Society hostess, after A.L.S. had had the temerity to ask for a little cheese (to finish off his red wine), snapped haughtily 'certainly not - you've had enough to eat!' Mind you I am inclined to agree with the hostess for in my experience an American gastronome's idea of a dinner party would make even Edward VII burst at the seams! And more about American feasts shortly.

G.O.M OF THE WINE AND FOOD SOCIETY

I have already said that in 1947, at the ripe old age of 70, A.L.S. was already the Grand Old Man of gastronomy and wine. A decade later, in 1957, he was still in top gear. In fact he was just eighty when I first made his acquaintance. It was at a dinner in Chester to mark the opening of a new Chapter of the Society. Anyway, I remember André's speech at this banquet, with his charm, his delectable and ineradicable French accent, and his wit.



ANDRÉ PENULTIMATE

The latter part of his life was ostensibly quieter - his great periods of creativity were over, though activity was not. His beloved Edith died in 1963 (André was 86) and he relinquished his hold on the Society he created. He was honoured by the Vintners' Company and became the first foreigner ever to be given the Freedom of the Livery.

But instead of relapsing into a gentle old age his energy appeared undiminished. I remember calling upon him in Evelyn Mansions somewhere around 1966/7 to show him an old bottle. There he was busy tapping away at his typewriter, curious to know what was in the bottle, showing me his wonderful collection of books, always delightfully busy and interested in everything around him.

He finally gave up his London flat for Little Hedgecourt. Around this time his eyesight was failing and he greatly missed company and attention. I was told that he was lonely there, despite the presence of his family André Junior was anyway away a lot, travelling the world markets. So one day I plucked up courage and took him out to lunch at Gravetye Manor, a lovely country hotel quite near to his house. By this time he was quite blind. He could only show me his books by feeling the bindings. Yet before we left he opened a bottle of old champagne and he was marvellous company all through the meal, eating and drinking everything put before him.

THE LAST MEMORABLE MEAL

Significantly it was at Gravetye that he had enjoyed and reported the very last of his memorable meals. And with a further example of the coincidences I am so fond of, this meal brings back Bob and Dottie Adamson to the scene, for they were co-hosts with (Dr.) Barney and Belle Rhodes (another enchanting pair of Californian wineophiles) and

one of the most brilliant amateur wine men from San Francisco, Dr. Bob Knudtzen. Fellow guests were Otto Loeb, John Avery, André (junior) and Jan.

André wrote: 'of all the wines the magnum of Latour '29 stood out as supreme.'

SUMMING UP

I have tried during the last hour or so to draw the threads of André's life.

I think he was truly a pre-phylloxera giant of a man.

He had the frame and capacity of Churchill; the white flowing mane, the leonine head, and the charm of Lloyd George.

In other ways he was Churchillian. As a precocious and self-confident young man he knew exactly what he wanted. He spotted Edith, and had a long and happily married life. She was his Clementine Hozier, his constant companion and support when, like Churchill, he had a period in the wilderness.

He was blessed with good health and was tremendously strong and fit. In his own words he had 'hardly a pain or ache in 80 years' - and put it down to a daily diet of Champagne!

His curiosity was insatiable and he never appeared to get bored with people or with wine. He was always active, always creating. Over one hundred books stand testimony to his energy and intellect, just as the Wine and Food Society is a dynamic memorial to his ideas and ideals. ▶

“HE COULD ONLY SHOW ME HIS BOOKS BY FEELING THE BINDINGS. YET BEFORE WE LEFT HE OPENED A BOTTLE OF OLD CHAMPAGNE AND HE WAS MARVELLOUS COMPANY ALL THROUGH THE MEAL, EATING AND DRINKING EVERYTHING PUT BEFORE HIM.” — André Simon

◀ Before finishing off the wine in your glass, I would like you to hold back a moment or two longer. We have heard a lot about André this evening. Now, I want you to sit back for a minute or so and listen to something in his own voice which will, I think, summarize his ‘credo’, his charm and all he stood for.

THE NINETIETH BIRTHDAY ADDRESS

(Then followed a recording made by André Simon on his 90th birthday to be played at Wine and Food Society birthday gatherings, particularly overseas.)

‘My friends, much as I would like to be with you tonight it is not possible, so let me tell you by tape recorder how much I appreciate your good wishes on my ninetieth birthday. Also, how much I welcome the interest in the art of good living which you must be taking since you are all members of the Wine and Food Society. I do value your support very much; even more, your friendship and the affection which I have good cause to know some of you have for me.

I have indeed received from heaven and on earth many blessings all through my long life. I was blessed as a child in having a very happy home and five brothers to play with - and also to fight with. I was greatly blessed indeed getting a winning number in the marriage lottery. My dearly beloved wife was a wonderful partner during the sixty-three best years of my life. Blessed also in my good

children and my many good friends. Of course, I have lived so long that all but one of my good friends have gone to heaven where I am sure they do not mind waiting just a little bit longer until I join them.

WINE AND FOOD	
EDITED BY ANDRÉ L. SIMON	
No. 9, SPRING NUMBER 1936	
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But what is so marvellous is that I have in my approaching old age so many friends all over the world—more even than I ever had before. But there is only one old friend who has stood by me and

has been a great comfort and joy all my life, all my adult life, a friend who I am perfectly sure will be with me to the end when I close my eyes and maybe leave my mouth just slightly open. I mean wine. Wine is my friend and your friend. It is the middle course, the fairway between iced water and fire water. The best partner of our daily food.

They tell me that my books, articles, lectures, and my example, as well as starting the Wine and Food Society has done much to make more people take a greater interest in wine. I sincerely hope it is so; not out of sheer pride or vanity but because I have always been anxious to pay my debts; and I owe so much to wine, my bodily and mental fitness and many of my best friends, that I shall never repay in full what I owe to wine. So I must leave it to you to pay my debt to wine by carrying on the good work of making wine your friend, the friend of your children and the generation to come. There is nothing that you can do that they will welcome more heartily and I shall value more your great help in that way than in anything else.

May wine and good friends be with you as long as they have been and still are ‘with me. Good night.’

Source: <https://www.iwfs.org/about/publications/andre-l-simon-lectures>. 🍷



“BUT THERE IS ONLY ONE OLD FRIEND WHO HAS STOOD BY ME AND HAS BEEN A GREAT COMFORT AND JOY ALL MY LIFE, ALL MY ADULT LIFE, A FRIEND WHO I AM PERFECTLY SURE WILL BE WITH ME TO THE END WHEN I CLOSE MY EYES AND MAYBE LEAVE MY MOUTH JUST SLIGHTLY OPEN. I MEAN WINE.”



ASPARAGUS & THE ART OF GOOD LIVING



[*Editor's note.* Edward Heron-Allen devoted seventeen years to experiments with asparagus culture, creating a variety he named “The Selsey Giant”. He wrote a pamphlet entitled *Asparagus as a Hobby for Amateurs and Epicures* (1934). He knew both André Simon and A.J.A. Symons. It appears that it was through Oscar Wilde’s youngest son, Cyril, that Heron-Allen first met A.J. A. Heron-Allen wrote an article about his experiments with asparagus for Wine and Food in 1934. He recommended eating only the best varieties of asparagus, noting that “the sooner the stalks are cooked after being cut the better”. Four years later, in May of 1938, the Wine and Food society traveled 100 miles from London to eat asparagus cut that morning. This was quite in keeping with the theme of celebrating the art of good living that the society espoused.]

“They Travelled 100 Miles to Eat Asparagus,” *The Nottingham Journal*, 23 May 1938.

In May of 1938, the Wine and Food Society caused quite a stir: members marked the start of the British asparagus season by celebrating in style. As *The Nottingham Journal* reports, they travelled to the Vale of Evesham, where most of the English asparagus was grown. Many members took a train from London and reached the Lygon Arms, Broadway, on the 22nd of May, in time to eat a luncheon of asparagus cut the same morning from the Vale.

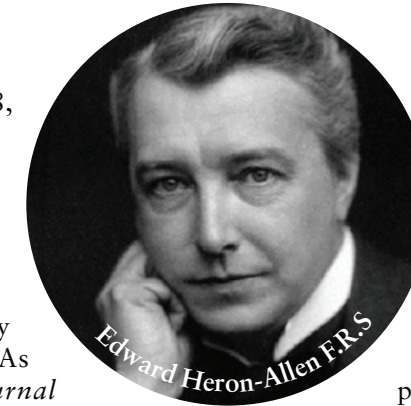
This press report, carefully preserved by A.J.A. Symons in his volumes of Wine and Food Society Memorabilia, describes the event in vivid terms:

Epicures travelled over 100 miles to-day to eat an asparagus lunch in the picturesque little village of Broadway in the Cotswolds. They were members of the Wine and Food Society celebrating the opening—a fortnight late—of the British asparagus season, a festivity of such gastronomic importance that an overflow lunch has had to be arranged for to-morrow. Again most of the visitors will come from London.

Asparagus was introduced into four courses of the menu. Guests started with cream of asparagus soup. Fillets of lemon sole were served with asparagus tips. There followed cold meats with asparagus salad and then came... just asparagus.

The meal was followed by André Simon, President of the Society, providing asparagus “tips” of an oratorical kind. One tip was: “Do not, as so many English cooks are tempted to do, boil and boil it until it is soft at the end and the tips resemble wet blotting paper. Follow the Roman practice and consider it cooked when the tips are soft.”

By May 1938, asparagus was a subject familiar to the members of the Wine and Food Society. Four years before this



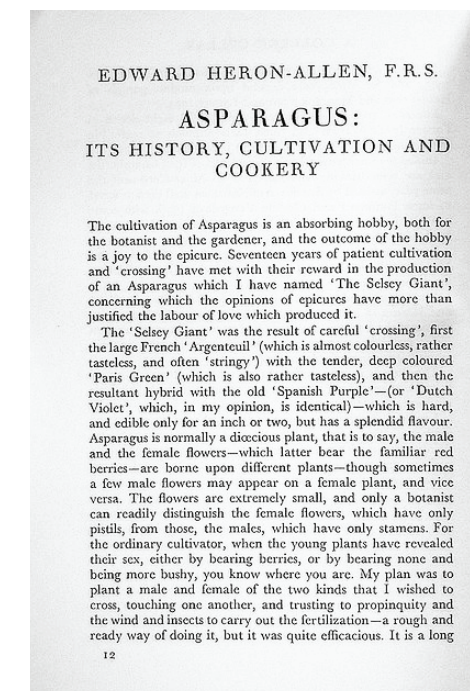
outpouring of interest, a man named Edward Heron-Allen had laid the groundwork for such appreciation. While he had publications addressing asparagus culture which appeared in such places as *The Southern*

cle, “Asparagus: Its History, Cultivation and Cookery,” published in the Summer 1934 issue of the Society’s Journal Wine and Food, which gained Heron-Allen his widest and most appreciative audience.


What the members of the Wine and Food Society experienced at the Vale was precisely what Heron-Allen prescribed and envisioned for the future:

WHAT THE MEMBERS OF THE WINE AND FOOD SOCIETY EXPERIENCED AT THE VALE WAS PRECISELY WHAT HERON-ALLEN PRESCRIBED AND ENVISIONED FOR THE FUTURE: THE FINEST ASPARAGUS, EATEN

AT ITS FRESHEST. IN OTHER WORDS, HERE WERE PEOPLE WITH A ZEST FOR LIFE.



the finest asparagus, eaten at its freshest. In other words, here were people with a zest for life.

<https://www.iwfs.org/secretariat/society-papers/background-information>. From the iwfs.org web site, go to Europe/Africa, Secretariat, Society papers, then Background Information. From a larger article named *Asparagus and the Art of Good Living: Remembering Edward Heron-Allen, F.R.S. (1861-1943)*. 

Post, *The Chichester Post*, and a pamphlet called *Asparagus as a Hobby for Amateurs and Epicures*, it was his arti-



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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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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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UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

DEC.
09



V. MERTZ

Theme: President's Holiday Dinner
Producers: Joe & Jill Goldstein

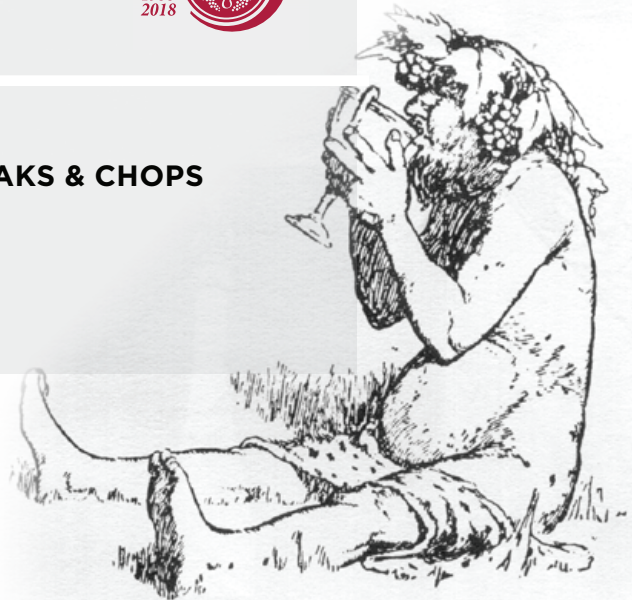


JAN.
05



SPENCER'S FOR STEAKS & CHOPS

Theme: TBD
Producers: Kossows



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: iwfs.councilbluffs@yahoo.com