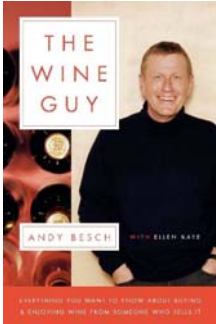


ChicaGourmets! and

Guest of Honor:
Andy Besch, Author



The International Wine Institute

The Wine Guy: Everything You Want to Know About Buying & Enjoying Wine From Someone Who Sells It

Kensington's Fine & Rare Wines
465 East Illinois St., Chicago

Monday, October 10, 2005
6:00 P.M. Wine Reception and Book Signing
6:30 P.M. Lecture Followed by
Food and Wine Tasting

Do you like wine, but when it comes to choosing one to drink or to buy as a gift you begin to feel overwhelmed and helpless? Merlot, Pinot Grigio, Cabernet, Chardonnay—the list goes on. There are so many and they are all so different; so, how do you choose?

Just ask The Wine Guy, Andy Besch, owner of the popular Manhattan wine shop West Side Wines and author of *The Wine Guy: Everything You Want to Know About Buying & Enjoying Wine From Someone Who Sells It* (William Morrow; On Sale: October 4, 2005). Autographed copy available, \$20.

In his new book, Besch, written with wife Ellen Kaye, provides personal guidance and practical information to help everyone from the girl on her way to yoga class who claims she knows nothing about wine, to the business executive looking for a pricy bottle of wine to impress dinner guests to the woman who says the bottle "doesn't have to be good...it's just for me."

In *The Wine Guy*, Besch will help today's wine drinkers acquire the one and only skill they really need—the ability to identify and articulate their own taste in wine.

Join us at Kensington's Fine & Rare Wines Shop. We'll meet and greet author Andy Besch and enjoy this exciting and beautiful new wine shop!

Join *ChicaGourmets!* Membership is \$40 per year per household.

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 10/5/05; no refunds after that date.

Mail to: *ChicaGourmets!* UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

E-mail: donaldnewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

WINE GUY Reserve _____ at \$49 per Member (incl. IWI), _____ at \$59 per Nonmember, inclusive = \$ _____ enclosed.
10/10/05 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

FEATURED WINES

Bidgebong Shiraz 2002
Heath Reserve Sauvignon 2003
Punter's Corner Cabernet-Merlot 1998

CATERED BY CHEF JORGINA PEREIRA



SINHA

Elegant Brazilian Cuisine

COXINHA DE GALINHA – CHICKEN PEARS

Savory dough shaped as mini-pears and filled with diced chicken cooked in a wine sauce

ACARAJÉ – SKINELESS BLACK-EYED PEAS FRITTERS

Black-eyed peas fritters served with vatapá and shrimp sauce and fresh tomato salsa

BRAZILIAN MEATBALLS

Mini-meatballs made with ground beef, grilled and served with a mint chimichurri sauce

HEARTS OF PALM EMPANADAS

Mini-tartlets filled with hearts of palm and cheese

AMEIXAS RECHEADAS – PRUNES/ PÂTÉ DE FOIE GRAS

Large prunes stuffed with pate de foie gras and sprinkled with chopped peanuts

SWEET: QUEIJADINHAS

Mini-snacks made of coconut and cheese

Special Thanks to Monica Collins & Donna Binbek