



# The Cork & Fork

## AIWF Monterey Bay Quarterly Newsletter

Spring/Summer Issue 2016 • Vol II, Issue 2

Editor/Designer: Amy J McDonald

### PRESIDENTS WELCOME

Dear AIWF Members & Readers

We are still buzzing over the April 30 Bubbles of the World event and the incredible private venue that our Board Member, Maria Finkle, organized to host the event! A spectacular view of the Monterey Bay, a wonderful selection of sparkling wines from our resident Master Sommelier, Catherine Fallis (aka: The Grape Goddess) and a pristine sunny day combined for an unforgettable event!

The foggy weather is here but we have several upcoming events to cheer you up! On May 16, Mary will be hosting the second "History of Food" potluck dinner and I am very proud to announce the always popular Film in the Forest event will be returning to the Carmel Forest Theater on June 29. Tortilla Soup is a wonderful unknown movie starring Hector Elizondo and Raquel Welch. See last page of newsletter for event details.

Your Board will provide a Mexican themed buffet dinner, wine, a raffle and the charming atmosphere that only the Forest Theater can provide!

We are also very proud to be maintaining our close relationship with Rancho Cielo in Salinas and have just awarded two \$2000 culinary scholarships to their top graduating seniors!

Please keep attending our events and support AIWF as we continue to provide first class wine and food education to the Monterey Bay and Central California!

*AIWF Monterey Bay Co-Chairs  
Evan Oakes & Sal Gargone*

### UPCOMING 2016 EVENTS CALENDAR

#### June 29, 2016

Dinner & a Movie  
Carmel Forest Theater  
Details Enclosed

#### July 11, 2016 – Save the Date

Restaurant Rendezvous  
Details to Come via Email Soon

#### Fall 2016

- Days of Taste® Program
- Book Club
- Members Event
- Women of Wine Gala
- History of Food Pt 3

Event details will also be sent to AIWF Members & Opt-in Mailing List as they are updated. To signup click here: [Newsletter Signup](#)



**AIWF Monterey Bay**  
**PO Box 1858**  
**Monterey, CA 93942**  
**(831) 624-0830**





## RECENT AIWF EVENTS

### *Gathering of the Disciples & Les Dames d'Escoffier*



Chef Jason Giles, Darryl Griffith and Sonny Petersson



Wendy Brody, Paul Lee, Guest and Susie Brusa



Christina Hertzog, Roxanne Anderson, Donna Stewart, Jeannie Fromm and Diana McBride



Allan Kersgard, Cheryl & John Pisto, and Guests





# RECENT AIWF EVENTS

## *Gathering of the Disciples & Les Dames d'Escoffier*



Michel Escoffier



Disciples John Pisto, Jason Giles, Glen Hammer Michel Escoffier, Mary Chamberlin, Dr. Ron Chaplan, Wendy Brody, Michael Mastrocola, Tene Shake, Paul Lee and Rich Pepe

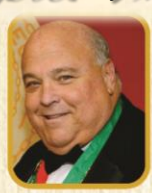
### *Disciples Inducted*



Dr. Ron Chaplan



Chef Jason Giles



Chef Glenn Hammer



Michael Mastricola



Chef John Pisto

### *Les Dames Inducted*

Catherine Fallis | Maria Finkle | Ann Hougham | Laurie Parsons | Jennifer Roux | Donna Stewart





## RECENT AIWF EVENTS

# Bubbles of the World

With Master Sommelier Catherine Fallis, Planet Grape



Master Sommelier Catherine Fallis and Samantha Cesmat, Hospitality Director of Caraccioli Cellars, Sabering Magnums of Schramsberg Champagne and Caraccioli Cellars

**April 30, 2016 - Bubbles of the World** took place at a stunning private residence in Carmel on a breezy late spring afternoon. The view included pristine coastline and forested hilltops and the roar of cars racing at Laguna Seca drifted through.

Sparkling wines from around the world were selected by Master Sommelier Catherine Fallis. She and her sommelier team served bubbly from Spain, Italy, France and California, including the rare Montenisa Franciacorta and magnums of Champagne Pol Roger Brut. Catherine sabered magnums of the Pol Roger along with 2009 Schramsberg Brut Rose Napa Valley and Caraccioli Brut Cuvee Santa Lucia Highlands. To kick off the event, Catherine sabered in tandem with Caraccioli Cellars Hospitality Director Samantha Cesmat, making an already rare sighting that much more unique.

A silent auction featured a spectacular array of culinary and lifestyle goods and services, and every item was bid on multiple times.





# RECENT AIWF EVENTS

## BUBBLES OF THE WORLD



Master Sommelier Catherine Fallis with AIWF Monterey Bay Chapter Co-Chair Evan Oakes



Mike Marotta



Sommelier Jessica Carvalho, Planet Grape with Samantha Cesmat, Hospitality Director of Caraccioli Cellars





# RECENT AIWF EVENTS

## BUBBLES OF THE WORLD



Frankie Appling, Joan Peak and AIWF Nat'l Vice Chair Mary Chamberlin



AIWF Monterey Bay Co-Chair Evan Oakes and Paige Burkes of Jefferies Catering



Culinary Students of Rancho Cielo



Guests taking part in Silent Auction





# PLANET GRAPE'S GUIDE TO ENJOYING CHAMPAGNE

by Master Sommelier & AIWF Monterey Board Member  
Catherine Fallis, aka grape goddess® Planet Grape, LLC

## Storage

Store Champagne in a cool, dark place away from heat, light, vibrations and severe temperature variations. Champagne is ready to drink upon release, and, for the most part, does not improve with age. Bottles do not need to be stored on their sides.

## Chilling

Before serving, chill the wine well but do not freeze it. Place the bottle in a bucket filled with ice and just enough water to make a "thick soup" for 30 minutes. Better yet, always keep a chilled bottle in the fridge just in case.

## Opening

The pressure in a bottle of Champagne is equivalent to that of a bus tire, or about 90 pounds per square inch. Slant the bottle at a 45 degree angle away from guests. Put a thumb on the cork, untwist and loosen the wire muzzle.

Grasp the cork firmly, twist the bottle slowly and let the pressure help ease out the cork while maintaining greater pressure on it. A maiden's sigh is the sound to aim for, not a loud pop.

## Sabering

In times of triumph French officers under Louis XIV, and later, Napoleon's gallant soldiers – the Hussars – opened Champagne with a strong blow from their swords. Napoleon is known to have said, "*Champagne! In victory one deserves it; in defeat one needs it.*" The tradition continues, though French cavalrymen often practice on beer bottles first. Once they have mastered the technique, they show their skill by riding at full gallop past ladies holding up bottles of Champagne for them to saber. This is a spectacular start to weddings, feasts, formal dinners, and other special occasions. The author is a professional sabreuse – [check it out here](#):

## Service

Serve in tall flute or tulip glasses at a temperature of 42-47 degrees or to your liking. Pour a small amount into the glass, allow the bubbles to liquefy, then top up to about 2/3 full. An interesting custom involves drinking Champagne from a lady's slipper or high-heeled pump.

If you enjoy coupes, by all means use them. Gas will dissipate much more quickly, but in this case the taste of the base wine comes to the fore.

## What to do with Leftovers

Champagne stoppers are the only way to fully protect the gas. Interestingly, some Champagnes taste fuller and more mellow the next day.

For my latest Champagne and sparkling wine reviews, please visit

[http://winereview.planetgrape.com/category/sparkling\\_wines/](http://winereview.planetgrape.com/category/sparkling_wines/)



## RECENT AIWF EVENTS

# ST. PATRICK'S DAY AT MUNDAKA

### Monterey Bay Chapter Celebrates St. Patrick's Day

March 17, 2016 - St. Patrick's day was celebrated at Carmel-by-the Sea's Mundaka Restaurant with a sold out, full house crowd of AIWF "Irish wannabe" revelers. Owner and AIWF Board Member Gabe Georis kicked off the festivities with complimentary green beer and sangria. AIWF Co-president Evan Oakes and his clan suited up in glitzy green for the occasion, as did a few others. Recently inducted Escoffier disciple, Dr. Ron Chaplan, attended with his friends and new AIWF members, including Pam and Russ Fadel. Popular Chef Brandon Miller prepared an authentic Irish feast. On the chef's menu: a trio of scrumptious appetizers followed by a family style meal of his unique recipe of Irish potatoes and mounds of corned beef and cabbage served in huge, black, sizzling skillets. As a finale, chef's rum raisin bread pudding with green whipped cream drew even more raves!

### Erin Go Bragh...IRISH FOREVER!

Look for the chapter's next restaurant rendezvous coming up soon!

*Submitted by Michele Axley*

**Passed Appetizers**  
Assorted Irish hors d'oeuvres

**Main Course**  
Traditional Corn Beef & Cabbage with Irish Biscuits

**Dessert**  
Green Bread Pudding

**Complimentary**  
One Glass Green Beer OR Green Sangria per person



AIWF Members & guests dressed in festive green and enjoyed a fabulous St. Patrick's Day Feast prepared by Chef Brandon Miller while sipping on green beers and sangria.

# m u n d a k a

Mundaka Restaurant is located at 7<sup>th</sup> & San Carlos in Carmel-by-the-Sea. It is a lively Spanish style tapas bar serving locally sourced seafood and a menu acquired from local purveyors. Opened in 2009, talented musicians and artists regularly perform there.





## RECENT AIWF EVENTS

### Books for Cooks – Book Club (March 2016)

AIWF Monterey Bay Members gathered to review a tremendous story about the Pioneer of the American Kitchen – Chuck Williams in William Warren's *Merchant of Sonoma*. The group shared some wine, appetizers and some of their favorite stories about Chuck.

**Next “Books for Cooks”** Gathering will be in September where we will be reviewing: ***Tangled Vines, Greed, Murder, Obsession, and an Arsonist in the Vineyards of California*** by Frances Dinkelspiel. So purchase now and enjoy this summer read!



Williams-Sonoma  
Founder Chuck Williams

### History of Food – Part 2 (May 2016)

Mary Chamberlin recently hosted part 2 of the National Geographic series on the History of Food. This episode, called *Carnivores*, was very enlightening. One primatologist claims that cooked meat may have started it all: Once prehumans heated their food, their bodies obtained more energy, causing them to reproduce better and survive longer. Humans' insatiable appetite may have eaten its way through prehistoric beasts, effectively modifying the food chain and, consequentially, the landscape. The next step was to take food on the road, and, after realizing salt could be a preservative, the Romans did just that to help expand their empire.



**Look for Part 3 late this summer – Sugar Rush**





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The Cork & Fork

## FOUNDER'S CORNER



### **Dear Foodies, You Can Now Airbnb Julia Child's House in Provence...Yes, the original kitchen is still intact**

Cancel your Boca trip: Starting this June, it's officially possible to [Airbnb](#) the adorable little "vacation" cottage in the French countryside where Julia Child used to cook and entertain with her hubby from 1963 to 1992.

See, last year after Sotheby's put the house on the market, it was snapped up by a Colorado-based couple who decided to turn it into a culinary retreat for budding chefs (also, Julia super-fans). That plan is still in motion--the official "La Pitchoune" is [scheduled to open](#) in 2017--but in the meantime, you can Airbnb the adorable stone and stucco-tile roofed cottage for the bargain rate of \$590 a night.

Yep, the 3-bedroom, 3-bathroom home comes with charming gardens (where Julia no doubt planted and picked her produce), an outdoor terrace and sweeping views of Provence. But the real piece de resistance is the kitchen--the only one of Child's to remain intact.

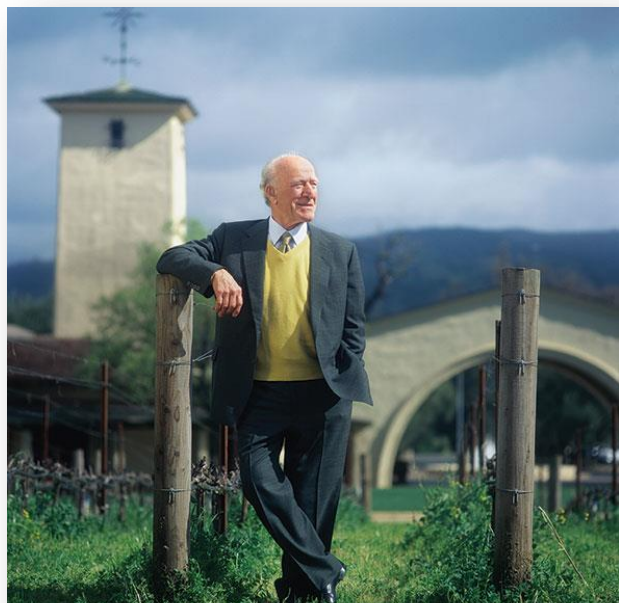
So phone in your five best foodie friends and get working on that cassoulet...





## FOUNDER'S CORNER

### Robert Mondavi Winery 50th Anniversary



Robert Mondavi, Co-Found of The American Institute of Wine & Food

2016 rings in a very special new year as it's the 50th anniversary of the Robert Mondavi Winery. All year, we will celebrate the man whose passion and determination brought California wine to the world, and whose ambition continues to inspire us today.

**You're invited to join RM Winery for an anniversary party!** It'll be a festive day and everyone's welcome for live music, cooking and art demonstrations, wine tastings, and entertainment.

**Date:** July 16, 2016

**Time:** 12:00pm to 4:00pm

**Location:** Robert Mondavi Winery, 7801 St. Helena Hwy, Oakville, CA 94562

**Cost:** Complimentary

**Parking:** Free but space is very limited - first come first served

#### Anniversary Party Events Include:

- **Winery Tours** of the To Kalon Cellar and barrel room
- **Cooking Demonstrations** from Chef Cindy Pawlcyn, Chef Bob Hurley, Chef Victor Scargle, and Chef Giovanni Guerrera
- **Wine Tastings**
- **Wine Seminars** with on-site wine educators
- **Horse-and-buggy rides** through the To Kalon Vineyard
- **Painting Demonstration** by Channing Rudd
- **Musical Entertainment** from Ballet Folklorico el Valle St. Helena, River School World Percussion, Shelby Lanterman, and Full Chizel

**Be advised this is a free event and certain to fill up fast - be sure to arrive early. We can't wait to see you here! <http://www.robertmondaviwinery.com/50>**





## AIWF MONTEREY BAY MEMBERSHIP

### BUSINESS MEMBERS

We would like to acknowledge and thank our Business Members who support our Chapter: **“Click logos” to learn more about these businesses**



### BUSINESS MEMBERSHIP

Last Year The AIWF Monterey Bay Chapter developed 2 “new” business membership categories:

“The Wine Cellar”

“The Dining Table”

To learn more contact Mary Chamberlin at (831) 624-0830

### NEW MEMBERS

**AIWF Monterey Bay is please to announce the following 2016 New Members:**

Frankie Apping  
Uta Bone  
Dirk & Deborah Etienne  
Russ & Pam Fadel  
Catherine Fallis  
Harry & Maria Finkle  
Linda Foley  
Jeannie Fromm  
Suzanne Frueh

Carolyn Geisler  
Linda Glenn  
Glen Hammer  
Robert & Carolyn Jenkins  
Pamela Jones  
Mary Jo Lefko  
Diane McBride  
Thomas Nash  
Louise Nelson

Jack & Jan Peat  
Greg Profeta  
Robert & Judith Profeta  
Ed & Gail Quinnan  
James & Linda Riggio, Jr.  
Mike & Pam Smith  
Alan Vavrin  
Alan & Helayne Williams

**To become a member of The AIWF [CLICK HERE](#)**





## FROM THE KITCHEN

### Mexicali Tortilla Soup

Submitted by Mary Chamberlin

#### Vegetable Mixture

3T olive oil  
3 carrots, sliced  
½ bunch celery, sliced  
2 onions, chopped  
½c flour

#### Bean Mixture

6c beef Broth  
½c long grain rice  
15oz kidney beans, drained  
15oz stewed tomatoes,  
Mexican style  
4oz (½c) green chili salsa  
15oz garbanzo beans, drained  
4oz (½c) black olives, sliced

#### Meat Mixture

1 large onion, chopped  
3 garlic cloves, chop fine  
1lb ground beef  
2T chili powder  
2T cumin powder  
Salt & pepper to taste

1. Sauté the onion, garlic and ground beef in olive oil in heavy skillet until onions are soft and meat is browned – about 15 minutes. Add the chili powder, cumin and pepper while cooling.
2. Sauté the carrots, celery and onions in olive oil in a large soup pot until the vegetables have a nice glaze and are tender. Stir in the flour and let rest off the fire for 1 minute.
3. Then add the Bean Mixture ingredients to the pot.
4. Lastly, add the cooked meat mixture to the soup pot. Cook covered for 30 – 45 minutes.

Serve with tortilla chips and sour cream.

### Chef Tammie's Cornbread

Pastry Chef at Escoffier Schools International

4.5 oz AP Flour

1c cornmeal

1T baking Powder

½c granulated sugar

¼c honey

2 eggs

1c milk

2oz butter, melted (4 T or 1/8 lb.)

1tsp salt

1 ear fresh corn

1-2 jalapeno peppers, diced small

1 small onion or one large shallot

Cheddar cheese to taste

1. Preheat convection oven to 350 °F. (Increase heat to 375-400 if using conventional oven)
2. Sift dry ingredients into a bowl and set aside
3. Remove kernels from the corn cob; small dice the onion or shallot and the pepper. Place in sauté pan with about 1 Tbsp canola oil. Saute' until lightly browned
4. Prepare the wet ingredients in a pourable container, whisking eggs until incorporated with the milk
5. Pour the wet ingredients into cornmeal mixture and stir until combined. Fold in corn, peppers and onion.
6. Using a portion scoop, drop batter into muffin tins that have been sprayed with release spray...or bake in prepared hotel pan.
7. Bake 15-20 minutes until golden brown.





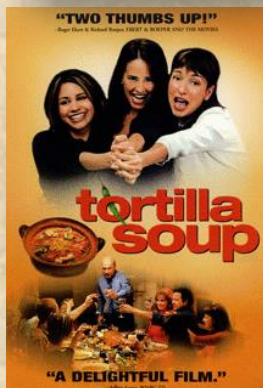
MONTEREY BAY

# AIWF Monterey Bay Presents... Dinner & A Movie

Date: Wednesday, June 29, 2016  
Time: 7:00pm - Mexican Buffet Dinner  
Movie to Follow  
Location: [Carmel Forest Theater](#)  
Movie: Tortilla Soup



Mexican Dinner Buffet Included. Hahn Estates is our wine sponsor. However, it is okay to bring your own wine or beverage. Dress warm



Three grown sisters, Maribel (Tamara Mello), Leticia (Elizabeth Peña) and Carmen (Jacqueline Obradors) try to cope and live with their father Martin (Héctor Elizondo); a veteran chef who is slowly losing his sense of taste. Martin has one simple rule: be at home for Sunday dinner and attendance is both mandatory and non-negotiable. A rift in the family develops when the sisters develop relationships and an obnoxious woman (Raquel Welch) sets her sights on Martin's affections.

**Cost:** \$30/per person  
**RSVP by 6/24:** Evan Oakes at (831) 761-8463

Payment by check is preferred

Make checks payable to AIWF Monterey Bay

Mail to: AIWF Monterey Bay

PO Box 1858, Monterey, CA 93942

Credit Cards:

Call Dorothy Johnson (831) 655-0970

