

Wines of War

If Nazis were drinking up and shipping off your rarest vintages, what would you do? Authors Donald and Petie Kladstrup bring to light the courage and ingenuity of French wine producers as they worked to protect their nation's wine industry from Nazi invasion in *Wine & War: The French, the Nazis, and the Battle for France's Greatest Treasure* (Broadway, 2002, \$14.95). Fans of the book will have a one-time opportunity to join the Kladstrups as they tour vineyards and meet some of the key wine makers and château owners who were instrumental in the struggle. French Wine Explorers' nine-day Wine & War tour will travel through the Champagne, Burgundy, Loire, and Bordeaux regions and includes meetings with château



owners, wine samplings, and winery tours. Also included are gourmet meals, wine tastings, and more. The tour runs April 5-13; prices begin at \$6,595 per person. Florida-based French Wine Explorers offers a variety of upscale tours to the wine regions of France and Tuscany. For more on the Wine & War tour and others, call (877) 261-1500 or visit www.wine-tours-france.com.



Quel Fromage!

One of the joys of dining in France is the cheese course, often served in place of dessert, and with the vast variety cheeses available, it's no wonder French cuisine celebrates them so highly. For those looking to get out of the Swiss and Colby rut, two Web sites offer plenty of information to get you started:

Ile de France (www.iledefrancecheese.com) pitches its own cheese products, naturally, including brie, camembert, and goat cheese. However, they've also enlisted the help of cookbook author Kathy Gunst, who offers up clever cheese recipes and a variety of tips on cooking and entertaining.

Igourmet.com (www.igourmet.com) sells much more than just cheese on its expansive site, but even knowledgeable cheese gourmards could spend hours reading up on the many varieties of French (or Dutch, Italian, or even a listing of All Stinky) cheeses. Each listing gives a short description and links to serving suggestions and recipes. Shipping is fast and includes ice packs (if necessary) to keep cheeses chilled until they arrive at your door. Just keep in mind: If you order from the All Stinky cheese category, prepare your nose for the assault when you open your package.

