

## **SOUTH JERSEY CHAPTER United States Personal Chef Association**

### **100 MILE MEAL PROJECT**

Personal Chefs in the South Jersey Chapter of the United States Personal Chef Association have always been supportive of local and regional food sources. Seeking quality products for their clients and their own personal use, the “Slow-Food Movement” and the “Farm to Table” concepts are an important philosophy that supports local, sustainable agriculture and resistance to the industrialization of food.

Chapter member chefs participated in a project titled ‘100 mile meals’ in an effort to learn more about local New Jersey Wines. New Jersey is blessed with thirty plus wineries, all within a hundred mile radius of our chapter members. The chapter members visited several New Jersey Wineries and attended a number of sponsored events of the New Jersey Wine Growers Association. We decided to secure two varietals, Chambourcin and Vidal Blanc from a number of wineries and do a tasting to come up with suggested pairings for a variety of meals. As we become more and more familiar with our local New Jersey Wines, chapter members will be recommending these wines for consideration to our clients, to be enjoyed with their evening meals as well as dinner parties and other events.

We tasted **CHAMBOURCIN** wines from 7 Wineries and **VIDAL BLANC** from 4 Wineries

- Alba Vineyard, Finesville, NJ (2005)
- Bellview Winery, Landisville, NJ (2004)
- Four JG’s Vineyards, Colts Neck, NJ (2004 Riserva)
- Siver Decoy Winery, Robbinsville, NJ (2005)
- Tomasello Winery, Hammonton, NJ (2004)
- Unionville Vineyards, Ringoes, NJ (2004)
- Valenzano Winery, Shamong, NJ (2004)
- Alba Vineyard (2005)
- Amwell Valley Vineyard, Ringoes, NJ (year not noted)
- Four JG’s Vineyard (2005)
- Valezano Winery (2006)

Six chapter chefs along with spouses and friends participated in the tasting at a recent chapter post holiday gathering held mid January 2008.

All wines tasted received favorable reviews, although varied characteristics and styles were noted among the wines. Pairing considerations were made for red sauce pasta dishes to hearty beef and lamb dishes for the Chambourcin, as well as other spicy seasoned foods from a variety of ethnic cuisines. The Vidal Blanc’s were found to be lively and refreshing, and would compliment many chicken, pork, fish and shellfish meals.

Both varietals were found to be enjoyable and their versatility could easily become a wine choice for everyday meals as well as special occasions.

Chapter members will continue to become knowledgeable about the excellent wines produced in our “Garden State” in their efforts to support New Jersey Agriculture.

For more information about the chapter or the project, visit the South Jersey chapter website at [www.southjerseypersonalchefs.com](http://www.southjerseypersonalchefs.com).