

## IWFS Spring Newsletter

### Spring Tasting 2009

On March 29<sup>th</sup> 2009, Frederick Hoefert hosted and treated us to an extraordinary tasting at the new Agrodolce Restaurant. Agrodolce opened earlier this year and is a part of the Codo Project at the corner of North George and North Street across from the ballpark.

Agrodolce which means "sweet and sour" is the creation of chef and owner John Roeder. To quote the Agrodolce website: "We bring our own blend of sweetness as you enjoy a casual dining experience with our upscale menu, featuring delicious fresh and seasonal dishes, a wood burning oven and homemade artisan breads. Plus we're BYOB"

John, a York native, is a graduate of Yorktown Culinary Institute. He gained his knowledge of authentic Italian food, as well as, the French technique of cooking through working at such prestigious restaurants as The Left Bank, Accomac Inn, and two Philadelphia Restaurants, Les Mas Perrier and Rembrandt's.

The tasting event was a feast of John's samples from the restaurant's spring menu and the food was flowing. It was more like a six course dinner. It began with a bruschetta and mussel soup paired with a Lamberti Rose' Spumante and a Classico Superiore 2007 Montecarotto. That was followed by yet more antipasti. An Agnolliti and a Tuna Livornese were paired with a Castellari Bergaglio 2007 Gavi. The pasta course was a Saffron Pappardelle paired with La Carraia 2006 Umbria. The Secondo was a Braised Veal Cheek Cacciatore which was paired with a Gianni Brunelli 1999 Riserva Brunello di Montalcino. A pair of deserts topped off the evening. A Milk Chocolate Tiramisu and a Crespelle were paired with an Il Santo Baroncini.

Although most of the plates were small, many of us were able to enjoy Agrodolce's cuisine the following day. For those who could not attend the event, the full menu with all the wine and food details follows.

International Wine and Food Society

York, PA

Spring Tasting - March 29, 2009

Northern and Central Italy

Agrodolce Restaurant

Chef John Roeder

Host - Frederick Hoefert

**Chicken Liver bruschetta** onion relish, apple/fennel marmalade, and balsamic drizzle Lamberti Rosé Spumante, Veneto

**Tuscan Mussel and White Bean Soup** Verde di Ca'Ruptae, Verdicchio dei Castelli di Jesi DOC, Classico Superiore 2007, Montecarotto, Ancona, Marche

**Agnolotti** Beet, Artichoke, and goat cheese filling with Brown Butter, Lemon and Pine nuts Fornaci, Castellari Bergaglio 2007, Gavi DOCG di Tassarolo, Piemonte

**Tuna Livornese** w/ Black Olives, Capers, Garlic, Tomatoes, Parsley, and fresh Herbs over Roasted Potatoes Fornaci, Castellari Bergaglio 2007, Gavi DOCG di Tassarolo, Piemonte

**Saffron Pappardelle** Wide Flat Pasta tossed w/ Traditional Bolognese - Tizzonero, La Carraia, 2006, Umbria IGT

**Braised Veal Cheek Cacciatore** served w/ fried polenta Gianni Brunelli, 1999 riserva, Brunello di Montalcino DOC, Toscana

**Milk Chocolate Tiramisu** Coffee scented sponge cake layered with mascarpone cream and chocolate mascarpone cream Il Santo, Baroncini, Toscana

**Crespelle** Fresh homemade Crepes filled with Banana and Nutella and topped w/ your choice of Vanilla ice cream or toasted marshmallow fluff Il Santo, Baroncini, Toscana

## Spring Dinner

### ARPIL IN PARIS

The York Chapter of the International Wine & Food Society held its annual spring dinner, April In Paris, at The Blue Heron Restaurant, York PA. Hosts, Donald and Mary Ellen Hoyt welcomed thirty-six members and six guests to be transported to Paris for the evening.

Chef and owner David Le'Heron prepared a succulent French dinner complete with wines selected to complement the meal by wine consultant Betty Kreder, CSW. While guest gathered and conversed among various pictures of Paris, strands of Gerswin's American in Paris played in the background.

President Joan Stoner welcomed everyone and introduced the new members that were present, Marie-Noelle Walsh, Dr. Julie Droilet, Wayne and Karen Umland, and Cindy and Ed Crooks. Guests, Linda and Jim Seitz, Patti and John DeFelice and Mary Anne and Bill Rupp were also introduced and welcomed. Donald Hoyt presented Betty Kreder, a Certified Specialist of Wine through the Society of Wine Educators and also a certified Wine Judge by the American Wine Society.

Prior to each course, Betty introduced the wine that was being offered, describing the region, grape and reasons for the pairing. Afterwards Betty encouraged the members to offer their comments regarding the selection and its compatibility to the dish.

Everyone had an enjoyable evening dining beneath pictures of the City Of Lights, while sampling Gallic wines and listening to Edith Pilaf sing Au Revoir.



2009 Spring Dinner at the Blue Heron

## Local News

In January, several IWFS members spent a very memorable week in Jamaica at The Royal Plantation in Ochos Rios. There they dined under the stars, sipped and supped on local exotic delicacies, frolicked in the surf, golfed and generally wound down from the pressures of the mainland. Bob and Kay Borden, the trip's instigators, also arranged several dinners with wine pairings and a special tasting with the Resort's Sommelier and F & B Manager. One of the highlights of the stay was a class in Jamaican cooking. Everyone trooped into the kitchen where the Hotel's chef taught the finer point of making "jerk" seasoning and the proper use of the mandolin. Along with the Borden's, the group included George and Bambi Long, Bill and Claudia Parks, Dino and Evelyne Pritsios, David and Fran Polk and Rich and Carole Wagman. A Great time was had by all.



The Jamaica Group

## Nominations for 2009/2010

George Long, Chairman of the Nominations Committee reported that the committee will be proposing the following slate of officers for next year: Bob Borden President, Tighe King Vice President, Mary Ellen Hoyt Secretary, and Larry Heim Treasurer.

### New Members

There have been quite a few new members since the last newsletter. Here they are with some bios included:

#### Steve and Anne Bahn

#### Ed and Cindy Crooks

Ed grew up in Western Pennsylvania and Cindy is from Canton Ohio. After college and working in Western Pennsylvania, they moved to Hanover in 1978 and then on to York a couple of years ago. They have two children, Brandon, 27 and Courtney, 30. Courtney is married, living in Richmond VA and Brandon lives in Charlotte NC.

After a stint with Farmers Bank of Hanover, Ed started ECA Investment Group Inc. in 1986, expanded that to York in 1997 and has recently opened an office in Lancaster. In 2002, Ed founded Counsel Trust Company in York. Cindy is a professional Speech Therapist working primarily with adult stroke patients.

Ed is a member of the Rotary Club of York and Chairman of the Golf & Tennis Benefit Committee. They are members of Asbury United Methodist Church in York. They are also members of the Country Club of York where Ed serves on the Board of Governors and is Chairman of the House Committee and Vice Chair of Long Range Planning Committee.

Ed and Cindy have had a life-long interest and love of wine. They have passed their love of wine on to their children who Ed believes now know more than he. Ed likes to try new wines regardless of vintage or source and then buy quantities of selected favorites (mostly red). Ed has not collected much as he feels that wine is to be enjoyed first - collected later.

#### Rod and Connie Krebs

Rod and Connie take pride in being life long residents of Codorus Township where they have a 200+ acre farm. They have two daughters, Heather and Holly who live nearby. Heather lives in the restored original farmhouse on the farm and Holly lives in Glen Rock in Rod's original homestead.

Besides being a gentleman farmer, Rod is President of Springfield Contractors, Inc., a heavy equipment/earth moving firm that specializes in residential developments. Rod is also involved with Codorus Valley Bancorp, Inc. and Peoples Bank, a Codorus Valley Company where he serves as Chairman and Director.

Rod is an avid hunter and travels all over the world in his quest of prized bighorn sheep. Rod is a Past President of the Foundation for North American Wild Sheep, a wildlife conservation organization "Dedicated to Keeping Sheep on the Mountain". Both Rod and Connie are active in Grand Slam Club/Ovis, an organization of hunter/conservationists dedicated to improving and perpetuating wild sheep and goat populations worldwide. Connie is active in the Women's Club

of Glen Rock, does a lot of volunteer work with the local Girl Scouts. She also volunteers as a chaperon on student overseas trips with the last one to France.

### Dave and Cookie Metzler

Dave and Cookie are longtime residents of Mechanicsburg, PA who actually grew up in Colorado and moved to Pennsylvania in 1979. They own Carlisle Carrier, a for hire motor carrier based in Mechanicsburg, with operations in the 15 Middle Atlantic States, transporting primarily food products. It is very much a family business as Dave is President and CEO, Cookie is VP of Safety, their daughter runs the business day to day and their son is involved in the daily management of the facilities.

Dave is on the Tres Bonne Anne board; an organization that produces events honoring wine and wine makers to earn money to support The Whitaker Center for Arts and Sciences and Cookie has just been asked to join the Whitaker Center board. They have served on boards for local "Y" organizations and have a small family foundation that helps local efforts.

Dave says that he is a struggling student of wines and knows a little but enjoys a lot. They like sampling a variety of productions and have a "small" collection of 1900 bottles mostly cellared for consumption.

### Bill and Claudia Parks

Bill and Claudia are relatively new to the York area having moved from Scottsdale, AZ in 2006. Claudia is a retired RN/Nurse Consultant in Law and Bill is now retired from the homebuilding industry that brought him to York.

Claudia serves on the Memorial Hospital Auxiliary Board as its Historian and is also on the membership committee. Bill is a member of the Downtown Rotary and is active in the Preserve Planet Earth Committee. They are members of the Country Club of York where Bill enjoys golfing and Claudia is involved in the Book Club, Entertainment Committee and Knitting.

Both Bill and Claudia have enjoyed wine for many years. But it was not until they moved to York and bought a house with a 750 bottle wine cellar that they have wanted to learn more about the finer points of wines and collecting wines. Bill is also a sometime woodworker and has refurbished a used wine barrel into a cabinet for the cellar.

### Wayne and Karen Umland

Karen and Wayne lived in Wayne, PA (western Philadelphia suburbs) before moving to York in 1997. They moved here as a result of a career change. Wayne was asked to join Glatfelter Insurance Group in June 1997 as Executive Vice President and Chief Information Officer.

Karen and Wayne became active in the community right away. Karen got involved in the Byrnes Health Education Center and is a member of their Board. She is also active in the York College Auxiliary and the York Symphony Orchestra Association. Wayne sits on the Board of the Cultural Alliance of York County, is Vice President of the York County SPCA and sits on the Board of the York Symphony of which he will be President in 2009-2010. Wayne also serves on the Advisory Board of the YWCA.

Wayne and Karen became actively interested in wine in the early 1990s. Wayne's previously employer was bought by Leucadia National Corporation, a company which also owned Pine Ridge Winery in Napa. That association and visits to the winery got them hooked!

## Incoming President's Message

By now you have received the calendar of events for next year. As you can see we have volunteers who have selected beautiful and interesting venues for their event. A number of private homes will be graciously shared with us. Kay and I have always especially enjoyed the events held in member's homes.

I would like for us to start thinking "out of the box" for new events and venues. Does the food have to be strictly gourmet? How about a member's special chili recipe or even a "sampling" of several recipes set off with some really good wines? Maybe a covered dish meal or progressive dinner. I know there are some members who live within walking distance of each other. If you have a home that accommodates fewer people, set a limit to the number of guests. Do you enjoy a more casual setting? Volunteer for a casual tasting. What if members volunteered to bring their favorite vintage of Viogner (Kay's preferred wine) or Red Zinfandel (my favorite)? The cost would be less for everyone attending.

In closing I am excited about next years line up of events. Remember to invite your guests if space allows.

Thank you so much to those who have volunteered for this coming year. I know great plans are in the works. If you need help, don't be afraid to ask. We have lots of knowledgeable, experienced members to help out. Participation will enhance your experience with IF&WS and is critical to our success.

Cheers!  
Bob Borden



*York Chapter of the IW&FS*  
**2009/2010 Scheduled Events**



<b>Fall '09 Tasting (Sept 13<sup>th</sup> 2009)</b> <b>Krebs Residence</b>	<b>Rod and Connie Krebs</b>
<b>Fall '09 Dinner (Oct 11<sup>th</sup> 2009)</b> <b>Shepard Mansion, Hanover</b>	<b>Bill and Claudia Parks</b>
<b>Winter '10 Tasting (Feb 6<sup>th</sup> 2010)</b> <b>Long Residence</b>	<b>Geo and Bambi Long</b>
<b>Spring'10 Dinner/Road Trip (April 16-20 2010)</b> <b>Union League, Philadelphia</b>	<b>LC and Marie-Noelle</b>
<b>Summer '10 Tasting (June/July 2010)</b> <b>Crooks Residence</b>	<b>Ed and Cindy Crooks</b>
<b>Annual Meeting (Sept 2010)</b> <b>Covered dish/Picnic (t/b/a)</b>	<b>Bob and Kay Borden</b>



*Enhancing the Intelligent Sharing of Good Food and Fine Wine  
Amongst Friends*