The Honourable James “Jim” Stewart Edwards
&
Claude Couture, Ph.D.
Director of the Canadian Studies Institute

in collaboration with

Marie Carrière, Ph.D.
Director of the Canadian Literature Centre

invite you to
The “Magnifique” Wine and Cheese Fantasmagoria
a Canadian Studies Institute Benefit Event.

A French-style, six-course meal featuring

10 exclusive cheeses from la Maison Chaput,
an artisan and family-owned dairy farm in
Châteauguay, Quebec.

&
an outstanding selection of international wines
from la Maison Altovin.

Patrick Chaput, head Maître-affineur of la Maison Chaput,
and Mr. Ryan Everitt of la Maison Altovin will be commenting
on their selections for each course of this magnificent meal.

The “Magnifique” Wine and Cheese Fantasmagoria

Date: Thursday, May 14th, 2009
Time: 6pm to 10pm
Location: Grand Salon of Pavillon Lacerte at Campus Saint-Jean
8406 – 91 Street
Edmonton, Alberta

Tickets: $200 per person or $1600 per table
(Tax receipts of $85 per person or $680 per table)

Places are limited

RSVP by 4:30pm on May 6, 2009
Business casual

To book your table or place, please return the
attached form or contact Ms. Marie-Claude Levert at
780-485-8635 or levert@ualberta.ca

This form is also available on
the Canadian Studies Institute’s website at
http://iec-csi.csj.ualberta.ca
Program

Guests arrive 6:00pm
Opening remarks 6:30pm
First course served 6:45pm

First Course
Goat cheeses (three selections)
with fruit, French bread
White and red wine selections

Second Course
Flowered rind cheeses (two selections)
and accompaniment
Terrine of goat with three peppers
White and red wine selections

Palate Cleanser
Light salad

Musical Interlude

Third Course
Washed rind cheeses (three selections)
and accompaniment
White and red wine selections

Fourth Course
Blue and pressed rind cheeses (two selections)
and accompaniment
White and red wine selections

Dessert
Bernard Callebaut Chocolate
A dessert wine selection

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