

THE FORTY-SEVENTH MEETING OF
THE WINE AND FOOD SOCIETY

A COUNTRY LUNCHEON

HELD AT THE HIND'S HEAD HOTEL, BRAY-ON-THAMES

ON WEDNESDAY, JULY 28TH, 1937

M. André L. Simon, President of the Society, in the Chair

THE FARE

APPETIZERS

SORREL SOUP

LOBSTER SALAD

STEAK, KIDNEY AND MUSHROOM PIE

FRENCH BEANS

NEW POTATOES

FRUIT SALAD

COFFEE

THE WINES

ALAMBRA SHERRY

BÂTARD MONTRACHET 1933 (Louis Poirier)

CH. MOUTON-D'ARMAILHACQ 1929

CH. RAYNE-VIGNEAU 1923

Chef: Miss Beatrice Worsley

THE FARE

SORREL SOUP. This is so good, yet so simple to make, so inexpensive and so wholesome, that Members may be glad to have the recipe and try it at home. There is really but one difficulty about sorrel soup, and it is to get the sorrel. Perhaps because sorrel is a weed, and so grows easily and spreads rapidly, comparatively few gardeners have the good sense of Mine Host Barry Neame to give up a corner of their garden to it. A handful or two is all that is needed, but it must be fresh. Pick it over and remove all stalks; then cut it up roughly and mix it with cut up leaves of curly chervil, also freshly picked if possible. The rest is quite simple. In an earthenware pan, for choice, put a tablespoon of fresh butter, and when it is all but melted, put in your sorrel-cum-chervil and let it cook in butter, stirring smartly all the while, until it looks like a little green *purée* rather thick. Then add two cups of water, salt and pepper, and let it simmer for half an hour. Then, though it is not necessary, put it through a sieve if required. What is very necessary is to add at this stage of the proceedings some really fresh cream, and re-heat the soup on the fire, taking care not to let it come to the boil again. The time has now come to serve it. Warm your soup tureen, and when warm, put in it a lump of fresh butter and the beaten yolks of two eggs, and then pour the soup into the tureen, stir it well and serve it at once.

LOBSTER SALAD. The Lobsters are small and tender, the lettuce crisp and pale; both very good, but no better than the best little lobsters one may get elsewhere; where there is just the little difference that makes all the difference is the Mayonnaise; it has the lively finish that is so pleasant—and so easy to put in, since the whole secret is to add some freshly picked and finely chopped chives.

STEAK, KIDNEY AND MUSHROOM PIE. The mistake often made by the economically minded is to imagine that any cut will do for a pie, but no such mistake is ever made by Mine Host Barry Neame, who has never yet been praised for being economically minded. The steak for this pie was the best rump-steak, just as the paste was made with best butter and none of the patent fats so admirably advertised. In case any uninitiated Member should ask himself or herself why the kidneys are not more to the fore, it may be as well to let out of the pie the secret of its super-excellence; the kidneys are minced, some of them,

and others are just chopped up and the result is that instead of meeting occasionally a firm, even if not a hard, piece of kidney, you have the whole of their flavour and goodness in the rich, brown gravy.

THE WINES

ALAMBRA SHERRY. This excellent sherry has nothing to do with Granada. It comes from Jerez de la Frontera, and it achieves the perfect balance between dry and sweet which is so rare.

BÂTARD-MONTRACHET 1933. This is a great wine made in far too small quantity by a *vigneron* who owns the best part of the Bâtard vineyard, that which is nearest to the *Grand Montrachet*. Because his vines are few they are all the more precious to him and he can give them a far greater measure of personal attention, both during their growth and at the time of the vintage, when it is so important that the grapes brought to the press be perfectly ripe and free from all blemish. There can be little argument about the place which belongs to the white wines of Burgundy in the noble *cortège* of the wines of France: they come first.

MOULTON-D'ARMAILHACQ 1929. This delicious Claret is the neighbour of and first cousin to the Mouton-Rothschild, which is at the top of the second growths of the Médoc, and has been challenging in quality and price the first growths during the last decade. Twenty years hence, the Mouton-Rothschild will be at the height of its form and the Mouton-d'Armailhacq probably lagging behind, but to-day the latter is far readier and more acceptable.

RAYNE-VIGNEAU 1923. The hot summer of 1923 was even more favourable to the wines of Sautesnes than to those of the Médoc. Château Rayne-Vigneau, a first growth in the Bonnes district, is well known for the care taken in the growth and making of its wines. Just as the *Montrachet* admirably opened the *cortège*, so does this remarkable Sautesnes bring it to a sweet finish with great charm and dignity.