

THE FABULOUS IVWS DINNER AT MLA VANCOUVER 2015

The January 2015 MLA promises to be a feast of panels, and also a feast of feasts!

At MLA the Saturday night slot is open for our annual rollicking IVWS dinner!

The first 40 people who send an email to this address: ivwsociety@gmail.com will win seats at the table!!!!!!

Helen Wussow (who organized the delightful VW conference in Vancouver yesteryear) recommended the Water St Cafe which is about a 20 minute walk, easy cab ride, from the convention site

See the Water Street Café website: <http://waterstreetcafe.ca/>

If you wish to see how delightful the MLA IVWS dinner was in Chicago, a 30 minute video of that august event will soon be appearing on the IVWS website, and on Paula Maggio's Blogging Woolf blog.

I was able to reserve their large private room, which seats up to 40, for 7:30 p.m. The private room is a great advantage for us, and the prices seem quite reasonable, given Vancouver. We will follow what we initiated in Chicago: a set price of \$40 for members & \$25 for graduate students, and we encourage professors to sponsor their graduate students, if they wish to purchase tickets for them). The first lucky 40 who sign up win places at the table. You lucky winners will be expected to bring \$40 or \$25 **in cash** in an envelope with your name on it, to make the evening as efficient as possible. No charge cards please!

We have chosen Set Menu #3, which is described below. With tax, it should come to \$40 for regular members and \$25 for graduate students (The IVWS will pay the remainder for graduate students). IVWS covers a festive amount of wine, and covers tips.

Set Menu #3

CRUNCHY BABY GREENS SALAD

shaved root vegetables, fresh mint, granny smith apple, raspberry vinaigrette

OR

SUNSHINE COAST SEAFOOD AND CORN CHOWDER

CHOICE OF:

GRILLED WILD B.C. SALMON

confit heirloom tomatoes, fresh herbs, extra olive oil, crispy capers, warm faro and white bean

PAN SEARED PARMESAN CRUSTED BREAST OF CHICKEN

natural jus, mixed mushrooms, white wine, cream, roast baby potatoes

VEAL SCALOPPINI

pan seared with a lemon, sage and butter sauce, pan roasted baby potatoes

SPINACH AND RICOTTA CHEESE RAVIOLI

fresh roma tomato, basil, extra virgin olive oil, parmesan gratinée

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TIRAMISU

an Italian classic, made in house everyday

COST PER PERSON for the IVWS is \$40 for regular members and \$25 for graduate students