# Mastering the Art of French Drinking



### **PARTIES**

## Beaujolais Nouveau

November 28, 2009

The wonderful thing about French wines is that they go so well with food....Knowledge of wines is a lifetime hobby, and the only way to learn is to start in drinking and enjoying them, comparing types, vintages, and good marriages of certain wines with certain foods.

- Julia Child

Flights of 2009 Beaujolais Nouveau
Imported and domestic bottled waters
Dairy-free hors d'oeuvres
Gluten-free canapés
Crudités (and we don't mean our friends)
Nutless wonders (ditto)
Quel fromage!

Melange des amis Food bank donations Fun and laughter Stimulating conversation (optional) Je ne sais quoi

#### Hosts: Richard Patching & Kathleen Biersdorff

Drive from wine shop to liquor store searching for the different brands of BN to make up a flight. Spend weeks on the Internet and cookbooks searching out gluten- and dairy-free alternatives and prepare a menu for non-omnivores. Send invitations to guests begging for an RSVP by November 25 to kkbiersdorff@shaw.ca or 403-226-0585. Prepare quantities of food accordingly. Fend off all offers to bring food (except for the food bank).

#### Guests: You

Arrive for uncorking at 7:30 p.m. at the party at 23 Harvest Oak Green NE. Put food bank items in the blue bin. Select a glass with a memorable wine charm and fill with the tipple of your choice. Practise sneering at tourists. Nibble some food. Get introduced to someone new. Pour from a different bottle and taste. Bemoan the high cost of truffles. Practise sneering at tourists. Catch up with old acquaintances. Leave hidden scars hidden. (What happens in the operating room stays in the operating room.) Try more foods, especially whatever seems to be going quickly. Practise sneering at tourists. Find your wine glass. Speak loudly and quickly, and state your position with utter conviction, as the French do. Promise to get together again before next November. Ask Richard how sneering at tourists is part of the art of French drinking.