

PROCEEDINGS OF THE SOCIETY

THE FIRST MEETING

The First Meeting of the Wine and Food Society took the form of a Luncheon, which was served at the Café Royal, on the 14th November 1933, the President of the Society, Mr. André L. Simon, taking the Chair. The fare and wines on that occasion had been selected to make known to the Members some of the most typical dishes of Alsace and some of the Best Alsatian wines. The Menu, list of wines, and some accompanying Notes upon both, were as follows:

MENU

Le Hors d'Oeuvre Alsacien
La Perdrix aux Choux
Le Fromage de Munster
Le Gougloff de Colmar
Compote de Mirabelles

WINES

Dopff's Reserve Riesling 1929
Dopff's Gewürtztraminer 1929
Dopff's Grande Reserve Traminer 1928

The informative Notes accompanying the above stated:

La Perdrix aux Choux. A partridge, in French gastronomic parlance, is always masculine, whatever its sex, when young and tender: *un perdreau*. When no longer young nor quite so tender, it is invariably feminine: *une perdrix*. The spit and an open fire and its own juice suit the *perdreau* admirably, but the *perdrix* is at her best in a soft nest of well-cooked cabbage. The cabbage is no friend of Bacchus, but it contains more vitamins than any other vegetable: hence the important place it holds in all school refectories. The smell of the cabbage is worse than its bite. Cabbage is too often served in a dead and dull condition—drowned; and yet it responds admirably to artificial respiration: all water must be got rid of first and then butter or bacon fat given without stint.

Gougloff de Colmar. The *gougloff* or *gougelhof* is full of goodness and as inevitable in Alsace, upon all festive occasions, as the Christmas pudding is in England at and after Christmas. It is not so sweet as to spoil the enjoyment of one's wine; on the contrary, it mops up wine as quickly as the best blotting-paper takes up ink, and it helps to make that 'just one more bottle' as inevitable as enjoyable.

Alsatian Wines. There are some 20,000,000 gallons of wine made in Alsace, on an average, every year, and about two-thirds of this large quantity of wine is drunk by the Alsatians themselves. The rest is sold mostly in Paris and the South of France, but small quantities are also shipped from time to time to all parts of the world. The vineyards of Alsace are situated mostly upon the lower slopes of the main Vosges range of mountains, facing the Rhine. In many of the Alsatian vineyards the varieties of grapes grown are the *Elbing*, the *Burger*, and other common sorts from which it is impossible to make any but the most 'ordinaire' of wines, only fit for local consumption. It is only in those vineyards where the *Riesling*, the *Traminer* and other fine grapes are grown that it is possible to obtain, in sunny years, fine wines fit for export.

