

Around the World through Wine

By Patrick S. Emanuel, *Vice Chargé de Presse*

VICE CHARGÉE DE MISSIONS HONORAIRE RITA HECKROTTE and her husband, Jim Roxlo, welcomed Chattanooga Bailliage members to their home on May 15, 2010. Their Spanish-style villa, which has its own vineyard, overlooks the White Oak Mountains and downtown Chattanooga. The front and back terraces provided breathtaking views during our virtual international wine adventure.

Wine educator Brian Leutwiler acted as our tour guide. Our journey began in Spain with Cristalino Cava Brut. We then enjoyed three exquisite whites: a Recanati Sauvignon Blanc from Israel; a Höppler Grüner Veltliner from Austria; and a Boekenhoutskloof Semillon from South Africa. A Domaine Tempier Bandol Rosé from France served as a transitional wine. For the rest of the evening, we traversed red-wine terrain, stopping in New Zealand for Daniel Schuster Omihi Pinot Noir, Chile for Viña von Siebenthal Reserve Carmenère, and Australia for Penfolds RWT Shiraz. Mr. Leutwiler offered entertaining anecdotes and trivia about the selections.

Vice Chargée de Missions Honoraire Heckrotte was our “chef de jour,” having designed a tantalizing menu. With each wine, she and her staff presented equally impressive culinary offerings, among which were carpaccio, shrimp ceviche, rosemary mushroom caps, marinated lamb chops, and beef tenderloin. It was a first-class experience that no airline could have rivaled! Thanks to Vice Chargée de Missions Honoraire Heckrotte and Mr. Leutwiler, we toured the world without risking the hassles of lost luggage or stolen passports. ☒



Elizabeth Hoskins, Jim Hoskins, Chevalier Rudy Carlson and Chevalier Clint Blumer.

Vice Chargé de Missions Robert Crabtree, Vice Chargée de Presse Hon. Catherine Crabtree and Bailli Warren Barnett.



The Magic Kitchens of Johnson & Wales



1 Chef/Instructor Roger Ruch.

2 Maître Rôtisseur Traiteur June Zieff and Janice Spahn.

3 Chef/Instructor/Fort Lauderdale Professionnel du Vin Yves Payraudeau and Chambellan Provincial/Bailli Charles Radlauer.

By Nancy Radlauer, *Vice Chargée de Presse*

ON NOVEMBER 20, MIAMI BAILLIAGE MEMBERS GATHERED for a Mediterranean cooking class and B.Y.O.W. luncheon at Johnson & Wales University. Early-morning arrivals donned aprons and toques and chatted over coffee and pastries. Members searched their cellars, unearthing libations to contribute. Whimsical centerpieces of mini colanders, serving utensils, and recipe booklets served as take-home favors.

After receiving safety directives, we positioned ourselves at our stations, ready for our assignments. Colorful tagines, bowls of spices, and etched brass teapots enhanced the Moroccan theme. Furthering the concept were such spectacular dishes as roasted squab *bastilla*; phyllo packets with minced squab, saffron, turmeric, and ginger; date and almond ratatouille; and codfish dressed with *chermoula* of cumin, chilies, garlic, and lemon. We observed techniques for deep frying mint and basil and creating decorative tomato florets. All morning, simmering clove and spice aromas conspired to seduce our senses.

While feasting on the fabulous bounty and sipping wines brought by members, our group of “chefs” bantered over whose offering was the best. Chambellan Provincial/Bailli Charles Radlauer then presented Johnson & Wales with a check for \$2,700 from funds raised at an earlier bailliage event for culinary scholarships. We also thanked Chef/Instructors Roger Ruch and Fort Lauderdale Professionnel du Vin Yves Payraudeau. The organizational talents of Johnson & Wales staff, coupled with Miami confrères’ gusto for life and learning, resulted in an outstanding interactive cooking adventure. ☒