

FALL 2020



# Wine, Food & Friends

## IWFS: BURGUNDY

DINE WITH THOMAS  
JEFFERSON IN PARIS

REMEMBERING J.A. WILLIAM  
(BILL) WHITEACRE

FRENCH DINING IN NEW YORK,  
THE WAY THINGS WERE

THEY GROW GRAPES  
IN THAT COUNTRY?!

WINE THEMES OF OMAR  
KHAYYAM'S RUBAIYAT

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,

First and foremost, I hope this edition of *Wine, Food & Friends* finds you safe and well. I write to tell you that my three-year term as your chairman is coming to an end, so this will be my last chairman's letter to you the Americas members. Though it is occurring during what for many of us is the most difficult, and still to be completed chapter of our lives; as they say, "It is what it is."

Normally, these letters are sprinkled with a mix of admiration of clever events created by our branches, reviews of extraordinary festivals and cruises programmed by the Americas, recognition of the hard work of our board of directors, and remembrance of leaders who have passed away. The pandemic has thrown a monkey wrench into normality, laying waste to the communal enjoyment of your brilliant events, leaving us with bushels of good intentions but without the anticipated fruits of those labors.

In its place, branches are doing their best to adapt. Our branches have employed a variety of different formats, delivered through visual media: take-out from favorite restaurants featuring wine and food pairings; tutored wine tastings, even mask contests. All designed to bring us together virtually. In our quarterly vehicle of visual media, this edition of *Wine, Food & Friends* contains fewer Branch Event Reports, but compensates with a wealth of outstanding educational material; an adaptation I hope you enjoy.

As with the branches, our Americas board of directors has continued its planning and plotting the way forward, having made the switch to virtual meetings. I have greatly enjoyed the planning and presiding over these past three years. While I will miss holding the gavel, I look forward to continuing to work with these great friends. My successor will begin a journey that for me has been a great honor.

I hope that you have visited the website and enjoyed the video presentations by Jane Anson and Beverly Blanning, whom we commissioned to produce special lectures on the topics of Bordeaux's terroir, and Biodynamic wines, respectively. We had them created especially for you.

We have also established a forum on [iwfs.org](http://iwfs.org) for anyone who wants to share their experiences on how the pandemic has impacted them or their family and friends.

Americas festivals and Great Weekends have necessarily been rescheduled to next year. We thought that moving these events out one full year would be more than adequate. We remain hopeful with fingers crossed that we will resume these special gatherings in 2021. I am optimistic that there will be an explosion of pent-up demand when the gates finally open.

Sadly, I must report the passing of Bill Whiteacre, who admirably served the Toronto branch, your Americas board of directors, as well as our International Council. You will find two lovely remembrances in this edition of *Wine, Food & Friends*; containing anecdotes that will make you smile and provide you a glimpse of this remarkable man. He was a pistol; quite a memorable character.

It seems that we were unprepared for the consequences of a Covid-19 world. As it has lingered, the gauntlet we must negotiate has become more complicated, compounded by issues of racial injustice, public safety, climate change's extremes, and the dark cloud of housing and financial insecurity. For many of us it feels existential. But we will adapt and survive and enter a new normal...hopefully soon. From nature, think of the lodgepole pine tree, possessing serotinous cones that in the presence of fire will release its seeds to the ground before the fire over-

whelms, ensuring the survival of the species. This example of beautiful adaptation gives me hope.

As Winston Churchill said: "Victory may be distant, it will certainly be costly, but it is no longer in doubt." That must be our mindset.

During those moments when I feel overwhelmed by our current set of challenges, and feel we are hurtling toward dystopia, I remind myself that we will prevail, because at our core, we all value the Golden Rule, and we all know that actions speak louder than words. We have been asked to be our better selves, and that is a call to action not to be ignored.

One thing I've learned from the trials of this past year is that we know not what tomorrow will bring, so we must make every day count, as best we can.

I look forward to the many days ahead of wining and dining with as many or few of us as the situation allows, sharing and nurturing the camaraderie that we have enjoyed for decades. A better world of rich new experiences awaits us. We will be hugging; we will be air-kissing; we will be high-fiving; the social dynamic will have been renewed. Gone will be the resigned acceptance of "it is what it is," supplanted by the purposeful satisfaction of "it is what it should be." Let us follow the example of Michelin-Star Chef Alain Ducasse, who always advises us to "dream in the fast lane." 🍷

All the Best,

A handwritten signature in black ink that reads "Mike Donohoe".

**Mike Donohoe**

*Chairman, IWFS Americas, Inc.*



# Wine, Food & Friends

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By Karen Robert, Central Massachusetts Branch





# NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear Members,

I do hope this finds you well. We are still charting an unknown course but I am pleased to learn that most branches in the Americas are continuing to arrange virtual events, creatively and with the assistance of online technology. I am sure you are all looking forward to being able to attend face-to-face events in the near future.

As I type, London is still very quiet, although busier than when I came here in July. The In & Out Club, home to the IWFS International Secretariat office, reopened its doors on July 6th with essential Covid-19 safety arrangements in place. I ventured into the Club soon afterwards, arriving at Piccadilly Circus underground station (which is usually one of the busiest in London) only to find it absolutely deserted. As I looked around, tapping my ticket on the barrier to exit, I saw that I was the only passenger leaving the station. Today, some two months later, I am pleased to say that life is showing signs of a return to normality.

As before, work still continues at the International Secretariat. Hopefully, you will have had the opportunity to watch the video presentations recently commissioned from two highly respected wine professionals who provide an informed insight into two specific wine topics. The 2020 André Simon lecture by Jane Anson discusses the topic 'Is there Terroir in Bordeaux?' (52 minutes). Beverley Blanning MW (36 minutes) gives us an update on her 2010 monograph which is about the controversial topic of 'Biodynamics.' I would like to point out that while they are educational, they are also presented in an approachable way so you can sit down and enjoy them at your



Beverley Blanning



Jane Anson

leisure. They can be found on the Americas website pages under 'Publications and Videos/Presentations - Audio & Video'.

The annual Vintage Card and App are also being updated and will be available in the Fall. This year, the pandemic has presented its own challenges in sourcing all the information from world's wine regions about the quality of the latest vintages and the drinkability of previous vintages. As the annual round of vintage tastings and winery visits were not possible, many of our consultants had to be more resourceful and seek extra advice from the producers themselves.

We are pleased to say that we received reports from all regions with the help from our Wines Committee members who reached out to their invaluable contacts when necessary. Once again, huge

thanks must go to our Wines Committee, Chaired by Ron Barker (EAZ member) and our expert Consultants around the globe.

Members will receive their copy of the new Vintage Card (2021), free of charge, when they renew their 2021 Society membership. Please note that copies are available to purchase via the website under 'Purchase Regalia.' They are ideal to pass on as a gift to friends, family or colleagues. However, for those of you who prefer to view this vintage information electronically, this will be available to download via App loaded on the website via 'Publication and Videos/Vintage App & Card'.

I trust your life in lockdown has given you opportunities to enjoy wines from your cellar that may not have otherwise been opened for sometime soon. 🍷

Keep well,

**Andrea Warren**

*International Secretariat, London*





# REMEMBERING J.A. WILLIAM (BILL) WHITEACRE

UE MM CD QC BA LLB

The Bard who penned the words “the evil that men do, lives after them, the good is oft interred with their bones,” was not present at Bill Whiteacre’s 90th birthday party at the Toronto Arts and Letters Club. The room was filled with reflections of Bill himself—his children, grandchildren, nieces and nephews who had returned from far flung places representing the Arts, Medicine, and Commerce, successful in their many fields of endeavour. None of which would have been possible had a sniper’s bullet tracked just a hair left or right, but instead broke both of Bill’s arms as he fought his way with the Canadian Highlander Brigade—through WW2, including in the horrific combat zone later celebrated in the film “A Bridge Too Far.”

Thanks to people like Bill, it was our privilege to know him under more pleasant circumstances in the peacetime that he and so many like Bill conferred on the ‘baby boomer’ generation like us. The highlights that come to mind were through the IWFS.

Linda has known Bill since she joined the IWFS Toronto Branch in the mid-1970s, and John will always remember meeting Bill at a Toronto IWFS function in the early 1980s when, at table—with ‘Veal Oscar’ being the featured menu item—he withdrew, with a flourish, a monogrammed velvet case from his interior jacket pocket and queried his table mates, “What! None of you have brought your sauce spoons?!” At the time, John, as a young inductee to the Society, recalls having felt much the way the Clametts might have felt upon first moving to Beverly Hills!

John soon learned that no offence need to have been interpreted from Bill’s remark. As one got to know him, one came to realize just what encyclopedic capacity Bill had with all, including esoteric, aspects of food and wine and not to interpret his sincere desire to share his knowledge with others as in any way meant to intimidate.

Bill was fearless. On the occasion of the first IWFS Caribbean cruise, we found ourselves in Haiti on a private island with a volcanic mountain and a zipline spanning a lagoon. We eyeballed each other, asking as to where was the last place on earth one

would take such a risk in a country not particularly known for rigorous standards or inspection!

Hardly had we taken the cowards option and settled on a bench on the beach, with a cool drink in hand, we fixed our gaze skyward, in shock to see the unmistakable silhouettes of Bill and Lorna, wine glasses held out aloft like cavalry sabres, as they had a day of fun that ‘lesser mortals’ recoiled from in timidity.

Bill’s wife Lorna has reminded us, that on the cruise, we had drinks in the upper deck lounge before dinner. Bill was unhappy with the blinis served with the caviar and made an arrangement to go to the kitchen the next morning to show the chef how to make them properly! She used to wonder how he carried it off without incident!

John, for several years, enjoyed Bill’s invitation to the single malt nosing that Bill hosted and led at the Toronto Arts and Letters Club. This was the preamble to the annual Robbie Burns supper that followed, where Bill and Lorna, resplendent in their highland kilts with sporrans, shirts with lacy finery and tartan bonnets, would, without benefit of notes, deliver the whole of the poetry and songs from the toast to the Lassies and The Twa’ Lands.

Bill gave a chuckle when asked as to his highland lineage. He would explain that his Whiteacre heritage was a hundred percent Sassinack, which was as thoroughly English as he could be.

A celebration at the family home of Dr. William and Diana Santo—longtime members of the Toronto IWFS—saw us explaining to Bill the film “Sideways,” featuring the trials of an actor portrayed by the celebrated Paul Giamatti, whose character voiciferously deplored the Merlot grape in any wine and reserved particular disdain for anyone who might order such a bottle. At the same time, the wine of his dreams was the 1961 Cheval Blanc. Bill without pausing, wrinkled his nose and opined: “Well that is very strange,” he deadpanned, “because everybody knows that Cheval Blanc is at least 20% Merlot!”

So, while our IWFS friend had many dimensions worthy of note—a soldier, a litiga-

tor and family man—it is to the Society that we owe our interaction and friendship to appreciate Bill Whiteacre and to recall some of the lighter moments with pleasure. 🍷

—John Moses & Linda Stevens

It is always sad to hear of the passing of one of our hard-working members going back to the North American Board of Governors (NABG) and Board of Governors of the Americas (BGA). I’m referring to William (Bill) Whiteacre, from our Toronto Branch, who left us recently at 96 years of age and after living a full and interesting life.

Bill was indeed a special person and, in particular, very special to me. Somehow we clicked the day I met him in 1988 when I was invited to join the NABG. We communicated in a special way and he was always supportive and giving me sound advice based on his experience in our Society. This was especially appreciated when I was elected BGA Chair at our meeting in Edmonton.

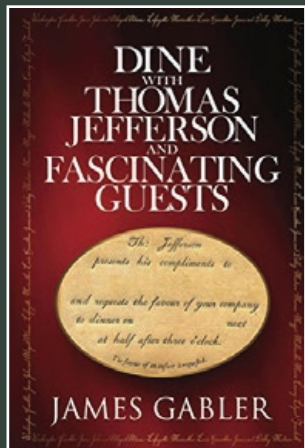
No comment or motion in our Board meetings went unheard by him, even when he seemed to be unattentive. A quick response was given when he thought it was needed, and always with sound arguments like the good attorney he was. Always sharp and snappy. Never boring.

Bill stayed in our home years ago during one of our BGA meetings in Miami. He was invited back and, if not staying with us, Vicki and I usually invited him for dinner—which he much enjoyed. I still remember his last trip to Miami with Lorna Kelly, his wife, and how much we all enjoyed talking about old times.

I offer my prayer for Bill’s eternal rest. I am sure he is already in Heaven organizing wine and food events, wearing his Scottish kilts with angels and, as he did in our BGA meetings, correcting them whenever they said anything he did not agree with. That was the Bill Whiteacre that I knew and admired. 🍷

—José R. “Joe” Garrigó





# DINE WITH THOMAS JEFFERSON

# IN PARIS

BY JAMES GABLER

Let's take a time machine back to 18th century Paris for a very special dinner. It's a beautiful spring morning in 1788, and you are strolling on the left bank of the Seine casually inspecting art and books displayed along the river's embankment walls. You stop to examine a book, and standing in front of you is a tall, trim man with copper red hair. He turns around and, to your surprise, it is America's Minister to France, Thomas Jefferson. You introduce yourself, Jefferson seems delighted to meet you, and he inquires about your stay in Paris. After a pleasant exchange of information, Jef-

erson asks if you have dinner plans. When you tell him that you don't, he says, "I'm having friends for dinner at 3:30 this afternoon. I would be pleased to have you join us." You are thrilled and accept his invitation.

Jefferson's residence, the Hôtel de Langeac, is located in a new and fashionable area of Paris, a short carriage ride from the Hotel d'Orleans, which is opposite the Palais Royal where you are staying. When your carriage arrives at the intersection of Champs Élysées and Rue de Berri, it stops beside Jefferson's mansion in front of a large iron gate that designates the

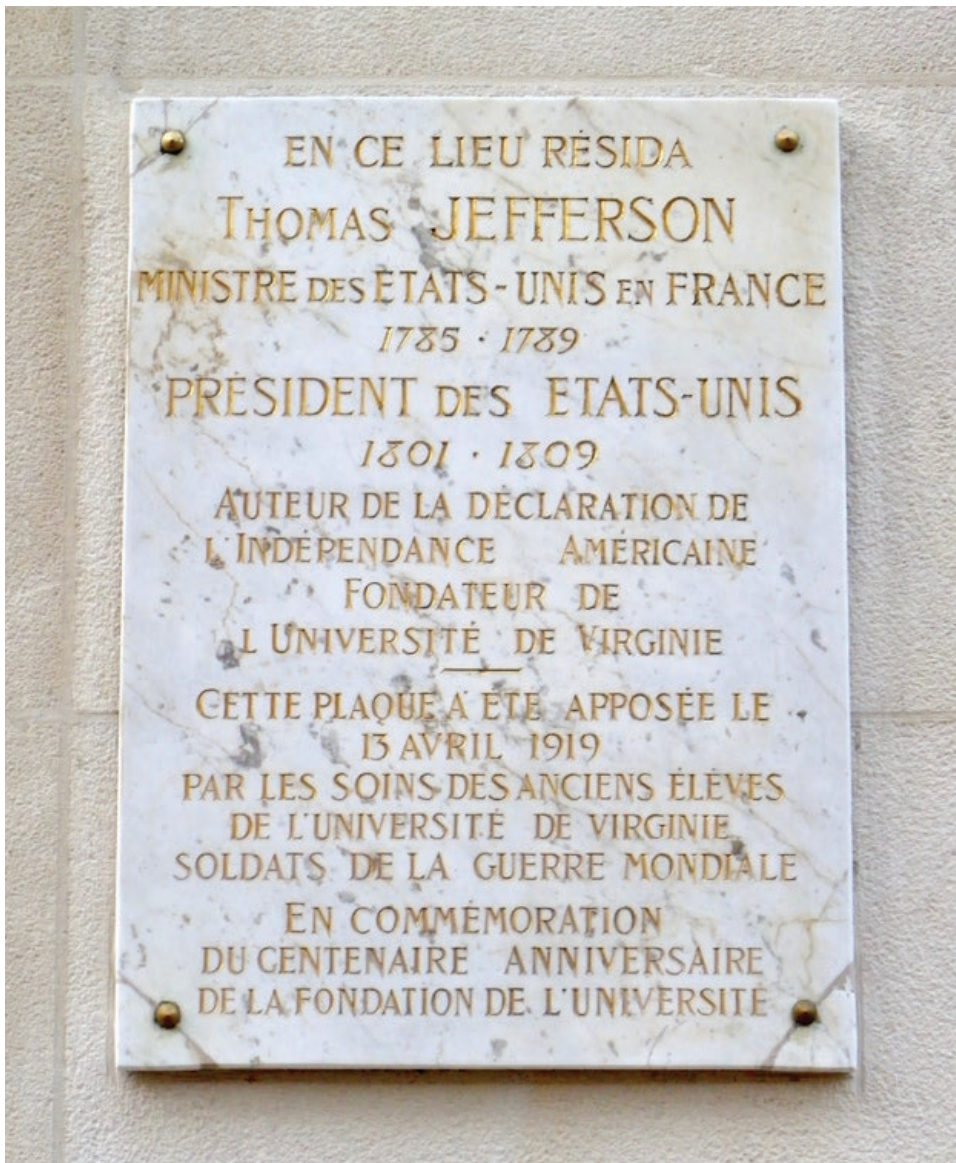


*Avenue des Champs-Élysées vue de l'Arc de Triomphe  
by Félix Benoit (1850)*



*Portrait of Thomas Jefferson  
(1791) by Charles Willson Peale*





◀ A plaque near the Hôtel de Langeac, (opposite Ladurée), erected in 1919 which translates to: “In this place resided Thomas Jefferson, Minister of the United States to France 1785–1789, President of the United States 1801–1809, Author of the American Declaration of Independence, Founder of the University of Virginia.”

Source: Erwmat / CC BY-SA

western boundary of Paris. Directly across from Jefferson’s mansion is the Grille de Chaillot, one of about 50 tollhouse gates that circle Paris for the purpose of levying taxes on all goods coming into the city. These tollhouse gates are franchises of the king and tremendous sources of royal revenue.

The entrance gate to Jefferson’s estate is on Rue de Berri. As your carriage enters and crosses the courtyard, the servants’ quarters and stables are on the left, and the mansion and garden are to the right. Adrian Petit, Jefferson’s trusted maître d’hôtel, welcomes you and takes you into a circular foyer that connects with the dining room, a petit salon and a large oval salon. Petit shows you into the large salon, where a group of men are standing by floor-to-ceiling glass doors that provide a view of Jefferson’s garden. Jefferson, then 45 years old, greets you dressed in a front cutaway

tailcoat fashioned from red silk damask. He pours you a glass of wine, and says, “A glass of champagne will help you relax before I introduce you to my guests.”

You take a sip. “Minister Jefferson, you said this wine is champagne. It’s a good dry wine, but it doesn’t sparkle like champagne.” “Ah,” he says, “it’s true that foreign demand favors sparkling champagne, but sparkling champagne is not popular in France. French wine connoisseurs prefer non-sparkling champagne, and I include myself holding that preference.”

Jefferson takes you by the arm and says, “Come, let me introduce you.” To a tall, young man dressed resplendently in military garb, Jefferson says, “The Marquis de Lafayette and I share memories of the Revolution, interests in French politics, social structure, cuisine and wine.” Lafayette, only 31 years of age, greets you with a strong handshake and a welcoming word.

To Jefferson, he says, “Yes, and though your general advice to me is always sound, I sometimes fail to follow it.”

With feigned horror, Jefferson remarks, “My dear Marquis, which of my bon mots have you failed to follow?”

“Your suggestion that I follow your example and travel incognito through France to learn the living conditions of the peasants by ferreting them out of their hovels, looking into their pots, eating their bread, lolling on their beds to find out if they are soft, or throwing a morsel of meat into their kettle of vegetables.”

Still feigning shock, Jefferson exclaims, “When, my dear Marquis, are you going to follow that good advice?”

Looking a little embarrassed, Lafayette replies, “Soon.” (There is no evidence that Lafayette ever took up Jefferson’s encouragement to learn more about his fellow Frenchmen by traveling the country incognito.)

Hearing the repartee between the host and Lafayette, the other guests gather around, eager to meet you. Jean Antoine Houdon, 47, the famous French sculptor, tells you about his recent trip to America and his visit to Mount Vernon as the guest of General and Mrs. Washington. “My stay with the general and his wife got off to a bumpy start. We arrived at Mount Vernon at 11 o’clock at night. The general had retired, and his staff got him out of bed to greet me. The general was good-natured about the situation.”

“How long were you at Mount Vernon?”

“Two weeks. I stayed in the main house and dined with them nightly. My three assistances had adequate quarters in another building.”

“Did you accomplish everything you set out to do?”

“Yes, we worked on a clay bust and applied plaster to the general’s face to make a life mask, and I made the measurements and other preparations for a life-size statue.”





John Trumbull  
Self-Portrait (1802)

◀ “Have you begun casting the statue?”

“No, but I am ready to start work on it as soon as I am told what his dress will be, classical or contemporary.” (Houdon produced numerable well-known sculpted heads of Washington, as well as a standing statue of the soon-to-be first American president during the next decade. He also sculpted heads of both Franklin and Jefferson during this period.)

John Trumbull, 32, is introduced as an artist of “incredible talent whom I met on a visit to London and became interested when I learned of his plan to devote himself to painting the great events of the American Revolution.” Trumbull nods, “Mr. Jefferson invited me to come to Paris to see and study the fine arts and make his home my home. I have taken him up on that kind invitation, and he has been a gracious host.”

“What do you think of French art?” you ask.

“Yesterday, I visited Versailles and was overwhelmed by the Royal art collection and the grandeur of the gardens. The royal art collection at the Louvre is numberless and inestimable.” (Trumbull served during the Revolutionary War as a soldier and eventually an aide-de-camp to George Washington. After the war, he studied painting in London with Benjamin West and began doing scenes of the fighting he

had witnessed. Trumbull’s Declaration of Independence painting was purchased by the United States Congress, along with his Surrender of General Burgoyne, Surrender of Lord Cornwallis, and General George Washington Resigning His Commission, all related to the Revolution. All now hang in the rotunda of the United States Capitol.

Jefferson guides you toward a handsome man standing by himself and looking out at the garden. He is Edward Bancroft, 44, and you learn from Jefferson that “I sort of inherited Edward from Benjamin Franklin. Edward is an ex American who resides in London when not

in Paris. He is a physician, scientist and writer who served as Dr. Franklin’s personal secretary for eight years during the war.” Bancroft smiles and greets you profusely, all the while saying to himself, What neither Jefferson nor Franklin will ever know is that during the time I worked with the Americans, I was a British spy. (Bancroft’s activity as a double agent was not revealed until 1891, when British diplomatic papers were released to the public.)

“This old codger,” Jefferson says, pointing to the oldest looking man in the room, Philip Mazzei, 57, “showed up on my Monticello doorstep one cold, blustery evening in November 1773 with plans to start America’s first commercial vineyard.” “Yes,” Mazzei says, “and you thought it such a great idea that you talked me into planting my vineyards just down the road from Monticello.” Mazzei is in Paris as King Stanislaus of Poland’s special agent, and a frequent Jefferson dinner guest.

Before you can find out why Mazzei’s vineyard efforts failed, you are greeted by William Short, 29, the youngest member of the group, and Jefferson’s private secretary. You learn that Short is a Virginian, lawyer, graduate of William and Mary College, and the cofounder of Phi Beta Kappa.

John Ledyard, 36, has just started to tell you about sailing as a marine with Captain Cook on the third voyage in search of the Northwest Passage, when Petit enters and announces that dinner is served.

Jefferson leads the way into the dining room, a rectangular room with three windows hung with blue silk damask draperies that look out onto the Champs Élysées. On the far wall is a fireplace topped by a marble mantel decorated with porcelain Greek mythology figurines. On each side of the fireplace are marble-topped tables, one supported by a tripod with snake feet, and the other by two pairs of snake feet. The centerpiece of the room is a 15-foot dining table lined with 20 chairs covered in blue silk. The table is set with a white tablecloth, silverware, Limoges dinnerware, crystal wine glasses, and three lighted pairs of silver candelabras placed on flat plaques of glass.

There is no assigned order to the seating, but Jefferson nudges you to a chair on his right and next to John Ledyard. Waiters enter with crystal decanters of white and red wine and place them on a side table next to the host.

“What are the wines?” you ask.

“The white wine is from the village Meursault in Burgundy. It is called Goutte d’Or (drop of gold). My favorite dry white wine is Montrachet, but I have drunk the last of it from my cellar. Goutte d’Or is the best wine of Meursault and my second favorite dry white wine. The red wine is from Bordeaux—1784 Château Haut-Brion.” Jefferson takes a sip, “I have an affinity for Haut-Brion.”

“Why is that?”

“I admire and consider John Locke as one of the three greatest men the world has ever produced. When he retired, he lived in France for several years and became interested in wine. A hundred years before I visited Haut-Brion, Locke also visited and walked through its vineyards. So, when I drink Haut-Brion, I think of John Locke and all of his wisdom.” (Locke wrote that all individuals are equal in the sense that they are born with certain “inalienable” natural rights. The phrase “life, liberty, and pursuit of happiness,” was an idea first considered by Locke in his *Two Treatises on Government*.)



The food is served simultaneously and brought to the table on wooden *étagères* or dumbwaiters consisting of four-tiered open shelves on casters. The servants maneuver the *étagères* around the room and position them between the guests so that each guest can serve himself.

As Jefferson takes a slice of French beef steak with asparagus and peas, and ladles onto his plate roast chicken with rice, onions and carrots, he talks about the abundance and variety of meats, game, fish, vegetables, dairy products, and fruits available throughout France. From the *étagère* that serves you and Mr. Jefferson, you select a croquette of roasted veal, fresh baked salmon, glazed partridge breasts, baked macaroni with a cheese topping, and green beans, artichokes and brown sauce. The desserts, served separately and after the main meal, include a plethora of apple tarts, rice pudding, sponge cakes, macarons, oranges, figs, and cheeses.

The wine is served with the meal, which is different from the American tradition of serving wine only after the meal is finished and the tablecloth removed. You mention this to Jefferson, and he says, “There is that difference. I follow the American tradition when at home, although I prefer drinking wine with the meal because, when properly paired, food and wine complement each other, and allow the food and wine to taste better.”

To Ledyard, Jefferson says, “I assume, John, you walked here from your place in Saint-Germain-en-Laye and have worked up a considerable appetite” John Trumbull hears the remark, “Saint-Germain-en-Laye is 12 miles out of Paris. You walked from there?”

“I make those trips often to dine with our minister or Marquis de Lafayette,” Ledyard says.

Jefferson smiles, “John is a prodigious walker. At my suggestion he has agreed to walk from Paris across Russia and then take a vessel to our northern continent and make his way on foot from the Pacific Ocean to Virginia.”

The table falls silent. Houdon shakes his head as if to clear it, “Are you saying that you plan to walk around the world?”

“Yes,” Jefferson interjects, “that is what he is going to do, and explore our western continent.” (Contemporary written evidence suggests that Jefferson, indeed, encouraged Ledyard to embark on this ambitious walking expedition. But Ledyard only made it to St. Petersburg on foot. And, although he eventually continued east in Russia by stagecoach, he never was able to reach Russia’s eastern shore or travel in North America. He died in Egypt at age 37.)

Turning to you, Jefferson says, “Do you like the wines?”

“The wines are splendid. It is not possible to find wines like these in the United States.” Jefferson nods. “Where did you acquire your knowledge of wine?”

“A year ago, I traveled across southern France with a side trip over the Alps into northern Italy, all the while visiting the vineyards and the Roman antiquities. I never passed three months more delightfully. Along the way, I drank the wines

and met the men and women who make them. It became my wine learning experience, which I have built upon by visiting the vineyards of Germany and Champagne this past March and April.”

“During my tour of Europe, I too would like to visit

the vineyards, but I don’t know how to do it.”

“I will deliver to your hotel a copy of my travel notes through France, Italy and Germany and provide you with letters of introduction,” Jefferson says.

“That would be wonderful, Minister Jefferson. Thank you.”

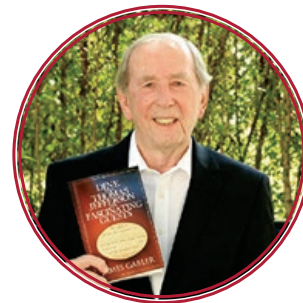
From across the table, Bancroft says, “Where did you find a chef with the skills to cook such a varied and delicious meal?”

Jefferson smiles proudly, “This meal was prepared by James Hemings, a young slave-servant I brought to France for the particular purpose of his learning the art of French cookery. I apprenticed James to several caterers to learn French cooking skills and, as you have experienced, James learned well.”

Jefferson stands, “There are three rules at my table: no politics, no toasts, and no restraints. I’m going to make an exception and offer a toast to a brave and courageous friend.” Jefferson raises his glass and says, “John, I wish you a successful and safe journey. And now, gentlemen, with dessert we will drink my favorite sweet wine, Château d’Yquem.”

“I’ve never had Château d’Yquem,” you say, “but I’m sure it will add to what has been a memorable experience. Thank you, Minister Jefferson.”

(Thomas Jefferson’s dinners were famous for his use of the policy of “pell-mell,” especially as applied to a moment charged with significance for those conscious of their rank—the procession of dinner guests to their appointed places at the table. Defying custom of long standing, Jefferson declared, “At public ceremonies to which the government invites the presence of foreign ministers and their families, a convenient seat or station will be provided for them with any other strangers invited, and the families of the national ministers each taking place as they arrive, and without any precedence.” The deprivation of his precedence in this pell-mell passage to the dinner table was too much for British minister Anthony Merry. Bolstered by his large and equally offended wife, Merry withdrew from official Washington society. The ensuing social tempest came close to clouding the course of American foreign and domestic policy at the time, but Jefferson stood firmly behind the principle at the root of pell-mell: “When brought together in society all are perfectly equal, whether foreign or domestic, titled or untitled, in or out of office.” Such was a Jeffersonian dinner.)



## About the Author JAMES GABLER

James Gabler is a member of the Baltimore Branch and has authored several historical books as well as “How To Be A Wine Expert, A Beginners Guide.”

**“I FOLLOW THE AMERICAN TRADITION WHEN AT HOME, ALTHOUGH I PREFER DRINKING WINE WITH THE MEAL BECAUSE, WHEN PROPERLY PAIRED, FOOD AND WINE COMPLEMENT EACH OTHER, AND ALLOW THE FOOD AND WINE TO TASTE BETTER.”**

— THOMAS JEFFERSON



# FRENCH DINING IN NEW YORK, THE WAY THINGS WERE

BY JEFFREY POSTMAN, M.D., PASADENA BRANCH

For our 5th wedding anniversary in the 1970s, Susan and I made reservations at La Caravelle, one of the most prominent restaurants in New York City at the time. When you entered the restaurant on west 55th street you passed through a bar and then into a narrow room with banquettes along the walls and a few tables. It then opened up into a large dining area in back. I believe I looked very presentable in a new suit. Susan, dressed for the evening was, in my opinion at least, stunningly beautiful. Therefore, I was surprised when we were seated at one of the tables in the front room. We were the only diners in that room. We could hear the hum of conversation and the clacking of knives and forks from the back, where I assumed everyone else was having a wonderful time. Our isolation made me miserable the whole evening. Why had we been confined to Siberia?

But I had got it all wrong. Here's the fascinating background of why (and the Kennedys are involved).

The "Restaurant at the French Pavilion" at the New York World's Fair in 1939 and 1940 was designed to present the most sophisticated Parisian cuisine of the time. Everything was French, down to the dishes and table service. No hint of bowing to American tastes was to be allowed. It was an amazing success. There were French style restaurants in New York at the time, like Delmonico's, but this was of a different and superior order of magnitude.



The Fair was scheduled to close in October of 1940. This presented a quandary to the restaurant's staff, who were reluctant to return to France, now under the control of the Nazis. Several, following the direction of Henri Soulé, captain of the restaurant, devised a plan to open another restaurant in Manhattan. One problem was that their visas were about to expire. So they travelled to Niagara Falls, New York, where they crossed the bridge over into Canada. They then turned around, marched back to the US border and requested refugee status.



# LA POTINIÈRE



## VINS

	1/2 Bottle	Bottle
ROSÉ .....	\$2.35	\$4.35
CHATEAU DE SELLE .....	2.85	5.25
CHATEAU ROSELINE .....	2.75	5.25
SAUTERNES - SWEET .....	2.60	4.75
CHATEAU OLIVIER .....	2.75	5.25
MUSCADET - DRY .....	2.35	4.35
POUILLY FUISSÉ .....	2.75	5.25
CHATEAU DE SANCERRE .....	3.25	6.00
POUILLY - FUMÉ .....	3.25	6.00
PULIGNY - MONTRACHET .....	3.25	6.00
CHABLIS .....	3.00	5.75
GEWURTZ TRAMINER .....	2.35	4.35
SYLVANER .....	2.50	4.50
RIESLING .....	3.25	6.00
SAINT JULIEN (CHATEAU) .....	2.60	4.75
SAINT EMILION .....	3.25	6.00
CHATEAU TAILLEFER (Pomerol) .....	3.75	6.50
CHATEAU FONPLÉGADE .....	2.60	4.75
COTES DU RHONE .....	2.35	4.35
BEAUJOLAIS .....	2.60	4.75
BEAUJOLAIS BROUILLY .....	3.00	6.00
NUITS, SAINT GEORGES .....	3.50	6.50
POMMARD .....	3.00	5.75
MOULIN A VENT .....	3.50	6.50
VOLNAY .....	2.85	5.50
CHATEAUNEUF DU PAPE .....	4.50	8.00
SPARKLING BURGUNDY .....	5.50	10.00
LE CHAMPAGNE N. V. ....	6.50	12.00
LES CHAMPAGNES .....		6-66

## Dinner

Crêpes Potinière	Quiche Lorraine	Melon en Saison
Saucisson Chaud Lyonnaise	Croustade de Homard	
Hors d'Oeuvres Variés (50c.)	Moules Ravigote	
Artichaut à l'Huile	Anchois à la Nicoise	
Salade de Concombres	Salade de Betteraves	
Jambon de Bayonne avec ou Sans Melon 75	Red Caviar	
Champignons à la Grecque	Sardines Importées	
Pâté du Chef	Oeuf à la Mayonnaise	
Saucisson d'Arles	Celeri Rémoulade	
Oeuf en Gelée	Jus de Tomates	
Saumon Fumé		
Escargots de Bourgogne (Half Dozen) 1.25	(Dozen) 2.50	

Soupe à l'Oignon Gratinée	Potage du Jour
Consommé Chaud	Gelée Madrilène
	Vichyssoise

Paupiette de Sole Duclère .....	5.75
Sole Anglaise Meunière .....	5.75
Fruite de Rivière Amantine .....	5.65
Grog's Legs Provençale .....	6.25
Ox-Tail Braisé à l'Alsacienne .....	5.15
Foies de Volaille Sautés Berrichonne ...	6.25
Estouffade de Boeuf Bourguignonne .....	5.25
Grenadin de Veau Financière .....	6.15
Coq au Vin de Bourgogne .....	6.15
Mignonette de Boeuf Bercy .....	7.25
Canard Maison .....	6.40
Poussin Rôti Beau Séjour .....	5.75
Filet de Boeuf Rôti Périgourdine .....	7.25
Côtes d'Agneau Grillées Vert Pré .....	6.75
Ris de Veau Florentine au Gratin .....	6.50
Sirloin Steak ou Filet-Mignon Grillés .....	8.75

Fromages Assortis	Tartes aux Fruits	Napoléon
Mousse au Chocolat	Crème au Caramel	
Poire au Vin	Fruits Rafraichis	
Parfait Grand Marnier	Grapefruit	
Meringues	Sorbet	
Les Glaces, Café, Vanille ou Chocolat		

Café Filtre 35c.	Café, Thé, Sanka	
	Lait 35	Iced Tea or Iced Coffee 35c.



◀ Et voila! This was granted, as the French quota had not yet been filled.

They opened their restaurant, named Le Pavillon, on East 55th street in 1941 with Henri Soulé as manager and Pierre Franey as chef. They maintained the exceptional standards of the restaurant at the Fair. It was an immediate success and remained the premier restaurant in New York, and perhaps America, for the next two and a half decades. Monsieur Soulé, however, acted like a little Napoleon, and he frequently antagonized his employees. Numerous chefs and members of the wait-staff departed over the years to establish competing restaurants in Manhattan. Notable among them were La Caravelle, Lafayette, Le Mistral, Le Veau d'Or and, another favorite, La Potinière. The long-lasting La Grenouille, was a project of M. Soulé himself, to bring fine French food to the poor peasants of America.

Lutèce, founded in 1961, was not related to Le Pavillon although, in critical opinion, it succeeded it as the “Best Restaurant in New York.” I never felt that it deserved that distinction. The food was good but not great, nor was it elegant. The main dining room resembled a quonset hut. My vote for best French restaurant in the 70s would be Le Périgord, which had better cuisine and classier service. I thought that none of the NY restaurants at that time could hold a candle to Michelin two or three star establishments in France where the gastronomy was extraordinary.

If you were going out to enjoy fine dining in New York in the 50s or 60s, you would probably be going to a French restaurant. By the 70s, the glory days of French dining had started to wane. Other choices were appearing. The Forum of the Twelve Caesars, the Four Seasons, La Fonda del Sol and Windows on the World all provided high-end dining that was not based on French cuisine. Delightful red sauce Italian-American places were giving way to higher quality establishments based on the regional cooking of Italy. New Yorkers were waking up to international cuisines.

If you look at a guidebook today, you would think that many of the most important restaurants in New York are still French. But only in name. I challenge you



Source: Culinary Institute of America

in 2020 to go through a recent menu from Jean-Georges, Daniel or Le Cirque and find any dish that you would consider to be typical of French food. These are very good restaurants, but it would be better to describe what they serve as “international haute cuisine.” There are similar restaurants in Europe and I would bet, if you were deposited blindfolded into any one of them and given a menu, that you could not determine what country you were in.

Back to Le Pavillon. It had a floor plan similar to La Caravelle—a bar, a smaller room, then a larger one. Despite the exposure and the to-and-fro, the tables in the front room were the most desired. One day in 1960, Jack Kennedy and his father, Joe were dining there. A reporter came in and bothered Jack who was then beginning his campaign for the presidency of the United States. Joe told him to get lost. He did not want it publicized during the campaign that Jack dined in such elite spots. Henri Soulé saw this and came over. He said, to effect, that this was his restaurant and he would decide who could stay or leave. The Kennedys were offended and transferred their allegiance to La Caravelle. The front room at La Caravelle now became the dining choice of many of New York’s A-listers. Seating us there was an honor, not a demotion. In a later edition of New York magazine, I learned that we had been at Robert Kennedy’s personal table. To this day, I’m convinced it was Susan’s loveliness that landed us in the front room (and not my new suit).



Strangely, French restaurants in New York became stranded in time. They presented a predictable menu. Appetizers included céleri remoulade, escargots de Bourgogne, seafood crêpes and pâté de campagne. Vichyssoise and onion soup came next. Main courses included boeuf Bourguignon, coq au vin, canard à l’orange (or with cherries) and trout or sole meunière. Desserts were chocolate mousse, cherries jubilee, poire Hélène and pêche Melba. On our first trip to France together in 1974, we were astonished to find that this was not the common fare in restaurants over there. Dining in France had advanced considerably, particularly under the incentive of nouvelle cuisine, a movement that then was barely felt across the Atlantic. It is not clear why French menus in New York stayed so uniform. Perhaps it is because New Yorkers felt that that was what French dining was all about. So that is what they got.

I am attaching an old menu from La Potinière. I don’t know its date, but judging by the prices, it must be fairly early. I often wonder what I would think were I able to dine there once more. I expect that I would love it. But it is an era past. 🍷

**Jeffrey Postman, M.D.**



# IWFS: *Burgundy*

*Chablis region, the northernmost wine district of the Burgundy region in France*

**BY STEPHEN BROOK**





*Dom Leflaive Chevalier-  
Montrachet Vineyards*





**M**y first visit to Burgundy, though as a wine enthusiast rather than a professional, was in 1986, a time when a simple phone call was enough to open the doors to Domaine Rousseau. There the great Charles Rousseau gave up an hour of his day so I could taste every cru in his cellar.

It was also a time of flux, as I realised the following year, when I ‘worked’ a vintage at Domaine Dujac so as to learn how fine Burgundy was made. Jacques Seysses of Dujac was an outsider from Paris with the means to purchase a fine domaine. He was very much the exception. Most of his neighbours had been farming their vineyards for centuries. In many ways it was a closed world in which everyone kept to themselves. When I lunched with one of the region’s most celebrated producers, he slid me the wine list. ‘You choose.’ It was clear he had never tasted his neighbours’ wines.

That was beginning to change. On drizzly days during that vintage, we’d visit some other cellars. I’d encounter young winemakers from California or Germany, ‘working’ the vintage more seriously than me. At Dujac I shared duties with Australian Gary Farr from Geelong, a regular at harvest-time, and he could barely conceal his disdain for the indolent dilettante from London, and I couldn’t blame him. Just as young foreign winemakers were coming to Burgundy to learn its secrets, so the next generation of Burgundian vigneronns were travelling too. Within a few years you could see the evidence in the tasting area: empty bottles from Au Bon Climat or Felton Road.

While the elder generation were often complacent, their offspring, freshly qualified or recently returned from travels, gathered in groups to blind-taste Pinots or Chardonnays they had brought back with them. There was a sense that all of Burgundy could do better. Remember the 1980s was also the time when the best growers were questioning the conventional farming of the time. Was it really a good idea to poison the vineyards with herbicides and pesticides, and to spread chemical fertilisers with abandon? Production may have soared but quality hadn’t soared with it.

A few brave souls were experimenting with organic farming, and then with bio-



dynamics. Some were very discreet about it, others, such as Lalou Bize Leroy and Anne-Claude Leflaive, went at it with the fervour of the newly converted. One day when work was done at Dujac, we drove down to Mercurey, where Francois Faiveley had just acquired a kind of wind

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**“AGAIN SHE PRESENTED A NUGGET OF SOIL FOR ME TO SMELL. IT WAS DECIDEDLY RICHER, DAMPER, MORE VEGETAL. BACK IN HER TASTING ROOM SHE HAD PREPARED TWO GLASSES OF HER WINE FROM THE SAME PREMIER CRU IN PULIGNY: ONE FROM AN ORGANIC ROW, THE OTHER FROM A BIODYNAMIC PLOT. AFTER I HAD TASTED BOTH BLIND, SHE ASKED ME WHICH I PREFERRED. FORTUNATELY I CHOSE THE BIODYNAMIC WINE.”**

tunnel. 1987 was a damp vintage, and Faiveley was trying out a system that would help dry the bunches and avoid dilution. I have no idea how effective the tunnel was, but Seysses and his wine-

making friends wanted to know more.

I returned to Dujac every year for almost three decades, not pretending to give them a helping hand, but as a friend. Lodged close to the family house, I could spend my days visiting other domaines and researching articles. As the years went by, I could observe as I drove up and down the Côte d’Or, how the vineyards were being transformed. Once neat but arid, they were becoming more unkempt but more full of life, with herbs and grasses flourishing between the rows until they were eventually ploughed back into the soil. The change was more than cosmetic, as it was reflected in the wines.

On a visit to Domaine Leflaive, Anne-Claude Leflaive walked me through a parcel of Chevalier-Montrachet. Bending down she scrunched up in her palm some soil from a row devoid of vegetation and urged me to smell it. Not much there. Then on to one of her rows, farmed biodynamically. Again she presented a nugget of soil for me to smell. It was decidedly richer, damper, more vegetal. Back in her tasting room she had prepared two glasses of her wine from the same premier cru in Puligny: one from an organic row, the other from a biodynamic plot. After I had tasted both blind, she asked me which I preferred. Fortunately I chose the biodynamic wine.

*continued on page 16* ▶





Joseph Henriot

◀ So did her neighbour, Francois Carillon, who by chance breezed into the tasting room and was asked to try both glasses.

This wasn't a scientific demonstration, but it was indicative of the movement to restore the health of Burgundy's vineyards. There was more evidence in the glass in 2002, when the negociant Chanson Père et Fils invited journalists and importers to a comprehensive tasting of its wines, the oldest of which was a 1915 Beaune Premier Cru. Some of the very old wines were tiring but most were still full of vigour and flavour. Then in the 1960s and 1970s the wines mostly lacked interest, being drab and fairly dilute. This period was of course the nadir for Burgundy, when vineyards were abused and doused in toxic chemicals.

The background to this tasting was that Chanson had been bought in 1999 by the champagne house Bollinger. They put an immediate stop to herbicides and mechanical harvesting, and reduced yields. It didn't take long for these measures to be reflected in a startling increase in quality. I had often been rebuked by Chanson's previous owner for my negative tasting notes. Within a decade the wines were again of excellent quality, as they had been a century earlier.

Negociants such as Chanson were the public face of Burgundy. These were the labels you'd find in most restaurants worldwide or in duty-free shops. But the wines were often indistinguishable. Moreover there were 'irregularities', and Chanson was accused of adding colouring matter to its insipid wines. Soon after the late Joseph Henriot from Champagne took over the venerable negociant house (and domaine) of Bouchard Père et Fils in 1995 he and his team sampled the cellars. Thousands of bottles were considered of unacceptable quality and were either declassified or sold off to wholesalers.

Of course not all negociants were having to undo the errors of the past under new owners. Some, such as Jadot and Drouhin, had always made wines of impeccable quality. New ones, such as Dominique Laurent, bought grapes from top domaines and vinified and aged them in 100 percent new oak. Overall, there was a realisation that Burgundy could no longer rest on its laurels. Just as there was a new generation of winemakers, so there was a new generation of Burgundy enthusiasts, with palates and wallets enabling them to appreciate both the heights of which great Burgundy was capable and the need to reject wines that were clearly sub-standard.

More discerning consumers and collectors were a blessing, but also a problem. The production of top Burgundy wine is minute, certainly compared to Bordeaux or the Côtes du Rhône. Whereas past enthusiasts were mostly European, by 2000 or so there were new acolytes from Asia and the Americas. In 2008 I was fortunate enough to attend a tasting of some 25 different vintages of Montrachet from Comtes Lafon in the presence of Dominique Lafon, who admitted that there were wines poured that he had never tasted. This extraordinary tasting

was held not in Paris or New York but in Rio de Janeiro, thanks to a rich, informed, and generous collector.

The growing worldwide interest in Burgundy has its consequences. The first is that supply cannot meet the demand, at least not at the more prestigious end of the market. Winelovers who twenty years ago could afford to buy a few cases of premier cru wines from good producers now find they can barely afford a plain Bourgogne from the same domaines. I recall the London tastings of the Domaine de la Romanée-Conti in the mid-1980s, when at lunchtime bottles of older vintages of Richebourg or La Tâche would be opened so that the invitees could just help themselves. Today at the same tastings, the very limited number of guests are poured a thimbleful of the new releases. Of course no top domaine can pour generous glasses of grands crus, otherwise they would be out of wine within weeks before selling a drop.

That's understood, and if the faithful Burgundy winelover has simply been priced out of the market by a richer clientele, so be it. It's good news for the domaines, of course, but there's a negative side too. The worldwide demand has led to soaring land prices in the Côte d'Or. Some of the most esteemed grands crus, such as Musigny or Montrachet, are 10 hectares or less in surface: were a parcel to come on the market, the price would be astronomical.

We know this from recent transactions. When Philippe Engel of Vosne-Romanée died suddenly in 2005, important Burgundian estates tried to acquire the 5-hectare domaine. But the contest was won by an outsider: Francois Pinault, owner of Château Latour, Christie's, and a number of fashion houses. He allegedly paid 13 million Euros for the property, and in 2007 renamed it Domaine d'Eugénie. That was chickenfeed compared to the next major purchase. In 2014 LVMH, the luxury goods brand, bought the Clos des Lambrays grand cru monopole for an estimated 100 million Euros (roughly 11 million per hectare), and Stan Kroenke in 2017 paid even more for the great Corton-Charlemagne estate Bonneau de Martray.

*continued on page 19* ▶







*Mâconnais*



*Côte Chalonnaise*





◀ In the same year Francois Pinault swooped again, buying the grand cru Clos de Tart next door, also a monopole, for an alleged 33 million Euros per hectare. That cost can never be recouped by bottle sales alone, so these flamboyant purchases are essentially trophy-waving.

If you imagine the other domaines in the Côte d'Or were rubbing their hands with glee at the growing value of their vineyards, you'd be wrong. French inheritance law divides properties equally among heirs, and taxes of up to 45 percent must be paid. If you receive an inheritance tax bill for millions of Euros thanks to inflated land prices, there may be no way to pay it. The French are skilled at making deals within the family that can keep a property intact. But for many the only option will be to sell. The previous owner of Clos des Lambrays was a jovial German businessman called Gunter Freund, with whom I shared a kitchen lunch a couple of times. After he died in 2010 the property's sale became inevitable. And so it will be in the future with other prestigious estates.

Even the most revered estates in Burgundy find it almost impossible to expand. Both Comtes Lafon and Domaine Leflaive have grown by buying vineyards in the Mâconnais. The last great sale I can think of in the Côte d'Or was in 2005, when the Thomas-Moillard estate in Nuits St. Georges came on the market. There was keen interest in the property, which included 12 hectares of premiers and grands crus. Etienne de Montille and Jacques Seysses teamed up and brought in some private investors. Theirs was not the highest bid, but it was accepted, as it would leave the domaine in ideal hands. De Montille concedes that a comparable operation would be unaffordable today.

It would be wrong to be too apocalyptic, but it does seem that the cosy family-owned domaines will dwindle as more and more rich trophy-seeking individuals and corporations take out their cheque books. The wines may still be great but who will be able to afford them? In 2014 the Château de Pommard was bought by Californian tycoon Michael Baum. He seems to be doing everything right: converting the vineyards to biodynamism, opening a wine school, offering tours to winelovers and children, organising wine and food pairings. But that is the exception. Each year I walk past the Domaine des Lambrays and see no signs of life.

If average, rather than super-rich, Burgundy lovers can no longer afford the top crus from top domaines, there are other ways to enjoy and even collect fine Burgundy. Villages such as St. Aubin, Santenay, and Marsannay offer excellent wines at moderate prices, and no one can claim that Chablis or the Côte Chalonnaise are overpriced. I can easily think of six Marsannay domaines that I would buy from with confidence and pleasure.

I don't look back with nostalgia to my first visits to Burgundy in the 1980s. There were many poor wines: over-cropped, over-sulphured, over-oaked, even fraudulent. In terms of quality alone, we are living in a golden age, and it's natural that winelovers worldwide want to experience it too. Wine regions, and economies, evolve, for better or for worse, or, in this case, for both at the same time. 🍷



## About the Author

### STEPHEN BROOK

Stephen Brook was born in London and studied English literature and philosophy at Trinity College, Cambridge. After 15 years as a publisher's editor in the United States and England, he became a freelance writer in 1982. He has written many travel books, including the bestselling *New York Days*, *New York Nights*, *Honkytonk Gelato*, and *The Double Eagle*. He has also written guidebooks to the Dordogne, Prague, Vienna, the Veneto and Provence, and compiled three anthologies.

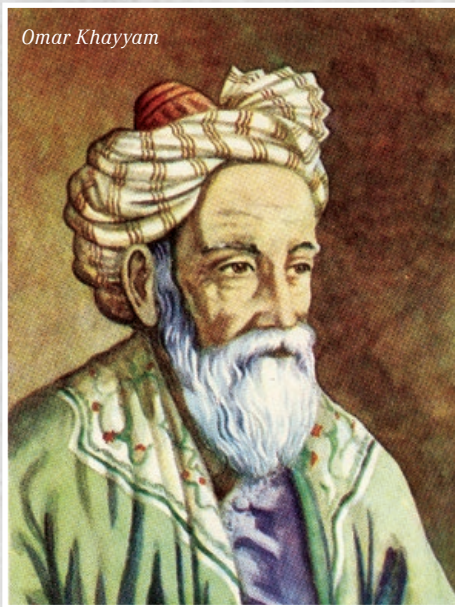
His books on wine include *Liquid Gold: Dessert Wines of the World*, *Sauternes*, *The Wines of California*, and three editions of *The Complete Bordeaux*. He is also a prolific journalist, writing on wine for the *World of Fine Wine*, the *Financial Times*, and other publications. He has been a Contributing Editor to *Decanter* since 1996, and won numerous awards for his wine books.



# WINE THEMES OF OMAR KHAYYAM'S RUBAIYAT

*As translated by Edward Fitzgerald 1859*

**BY LIVIO BROCCOLINO, IWFS BALTIMORE**



Omar Khayyam

*A Book of Verses underneath the Bough,  
A Jug of Wine, a Loaf of Bread—and Thou*

It is probably best known and romantically repeated verse and few know the origin.

For millennia literati have eulogized spirits and especially wine in verse and prose. Some of the more engaging and entertaining observations are found in the poem known as the Rubaiyat by 11th century poet/scientist Omar Khayyam. Rubaiyat simply means “quatrain” or a stanza of four lines. There is some debate as to

whether Omar’s references to wine should be interpreted in a literal or allegorical sense. The most

**THE MOST POPULAR ENGLISH TRANSLATION IS BY EDWARD FITZGERALD WHO FIRMLY BELIEVED (HE WAS VERY FIRM IN HIS BELIEFS) THAT OMAR CLEARLY MEANT THE FERMENTED JUICE OF THE GRAPE AND DID NOT USE WINE AS A SYMBOL OF SOME HIGHER MYSTICAL REALITY.**

popular English translation is by Edward FitzGerald who firmly believed (he was very firm in his beliefs) that

Omar clearly meant the fermented juice of the grape and did not use wine as a symbol of some higher mystical reality. Not in doubt is the fact that FitzGerald’s version became and remains the most popular “translation” of any poem into the English language. That popularity is remarkable given the work’s quiet and inauspicious beginnings. It was self-published anon-

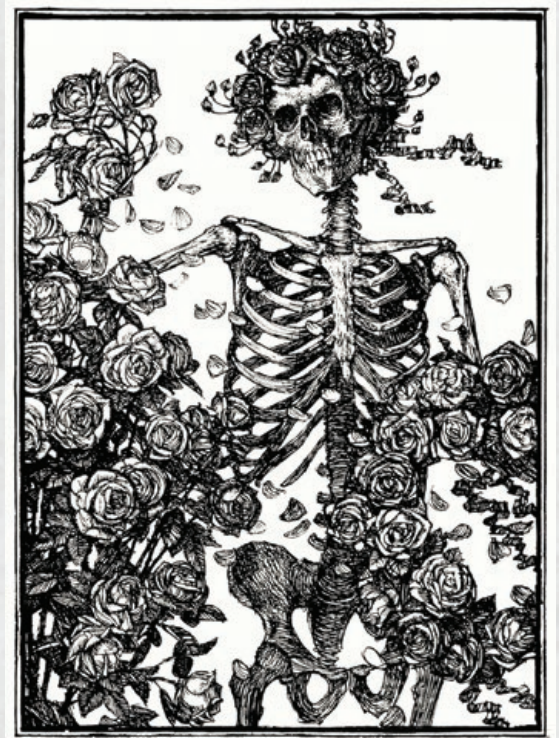
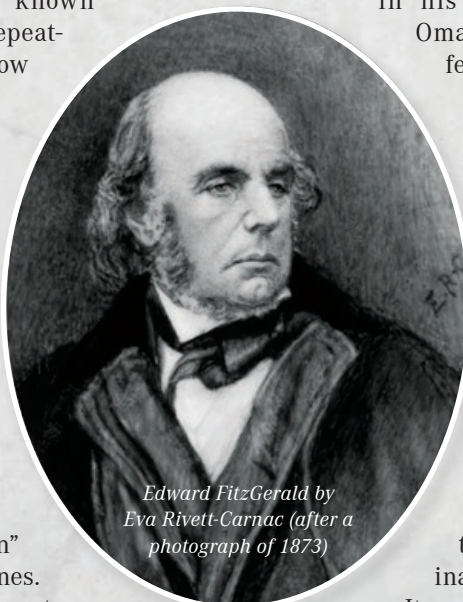


Illustration by Edmund J. Sullivan  
*The Rubáiyát of Omar Khayyám translated by  
Edward FitzGerald (1913)*  
1971 Grateful Dead Album Influence

ymously by FitzGerald in 1859. After 6 months of virtually no sales it was relegated to the penny stacks with almost the same result. The unsold volumes were either given away or consigned to the dustbin. Today, those first editions sell in the tens of thousands of dollars. From there it became increasingly popular with both layman and bookman. Typical is the reaction of the famous art critic John Ruskin who, in 1863, wrote to the still unknown author that: “I never did—till this day—read anything so glorious, to my mind as this poem. More—more—please more.”



Edward FitzGerald by  
Eva Rivett-Carnac (after a  
photograph of 1873)





Digital reproduction of “The Great Omar”—*The Rubáiyát of Omar Khayyám* (1910) by Richard Green. Based on surviving black and white photos and glass negatives. Illustrations by Elihu Vedder.

The poem became a literary sensation and a positive mania with Omar Khayyam playing-cards, perfume, cigarettes, a Broadway play and two Hollywood films. Omar Khayyam Clubs sprang up in England, the U.S. and other countries. Members were and are known to each other as Omarians. The London chapter still meets twice yearly at the Savile Club for dinners that could easily be mistaken for Wine and Food Society gatherings. In all, more than 1500 editions of the poem have been published by more than 800 publishers in 70 languages and illustrated by 220 artists. One of those illustrations was even used on a Grateful Dead album cover. Probably the most extravagant expression of this mania was a lavishly bound volume utilizing 1500+ precious and semi-precious stones, silver inlay and 600 sheets of 22 carat gold leaf. This became known as “The Great Omar.” It was magnificent but seemingly cursed. Produced by the prestigious bindery of Sangorski and Sutcliffe who, after suffering a series of misfortunes relative to the volume, sold it at a deep loss to an American. It was placed aboard the Titanic for delivery. The firm then produced a second Great Omar. It was “deposited” in the vaults of the British Bank which took a direct hit during the Blitz—destroying the book. A 3rd Great Omar was painstakingly created by one man (Stanley Bray) working over a 40-year period. It is safely housed in the British Library. Aside from its popularity, authors from Mark Twain (who carried a copy with him), to T.S. Eliot and Robert E. Howard (creator of Conan the

Barbarian) all acknowledged being influenced by the Rubaiyat.

Khayyam’s first stanza is rather energetic for a work that so frequently urges a wine induced indifference to the realities and complexities of life. Many do not believe that Khayyam was taken with wine, but moreso another subtle metaphorical attack on the lifestyle of the unscientifically based religious fervor surrounding him.

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*Wake! For the Sun, who scatter'd into flight  
The Stars before him from the Field of Night,  
Drives Night along with them from Heav'n  
and strikes  
The Sultan's Turret with a Shaft of Light.*

---

The poet’s admonition to be alert and conscious of one’s surroundings soon ends and the prevailing theme of fatalistic insouciance, often abetted by a dedication to wine, makes its appearance.

---

*Yesterday This Day's Madness did prepare;  
To-morrow's Silence, Triumph, or Despair:  
Drink! for you know not whence you  
came, nor why:  
Drink! for you know not why you  
go, nor where.*

---

With all this talk of drinking it is sad to report that FitzGerald drank milk, almost exclusively, and believed that Omar, regrettably, talked about wine a good deal more than he drank it.

Those who seek wisdom through reason and diligent study are subjected to some gentle ridicule. In the following stanzas

they are counseled to abandon these pursuits and turn to wine for the answer—or to simply turn to wine as there really is no answer. Dougan (1991) believes that attributing hedonism to Omar is a failing in FitzGerald’s translation. Sadagh Hedayat (*The Blind Owl* – 1936) supports the theory that Khayyam was an agnostic skeptic. “Religion was incapable of surmounting his inherent fears” that ultimately “his knowledge is nil.” “Khayyam does not believe in a separate soul” and “took refuge in wine to ward off bitterness and blunt the edge of his thoughts.”

---

*Waste not your Hour, nor in the vain pursuit  
Of This and That endeavour and dispute;  
Better be jocund with the fruitful Grape  
Than sadden after none, or bitter, Fruit.  
You know, my Friends, with what a  
brave Carouse*

*I made a Second Marriage in my house;  
Divorced old barren Reason from my Bed  
And took the Daughter of the Vine to Spouse.  
For “Is” and “Is-not” though with  
Rule and Line  
And “Up” and “Down” by Logic I define,  
Of all that one should care to fathom, I  
Was never deep in anything but—Wine.  
Perplex no more with Human or Divine,  
To-morrow's tangle to the winds resign,  
And lose your fingers in the tresses of  
The Cypress—slender Minister of Wine.  
The Grape that can with Logic absolute  
The Two-and-Seventy jarring Sects confute:  
The sovereign Alchemist that in a trice  
Life's leaden metal into Gold transmute:*

---

Khayyam’s own life was that of a serious mathematician and astronomer, part of a team of eight scientists tasked with reforming the calendar.

Both FitzGerald and Khayyam were resolutely irreligious. FitzGerald’s translation shows Omar taking a few swipes at the Almighty, complaining that it is somehow unfair for mortals to be deemed sinful when the world in which they were placed by God was created with so much to tempt them.

“The History of Learned Men” reports that Omar’s poems were outwardly in the Sufi style, but were written with an anti-religious agenda. Khayyam was indicted for impiety and went on a pilgrimage to avoid punishment.

*continued on page 22* ▶



◀ Those who counseled Omar to have a greater concern for his reputation or to repent were dismissed with the following lines:

---

*Come, fill the Cup, and in the fire of Spring  
Your Winter-garment of Repentance fling:  
The Bird of Time has but a little way  
To flutter—and the Bird is on the Wing.  
Indeed, indeed, Repentance oft before  
I swore—but was I sober when I swore?  
And then and then came Spring, and  
Rose-in-hand  
My thread-bare Penitence apieces tore.  
And much as Wine has play'd the Infidel,  
And robb'd me of my Robe of Honour—Well,  
I wonder often what the Vintners\* buy  
One half so precious as the stuff they sell.*

---

\*Vintner is used here in its original sense meaning one who sells wine rather than a winemaker as it is used today.

FitzGerald was singularly unconcerned with society's notice or approval. A gifted translator, he was able to convey the nuance of a work as well as its obvious meaning.

---

*Why, be this Juice the growth of  
God, who dare  
Blaspheme the twisted tendril as a Snare?  
A Blessing, we should use it, should we not?  
And if a Curse—why, then, Who set it there?  
Oh, Thou, who didst with pitfall  
and with gin  
Beset the Road I was to wander in,  
Thou wilt not with Predestined Evil round  
Enmesh, and then impute my Fall to Sin!*

---

These next lines are the work's most famous and are quoted (usually paraphrased) by many who may or may not be aware of their origin. The very last line is another indication of author and translator's agnosticism. It clearly expresses the idea that an alfresco experience of being with a lover enjoying bread and, of course, wine is Paradise enough (enow) and that no other is needed or sought after. Or is it a question?

---

*A Book of Verses underneath the Bough,  
A Jug of Wine, a Loaf of Bread—and Thou  
Beside me singing in the Wilderness —  
Oh, Wilderness were Paradise enow!*

---

According to one of his pupils, Omar was concerned about his final resting place. His gravesite is preserved and can still be visited. The hoped-for “snare of vintage” charm-

ingly referenced below is, regrettably, not in evidence.

---

*Ah, with the Grape my fading Life provide,  
And wash the Body whence the  
Life has died,  
And lay me, shrouded in the living Leaf,  
By some not unfrequented Garden-side.  
That ev'n my buried Ashes such a snare  
Of Vintage shall fling up into the Air  
As not a True-believer passing by  
But shall be overtaken unaware.*

---



Illustration by Edmund Dulac, Quatrain XI, p. 4

FitzGerald's grave is located in the cemetery of his local parish church and remains altogether chaste and unassuming. A rosebush blooms nearby and has a charming history. It was cultivated at Kew gardens from hips (seeds) taken from a bush that graced Khayyam's grave in Naishapur, Iran. It was ceremoniously planted at FitzGerald's gravesite by friends and members of London's Omar Khayyam Club.

FitzGerald has no memorial in Westminster Abbey's Poets' Corner. But this modest and remote grave perfectly symbolizes the quiet life he chose to lead in this remote part of East Anglia.

Finally, the poem ends with a pretty scene of what is, in effect, a garden party with guests reclining on the grass under the moon and stars. They are served by a “Saki” or cupbearer, who like the moon

(“like her”) shall pass amongst the living guests and who is asked to “invert an empty cup” acknowledging The spot was also the impression he might hopefully make that is still visible when he is gone. The empty cup is thought to be symbolic of a life fully and well lived but ultimately devoid of consequence or meaning.

---

*Yon rising Moon that looks for us again—  
How oft hereafter will she wax and wane;  
How oft hereafter rising look for us  
Through this same Garden—  
and for one in vain!*

---

For Omar it was fearing that the value of his life and knowledge was in vain, and hopefully he shall not be forgotten “his spot” shall be acknowledged (even by so little as a turned cup) by humble Man (Saki) and as elevated as the Heavens, “the Moon.”

---

*And when like her, oh, Saki, you shall pass  
Among the Guests Star-scatter'd  
on the Grass,  
And in your joyous errand reach the spot  
Where I made One—  
turn down an empty Glass!*

---

This last stanza reminds us of the inner struggles that may have taken place within both Khayyam and FitzGerald, both living within religious societies and being Agnostics and not believing in an afterlife, but fearing being forgotten. It's worth another flask of wine.

## TAMAM

Whatever construction or interpretation is placed on the Rubaiyat, it is excellent reading and I hope the preceding selected stanzas and commentary concerning the poem, Khayyam, FitzGerald, and their lives provided a few moments of pleasant diversion.

For additional analysis please refer to Wikipedia and the reference works herein. 🍷

*Edits from Mark Lazar.*

## ABOUT THE AUTHOR LIVIO BROCCOLINO

Livio Broccolino is an attorney  
and member of the IWFS  
Baltimore branch.





# THEY GROW GRAPES IN THAT COUNTRY?!?

BY ERIN CULBERT & BOB WONG

The IWFS Oakville Chapter launched the new decade by exploring a few lesser-known wine-producing regions of the world. The world is wide and our IWFS chapter felt we should explore more of it! Our journey took us to North Africa and the wines of Tunisia, Algeria and Morocco, as well as the Eastern Mediterranean and the wines of Israel and Lebanon.

Host Erin Culbert organized the event, held at the Art Gallery of Burlington, and Pamela and Ron Khan created a fun team-based trivia game in order to educate us and broaden our wine horizons. We wanted to bust some myths and question our assumptions. For example, how do you grow grapes in such hot, dry climates? Why would a predominantly Muslim country make wine where alcohol is either discouraged or completely prohibited? Haven't these countries

only been producing wine for a few years?

Let us begin our journey in North Africa. Viticulture in the region of today's Morocco, Algeria and Tunisia was probably introduced by the Phoenicians. There is an ancient agricultural manual which still survives, written between the 7th and 3rd century BC in the Phoenician empire. It includes a treaty about viticulture. Some of its techniques are still used to this day, including planting vineyards facing north, and ways to plant and prune vines.

Large-scale viticulture was introduced into the region by the French in the early 1900s. At the peak of North Africa's wine production in the 1950s, Tunisian, Moroccan and Algerian wine accounted for nearly two thirds of all the wine that was internationally traded. Today these wines are predominantly exported to France and can be difficult

to find elsewhere. We are lucky in Canada to have ties to France through Quebec. Our members Pierre-Marc Lariviere and Christian Frayssignes kindly sourced three unique North African wines for us.

Our evening began in Tunisia with *Domaine Clipea Chardonnay 2018*, a lovely Chardonnay paired with hummus loaded with olives and feta. Our caterer, Maggie of The Indulgent Chef, impressed us by creating delicious hors d'oeuvre, highlighting each region's unique flavors and pairing beautifully with our wines.

From Morocco we enjoyed *Domaine de Sahari Beni M'Tir 2018*. This is a red blend of Cabernet Sauvignon, Grenache, Merlot, and Syrah and pairs excellently with Moroccan chicken pita bites with cumin and cinnamon.

*continued on page 24* ▶



◀ Among the countries of North Africa, Morocco is considered to have the best natural potential for producing wine due to its high mountains and cooling influence of the Atlantic. Interestingly, Moroccan law does not prohibit the production of alcohol, only their sale to Muslim customers.

The final North African country we explored was Algeria. The wines of Algeria have an important place in French wine history. When the phylloxera epidemic destroyed the French vineyards in the mid-19th century, Algerian wine was exported en masse to France. This influence of Algerian wine remains today as it is still widely used in the Languedoc region as blending component that adds color and strength to the wines.

We got to appreciate this color and strength in *Les Monts d'Ihrane 2017*, a blend of Cinsault and Carignan. This was paired with Lebanese akawi cheese rolls in pastry, fried and sprinkled with Za'atar spice.

Our journey then took us to the Eastern Mediterranean.

Wine has been produced in Israel since biblical times. In the book of Deuteronomy, "the fruit of the vine" was listed as one of the seven blessed species of fruit found in the land of Israel.

For most of its history in the modern era, the Israeli wine industry predominantly produced kosher wines. These were then exported worldwide to Jewish communities. But to be considered kosher, a wine may only be handled by observant Jews from the time the grapes are crushed. If, however, the wine is boiled or pasteurized, it may subsequently be handled by anyone without losing its kosher status. Up until the 1900s there were only a couple of wineries in Israel and these wineries made mostly boiled wines for sacramental use. That is part of the reason why wines from Israel are mistakenly considered to be boiled wines and Israel is not yet widely recognized to be a wine region. Today, less than 15% of Israeli wine is produced for sacramental purposes.

The modern Israeli wine industry was founded by Baron Edmond James de Rothschild, owner of Château Lafite-Rothschild. In 1882, he helped establish Carmel winery. Primarily French grape varieties are used whose vines were imported during the late 19th century. Still in operation

today, Carmel is the largest producer of Israeli wine.

We sampled *Barkan Classic Cabernet Sauvignon 2018* paired with lamb and pomegranate meatballs.

We saved the best for last. Here we arrive at the extraordinary wines and wine history of Lebanon.

Lebanon is among the oldest sites of wine production in the world. It is thought that *Vitis vinifera* (the common grape vine) may have been domesticated in Lebanon.

The wines of Byblos were exported to Egypt during the Old Kingdom, the age of the Pyramids (2600-2100 BC). During biblical times the Israelite prophet Hosea is said to have urged his followers to return to God so that "they will blossom as the vine, [and] their fragrance will be like the wine of Lebanon." The Greek god Dionysus and the Roman god Bacchus may have originated in the wine rituals of the Canaanite religion which was practiced in the region from 2500 BC to 100AD. These wine rituals, as depicted in the Temple of Bacchus in modern day Baalbek, Lebanon, may also have influenced the Greek Bacchae, the Jewish Passover Seder feast and the Christian Eucharist.

Château Ksara, located in the southern Beqaa Valley, is the largest, and one of the oldest, wineries in the country. This mountain valley region provides protection from the desert and meltwater, making this a fertile oasis. It is where most of the major wineries in Lebanon are located. We tasted

*Château Ksara Le Prieuré (The Prayer) 2016*, paired with Sumac beef skewers.

The highlight of the night, however, was the *Chateau Musar Blanc 2008*. The Hochar family vineyard was planted in 1930 using both modern and prehistoric grape varieties. The Chateau Musar Blanc is a blend of ancient grape varieties Obaideh and Merwah. Unique to white wines this wine should be served 'cellar cool' at around 15°C. This provided a complex taste profile of fruit, spice, honey and flowers.

With wine demand continuing to grow and with the effects of climate change opening up new wine-growing regions, no doubt there is a vast new world to explore. Our chapter will continue to ask "They Grow Grapes in That Country!?" as we tour the world in search of new and relatively unknown gems. We encourage our fellow IWFS chapters to join us in this quest!

In addition to Erin Culbert, Pamela Anderson Khan & Ron Khan, special thanks to Teresa MacDonald, Pierre-Marc Lariviere, Cath Sparling and Christian Frayssignes for their organizational assistance. 🍷



## MENU:

**TUNISIA**—🍷 *Domaine Clipea Chardonnay 2018* paired with ✕ loaded hummus with pita chips and bread with olives & feta.

**ALGERIA**—🍷 *Les Monts d'Ihrane 2017* paired with ✕ Lebanese Cheese Rolls (with akawi cheese) in a pastry fried and sprinkled with Za'atar.

**MOROCCO**—🍷 *Domaine de Sahari Beni M'Tir 2018* paired with ✕ Moroccan chicken pita bites, slow-cooked shredded chicken with cumin and cinnamon in a toasted pita.

**ISRAEL**—🍷 *Barkan Classic Cabernet Sauvignon 2018* paired with ✕ Lamb and pomegranate meatballs.

**LEBANON**—🍷 *Château Ksara Le Prieuré 2017* paired with ✕ Sumac beef skewers with spicy mango chutney.

**LEBANON**—🍷 *Château Musar Blanc 2008* paired with ✕ Stuffed grape leaves.



Proud winners of the "They Grow Grapes in That Country!?" Trivia Game





# What's Cooking?

## CLUB EVENTS ACROSS THE AMERICAS

### ATLANTA

#### *May 8, 2020: Virtual Wine Tasting, Atlanta, Georgia*

On Friday May 8, 2020, the Atlanta Branch had a Virtual Wine Tasting connected via Zoom.

Arrangements were made with two local wine retailers for members to acquire these wines:

🍷 *Domaine J. Laurens 'Le Moulin' Blanquette de Limoux NV*

🍷 *Domaine Cheysson Chiroubles 'Clos les Farges' Beaujolais 2017*

🍷 *Château Puy-Galland Côtes de Francs Bordeaux 2015*

✂ We also asked everyone to have three wine glasses available and to purchase three specific cheeses (Brie, Gruyere, Idiazabal or Manchego), and a couple of salamis and bread.

Alice Coker hosted the event and invited local wine connoisseur Lisa Bonet to guide us as we tasted the three wines with the different

Atlanta Virtual Wine Tasting



cheeses and salamis. Lisa is a local wine retailer with many years of experience in wine tastings, and wine and food pairings.

The tasting was both educational and fun. For about an hour and a half, members had an opportunity to see and interact with each other. 🍷



## July 24, 2020: Barolo vs. Brunello Virtual Tasting, Austin, Texas

Why do professional sommeliers in blind tastings sometimes confuse *Barolo* and *Brunello di Montalcino*? Charles Bennett, CWP, CSW, member of the Houston Branch, and Grand Echanson des Etats-Unis of the Chaine des Rotisseurs, showed us why. He treated the Austin Branch to a fun and fascinating virtual wine tasting. ♣ Each couple purchased one bottle of each from a list of recommended wines, and paired the wines with ✕ regional cheeses including **Grana Padano**, Asiago, and Pecorino. We came away with a deep appreciation for the nuanced differences between the color, acidity, tannin structure, and fruitiness of the two wines. Could some of us now pass the blind tastings? We hope to find out when we are able to get together again in person. 🍷



### FOOD FACTOID Grana Padano

*Grana Padano originated in the Po river Valley in northern Italy. This hard, crumbly-textured cheese is made with unpasteurized cow's milk that is semi-skimmed through a natural creaming process.*

*To preserve the authenticity of the manufacturing processes and raw materials used to make this cheese, European Union law has protected the name Grana Padano under the protected designation of origin since 1996 (PDO).*

Members of the Austin Branch offer a final toast thanking Charles Bennett (row 3, center) for a virtual presentation of the perfect balance of education, fun, and deliciousness – just like a good wine



## CHICAGO

### Wow! Five Virtual Wine Dinners & A Return to “Normalcy”

When the city of Chicago and the state of Illinois effectively shut down in March due to Covid-19, a couple of the Chicago Branch Governors on the Board of Governors (BOG) felt that we needed to try to do something that assisted the restaurants that we know and love. They would be struggling because of lack of revenue. The BOG got together and decided that we would host virtual dinners for our branch, using our favorite restaurants that had hosted many dinners for the Chicago Branch.

The concept of the branch virtual dinner was such that one of the branch Kitcheners would work with the venue to establish a set menu and price for the dinner. On the night of the event, the members would pick up their meals at a prearranged time that the branch had assigned them. Those that had signed up for the dinner would then virtually meet with everyone else using an electronic meeting (Zoom, GoToMeeting, etc.) to discuss the food and what wines from their own cellars they had paired with the courses.

Our first virtual dinner was held on **April 7, 2020**, about two weeks after the state shutdown. We worked with the restaurant **Les Nomades**, a classic French restaurant in Chicago, which the branch has been holding dinner at for over 30 years. The adventure with this dinner was that Les Nomades had not considered doing takeout meals. One of the branch governors is a professional chef, so he worked with Les Nomades to help them develop a takeout dinner process. It all worked out fabulously! ✕ The menu was Duo of Artichoke Terrine and Torchon of Foie Gras with Kumquat Confit; Braised Wagyu Short Rib, Tagliatelle Pasta, Wild Mushrooms, Baby

Carrots, Bordelaise Sauce; Assorted cheeses: P’tit Basque, Roquefort, Chèvre; and a Chocolate Tarte with Caramelized Nuts. Sixty-one members and guests participated.

Our second virtual dinner was held on **April 21, 2020** with our good friend and chef/owner Michael Lachowicz, basing the dinner at **Silencieux**, one of Michael’s properties. This dinner went off like a snap as Michael had already been doing a takeout menu. ✕ The menu was Duo of Chilled Terrine of Shellfish & Smoked Salmon Rillettes with Osetra Caviar Crème Fraîche; Filet of Beef Tenderloin Rossini with Seared Medallion of Foie Gras, Gratin Dauphinoise, Haricots Verts, Truffled Port Wine Sauce; a selection of Artisan Cheeses with Fig and Marcona Almond Confit; and a Chocolate-Hazelnut Dacquoise, Cognac Crème Anglaise. Seventy members and guests participated.

Our third virtual dinner was held on **May 5, 2020** with the restaurant **El Ideas**. El Ideas is a modern American restaurant that dabbles in molecular gastronomy. The chef/owner Philip Foss has been cooking for the Chicago branch for years. He had already pivoted quickly and had already established a takeout process to try to stay afloat during the shutdown. ✕ The menu was Lobster in the style of Marseilles with Bouillabaisse Broth, Garlic Croutons and Rouille; Duck Salad in the style of Lyon with Frisée, Poached Egg, Potato & Mustard; Beef Short Rib in the style of Burgundy with Lentils and Foie Gras; and French Fries and Frosty in the style of America. This last dish combines a sweetened sauce that’s been frozen using liquid Nitrogen and served over the French Fries. It’s really good even if it sounds highly unusual. Fifty-six members and guests participated. ♣



✦ Our fourth virtual dinner was at “**Tzucó**,” a new restaurant that is owned by chef Carlos Gaytan, a chef that the branch knows well. Talk about bad timing. This restaurant opened in December! We felt we needed to help Chef Gaytan out, so we held our virtual dinner on **May 19, 2020**. ✕ The menu consisted of Guacamole: Creamy Avocado, Onion, Garlic, Chile Serrano, Tomato, Cilantro, Pork Chicharrón, Tortilla Chips; Ceviche: Shrimp, Cucumber-pickled Red Onion, Guajillo-Ponzu Aguachile; Cochinita Pibil: Guerrero-style Pork Shank, House-made Pineapple Vinegar, Guajillo Pepper, Cumin, black beans infused with Avocado Leaves, Tortillas; and Tres Leches: Tzucó-style Tres Leches Cake Vanilla Biscuit, Coconut Milk, Coconut Cream, Strawberry. We had 47 members and guests participating.

At this point, we felt we needed to step up our game a bit. It was time to figure out how to distribute branch cellar wines to the members with the meal. ♠ A couple of the governors located 8-ounce bottles, so we sterilized them and decanted several branch cellar wines into them, and provided them to the restaurant to distribute with the meals.

And what a restaurant it was! Our **June 9, 2020** virtual dinner was held with **Alinea**, a restaurant voted several times as being the best restaurant in the United States. They are heavily involved in molecular gastronomy, and the meal they provided for the branch had some components of molecular gastronomy within it. They also provided a version of the dessert that they do in the restaurant, where the dessert is literally painted on the top of the table. We had nine courses with cellar wines, it being a resounding success. Seventy-five members and guests participated.

It was fitting that Alinea was our last virtual dinner, as shortly thereafter Illinois reopened restaurants for limited seating, and we began planning a return to our regular dinner plans. But the

feedback we received from each restaurant was outstanding, as they were all very grateful for the help we were able to provide.

## *Annual Lobster Dinner*

For at least the past 50 years, the July dinner for the Chicago Branch has been the annual lobster dinner. For many years, the venue has been the Columbia Yacht Club. The venue is outstanding, being held in the banquet tent on the club’s ship, moored in Chicago’s Monroe Harbor. The view of the Chicago skyline is second to none. The dinner is a perennial favorite for both members and guests.

This was our first in-person dinner since our monthly dinner in March, so we were excited about “getting the band back together.” The menu of the Lobster Dinner this year was crustacean-centric, with the exception of the desert. The wines were a combination of branch cellar wines and some other wines that we succeeded in introducing to the event.

**July 14, 2020: Annual Lobster Dinner, Columbia Yacht Club, Chicago, Illinois.** ♠ *Pol Roger Brut Réserve NV*; *Wehlener Sonnenuhr Riesling Kabinett 2008* ✕ Chilled Summer Sweet Corn Soup with Dijon Lump Crab Salad. ♠ *Pascal Cotat Les Monts Damnés Sancerre 2018* ✕ Lobster Claw Remoulade with Watercress, Lemon, Fennel, and Toasted Sourdough. ♠ *Aubert Chardonnay Eastside 2013* ✕ Grilled Lobster Tail with Tarragon butter, Vesuvio-style New Potatoes (Rosemary, Parsley, Olive Oil, and Fresh Lemon Zest), Grilled Haricot Verts with Cherry Tomato Vinaigrette. ♠ *Berton Vineyards Moscato Frizzante 2019* ✕ Grilled Peach Shortcake with Rosemary Honey and Vanilla Bean Gelato. 🍷

## COUNCIL BLUFFS

### *Rosé the Day Away*

The popularity of Rosé wine has grown by leaps and bounds ever since we got away from White Zinfandel and moved towards the dry, European style of Rosé. This was the first-ever Rosé tasting for the Council Bluffs Branch. We tried four different Rosés, one from each of the following areas: the Willamette Valley, Spain, Sonoma, and Tavel France. The grape varieties were, in order of the previously mentioned: 100% Pinot Noir, 100% Grenache, Mourvèdre and Grenache, and six Rhône varietals. The shades of wine color ranged from salmon to almost red: quite the rainbow. Dinner was suited to a hot summer day!

**June 28, 2020: Rosé the Day Away, Pitch Pizzeria Dundee, Omaha, Nebraska.** ✕ Charcuterie and Cheese Appetizers. ♠ *Cristom Estate Rosé of Pinot Noir, Willamette Valley 2019*; *Bodegas Muga Flor de Muga Rosé Rioja 2018*; *Bedrock Wine Company Ode to Lulu Rosé Sonoma 2018*; *Ch. d’Aqueria Tavel, France 2018 Rosé*; *Spottswoode Sauvignon Blanc Napa and Sonoma Counties 2018* ✕ Mahi Mahi Taco, Mandarin Orange Relish. ♠ *Greywacke Pinot Noir Marlborough 2014* ✕ Salmon, Beet Purée, Sautéed Butternut Squash, Kale, Basil

Back row: John Matthews, Amanda Harrington, Connie Martin, Sous-Chef Chino Guzmore, Matt Hanson. Front row: Lily Fuglsang, Lizzie McSherry Mgr/Event Coordinator, Dan Schmidt.



Pesto. ♠ *Tapiz Black Tears Malbec, Mendoza 2014*; *Ch. Haut-Bergey Pessac-Leognan 2010* ✕ CAB Filet, Jalapeno Rice, Green Chili Sauce, Avocado Relish. ♠ *Ch. Coutet Barsac Sauternes 2005* ✕ Apple “Taco.” 🍷



## South African Tasting

The Greater Omaha Branch returned to in-person events with a South African Tasting at V. Mertz in the Old Market District in Omaha. The evening began with a quaffing featuring a hominy & almond fritter and biltong potato roti for appetizers, paired with Graham Beck Cap Classique Brut Rosé. Members and guests enjoyed this 5-course meal in one of Omaha's premier downtown dining locations.

**June 25, 2020: South African Tasting, V. Mertz, Omaha, Nebraska.**

🍷 *Bellingham "Old Vine" Chenin Blanc 2016* ✕ Smoked Trout, Spring Lettuces, Dried Oyster, Citrus Vinaigrette. 🍷 *Hamilton Russell "Hemel en Aarde" Chardonnay 2018* ✕ Grilled Crawfish, Coriander Smoked Butter, Fingerling Potato. 🍷 *Arendsig "Inspirational Batch 7" Pinotage 2018* ✕ Chicken Ballotine, Coriander & Garlic Sausage, Marinated Carrot, Golden Raisin. 🍷 *Rudi Schultz Syrah 2015* ✕ Morgan Ranch Short Rib, Roasted Garam Masala Spice, Steamed Rice, Radish & Turnips. 🍷 *Klein Constantia "Vin de Constance" Muscat de Frontignan 2015* ✕ Milk Tartlet, Cinnamon, Almond. 🍷

L TO R: Event Hosts Janice Rustia, Andi Kafka, Joe Kafka



### FOOD FACTOID Garam Masala

A typical Indian version of garam masala contains: Bay leaves, Black and white peppercorns, Cloves, Cinnamon or cassia bark, Mace (outer covering of nutmeg), Black and green cardamom pods, Cumin, Coriander, and Red chili powder. The components of the mix are toasted, then ground together.

## INDIANAPOLIS

### Zooming in for Dinner & Wine

As we emerge from quarantine and stay-at-home, T.J. Cole arranged with Sommelier Jan Bugher and Chef Abbi Merriss of Bluebeard, to have a special Virtual IWFS Dinner! Members who attended zoomed in for the festivities. Bluebeard prepped a 3-course dinner for two for us to pick up—curbside—along with two bottles of wine. This was not a mere “heat and eat”—we actually had to do a bit of easy cooking. From the entire Indianapolis IWFS Chapter to you—Be Well!

**June 18, 2020: Zooming in for Dinner & Wine, Indianapolis, Indiana.** 🍷 *Old Westminster Piquette*—a super cool, interesting, slightly sparkling wine with native yeast, unfiltered, unfiltered Pinot Gris from Maryland (yes, you read this correctly: Maryland; *Ignios Origenes Baboso Negro*—an absolutely delicious red—earthy, but with fabulous dark fruits, and nimble on the palate, from the Canary Islands (yes, you read this correctly: the Canary Islands) ✕ Crab Cake. Asparagus Salad. Roast Pork Loin. 🍷

Wines for Indianapolis June Zoom Event





# JACKSONVILLE

## Zoom Cooking Class with Chef's Garden and Chef Jamey Evoniuk

For our second virtual cooking class, Jacksonville Branch members again joined with Chef Jamey Evoniuk and Jen Earnst of Chef's Garden Catering for an evening of cooking with an Asian touch. All ingredients were delivered to participants approximately

two hours prior to the Zoom class. As always, certain techniques were highlighted. Mark Kallaus offered wine pairing suggestions.

**June 27, 2020: Zoom Cooking Class with Chef's Garden and Chef Jamey Evoniuk.** 🍷 *Junmai Ginjo-shu Sake, Clos Saint-Jean Châteauneuf-du-Pape (white), 2013.* ✕ Vegetable Summer Rolls; Asian Noodle Salad; Miso Sake Marinated Black Cod. 🍷

# LA JOLLA

This year has definitely been a challenge with all our meetings effectively cancelled. However, our membership has been actively communicating with each other. We will be having a ZOOM tasting at the end of July where members will "share" a bottle and try to describe what they are enjoying.

We have issued some special certificates celebrating longevity of membership to the following: Burnet "Tig" Wohlford since 1970; William McKenzie 1972; Bruce Burgener (our Chairman) 1982; GT Frost 1982; Paul Scripps 1984; George Gildred 1990; and Tom Henry 1992.

In addition, our member Michel Malecot— Chef Extraordinaire and owner of the French Gourmet restaurant established here in San Diego since 1978—was presented with a Certificate of Excellence for the many Wine Committee lunches, Bastille Day dinners and Events he has prepared for us. A picture is attached.

We value his friendship and cannot wait until he can prepare his special menus for us again.

Meanwhile the Branch continues to look to the future when we can all share our fellowship and good wine and food. 🍷

— Fred Frye, President

L TO R: Fred Frye President, Michel Malecot our Chef and Dave Purcell our technical guru



# MONTREAL

## Victoria Day Dinner Celebration

**May 18, 2020: Victoria Day Dinner Celebration, Zante, Montreal, Québec.**

🍷 *Choice of: WHITE Roditis or RED Ionos*  
✕ Finely chopped hearts of Romaine Salad, Fresh Dill, Spring Onion, Fresh Lemon and Olive Oil Dressing with Shrimp, Greek Salad with Feta, Tomatoes, Cucumber. *Choice of: Grilled Chicken Breast, Grilled Lamb Chops, Grilled Organic Salmon served with fresh Green Veggies and Oven-Roasted Potatoes. Greek Yogurt with Honey and Cherries and Loukoumádes (Honey Balls).*

*continued on page 30* ▶

Zoom Montreal





MONTREAL *continued...**Zoom with Food Prepared by Beba*

◀ Zoom has become the dinner host for Montreal as of late. We started with our first on May 18, 2020 with Zante—a fine Greek restaurant who delivered Lamb Chops and Sea Bass with Greek wines. We also had the pleasure of guest appearances from *Wine, Food & Friends* Publisher Kathy Kallaus and Mike Donohoe—IWFS Americas Inc., Chairman. We started at 7 p.m. and went until 11 p.m. Members enjoyed and chatted well after dinner was over. On June 22, we went back to Beba for our Zoom dinner and had a fabulous meal delivered. Beba has been recently named one of the top 100 Restaurants in Canada. We started with a choice of Swiss Chard Involtini or Gazpacho with mussels. The mains were a choice of Pork Cheeks, Lobster with Tarragon Butter and Asparagus Salad (it is Lobster season in the East) or Swordfish & Piperade. The dessert was a most tongue teasing, Fresh Farmed Quebec Strawberries and a Sabayon and Amaretti sauce. We supplied a full bottle of 🍷 *Ferme de Laufre Muscadet* or an 🍷 *Azienda Agricola Maremma—Sangiovese Merlot* from Tuscany.

We were happy to welcome Dave Felton, IWFS Honorary President, to discuss the wonderful experience of Argentinian Gentleman Vineyard ownership. A lot of great discussions.

Stay Safe and Healthy!

**June 22, 2020: Restaurant Beba, Montreal, Québec.**

🍷 *Ferme de l'Aufrère Muscadet Melon de Bourgogne Loire*, *Azienda Agricola Commandante Maremma Sangiovese & Merlot—Tuscany* ✕ Swiss Chard Involtini: Swiss Chard leaves filled with Roasted Zucchini, served with Yogurt, Pine Nuts and Pickled Banana Peppers or Tomato Gazpacho: Chilled Tomato Soup garnished with Mussels in Escabeche, Cucumber and Croutons. Pork Cheeks, Chickpeas & Chimichurri: Braised Pork Cheeks with Chickpeas, Baby Turnips and Chimichurri or Lobster Tarragon Butter & Asparagus Salad: Steamed Lobster in Tarragon Butter,

Lobster with Tarragon Butter and Asparagus Salad



Asparagus Salad and Lemon Vinaigrette or Swordfish & Piperade: Swordfish braised in Sauce Piperade and Vegetables. QC Strawberries & Sabayon: Fresh Strawberries, Saba-

## NAPLES

*La Soirée at La Baguette*

On March 9th our 2020 season continued at a family chef/owned bistro. Chef Sebastien and his sister Valerie Maillard presented us with an incredible dinner featuring traditional French Cuisine. We were given a choice of four main courses, which we chose when responding to the invitation. Wines were perfectly matched, creating an evening that we will all remember.

**March 9, 2020: La Soirée at La Baguette, Bistro La Baguette, Naples, Florida.** 🍷 *Perlance, Sparkling wine, Brut NV* ✕ Multitude of Passed Hors d'Oeuvres. 🍷 *Chablis Grand Vin de Bourgogne 2016* ✕ Discovery Plate—French Cheeses, Goose Liver Terrine, Homemade Smoked Salmon & Shrimp. 🍷 *Domaine Glantenay Volnay 2014, La Couronne de Marquis de Terme Margaux 2014* ✕ Choice of: Branzino Filet with White Butter Sauce, Red Snapper with Hollandaise Sauce, Châteaubriand with Béarnaise Sauce or Plum-Stuffed Lamb Au Jus, accompanied with two seasonal vegetables. Grand Marnier Soufflé. 🍷

Steve &amp; Donna Suddeth and Bob &amp; Melanie Leach





## Day-cation

Drastically in need of a break from all of the Covid-19 isolation, distancing, moodiness, and due to the easing of restrictions, the Norfolk Branch decided not just to get out of town, but to get out of the State! A quick jaunt—two hours north to Sioux Falls, South Dakota—the jewel of the high plains—was just the ticket. A much needed “Day-cation,” with dinner at R Wine Bar & Kitchen, served with three different varieties of wine from Jessup Cellars in Napa Valley, California, turned out to be the perfect combination. Not only were the wines matched perfectly with the menu items, but we were also fortunate to have Dan Blue, vintner and part owner of Jessup Cellars speak to our group during dinner about the history of the winery, the growing of the grapes and his dedication to uniqueness and quality. Jessup sources their fruit from where it grows best, from the cool lowlands of Los Carneros to the Northern Napa Valley. The only rule for our event? “NO COVID TALK!” It worked! The event was a much needed respite for us all!

**July 24, 2020: Day-cation, R Wine Bar & Kitchen, Sioux Falls, South Dakota.** ✕ *Riondo Prosecco - Veneto, Italy NV* ✕ Italian Charcuterie Board filled with Imported Meats complemented by Cheeses, Olives, Fresh Pesto, and Bread. ✕ *Jessup Cellars Chardonnay* ✕ Galette with Mushroom, Lemon, Lemon Zest, Goat Cheese, Pecorino Cheese and Caramelized Onion. ✕ *Jessup Cellars Cabernet Sauvignon* ✕ Ribeye with Cherry Reduction, **Duchess Potatoes**, and Roasted Carrots. ✕ *Jessup Cellars Table for Four Blend* ✕ *Chocolate Mousse with Blueberries and Cherries.* 🍷

Norfolk Members at R Wine Bar & Kitchen



### FOOD FACTOID

#### Duchess Potatoes

*Duchess(e) potatoes (French: pommes de terre duchesse) consist of a purée of mashed potato and egg yolk, butter, salt, pepper, and nutmeg, which is forced from a piping bag or hand-moulded into various shapes which are then baked at 245 °C (475 °F) until golden. They are a classic item of French cuisine.*

# NEW YORK

## July 29, 2020: Zoom Event, New York, New York

During times like these we have to think outside of the box. The New York Branch has started their season two months early with an extraordinary Zoom event. On July 29th members of the New York Branch had the incredible opportunity to spend a couple of hours with Salvatore Ferragamo of Il Borro winery in Tuscany. Webcasting from his Tuscan home, it was after midnight for Salvatore when he guided us through this tasting with three different bottles of his stunning wines. The wines are: ✕ *Rosé Sangiovese*, who's lingering minerality transported us to its Tuscan terrain; *Petruna*, a Sangiovese red aged in amphora; and his flagship ✕ *Il Borro 2016*, which was awarded 96+ points by Robert Parker. After tasting these wines, I think we can agree that while Mr. Ferragamo could very well have chosen to continue the legacy of luxury leather goods that his grandfather had started, the world (and especially those of us at the WFSNY) are made luckier that he chose wine-

making instead. To complement the wines, Chef Raffaele Ronca of Rafele's (with restaurants in New York City and in Rye, NY) sent by FedEx a three-course, easy-to-heat meal consisting of ✕ Pasta with Tuscan Pesto made with Il Borro Olive Oil, Wild Boar Stracotto with a side of Polenta, and his famous Ricotta Cheesecake with a generous portion of Il Borro honey to drizzle on top. Chef Raffaele also made a guest appearance on our Zoom meeting to tell us about these traditional Tuscan dishes. A special thank you to Salvatore Ferragamo for making this event possible, Chef Raffaele Ronca for his talents and incorporating the Il Borro olive oil and honey into his dishes and to Mahesh Lekkala of Wine Legend for working with us on the wines logistics. We would also like to thank Events Chair, Jack Gordon, for organizing this at-home tasting extravaganza and kicking off the season with a very special event. 🍷

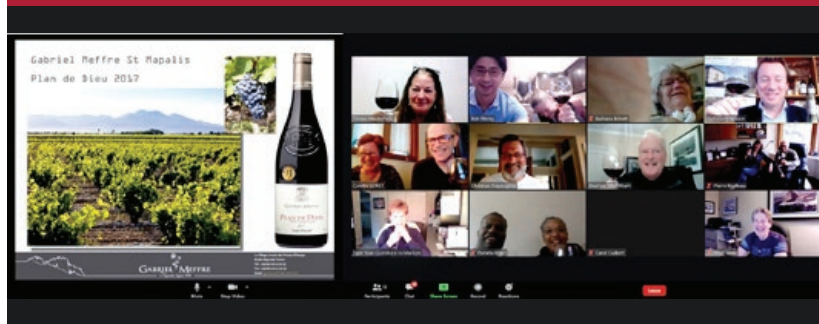


## May 19, 2020: First Virtual Tasting, Oakville, Ontario

Under the leadership of new President Pamela Anderson Khan, the IWFS Oakville Chapter moved boldly into the world of virtual wine tastings amidst the global pandemic. Many chapter members enjoyed seeing the faces of our old friends again on this Zoom video conference. This tasting was hosted by Teresa MacDonald, chapter member & sommelier and Guillaume Blisson, North America Sales Director of Maison Gabriel Meffre. We were instructed to buy two specific wines and convene on May 19 at 7 pm. Teresa and Guillaume prepared a short presentation that guided us through the tasting.

The first bubbly to kick off the evening was a 🍷 *Louis Bouillot Perle d'Ivoire Crémant de Bourgogne Blanc de Blancs Brut N.V.*, which we were advised to have with potato chips! Teresa explained the various regions of France which produce sparkling wines before focusing on this Crémant.

A Virtual Cheers During Oakville's Virtual Wine Tasting



The 'main course' of the evening was the 🍷 *Gabriel Meffre Saint-Mapalis Côtes-du-Rhône-Villages 'Plan de Dieu.'* Teresa advised this wine would pair well with braised beef, roasted chicken or vegetables, pizza, pasta or rhubarb khoresh. Guillaume Blisson explained the various designations of the Rhône Valley before focusing on Gabriel Meffre of Gigondas. The design of this wine is to pair well with food and not overpower and be able to finish a bottle in a pleasant fashion. We all agreed they achieved their goal! 🍷

# OMAHA

## A Summer Dinner for the Ages Featuring Two 100-Point Wines & Blind Tasting them Against Some of the Best Napa Valley Wines Ever Produced

It is not every day that you can taste a horizontal of 2007 Cabernet Sauvignons blind, with two of the wines having been anointed 100 points by the Wine Advocate. At a sit down blind tasting of 6 wines, our mission was to find the perfect Joseph Phelps Insignia and Shafer Hillside Select. The wines were poured into the glasses an hour ahead. We had a half hour to determine previously 5 identified wines and a mystery wine, placed in random order. We then were required to write down our choices so our wine prowess could be assessed later. It was a memorable experience. Only one person identified all wines correctly.

**July 9, 2020: Summer Dinner, Fleming's Steakhouse, Omaha, Nebraska.** 🍷 *Shafer Vineyards Cabernet Sauvignon Hillside Select 2007, Joseph Phelps Insignia 2007, Shafer Vineyards 1.5 Cabernet Sauvignon 2007, Joseph Phelps Cabernet Sauvignon 2007, Dunn Howell Mountain Cabernet Sauvignon 2007, Mystery Bordeaux Blend 2007, Smith Madrone Cook's Flat Reserve 2007* ✕ South American beef style Satay, pork belly bites and Butcher Board. 🍷 *Shafer Chardonnay Napa Valley 2017* ✕ Pear Salad with Gorgonzola Blue Cheese. 🍷 *Brick House Les Dijonnais Ribbon Ridge Willamette Valley 2015* ✕ Seared Bacon-Wrapped Scallops with Spinach Risotto. 🍷 *Meyer Vineyard Caber-*

L TO R: Wine Manager Brad Van de Lune, Chef Partner Raphael Ponce, President Mark Stokes, Mike Wilke



*net Sauvignon Napa Valley 2014, Adriano Barbaresco Italy 2014* ✕ Dry-Aged Ribeye and Filet Mignon, Asparagus and Flemings Potatoes. 🍷 *Warre's Vintage Port 2007* ✕ Pecan Turtle Pie with Honeycomb Brittle and Caramel Sauce. 🍷



## 82<sup>nd</sup> Annual President's Dinner

On January 18, 2020 the IWFS Rochester Chapter Annual President's Dinner was held at the Rochester Golf and Country Club. President Omolola Famuyide and Executive Chef Jessalynn Schurhammer's collaborative vision for the food and wine pairings was brilliant.

**January 18, 2020: 82<sup>nd</sup> Annual President's Dinner, Rochester Golf and Country Club, Rochester, Minnesota.** ✕ *Bollinger La Grande Année Rosé 2007* ✕ Hors d'Oeuvre: Foie Gras Mousse with Quince, Smoked Trout Rilletes, Pickled Shallot, Mustard Seed. Potage: Chestnut Veloute, Bacon Lardon, Black Truffle. ✕ *Dom. Raveneau Chablis 1er Cru "Montée de Tonnerre" 2012* ✕ Salade de Fruit de Mer: Seared Scallop, Baby Fennel, Baby Carrot, Asparagus, Pearl Onion, Micro Salad and Lemon Relish. ✕ *Bruno Giacosa "Le Rocche del Fallete" Barolo Riserva 2007* ✕ Cailles à la Bourguignon: Burgundy Quail, Red Grapes, Landon Cognac and Potato Puree. Calvados Granite. ✕ *Château Pichon-Longueville Comtesse de Lalande 1989* ✕ Boeuf Braise: Braised Beef, Burst Tomato, Chantrelles, Truffled Risotto, Red Wine Demi. ✕ *Taylor Vintage Port 1994* ✕ La Dessert: Duet of Espresso Pot de Crème and Petit Chocolate Mousse. Fromage: Boucheron and Roquefort, Lavender Honey and Pear Mostarda. La Café: Coffee Service with Le Beignet. 🍷

President Omolola Famuyide



# TORONTO

## June 8, 2020: Virtual Wine Tasting, Toronto, Ontario

Left: Toronto Virtual Tasting; Right: Sarnin-Berrux St. Romain Bourgogne Rouge 2017



IWFS Toronto Branch had 41 members participate in our first-ever Zoom virtual wine tasting on Monday, June 8th at 6 PM. As an appreciation of our membership, and to boost everyone's morale during this daunting period of COVID self-isolation, this event was FREE.

*continued on page 34* ➤



Moreover, during the week of June 4th, each IWFS Toronto Member was hand-delivered the following items by a Board Member:

- 🍷 One bottle of *Sarnin-Berrux St. Romain Bourgogne Rouge 2017*, and;
- ✕ A selection of French cheeses—2 oz each of *Délice de Bourgogne* and *Comté* cheeses.

Beginning at 6 p.m., David Beauroy, our new Wine Director, guided 41 IWFS Toronto members—within the safety and comfort of their own homes—through the wine region of St. Romain, Burgundy, as our taste buds explored *Domaine Sarnin-Berrux's* beautiful and most elegant, *Rouge*. 🍷

## VANCOUVER

### *May 25, 2020: Virtual Tasting of BC Pinot Noir, ZOOM, Vancouver, British Columbia*

We have sadly been missing our IWFS events—most recently our 2020 Okanagan Valley wine tour, now scheduled for the week-end of June 10, 2021. So, although the coronavirus pandemic has disrupted our lives, we still managed to “visit” the Valley with a Zoom wine tasting featuring Okanagan pinot noir. Coordinated by Dr. Larry Burr and introduced by Sid Cross, our members tasted and commented on a bottle that they had selected from their cellar or from a store. It proved to be an enjoyable meeting, an opportunity to socialise and to hear about the Okanagan and a variety of wines that were tasted.

Following Sid's summary of Pinot Noir in the Okanagan Valley and the 2019 vintage in particular, the first wine was Jim and Milena Robertson's 🍷 *Blue Mountain Vineyard Estate Cuvée 2017*—“pale burgundy red in colour, nose showing some cherry and spice, quaffable wine.” Next came Vince and Zellie Tan's 🍷 *Blue Mountain Vineyard Reserve 2008* with the iconic stripe label—“still some structure, more garnet colour, cherry and strawberry, elegant with a soft finish and better the next day.”

We moved away briefly to Ray and Sharon Markham's 🍷 *Foxtrot Erickson Vineyard 2010*—“last bottle, hints of soft raspberry on nose, some spice and creamy



vanilla, chocolate, licorice and a hint of cassis—amazing taste, delicious.” And Larry and Maggie Burr returned to Blue Mountain with the 🍷 *Blue Mountain Vineyard Reserve 2010*—“a little dusty mushroom which quickly blew off, raspberry, strawberry, cranberry, full body lots of fruit. A good year”

Nick and Lesley Wright showed a 🍷 *Martin's Lane Naramata Ranch Vineyard 2014*, a recent winery addition to the Valley from Anthony von Mandl, 14% alcohol—“dark in colour, pungent, earthy, brooding, will last 20 years easily.” Jim and Karen Esplen tasted their 🍷 *Quails' Gate Stewart Family Reserve 2017*, an enjoyable but bit more expensive wine and Ruth Grierson brought us back to Foxtrot with the *Foxtrot Erickson Vineyard 2015* with—“full nose, a bit jammy with some ripe fruit.” Steven and Wendy Hill followed with a 🍷 *Cassini Cellars Pinot Noir 2015*, which, sadly, was not a favorite with Wendy. It was not to her liking. Alvin Nirenberg and Kim Meade enjoyed their 🍷 *Meyer Family Vineyards McLean Creek Vineyard Pinot Noir-Old Block 2016*—“dark cherry fruit and some pleasant mineral character.”

The oldest wine was the 🍷 *Thornhaven Barrel Reserve 2006* from Ed and Dorothy Chiasson, their last bottle, unfortunately now past its best and “over the hill” but we were assured that the 2017 vintage tasted just as good as the 2006 did in its early years. Finally, our gurus Sid and Joan Cross showed a 🍷 *Spierhead (now Spearhead) Pinot Noir Cuvée 2014*, a selection of the best barrels in the cellar—“velvety and nicely balanced.”

Our thanks go to Sid Cross and Dr. Larry Burr for organising this event (and sorting out our Zoom glitches) and to all our participants. 🍷



# KAREN WINE MACNEIL ?QUIZ

Reprinted with permission from *WineSpeed*, the Digital Wine Newsletter.

THIS DIAGRAM DEMONSTRATES THE WORKINGS OF:



- A. PYTHAGOREAN WINE CUP
- B. PASCAL'S WINE CUP
- C. NEWTONIAN WINE CUP
- D. ARCHIMEDEAN WINE CUP



Sign up for WineSpeed free of charge at [winespeed.com](https://winespeed.com).

**HERE IS THE ANSWER...** A. The idea of this ancient prank is deceptively simple: if you pour a moderate amount of wine in the cup, you can drink without incident. But if you pour above a certain point, the wine will all drain out through the stem before you've even had a sip. While it's difficult to know for sure who the creator of this devious drinking vessel was, most scholars agree it was Pythagoras, the ancient Greek philosopher and mathematician who lived between 570 and 495 BCE. According to one legend, Pythagoras created the cup to punish his peers who greedily over-filled their cups of wine. Other theories suggest that he wished to remind people to drink in moderation. The design of the Pythagorean Cup features a small column in the middle of the cup's bowl, directly over the hollow stem of the cup. The column conceals a U-shaped chamber leading from a hole at its base in the middle of the cup's bowl, to the bottom of the stem. As the cup is being filled, the level of wine in both the bowl and the column rise equally. When the cup is filled beyond the height of the column, a siphon is created, pushing the wine from the cup into the column and out through the hole in the stem, draining the entire cup. Whew!





*Wine, Food & Friends*

**THE INTERNATIONAL WINE  
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BEDMINSTER, NJ 07921

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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. 🍷



*Piedmont, Italy*



*Alsace, France*



*Willamette Valley*

## **2020**

**NOVEMBER 2-8** Madeira, Portugal. EAZ Regional Festival. *Cancelled due to Covid-19 (Rescheduled for November 2021)*

## **2021**

**APRIL 12-17** Piedmont, Italy. EAZ. *Tours the vineyards around Bra plus dinners with some of the most exciting wine producers in the area. Features Barolo and Barbaresco. Fully booked with an extensive waiting list.*

**APRIL 15-23** Americas Triennial International Paris/Bordeaux Festival. *This event was rescheduled from 2020 to 2021 due to COVID-19. Additional details on this once-in-a-lifetime event are forthcoming. General event information can be found at [www.iwfs.org/festivals/paris\\_bordeaux](http://www.iwfs.org/festivals/paris_bordeaux).*

**JUNE 18-20** Singapore. APZ Festival. *Watch for more details as they are available.*

**TBD** Alsace Festival - EAZ. *Watch for details and dates soon.*

**SEPTEMBER 16-19** Cambridge Great Weekend and AGM – EAZ. *Watch for finalized plans.*

**OCTOBER 26-29** San Antonio. Americas Great Weekend and AGM. *(Rescheduled from October 2020) Additional information coming soon.*

**OCTOBER 30-NOVEMBER 6** Madeira Festival EAZ. *All previously registered participants are being notified by personal email. Please check your spam box if you have not received notification. Visit [www.iwfs.org/europe-africa/eaz-major-events](http://www.iwfs.org/europe-africa/eaz-major-events) for more information.*

## **2022**

**MAY 17-22** Willamette Valley, Oregon Americas Festival. *Five-day Great Wine Weekend. More details and official announcement available in Spring, 2021.*