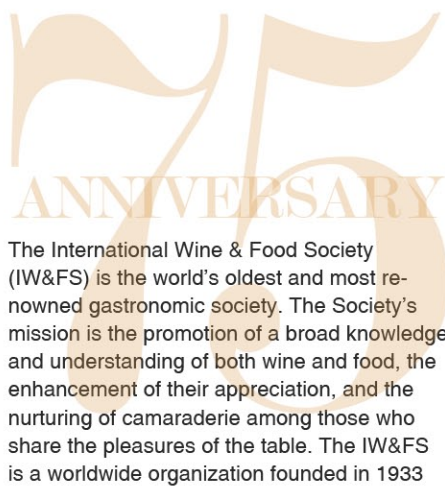


André Simon (1877–1970)



The International Wine & Food Society (IW&FS) is the world's oldest and most renowned gastronomic society. The Society's mission is the promotion of a broad knowledge and understanding of both wine and food, the enhancement of their appreciation, and the nurturing of camaraderie among those who share the pleasures of the table. The IW&FS is a worldwide organization founded in 1933

by André L. Simon, CBE, Legion d'Honneur (1877–1970), who was renowned as a bibliophile, gourmet, wine connoisseur, historian and writer. In his words, the purpose of the Society "is to bring together and serve all who believe that a right understanding of good food and wine is an essential part of personal contentment and health, and that an intelligent approach to the pleasures and problems of the table offers far greater rewards than the mere satisfaction of appetite." Simon's energy and charm ultimately enabled him to generate branches throughout the world so that today there are more than 8,000 members in 150 branches in 40 countries.

André L. Simon was unrivaled in his contribution to the "art of good living". Born in Paris, he came to London in 1902 as the English agent for the champagne house of Pommery and Greno. A year later, the editor of the Wine and Spirit Trade Review commissioned him to write twelve articles on the history of the champagne trade in England. Bitten by the bug of "printers ink", Simon went on to write over 100 books and pamphlets on wine and food. Simon's knowledge of wine and food was encyclopedic, and his literary style is imaginative, clear, concise and distinctive.

Simon collected wine books all his life, and his personal collection was one of the finest ever assembled by an individual. His love of books is well described by Hugh Johnson in the foreword to the Holland House facsimile reproduction of *Bibliotheca Vinaria*: "His senses of sight and touch were as well developed as his famous sense of taste. Books to him were objects of physical attraction. I remember many occasions when he took book after book from his shelves for me to admire their print, their woodcuts or their bindings."

He was one of the founders of The Wine Trade Club, and at thirty-two was elected its first president. He also founded the Saintsbury Club, a prestigious London dining club which still meets biannually.

In 1932, at the age of fifty-five, his life seemed shattered when he was discharged as Pommery and Greno's agent. But his bitterness and vow never to have any more to do with the wine trade were short-lived. Within months he was on his way to Madeira, and upon his return he attempted, unsuccessfully, to revive his adopted country's interest in Madeira wines. Shortly thereafter, he contracted with Constable, publishers, to edit a series of popular books on wine.

With the help of his friend, AJA Symons, Simon came upon the idea of forming a wine and food society, with Simon responsible for the dinners and tastings and for editing the quarterly journal that came to be known as *Food and Wine*. The idea quickly proved to be popular and within three weeks of its inception there were 232 members and the inaugural meeting was held at a luncheon at the Café Royal on November 14, 1933. The Wine and Food Society—later The International Wine and Food Society—consumed much of his time for the remainder of his life.

Simon believed that "a man dies too young if he leaves any wine in his cellar," and in keeping with that philosophy, only two magnums of claret remained in his personal cellar when he died at the age of ninety-three.



RECEPTION

Crémant d'Alsace Brut Rosé, Lucien Albrecht

DINNER

Tarte à l'Oignon et aux Lardons cuite au four
Salade Frisée et Vinaigrette à la Moutarde
Baked Onion Tart with Bacon
Curly Endive Salad, Mustard Vinaigrette

2002 Riesling "Les Murailles", Dopff & Irion

...

Bisque d'Homard au Cognac avec Crème Fraiche
Lobster Bisque with Cognac, Crème Fraiche

*1997 Tokay Pinot Gris "Cuvée St. Catherine",
Vendages Tardives, Pfaffenheim & Gueberschwihr*

...

Médallions de Cerf Grillés
Sauce aux Girolles

Croquettes de Pommes de Terre
Grilled Venison Medallions
Chanterelle Mushroom Sauce
Potato William

2001 Château Belgrave, Haut Médoc

...

Sorbet à la Poire
Liqueur à la Poire William
Pear Sorbet
"Poire William" Liqueur

...

Crêpes Suzettes
Sauce au Grand Marnier et à l'Orange
Crème Glacée à la Vanille
Crêpes Suzettes
Grand Marnier and Orange Sauce
Vanilla Ice Cream

1986 Château Rieussec, Sauternes

November 13, 2008
Executive Chef: Michel Jacob

