

French **Rustic** Cheeses Encore!

Thursday 31st March

Food and Wine Matching



By popular request the organiser has been asked to repeat this event but with different French cheeses. This is no hardship as there are over 1,000 of them, of which 56 are classified, protected and regulated under French Law as *Appellation d'origine contrôlée* (AOC), the highest level of protection.

Tonight you will have the chance to taste another 10 rustic cheeses from various regions, some of which are AOC and not easily obtainable outside France. All will be brought over just days before the event.

We will taste the following,

**Ossau Iraty, Maroilles, Selles sur Cher, Brique du Nord,
Coeur de Langres, Gris de Lille, Valençay.**

There are two local cheeses from just outside Calais, from **Wissant** and **Wimereux** and if possible one of these will be obtained. As the **Camembert Affiné au Calvados** and the **Saint Maure de Touraine** were so popular last year, we will have the chance to remind ourselves of one of these. Those of you who came to the event last year will remember what a super good value event this was and this year's repeat promises to be just as good if not better!

Jeffrey Benson, author of "The Right Wine With The Right Food" has picked up the challenge to match the cheeses with appropriate wines but by request from those present last year, has been asked to choose **French wines** to accompany them. As we go through the cheeses and wines, Jeffrey will explain the reasons for his choices and you will be able to say whether the pairings work for you or not.

A light French supper will be served after the event.

Venue:	The Naval Club, 38 Hill Street, London W1	
Nearest Tube:	Green Park/Hyde Park Corner	
Time:	7.00pm	Mobility Rating 5 - steep stairs
Dress:	Comfortable – berets and strings of garlic optional!	
Price p/person:	£42.50 Members and first guest; £45.50 Additional guests	
Organiser:	Carole Goldberg Tel: 020 8421 5957 e-mail: carole.goldberg@iwfs.co.uk	