



SPRING 2020

# *Wine, Food & Friends*

## 2019 SHUTTERBUG RESULTS

SAKE TO THE WORLD 2020 IN NYC

HOW MANY POINTS  
IS THAT WINE?

CHICAGO BRANCH 850<sup>TH</sup>  
ANNIVERSARY DINNER

THE INTERNATIONAL  
WINE & FOOD SOCIETY  
THE AMERICAS QUARTERLY  
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# CHAIRMAN'S LETTER

By Mike Donohoe, *Chairman, IWFS Americas Inc.*



## Dear Fellow Members and Friends,

You've heard of a message in a bottle. Well, this is one of those. By the time you receive this edition of *Wine, Food & Friends*; weeks may have passed. We are moving through a time where more is happening in a day than used to transpire in a month.

Here we are entering spring; and life as we knew it has taken a new and deadly turn. As I write this Chairman's Letter, we are trying to get our minds around the impact, current and future, of COVID-19, the novel coronavirus. What some initially downplayed as just another type of flu, has become a global pandemic, and is affecting myriad aspects of our daily routines, and vast industries. Indeed, it is now evident that this year's Paris/Bordeaux Festival will be a non-event, but hopefully will flower next spring as a rescheduled program. As I say, by the time you receive this, much will have unfolded in an amazingly uncertain and challenging period.

Two months ago, I had never even heard of novel coronavirus. Corona was a Mexican beer; virus was the flu; and the novel was "War and Peace." Now we are in the war. Is peace just around the corner, or far on the horizon? It remains the unknown.

And then, on the strike of midnight ushering in March 17th, St. Patrick's day, following the worst day in the stock market in modern history, I got the news that one of my closest friends from high school in the 60's, Ken Miller, had passed away. Since our first Spanish class with our teacher Mr. Martinez; Señor Molino, as was his classroom name, had been a great friend. A bit bristly, but mostly soft bristles. It reminded me that there would be further fallout to come.

We are being told to embrace social distancing; indeed, that our survival may depend on it.

This is a huge challenge to those like us, who revel in the social dynamic; sharing wine, food and friends. Yet, slowing things down during this temporary isolation is useful, in that it demands a period of reflection, which is something that seldom occurs in our overloaded world.

Kicking and screaming, we have most definitely entered the age of a "new normal" with its attendant situational awareness and hygiene consciousness, but that is well and good. From change comes progress. However, that does not suggest that we should cower beneath a perceived "black cloud." Challenging times will come and go; some much worse than others; but that is life, and we always emerge a bit stronger and wiser.

As Winston Churchill said: A pessimist sees the difficulty in every opportunity. The optimist sees the opportunity in every difficulty. It reminds me that we are a society of optimists at our core.

One thing is certain. Our branches will continue to conduct great events; our members will continue to chronicle these events in our fabulous magazine *Wine, Food & Friends*. There will be road trips to the wine country...just not now. There will be hugs; there will be air-kisses; there will be plenty of joviality...just not now.

Throughout this tumult, your Americas board has been at the ready. Chris, Dwight, John, Antonio, Joe, the Steve's,

Andrew, Kathy, Mark, Peter, Martha, Carl and Jim; have all been there to provide support to you...and to me. And let's not forget Rose and Joe T. I can only talk about my colleagues in the best possible way. These are friends I've grown very close to.

As this is being penned, I've just heard of the passing of the icon Michael Broadbent. Bristly like my friend Ken, but universally admired. I never met the man, but he once called me, in search of the phone number of our great Houston collector Lenoir Josey. I even saved his voice message. It seemed important at the time. He will be greatly missed.

It is said that there is no happiness without action. So let's keep moving. If you're still needing to feel "less bad," watch a Tom Hanks movie marathon: *Splash*, *Forrest Gump*, *Big*, *Sleepless in Seattle*. With a glass or three of your favorite wine. You'll feel better; I promise.

Be well, do good things, and stay in touch. We are in this together... as always. 🍷

All the Best,

A handwritten signature of Mike Donohoe in black ink.

**Mike Donohoe**

*Chairman, IWFS Americas, Inc.*



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Photo by Dave Purcell, La Jolla Branch  
2019 Shutterbug Entry



# NEWS FROM THE OFFICE

## OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

### *Dear members,*

Well, our everyday lives have now taken a rather unexpected turn and I do hope that this finds you in good health. The restrictions introduced to get the COVID-19 under control have naturally had implications on a number of the plans in process at the International Secretariat. Unsurprisingly some have now had to be postponed but I am pleased to say that some are also still on track.

Plans that have been postponed are our **André Simon lecture** and our **Modern Madeira monograph** as both involved person to person contact and travelling. The André Simon lecture was due to be held in Bordeaux, in April, as part of the Americas Paris & Bordeaux Wine Festival and titled “Is there such a thing as terroir in Bordeaux?”. Our speaker was Jane Anson who is the Bordeaux correspondent and columnist for *Decanter* magazine. The lecture was due to coincide with the launch of Jane’s latest book ‘Inside Bordeaux’ which includes her findings on how seriously Bordeaux is starting to take terroir, which, as she says “was simply not the case even a decade ago.” We hope you agree this is certainly an issue of interest and one worth waiting for...

It also looks as if our next **monograph** (no 21 in the series), looking into the world of **Modern Madeira**, will most likely now not be published in 2021. Richard Mayson, the author and Madeira expert, has advised that his planned research visit to Madeira is unlikely to take place as a result of the strict travel restrictions the island’s authorities have understandably put in place.

However we will be bringing you a publication “**A Guide to Enjoying Fine Wine, A Member’s Perspective**” written by Stuart Leaf and Joseph D’Ambrosio who are active members of the more recently opened Hudson Valley Branch, in New York State. They originally wrote this guide for the benefit of the members of the University Club of New York. However we are very grateful to the University Club for allowing the Society to re-publish this under the IWFS banner. When Andrew Jones, the Society Chairman, received a copy of the original he ‘immediately felt that their candid, con-

cise and opinionated approach was a fresh take on understanding and enjoying fine wine which would appeal to the Society’s members around the World.’ We will be mailing this to all members in the coming months and we hope it will be a welcome arrival. Further copies will also be available to help you in the recruitment of new members.

A major project currently being finalised is the **archiving of the complete collection of the Society publication Wine & Food** (and its other subsequent titles—The Journal of The International Wine & Food Society, World Gastronomy and Food & Wine). The complete collection spans some 66 years from 1934 to 2000 and comprises 204 issues. It was steadfastly published every quarter until 1983 (with a three year break from 1971-1973). Once it has all been indexed electronically, you will be able to read the columns from André Simon himself featuring his food and wine experiences around the world, as well as being able to search through previous dinners reported by your branch, which may act as inspiration for future events; you may even find out things you didn’t know about your branch history. Issues 1 (Spring 1934) to 118 (Summer 1963) have already been loaded and available for you to search by keyword, year, month. Watch this space for an update on the complete collection being available to view.

I am also looking at various items of **branded merchandise** to add to the range we already have. One area where I would welcome some suggestions are items for ladies to wear at Society events, or for those not wearing black tie. I look forward to hearing from you on email [sec@iwfs.org](mailto:sec@iwfs.org).

Before I sign off, I would also like to say how sad I was to learn that Michael Broadbent MW died on March 17, aged 92. I am sure many of you will have memories of when Michael was the Society President back in



1984-1992 and may well have met him at various events and tastings he chaired around the globe and in the USA in particular. He presented our first André Simon lecture in 1971 which was a memorial lecture to our founder. Then more recently he presented our 2013 André Simon lecture in London, which was titled “My Wife and Hard Wines.” This is more of an “audience” with Michael as he retells a number of his funnier experiences during his long and rather enviable career in the wine world. This was at a time when he had decided to put down his pen after 36 years writing for *Decanter* magazine. Both lectures can be read via the public “Home” page of the IWFS website, under “Publications.” *Wine Food & Friends* has also lost a regular reader. I sent each issue to Michael which prompted a number of calls asking to speak to the author of certain articles—sometimes re: a point of interest or sometimes one of debate! I will miss those calls.

I do hope to have more news on International Secretariat activities next time. In the meantime wishing you everything good in food and wine and of course wishing you good health. 🍷

Best wishes.

**Andrea Warren**  
*International Secretariat, London*



# The Billionaire's Vinegar

BOOK REVIEW BY JOE TEMPLE, IWFS WEB TECH

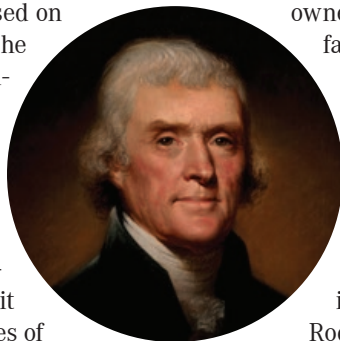
Over the past few years, the issue of wine fraud has been a hot topic of discussion amongst collectors and seasoned oenophiles. Back in 2016, a message board posting on the popular website Wineberserkers.com raised serious alarm bells about several supposedly rare bottles for sale in Geneva. The evidence turned out to be so convincing that the auction house pulled several lots from the collection, casting a dark cloud of suspicion on all future auctions. In the realm of documentaries, the film *Sour Grapes* chronicles the story of notorious fraudster Rudy Kurniawan. Currently residing in a United States Correctional Institution for selling fakes on a grand scale, when his home was raided back in 2012, law enforcement found “17,000 labels and bottles soaking in the sink to soak the labels off,” according to the FBI.

Covered in the pages of *Wine Spectator* and on numerous websites and blogs dedicated to wine, this fascinating subject is poised to break out into the mainstream when *The Billionaire's Vinegar*, a major motion picture starring Matthew McConaughey hits the silver screen. Based on Benjamin Wallace's 2008 book of the same name, the movie will highlight one of the most notorious cases of wine fraud in the United States when a bottle of 1787 Château Lafite allegedly owned by President Thomas Jefferson went for an unheard of \$156,000—an accomplishment later tarnished after it was discovered that this and a series of other “Jefferson bottles” were all forgeries. So before you go out to buy a ticket, be sure to get your hands on a copy of this captivating story. After all, it's much cooler to read the book before seeing the movie!

Written as narrative nonfiction, the author uses a template similar to the 2003 mega-bestseller *The Devil in the White City*, where as the reader eagerly turns the pages of this true crime mystery, they will simultaneously soak up a ton of historical knowledge. As Wallace mentioned in a talk to promote the book, part of his inspiration for writing *The Billionaire's Vinegar* came from the lack of wine books appealing to a casual crossover audience. Unlike some

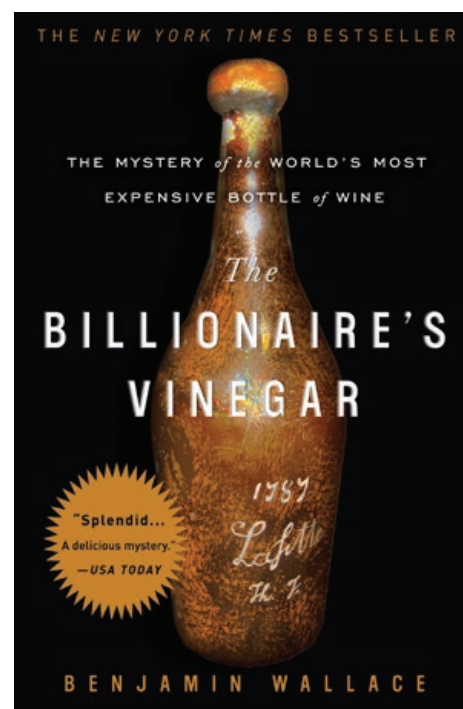
dry technical guides that deal with climate and topography or the latest edition of *Wine for Dummies*, this is definitely the one to get if you want to learn more about wine. By the end of this book, you'll be able to cite all sorts of interesting anecdotes to your friends about famous estates like Château Pétrus and Château d'Yquem. There's no need to memorize a bunch of banal facts; this story will do far more to advance your appreciation of wine.

While many see the whole issue of wine fraud as nothing more than a rich man's problem, *The Billionaire's Vinegar* is interesting in that it shows us how anybody can be duped. In fact, it is simply amazing how former rock band manager Hardy Rodenstock, the man who claimed to have “discovered” a series of bottles in a walled-up Paris cellar containing the engraved initials “Th.J.” was able to play many in the wine community like a violin. Trading in a top hat for a fine tailored suit, this glorified carnival barker succeeded in creating the illusion that buyers, which included the Forbes family, were “drinking history” by bidding on bottles purportedly owned by America's most famous oenophile.



Even more intriguing is despite the fact that red flags were waving nonstop in the aftermath of this auction, bidders decided to simply ignore them, treating Rodenstock's assurances as undisputed dogma. Wallace writes, “[Monticello research associate Cinder] Goodwin further noted that Jefferson had requested that the marking take place at the vineyard, which didn't explain how wines from four different vineyards seemed to have been engraved by the same hand...When Goodwin's report came out, [Christie's auctioneer Michael] Broadbent and Rodenstock reacted not with gratitude... but with rage.”

It was this rage, combined with denial, abstraction, and their respective reputations in the wine world that kept this myth alive for nearly twenty years. Desperately holding on to the notion that they owned a



rare piece of Americana, many buyers developed tunnel vision, refusing to listen to any facts that contradicted the Rodenstock narrative. After finishing *The Billionaire's Vinegar*, it makes you happy that we live in an era of instant communication where citizen journalists can use websites, message boards and social media as giant megaphones to inform the masses. Had those means existed back in 1985, the Jefferson bottles would have probably been exposed as a gigantic fraud in matter of days, not decades.

Like any good detective, the reader follows along as a rock solid case is built against Rodenstock and his wine bottles. Although there is a mountain of circumstantial evidence throughout the story, you can't help but feel a great sense of gratification when you finally learn about the smoking gun courtesy of billionaire Bill Koch and his team of high-priced investigators. Sparing no expense in uncovering this mystery, it would take the efforts of Scotland Yard and the FBI to finally prove this fraud beyond a reasonable doubt.

By combining wine history and true crime together into an irresistible blend, Wallace has created a riveting story that has attracted the attention of both wine lovers and Hollywood. Appealing to a wide cross section of the population, his book introduces the casual audience to the major players, estates and vintages in the industry, forming a bedrock of knowledge in wine appreciation that makes people want to go out and learn more. 🍷



# SALT & PEPPER TO TASTE

BY JEFF POSTMAN, M.D., PASADENA BRANCH

**S**alt and pepper endure as an inseparable pair in Western cuisine. How many times have you seen a television chef add salt to a dish and then reflexively sprinkle on some pepper? The salt may have been required to bring out the flavors of the food. But the pepper was most likely lost and unnoticed.

At one time there were salt and pepper shakers on every restaurant table. When chefs and diners realized that freshly ground pepper was superior in taste, the pepper shakers were replaced with individual grinders.\* Nowadays, these often are absent. Instead, the waiter comes around with an oversized device

and asks each diner if they want some ground pepper on their dish. The reason for this, I am told, is that the individual grinders on each table used to get stolen.

It appears that salt and pepper are almost a routine afterthought in the recipe ingredients for savory dishes. To check if this impression is correct, I grabbed the *New York Times Cookbook* and leafed through the section on beef. It contained 63 recipes, of which 45 listed both salt and pepper as ingredients. Twenty-one of those contained the specific words “salt and freshly ground black pepper,” often with the addendum “to taste.” Another 24 specifically indicated a particular quantity of one or the other.

Salt, of course, is a compound of sodium and chlorine (NaCl). It is easier to concentrate on just the sodium part which often comes complexed with other anions (negatively charged ions). Sodium is essential for life and one could probably survive with 500 milligrams a day if one never moved. 1500 mg/day is a better estimate for the minimum salt requirement for Americans. The U.S. Government wants us to keep our intake below 2300 mg/day but very few of us do that. Actually, we average closer to 3400 mg/day. The amount of salt each of us consumes, of course, is a matter of taste, though we would probably all agree that the recipes from the *New York Times Cookbook* did need the addition of some salt.



There certainly are national and cultural differences in salt usage. Statistically, the lowest average daily consumption of salt in the world is in Rwanda (1600 mg) and the highest is in Kazakhstan (5980 mg). You have to take those figures with a grain of salt (“hah-hah”) because daily consumption is hard to measure. Most salt intake comes from prepared and processed foods and just asking someone what they ate yesterday will provide skewed results. The most reliable estimates come from 24 hour urine collections. Among first world nations, Japan is an example of a country with very high national salt intake. Paradoxically, the incidence of cardiovascular disease in Japan is relatively low. Chinese cuisine is also particularly heavy in salt.

For my first thirty or so years in the practice of medicine, I agreed with everyone else that, beyond the minimum required, salt is bad because it contributes to high blood pressure, heart attacks and stroke. I believe I was wrong, as there is little positive evidence for this. The current view, per prevailing medical literature, is that the amount of salt we consume (at least up to a generous 5000 mg. of Na<sup>+</sup> per day), is not a factor in cardiovascular health outcomes. Indeed, the importance of a low salt diet, even in such conditions as hypertension or heart failure, is now being questioned.

It is interesting that for many decades, the negative view of salt would have been considered “settled science,” since the vast majority of practitioners in medicine or related fields would have regarded it as obviously true. So if someone today talks about “settled science,” you can tell them that you’ve been there before.

Pepper, of course, is not a required nutrient. It has a long and important history in Western commerce and cuisine which is unexpected since there is no nearby source. Originally from the region of Kerala in southern India, pepper’s production has spread to many areas of the world where the climatic conditions are appropriate. Vietnam today is the largest producer.

Pepper grows as berries on a vine. Black pepper, the form we see most often, is picked when not fully ripe and then dried in the sun. Fully ripened peppercorns are red. If they undergo water



**THE PURE TASTE OF PEPPER, ISOLATED FROM ITS HEAT, CAN BE PLEASING BUT ITS POTENTIAL FOR ENHANCING THE FLAVOR OF A DISH MAY BE CONSIDERED LESS THAN THAT OF OTHER SPICES SUCH AS CINNAMON OR CLOVES. THE LASTING APPEAL OF PEPPER OVER THE CENTURIES IS MOST LIKELY DUE TO ITS PUNGENCY.**

treatment to remove the outer skin, you get white pepper whose taste is generally milder and less pungent than the black. Green peppercorns most often are picked unripe and dehydrated or packed in brine.

The trade in pepper has been ongoing since Roman times, moving progressively through the hands of Byzantium, the Muslim east, Italy’s Venice and Genoa, Portugal, Holland and finally Britain. Importation of pepper has always exceeded that of all other spices by a wide margin. But why? The pure taste of pepper, isolated from its heat, can be pleasing but its potential for enhancing the flavor of a dish may be considered less than that of other spices such as cinnamon or cloves. The lasting appeal of pepper over the centuries is most likely due to its pungency. Medieval Europeans had some foods with a kick (mustard, horseradish) but those could not be used to enhance most dishes without significantly altering their flavor. So they used black pepper. Chili peppers didn’t arrive until after the discovery of America.

Now for some interesting chemistry. Transient Receptor Potential Vanilloid 1 (TRPV1) is an important cell membrane protein found throughout the human body. It is involved both with pain perception and the regulation of our body temperature. Strictly by serendipity, human TRPV1 can be activated by a small number of compounds present in foods which we experience as being “hot.” Other species with slightly different configurations of their TRPV1 do not respond to those same chemicals. They can eat chili peppers with impunity. It

is the compound piperine in peppercorns which triggers the TRPV1 in the mouth. In chili peppers, it is capsaicin. Capsaicin is about 100 times as strong as piperine.

Still, we are left with the conundrum, why do we enjoy something that basically induces pain? Is it that mild pain, when it is expected and not accompanied by fear or anxiety, can be enjoyable? Scientists postulate that this has to do with the internal release of endorphins, natural opioids, in response to the discomfort. It’s a perplexing question.

But why do we continue to link salt and pepper together, with the result that we add pepper to many dishes that don’t need and don’t benefit from it? Some attribute this to François Pierre de la Varenne, a prominent 16th century chef and cookbook writer, who “modernized” the French cuisine of his time. He emphasized the natural flavor of food products and pared down the excessive medieval dependence on spices to primarily salt and pepper. His culinary principles spread to the court of Louis XIV which set the tone for the rest of France, and then for all of Europe. Still, why has the coupling of salt and pepper lasted until this day? Perhaps, through habit, chefs and food writers have kept on doing the same thing as their predecessors. It is time to get over it. 🍷

#### **ADDENDUM & MORE CHEMISTRY:**

TRPV1 is also activated by hydrogen ions, i.e. acids. When you drink Champagne, the CO<sub>2</sub> is converted to carbonic acid by the enzyme carbonic anhydrase along the surface of the mucous membranes. The H<sup>+</sup> from the acid triggers TRPV1. So this mechanism is also responsible for our enjoyment of carbonated beverages.

*\*Freshly ground pepper has a more complex flavor when it is applied directly to a dish, although it is fine to use previously ground pepper in long cooked foods. One doubts if anyone can tell the difference. It is the same with fancy salts.*

# SAKE TO THE

## 2020 IN NYC

*Toshiro Yamagata with sake  
makers from Japan*





# THE WORLD

BY CHRIS ANKNER, NEW YORK BRANCH





**O**n January 23, 2020, The International Wine & Food Society co-sponsored the most important sake tasting in North America in recent years, working together with The Japanese Sake and Shochu Makers Association, Kuramoto USA Inc and JCTO Japan Inc, an important exporter of sake from Japan. The event was held at the University Club in Manhattan, New York City, and featured twenty-one brewers from Japan, who presented over 100 different sakes. 200 retailers and restaurateurs attended the afternoon business-to-business session and about 125 IWFS members and guests attended the evening connoisseur event. Andrew Jones, Chairman of IWFS Ltd International Council of Management, was on hand to award Toshiro Yamagata the IWFS Certificate of Appreciation. Mr. Yamagata is the fifth-generation owner of Yamagata Honten, an important sake brewery as well as the CEO of JCTO Japan, Inc and the Chairman of the Yamaguchi Prefecture Sake Makers Association. Yamagata's support and effort brought this event to the U.S. Arthur Canario of the New York Branch of the IWFS also was acknowledged for his efforts in pulling together this event.

### IT'S "SAW-KEH" NOT "SAW-KEY"

The evening session was broken into two parts; a 45-minute lecture on sake followed by the grand tasting. The sponsors grossly underestimated the number of guests who were interested in the lecture. Approximately 100 guests overflowed the room, originally set up with only 35 chairs. Even after filling the space to capacity with additional chairs, people were still standing.

Marcus Pakiser is perhaps the top lecturer on sake in the United States. He was awarded the title of Sake Samurai by the Sake Brewers Association of Japan. He is also Vice President of Sake for Young's Market Company. The IWFS membership is, of course, a sophisticated group, very knowledgeable about wine, but they were eager to learn more about sake. Marcus strove to walk a path between simple subjects like food pairings to complex subjects like fermentation techniques. His mantra was "Sake is not scary." He spent much of the lecture trying to open the audience up to new ideas: "Sake is enjoyed



*From left to right: Chikako Ichihara, Japanese Sake and Shochu Association; Arthur Canario, New York Branch; Andrew Jones, Chairman IWFS Council; Chris Ankner, Director IWFS Americas, New York Branch; Toshiro Yamagata, Yamagata Honten; Stuart Leaf, President Hudson Valley Branch; Takuya Shimomura, Kuramoto USA*

with sushi...that is great, but sake can be enjoyed with many different foods. Sake has less than 1/3 the acidity of many wines and therefore backs up the flavor of the dish without clashing. The best way to explore this idea is to try a chilled bottle of sake with some of your favorite dishes: Italian, grilled fish, pizza, chicken, etc. Particularly nice is cheese and sake. Our brain tells us that it is strange, but reality is different. Cheese, tomatoes and sake share many of the same taste elements."

Marcus also stressed how exploration was the best way to learn about sake. "After sake has been opened it will last for weeks. It does not oxidize as quickly as wine once opened. If you open a bottle of sake and have one glass a week to taste how it evolves, you will run out of sake before the sake goes bad. An open bottle will last weeks, if not months."

As we all know, a wine's taste is determined by its terroir. But sake is not terroir-driven, as it is brewed. Labeling on sake bottles is difficult for many Americans to wrap their arms around. The pronunciation is difficult, and the meanings obfuscated. Important terminology explains how much of a rice grain has been polished away before arriving at the final sake product. Daiginjo and Junmai Daiginjo sakes mill away the most rice and thus have light and fragrant flavors, Junmai and Honjozo sakes grind away the least rice and pro-

duce earthier and rustic tastes. Many charts show a pyramid with Junmai Daiginjo sakes at the top and Junmai sakes at the bottom, which leaves the impression that Daiginjo sakes are superior. That is very misleading. High quality sakes exist in all categories.

### THE GRAND TASTING

Takuya Shimomura of Kuramoto USA invited the guests into the Grand Tasting with over 21 brewers from every major sake region in Japan. Kuramoto is probably better known for their Sake-man branding. Takuya and his co-workers wear colorful pro-wrestling masks to promote their brands. It may be strange, but it succeeds in leaving a lasting impression. As flamboyant as the sake-men were, the stars of the evening were the sake makers. Almost all sake makers are family owned and many have rich histories going back generations. Toshimaya Corp, for instance, was founded in 1596.

When 125 different sakes are presented, it's impossible to taste every one. A taster has to have a plan. Perhaps comparing northern producers with southern producers. Or just tasting the Daiginjo Junmai across a number of producers. Perhaps just taste sake made by women sake makers. Everyone's experience will be different. It is impossible to speak about every sake presented but I learned a number of stories through the course of the evening.





Certificate of Appreciation Awardee Toshiro Yamagata's brewery Yamagata Honten was busy from when the doors opened until they closed. Mr. Yamagata's 2018 Grand Prix award winning Chotokusen Daiginjo Moriko was on many people's card, but a surprise for me came from his less well known and less expensive Bocho Tsuru. It was fresh, clean and fruity.

Kobe Shu-Shin-Kan brought their rare Fukuju Black and extremely rare Fukuju Jewelry. It was a great opportunity to taste sake that would often be out of one's price range on a restaurant sake list. Shiragiku Shuzo showed well with their Taiten Mikinishiki Junmai and Taiten Shizuku Daijingo.

In the end, the event was an unqualified success. The afternoon session brought more orders than expected, and the evening session made everyone involved more knowledgeable about sake. 🍷

The following sake makers participated in the tasting not just by sending sake, but by coming to New York to discuss their products with us:



Asabiraki Co.  
Iwate Prefecture  
Koikawa Shuzo Co.  
Yamagata Prefecture  
Suehiro Sake Brewery  
Fukushima Prefecture  
Wakaze Inc.  
Aiyu Shuzo Co.

Ibaraki Prefecture  
Toshimaya Corp.  
Tokyo Prefecture  
Sasaichi Shuzo Co.  
Yamanashi Prefecture  
Nanbu Sake Brewery  
Fukui Prefecture  
Kawashima Shuzo Co.

Shiga Prefecture  
Yamamoto Honke Co.  
Kyoto Prefecture  
Choryo Shuzo Co.  
Nara Prefecture  
Nate Shuzoten Co.  
Wakayama Prefecture  
Kobe Shushinkan

Hyogo Prefecture  
Chiyomusubi Sake  
Tottori Prefecture  
Shiragiku Shuzo Co.  
Okayama Prefecture  
Tsuji Honten Co.  
Yamagata Honten Co.  
Yamaguchi Prefecture

Hatsumomiji Co.  
Seiryu Shuzo Co.  
Ehime Prefecture  
Tenzan Sake Brewery  
Saga Prefecture  
Inoue Shuzo Co.  
Miyazaki Prefecture



# HOW MANY POINTS IS THAT WINE?

## What About Wine Critic's Scores and Evaluations?

BY CLAIRE L. TORBECK,  
CERTIFIED SOMMELIER, LAKE TAHOE BRANCH

**I**t is very helpful to rely upon the 'paid for' and 'free' critic's advice and written evaluations when purchasing wine. Shelf talkers tout the expert's scores to influence what bottle(s) of wine you will ultimately purchase. Should you believe them?

For the well-known wine raters, I have been watching their scoring and reading their reviews long enough that I have formed an opinion as to 'how' they score wine. I know who always rates higher than the others or which reviewer(s) likes fruit forward, highly extracted and high alcohol wines. Why does that matter? Because while I can tell you the flavor profile of a varietal from various places around the world and I can look to see what the vintage and nature gave us that year, it's helpful to read the opinion of someone who has tasted that bottle. I can then decide if it will be what I am searching for.

Sometimes these reviews will contain an unknown nugget of information. For example, 'while this is a Cotes du Rhone wine, it is crafted from 100% Syrah grapes.' That's important information as most Cotes du Rhone are made from Grenache, Syrah, Mourvèdre (referred to as a GSM) and maybe Cinsault. Chateau de Sainte-Cosme winery is in Gigondas, which by law, to label the wine 'Gigondas' it must be a GSM blend with possibly some Cinsault. So, if I had merely relied upon the Cotes du Rhone designation expecting a GSM gem, it would not meet my expectations. Clear as mud, huh?

If the expert's review gives a range, like 89-91 points, I am confident the wine was tasted from the barrel and prior to bottling. Why does that matter? Since the wine is still in the barrel, it is possible the final wine could taste somewhat different due to blending and/or filtering or completion of malolactic fermentation, for example. The evaluation before bottling might not match the final product. In that instance, it's good

to see if other critics rated the wine after bottling to get a more up-to-date snapshot.

A store like K&L Wine Merchants lists their offerings on their website which has a picture of the bottle, a list of the wine critic's scores and commentary, general information about the grape, the country, and a description of the subregion/appellation. In addition, if the staff was able to taste the wine, a review written by the staff member will also appear as well as the date tasted. I find that all so very helpful and lean a bit toward purchasing when all the critic's scores seem to align. I take that nudge based upon my experience with judging at wine competitions. On any panel you can have a wide range of medals considered as we evaluate each wine independently and then come together to discuss and to agree on a final award. However, for the wines that are exceptional, the entire panel always seems to be in agreement before ever coming together for discussion.

Does the lack of a rating mean the wine is not good? For a publication such as Wine Spectator, they indicate they review approximately 16,000 wines on an annual basis and those wines are important wines, readily available and distributed in major markets. So, lack of a score does not mean a wine is not good. Similarly, the lack of a medal from a wine competition also does not suggest it's not good as wineries choose how they spend their marketing dollars and competitions do cost money to enter.

How about reviews on Apps such as Vivino? The creators of this site tout that their community of millions of wine lovers really know their stuff and are passionate about sharing that knowledge. However, we do not know what their experience level is or their qualifications for judging wine. As a worst-case scenario, the rater could really dislike French wines and be an All-American wine fruit bomb wine drinker. And, remember, Vivino sells wine based on these ratings.

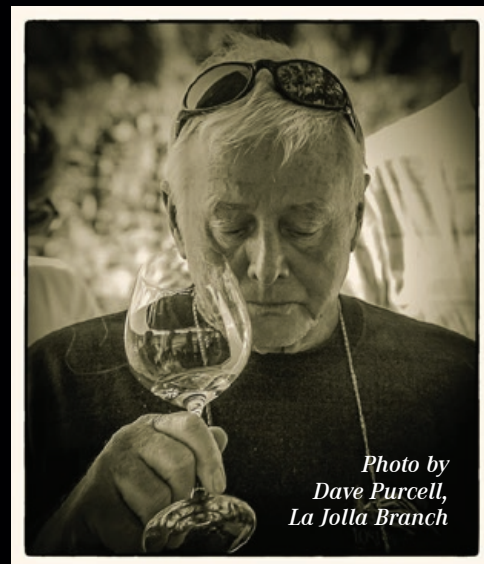


Photo by  
Dave Purcell,  
La Jolla Branch

Critic's scores and evaluations can be very useful tools when you cannot taste a European wine or travel to Paso Robles or Lodi to visit a winery to taste before you buy. Equally useful are Vintage Charts published annually which will give you a quick look to determine if the vintage was a blow out success or had some serious viticultural challenges. Again, just an additional piece of information as good wine can be made in not so good vintages.

Finally, remember that the scores were assigned and evaluations penned at a frozen point in time. The challenge is that you are not purchasing Pepsi Cola or Coors beer, for example, that is 'finished' when bottled or canned. Wine is a living, breathing beverage that develops and changes over time. That plum, for example, that tasted so fresh to Robert Parker shortly after bottling is impacted first by the aerobic conditions in the barrel and then by the reductive time in the bottle. The various components of tannin, both from the cluster and skin as well as the barrel, phenolics, and fruit all integrate over time and hopefully for the better. However, most wine is meant to be





drunk young and fruit generally begins to lose its luster after about 6 months. So, when reading that evaluation from November of 2017, expect that the wine you will meet in the glass may be very different. A wine's score(s) and evaluation(s) are great tools to help you find new treasures to enjoy but are not absolute. Wine is more often drunk beyond its time than too early.

So, at the end of the day, how should you view wine critic's scores and evaluations? Definitely not through 'rose-colored lenses.' Scores and evaluations are 'opinions' of a wine at a frozen point in time. Critics have varying palates and you should definitely sample wines they have rated and see if these wines align with your palate. This can be accomplished by purchasing a wine

that two or more critics have reviewed and determine by tasting, which reviewer you agree with. Generally, I stick with the critics that have a history and reputation: *Wine Spectator*, *Wine Advocate*, *Decanter*, Jancis Robinson, and *Wine Enthusiast*. I do not rely upon reviews offered by establishments selling the wine and touting its virtues to sell me something. Using evaluations from critics can be a great tool to help you with future selections, but they are just tools... you are the final critic! 🍷

### ABOUT THE AUTHOR

Claire L. Torbeck is a Certified Sommelier with the Court of Master Sommeliers and a student in the Diploma Program of the

WSET (Wine and Spirits Education Trust). As the Cellar Master for the International Wine & Food Society Lake Tahoe, Claire purchases and manages a cellar of 1,200 - 1,500 bottles (\$75,000 - \$100,000), similar to a small restaurant inventory. She develops and delivers educational seminars for winery staff, clubs and enthusiasts and judges at various wine competitions around California.



For more information and articles, visit 'Sudsy's Cellar' at [www.sudsyscellar.com](http://www.sudsyscellar.com).





## Christy Marsh Memorial Scholarship for Wine and Culinary Arts Recipient Announced at Kansas City Branch Annual Meeting

**BY ROXANNE WU-REBEIN, KANSAS CITY BRANCH**

**T**he Kansas City Branch created a scholarship fund for culinary and wine students in 2011 during the tenure of Christy Marsh. As past Executive Director of IWFS Americas, Inc., and past branch President, Christy recognized the value of supporting our future culinary and wine leaders at a crucial time in their education. When she passed away last year, the Kansas City Branch Board of Directors unanimously voted to rename the 2019 branch scholarship in her honor “Christy Marsh Memorial Scholarship for Wine and Culinary Arts.”

This year the branch Scholarship Committee was excited to partner with the IWFS Foundation, Inc. The branch Scholarship Committee selected Nora Engelken as the first recipient of the Christy Marsh Memorial Scholarship for Wine and Culinary Arts.

The selection was announced at the Annual Meeting held at The River Club. Nora met and thanked members throughout the evening for the opportunity to pursue her passion and profession of fine wine and food.

Nora recalls “baking with grandma” as the baby steps of her culinary journey. In high school she attended Broadmoor Bistro, the Shawnee Mission School District’s nationally renowned and award-winning culinary and hospitality program.

Nora obtained an Associate’s degree from The Culinary Institute of America (CIA), graduating at the top of her class. During this time she was awarded The Young Professional’s Medal of Merit of the Académie Brillat-Savarin—which is based on leadership qualities, high marks in Wine Studies class and an overall high GPA.

In March 2019, Nora placed first at the New York SkillsUSA; in June 2019 she competed in the national SkillsUSA college division as the New York representative. Nora won the national competition and will represent the USA at the international level.

Currently Nora is seeking her Bachelor’s degree from CIA in Food Business Management with a concentration in Advanced Wine and Beverage. In April 2020, she plans to study viticulture in Napa, California, and then take her level 1 & 2 sommelier tests.

This year has been an amazing collective effort to support, inspire and help create future culinary and wine professionals. 🍷





## MENU

### Passed Hors D'Oeuvre

Bacon-Wrapped Dates, Gougères

Tuna in Wolfgang's Sesame Cup

*Louis Picamelot Crémant de Bourgogne Blanc de Blancs Brut*

### Soup Course

#### **Carrot Bisque**

Carrot Bisque with Buttermilk Pearls and Orange Oil

*Pahlmeyer Chardonnay, Napa Valley, California 2017*

### First Course

#### **Crab Tortelloni**

King Crab Enveloped in Fresh Pasta

Uni Sauce with Scallion

*Château LaMothe de Haux Blanc, Bordeaux, France 2018*

### Entrée (Choice of)

#### **Cold Water Halibut**

Squash & Mascarpone Pâté, Braised Tuscan Kale

Sage Crust, Bacon Marmalade

*Van Duzer Pinot Noir, Willamette Valley, Oregon 2016*

or

#### **Braised & Glazed Short Rib**

Boneless Fork Tender Slab, Smoky Fall Mushrooms,

Horseradish Crema, Parsnip Crisp, Pearl Onion

*Corliss Columbia Valley Cabernet Sauvignon, Washington 2009*

### Dessert

#### **Amaretto Chocolate Dome**

Pistacho-Cacao Biscotti Crunch, Ganache Coat, Raspberry

*Quinta do Noval Tawny Port 10-year*



A photograph of the Chicago skyline featuring several prominent skyscrapers with blue glass facades. In the foreground, there is a body of water (Lake Michigan) and a green park area with a few people walking. A red banner is overlaid on the left side of the image.

CHICAGO BRANCH

# *850th Dinner*

*The Casino Club: Our 85th Anniversary Dinner!*









*Chicago Branch Sir  
Bacchus Tom Wiedrich,  
The Casino Club General  
Manager Sarah Potter,  
and IWFS Chaiman of the  
Council of Management  
Andrew Jones*

*IWFS Chairman Andrew  
Jones presents Donald  
Erickson with the André  
Simon silver medal for  
more than 30 years of  
leadership positions with  
the Chicago Branch*







*The Chicago Branch celebrates its 85th Anniversary with the 850th dinner of the Society at The Casino Club*

The Chicago branch celebrated its 85th anniversary with its 850th dinner at The Casino Club on December 10, 2019. Founded on December 17, 1934, when André Simon dined with a group of men led by Arnold Shircliffe, the first U.S. member of the Wine & Food Society, and chartered the Chicago Branch of the Wine & Food Society. The first dinner of the branch was held at Old Heidelberg Inn on January 28, 1935. From that evening forward, the Chicago Branch has held 10 dinners each year, arriving at tonight's momentous occasion.

The Chicago branch has been blessed for more than 60 years with a well-tended wine cellar, and it's evenings like this where we pull out all the stops. While all the wines were excellent, the highlight was the side-by-side pairing of 1959 and 1966 Château Latour paired with Venison Wellington. Both wines showed remarkably well, with plenty of life left. The event committee's work with The Casino Club was obvious, as the menu was excellent and worked perfectly with the wines.

The highlight of an already superlative evening was when our guest Andrew Jones (Cayman Islands branch), the Chairman of the International Wine & Food Society Council of Management, provided the evening's toast, and then presented the André Simon Silver Medal to retired "Sir Bacchus" (branch president) Donald Erickson. Don has been involved in the branch's Board of Governors in one

**DON HAS BEEN INVOLVED IN THE BRANCH'S BOARD OF GOVERNORS IN ONE CAPACITY OR ANOTHER FOR MORE THAN 30 YEARS, INCLUDING 10 YEARS SERVING AS THE BRANCH PRESIDENT. A MORE DESERVING PERSON WOULD BE IMPOSSIBLE TO FIND.**

capacity or another for more than 30 years, including 10 years serving as the branch president. A more deserving person would be impossible to find.

Only five more years until our 90th Anniversary, 900th dinner!

**December 10, 2019: 850th Dinner, The Casino Club, Chicago, Illinois.** 🍷 *Dom Pérignon Brut Rosé 2004* × Smoked Salmon Canapé, Escargot en Croûte, Tempura Frog Legs. 🍷 *Charles Heidsieck Brut Blanc de Millénaires 1995* × Sautéed Dover Sole, Meunière. 🍷 *Ch. Laville Haut-Brion Blanc 2006* × Lobster Newberg. 🍷 *Hospices de Beaune Corton-Cuvée Docteur Peste (Bouchard Père et Fils) en magnum 2013* × Roast Breast of Goose with Sweet Potato Timbale, Pomegranate Sauce. 🍷 *Ch. Latour 1959 & Ch. Latour 1966 side-by-side* × Venison Wellington. 🍷 *Ch. Montrose 1990* × Cheeses: Aged Gouda, Bandaged Cheddar, St. André. 🍷 *Ch. Doisy-Daëne 1953* × Warm Grand Marnier Soufflé. 🍷



# What's Cooking?

## CLUB EVENTS ACROSS THE AMERICAS

### ATLANTA

#### *Christmas Dinner at The Georgian Club*

On Sunday, December 8, 2019, the Atlanta Branch kicked off the Holiday Season with its Christmas Dinner at The Georgian Club. Since 1983, The Georgian Club has offered its members a beautiful view of the Atlanta skyline from the 17th floor of Galleria Tower 100. Executive Chef Tim Kotula prepared a wonderful five-course menu to match the wines selected from the Branch Cellar.

In keeping the Atlanta branch's history of giving, all attendees brought an unwrapped toy to be donated to the "North Atlanta Toys for Tots Program." Managed by dedicated United States Marines and local volunteers, it has been delivering a message of hope to less fortunate youngsters since 1947.

Tony & Milagritos Dávila and their daughter Mila hosted the dinner. The wines were selected by Carli Franceschi and the Branch sommelier, Patrick Brendel.

**December 8, 2019: Christmas Dinner, The Georgian Club, Atlanta, Georgia.** 🍷 *G.H. Mumm Brut Le Rosé Champagne NV* × Passed Hors d'Oeuvre. 🍷 *Nicolas Potel Pouilly-Fuissé 2013* × Salt-Roasted Beet Tart with Goat Cheese, Pickled Mustard Seeds and Sherry Vinaigrette. 🍷 *Dom. Vincent Sauvestre Savigny-lès-Beaune 2009* × Rabbit Confit, Sweet Potato Gnocchi in a Sage Brown Butter Sauce. Chef

L TO R: Hosts Milagritos, Tony and Mila Dávila



Choice Sorbet. 🍷 *Dom. Pierre Usseglio & Fils Châteauneuf-du-Pape 2010* × Braised Beef Short Rib with Caramelized Carrots, Truffle Potatoes and Burgundy Veal Jus. 🍷 *Toro Albalá Don Pedro Ximénez Gran Reserva 1988* × Sticky Toffee Pudding. 🍷



## 2019 Holiday Gala

The lovely dining room of The Carillon was seasonally decked out with festive garlands studded with pinecones, fragrant flowers and red berries for Austin's 2019 Holiday Gala. But it was the cozy patio and unseasonably balmy December evening that were particularly inviting to our members who greeted the night and each other by raising their glasses of bubbly Crémant d'Alsace. Once inside, Chef Kyle Barham's creatively constructed and deconstructed menu captured our attention completely and all the tables hummed happily throughout the evening, voicing appreciative notes for both food and wine. We were ultimately torn between the "yet to be constructed" sweet potato soup and the "completely deconstructed" apple cake as the firm favorite. A big thank you to Mariela and Dennis Dyer and Debbi and John Highbarger for organizing and ornamenting this wonderful event!

**December 6, 2019: Holiday Gala, The Carillon, Austin, Texas.** 🍷 *Cleto Chiarli 'Vecchia Modena' Lambrusco* ✕ Smoked Duck Rillettes, Artisan Bread, Quince, Pickles, Sea Salt. 🍷 *Gustave Lorentz Pinot Blanc* ✕ Sweet Potato Soup, Quinoa, Sour-

L TO R: Jo Anne Hargraves, Debbi Highbarger, Julie Lyons, Ruth Ann Plotkin, Mariela Dyer and her mother, Luz Guevara



dough Crouton, Crème Fraîche, Pumpkin Seed. 🍷 *Ch. de Campuget Rosé* ✕ Black Mission Figs, Mt. Tam Brie, Chestnut Purée, Lavosh, Serrano Ham. 🍷 *Vietti 'Perbacco' Langhe Nebbiolo* ✕ Dry-Aged N.Y. Strip, Crab-Devised Potato, Alliums, Truffled Cauliflower Purée, Bordelaise. 🍷 *10-year Tawny Port* ✕ Langhe Nebbiolo, Apple Deconstruction, Spiced Apple Cake, Cinnamon Brûlée, Chai. 🍷

# BOCA RATON

## First Dinner of the Season

For the Boca chapter's first dinner of the season we returned to a favorite, La Sirena in West Palm beach. This classical Italian restaurant has a most beautiful dining room with 150-year-old beams from the Shenandoah Valley and Murano glass lighting, which enhanced a luscious dinner. The evening began with an apéritif of white port and tonic to accompany the antipasti, and continued throughout the evening with perfectly matched pairings of wine and food.

**November 12, 2019: First Dinner of the Season, La Sirena, West Palm Beach, Florida.** 🍷 *Aperitivo di White Port and Tonic* ✕ Bruschetta, Mozzarella di Bufala, Roasted Red Peppers, Parmigiano and Olives. 🍷 *Scarbolo Sauvignon Blanc 2016* ✕ Pan-Seared Cold Water Scallops, Purée of Broccoli Rabe. 🍷 *Scarbolo Cabernet 2016* ✕ Braised Short Rib Ravioli, Brown Butter and Sage. 🍷 *Ca' Rugate Amarone della Valpolicella 2014* ✕ Milanese of Colorado Lamb, Micro Mint & Roasted Tomato with Spinach. 🍷 *Il Pavone Moscato d'Asti 2017* ✕ Pecorino Toscano, Cremosola, Candied Walnuts and Local Honey. 🍷 *Il Pavone Moscato d'Asti 2017* ✕ Lemon Dome, Sponge, Lemon Curd.

## First Dinner of the New Year

The Boca Raton chapter held its first dinner of the new year at the "Prime Cut" Steakhouse in the luxurious Boca West Country Club. We were entertained by the melodious performance of a Pianist/Saxophonist during the Hors d'Oeuvre portion of the dinner while enjoying the varied and plentiful nibbles. Once seated, we were treated to a culinarily perfectly paired wine-to-food 4-course dinner. The branch, in its brief history, had the most members attending, affording the restaurant a full house and affording the members an incredibly enjoyable and tasty feast.

L TO R: Ron Rosenzweig, Leslie Rosenzweig, Myra Prusky, Roz Wolpov, Elaine Galman, Stephen Green, Carolyn Benaroya, Nayda Kubski



**January 12, 2020: First Dinner of the New Year, Boca Raton Country Club, Boca Raton, Florida.** 🍷 *Schramsberg NV Rosé Sparkling Wine* ✕ Varied Hors d'Oeuvre. 🍷 *Inniskillin Riesling Icewine 2017* ✕ Pan-Roasted Foie Gras Brioche Crouton, Poached Seckel Pear, Blueberry Jam. 🍷 *A.P. Vin Gary's Pinot Noir, Santa Lucia Highlands 2016* ✕ Pan-Roasted Squab, Truffled Lentils, White Asparagus, Natural Jus. 🍷 *Duckhorn Vineyards Napa Valley Cabernet Sauvignon 2016* ✕ Charcoal-Roasted Prime Sirloin, Classic Bordelaise, Yukon Gold Potato Hash, Cauliflower Purée, Thumbelina Carrots, Wild Mushrooms. 🍷 *Taylor Fladgate 20-Year Tawny Port* ✕ Valrhona Chocolate Mousse, Bing Cherry Glaze, Toasted Meringue, Amaretto Gelato. 🍷

## An Evening with Familia Torres

The dining scene in Worcester, Massachusetts, is seeing a renaissance these days and Chef Tim Russo is at the top of the list for his creative cuisine and great service at Lock 50. On a cold, rainy Wednesday, 20 members of the Central Mass branch gathered in the intimate wine room of sister restaurant Russo's to enjoy a spectacular Spanish-themed meal paired with excellent wines from Familia Torres. The evening was inspired by the chef's recent honeymoon to Spain, and we were honored that he wanted to recreate his favorite memories for us. From tapas through dessert, each perfectly paired course delighted the senses. Brava!

**November 20, 2019: An Evening with Familia Torres, Lock 50, Putnam, Connecticut.** 🍷 *Torres Verdejo 2018* X Assortment of Spanish Tapas and Charcuterie. 🍷 *Torres Viña Sol 2017* X Bacalao, Yukon Potato, Paprika Aioli, Salsa Verde. 🍷 *Torres Pazo das Bruxas Albariño 2018* X Grilled Octopus, Chickpea, Fennel, Orange. 🍷 *Torres Salmos Red Blend 2015* X Fabada Asturian Bean Stew with Chorizo, Morcilla, Pork, Saffron. 🍷 *Torres Mas la Plana Cabernet Sauvignon 2013* X Grilled Ribeye Cap, Romesco Sauce, Charred Green Onion, Sherry-Pickled Peppers. 🍷 *Torres 5G Garnachas 2016* X Chocolate-Hazelnut Pie, Graham Crust, Dark Fruits.

## Land & Sea

Volturino in Worcester, Massachusetts, is known for its fantastic Neapolitan-style pizza. But they are so much more than that! On January 29, 2020, thirty members and guests of the Central Massachusetts chapter gathered for an exquisite evening of culinary passion prepared by Chef Erind Ymeri. Each course took us from the sea to the rivers and to the land with inspired dishes that were perfectly paired with lesser-known Italian varietals that had us swooning. The extraordinary attention to detail in each dish was truly appreciated by all of us with a standing ovation to Chef Ymeri and the entire staff.

**January 29, 2020: Land & Sea, Volturino, Worcester, Massachusetts.** 🍷 *Cantine Colosi Salina Rosso* X Polpo: Grilled King Octopus, Crispy Fingerlings, Squid Ink Aioli, Parsley. 🍷 *Il Chiosso Ghemme DOCG* X Agnolotti del Plin: Foie Gras & Duck Confit, Walnut, Balsamic, Fonduta di Gorgonzola Dolce. 🍷 *Colpetrone Sagrantino di Montefalco* X Short Rib: Braised Beef, Risotto Milanese, Wild Mushrooms, Au Jus, Gremolata. 🍷 *Sibona Amaro* X Crème Caramel: Citrus Custard, Vanilla Cream, Pistachio, Candied Orange. 🍷

Chef Tim Russo and Central Mass Branch President Chuck Hixon



Chef Erind Ymeri and Central Mass Branch President Chuck Hixon



## CHICAGO

### 849th Dinner

Our 849th dinner was held at Margeaux Brasserie, an elegant restaurant in the Waldorf Astoria hotel. The dinner was our fall Ladies Dinner, and the ladies were well represented. The dinner was an edible retrospective on Chef Greg Biggers' career that has taken him to top dining establishments in cities across the USA. Unfortunately it was also his swan song dinner as this was the Chef's last dinner before leaving the restaurant. But he definitely went out in style, based on the culinary excellence we received. Each course was a homage to a dish that he had developed at one of his different restaurants. By the time we were done traveling the USA, our appetites were completely satiated.

Wines were selected from the branch's cellar by Branch Cellarer Joe Glunz Jr. Kitchener Chris Koetke worked with the Chef to develop the outstanding menu.

**November 12, 2019: 849th Dinner, Margeaux Brasserie, Chicago, Illinois.** 🍷 *Delavanne Pere et Fils Brut Millesime Grand Cru 2009* X Truffle Gougères, Sesame Sweetbreads, Foie Gras Macarons. 🍷 *Zind-Humbrecht Riesling Clos Windsbul 2013* X Hamachi Sashimi, Pineapple, Arctic Char Roe, Caviar, Espelette. 🍷 *Ch. Coutet 2001* X Duck Fat-Poached Foie Torchon, Miso Doughnuts, Shishito Blueberry Jam, Pickled Baby Turnips. 🍷 *Ch. d'Issan 1986* X Coffee-Rubbed Filet Mignon, Garlic Cream, Red Wine Reduction, Caramelized Onions. 🍷 *Lail Vineyards "Georgia" Sauvignon Blanc 2013* X Tasting of Artisanal Cheeses. 🍷 *Warre 1985* X Grand Macaron, Raspberry, Chocolate Ganache, Warm Chocolate Sauce. 🍷



## Dinner at The Country Club

Members and guests enjoyed a lovely evening full of laughter, delicious food and wine at The Country Club in Pepper Pike. The appetizers were exceptional and an excellent introduction to the menu that Executive Chef Scott Ryan prepared. Each dinner course was delicious and paired beautifully with the wine selection. Members are already looking forward to this event next November.

**November 1, 2019: November Dinner, The Country Club, Pepper Pike, Ohio.** 🍷 *Bollinger La Grande Année 2005* X Hors d'Oeuvre: Tempura Shrimp, Yuzu Aioli Pork & Apple Crostini Confit Potato & Caviar. 🍷 *Chauvet Frères Beaujolais Blanc 2018* X Lobster Yukon Tot, Almond Brown Butter. 🍷 *Ch. Haut-Bergey 2005, Chappellet Cabernet Sauvignon 2010* X Prime Ribeye Grilled Spinalis, Mushroom Flan, Vegetable Tian, Truffle Glace. 🍷 *Bastor-Lamontagne Sauternes 2011* X Cheese Course: Comté, Délice de Bourgogne, Bleu d'Auvergne Mignardises.

## February 2, 2020: Brunch at Tartine Bistro, Tartine Bistro, Rocky River, Ohio

On an unseasonably warm Sunday in February, the Cleveland Chapter met for a brunch at Tartine Bistro. Executive Chef Michael Grieve, a graduate of Le Cordon Bleu Culinary Academy, prepared an exceptional menu. Members and guests mingled while tasting a beautiful variety of appetizers paired with a very memorable 🍷 *Dom Pérignon 2006*, which was donated by Kevin and Eleanor McLaughlin. X Entrées ranged from breakfast pizza to french toast to roast beef hash and were enjoyed with 🍷 *Maison Deux-Fleurs 2017, Chablis* and 🍷 *2005 Clos du Marquis, Saint Julien*. X Finally, the meal was finished with a lovely selection of cheese and 🍷 *Wolf Family Vineyards Estate Cabernet Sauvignon 2010*. 🍷

Members Enjoying Champagne and Appetizers at The Country Club



President Robert L. Lovelace, Jr., Executive Chef Michael Grieve, and Vice President Kevin McLaughlin



## COUNCIL BLUFFS

### Old World vs. New World: President's Holiday Dinner

President Joe Goldstein ended his tenure with an Old World versus New World theme at Fleming's Steakhouse. California and one New Mexico wines were contrasted with mostly French wines for all courses except the dessert, where we had a Tawny Port. We started with a spectacular 6-liter bottle (Methuselah) of Taittinger Brut La Française Champagne NV. Being in Nebraska—where beef is king—we also compared Wet-Aged Ribeye to Dry-Aged. Joe was presented with the IWFS Americas Inc. Silver Medallion by incoming President Connie Martin for his work in streamlining the Branch's bylaws.

**December 8, 2019: Old World vs. New World: President's Holiday Dinner, Fleming's Steakhouse & Wine Bar, Omaha, Nebraska.** 🍷 *Taittinger Brut La Française NV, Gruet Blanc de Noirs NV* X Quaffing: Charcuterie & Cheeses. 🍷 *Beringer Private Reserve Chardonnay 2017, Domaine Saumaize-Michelin Pouilly-Fuissé Les Ronchevats Chardonnay 2017* X Lobster Corn Chowder: Cream, Parmesan, Sherry, Spices. 🍷 *Walter Hansel North Slope RRV Pinot Noir 2013, Albert Bichot Secret de Famille Pinot Noir 2016* X Roasted Beet Stack: Red & Golden Beets, Goat Cheese, Pistachio, Lemon Balsamic. 🍷 *Faust Cabernet Sauvignon 2016, Ch. Pedesclaux Paullic Bordeaux Blend 2016* X Duo of Dry/Wet-Aged Ribeye: Aged 21 Days Unseasoned, Served with Trio of

6-Liter Methuselah bottle presented by Fleming's Wine Manager Brad Van de Lune



Salts, Lava, Merlot, and Herb, Sides to Share: Southwestern-Style Corn; Cotija Cheese, Mexican Spices and Hasselback Potatoes; Butter, Olive Oil, Chives. 🍷 *Taylor Fladgate 20-Year Tawny* X Apple Crumb Pie with Bourbon-Bacon Ice Cream: Cinnamon Strudel, Caramel, Candied Bacon. 🍷

## Annual Dinner 2019

The Dominican Republic Branch closed an active 2019 on a high note with a pairing dinner with members accompanied by their wives.

The event took place at O.livia Restaurant in Santo Domingo, with an exquisite culinary selection from Chef Erik Malmsten.

Attendees indulged in a festive atmosphere which was of great satisfaction among the members, who were welcomed with their respective medals, giving a distinctive and sophisticated touch to the event.

**November 14, 2019: Annual Dinner, O.livia Restaurant, Santo Domingo, Dominican Republic.** 🍷 *Ca' del Bosco Annamaria Clementi 2008* ✕ Amuse-Bouche: Puffed Beetroot, Artichoke Pesto, Cauliflower Mousse, Toasted Fennel Crisp. 🍷 *Ornellaia Poggio alle Gazze dell'Ornellaia Blanc 2016* ✕ Pasta: Foie Gras Raviolo, Preserved Plums, Fresh Porcini, Salvia, Black Pepper. 🍷 *Antinori Solaia Toscana 2001* ✕ Meat: Snake River Farm Wagyu Tenderloin, Bordelaise Sauce, Chipolini Cream, Argan Oil, Black Truffle Hasselback. 🍷 *Marchese Antinori Vin Santo del Chianti Classico 2014* ✕ Dolce: "Fake" Cheese Plate, Mini Hazelnut Cheesecake, Dark Chocolate Mascarpone, Pistachio & Blueberry "Brûlée" Honey-Caramelized Nut Sticks. 🍷

Enrique de Marchena, Jaime Barceló, Macho Bisonó, Piero Bonarelli, Eduardo Martínez Lima, Ciro Cascella and Tony Caro



# FORT WORTH

## Reunion l'Hiver

The International Wine and Food Society of Fort Worth held their Reunion l'Hiver at the Petroleum Club of Fort Worth overlooking the lights of the city. The club was honored to welcome IWFS Americas Chairman Mike Donohoe and his wife Yvonne. The Petroleum Club Executive Chef, Chris Belanger, prepared a menu rich with local Texas cuisine with a touch of New Orleans flavors.

**November 22, 2019: Reunion l'Hiver, Petroleum Club of Fort Worth, Fort Worth, Texas.** 🍷 *Crocker & Starr, Sauvignon Blanc, Ava Napa Valley 2018* ✕ Soup: New Orleans Turtle Soup; Traditional Louisiana Soup of Snapping Turtle in a rich thickened broth accented with a float of Sherry. 🍷 *Robert Foley Vineyards, Chardonnay, Napa Valley 2018* ✕ Fish Course: Commander's Snapper; Seared Gulf Red Fish Fillet balanced on traditional Dirty Rice surrounded by a pool of Crawfish Jus Lie and topped with a Quenelle of Chive Beurre. Intermezzo—Texas Orange Sorbet; Made with Texas-grown Oranges Infused with Sweet Basil Leaf. 🍷 *Egelhoff, Pinot Noir, Russian River Valley 2014; Quill, Cabernet Sauvignon, Napa Valley 2011* ✕ Entrée: King's Court Pheasant; Roasted Pheasant Breast infused with Texas Black Garlic and finished with roasted Plum Glacé accompanied with Yukon Gold Duck Fat-roasted Château Potatoes, Courgette "petals"

L TO R: Charles Berlin, IWFS Americas Chairman Mike Donohoe, Ben Matheson, Richard Polson



and Cider-Poached Globe Carrot. Salad: Orchard Salad; Apple, Pear, Roasted Cipollini Onion and Pancetta, Affumicata Croutons tossed with Kale and Brussel Sprout Petals dressed with White Balsamic reduction. 🍷 *Claar Cellars, Riesling Ice Wine, Columbia Valley 2013* ✕ Dessert: Bourbon Bread Pudding Timbale; Butter Croissants in Vanilla Bean Custard, infused with Bourbon-soaked Dried Fruit on a bed of Crème Anglaise topped with Smoked Salt Caramel Whipped Cream. 🍷



## A Tuscan Tasting

The Greater Omaha Branch was fortunate to be able to schedule an educational event in late November with Lidia Castellucci, the winemaker and one owner of the woman-owned Tuscan winery, Famiglia Buccelletti.

The educational event included pairings with eight wines from the vineyard located in the unspoiled 'Val di Chio' in Tuscany. Many of the wines featured are varietals specific to Tuscany, and not common in other regions.

Along with the wine tasting, Lidia walked our group of 50 members and guests through a proper tasting of fresh, virgin Tuscan olive oil— which opened some eyes and palates!

**November 21, 2019: A Tuscan Tasting, Corkscrew Wine & Cheese Blackstone, Omaha, Nebraska.** 🍷 *Gisso Sparkling Rosé, Famiglia Buccelletti Winery*; 🍷 *Pagginio Famiglia Buccelletti Winery* ✕ Tomato Soup Shooter. 🍷 *Scapes-tro, Famiglia Buccelletti Winery* ✕ Fromage du Jour Gorgonzola Dolce, Apricot, Walnut 🍷 *Albestre Rosé, Famiglia Buccelletti Winery* ✕ Arugula, Golden Beet, Chèvre, Pistachio, Lemon, Olive Oil. 🍷 *Merrige Merlot, Merrige Famiglia Buccelletti Winery* ✕ Pork Belly, Parsnip Purée, Onion Jam, Red Wine Reduction. 🍷 *Poventa, Famiglia Buccelletti Winery* ✕ Duck Confit, Duxelle, Herbs de Provence, Parmesan. 🍷 *Arrone Famiglia Buccelletti Winery* ✕ Short Rib, Polenta, Carrot, Demi. 🍷 *Di Molto, Famiglia Buccelletti Winery* ✕ Brownie, Espresso Cream, Crème Anglaise. 🍷 *Alò, Famiglia Buccelletti Winery.*

## Dinner in the Veneto's Venice

On December 1, 2019, the Sunday after Thanksgiving, the Happy Hollow Country Club was quickly transformed to Christmas Holiday mode. Members and guests at our Dinner in the Veneto's Venice were greeted with Bellinis and elaborate handheld Venitian-style masks.

After the quaffing, we found our places at elegantly decorated tables designed by our member and planner, Mary Mitchell. Piano music enhanced the festive feeling and some could not resist joining in song. Courses were well-paced and wines well-matched. There were a few changes from the prior tasting meal done with the planners. The ossibuchi did not appear to be veal as tasted and planned, as it was larger and not as tender. Preplanning and tasting can sometimes not overcome problems.

The women of the Greater Omaha Branch with Lidia Castellucci (center, back in orange sweater holding red wine glass)



The event was a delightful head start to our Holiday celebration.

During the event the branch presented the BDA Gold Medal to member Janice Rustia for her continuous service to the branch for 16 years serving as treasurer twice as well as president. She has also organized countless events during all these years. She is definitely a Gold Medal member!

**December 1, 2019: Dinner in the Veneto's Venice, Happy Hollow Country Club, Omaha, Nebraska.** 🍷 *The Bellini (Sparkling Red of Prosecco & White Peach Purée)* ✕ Olive Tapenade Bruschetta, Smoked Ham Arancini with **Fra Diavolo Sauce**, Bacalao Frito with Lemon Aioli. 🍷 *Matteo Correggia Roero Arneis 2017* ✕ Spinach & Ricotta Ravioli with Shaved Parmesan, Wilted Spinach, Cherry Peppers. 🍷 *Pieropan Soave Classico Calvarino 2016* ✕ Seared Cod with Roasted Tomato & Lemon Confit, Balsamic Reduction. Petite Beet & Radicchio Salad with Anchovies, Herbs, Tomatoes, Roasted Pepper. 🍷 *Monte Zovo Amarone della Valpolicella DOCG 2013* ✕ Veal Ossibucchi with White Bean Ragout, Grilled Mushrooms, Celery & Pine Nut Gremolata 🍷 *Banfi Rosa Regale Brachetto d'Acqui 2017* ✕ Chocolate & Ladyfingers Pudding. 🍷



### FOOD FACTOID *Fra Diavolo Sauce*

*Fra Diavolo (from Fra Diavolo, Italian for "Brother Devil") is a spicy sauce for pasta or seafood. Most versions are tomato-based and use chili peppers for spice, but the term is also used for sauces that include no tomato, or that use cayenne or other forms of pepper.*



## Event #256

Co-chairs Tony Castrilli and Kevin O'Grady decided to mark impending Brexit with a pan-European celebration of wine, working with Chef Neal Fraser at his restaurant Redbird. We dined in the third-floor private space. The Nest—built in 1876 and former rectory for the Cathedral of St. Vibiana—is a landmark in downtown Los Angeles.

**January 14, 2020: Event #256, Redbird, Los Angeles, California.**

🍷 *Ambriel Classic Cuvée Sparkling Wine NV* ✕ Crispy Smelt, Caviar Ranch; King Crab, Irish Butter; Duck Breast, Sweet and Sour Cherry.  
 🍷 *F.X. Pichler Grüner Veltliner Smaragd Kellerberg 2015* ✕ Sautéed Skate, Capers, Brown Butter, Cauliflower Couscous. 🍷 *Dom. Drouhin-Laroze Clos Vougeot Grand Cru 2004* ✕ Capon Roulade, Cranberry **Mostarda**, Kale Crouton. 🍷 *Paolo Scavino "Carobric" Barolo 2000* ✕ Grilled Tenderloin of Wild Boar, Braised Leg in Barolo, Squash Purée, Swiss Chard. 🍷 *Château Pajzos Tokaji Aszú 5 Puttonyos 2006* ✕ Milk Chocolate Mousse, Salted Caramel, Passion Fruit. 🍷



### FOOD FACTOID Mostarda

*Mostarda is a Northern Italian condiment made with fruits in a mustard-flavored syrup. Also called Mostarda di frutta—there are many different variations of Mostarda recipes. Some are made with reconstituted dried or candied fruits, while others are made with fresh fruit that is cooked down to the point that the fresh fruit juices create a syrup.*

Rob Goodchild and Kevin Mills



# HOUSTON

## Holiday Dinner

This lovely formal dinner was planned by our former president, Lisa White. It was held in the 5-star Granduca Hotel located in Uptown Park. This lovely hotel is styled to resemble a northern Italian villa with fabulous landscaped grounds. The chef, well known for his experience with fine quality food, is Chef Mauricio Ferrarese. The Chef and Lisa worked together in pairing the wines with the beautiful food selections.

As this was a formal dinner, everyone dressed in their loveliest attire, the men in tuxes and women in formals. With such a grand evening, you could not be happier anywhere else. Houston does not have a white Christmas but it does have a very Grand Holiday.

**December 8, 2019: Holiday Dinner, The Hotel Granduca, Houston, Texas.** 🍷 *Veuve Clicquot Ponsardin Champagne Brut NV* ✕ Scallop Crudo, Lime, Hazelnut, Avocado Mousse; Compressed Watermelon, Basil, Local Goat Cheese. 🍷 *Guilbaud Frères Sancerre Les Chênes Vieux 2017* ✕ Shrimp, Langoustine and American Caviar, Yellow Tomato Panzanella Sauce. 🍷 *Dom. Daniel Dampt et Fils Chablis Premier Cru Côte de Lechet 2017* ✕ Chilean Sea Bass, Lemon and Thyme Potato Cream, Green Asparagus, Sun Dried Tomatoes and Olives. 🍷 *Ruffino Chianti Classico Ducale Oro Riserva Gran Selezione 2011* ✕ Veal Ossobuco Ravioli, Castelmagno Cheese Fondue, Saffron, Bone Marrow Sauce.

Beautiful Christmas Belles Deb Bryant, Joyce Goodman with daughter, Laura, and Anne Young



🍷 *Penner-Ash Pinot Noir Willamette Valley 2016* ✕ Pan-Seared Duck Breast, Parsnips Purée, Fennel, Honey-Glazed Heirloom Carrots. 🍷 *Ulrich Langguth Piesporter Goldtröpfchen Riesling Beerenauslese 2006* ✕ Wild Berry Hibiscus Panna Cotta, Chocolate Crumble. 🍷



## Wine Reduction from Our Cellar

◀ This event was held at the beautiful Tanglewood home of Mary Raia and JW Daubert. The lights in the beautiful old Oak Trees glittered merrily as we arrived at our destination. Everyone was ready to eat, drink and enter 2020 with joy. The large crowd of merrymakers really enjoyed the wines. Pappas food, as always, was the best in town. Happy New Year to all the IWFS chapters.

**January 18, 2020: Wine Reduction, Home of Mary Raia and JW Daubert, Houston, Texas.** ♡ *Reduction Collection: Maison Betrand Ambroise Vosne-Romanee 2002, Castello di Ama Chianti Classico Ama 2010, Beringer Vineyards Cabernet Sauvignon 2007, Chappellet Cabernet Sauvignon 2012, Louis Latour Corton-Charlemagne 2004, Dom. Serene Pinot Noir Evenstad Reserve 2013, Dom. Ch. de la Tour Clos Vougeot 2002, Ch. Lynch-Bages Blanc de Lynch-Bages 2015, E. Guigal Châteauneuf-du-Pape 2010, Leviathan 2010, Ridge Lytton Springs 2011, Pio Cesare Barolo 2009, Bodegas Alejandro Fernandez Ribera del Duero Tinto Pesquera 2005, Switchback Ridge Merlot Peterson Family Vineyard 2009, Halter Ranch Ancestor 2010, Charles-le-Bel Champagne.* ✕ Bacon-Wrapped Chicken Bites with Chipotle Honey Glaze; Wild Mushroom & Goat Cheese Tart: Wild Mushrooms, roasted with herbs, in a pastry shell, topped with Goat Cheese; Assortment of Premium Cheese and Fresh Fruit: Swiss, Smoked Cheddar, Pepper Jack & Boursin Cheeses with Grapes, Strawberries & Toasted Pecans, served with Gourmet Crackers; Beef Tenderloin Carving with Horseradish Sauce, Dijon Mustard and Mini

Our beautiful hosts Mary Raia and JW Daubert



Brioche Rolls; Cedar Plank Salmon: Fresh Fillet of Atlantic Salmon, roasted on a cedar plank, giving it a smoky, sweet flavor, finished with Cedar Butter; Grilled Vegetables: Grilled Asparagus, Zucchini, Yellow Squash, Cremini Mushrooms, Carrots, Red & Yellow Bell Peppers, marinated in fresh herbs and Extra Virgin Olive Oil; Cajun Chicken Tenderloins with Honey Mustard; Garlic Mashed Potato; Dessert: Turtle Tarts, Miniature Fruit Tarts, Key Lime Tarts, Chocolate Ganache Tarts. 🍷

## JACKSONVILLE

### Wines that Make You Feel Good!

Every December the International Wine & Food Society of Jacksonville gathers at a member's home to celebrate the season and enjoy an informal wine tasting with catered dishes which complement the wine. At this year's event, guests were greeted with a glass of Champagne and then were free to proceed to 4 stations, enjoying wine and food along the way. The first station offered 3 white wines, followed by the second station with 3 medium body red wines, then the third station with 4 sturdier reds. The final station featured Porto with cheese and dessert. Catering was provided by Royal Palm Village Wine & Tapas. Our hosts were Mark & Kathy Kallaus.

**December 14, 2019: Wines that Make You Feel Good, The Kallaus House, Jacksonville, Florida.** ♡ *Canard-Duchêne Brut Champagne NV, Fraga do Corvo Godello 2017, Dom. Châtelain Chablis 1er Cru Fourchaume 2017, Willm Pinot Gris Reserve 2018* ✕ Marinated Shrimp with Fresh Herbs, Chiles & Fennel served with Sourdough Toast, Broiled Oysters with Bacon, Parmigiana Reggiano, Scallion. ♡ *Chanin Wine Co. Pinot Noir 2016, Albeisa Produttori del Barbaresco DOCG 2016, Pierre Amadieu Le Pas de L'Aigle Gigondas 2014* ✕ Asian-Style Pork Belly with Tamari Sweet Potato, Smoked Duck Breast with Cranberry Compote. ♡ *Pahlmeyer Jayson Red Wine 2016, Faust Cabernet Sauvignon*

L TO R: Marcy DeVault, Judy Ellis and Paula Gibson



*2017, Michael David Inkblot Cabernet Franc 2016, Martinelli Vigneto di Evo Zinfandel 2016* ✕ Beef Saltado—Peruvian Beef Marinated in Red Wine with Potatoes, Peppers and Onions. ♡ *Taylor Fladgate 20 Year Old Tawny Port* ✕ Farmhouse Cheddar, Aged Gouda and Blue Cheeses, Dessert Miniatures—Chocolate, Pecan Praline and Strawberry Tartlets.

*continued on page 28* ➤



## Not Your Ordinary Cooking Class

✦ After several years of an annual informal wine class, our members asked for something on the flip side—a cooking class. So member Tracy Arthur stepped in and went right to work with the chef at Publix Aprons Cooking School. While she feared some would frown at a cooking class at Publix, those of us who had previously attended classes there knew better. Aprons school has a dynamic kitchen akin to anything you have seen on television and better than most other cooking schools catering to the public. The chefs were excited to produce something for The International Wine & Food Society and developed a menu featuring 11 courses matched with 11 wines which they selected. A few members were invited to help with the cooking as well. It was great...and there were many to-go boxes leaving the school.

**January 18, 2020: Not Your Ordinary Cooking Class, Publix Aprons Cooking School, Jacksonville, Florida.**

✦ *Duckhorn Vineyards Sauvignon Blanc 2017* ✕ Chamomile Tea-Poached Scallop, Tarragon Oil. ✦ *Livio Felluga Friulano Pinot Grigio Rosazzo 2017* ✕ Homemade Pasta, Roasted Tomatoes and Basil. ✦ *Far Niente Chardonnay 2018* ✕ Seared Grouper, Maltaise Sauce, Butter-Poached Fennel. ✦ *Perrier-Jouët Belle Epoque Rosé 2012* ✕ Hibiscus and Honey Tea Sorbet. ✦ *Latour Chambolle-Musigny Bourgogne À Beaune 2015* ✕ Confit Duck and Mushroom Ragù in Puff Pastry. ✦ *Barton & Guestier Châteauneuf-du-Pape*

Chef Tony Carbonnet and Tracy Arthur



*2017* ✕ Truffle Arancini, Sundried Tomato Jus. ✦ *Northstar Merlot 2013* ✕ Clove and Pepper-Seared Roasted Goose Breast, Spice-Roasted Brussels Sprouts. ✦ *Pio Cesare Barolo 2015* ✕ Braised Lamb Shank, Rosemary Camembert Polenta. ✦ *Justin Isosceles 2016* ✕ Beef Tenderloin, Roasted Garlic Blue Cheese Mashed Potatoes. ✦ *Antinori Tignanello 2016* ✕ Slow-Roasted Oxtail, Sautéed Winter Greens. ✦ *Dolce 2013* ✕ Dulce de Leche Mousse, Strawberry Consommé, Churro. 🍷

# KANSAS CITY

## Holiday Toast and Silent Wine Auction

The Kansas City, Missouri, Branch held its end-of-the year celebration—aptly named the Holiday Toast and Silent Wine Auction—on December 3, 2019. Former president Suzanne Shank hosted the event in the Plaza Room of the 433 Ward Parkway Building overlooking the Country Club Plaza, which sparkled in its display of holiday lights. Lon Lane's Inspired Occasions provided the appetizers. Champagne and sparkling wines were selected from the branch's own cellar by Wine Chairperson John Newsam. The Holiday Toast was enjoyed by members and prospective members alike. It also served to raise money for the Christy Marsh Memorial Scholarship Fund for Wine and Culinary Arts. The scholarship serves to support future culinary and wine leaders at a crucial time in their education. Branch members donated numerous wines and wine-related baskets for bid. Broadmoor Bistro provided food baskets for auction and it offered one of the most highly sought items: An in-home, private 5-course dinner for 8-12. Broadmoor Bistro is a farm-to-table dining experience prepared by students participating in the Shawnee Mission School District's Culinary Arts and Hospitality Program. At least two of the recent scholarship recipients graduated through this program before continuing their culinary studies. Without question, a delightful evening to support a worthy local cause.

**December 3, 2019: Holiday Toast and Silent Wine Auction, Plaza Room, Kansas City, Missouri.** ✦ *Beni di Batasiolo Brachetto d'Acqui, Maison Louis Picamelot NV Crémant de Bourgogne Les Terroirs Brut, Saint-Hilaire Blanquette de Limoux Brut 2014, Domaine Chandon Brut Classic Méthode Traditionnelle Brut NV, Roederer Estate Brut L'Ermitage 2012, Schramsberg Mirabelle Rosé NV, Mumm Napa Brut Rosé NV.* ✕ Butlered Hors d'Oeuvres:

Members bidding at the Silent Auction



Mini Korean Pulled Pork Soft Tacos, Asian Slaw and Kimchi Salsa, Fire-Grilled Octopus Bites, Lemon and Olive Oil, Oysters "Rocafella" (A Twist on Oysters Rockefeller featuring Fresh Shucked Oysters Topped with a Tangy Vinegar-Shallot Mignonette and Frozen Champagne Grape Garnish), Mini Serrano Ham Croque-Monsieur, Grilled Shrimp with a Thai Sweet Chili Glaze, Pistachio-Encrusted Sea Scallops, Steak Tartare on Mini Toast Points, Deep Fried Brussels Sprouts Skewers, Foie Gras Torchon Crostini (Topped With Cassis-Poached Fig Jam), Lemon Ricotta Crostini, Date and Pecan Pesto, Small Chocolate-Dipped Strawberries. Stationary Hors d'Oeuvres: A "Soirée" Cheese Board (Camembert de Normandie, Crottin de Chavignol, Saint Marcellin, Époisses de Bourgogne, Comté (18 Months), Sainte-Maure de Touraine, Saint-Nectaire, Perail de Brebis, Roquefort Baragnaudes). Served with an Assortment of Crackers, Grapes, Dried Apricots, Dried Figs, Sliced Baguettes and Italian Bruschetta. 🍷



## December 8, 2019: Holiday Gala, The Lodge at Torrey Pines, La Jolla, California

Sixty-two members of La Jolla IWFS met for our annual Holiday Gala at the Lodge at Torrey Pines on Sunday, December 8. Chef Jeff Jackson came up with another wonderful menu that was not only very tasty, but featured some of our favorite dishes from the past.

✕ For the reception, we had tasty Salmon Finger Bites and Paddlefish Caviar from Tennessee. The reception champagne was a 🍷 *Francis Orban Extra Brut NV*. The unusual feature is that he makes this wine from a single grape, Pinot Meunier, which is usually used in blending at other champagne houses. The Orban family has been producing this wine since the end of the 19th century. A 🍷 *Stoney Creek Chardonnay* was served as a still-wine. ✕ The Amuse-Bouche was a Beignets de Brandade with Melted Fennel. The first course was Mushroom and Pearl Onion-Stuffed Chicken Liver Pâté with a Shaved Mushroom Salad. The matching wine was a 🍷 *William Fèvre Chablis Bougros Grand Cru 2014*.

For our second course, Chef matched a 🍷 *Domaine Jadot Chassagne-Montrachet Morgeot 1er Cru 2014* with ✕ Hazelnut-Crusted Sea Bass, Sunchoke Purée and Brown Butter Spinach. Many felt this was the wine of the evening.

✕ The main Entrée was a favorite from the past—Beef Wellington with truffle sauce. The wine was 🍷 *Domaine Tortochot Mazis-Chambertin Grand Cru 2008*. Many felt the wine was definitely ready and were pleased that we decided to serve it now.

✕ The cheese course was Beemster X-O, Speck with Savory Palmiers. The wine, 🍷 *Château Léoville-Barton 2001* from Saint-Julien, matched perfectly.

✕ The menu finished with Mignardise; a Red Berry **Pâte de Fruit** and Single Origin Chocolate Bonbons.

### Beef Wellington with Truffle Sauce



A perfect end to a wonderful Holiday Celebration. The La Jolla Chapter is proud of our 68-year history in the traditions of André Simon and know that he would be pleased with our faithful attention to his principles of fine food, fine wines and wonderful fellowship. 🍷



### FOOD FACTOID *Pâte de Fruit*

One can make pâtes de fruits ("fruit paste") essentially by boiling fruit puree with sugar and pectin to help it set. The result is a tenderly chewy, purely-flavored representation of the fruit you started with: the perfect jelly candy.

## MEMPHIS

### Last Quarter 2019

It's often the last quarter when the Quarterback, Coach, Consultants, Commentators, Offense, Defense, Cheerleaders and Fans pull out all the stops.

So it was in the last quarter 2019 for our Memphis Chapter.

President and Quarterback Kerby Bowling (who once again barely escaped impeachment/sacking), Emeritus Coaches Leo Bearman, Cliff Pierce, Ron Perel, Honored Consultant Coach Mark Bradley, never-to-stop Commentators Ben Wheeler, Rick Duerr, Hal Lewis, Brent Addington, all members who spoke to the food and wines, all members and guests who ate and drank with pleasure and bonhomie—yes, all would say it was another good year, and yes, we pulled out all the stops.

### Country French at Café Society

Revered Midtown restaurant, Café Society, under Chef du Cuisine Cullen Kent, whose passion is Country French, served Oeufs en Cocotte, Casserole Basquaise, Lamb Roti, Tournedos Diane. Rick Duerr, father-in-law to the chef, and Chris Lamberson chaired the event.

**October 7, 2019: Country French at Café Society, Café Society, Memphis, Tennessee.** 🍷 *Champagne and Apéritif* ✕ Passed Hors d'Oeuvres. 🍷 *Verget Chablis Terres de Pierres 2015* ✕ Oeufs en Cocotte au Saumon Fumé. 🍷 *Dom. de Comtes Lafon Volnay 1er Cru Santenots-du-Milieu 2009* ✕ Casserole Basquaise. 🍷 *Ch. La Mission Haut-Brion 1986, Ch. Lynch-Bages, Pauillac 2001* ✕ Lamb Roti au Champignon et Ail avec Gras de Canard. 🍷 *Dom. Pierre Usseglio et Fils Châteauneuf-du-Pape Cuvée 2009* ✕ Tournedos Diane. 🍷 *Egon Müller Scharzhofberger Riesling Kabinett 2011* ✕ Cheese Course.

*continued on page 30* ▶



## Lobster, Sturgeon, Duck, and Lamb at Acre

◀ Acre Restaurant—a relative newcomer to the Memphis scene under Chef Andrew Adams in the east part of the city—gave us Roasted Lobster, River Sturgeon, Lacquered Duck, and Lamb Loin. Mike Harris and Jim Vogel acted as chairmen.

**November Dinner: November 12, 2019, Acre Restaurant, Memphis, Tennessee.** ♣ *Champagne and Apéritif* ✕ Hors d'Oeuvres. ♣ *Dom. de la Pépière Muscadet de Sèvre-et-Maine Clisson 2014* ✕ Roasted Ginger-Lemongrass Maine Lobster, "Confit" Beluga Lentils, Baby Root Vegetables and Sunchoke Brown Butter. ♣ *Dom. Michel Niellon Chassagne-Montrachet 1er Cru Les Chenevottes 2012* ✕ Tomato-Crusted Snake River Sturgeon, Prosciutto, Pickled Beet, Chanterelle Mushroom and Basil-Mustard. ♣ *Gérard Raphet Charnes-Chambertin Grand Cru 2006* ✕ White Alba Truffle Honey-Lacquered Duck, Caramelized Quince, Rapini, Pistachios and Pomegranate. ♣ *Ch. Smith Haut Lafitte 2003* ✕ Roasted Colorado Lamb Loin, Green Chickpea Puree, Crispy Polenta & Artichoke. ♣ *Ch. Rieussec 2010* ✕ "Goata" Cheese Tartlet, Oat Crust, Huckleberries. 🍷

L TO R: Event Chairs Jim Vogel, Mike Harris, Chef Andrew Adams



# MIAMI

## Sea Grill in Merrick Park

We explored the wines and food of Greece, welcomed our new Members, and kicked off our 2019-2020 season at Sea Grill of Coral Gables. Those of us who have been to Sea Grill in Merrick Park know how lucky we are to have a first-class Greek restaurant nearby. Close location, easy parking, PRIVATE room, great food, a wine area new to most...What's not to like? As far as we know from memory and records, this was the first Greek dinner and first Greek wines served to our 57-year-old chapter.

All of us had been to Greek restaurants but many have been unsure of what Greek wine to order or have been completely reliant on the waiter for wine selections—they will be lost no more! We had Greek varietal wines and classic dishes. Tarama, melitzanosalata, and keftedes for hors d'Oeuvres. Grilled octopus, branzino, and lamb shank at the table. Classic desserts as well: baklava, Greek yogurt with honey, and ekmek—a phyllo pastry.

For our wines, we concentrated on Greek varietals, of which some 300+ exist. Greece is the oldest winemaking area in Europe with evidence of production in 6500 BC, widespread by the Bronze Age, starting in 3000 BC. Greek wine was one of the principal products exported as the country's influence spread.

Wines Served at the Sea Grill Greek Dinner



**September 17, 2019: Sea Grill in Merrick Park, Sea Grill, Coral Gables, Florida.** ♣ *Kir-Yianni Akakies Sparkling Rosé 2018 (Varietal-Xinomavro)* ✕ Tarama: Spread of Carp Roe, Olive Oil and Lemon; Melitzanosalata: Spread of Roasted Baby Eggplant, Parsley and Olive Oil; Keftedes: Sautéed Lamb and Beef Meatballs, Mint, and Garlic. ♣ *Alpha Estate Turtles Vineyard 2018 (Varietal-Malagousia)* ✕ Grilled Portuguese Octopus in Greek Olive Oil. ♣ *Dom. Sigalas Santorini 2016 (Varietal-Assyrtiko)* ✕ Grilled Branzino with Olive Oil, Lemon, Capers, and hand-picked Oregano Grilled Vegetables and Lemon Potatoes. ♣ *Side-by-side Skouras St. George 2016 (Varietal-Agiorgitiko)* and *Domaine Sigalas MM 2016 (Varietals-Mavrotragano - Mandilaria)* ✕ Lamb Youvetsi: Lamb Shank Prepared in Red Wine with Orzo. ♣ *Dom. Sigalas VinSanto 2011 (Varietals-Assyrtiko, Aidani)* ✕ Baklava: Almonds, Walnuts, Cinnamon, Phyllo and Honey Syrup, Yaourt: Authentic Greek Yogurt with Thyme, Honey, Walnuts, EkmeK: Shredded Phyllo Layered with Custard and Pistachio Whipped Cream. ▶



## Ferraro's Kitchen and Wine Coed

Our 395th event and the first of 2020 opened at Ferraro's Wine Kitchen Restaurant and Wine Bar, a unique gem in South Florida. Two of our Members were recognized this evening for their years of outstanding service to the Miami Branch. Wine Committee Chairman and Past President John Sullivan was awarded the IWFS Americas Gold Medal, and Branch President Ted Evans was awarded the IWFS Americas Silver Medal. With their leadership and the support of many dedicated Members, both the Miami Branch and our wine cellar have been renewed with new blood and future-ready wine cellar management, to carry on for the new generation of Members.

Our venue's Owner/Chef Igor Ferraro, from Venice, discovered the world of wine from his father, a wine producer in the Veneto region of Bassano del Grappa. He learned to cook from his mother and attended Cornaro hospitality school in Venice and became a sommelier. His culinary efforts in Miami have been praised by many reviewers on popular websites and ranked among the absolute best in town.

Hosts Paul Singerman and Joe Fernandez organized enlightening discussions on the wines served this evening and Igor presented his cuisine and considerations about the pairings. Both Igor and his wife, Cristiana, are passionate about their craft and their restaurant. Igor especially loves pairing food and wine.

**L TO R:** John Kuczwanski Past BP, Joe Garrigó BDA, Phil Lyons Cellarmaster, Holly Evans, Ted Evans BP Silver Award, Steve Blythe Past BP, John Sullivan Past BP Gold Award



We found just how much Igor loved his pairings as he collaborated with us to plan *una bella notte*.

**January 29, 2020: Kitchen & Wine Coed, Ferraro's Kitchen Restaurant and Wine Bar, Miami, Florida.** 🍷 *Larmandier-Bernier Champagne Premier Cru Rosé de Saignée Extra Brut 2013* ✕ Tuna Tartare, Mini Meatballs, Little Mixed Tarts, Fried Arancini. 🍷 *Archineri Etna Bianco 'Pietradolce' 2018* ✕ Octopus Adriatica. 🍷 *Ornellaia 2007* ✕ Lasagnette, Parmesan Cream, Italian Ham and Fresh Truffle. 🍷 *Fattoria di Felsina Berardenga Chianti Classico Riserva 2004* ✕ Wild Mushroom Risotto. 🍷 *Dal Forno Romano Valpolicella Superiore 2010* ✕ Braised Buffalo Short Ribs Marinated in Barolo Sauce and served over Creamy Polenta. 🍷 *Bertani Amarone della Valpolicella Classico 2007* ✕ Medley of Cheese. 🍷

## MONTEREY PENINSULA

### 263<sup>rd</sup> Event

Peter and Sheila Tansill co-hosted the branch's Holiday Dinner at the beautiful Club at Pasadera. Decorations, menus and invitations were designed by Sheila. Entrées were developed by famed local chef, Colin Moody, whose motto is "creating fun and unique flavors that excite the palate and inspire the soul."

Our members spent the evening enjoying delightful pre-winter weather, conversation, and food perfectly paired with wines selected by our branch sommelier, Peter Tansill. Juli Alexander, harpist, provided beautiful holiday music for the group during our champagne reception and dinner. There is nothing better than friends sharing wine and food at such a beautiful and welcoming venue. Peter and Sheila concluded the evening by presenting Executive Chef Dory Ford and staff with an IWFS Certificate of Appreciation among the applause of the grateful members and their guests.

**December 15, 2019: 263rd Event, The Club at Pasadera, Monterey, California.** 🍷 *De Margerie Grand Cru Brut Champagne* ✕ Passed Hors d'Oeuvres: Umeboshi-Dusted Uni Arancini; Brie and Candied Walnut-Crusted Cointreau Grapes; Tangerine-Flecked Tempura Oyster with Green Goddess Aioli. 🍷 *Dom. Christian Salmon Sancerre Vieilles Vignes* ✕ Sourdough-Crusted Local Abalone, Caviar Hollandaise, Sunnyside Quail Egg, Parma Crisp, Allium. 🍷 *Frédéric Magnien Côte de Nuits-Villages 'Croix-Viollette' 2011, Burgundy* ✕ "Ocean, Fowl and Foie" Bronzed Scallop, Breast of Quail, Seared Foie Gras, Sage and Brown Butter Blanc, Honey-Parsnip Purée, Huckleberry Gastrique, Pinot-Poached Asian Pear, Candied Hazelnut Streusel. 🍷 *Ch. La*

**L TO R:** Sheila Tansill, President James Luscombe, Executive Chef Dory Ford and Peter Tansill



*Violette 2005, Bordeaux-Pomerol* ✕ "Bison and Belly" Charred Tenderloin of American Buffalo and Twice-Smoked Sous Vide Pork Belly, Oregon Chanterelle Velvet, Satsuma Maple Glacé, Corn and Leek Bread Pudding, Pasadera Pink Peppercorn Jus, Pearled Carrots, Smashed Peas. 🍷 *Billecart-Salmon Brut Rosé Champagne* ✕ Saint-André Triple Crème En Croûte, Charred Grapes, Spicy Candied Pecans, Persimmon Crisp Artisan Greens, Cherry Jus. 🍷 *Ch. Doisy-Védrines Sauternes 2011* ✕ Passion Fruit, Meringue, Cointreau Berries, Pistachio, Golden Chocolate Ganache, Salted Caramel, Candied Kumquat, Caramel Pearls. 🍷



## Holiday Black Tie

The Annual Holiday Black Tie Event was held at the world-famous Europea with Chef Jérôme Ferrer. The new restaurant and menu were created by Chef Jérôme Ferrer and René Richard Cyr of Cirque du Soleil fame. Europa was named the No. 1 Restaurant in Canada and 24th in the world by Trip Advisor and won the Americas Best Restaurant and Bar Design award.

The evening was created by members Michele Leduc and Louis Villeneuve. The wines were selected by our Cellar Master Earl Eichenbaum.

The members enjoyed not only seven fine services, but seven fine presentations. Each service was a mini show for all the senses. With the oysters in a salted brine, we wore VR goggles to watch the fisherman in Prince Edward Island pulling up the oysters and bringing them on deck... the waiters removed our goggles and "voilà" fresh oysters were sitting on the plate in front of each of us.

"Scene 4"—We cooked marshmallows on little stone fires set at the table.

Always a choice of fish or meat—lobster or duck all prepared in two or three ways and presented as a mousse, foie gras and sliced.

**December 2, 2019: Holiday Black Tie, Europea, Montreal, Québec.** 🍷 *Raats Original Chenin Blanc 2018, South Africa* ✕ Lobster Tea: Lobster Medallion Cona Coffee Maker and Thai Vegetable Tea with Aromatic Herbs or The Three Little Ducks Sucre Le Bec: Foie Gras Parfait with Caramelized Gravy, Maple Chunk, Roasted

### Presentation to Restaurant



with Passion Fruit. 🍷 *Dom. Eric Chevalier la Noë Muscadet Côtes de Grand Lieu 2017, France* ✕ Travel in Immersion 2.0: New Brunswick Oyster, Chowder Cream Clams, Sorrel Jelly and Caviar. 🍷 *Zenato Amarone della Valpolicella Classico 2015, Italy* ✕ BEEF AND BEEF: EAST IN WEST: From Alberta to Québec, a Scarred Iron and Ash, the Other Braised and the Third Wagyu in Chicane. 🍷 *Attems Pinot Grigio 2018, Italy* ✕ A Fisherman in the Country: Sea Bass Fillet, Cooked in a Hay Pan, Alaskan Crab Hen's Milk. 🍷 *Attems Pinot Grigio 2018, Italy* ✕ Natural Plant: Thai Coconut Milk Barley Curry, Leaf Lime with Edamame Beans, Creamy Polenta au Gratin and Vegetable Powder, Honey Reduction. 🍷 *Digestif de Gianduja* ✕ Pre-dessert: Crispy-melting Chocolate, Gianduja Marshmallows. 🍷 *Inniskillin Niagara Vidal 2017, Canada* ✕ Dessert: Assortment of desserts with a frenzied rhythm, Healthy Caramel and Fleur de Sel guilt to break through your cares. 🍷

## NAPLES

### Fine Cuisine with a Caribbean Flare

The Naples Branch ended our 2019 season with a fabulous event at Cibao Grille, a beloved family-run neighborhood restaurant. We were greeted with a sparkling glass of bubbles upon arriving to enjoy as members socialized and caught up on the summers' travels. After taking our seats, co-founder and chef Yonny Nolasco described the menu he had created, which featured his signature Caribbean-influenced fine cuisine. Our first course, Sea Scallops with Caviar, made a lovely pairing with the Sauvignon Blanc from Chile. This was followed by a Smoked Duck Salad Accompanied by an outstanding Pinot Noir from Mendocino. When the Entrée was served everyone was ready to enjoy the Succulent Petite Châteaubriand which exceeded all expectations, paired with Malbec from Argentina, perfectly complimenting this course. To end the meal, we enjoyed one of the house-made desserts, a decadent Chocolate Ganache Mousse. Sumptuously sweet, it was an amazing end to a wonderful dinner. Thanks to our hosts Sandi and Tom Druley and Dara and Gerrit Schutte for organizing this extraordinary evening. With a special thank you to JR, Naples Wine Guy, who informed us about the wines and food, as well as keeping our glasses full.

### Hosts Gerrit & Dara Schutte and Sandi & Tom Druley



**November 18, 2019: Fine Cuisine with a Caribbean Flare, Cibao Grille, Naples, Florida.** 🍷 *François Montand Brut Blanc de Blancs Terra Noble Estate Sauvignon Blanc, Chile 2018* ✕ Large Sea Scallops on Fennel Purée, Crème Fraîche topped with Caviar. 🍷 *Angeline Vineyards, Reserve Pinot Noir, Mendocino County 2017* ✕ Smoked Duck Salad, Caramelized Pancetta over Spring Mix Drizzled with Port Reduction Balsamic Vinaigrette. 🍷 *Catena Vista Flores Malbec, Mendoza Argentina 2016* ✕ Succulent Petite Châteaubriand, placed on a Mushroom Duxelles Trouffe with Goat Cheese Gratin. Chocolate Ganache Mousse on Vanilla Crème. 🍷



## Tastes from the Amalfi Coast

✦ The Naples Branch began our 2020 season with a Southern Italian themed event at the newly renovated Club at The Dunes. In addition to this being our first event of the season, it also marked the beginning of our 20th year as a chapter of the IWFS. Upon arrival at the beautifully updated venue, we were invited to enjoy an amazing view of the beautifully lighted pool area from a covered porch area where our members enjoyed a spectacular antipasto display along with a delicious Italian prosecco. Following the reception, we entered the dining room which was set up to accommodate our largest group ever, 91 members and guests. In keeping with our Italian theme, all the outstanding courses and spectacularly paired wines were, of course, Italian. Our third course offered us the opportunity to try two amazing wines, side by side, noting how they complimented the dish. Thanks to our hosts Patti and John Commers and Bill and Julia Bugera for organizing this trip to the Amalfi Coast. Special thanks to Executive Chef Lee Sonsky, who explained each course and prepared this feast based on his experiences in Italy.

**January 13, 2020: Tastes from the Amalfi Coast, The New Club at The Dunes, Naples, Florida.** ✦ *Santa Margherita Valdobbiadene Prosecco Superiore* ✕ Grilled Artichoke, Olives, Cured Italian meats, Grapes and Fried Rice Balls. ✦ *Kettmeir Pinot Grigio Alto Adige-Sudtirol 2018* ✕ Scallop Crudo, Pickled Calabrian Chile, Grapefruit

Bill Bugera and Patti Commers



and Cucumber. ✦ *Michele Chiarlo Barolo Tortoniano 2014* ✕ Rabbit Cacciatore, Polenta and Soft Herbs. ✦ *Masi Costasera Amarone della Valpolicella Classico 2015* and *Tenuta Campo di Sasso Insoglio del Cinghiale 2017* ✕ Sliced Bistecca, Taleggio Risotto and Chocolate Balsamic. Final: Formaggi e Frutta, Robiola, Truffle Pecorino. 🍷

# NEW ORLEANS

## Annual Black Tie Dinner

To close out 2019, the New Orleans group celebrated our annual Black Tie dinner by returning to the quintessential New Orleans French Quarter venue—Broussard's, soon to begin its 100th year in operation. A highlight of the evening was a 6-liter Imperial bottle of *Château Sociando-Mallet Imperial 2004, Haut-Médoc* from our cellar. It was fully mature and mellow.

**December 13, 2019: Black Tie Dinner, Broussard's, New Orleans, Louisiana.** ✦ *G. H. Mumm NV Brut le Rosé* ✕ Satsuma-Cured Salmon, Johnny Cakes, Ossetra Caviar, Crème Fraîche. ✦ *F E Trimbach Riesling Reserve 2013* ✕ Baked Oysters Amandine, Brie, Champagne, Brabants, Bacon Lardon, Petit Rosemary Biscuit. ✦ *F E Trimbach Riesling Reserve 2013* ✕ Lobster Bisque, Chervil, Sherry Butter. ✦ *Finca Nueva Reserva 2010, Rioja DOCa* ✕ Petit Lamb Bourguignon. ✦ *Château Sociando-Mallet Imperial 2004, Haut-Médoc* ✕ Venison Wellington, Parsnip Purée, Mushroom Confit, Cassis Reduction. ✦ *Silverado Vineyards Estate Chardonnay 2017* ✕ Flounder Hazelnut Beurre Noisette, Butternut Squash, Sautéed Chard. ✦ *M. Chapoutier Banyuls 2015* ✕ Black Forest Cake, Cherry Diplomat Cream, Chocolate Ganache. 🍷

Decanting the Imperial





## December 5, 2019: Christmas Party, Norfolk Country Club, Norfolk, Nebraska

The Norfolk Chapter of IWFS enjoyed a Christmas Dinner Party with a Russian theme! The event was held at the Norfolk Country Club with the dinner prepared by chef Jason Jensen. ✕ The menu included five courses, beginning with Smoked Salmon on Russian Bread, Pierogi and 🍷 *Korbel Brut Champagne*. ✕ Next we enjoyed **Borscht** with Black Russian Bread and 🍷 *Francis Ford Coppola Director's Cut Pinot Noir*. ✕ Our third course was Beef Stroganoff accompanied by 🍷 *B Side Cabernet Sauvignon*. This was followed by a cheese plate and a glass of 🍷 *J. Wilkes Viognier*. ✕ After a round of robust singing of favorite Christmas Carols, we completed the evening with Apple Cake with a chocolate glaze and a tasting of 🍷 *Broadbent Madeira*. Our group enjoyed donning furs and taking photos by the Christmas tree. A poster from the movie *Doctor Zhivago* served as the inspiration for the evening. And to all, a good night! 🍷

Committee members Renee McClymont, Paula Pflueger, Casey and Wanda Knake, Ed McClymont, Renee Albin, Vern and Wilma Steinman. Jim Albin and Clark Froehlich, not pictured



### FOOD FACTOID Borscht

*Borscht is a sour soup common in Eastern Europe and Northern Asia. In English, the word "borscht" is most often associated with the soup's variant of Ukrainian origin, one of the most famous dishes of Ukrainian cuisine, made with beetroots as one of the main ingredients, which give the dish its distinctive red color.*

# NORTHEAST TEXAS

## January 12, 2020: IWFS Tasting, Home of Ann and Teddy Reel, Commerce, Texas

Members of the Northeast Texas Branch met at the lovely, historic home of Ann and Teddy Reel on Sunday, January 12. Our January meeting is always a BYOB and hors d'oeuvres affair with an opportunity to catch up after the holidays and prepare for the new year.

President Jeremy Dicken added a bit of fun by inviting those who wished to bring a box wine or a bottle of twist-off screw cap wine so that members could taste and vote on their favorites. Many bottles and one box were entered in the competition, and many of the members tasted and voted on their top-two red and white varieties. First place red was a 🍷 *Vitiano Italian red blend* and second was 🍷 *La Delizia 'Cara Mia' Pinot Noir Delle Venezia IGT*. First place white was 🍷 *Nobilo Sauvignon Blanc* and second was 🍷 *Brancott Estate Sauvignon Blanc*. As it turned out, both first place winners were modestly priced wines—once again proving that wine does not have to be ultra-expensive in order to be a good selection.

✕ Thanks to the good cooks in our branch, we had an overflow of tasty bites to sample throughout the afternoon. Once the competition was over, members sampled the various wines that had been brought, and the pleasant afternoon was spent visiting and meeting some of the guests who were also present. 🍷

Ralph Stroope, David White, host Teddy Reel, Judge Duncan Thomas and Glen Cunningham with the entries in the tasting contest





## December 4, 2019: End of 2010s Dinner, Albany Club, Toronto, Ontario

The IWFS Oakville Chapter concluded the 2010s in heritage and style with a dinner at the historic Albany Club of Toronto. IWFS member and Albany Club member Tom Alton was our event planner and host. The Albany Club, founded in 1882, was named after the Duke of Albany and its first Honorary President Sir John A. MacDonald, who was the first Prime Minister of Canada. The Albany Club hosted us in the Sir John A. MacDonald room, filled with paintings and memorabilia of our country's founding father.

✕ Chef Jay Parhar started the evening with canapés of Smoked Brome Lake Duck and Macerated Grape Chutney Crostini, Roast Beet and Cendrillon Goat Cheese in Beet Waffle Cup and Seared Yellowfin Tuna Tataki and Kaiso Seaweed Barquette. This was paired with a 🍷 *Gerard Bertrand Crémant de Limoux*.

✕ The first course offered New Zealand Ora King Salmon Yusheng, garnished with Togarashi, Avocado and Shredded Ravenello, paired with 🍷 *Domaine Benoit & Fleuriot*, a 2018 Sancerre, from the Club's varied cellar.

✕ The main course featured very unique, gargantuan, USDA Prime Tomahawk Steak, presented on the bone and carved before us table-side. The rib bones were easily 2 feet long! It was marinated in Lilly Pilly leaves and served with Blue Cheese, Sweet Potato Croquette and Cassia-Infused Port Demi-Glace. This was paired with the 🍷 *Château Larose Perganson 2009* from Haut-Médoc in Bordeaux, also from the Club's cellar.

Claire and Stephen McWilliam enjoying the Brown Butter Mincemeat and Smoked Honey Pie at the Albany Club



✕ Dessert was a very Canadian Brown Butter Mincemeat and Smoked Honey Pie with Oka Cheese paired with 🍷 *Taylor 10 Year Tawny Port*.

As IWFS club members, we were privileged to have spent a few hours immersed in the history of Canada.

As we head into 2020, from the Oakville Chapter we wish you a new decade full of good wine, good food, and good friends! 🍷

# OKLAHOMA CENTRAL

## Winter Holiday Dinner

The Oklahoma Central Branch celebrated its Winter Holiday Dinner at Stella Modern Italian Cuisine in the Midtown District of Oklahoma City on December 8, 2019. Owner Lori Burlson introduced Executive Chef Melissa Aust who designed the dinner around an assortment of Italian wines presented by Corey Bauer, general manager of Thirst Wine Merchants and lecturer at Oklahoma State University's School of Hospitality and Tourism Management.

**December 8, 2019: Winter Holiday Dinner, Stella Modern Italian Cuisine, Oklahoma City, Oklahoma.**  
🍷 *Inama Vin Soave Classico D.O.C. 2018* ✕ Roasted Parsnip and Apple Soup with Crispy Pancetta and Toasted Hazelnuts. 🍷 *Enrico Serafino Barbera d'Alba D.O.C. 2016* ✕ Pappardelle Pasta mixed with Exotic Mushroom Carbonara, Asparagus, Marsala Wine Cream, topped with Charred Egg Yolk and Shaved Parmesan Cheese. 🍷 *Poliziano Rosso di Montepulciano D.O.C. 2017* ✕ Smoked Bison Short Rib served with Creamy Rosemary Polenta surrounded with Juniper Au Jus. 🍷 *Vietti Moscato d'Asti Cascinetta D.O.C.G. 2018* ✕ Chocolate-Orange Cannoli stuffed with Sweetened Ricotta and Crushed Pistachio. 🍷

Owner Lori Burlson, Cathie Shaw, Bill Shaw, Executive Chef Melissa Aust





## Making Spirits Bright!

The Okoboji Branch gathered at the home of Ron & Sharon Morocco to celebrate the holidays with wines from around the world selected by Okoboji Wines. The wines were paired with a beautiful spread of hors d'oeuvre prepared by Chef Susanne Bicknese. A festive mood was set with music by piano player Ryan Sather, and several members even gathered around the piano to lend their voices to the tunes. During the event, the Okoboji Branch received their permanent charter, and branch member Morris Caudle received a silver medal. It was a wonderful way to end 2019 and cheers a fun year ahead!

**December 5, 2019: Making Spirits Bright!, Home of Ron & Sharon Morocco, Okoboji, Iowa.** 🍷 *Walker Bay Estate Benguela Cove Méthode Cap Classique Cuvée 58* ✕ Assorted Cheeses. 🍷 *Angelo Negro e Figli Langhe Favorita Onorata 2018* ✕ Almond Brie En Croûte with Raspberries. 🍷 *Santa*

### Okoboji Branch Receives Permanent Charter



*Barbara Winery Santa Barbara County Chardonnay 2017* ✕ Stuffed Mushrooms. 🍷 *Astrolabe Province Pinot Noir, Malborough* ✕ Pheasant and Bacon Skewers. 🍷 *Nine Hats Red Wine 2016, Columbia Valley* ✕ Savory Meatballs. 🍷 *Penley Estate Mythology Series Cabernet Sauvignon Phoenix Coonawarra 2016* ✕ Chocolate Mousse Cups. 🍷

## OMAHA

## A New England Holiday Wine Dinner

The Omaha Branch Holiday Wine Dinner is always a special affair with formal attire, exceptional cuisine matched with superb wines, and musical entertainment. This year's event was the tenth year in a row Happy Hollow Club hosted the Holiday event. Fifty-five members, spouses and guests were treated to an exquisite five-course menu prepared by Happy Hollow's new executive chef, Kevin Murphy, who decided to theme the meal around his New England origins. A large corps of kitchen assistants and service staff aided Chef Kevin in preparing the evening.

The evening was capped by dancing to the music of, "In The Moment," featuring Ed "Smoove Grooves" Archibald whose jazz sounds have been a reliable complement at the Holiday Wine Dinner for the past ten years.

Our personal thanks and compliments to Chef Kevin Murphy and Happy Hollow Club and its staff. Again, this event continues to complete the Omaha Branch year of events with a culinary delight of exquisite food, wonderfully paired wines and festive entertainment.

**December 15, 2019: A New England Holiday Wine Dinner, Happy Hollow Club, Omaha, Nebraska.** 🍷 *Huet Vouvray Pétillant Brut Réserve 2009, Assorted Quaffing Wines from our Cellar* ✕ House-Cured Ham, Molasses Glaze, Maine

Front row from left Joe Nocita, Mary Sue Nocita, Connie Martin, Gary Martin, Jon Meyers, Back row from left Don Wittler, Kathy Wittler, Denise Meyers



Coastal Oysters Horseradish Mignonette, Turkey Meatballs with Cranberry Sauce. 🍷 *Roc des Boutires Pouilly-Fuissé 2017* ✕ Smoked Lobster Chowder, Apple Slaw. 🍷 *Dom. Faiveley Mercurey Rouge 2016* ✕ Wild Boar "Tortierrette," Cranberry Gastrique, Petite Greens, Roasted Sweet Potatoes, Spiced Maple Vinaigrette. 🍷 *Dom. Courbis Cornas Champelrose 2015* ✕ Mustard-Crusted Venison Chops, Celery Root Purée, Celery Root and Brussel Sprout Hash, Venison Gastrique. 🍷 *Clos de l'Oratoire Saint-Émilion 2009, Ch. Haut-Bergey Pessac-Léognan 2010* ✕ Sous Vide Goose Breast with Chestnut Dressing, Goose Fat-Roasted Root Vegetables and Apples, Cider Gravy. 🍷 *Ch. Doisy-Daëne Barsac Sauternes 2009* ✕ Holiday Pudding, Gingersnap Cookie, Orange Anglaise. 🍷



## Summer Informal Lunch

PROLE Cocina & Barra Restaurant, the new spot on Calle Cerra Street in Santurce, hosted us for an informal lunch. Marivi and John Gavin were in charge of the event, along with Chef Jose Rivero, who prepared for us a 5-course menu that was perfectly paired with wines selected by our sommelier. We had a wonderful lunch and we have great expectations for this chef.

**September 14, 2019: Summer Informal Lunch, PROLE Cocina & Barra Restaurant, Santurce, Puerto Rico.** 🍷 *Laurent-Perrier Brut NV Magnum* ✕ Chef's Crostini Selection, Lamb Meatballs. 🍷 *Flora Springs Napa Valley Chardonnay 2014* ✕ Seafood Bisque, Biscuit Cracker, Poached Shrimp. 🍷 *Cillar de Silos 'Rosado de Silos' Tempranillo 2018, Ribera Del Duero* ✕ Beet Salad, Local Goat Cheese Cream, Parsley & Orange Vinaigrette, Radish. 🍷 *Foxen Pinot Noir 2014* ✕ **Squid Ink** Seafood Spaghetti, White Wine, Herbs. 🍷 *Bodegas Vinicola Real 200 Monges Reserva 2010* ✕ Braised Short Rib, Vegetable Risotto. 🍷 *Robert Mondavi Winery Moscato d'Oro 2017* ✕ Chocolate Chip Bread Pudding.

## Cena Formale d'Autunno

On Saturday, November 16, 2019, IWFS Puerto Rico celebrated the last formal dinner of 2019. The event took place at Seccarelli restaurant which was beautifully decorated according to the season. The food, the wines and the service were outstanding. Every detail was perfectly coordinated and the event ran smoothly.

**November 16, 2019: Formal Dinner, Seccarelli Restaurant, Santurce, Puerto Rico.** 🍷 *Contratto Blanc de Blancs Pas Dosé Alta Langa 2013* ✕ Piccole Delizie della Casa Crostini, Pizzita, Suppli. 🍷 *Tenuta Santa Maria Chardonnay Torre Pieve 2017* ✕ Duo crudo Carpaccio di Mare, Tonno, Polpo. 🍷 *Falkenstein Pinot Nero "Blauburgunder" 2015* ✕ Risotto al Tartufo Nero Uncinato. 🍷 *La Spinetta Barbaresco Valeirano 2007* ✕ Ravioli di Faraona. *Tordera Gabry Brut Rosé NV* ✕ Rinfresca Palato. 🍷 *La Spinetta Vürsù Barolo Campè 2004* ✕ Lombata di Agnello al Pepe Verde. 🍷 *Tenuta Santa Maria Decima Aurea Merlot 2010* ✕ Tris di Formaggi. 🍷 *Malvirà Renesium Arneis Late Harvest NV* ✕ Semifreddo di Castagne e Ricotta. Caffè. ☺



### FOOD FACTOID Squid Ink

Squid ink is a dark ink that squids produce as a defense mechanism. It contains many unique compounds, including melanin, and has a variety of uses, including culinary ones. The main compound in squid ink is melanin, which is the pigment responsible for the ink's dark color.

Humans have used squid ink for centuries, including in traditional medicine, writing, art, cosmetics, and as a food additive. Today, it's mainly used as a food additive in pasta, rice, and sauces in many Japanese and Mediterranean dishes due to its unique dark color and rich, savory flavor.

Hosts John and Marivi Gavin



Seccarelli Restaurant





## *A Northern Nevada Basque Dinner and Fall Celebration*

The Reno Branch celebrated its fall dinner on October 5th with a lecture on the Basque culture in Northern Nevada, followed by a communal wine paired dinner at the J.T. Basque Bar & Dining Room in Gardnerville, Nevada, about an hour's drive from Reno. Host couples Rob & Margie Wonhof and Todd & Carol Vinger arranged for members and guests to board a bus in Reno, where they were transported to J.T. Basque Bar & Dining Room. Aboard the bus they were treated to a discussion about the Basque settlers in the region by local Basque historian Joxe Mallea-Olaetxe, author and researcher at the Center for Basque Studies at the University of Nevada in Reno. Upon arrival at the restaurant, members and guests enjoyed a cocktail reception in the bar featuring Picon Punch, a regional cocktail created by Basque immigrants. Dinner was served family-style at a long communal table for the group, prepared by Chef/Owner JB Lekumberry, and was a typical representation of what the Basque sheep-herding immigrants ate in the boarding house dining rooms across the West. Paired wines were selected by the host couples that highlighted traditional Basque wine, as well as from the nearby Rioja Alta, Toro, and Douro winegrowing regions. The food and wine typically served in these dining rooms were said to evoke a sense of home for the sheepherders—both in the fare that was often served in their homes growing up in the Pyrenees, and in the communal nature of the family dining room table.

**October 5, 2019: A Northern Nevada Basque Dinner and Fall Celebration, J.T. Basque Bar & Dining Room, Gardnerville, Nevada.** 🍷 *Picon Punch*; Txomin Etxaniz "Txakoli" 2017 ✕ First Course: Basque Soup, House Salad and Bread. 🍷 *Teso la Monja "Almirez" 2012* ✕ Second Course: Beef Oxtail Stew, Tongue Stew, Basque Beans. 🍷 *Marqués de Cáseres "Gran Reserva" 2011* ✕ Third Course: Beef Steak, Lamb Chops, Basque Chicken, Sweetbreads, French Fries. 🍷 *Offley Rosé Port, N.V.* ✕ Dessert Course: Dry Jack and Blue Cheeses, Vanilla Ice Cream.



### **FOOD FACTOID** *Picon Punch*

*Picon Punch, or simply Picon, is a highball cocktail made with an Amaro liqueur, soda water, grenadine, a splash of lemon, and a bit of brandy floating on top.*

*The drink is identified as Basque, but was created by Basque immigrants in the U.S. and taken back to the Basque region in the Pyrenees. It is popular in Basque restaurants and bars in Boise and southern Idaho, in Bakersfield and rural Northern and Central California, and throughout Northern Nevada. In Northern Nevada, the Picon Punch is served with ice in a custom stemmed glass produced by the Louie Picon Glass Company of Sparks, Nevada. In other regions, the drink is made in a highball or Collins glass filled with ice.*

## *Annual Christmas Dinner at Harrah's Steakhouse*

For the second year in a row, Dave and Bonnie Brody hosted the Reno Branch's annual Christmas dinner on December 11, 2019. The event was held at the iconic Harrah's Steakhouse in the Harrah's Casino in Reno, Nevada. So how did the Brodys follow up last year's highly innovative menu which included a dish called liquid pizza? By having almost every course prepared tableside by the Dining Room Captains Bong and Tony, including a stunning flaming Café Diablo that accompanied the dessert course. It was a stunning evening and the Reno Branch is not only grateful, but also lucky to have the Brodys willing to arrange such an elegant event for two years running.

**Basque Historian Joxe Mallea-Olaetxe demonstrating the traditional "High Pour" for drinking wine from a Bota Bag**



**Dining Room Captain Bong Preparing Café Diablo**



**December 11, 2019: Annual Christmas Dinner, Harrah's Steakhouse, Reno, Nevada.** 🍷 *Taittinger Brut la Française Reims N.V.* ✕ Welcome Reception with Passed Appetizers: Caprese Skewers with Mozzarella, Tomato, Basil, and Balsamic Reduction; Mini Crab Cakes with Lemon-Dill Aioli. 🍷 *Dr. Hermann Riesling Kabinett Urziger Würzgarten Mosel 2017* ✕ First Course: Raspberry Prawns, flambéed in Raspberry Liqueur, Champagne and Cream. 🍷 *Carol Shelton "Coquille Blanc" Paso Robles 2017* ✕ Second Course: Classic Caesar Salad. 🍷 *Domaine Tempier Bandol 2016* ✕ Third Course: Dijon Herb-Crusted Lamb Chops with Pea Purée and Mint Sauce with Pearl Onions. Intermezzo: Lemon Sorbet and Champagne. 🍷 *Palmaz Vineyards Cabernet Sauvignon Napa Valley 2016* ✕ Fourth Course: Steak Diane—Medallions of Beef Tenderloin Flambéed with Brandy and Cream, Demi-Glace, and Mushrooms. 🍷 *Flaming Café Diablo* ✕ Dessert Course: House-Made Eggnog Cheesecake with Cinnamon and Chocolate Cigar. 🍷



## 321<sup>st</sup> Dinner

The members of the San Fernando Chapter were treated to the wonderful experience of dinner at the infamous Beverly Hills Hotel, at Wolfgang Puck's CUT, hosted by our Dinner Chairmen, Murray Heltzer, Alan Meadow and Peter Miao, along with the Master Chef De Cuisine, Hilary Henderson. The evening was enjoyed by all and after pleasantries having been exchanged, we left looking with great anticipation to our upcoming Holiday Dinner at Spago in Beverly Hills.

**October 29, 2019, 321st Dinner, CUT, Beverly Hills, California.** 🍷 *Ruinart Brut Blanc de Blancs NV* ✕ *Hors d'Oeuvres*. 🍷 *Hanzell Vineyards Sonoma Valley Chardonnay 2016* ✕ *Smoked Kanpachi with Charred Onions, Avocado and White Soy*. 🍷 *Ch. De Beaucastel Châteauneuf-Du-Pape 2005* ✕ *Roasted Chicken with Porcini Mushrooms and Natural Jus*. 🍷 *Ch. Latour 1989* ✕ *Dry-Aged, Bone-in Sirloin Polenta with White Alba Truffles and Bone Marrow*. *Pumpkin Basque Cheesecake with Candied Cranberries and Whipped Yogurt*. *Dark Chocolate Soufflé with Whipped Crème Fraîche*, *Gianduja Chocolate Ice Cream*, *warm Chocolate Ganache*.

## 322<sup>nd</sup> Holiday Dinner

On Saturday, January 11, 2020, IWFS San Fernando Valley members along with their spouses and guests were treated to a Holiday gastronomical delight. The 322<sup>nd</sup> Dinner was hosted by Murray Heltzer at the infamous Wolfgang Puck's Spago Restaurant in Beverly Hills with our Chef De Cuisine, Ari Rosenson. As could be expected, everyone went home exceptionally pleased and happy. Our wines were selected by our own Hal Lampert.



### FOOD FACTOID *Kaiserschmarrn*

*Kaiserschmarrn or Kaiserschmarren (Emperor's Mess) is a sweet dessert that takes its name from the*

*Austrian emperor (Kaiser) Franz Joseph I, who was very fond of this kind of fluffy shredded pancake.*

*It is a light, caramelized pancake made from a sweet batter using flour, eggs, sugar, salt, and milk, baked in butter. The pancake is split with two forks into pieces while frying and usually sprinkled with powdered sugar, then served hot with apple or plum sauce or various fruit compotes, including plum, lingonberry, strawberry, or apple. Kaiserschmarren is eaten like a dessert, or it can also be eaten for lunch at tourist places.*

Murray Heltzer, Chef Hilary Henderson, Peter Miao and Alan Meadow



Chef De Cuisine, Ari Rosenson and Chapter Host, Murray Heltzer



**January 11, 2020: 322<sup>nd</sup> Holiday Dinner, Spago Restaurant, Beverly Hills, California.** 🍷 *1998 Dom Perignon* ✕ *Hors d'Oeuvres*. 🍷 *Peter Michael L'Après-Midi 2017* ✕ *Main Diver Scallops en Croûte with Spinach Scallop Mousse & Tarragon Vin Blanc Sauce*. 🍷 *Dom. Faiveley Nuits-Saint-George Clos de la Maréchale 2003* ✕ *Agnolotti with Shaved Black Truffles*. 🍷 *Ch. Pichon Longueville Comtesse de Lalande 2001* ✕ *Venison Filet Mignon with Parsnip Purée, Huckleberry Reduction & Shepherd's Pie in Cassoulet*. *Harry's Berries Strawberries with Kaiserschmarrn, Chocolate Caramel Bombe.* 🍷



## A Modern Exploration of Indian Cuisine

This event is what IWFS Toronto is all about: a “modern” exploration of Indian Cuisine. Pukka Restaurant demonstrated some of the finest subtleness of what is and can be the best cuisine South Asia has to offer. Our menu took us on a journey via decadent tastes, while maintaining a lightness that enchanted our palates. What a treat! It is hard at best to combine wines with Indian dishes, but Rob Reynolds handled the job with great aplomb and all the choices were no less than perfect.

This event was a stretch from the ordinary and truly was an exploration of “world cuisine.”

**November 11, 2019: A Modern Exploration of Indian Cuisine, Pukka Restaurant, Toronto, Ontario.** ♥ *Adernats/Vinivola de Nulles - Brut Reserva Cava, NV* ✕ *Mulligatawny, Cauliflower Pakora.* ♥ *Gauthier Select Vineyards - Jean Michel Gautier, Vouvray Demi-Sec, 2017* ✕ *Pumpkin Chaat, Crispy Pumpkin, Puffed Rice, Winter Kale, Green Apple Batons, Chutneys, Sweet Yogurt.* ♥ *Bruno Andreu - Baron de Montgaillard Blanc, 2017* ✕ *Tandoori Monkfish and King Prawn Duo, Coconut Curry.* ♥ *Clos Figueras - Priorat Clos Figueras, 2004* ✕ *Saffron and Black Pepper Chicken Tikka.* ♥ *Masi Amarone della Valpolicella Classico Campolongo di Torbe, 1999* ✕ *Braised Beef Short Rib, Cardamom, Clove, Black Cumin, Port Wine.* To share: *French Beans with Caramelized Onion & Turmeric, Basmati, Naan & Roti.* ♥ *Cuperly Prunay Ratafia, NV* ✕ To Share: *Mini Cardamom Crème Brûlée, Garam Masala Chocolate Truffles, Mango Mousse.*



### FOOD FACTOID

#### Chicken Tikka

*Chicken tikka is a chicken dish originating in the Indian subcontinent; the dish is popular in India, Bangladesh and Pakistan. It is traditionally small pieces of boneless chicken baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt)—essentially a boneless version of tandoori chicken. The word tikka (Tike in Turkish) is a Turkish word and means “bits” or “pieces”. It is also a chicken dish served in Punjabi cuisine.*

Erin Kuzz, Grace Chan and Sally Doulis



Tandoori Monkfish and King Prawn Duo



Sandra Levy, Rob Reynolds (in back), and Shelagh Pedler



## Christmas Gala

Our superb “Annual Holiday Dinner” was held in the Verity Club and catered by George Restaurant. What a fine start to the holiday “eating” season! Twenty-six very lucky IWFS Toronto Members enjoyed the mastery of Executive Chef Loseto of George Restaurant. His innovative “Toronto Cuisine” was devoted to seasonal, natural, local, sustainable food from the city’s markets.

**December 10, 2019: Christmas Gala, George Restaurant, Toronto, Ontario.** ♥ *The Cuperly Grand Cru Grand Reserve Brut NV* ✕ *Shrimp Tempura.* ♥ *Donatien Bahaud Vouvray Les Grands Mortiers 2014* ✕ *Ahi Tuna, Couscous, Caper Berry.* ♥ *Do Homem Alvarinho 2016* ✕ *Atlantic Cod, Hemp Seed Crust, Black Bean Relish.* ♥ *Pieve Santa Restituta Sugarille Brunello di Montalcino 1999* ✕ *Beef Tenderloin, Potato Pavé, Mushroom Confit.* ♥ *Martha's 10-year-old Tawny Port NV* ✕ *Caramel Sponge, Filo Hay, Seasonal Fruit.* 🍷



## Members Opening Dinner

The IWFS Tucson Branch resident members welcomed back snowbird members at the branch season opener dinner at the historic Arizona Inn. The members enjoyed quaffing wines and hors d'oeuvre on the wide porch of this historic 1930s boutique hotel listed in the National Register of Historic Places in the heart of Tucson. Chef, Sam Allison created this special dinner for the members.

**November 8, 2019: Members Opening Dinner at the Arizona Inn, Tucson, Arizona.** 🍷 *Poema Cava Brut Rosé, Penedès, Spain* ✕ Hors d'Oeuvres by Chef Selection. 🍷 *Clean Slate Reisling, Mosel, Germany 2016* ✕ Roasted Squash and Fig Salad on Spinach and Arugula with Goat Cheese and Apple Cider Vinaigrette. 🍷 *Raeburn Chardonnay, Russian River, California 2016* ✕ Grilled Swordfish with Ginger Tamari Beurre Blanc, Mint Lime Risotto, Asparagus and Pickled Mushroom Sauté. 🍷 *BR Cohn, Cabernet Sauvignon, North Coast, California 2016* ✕ Sliced Elk Tenderloin with Port Cherry Demi-Glace, Butternut Squash Purée and Roasted Brussels Sprouts. Miniature Salted Caramel Tart.

## Robert Keenan Winery Dinner

The IWFS Tucson Branch welcomed Michael Keenan of Robert Keenan Winery to The Lodge at Ventana Canyon in Tucson. Michael, son of Robert, and owner of the winery detailed the 40-year history and philosophy of the Napa Valley, St. Helena, California winery. Members enjoyed selections from the winery with a menu prepared for the occasion by Ventana Chef Issa Moussa.

President Stu MacKay, Michael Keenan and Frank Hartley



**December 8, 2019: Selection from the Robert Keenan Winery at The Lodge at Ventana Canyon Club, Tucson, Arizona.** 🍷 *Robert Keenan Zinfandel, 2015* ✕ Bacon-Wrapped Dates, Asiago, Phyllo, Grilled Asparagus. Lemon Sorbet, Mint. 🍷 *Robert Keenan Spring Mountain Chardonnay 2017* ✕ Crab, Avocado, Tomato and Corn Salad, Grapefruit Drizzle, Toasted Pine Nuts, Chervil. 🍷 *Robert Keenan Merlot 2015* ✕ Stuffed Tender Veal Scaloppini, Roasted Pepper, Spinach, Gorgonzola, Mushroom Merlot Sauce. 🍷 *Robert Keenan Napa Valley, Cabernet Sauvignon 2015* ✕ Garlic and Herb-Crusted Filet Mignon, Caramelized Onion Thyme Risotto, Baby Squash, Parmesan Beurre Rouge. Black Currant Cake. 🍷

# VANCOUVER

## December 8, 2019: Christmas at Chartwell, Four Seasons Hotel, Vancouver, British Columbia

The time has almost come for the Four Seasons hotel to close its doors in Vancouver and, for the last time, the Vancouver Branch held its annual Christmas dinner in the beautiful Chartwell room where we have enjoyed so many fine dinners over the years.

We started with 🍷 *Baron-Fuenté Champagne Brut 2006* accompanied by ✕ Canapés of Sopressata Aranci, Candied Salmon Tartlet, and Aeroated Goat Cheese with Foraged Mushrooms, and then sat for a delicious dinner starting with a ✕ Dungeness Crab Salad and a 🍷 *Château de Nages Costières-de-Nîmes Blanc 2014* followed by ✕ Pan-Seared Scallops with Sous Vide Pork Belly and Compressed Apple with a 🍷 *Domaine Laroche Chablis 1er Cru Mont de Milieu 2012*. ✕ Our next course was Duck Confit Agnolotti served with 🍷 *Louis Jadot Beaune Grèves Premier Cru 2010* followed by ✕ Merlot-Braised Short Rib with 🍷 *Château Gloria from Bordeaux 2008*. ✕ Our sweet finish was "Fall en Stone," a banana mousse beautifully presented in Christmas colours of red, green and gold, with 🍷 *Château Suduiraut Sauternes 1999*, a delicious ending to a very fine dinner.

Dr. Brian Henry and Mr. Robert Charlton enjoying the last dinner at Chartwell in Four Seasons Hotel Vancouver



Our thanks go to the IWFS Quintet for leading us in singing Christmas carols, to member Kim Mead for her comments regarding the wines, to Milena Robertson for her photographs and to the the Four Seasons Chef Benjamin Kilford and Senior Catering Manager Lis Ng for looking after us so well over the years. 🍷



## Harvest Dinner

The IWFS DC Chapter went back to Bistro Provence in Bethesda, Maryland where Chef Yannick Cam prepared the Harvest Dinner for our November 2019 dinner.

Passed Hors d'oeuvres were served in the open area at the front of the restaurant with dinner in the private second floor dining room. There are not many chefs who can match the accomplishments of Yannick Cam. Internationally acclaimed, this native of Concarneau, France, has reinterpreted classical French cooking in America since his arrival over 30 years ago. Chef Cam continues to demonstrate his unique culinary vision at Bistro Provence. Chef Cam put together an outstanding menu that led to a memorable evening.

**November 12, 2019: Harvest Dinner, Bistro Provence, Bethesda, Maryland.** 🍷 2018 Dom. de la Mordoree Cuvée de la Reine des Bois Rose, Tavel ✕ Passed Hors d'Oeuvres: Croquettes of Sea Scallops, Mango Chutney, Coriander-Roasted Shrimps, Saffron, Tomatoes Confit, Rosemary-Zucchini Tartelettes, Smoked Salmon, Fresh Cream. 🍷 2016 Hartford Court Stone Cote Vineyard Chardonnay, Sonoma Coast ✕ First Course: Roasted Sea Scallops, Eggplant Purée, Autumn Chanterelles. 🍷 2007 Dom. Vieille Julienne Châteauneuf-du-Pape, Rhone Valley, en magnum ✕ Second Course: Duck Foie Gras Roti, Walnut Pudding, Green Apple Marmalade, Juniper Berries Sauce. 🍷 2003 Ch. Pavie, St. Emilion ✕ Third Course: Saddle of Lamb, Sweet Potatoes Purée, Truffle. 🍷 1970 Warre's Vintage Port, Douro Valley ✕ Dessert: Molten Chocolate Cake, Fresh Cream.

## Game Dinner

For our January 14, 2020 game dinner, Chef Brian McBride, assisted by Robert Wiedmaier and Andrew Cleverdon, combined the best elements of rustic game flavors with the artistry he has honed over the last 30 years. The dinner was cover-to-cover red wine while the reception accompanied a sparkling wine that was served with snapping turtle, alligator and blow fish. This was carried over to the dinner table for a petite napoleon of smoked Scottish salmon served as an amuse-bouche. The bison tartare course was served with a squid ink tapioca crisp which resembled a black pork rind. Yum! Intention was for the tartare to be eaten with the crisp like a cracker or crumbled into individual bites and was not a decoration to be discarded. The crunch made the dish come together. The Louis Latour Corton Grancey Grand Cru 2009 from the Society's Cellar was a perfect pairing for this course. The dinner committee had agreed that the venison should precede the wood pigeon. The venison civet (intensified stew) is traditionally wine braised with some of the blood from the animal. Too bad that was not the case here. But Chef Brian had used blood sausage to pull this together with root vegetables and herbs. He added porcini mushroom to round out the earthy flavors—wild comfort food served with Châteauneuf-du-Pape. The wood pigeon was the most assertive of all the courses and was the favorite. The composition was complex. Essentially, it was constructed as a “pot pie.” A magnificent savory crust seals in a rare wood pigeon breast nested into a woodsy mushroom duxelle, foie gras and shallots. The deconstruction of this dish was just as interesting. One breaks the crust and moves the breast to the plate to be cut. You will then build your own flavor experience bite for bite with the contents and crust. This was a wild bird that was firm but not tough. It had been shot and hung for a week to intensify its flavor. Definitely not your mother's pot pie! The committee

Dessert at Bistro Provence



Chef Brian McBride and His Team Being Recognized by the Membership



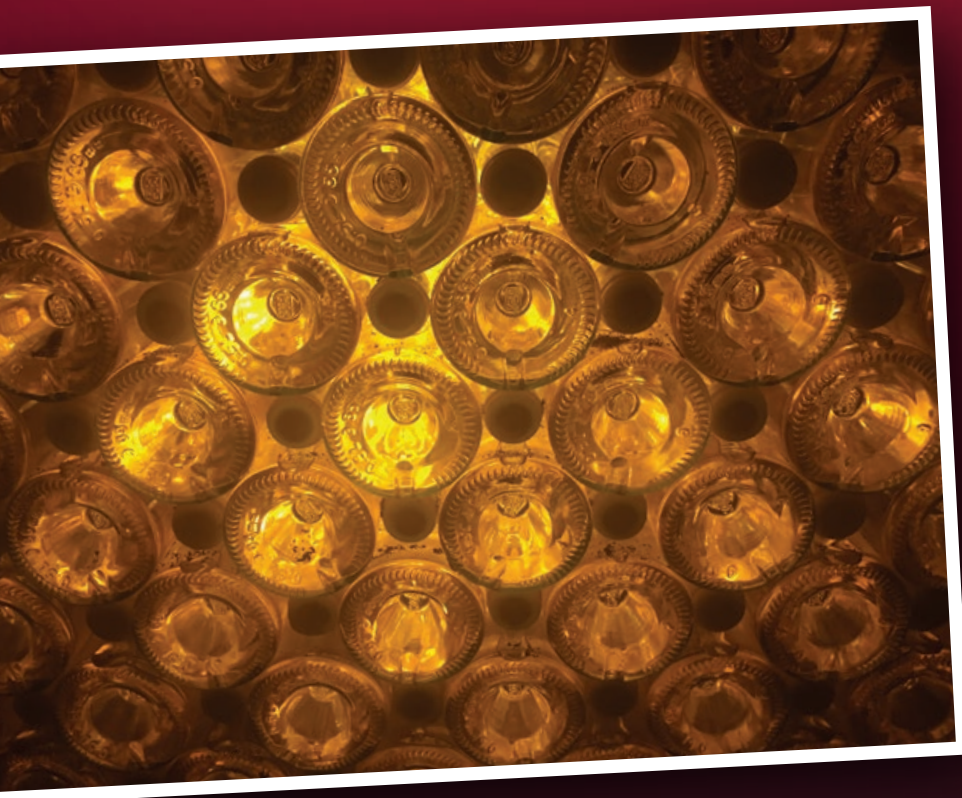
selected a Super Tuscan for this dish, the Ornellaia 2001 from our cellar. We finished the meal with a cheese course of warm Saint Angel triple cream brie in crust with fig jam paired with Fonseca Vintage Port 2000 from our cellar!

**January 14, 2020: Game Dinner, Brasserie Beck, Washington, D.C.** 🍷 Gatinois Brut Rosé Champagne Grand Cru NV ✕ Chef's Selection of Passed Hors d'oeuvres: Snapping Turtle, Alligator, Blowfish Potato Napoleon of Scottish-Cured Salmon, Steel Head Trout Roe. 🍷 Louis Latour Corton Grancey Grand Cru 2009 ✕ Bison Tartare, Apple, Sorrel, Squid Ink Tapioca Crisp. 🍷 Roger Sabon Prestige Châteauneuf-du-Pape 2007 (magnum) ✕ Civet of Venison, Pearl Onion, Root Vegetables, Porcini Purée. 🍷 Ornellaia 2001 ✕ Scottish Wood Pigeon, Foie Gras and Mushroom Duxelle “Pot Pie,” Shallot Truffle Red Wine Sauce. 🍷 Fonseca Vintage Port 2000 ✕ Saint Angel, Fig Jam, Brown Bread Crust. 🍷



# 13<sup>TH</sup> ANNUAL SHUTTERBUG CONTEST!

*and the winner is... Drum roll please!*



## **“Liquid Gold”**

**Alan Markoff, *The Caymans Branch***

*For his captivating photo, Alan will receive a Certificate of Merit, a 2-bottle IWFS neoprene bag and a lapel pin.*

## *Second Place*



### **“Whitehall Lane Winery”**

**Dave Purcell,  
*La Jolla Branch***

*Dave will receive a Certificate, a 1-bottle neoprene bag and a lapel pin*

## *Third Place*



### **“Enthusiastic Wine Break”**

**Frank Gibson,  
*Victoria Branch***

*Frank shows that a little fun and relaxation with your hard work makes it all worthwhile.*

*Frank will receive a Certificate, a 1-bottle neoprene bag and a lapel pin*

## **CONGRATULATIONS TO OUR WINNERS!**

All entries (including the one that graces our cover this issue) can be found on the IWFS website.

**NOW...START SNAPPING FOR THE 2020 SHUTTERBUG CONTEST!**





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# *Festivals & Feasts*

The following IWFS Festivals and other events are coming up in the next couple years. And yes, others may pop up from time to time. Check [www.iwfs.org](http://www.iwfs.org) for event details. **Sign up early, as these wonderful adventures sell out quickly.** Join in the fun, fine food, wine, and of course, fabulous friendships. Note: All festivals listed are open to all members in all zones: Americas, Europe/Africa and Asia/Pacific. 🍷



*Cambridge, UK*



*Madeira, Portugal*



*Singapore*

## **2020**

**SEPTEMBER 18-20** Cambridge, UK. EAZ Great Weekend plus AGM and Members' Forum in Cambridge including visits to Ely Cathedral and the National Stained Glass Museum. [www.iwfs.org/europe-africa/eaz-major-events](http://www.iwfs.org/europe-africa/eaz-major-events) for more information.

**OCTOBER 28-31** San Antonio, TX. Americas Great Weekend and AGM. Stand by for further details.

**NOVEMBER 1-7** Madeira, Portugal. EAZ Regional Festival. Open to all members, limited to 40 participants. [www.iwfs.org/europe-africa/eaz-major-events](http://www.iwfs.org/europe-africa/eaz-major-events) for more information.

## **2021**

**MARCH 6-7** Singapore APZ Festival. Watch for more details as they are available.

**OCTOBER** Mendoza, Argentina. Americas Triennial Festival. POSTPONED.