

Seattle-Nantes Sister City Association  
7007 35th Avenue NW  
Seattle, Washington 98117

## 2008 OFFICERS

Acting President: Judy Deignan  
Acting Vice President: Tom Bennett  
Secretary/Treasurer: Susan Hulbert  
Corresp. Secretary: Chantal Sullivan

## BOARD MEMBER RESPONSIBILITIES

Association General Info: Chantal Sullivan  
Dollars for Scholars: Tom Bennett  
Events: Pamela-Ann Hughes  
Historian: Marie-Pierre Koban  
Hosting/Nantes Park: Judy Deignan  
University/Scholarship: Jean Leblon  
Website: Jean-Loup Baer  
On Leave: Susan Wolf

## OTHER POSITIONS

Young Ambass. Nantes: Anais Vanderperre  
Membership: Monica Howell  
Newsletter Layout: Renee Schurtz  
Temp. Newsletter Editor: Jean Leblon



## Contents

Dollars for Scholars.....1, 10  
Appeal for Membership.....2  
Goldmark Scholarship.....2  
Histoire de Vins Blancs.....3  
History of White Wines.....4  
Greetings Nantes Ambass...5  
Note on Muscadet.....5  
Palourdes Farcies Recipe....7  
SNSCA Selects Winner.....7  
Sister Cities Reception.....9  
Children's Festival Tickets..9  
Calendar of Events.....11

Visit the Seattle-Nantes  
Sister City Association  
online at  
[www.seattle-nantes.org](http://www.seattle-nantes.org)

## Great Wine at SNSCA

### Scholarship Tasting

**By Tom Bennett**— Sister City Association members and other friends gathered at E. B. Foote Winery in Burien on March 15 at a wine tasting to benefit Seattle-Nantes Dollars for Scholars. It was a time to chat with new friends, long-time members, and Council Member Tom Rasmussen, our official liaison to the Seattle City Council.

We enjoyed hors d'œuvres while working our way through samples of eight wines, from a light and refresh-

ing chardonnay to a gold medal-winning bold and authoritative zinfandel. E. B. Foote is a boutique winery producing high quality wines. It sells most of its production directly from its winery, and the rest through a few select outlets in the Burien area. We very much appreciate their donating this wine tasting for our fund raiser.

If you would like to contact E. B. Foote, their web site is [www.ebfootewinery.com](http://www.ebfootewinery.com) and their phone number is (206) 242-3852.



## An Appeal for Membership Renewal

My name is Monica Howell and I am the new membership chair. Prior to this I was SNSCA homestay chair and later president. During the break from the SNSCA, I have remained involved by helping on the scholarship search committee with Jean Leblon as well as helping University Preparatory Academy in Seattle to establish a school exchange with Blanche de Castille school in Nantes. Another time soon, I'll tell you more about my continued involvement with the French people, their language and their culture.

My job as membership chair will be first to update and fine-tune the membership database, my computer skills willing. As I look over the membership list I still see a lot of

familiar, loyal members from the very early days of our association. I am so moved and thankful that you still support our Sister City to this day. I've also noticed a lot of new names which I know must be a result of our members' hard work and community outreach. Once again, I look forward to meeting all of you at the SNSCA's future events.

Sincerely,  
Monica Howell

NOTE: *Please make Monica's job easier by sending in your 2008 dues if you haven't already. This will save her having to contact you. All details for payments are at [www.seattle-nantes.org](http://www.seattle-nantes.org) on the Participate/Join Us tab for the amount of your renewal.*

## SNSCA Goldmark Scholarship Program

The Seattle-Nantes Sister City Association Goldmark Scholarship honors the memory of the Goldmark family, in whose name it was founded. Its major goals are:

- To encourage and reward interest in Franco-American relations
- To strengthen ties between the sister cities of Seattle and Nantes

Each year, SNSCA invites university students residing in the Puget Sound region to apply for the scholarship. They may plan

to spend a full academic year or a quarter (or semester) of study in Nantes. The maximum amount of the scholarship is \$1,500. Qualifications and the length of the planned stay in France will help determine the individual amount of the scholarship.

For more information about eligibility, application procedure and deadline, please contact Jean Leblon at [jean\\_leblon@msn.com](mailto:jean_leblon@msn.com) or 425-778-9889.

## Un Peu d'Histoire de Vins Blancs Nantais, troisième partie

By Jean-Claude Marais—

La VINIFICATION au pays nantais.

Les vins blancs, le Muscadet et le Gros plant, sont vinifiés de façon traditionnelle et élevés en majeure partie en cuve inox, le bois est réservé aux cuvées particulières.

La particularité utilisée dans le pays Nantais est l'élevage sur les lies fines de fermentation, en d'autres termes la vinification sur « Lie ». Cela consiste à laisser le vin se reposer en cuves durant six mois. Pendant cette période, le vin s'éclaircit et il se forme un dépôt au fond de la cuve. Ce dépôt composé de matières organiques (chairs, levures...) est appelé Lie et confère au vin son caractère affirmé, le Muscadet sur Lie.

Tester les vins en compétition et se mettre d'accord pour décerner le prix Clémence 2007. Tel fut le cas en Février 2007, il se déroula une dégustation de vins de Loire, du pays nantais, d'Anjou et de Touraine. C'est le muscadet du domaine de la Pinardière à VALLET qui a reçu ce grand prix « Clémence 2007 ». *Il provient du nom Clémence LEFEUVRE, restauratrice des bords de Loire qui inventa le beurre blanc en 1886.*

Le super-jury du prix Clémence a la particularité de ne faire déguster que par des femmes. (Il est dit que les hommes sont plus lisibles. Quand ils goûtent un vin, on voit tout de suite si cela

leur plaît ou non).

Elles sont toutes tombées d'accord pour décerner le grand prix Clémence au muscadet Sèvre et Maine de Christophe et Maryse Olivier et Mickaël Tessier, viticulteurs au domaine de la Pinardière.

Mars 2007, Pierre Yves LUSSEAU viticulteur au Château de La Galissonnière près du village Le Pallet et ami de l'association nous a ouvert ses portes et nous avons dégusté des vins Muscadet Sèvre et Maine de prestige...

Un Muscadet « Sur Lie » est de meilleure qualité qu'un simple Muscadet. En dégustation, le muscadet sur Lie est apprécié à sa juste valeur et accompagne très bien les fruits de mer et les poissons. La minéralité et le côté vivifiant du vin sont en bon accord avec les deux plats.

Pierre-Yves suggère un vin Muscadet sur Lie âgé de 2 ou 3 ans pour ces arômes de fruits blancs et d'agrumes et le côté très « rond » du vin. Il entre en parfaite harmonie avec l'apéritif et le poisson en sauce. Il recommande des Muscadets plus âgés, (5 ans et plus) pour accompagner les viandes et fromages.

Suite à la page 6

## A Bit of History of Nantais White Wines, part 3

By Jean-Claude Marais—

VINIFICATION in the Nantes region.

The Muscadet and the Gros plant are vinified in traditional manner, and for the most part in stainless steel vats, the wooden ones being reserved for special vintages.

The specialty of the Nantais region is the vinification on beds of fine dregs from the fermentation, in other words, the vinification on “Lie” (*Lees*). It is done by letting the wine settle in the vats for six months. During that time, the wine becomes clearer and a deposit covers the bottom of the vat. This deposit consisting of organic matters (body, yeasts...) is called Lie, and assure the wine its asserted character, *Le muscadet sur Lie*.

Testing wines in competition and agreeing on which one should be awarded the Clémence Prize 2007 - that is what happened in February 2007 at the occasion of a tasting of wines from the Loire, the Nantes region, Anjou, and Touraine. The muscadet of the vineyards of La Pinardière in VALLET won the grand prize “Clémence 2007.” *The name comes from Clémence LEFEUVRE, a restaurateur of the banks of the Loire who invented the beurre blanc sauce in 1886.*

The super jury for the Clémence prize is special inasmuch as women only are asked to taste the wine. (It is said that men are more easily read.

When they taste a wine, you can see right away if they like it or not). They all agreed to award the Clémence grand prize to the Sèvre et Maine muscadet of Christophe and Maryse Olivier, and Mickaël Tessier, wine growers at the La Pinardière estate.

In March, 2007, Pierre Yves LUSSEAU, wine grower at the Chateau de La Galissonnière, near the village of Le Pallet and a friend of the Association, opened his doors for us and we tasted prestigious Muscadet Sèvre et Maine...

A Muscadet “*Sur Lie*” is of a better quality than a simple Muscadet. During a tasting, the muscadet “sur Lie” is appreciated at its true value, and it goes very well with fish and other seafood. Its mineral character and its stimulating effect make for a good accompaniment of those dishes.

Pierre-Yves suggests a Muscadet sur Lie aged 2 or 3 years because of its aromas of white and citrus fruit, and the “round” quality of the wine. It harmonizes perfectly with an aperitif and fish in sauce. He recommends older Muscadets (5 years or more) to accompany meats and cheeses.

*Continued on p. 8*

## Greetings from the Young Ambassador of Nantes

Hello everyone, Americans, French, from Seattle, from Nantes or wherever you are,

I am happy and proud to say that I represent my native city, Nantes, in Seattle, the city where I have had the chance to live for the last few months. In other words, I am “the Young Ambassador of Nantes in Seattle” as well as an active member of the Nantes-Seattle Sister City Association.

I first arrived in Seattle, Bellevue to be precise, as a French assistant in September 2007. After studying English literature and history for the last five years (I passed my French Master’s 2 in France), I wanted to have a concrete experience of what teaching is before becoming a teacher myself. Thus, when Nantes University gave me the opportunity to come here and teach French in a high school, I accepted! Teaching and introducing my native language as well as elements of French culture have been a very challenging and fulfilling experience. I enjoy it very much.

It is when I came back to Nantes for Christmas in December 2007 that the board of the association in Nantes told me they would like me to become their new “Young Ambassador” in Seattle. The board in Seattle accepted my nomination.

Since January 2008, I have taught French at International School but also helped the association with their different objectives and missions. By addressing students and youth in general, the idea is to promote and help the work accomplished by the association while also getting new members in the association.

As a student representing the association, I am an example of what the relationship between the two sister-cities can bring, a message I will deliver to students at the University of Washington soon. With enthusiasm and confidence, they can do anything they want. Between Nantes and Seattle, the human bond is most reliable and long lasting. Let’s preserve it!

Anaïs Vanderperre

## An Enthusiastic Note on Muscadet

Muscadet — bone dry, racy and thrilling — is touted as the ideal wine for summer. In truth, it is the quintessential wine for oysters, and since now is prime oyster time, why wait? Look for Muscadet de Sèvre et Maine, the best, and don’t fret about vintage. Good Muscadet can be enjoyed immediately, yet aged almost indefinitely.

Domaines Landron is an excellent producer previ-

ously unknown to me. I tasted multiple vintages of their “Fief du Breil” bottling dating back to 1993, which could easily pass for an older Meursault. Other Muscadets to look for include Clos Saint Vincent des Rongères 2005 Vieilles Vignes (\$10) and Domaine Michel David 2006 Clos du Ferré (\$11).

*Reprinted with permission from Paul Gregutt’s Wine Adviser column. (Seattle Times February 27th 2008, pg G4)*

## Un Peu d'Histoire de Vins Blancs Nantais (suite)

### Suite de la page 3

Il a classifié les 10 derniers millésimes:

- (a) à boire de suite
- (b) laisser se reposer 2 à 3 ans
- (c) recommander à 5 ans

### Excellentes Années

1996 (a), 1999 (a), 2001 (b), 2003 (c), 2005 (c)

### Bonnes Années

1997 (b), 2000 (b), 2002 (c), 2004 (b)

### Moyenne Année

1998 (a)

Découvrir un vin Sèvre et Maine et le comprendre, par Eric Fauguet et Jérôme Terrien.

### La vue

La robe des vins blancs est jaune, avec des composantes vertes, marron ou bronze évoluant avec les années et indiquant la méthode de vinification.

### Le nez

La diversité des terroirs produit une gamme d'arômes :

- Dans une série fruitée - la vivacité du pamplemousse ou la douceur de l'abricot
- Dans une série minérale - la puissance de la pierre à fusil ou la nervosité du silex
- Dans une série végétale - l'attraction de la menthe ou la subtilité du réglisse

### La Bouche

Les vins blancs secs, le Muscadet de Sèvre et Maine et le Gros plant possèdent une saveur sucrée qu'apporte l'alcool, une saveur acide fournie par le gaz carbonique, une saveur salée rappelée par l'arôme iodé. Ces saveurs ont plusieurs familles :

- Animale - gibier, musc
- Boisée - fût de chêne
- Empyreumatique - fumée, pierre à fusil, torréfaction pain grillé
- Florale - rose, mile, acacia, violette
- Fruitées - framboise, cerise, noix banane, pamplemousse, figue, pêche...
- Végétale - Sous bois, tabac, champignon, bouchon...

### Le service

Les vins blancs jeunes, secs sont servis à 9/10°C.

Les vins plus vieux plus amples ou plus boisés sont servis à 10/12°C.

Je remercie tous ceux qui m'ont aidé à mettre bout à bout ces articles assez techniques, mais si descriptifs des vins nantais, notamment le MUSCADET, le C.I.V.N, l'office du tourisme et les auteurs Eric FAUGUET et Jérôme TERRIEN pour leur documentation.

## Palourdes Farcies - Stuffed Clams

**By Pamela-Ann Hughes**— ...and to eat with all that Nantes area wine...

- 3 lbs small local clams
- 1 cup Muscadet
- 6 (or fewer) cloves of garlic, minced
- 1 shallot, chopped
- ¼ cup parsley, finely chopped
- 1 Tbs finely chopped chives
- 3 oz butter, softened
- Salt and pepper
- ¾ cup breadcrumbs

In a large wide bottomed, lidded saucepan heat wine with shallots, garlic and ¼ tsp salt. Simmer while rinsing the clams. Bring to a hard boil and add clams. Cover and cook 2-3 minutes. Remove

clams from pot as they open. Cool. In the meantime, strain shallots and garlic from the liquid and chop finely. Combine with the butter, parsley, chives and a good grind of pepper. Heat broiler. Remove one side of clam shell and loosen clam. Place on baking sheet and put about ¼ tsp of the herb/butter mixture on each. Cover with breadcrumbs. Broil 2 – 3 minutes, only until the breadcrumbs are brown. Overcooking will turn the clams to rubber! Serve hot.

Note: Mussels and even small oysters, if people insist on cooking them, may be prepared this way. I don't precook the oyster; simply shuck them, loosen the muscle, cover with the stuffing and proceed. The faint of heart may lightly poach them in wine before stuffing.

## SNSCA Selects Oscar Winner

**By Tom Bennett**—Can we pick 'em or what? The film we sponsored at last year's Seattle International Film Festival (SIFF) produced one of the year's major Academy Awards.

Marion Cotillard won an Oscar for Best Actress in her role as the French chanteuse Edith Piaf in *La Vie en Rose*. The film chronicles Piaf's life from Parisian street singer to world-acclaimed star to an early death from a life of drugs, alcohol, and a succession of unhappy love affairs.

Although SIFF suggested other French films for us to sponsor, your board overwhelmingly selected *La Vie en Rose* as the one we wanted, and it proved to be a fantastic choice. A large group of our members and friends sat in a reserved sec-

tion of the Neptune Theater to watch the show, followed by an informal chat with the director, Olivier Dahan, who answered questions and revealed that he shot the film from the first script without any changes. From his first conception of the film he was determined that Marion Cotillard would play the role of Edith Piaf.

After the show we adjourned for more conversation and visiting in the District Lounge across the street.

*We are sponsoring another film this year (to be selected later). Watch for the announcement this spring, and don't miss your chance to enjoy a wonderful evening of film, food, and fun with your Seattle-Nantes friends.*

## A Bit of History of Nantais White Wines (continued)

*Continued from p. 4*

He has ranked the last 10 vintages:

- (a) to be drunk right away
- (b) to let rest 2 to 3 years
- (c) recommended at 5 years

### Excellent years

1996(a), 1999(a), 2001(b), 2003(c), 2005(c)

### Good years

1997(b), 2000(b), 2002(c), 2004(b)

### Average years

1998(a)

Discovering a Sèvre et Maine wine and understanding it, by Eric Fauguet and Jérôme Terrien.

### Sight

The color of white wines is yellow, but also shows elements of green, brown or bronze changing with the years, indicating the vinification method.

### Smell

The diverse character of the terroirs produces a range of aromas:

- In a fruity series - the vivacity of grapefruit or the sweetness of apricot
- In a mineral series - the power of flint or the excitability of silex
- In a vegetal series - the attraction of mint or the subtlety of licorice

### Taste

The dry white wines, the *Muscadet de Sèvre et Maine* and the *Gros plant* possess a sweet flavor brought on by the alcohol, an acid flavor from the carbon dioxide, a salty flavor from the iodized aroma. These flavors belong to several families:

- Animal - wild game, musk
- Woody - oak barrel
- Acrid (from fire) - smoke, flint, burned toast
- Floral - rose, acacia, violet
- Fruity - raspberry, cherry, nuts, banana, grapefruit, fig, peach...
- Vegetal - undergrowth, tobacco, mushroom, cork...

### Serving

The young dry white wines are served at 9/10° C (48/50F). The older wines, more ample or woody, are served at 10/12°C (50/54°F)

I thank all those who helped me to tie together these rather technical, but so descriptive, articles on the Nantais wines, especially the MUSCADET, the C.I.V.N., the tourism office and the authors Eric FAUGUET and Jérôme TERRIEN for their information.

—**Translation by Jean Leblon**

## Seattle Sister Cities Reception April 17

**By Tom Bennett**— You are in for a real treat at Seattle's annual Sister Cities Reception. This event, held annually in the Bertha Landes Room at City Hall is not to be missed. This year our host sister cities are Cebu, Philippines; Tashkent, Uzbekistan; Haiphong, Viet Nam; and Perugia, Italy. A buffet will feature food from each of these countries, and each sister city association will also provide entertainment. I have attended these receptions since long before I became a board member, and look forward to this event every year.

You will meet lots of interesting people from all 21 of Seattle's Sister City Associations while you are enjoying the entertainment and food. In addition there is a raffle and silent auction featuring unique items from the four host sister cities.

To purchase tickets, please write a check to Seattle-Nantes Sister City Association for \$20 for each person attending and mail it to:

Seattle-Nantes Sister Cities Association  
7007 35th Avenue NW  
Seattle, WA 98117

All the earnings from this event are used for grants to the sister cities for their special projects. In 2005 we received \$1000 from this fund for our 25th anniversary celebration.

Seattle Sister Cities Reception  
6 to 8 pm Thursday April 17  
Bertha Landes Room at City Hall  
600 4th Avenue, Seattle

## Seattle International Children's Festival - Free Tickets

**By Jean-Loup Baer**— Every year the organizers of the Seattle International Children's Festival generously offer free tickets to members of Seattle Sister City Associations. The only requirement is that each Sister City Association orders the tickets.

This year, the Festival takes place from May 12-May 17 at Seattle Center in Seattle, and May 19 in Tacoma at the Broadway Center. The **free show** available to SNSCA members is **May 17**. The complete program, as exciting as programs

from past years, can be found at:  
<http://www.seattleinternational.org/>

If you would like free tickets, please let me know (baer@cs.washington.edu) by **April 21**, indicating the number of tickets. If the demand is high, the tickets will be distributed first-come, first-served.

## Scholarship Program Forges Ahead

**By Tom Bennett**— The Seattle-Nantes Dollars for Scholars December fund drive brought in nearly \$12,000 thanks to the generous response of our members. This enabled us to fund current scholarships and establish a scholarship endowment from which we will use the interest earnings to fund future scholarships. As our endowment grows from future donations and matching funds, we will be assured of having enough money to fund scholarships in the coming years.

Please consider establishing an endowment. You can start with a small amount and gradually build it up over time. You can establish the endowment to honor a person dear to you, and you can specify certain conditions of the endowment such as what school the scholar will attend, or what profession the scholar is working toward. Another option is to write a donation to the scholarship fund in your will as an everlasting, living memorial.

Those who contributed to our December fund drive are

- Jean-Loup Baer
- Tom Bennett
- Janel Brattland
- Etienne and Nancy Debaste
- Lynn Klausenburger
- Marie-Pierre Koban
- Susan and Tom Knauss
- Jean Leblon
- Francis Nostrand
- Randy and Ann Revelle
- Kirsten Scott
- William and Joan Scott
- Marilyn Severson
- Peter and Leslie Strong
- Pieter and Tjitske Van der Meulen
- Gayle Van Mouwerik
- Ethel Whelan



Anna Bennett (L), Tom Bennett, and Pamela-Ann Hughes (R)

## Calendar of Events

April 2	Board meeting, 6:30-8:30pm
April 13	Deuxième Dimanche, Boulangerie Nantaise, 9:30-11:30
April 17	Sister Cities Reception, Bertha Landes Rm, City Hall, 6-8pm
April 21	Deadline to order free tickets for Children's Internat'l Fest
May 7	Board meeting, 6:30-8:30pm
May 11	Deuxième Dimanche, Boulangerie Nantaise, 9:30-11:30
May 15	Deadline to submitting application to Dollars for Scholars
May 17	Free show at Children's International Fest
May 22 - June 15	Seattle International Film Festival
June 4	Board meeting, 6:30-8:30pm
June 8	Deuxième Dimanche, Boulangerie Nantaise, 9:30-11:30
July 2	Board meeting, 6:30-8:30pm
July 12 - 13	Festal's Bastille Day, Seattle Center



City Council Member Tom Rasmussen (L) and Jean-Loup Baer