



**GENESEE VALLEY CHAPTER  
MILITARY OFFICERS  
ASSOCIATION OF AMERICA  
NEWS BULLETIN # 6  
SUBJECT: NEW YORK WINE  
AND CULINARY CENTER**



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Serving Members and Their Country

June 2013

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On Wednesday, October 16, the wine and food connoisseurs among us will have the opportunity to participate in a wine tasting and food preparation event at the New York Wine and Culinary Center. The program will begin at 0930 for about two and one-half to three hours. A superb learning and dining experience awaits those who wish to avail themselves of the opportunity.

“The Center, begun in 2006, is a state-of-the-art five-star facility designed to excite, engage and inspire New Yorkers and the world about New York State agriculture, food and wine,” according to Alexa Gifford, the executive director. Located in Canandaigua, this nonprofit organization gives visitors opportunities to taste, learn and experience all things New York. New York is the third largest wine producing State with more than 150 varieties. It is a recognized leader in a number of popular varieties.

The Center came into existence through the combined efforts of Wegman’s Food Markets, Rochester Institute of Technology and the New York Wine and Grape Foundation. The three leaders came up with \$2.5 million and the State kicked in another \$2 million. Four and a half million was enough to create a first class facility as well as a five star tourist attraction. The Center serves two primary purposes: It is an upscale tourist experience and it promotes the New York wine and agriculture industries.

Activities for tourists at the Center include wine tasting for those who consume alcoholic beverages responsibly and grape juice tasting for those who do not. The Center also offers cooking demonstrations where visitors can watch chefs prepare exotic dishes from New York agricultural products. If watching is not enough, visitors can venture over to the kitchen for hands-on instruction. Cooking classes are offered for commercial groups, groups of friends or anyone interested in polishing up his or her cooking skills.

The state-of-the-art kitchen holds 36 participants who may personally experience gourmet cooking as chefs guide them toward creating gourmet delights. Plasma screens mounted on the ceiling allow participants a close view of what the chef is doing at any given time. It is a modern learning facility.

Upstairs in Charmer Sunbelt's Taste of New York Lounge, visitors can sample New York State culinary creations and fine wines. The wine and food bar features New York wines paired with appetizers made from New York ingredients, which can be savored on the outdoor balcony that overlooks scenic Canandaigua Lake and Squaw Island. The lounge serves a variety of gastronomic delights such as a specialty plate of New York State cheese and sandwiches such as tarragon roasted chicken or grilled vegetables. "Whatever brings someone to our doors, we are confident the New York Wine and Culinary Center will educate, entice and engage them in New York agriculture," said Executive Director Gifford.



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