

# Eau de Vie

a wine, spirits, and travel newsletter

Vol. 5 May 2019

## THE AIRLINE CHANGE FEE MATRIX

Uh-oh. You want to change your travel dates? You want to come home earlier, or stay longer? If so, you are going to have to pay for it.

Airlines will allow you to change your travel dates but you will pay a change fee and the difference in the fare. If you change your dates on the same day as travel the fees are often cheaper. Fees for a domestic flight can vary from international flights and there are always exceptions. Here is a simplified list of all the airlines servicing MSP and their change fees.

AIRLINE	SAME DAY	DOMESTIC FEE	INTERNATIONAL FEE
 Aer Lingus	\$60	\$60	\$60
 AIR CANADA	\$75	\$75	\$75
 AIRFRANCE	\$25-\$35	\$25-\$35	\$25-\$35
 Alaska	\$50	\$125	
 American Airlines	\$75-\$150	\$200	\$750
 DELTA	\$75	\$200	\$200-\$500
 FRONTIER	\$49	\$0	
 ICELANDAIR	\$75-\$250		\$75-\$250
 jetBlue	\$75	\$75-\$200	
 KLM	\$0-\$50	\$0-\$50	\$0-\$50
 Southwest	\$0	\$0	
 spirit <small>LESS MONEY MORE GO</small>	\$90-\$100	\$90-\$100	
 sun country airlines	\$120	\$60	
 UNITED AIRLINES	\$75	\$200	\$300

Does this chart scare you? It should. Just look at American Airlines, they charge \$750 to change an international ticket! The airlines have taken the joy out of flying. When you initially book your ticket you do have 24 hours to change your mind and change or cancel the ticket for free. This is occasionally helpful. Remember, when you change your dates you will also have to pay the difference in airfare. And....if you booked a [Basic Economy ticket](#), you are out of luck, they are not changeable.

## A brief history of Apple Cider

It is thought that the apple tree evolved in eastern Turkey and once discovered, people quickly spread it around the world.

It is known that the Egyptians were growing apples along the Nile river by 1300 B.C. Apples show up in ancient Chinese texts and were mentioned by Alexander the Great in 334 B.C. When Julius Caesar invaded the British Isles in 55 B.C. he found the local tribes brewing and drinking cider. Nothing warms a Roman to a place more than something to drink.

In the early 1600s American colonists were having a hard time growing barley, and without barley you can't make beer. But apple trees took quickly to the conditions in New England and they were planted from seedlings sent in barrels from England. Records from Virginia show the delivery of apple trees, and the honey bees to pollinate them, in 1622.

For American colonists making cider was a good way to preserve the harvest. It is easy to make through fermentation and if left to rot just a little bit longer it makes vinegar which helps preserve the rest of the harvest.

There are now more than 7500 different apple cultivars.



# Brandy

~ May 25 ~

[11 spots still available](#)

We will be sampling: Pisco, Minneapple, Nectar de Poire, Calvados, Metaxa and Gran Duque d'Alba

Practical Information:

Class starts @ 7:30pm ~ **sharp**  
@ 2620 E. Superior Street.

Cost is \$15/pp.

Class size is limited to 20.

Light *hor d'oeuvres* after tasting.

R.S.V.P. required.

June 22nd ~ **VODKA**, sort of...  
Taste vodka from Russia, Poland and France but also taste Baijui, Shochu and Jinro Soju from China, Japan and Korea.

## CALVADOS: NORMANDY'S BRANDY

If you read accounts of D-Day, and the subsequent battles in the Normandy hedgerows, you eventually come across a passage that says something like this, "we found a farm house and took shelter in the cellar where we liberated a few bottles of Calvados."

When I first read this I was confused. What is Calvados? Here is the story of Calvados.

Normandy is cold and damp. It's lashed by the same rain and wind that keeps England green. Norman agriculture is famous for its happy fat cattle, cheese, such as

Camembert, apples, pears, cider and brandy.

The Calvados region got its name after the French revolution. The revolutionaries decided to rename the entire country and appointed 83 districts, or departments, for all of France. For this part of Normandy many names were batted around and eventually they settled on Calvados which comes from *calva dorsa*, meaning *bare backs*. The name was in reference to two sparsely vegetated rocks off the coast. Maybe this wasn't the greatest inspiration for naming this part of Normandy but they had 82 other departments to name. You can almost imagine the committee saying, "Bare backs it is! Ok let's move on."

Unlike southern regions of France, Normandy is too cold to grow grapes. So they make cider from their abundance of apples and pears. By the early 1600s they were distilling this cider into brandy. Officially it was called *eau de vie cidre* but in common usage it was called after the place it was made – Bare Backs a.k.a. Calvados.

By law Calvados must contain both pear and apple cider. Types of apples used follow a recipe such as: 10% acidic/sour, 20% bitter, 50% bittersweet and 20% sweet apples. The apples are juiced together and then slow fermented using wild yeast before distillation. To finish they are aged in oak for at least 2 years.

It is said that the finest 10 year old Calvados can rival the quality of the finest Cognac. If you attended the Cognac class, here is your chance to test this theory in the upcoming Brandy lesson.



## Midi and the Camargue

We've got 4 spots open for a fantastic week on a boat in the South of France.

Week of 9/21-9/28: 4 available

If you are interested in joining us or you'd just like to know more [follow this link to our Fall 2019 trip planner.](#)

It's been 5 years since our last trip to the Languedoc but this sun kissed region of France is never very far from our minds. Below is an image taken from our boat at sunset along the canal.

