



Fall 2010
Volume 10, Issue 1

**BRANCH
OFFICERS:**

President:
Bob Borden

Past President:
George Long

Vice President:
Tighe King

Treasurer:
Larry Heim

Secretary:
Claudia Parks

Corks and Forks

The Newsletter of the York, PA Branch of the International Wine & Food Society

In This Issue: The happenings at past events Upcoming Events
Words from our President Great Quotes A Great Recipe Friends Having Lots of Fun

Message from the President

Greetings,

Thanks to all of our members, the year of our 40th Anniversary was outstanding with great events and many accomplishments.

I want to thank our event hosts for all the hard work and preparations to make their events so successful. Bambi and George Long opened our eyes and palates with a taste of Walla Walla, Washington wines. Larry Heim and Marie Noel Walsh expertly organized a gastronomical three day trip to Philadelphia with a formal dinner at the Union League. And, Evelyne and Dino Pritsios orchestrated the celebration of our 40th Anniversary with a formal dinner in the Commonwealth Room of the Yorktowne Hotel.

The Annual Meeting hosted by Kay and I was as productive as it was fun. The position of Membership Coordinator was created and Ken Sparler was nominated to that position and will succeed Tighe King as Vice President. He will work with sponsors of prospective members and assist the Vice President with the annual events programs. There was a minor modification to the bylaws enabling greater flexibility in event scheduling. Sue Hankle, Claudia Parks and Fran Polk developed a new "Sponsor's Responsibilities" for all to use when bringing guest to events and proposing them for membership. Evelyne Pritsios developed a new Cellar Directive for use by all when using the Branch wines. Last but certainly not least, Tighe King's Event Program for 2010-2011 was presented to the membership and was proclaimed an instant "box office success"

I want to thank all of the above for supporting and participating in the workings of the Branch and to all the members who attended. And extend special thanks Kay Borden and Bill Parks for making "A Taste of Virginia" so successful. Kay planned and organized the Virginia treats and Bill selected the Virginia wines after extensive research.

In closing, I ask for your opinion about our wine glasses. As most have noticed, they are "glass" glasses and many have become cloudy and etched over time and will continue to do so with use. The Board has discussed replacing them with true crystal glasses at a cost of approximately \$1600 (140 mixed reds and whites). I, and the Board, would like some direction from the membership concerning the glasses so please give us your input at your earliest convenience.

Here's looking forward to the upcoming year.

Cheers,

Bob Borden

2010-2011 Program Year *A year of good living with soul... ..*

The 2010 - 2011 year will be a year of movie classics paired with classic food and wine.

BRANCH APPOINTEES:

Wine Master:
Evelyne Pritsios

Cellar Masters:
Jack Hankle
Larry Heim

Glass Master:
George Long

Archivist:
Fran Polk

Historian:
Bambi Long

Web Master:
Bill Parks

Membership Director:
Ken Sparler

Branch Contact:
Larry Heim

Fall 2010 Dinner - October 22, 2010

Theme: Roman Holiday (1953)

Hosts: Kathy & Tighe King

Location: Marriott Lancaster at Penn Square

Fall 2010 Tasting - November 28, 2010

Theme: The African Queen (1951)

Host: Cindy & Ed Crooks

Location: TBD

Spring 2011 Tasting - March 12, 2011

Theme: Casablanca (1942)

Hosts: Cookie & Dave Metzler

Location: TBD

Spring 2011 Dinner - April 15, 2011

Theme: The Titanic (1997)

Hosts: Karen and Wayne Umland

Location: Country Club of York

Annual Meeting - August 28, 2011

Host: Kathy & Tighe King

Location: The King Residence

Winter Tasting at the Longs *The Wines of Walla Walla, Washington*

Outside it was a cold and rainy March evening as we gathered around the warm fires at the home of George and Bambi Long for a tasting of Walla Walla wines and a special Lemoncello tasting. The Longs have become familiar with the wines of the Columbia Valley through their many travels to the Northwest and wanted us to enjoy several wines they had found at small vineyards. Tom Czaus, CEO, Country Club of York and a registered sommelier in his own right served as sommelier for the evening while the Club's Executive Chef Greg Mummert and his crew prepared small plates and deserts to accompany the wines.

Our evening began with an informal table of cheeses, fruits and nuts to accompany the only non-Columbia Valley wine of the tasting, a Vincent Dureuil Janthial 2006 Rully Blanc Maizieres. After being seated, the tasting began in earnest with a Poet's Leap 2008 Columbia Valley Riesling accompanied by a salad of field greens in a Columbia Valley Riesling vinaigrette, pickled pearl onions and prosciutto crisps.



Quotables:

Bacchus we thank who gave us wine. Which warms the blood within our veins; that nectar is itself divine.

The man who drinks not, yet attains by godly grace to human rank would be an angel if he drank.

Pierre Motin

French drinking song

Wine Factoid -

1 grape cluster = 1 glass
75 grapes = 1 cluster
4 clusters = 1 bottle
40 clusters = 1 vine
1 vine = 10 bottles
1200 clusters = 1 barrel
1 barrel = 60 gallons
60 gallons = 25 cases
30 vines = 1 barrel
400 vines = 1 acre
1 acre = 5 tons
5 tons = 332 cases

Winter Tasting at the Longs *The Wines of Walla Walla, Washington (Continued)*

The next two wines, a Northstar 2006 Walla Walla Valley Merlot and a Gramercy Cellars 2007 Walla Walla Valley Syrah were accompanied by an appetizer duo of citrus seared sea bass with coconut cream and a rosemary grilled chicken with South African sweet pepper. The wine tasting was capped by a Walla Walla Vintners 2006 Vineyard Select Cabernet Sauvignon accompanied by Chianti braised beef short ribs on Yukon gold potatoes with fricasseed mushrooms.

The evening was to be topped off with a taste of the Pritsios's "famous" Lemoncello accompanied by warm baked mini apple tarts with vanilla bean ice cream and grated cinnamon. However, Tom Czaus and Greg Mummert came armed with a surprise challenge: a Lemoncello "throwdown". They brought their own "secret recipe" version to challenge the Pritsios "creamy smooth" Lemoncello. And so the evening continued, tasting one and then another until everyone was thoroughly satisfied that there was a clear winner! And the winner was ----- see the recipe in the Tidbits section below.



40th Anniversary Dinner at the Yorktowne Hotel



The York, PA Branch celebrated its 40th Anniversary on May 20th, 2010 with a formal Dinner in the Commonwealth Room of the historic Yorktowne Hotel. It was a grand event hosted by Dino and Evelyne Pritsios and attended by nearly all current members and many past members.

The evening began with a reception in the hotel lobby featuring butler passed hors de oeuvres paired with a Chozas Carrascal, Brut Reserva 2006 from Valencia, Spain. While everyone was mingling and enjoying the bubbly and bites, a grand piano was playing softly in the background to enhance the ambiance of the evening. The excitement of the reception was the display of all the memorabilia from the past 40 years of Branch events. Fran Polk, the Branch Archivist, did a superb job of organizing, cataloguing and storing the archives in books and folders. So many members were trying to get a look at all the memorabilia that at time people were stacked three to four deep around the table.

Dinner was served in the Hotel's Commonwealth Room where the first Branch dinner was served 40 years ago. The first course consisted of Pan Roasted Australian Barramundi served over Lobster Risotto with Morels, Black Truffles, Grated Asiago and tickled with White Truffle Essence. This was paired with a Daniel Gehrs Unoaked Chardonnay, 2006 from Santa Barbara County, California.

40th Anniversary Dinner at the Yorktowne Hotel (Continued)



The Second Course was a Fricassee of Young Rabbit delicately prepared in Puff Pastry with Mushrooms, Fresh Herbs and Golden Pea Tendrils and accompanied by a Domaine Harmand Geoffroy, 2003 Gevry-Chambertin from Burgandy, France.

After an Intermezzo of grapefruit sorbet, a Noisette of Lamb prepared with a Toasted Walnut Crust, was served as the Third Course. The Lamb was accompanied by Sweet Potato Dauphanoise dancing in a Rosemary Infused Demi Glaze. The wine for this course was a Steven Vincent "Crimson" Cabernet/Syrah 2007 from the Central Coast of California.

The Fourth Course was a symphony of Petite Lettuces – Baby Arugula, Frissee and Mache – all gently tossed with Mandarin Oranges, Toasted Almonds and Sesame Crusted Goat Cheese and caressed with a Citrus Vinaigrette. A Brampton Sauvignon Blanc 2009 from South Africa accompanied the salad.

To top off a wonderful dinner, it was time for forty years of reminiscing from Daryl Stull, Larry Heim and Dino Pritsios accompanied by a rich Chocolate Pate Napoleon with Chambord Ganache, Almond Tuile and Raspberry Coulis and served with a 2003 Graham Port.

Tidbits

Crema di Limoncello Pritsios

½ liter (½ quart) of pure alcohol: Everclear or 80/100% Vodka

6 organic lemons: regular OK *, **

1 kg. (2 lbs.) of sugar

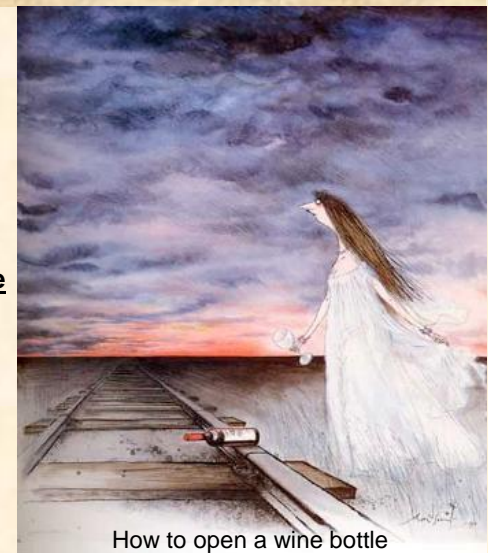
1.25 liter (1 ¼ quart) of milk 2%

2 teaspoons of vanilla extract

Wash & peel the lemons; be careful to use only yellow part, not the white inner skin. **Place the lemon peels with the alcohol in a covered bowl for at least 7 days.** Bring the milk to boil and add the sugar & vanilla extract. Let it cook on low for about 10 minutes to dissolve the sugar completely. Strain the lemon peels from the alcohol (do not throw away the alcohol) and add them to the milk. Boil another 10 minutes. Remove from heat and let it cool. Add the alcohol. Bottle and keep in freezer. When finally bottling, remove lemon skins.....

* Lemon peels can be frozen one at a time.

** If using all 7 lemons, juice can be frozen in cube trays for later use



How to open a wine bottle