

# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Newsletter – July 2004

August  
4 VPR

September  
12 Game Dinner at the Pommier  
in Gatineau!

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*It's a wine's duty to be red.*

Harry Waugh

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### Moderation is a sign of good taste

The National Capital Sommelier Guild strongly supports moderate and responsible consumption of wine and spirits. Guild dinner events allow a designated driver to attend at a reduced price. The designated driver will not be served

alcohol. Guild tasting events provide and encourage the use of spit buckets. As well, at every event, the organizer will arrange a method of safe transportation home for you or your friends upon request.

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### Vintages Pre-Release

Wednesday, 4 August 2004, 7:00 – 9:00 p.m. (Annual Pizza Night – Part 2)  
*Trattoria Caffé Italia, 254 Preston St. (at Gladstone)*

Join those who have made this Guild Signature Event a regular feature of their wine life. VPRs provide an opportunity to sample several of the wines to be released by Vintages on the following Saturday.

The wines are always tasted blind, allowing the quality of each to shine through without the distortions that often result from knowing the producer's reputation and/or the price range. VPRs give us an opportunity to discover well-made inexpensive wines, little-known and often ignored quality wines, wines that offer an exceptional price/quality

relationship, and, to the greatest extent possible, more expensive, highly reputed wines that most would not experience otherwise.

Note: On August 4, for only \$5 more, you can sample fine Italian pizzas after a blind tasting of carefully selected wines from the Vintages Catalogue. With the Chelsea Club closed for annual staff holidays, we are holding our fifth traditional pizza night. We will have a chance to socialize, taste great wines and enjoy gourmet pizza. This may be the time to introduce a friend to one of the Guild's events.

**Members and Sponsored Guests: \$30**

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## Game Dinner at the Pommier d'Argent in Gatineau!

Sunday, 12 September 2004, 6:00 p.m. reception with dinner at 6:30 p.m.

*Highway 50 East, exit Gatineau Airport (20 minute drive from downtown Ottawa)*

Come visit this Table Champêtre (country-style dining and harvest table) in the beautiful Gatineau countryside. This is a farming operation where Chef Philippe Salmon, originally from the Loire Valley, raises his own rabbits, Barbara ducks, pheasants, goats, and capons (grain-fed chickens). A formal dining room is attached to the home where he and his wife, Thérèse, will serve us a gastronomic delight out of ingredients grown on the farm and in the region. His specialty is the preparation of game. A maximum of 32 people will feast on a five-course dinner.

Because of the nature of this event, wine selection will follow the following criteria:

- Predominantly red wines will be selected.
- These premium wines will be chosen from the Vintages catalogue.
- All wines will be exclusively Old World.

For a road map and directions, visit the Web site at [www.infonet.ca/pommierdargent](http://www.infonet.ca/pommierdargent).

**Members and Sponsored Guests: \$95**

**Designated Driver: \$70**

## Guild Business

### Annual General Meeting Highlights

This year forty members were on hand for our Annual General Meeting. The big announcement at the meeting was the decision of the Board of Directors to switch to an e-mail only registration system. Starting January 1, 2005 reservations for events can only be made by e-mail and all payment for events will be by credit card. In addition, our newsletter will be distributed by e-mail only. These decisions have been made after carefully considering feedback from members and evaluating volunteer workload and Guild expenses.

This year we say goodbye to six directors. All our out-going directors have put in countless hours of work and provided us with outstanding educational opportunities, amazing tastings and dinners, and just a lot of fun.

We say goodbye to the elder statesmen of the Guild, **Mike Cowen**, who, as event coordinator, not only ensured that our schedule was top notch, but ran some great tastings. **Paul Courtice** will be missed for putting on some of the Guild's most unique events ever. **Rod Phillips** will be remembered for tackling Brazilian wines and Chinese food and wine. VPR lovers will miss Pierre Fournier, the master of the Vintages release. **Lori Davis**, our cellar mistress, and **Joseph Phelan** will be remembered for their ability to put on everything from tastings to dinners.

Fortunately, all our out-going directors have expressed interest in continuing to organize future events for the Guild. We are grateful for their contributions to the Guild.

### Your 2004–2005 Guild Board of Directors

The following is your slate of officers for 2004–2005. These individuals were voted into their respective positions at the most recent Board meeting following the Annual General Meeting. All are dedicated to serving the membership. You

are encouraged to contact them directly, or at events, with any questions, suggestions, or concerns you may have regarding Guild business.

<b>James Bertrand</b>	President	<a href="mailto:james.bertrand@sommelierguild.com">james.bertrand@sommelierguild.com</a>
<b>Martin Carrière</b>	Vice-President	<a href="mailto:martin.carriere@sommelierguild.com">martin.carriere@sommelierguild.com</a>
<b>Keith Hearn</b>	Vice-President	<a href="mailto:keith.hearn@sommelierguild.com">keith.hearn@sommelierguild.com</a>
<b>Bruno Fioravanti</b>	Treasurer	<a href="mailto:bruno.fioravanti@sommelierguild.com">bruno.fioravanti@sommelierguild.com</a>
<b>Marian Aylward</b>	Communications Dir.	<a href="mailto:marian.aylward@sommelierguild.com">marian.aylward@sommelierguild.com</a>
<b>Mark Kilpatrick</b>	Secretary	<a href="mailto:mark.kilpatrick@sommelierguild.com">mark.kilpatrick@sommelierguild.com</a>
<b>Joe Hatz</b>	Membership Dir.	<a href="mailto:joe.hatz@sommelierguild.com">joe.hatz@sommelierguild.com</a>
<b>Antonio Mauriello</b>	Director-at-large	<a href="mailto:antonio.mauriello@sommelierguild.com">antonio.mauriello@sommelierguild.com</a>
<b>Hilary Purvis</b>	Director-at-large	<a href="mailto:hilary.purvis@sommelierguild.com">hilary.purvis@sommelierguild.com</a>
<b>Marc Rollin</b>	Director-at-large	<a href="mailto:marc.rollin@sommelierguild.com">marc.rollin@sommelierguild.com</a>
<b>Richard Thibodeau</b>	Director-at-large	<a href="mailto:Richard.thibodeau@sommelierguild.com">Richard.thibodeau@sommelierguild.com</a>

# Items of Special Interest to Guild Members

## Congratulations to Algonquin College

The Sommelier Certificate Program at Algonquin College was a recent recipient of the prestigious CONNY Award which acknowledges excellence in creative and innovative Continuing Education programming in Ontario's Colleges.

The CONNY award reflects the rigor of the Sommelier program's standards and the excellence of classroom instruction provided by faculty. The award also recognized the cooperative partnerships that are forged with numerous Canadian VQA wineries, particularly Cave Spring Cellars and Pillitteri Estates Winery as well as Vittoria Trattoria restaurant, National Capital Sommelier Guild, Epicurean Awards and Champions For Children, a charity with whom the program has assisted in raising over fifty thousand dollars for deserving children.

Congratulations to Algonquin College and everyone involved in the Sommelier program on this well deserved honour.

## Accounting for Taste B&B Open for Business

Michael Botner, Ottawa wine writer and Guild Governor, has taken to tasting the wines of B.C.! Michael and his wife, Rosemary, have opened the Accounting for Taste B&B, a B.C. Tourism approved accommodation on Mount Boucherie, Kelowna, B.C. There are plenty of things to do year round: skiing, golfing, bicycling, yachting, walking around the botanical gardens and in nearby provincial parks as well as wine tasting! Michael can even provide custom wine tours. Visit [www.accountingfortaste.ca](http://www.accountingfortaste.ca) or call 1-866-769-2836 for details.

## Special Offers to Guild Members!

**CA Paradis** has been serving Ottawa restaurants and wine lovers for 80 years. Guild member Diane Paradis would like to offer a **10% discount on all regularly priced merchandise** to all Guild members. Next time you're shopping at CA Paradis discreetly identify yourself as a member of the NCSG and enjoy the savings.

**Vines Magazine** is an up-scale, glossy wine magazine edited by Guild member (and former Director) Rod Phillips. It covers the world of wine, with particular attention to Canada, and contains features on food, wine travel, and restaurants. Each issue also carries scores of wine reviews from the Vines reviewing team (which includes Guild member Janet Dorozynski). Vines is published six times a year and Guild members can get an **annual subscription for only \$8.50 a year**—less than \$1.50 an issue. Send a cheque to Vines Magazine, 159 York Street, St. Catharines, Ontario L2R 6E9. Make sure you mention that you are a Guild member. Enjoy!

**Cheese and Wine** Complement your discerning taste for wine with the sumptuous taste for gourmet cheese! The **House of Cheese** in the Byward Market specializes in a variety of Canadian cheeses and gourmet cheeses from around the world. Guild members are offered a **10% discount on regular priced cheeses**. What better way to discover the unique flavours of raw milk cheese or to explore the increasing diversity of Canadian cheeses. Let their experienced staff help you add another dimension to your enjoyment and that of your guests. Open 7 days a week at 34 Byward Market, Ottawa, ON K1N 7A2, tel: (613) 241-4853.

## Passing Scene

### A Moroccan Night at the Dar Tajine

Sunday, 16 May 2004

*Reported by Arnold Toporowski*

On Sunday, May 16, the Guild went on a wild, African wine-safari at the Moroccan restaurant Dar Tajine on Preston with Martin Carrière acting as our tour guide. The food was exotic and the wines were eclectic.

On our way to Africa we stopped to change planes in Italy and sampled a sparkling glass of bubbly Prosecco di Valdobbiadene. It had nice, light, fresh apple/pear aromas and flavours with some sweetness and a great zingy finish.

Our first dish in Morocco was, of course, the Harira (Morocco's National Soup) which was rich with vegetables and meat—spicy and delicious! We also had some Bestella, which is an excellent phyllo pastry stuffed with chicken,

almond, and secret spices. Also accompanying this was a great homemade bread with fennel. The owner of Dar Tajine says he can make it take-out for you on request if you phone ahead. (Note to self: Don't bake my own bread for next dinner party!)

The wine served with the above dishes was a Zoe's Unwooded Chardonnay 2002 from Nepethe Wines in Australia. This was very rich with ripe peach and apricot fruit. Some people were getting quite a lot of grassiness on the nose, like a Sauvignon Blanc, but for me it was a typical unwooded Chardonnay with lots of ripe fruit. I think this wine could have used a little oak treatment. But it still went

very well with the dishes as is.

The main course was a Roast Leg of Lamb Mechoui Style, which was delicious. The accompanying Couscous and Seven Vegetables were also excellent (though we never did figure out what all seven vegetables were).

The wines matched with the main course were:

- Grandarella, 2000, Masi, Italy (which was kind of a light, raisiny, Amarone-style wine with a good finish—three people voted for this wine as the best red)
- Pinot Noir, 2000, Pfeiffer Wines, Australia (which was the “Wow!” wine of the night with a great Pinot nose of black cherries and herbs—11 of 19 people voted this as the best)
- Oratorio, 2000, Caves des Papes, Rhone, France (which was earthy, gamey, spicy, but a little lean compared to the other two wines—six people liked it best though)

## Chinese Food & Wine

Friday, 28 May 2004

*Reported by Vic Harradine*

“The mind once stretched, never returns to its original shape.” Cynthia Mar and Rod Phillips co-hosted a sold out event at the Chu Shing Restaurant on Friday, May 28 that illustrated one of the outstanding benefits of being a Guild member: a challenge to your deeply held beliefs and personal comfort zone in pairing wine and food.

### **Fried Shrimp / Fried Tofu**

### **Sautéed Shrimp**

### **Chinese Mushrooms with Chicken**

### **Vancouver Crab with Broccoli and Egg Whites**

### **Fillet of Rock Bass**

### **Baby Bok Choy with Golden Mushrooms**

### **Beef with Chinese Vegetables**

### **Chinese Duck**

### **Red Bean Sticky Rice Balls**

You probably noticed the first four wines were white and you may have thought that the first two pairings were safe bets. You are absolutely correct. The sparkling paired well with almost every dish and left us pondering why we drink so little. The dry Riesling had enough residual sugar to pair beautifully with the tofu plus the shrimp and accompanying sweet red sauce. Great start!

The Chablis was a bit more of a challenge as most of the cuisine managed to have some sweet component and the Chablis was ... well, a Chablis. Some thought it better with the Rock Bass—not great, but better. The creamy, oaky Koonunga Hill was made for the rich, sweet crab and,

All three were good matches with the lamb in their own way, but I thought the Pinot Noir was the most interesting. That Pinot Noir is also a great value at \$23 (if you can still find it at the LCBO).

For dessert we had a Stuffed Crepe with Cream and Pistachio Nuts in Rosewater Syrup which was great—very flavourful and kind of light. Accompanying it was the Commandaria ‘St. John’ from Cyprus, which is an excellent stand-in for Tawny Port with its warm, rich, sweet, port-like character, and a hint of orange thrown in. This wine comes in regularly through Vintages at around \$12. Next time I go to buy a \$30 bottle of Tawny Port I think I’ll first take a look to see if the Commandaria is in stock.

This was an excellent dinner event. The wines were well chosen and everyone was in agreement that they’d certainly be coming back to the Dar Tajine for dinner sometime. Thanks, Martin, for organizing this for us!

With not one ‘obvious’ match in sight (beer, Gewurztraminer, an off-dry Riesling) we were left to our own devices and sense of discovery. Okay, we were given a list of possible match ups, but were encouraged to experiment. A list of cuisine, wines, and their suggested pairings follow. Peruse, then read on after reflecting on what you think would, or would not, work.

Hillebrand Trius Brut Multi-Vintage, \$21.95

Pierre Sparr Riesling, 2002, \$13.20

Domaine des Malandes Chablis, 2003, \$19.60

Penfolds Koonunga Hill Chardonnay, 2002, \$12.95

Trincherro Family Selection Merlot, 2003, \$18.95

Stoney Ridge Bench Cabernet Franc, 2002, \$11.95

Errazuriz Don Maximiano Cabernet Sauvignon, 2000, \$17.90

Bouchard Aîné Beaune Premier Cru, 2000, \$39.00

Hot Sake

surprisingly, the broccoli and creamy egg whites enhanced it. A golden moment.

The Merlot was mellow, well rounded without a trace of acidity or tannin and that allowed it to pair extremely well with the Rock Bass. We were on a roll, red wine with fish and not a Pinot Noir! The Bok Choy and (enoki) mushrooms were coated in a sauce that was quite sweet and this interfered somewhat with the great balance (good acidity balancing off the fruit) of the delicious Cabernet Franc. The Merlot worked quite well for many.

The next was a no-brainer, right? Cabernet Sauvignon and Beef—you have it all the time. However, this beef was in the

traditional Chinese style, well done and tender in a cornstarch-based sweet sauce along with a similar sauce with the vegetables. The tannins in the wine clashed somewhat with the dish and it just didn't seem to come together. However, it was a matter of personal taste and some enjoyed the pairing. The Chinese duck was lovely and the Pinot Noir from Burgundy, divine. The crispy, sweet skin on the duck proved too much for the wine, over

## June VPR

Thursday, 3 June 2004

*Reported by Dawn Harvie*

A group of Guild members left another fabulous VPR, organized by Keith Hearn, with a list of wines to purchase at the first Vintages release in June.

We started the evening with a delightfully refreshing White Port followed by a flight of four whites. Although the Sauvignon Blanc was the favourite, there was a close tie between it, the Meursault, and the Chardonnay. Nobody chose the Malvasia Bianca, with its notes of candy floss and fresh lime, as their favourite of the flight. (Note: The 2002 Malvasia Bianca fared much better at the Lighter Side of California tasting on June 9, 2004 (see below)). The Sauvignon Blanc was a pretty classic example. The Meursault was described as subtle—having old world characteristics and good structure. The Chardonnay was pretty typically Californian with wood, spice, and alcohol.

The 'Pastiche'—full of tar, tobacco, black licorice, huge

### Starter

White Port, Quinta de la Rosa

716456 \$17.95

### Flight 1

Sauvignon Blanc, 2003, Wither Hills Vineyards, New Zealand

920074 \$19.95

Meursault, 2002, AC, Chartron et Trebuchet

350827 \$37.95

Malvasia Bianca, 2003, Ca' del Solo, Monterey

948737 \$19.75

Chardonnay, 2001, Joseph Phelps Vineyards, Los Carneros

956425 \$49.95

### Flight 2

Domaine de Sainte-Agathe, 2003, AC, Coteaux du Lyonnais

626903 \$22.95

Morey-Saint-Denis, 1999, AC, Abbaye de St-Martin

925511 \$47.95

Zinfandel, 2002, Beringer Wine Estates, California

567453 \$15.95

'Pastiche', 2001, Joseph Phelps Vineyards, California

970863 \$24.95

### Flight 3

Carmenère Reserve, 2002, 'Terrarum', Maipo Valley

938720 \$14.95

'Capitel San Rocco' Ripasso, 2000, IGT Rosso del Veronese

719294 \$18.95

'Winemaker's Reserve' Syrah, 2002, Gimlet Road Vineyards, New Zealand

998484 \$23.95

'The Footbolt' Shiraz, 2001, McLaren Vale, South Australia

984021 \$19.95

## The Lighter Side of California

Wednesday, 9 June 2004

*Reported by Mike Cowen*

The evening got off to a great start as we sampled a delightful sparkler from the makers of Cristal Champagne—Roederer Estate. Crisp, yeasty, and refreshing, it set the tone for the rest of the evening. In the first flight, another French winemaker who has spread his wings to California fared less well. The Beaucastel blend of southern

emphasizing the acidity for some, while others thought the Cabernet Franc worked well.

This was an adventurous concept from Cynthia and Rod that stretched the minds of a boisterous group of intrepid Guild members and guests. Many thanks to them for planning and hosting an interesting, enjoyable, and educational event. The sticky rice and Sake? A match made in heaven.

fruit, and good tannins—was the overwhelming favourite of the second flight. The Zinfandel, with notes of wood and sour cherry, also had several votes for favourite.

In the last flight the favourite was the Carmenère and what a great value at \$14.95. It was described as having a spicy, blackberry, smokey oak nose and green pepper and ripe fruit on the palate. Both the Ripasso, with blackberry, cedar, and earthy notes, and the Footbolt, with juicy black fruit and spicy orange peel, received almost as many votes as the Carmenère. The Syrah received few votes by comparison to the others although it had the typical peppery nose and good fruit. Three really terrific, reasonably priced wines in this flight.

Overall, another terrific VPR! Thanks, Keith, for such a great selection of wines!

Rhone white grapes seemed to fall flat and at \$40 a bottle was judged to be wildly overpriced. Randal Graham of Bonny Doon fame was the overwhelming flight favourite with his Malvasia Bianca, which showed floral notes and lots of crisp acidity.

The second flight was a cross section of highly aromatic

whites. The bargain of the group was the Ironstone Obsession at \$14.95, which displayed intense perfume aromas backed up by lush fruit. The most controversial wine was the Caymus Conundrum. While it was ranked tops in the flight, there was a vigorous debate as to whether it was worth the price and whether its quality had diminished over the years. Everybody seemed to have a Conundrum story! The third flight was a trio of heavy hitting Chards, though unfortunately one proved defective. Of the remaining two, both were well-balanced, fruit-driven, and luscious. The Shafer proved to be the favourite by a 2:1 margin, though no one complained about either!

Truth be told, the majority of the assembled tasters were here for the final flight of five Pinot Noirs! We were not

disappointed, though as you might expect when tasting Pinot, there was a wide range of views on the attributes of each wine. By far the most popular wine was the Byron Pinot from the Santa Maria Valley, which also turned out to be the cheapest of the flight. All concluded that it was an exceptional value. Guild tastings over the past two years have shown that this winery is making tremendous Pinot at several different price points. Keep your eyes peeled. The Belle Glose Pinot, also from the Santa Maria Valley, had a small but vocal support group. It was perhaps more “Burgundian” in style, earthier, more old world, and in some ways more satisfying than the fruit-forward style of the others. Wine Spectator gave this one an 82, while David Lawrason gave it a 90. Proof that you have to trust your own senses when evaluating wine.

### **Starter**

Roederer Estate Anderson Valley Brut, 12% 32.95

### **Flight 1**

Tablas Creek Esprit de Beaucastel, 2001, Paso Robles, 13.8% 39.95

Abundance Vineyard Viognier, 2000, Wattle Creek Vineyard, Alexander Valley, 13.8% 19.95

Bonny Doon Vin Gris de Cigare, 2002, 13.5% 14.95

Ca' del Solo Malvasia Bianca, 2002, Monterey County, 12.5% 21.95

### **Flight 2**

Ironstone Obsession Symphony, 2002, California, 11.5% 14.95

Beringer Alluvium Blanc Knights Valley, 2000, 14.5% 28.85

Caymus Conundrum, 2001, California, 13.5% 46.95

Shafer Red Shoulder Ranch Chardonnay, 2000, Napa, Carneros, 14.9% 59.95

Beringer Sbragia Limited Release Chardonnay, 2000, Napa 54.37

Cuvaison Selection, 2000, Napa, 14.5% 48.00

### **Flight 3**

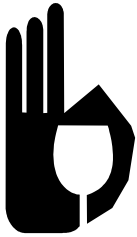
Mondavi Carneros Pinot Noir, 1998, Napa, 13.5% 54.95

Sanford Pinot Noir, 1999, Sanford & Benedictine Vineyard Santa Barbara, 14% 62.00

Beringer Stanly Ranch Pinot Noir, 1999, Carneros, 14.1% 49.00

Byron Pinot Noir, 2000, Santa Maria Valley, 14.1% 30.95

Belle Glose Pinot Noir, 2001, Santa Maria Valley, 14.2% 37.95



# National Capital Sommelier Guild

[www.sommelierguild.com](http://www.sommelierguild.com)

## Registration – July 2004

### Please note that

- You will not normally receive confirmation of your reservation.
- You will be contacted only if we cannot accommodate you.
- Your cancelled cheque or credit card statement will serve as your receipt.
- If paying by cheque, send a separate cheque for each event with name of event on the cheque.

### Cancellation Policy

- Cancellations must be made by informing the Registrar at least 5 days before the event. If you do so within this time frame you will not be charged for the event.
- If you cancel less than 5 days before the event, you will be charged for the event and you will be responsible for finding an alternate to fill your seat and for advising the registrar of your alternate's name at least 12 hours prior to the event.

### August VPR

*Wednesday, 4 August 2004*

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$30 = \_\_\_\_\_  
 Total \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### Game Dinner at the Pommier d'Argent

*Sunday, 12 September 2004*

Attendee's Name(s) (please print):

Members & Sponsored Guests @ \$95 = \_\_\_\_\_  
 @ \$70 = \_\_\_\_\_  
 Total \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Preferred method by E-Mail with credit card:** Send your reservation to [events@sommelierguild.com](mailto:events@sommelierguild.com). If VISA or MasterCard Pre-authorization has been submitted, no cheque or registration form is necessary. Your credit card will be debited **after** the event. Otherwise immediately mail **one cheque per event** with your registration form.

**By Phone:** Call the Guild's answering machine at (613) 237-7911. Please speak clearly, identify the event(s) you wish to attend, the persons attending and immediately mail the registration form and **one cheque per event**. If VISA or MasterCard Pre-authorization has been submitted, no cheque or registration form is necessary. Your credit card will be debited **after** the event.

**By Mail:** Mail the registration form and **one cheque per event**.

**Cheques are to be made out to: National Capital Sommelier Guild or NCSG**

**Mail to:**

National Capital Sommelier Guild, 99 Fifth Avenue – Suite 130, Ottawa, Ontario K1S 5P5

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## Visa or MasterCard Pre-authorization

Members who wish to make charges against their Visa or MasterCard must complete this pre-authorization. Please fill out the form below so that it is identical in all respects to that of the billing address used by your financial institution. Mail it to the Guild's address at 99 Fifth Avenue – Suite 130, Ottawa, Ontario K1S 5P5. Visa or MasterCard information will not be accepted by phone or by e-mail. This authorization will remain in effect until the expiry date or rescinded by you.

I authorize the National Capital Sommelier Guild to charge my event registrations and membership to my Visa or MasterCard Number provided below.

Name: \_\_\_\_\_

Address: \_\_\_\_\_  
Apt. No.          Street No.          Street

City & Province: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Visa Account Number: \_\_\_\_\_ Expiry Date: Mo. \_\_\_\_\_ Yr. \_\_\_\_\_

MasterCard Number: \_\_\_\_\_ Expiry Date: Mo. \_\_\_\_\_ Yr. \_\_\_\_\_

Print Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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