SREM WINE IN THE TITANIC

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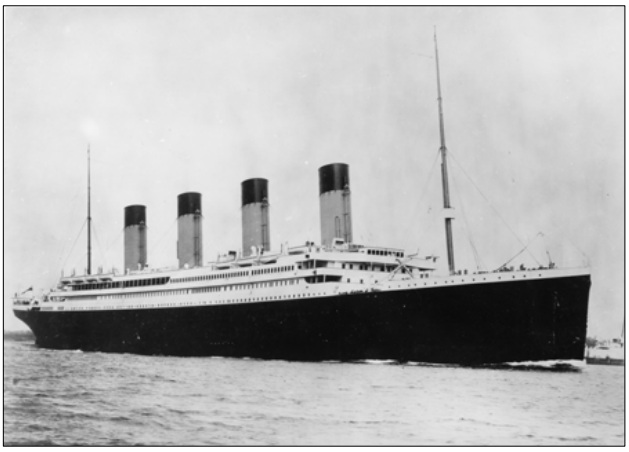


The Titanic, probably the most famous ship of the last century, actually sailed for only four days: it left the port of Southampton on a fine spring day, at noon on April 10, 1912, and sank during the night between April 14 and 15, after colliding with an iceberg. Myths about the ship circulated throughout the world for one century. One of them leads us straight to - Sremski Karlovci. The wine list from the Titanic, which offered many other wines and spirits from the most famous French and Italian wine cellars, also included Ausbruch or Samotok, a special sort of wine that has for more than a century and half been produced in Sremski Karlovci. This wine, of the highest quality, is traditionally made in the wine cellars of the old Karlovci family, the Živanović's.

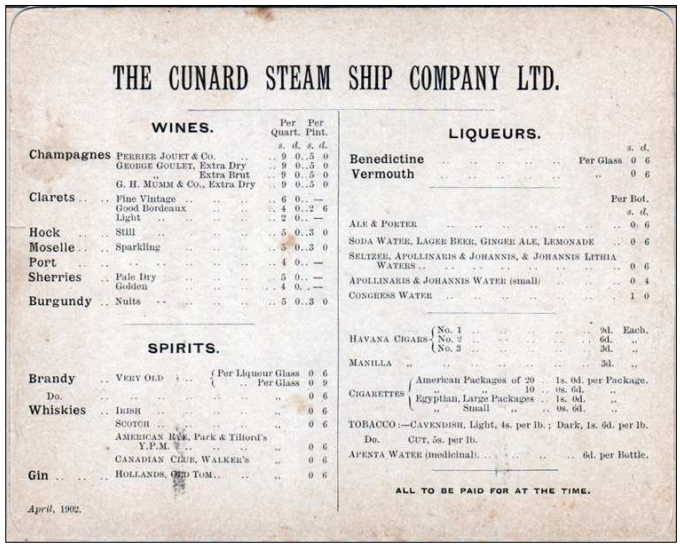
The Times Dispatch

Titanic, Giant White Star Liner, Sinks After Collision With Iceberg on Her Maiden Voyage, and 1,800 Lives Are Reported Lost in World's Greatest Marine Disast

Their respected ancestor, Jovan Živanović, who taught at the Karlovci High School but who also a well-known wine grower and the founder of apiculture in the country, left to his family old recipes for the production of several famous Karlovci wines and drinks, among which are the Ausbruch and the Bermet.

Today the head of this cellar is Žarko Živanović, who is also one of the better known beekeepers in Srem and a teacher of apiculture at the Karlovci Seminary and custodian of his own small Museum of Apiculture, situated in the same yard. It is he who brings in the papers in order to confirm the story surrounding the Ausbruch.

- It is a special dessert wine produced from carefully selected grapes, according to the old recipe. Its taste is so irresistible that it fascinated the court of Vienna, says Žarko Živanović. - When the Karlovci Serbs of those times wanted to secure special privileges from the Vienna court and Maria Theresa, they would take with them Ausbruch to pay reverence to the court or to be received. Not without reason...



THE CUNARD STEAM SHIP COMPANY LTD.

WINES.

		Per Quart. s. d.	Per Pint. s. d.
Champagnes	Perrier Jouet & Co.	9 0	5 0
	George Goulet, Extra Dry	9 0	5 0
	" Extra Brut	9 0	5 0
	G. H. Mumm & Co., Extra Dry	9 0	5 0
Clarets	Fine Vintage	6 0	—
	Good Bordeaux	4 0	2 6
	Light	2 0	—
Hock	Still	5 0	3 0
Moselle	Sparkling	5 0	3 0
Port		4 0	—
Sherries	Pale Dry	5 0	—
	Golden	4 0	—
Burgundy	Nuits	5 0	3 0

SPIRITS.

Brandy	Very Old	Per Liqueur Glass	0 6
		Per Glass	0 9
Do.			0 6
Whiskies	Irish		0 6
	Scotch		0 6
	American Rye, Park & Tilford's Y.P.M.		0 6
	Canadian Club, Walker's		0 6
Gin	Hollands, Old Tom		0 6

April, 1902.

LIQUEURS.

		s. d.
Benedictine	Per Glass	0 6
Vermouth	"	0 6

	Per Bot. s. d.
Ale & Porter	0 6
Soda Water, Lager Beer, Ginger Ale, Lemonade	0 6
Seltzer, Apollinaris & Johannis, & Johannis Lithia Waters	0 6
Apollinaris & Johannis Water (small)	0 4
Congress Water	1 0

		9d. Each.
Havana Cigars	No. 1	9d.
	No. 2	6d. "
	No. 3	3d. "
Manilla		3d. "

Cigarettes	American Packages of 20	1s. 0d. per Package.
	" " 10	0s. 6d. "
	Egyptian, Large Packages	1s. 0d. "
	" Small	0s. 6d. "

Tobacco:—Cavendish, Light, 4s. per lb.; Dark, 1s. 6d. per lb.
Do. Cut, 5s. per lb.
Apenta Water (medicinal) 6d. per Bottle.

ALL TO BE PAID FOR AT THE TIME.

Ausbruch would always repay its worth. In 1780, when the price of a good old red, white or rose wine was two forints and 30 fillers for a measure of akov, Ausbruch cost four forints - as noted a century later by Kosta Petrović. According to the Catalogue of the Wines and Fruits Fair in 1930, held in Sremski Karlovci, Žarko Živanović, the grandfather of today's collocutor, sold his Ausbruch for 40 Dinars a liter! All the other wines at the Fair cost between three and eight Dinars. Howeever, it was the sole effort of Sremski Karlovci to organize the Wine Fair, which was such that even today wine producers and growers could only dream about having.

How is Ausbruch made?

- Here is how Mita Petrović, in 1885, describes the technology: "Mister Jovan Živanović from Karlovci was good enough to tell me how Samotok is produced in Srem. They select only dried grapes (which means that the grapes are left to dry in the vineyards) and put them into a vesel full of wine so that the quantity of wine equals the quantity of dried grapes. This mass of dried grapes soaked in wine should be pressed manually every day during a six week period, after which it is

strained into a barrel previously fumigated with burning nutmegs. Six weeks later, fermentation of the new mass of wine ends. This can be proved by analyzing the Samotok or Ausbruch, says Žarko Živanović.

In 2000, after a break lasting more than half a century, the wine cellar of the Živanović family resumed the production of Ausbruch. Žarko Živanović produces it today with the help of his son Borko and his wife Zvezdana, according to the recipe of his famous father Bora Živanović, a wine producer from Karlovci and one of the best known producers of honey in Yugoslavia, who died a few years ago.

Vera Živanović, Žarko's mother, is probably the only woman alive in Karlovci who remembers a taste of the old Ausbruch, perhaps the very one found in the wreck of Titanic.

- When I married into the Živanović family in 1945, I was only 18. I tasted their pre-war Ausbruch, which was already in a limited supply, says Vera Živanović. - It was like amber - a fine and potable wine- with a taste that would be difficult to describe. With this wine the Živanović family participated in the Wine Fairs in other parts of the country and in cities like Osijek. Here is the photo of my mother-in-law Stana Živanović, Žarko's grandmother, at the Wine Fair in Osijek... Later, when mass production prevailed, my husband Bora abandoned the production of Ausbruch, because nobody wanted it, or they couldn't pay for it.

There are real chances that the Ausbruch on the wine list of the Titanic, whose wreck was found in 1985, 13,000 feet or four kilometers under water, was the very Ausbruch produced in Karlovci. Some say that the wine was the Ausbruch from the Austrian village of Rust, a specific "naturally sweet wine from the shores of Neusiedler (Ferto-ty)

Lake", whose tradition, mind you, was also abandoned. To return fame to this wine and to search for its lost identity became the task of a recently founded "Rsuster Ausbruch Cercles".

In Sremski Karlovci, a sleepy town, there is no such initiative. There is only excellent Ausbruch, Bermet and Game, produced by the Živanović family, but there are also many other red, white and rose wines and brandies produced in an unbelievable quantity by 63 home wine cellars. Many are located in *lagum* , the underground passages, and date from past centuries.

How would Ausbruch taste after lying for hundred years od the bottom of the ocean?

- Storage on the sea bed could in no way be harmful to wine, it would have only preserved it and, perhaps, made it a slightly thicker than it usually is, says Žarko Živanović.

As we taste wines produced by the Živanović that have made the name of Karlovci known worldwide, we learned that the Kostić family were at the beginning of the 20th century the exporters of the Karlovci wines to other countries and continents. They may very well have been the deliverers of wine to the Titanic. In their confiscated house, which still serves as the seat of the Collective farm, there are two huge underground passages. From them, barrels full of the precious Karlovci wines would start their journey - going on to become famous for centuries for a reason: the wine was made of carefully selected, carefully cultivated grapes that drank in this place and this sun, Fruška Gora's wind *stražilovac* and the glistening Danube.