

FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



## HAPPY HOLIDAYS AT HOME AND AROUND THE WORLD

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same warm feeling P 14

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ALTERNATIVES**  
the best choice in seafood P 64

**SPAIN A-GO-GO!**  
hot wine news from the  
country of tapas P 32

**CHINESE NEW YEAR**  
welcoming in the year of  
the ox P 96

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# TASTE

BC LIQUORSTORES

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COVER



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56

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2005

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CABERNET SAUVIGNON,  
CABERNET FRANC,  
MERLOT BLEND  
2005

MCLARENS ON THE LAKE  
SHIRAZ  
2006

SERAFINO  
SHIRAZ  
2006

SORRENTO  
DRY GROWN GRENACHE  
2006

MCLARENS ON THE LAKE  
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2008

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## OUR SYMBOLS



Country of Origin Flags



BC VQA Wines



Sweetness Code



Organic

## MANAGING EDITOR

Lavaughn Larson

## EDITOR

Pauline White

## STYLE EDITOR

Kim Giesbrecht

## PRODUCT CONSULTANT

Maureen Hogue

## ADVERTISING CONTACT

Pauline White

Phone: 604.252.3125

Fax: 604.252.3099

Email: [taste.magazine@bcliquorstores.com](mailto:taste.magazine@bcliquorstores.com)

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Irene McGuinness

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Head Office  
2625 Rupert Street  
Vancouver, BC V5M 3T5  
Phone 604.252.3000  
Fax 604.252.3464

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## OUR CONTRIBUTORS



### JUDITH LANE

Judith Lane is a Vancouver-based wine, food and travel writer who contributes regularly to the *Georgia Straight*, *City Food*, *BC Restaurant News* and a raft of other publications. Judith will go almost anywhere for a good story and a glass of wine!



### MIREILLE SAUVÉ

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country and is currently a freelance wine writer.

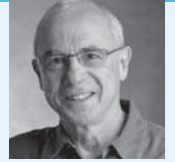
### TIM PAWSEY

Tim Pawsey is a renowned Vancouver-based food, wine and travel writer. A regular columnist for the *Vancouver Courier*, Tim also writes for *Where Vancouver*, the *North Shore News*, *Northwest Palate*, *99 North* and *Western Living*.



### TONY ASPLER

Tony Aspler has been writing about wine since 1975. He has published 14 books on food and wine and writes for magazines around the world. He is also the author of three wine murder mysteries. His websites are [www.tonyaspler.com](http://www.tonyaspler.com) and [www.iWineandDine.com](http://www.iWineandDine.com). In 2008 Tony was awarded the Order of Canada.



### CHEF MICHAEL BATOUX

Michael Batoux was born and raised in Canada, but at the age of seventeen, he took advantage of his dual Canadian-French citizenship and bravely headed off to France to study the culinary arts. His studies allowed him to contribute to the cuisine at Michelin-rated restaurants in France, including La Pyramide in Lyon and L'Oasis in Cannes. Eager to learn everything the culinary world had to offer, Michael then embarked on a working tour of the world that eventually landed him in Vancouver, where he plans to make his home for years to come. Chef Michael's food reflects his journey – a base in France with touches from around the world.

### JAMES NEVISON AND KENJI HODGSON

James Nevison and Kenji Hodgson are HALFAGLASS, a Vancouver-based, boutique wine consultancy, and are the authors of a number of best-selling wine books. Their latest, *Had a Glass 2009: Top 100 Wines for 2009 under \$20*, has just been released on Whitecap Books. Their wine column, under the name *The Wine Guys*, appears weekly in *The Vancouver Province*.



### LEE MURPHY

Lee Murphy co-owns and operates Vista d'oro Farms in South Langley. In addition to being a trained chef, Lee produces and markets her own line of artisanal preserves, caters and runs cooking classes. Vista d'oro Farms - 20856 4th Avenue, Langley, BC [www.vistadoro.com](http://www.vistadoro.com).



### JOE WIEBE

Joe has written for magazines such as *Toro*, *enRoute*, *BC Business* and *Geist*, and newspapers such as the *Vancouver Sun*, the *Ottawa Citizen* and the *Globe and Mail*, and is a member of the Professional Writers Association of Canada and the BC Association of Travel Writers.

### CAROLYN EVANS-HAMMOND

Seasoned journalist and qualified sommelier Carolyn Evans-Hammond has written for *Decanter Magazine*, *The Times* newspaper and *Wine & Spirit International* in the U.K., as well as *Macleans*, *The Toronto Star* and *The Province* in Canada. Her book, *1000 Best Wine Secrets*, is distributed internationally and her website – [www.wine-tribune.com](http://www.wine-tribune.com) – catalogues her musings and tasting notes.



### ANTHONY GISMONDI

Renowned Vancouver wine reviewer Anthony Gismondi is editor-in-chief of *Wine Access* magazine and producer of one of the net's most extensive wine websites – [www.gismondionwine.com](http://www.gismondionwine.com). He also writes a weekly column for the *Vancouver Sun* and co-hosts *The Best of Food and Wine* with Kasey Wilson.



### STEPHEN WONG

A Vancouver-based freelance journalist and chef, Stephen Wong writes about food, wine, travel and culture for various local and national magazines and newspapers and has authored four cookbooks.



### KASEY WILSON

Kasey Wilson is a Vancouver-based author, editor, restaurant reviewer and travel writer. Kasey, along with Anthony Gismondi, co-hosts the weekly *Best of Food and Wine* show on CFUN radio and is also the editor of *Vancouver's Best Places*.



EVEN OLD EBENEZER  
SCROOGE WOULD NOT BE  
ABLE TO RESIST THE JOYOUS  
YULETIDE FARE FOUND  
AROUND THE WORLD  
DURING THE FESTIVE SEASON.

TOURTIÈRE

# DIFFERENT TRADITIONS, SAME **WARM** FEELING

In some countries, Christmas Day is the centerpiece of the celebration; in others, it's Christmas Eve or the Twelfth Day. Here are holiday traditions that originated in French-Canada, Italy, Germany, Mexico and Spain, that may still continue in your home, across the street, through the province, or around the diverse country of Canada. Do try these traditions at home – we've provided recipes and wine pairings for you.

## FRENCH-CANADA

*Le Réveillon*, the traditional Christmas dinner celebrated by French Canadians, starts after the *messe de minuit*, midnight mass. In Quebec, no Christmas Eve dinner would be complete without the classic *tourtière*, the French-Canadian pork pie. According to Julian Armstrong, editor of *A Taste of Quebec*, the name of the pie has

been traced to the French cooking utensil of the same name and alternatively to a passenger pigeon called the “*tourte*”. *Tourtes* were cleaned and preserved in brine for winter meals and sometimes mixed with pork, beef and seasonings to make a *tourtière*. Today, you can find versions of the pie with different combinations of meats, seafood, or wild mushrooms. *Tourtière* is served with homemade tomato ketchup, chili sauce, chutney or relish. *Joyeux Noël!*

## ITALY

In Rome, Naples and parts of Southern Italy, it's customary to celebrate Christmas Eve with the Feast of Seven Fishes, a seven-course festive dinner called the *cenone* (big supper) and consumed before the midnight mass. “The *cenone* may have originated in the fifth or sixth century when the Pope said three masses on

Christmas Eve and the parishioners set out a banquet after every mass,” says chef and author Joyce Goldstein. But how the Dinner of the Seven Fishes came about is mysterious. In fact, this tradition seems to be more prevalent among Italian immigrant families than with Italians in the old country. Seven is a symbolic number that is supposed to bring good luck. It could refer to the seven deadly sins, the seven virtues, the seven sacraments, the seven days of the week or the seven seas.

## GERMANY

Many of the Christmas carols we sing in English have their origin in Germany – “Silent Night”, “Away in a Manger” even “Deck the Halls.” Germans love to eat stuffed goose on Christmas Day and have served it since the Middle Ages, usually with potato dumplings, red cabbage and

## PAIRS WITH TOURTIÈRE



**MISSION HILLS FIVE VINEYARDS  
SAUVIGNON BLANC**  
BC VQA **\$15.99** | 18893

It's hard to beat the aromatics in the Mission Hill Five Vineyards Sauvignon Blanc with its bright, grassy grapefruit nuances. The freshness this wine displays is amazing.



**SUMAC RIDGE PINOT BLANC**  
BC VQA **\$14.99** 273029

The bright fruit with notes of fresh green apple, melon and bits of butter tie the taste back to the pastry of the *tourtière*. Simply delicious.



**CEDARCREEK ESTATE PINOT GRIS**  
BC VQA **\$20.00** 37671

If your *tourtière* is mushroom-based, the earthy, honey notes of this Pinot Gris is a soulmate pairing for this perfect lunch or dinner dish. Some of the best BC has to offer is in this bottle.

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hungry world*



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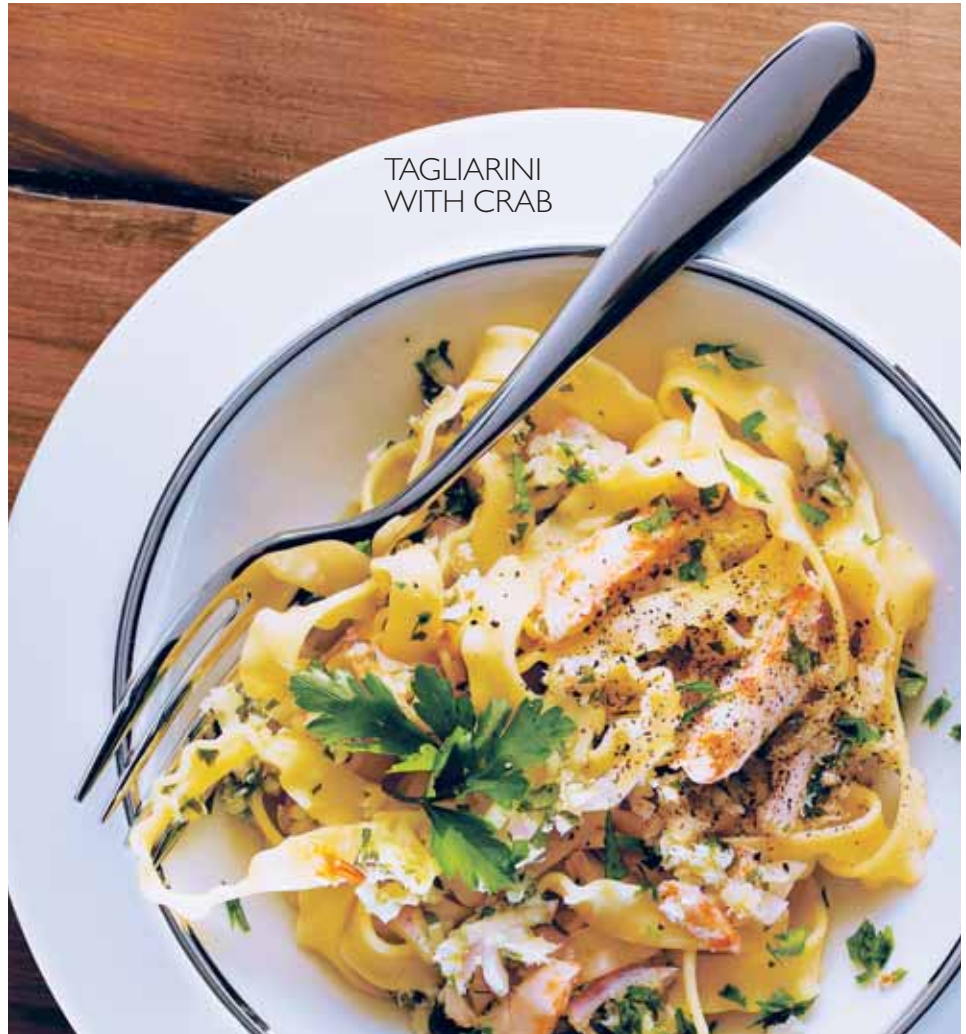




a wine-flavoured sauce. Although this noble bird is usually stuffed with apples and served with a wine-flavoured au jus, our recipe uses an orange stuffing and a traditional port wine sauce. A goose is far less meaty than turkey, so make sure you get all the meat off the bones. The leg joint is much farther down under the bird and harder to get at. The wings are constructed differently, too and must be taken off to carve the breast. (Don't serve the wings – they have no meat on them.) Slice the drumsticks and make sure everybody has a piece of the crispy skin from this superb bird.

### MEXICO

Bright red flowers create a sea of red in the main streets of Mexico in December. The locals believe the Christmas Flower, better known here as the poinsettia, can bring you good luck for the rest of the year. They take this superstition so seriously that they cover their homes with the flowers. Christmas carols here are played by mariachi, groups of street musicians. The biggest family dinner of the year is held on Christmas Eve. A traditional dinner would include turkey, tamales, (steam-cooked corn meal dough with a filling – and lots of hot spices) and *posole*, a hearty hominy soup adored by Mexicans everywhere. (Hominy is maize cooked in lime water to remove the hard outer husk and germ,



### PAIRS WITH TAGLIARINI WITH CRAB



**TOMMASI LE ROSSE PINOT GRIGIO**  
Italy **\$21.99** 326488  
Look for the lees and mineral, lemon rind and nutty quince flavours in this Pinot Grigio to offset the seafood pasta dish perfectly.



**RUFFINO LUMINA PINOT GRIGIO**  
Italy **\$15.99** 102764  
So fresh and skinny, this bargain-priced wine works to prepare the palate for each new bite of the pasta. Perfect in every way.



**ROCCA DELLE MACIE OCCHIO MAREMMA**  
Italy **\$18.99** 93773  
Moving from a contrast pairing to a complementary match, the Maremma from Tuscany adds a bit of gloss and picks up on the seafood sweetness.

Different Traditions



ROAST GOOSE

PAIRS WITH ROAST GOOSE



**00**  
**CHÂTEAU SAINTE EULALIE LA CANTILÈNE**  
 France **\$24.99** 274597  
 A chunky, rustic red with spicy, white pepper and black cherry fruit that is up to the task of pairing with the roast goose.



**00**  
**SELBACH S RIESLING**  
 Germany **\$17.75** 23242  
 For those chasing the fruit flavours in the dish, we recommend the Selbach S Riesling and its juicy, green apple and nectarine skin flavours bursting with tang.



**00**  
**VILLA MARIA RIESLING**  
 New Zealand **\$15.99** 67736  
 Incredibly lively and enticing mix of lime, green apple skin, guava and nectarine flavours.

PAIRS WITH OXTAIL POSOLE



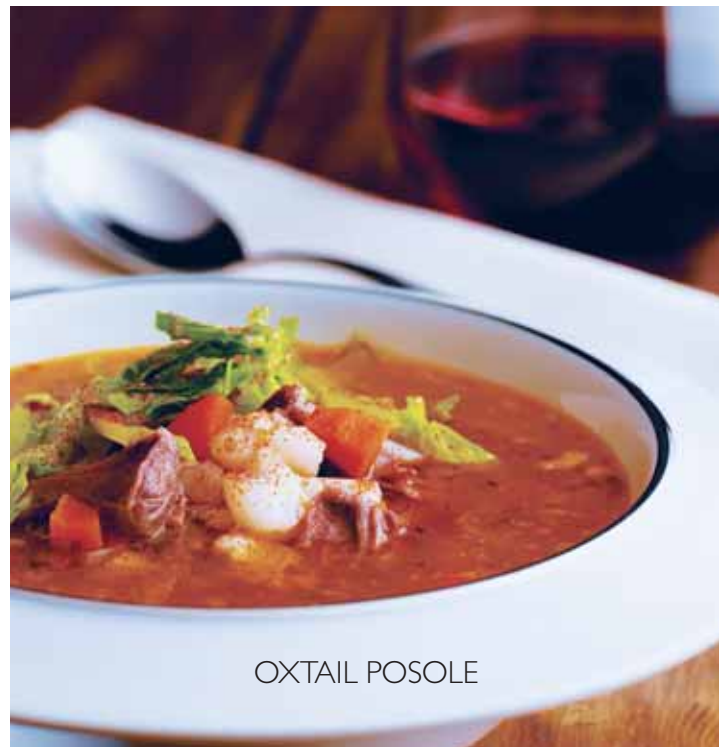
**00**  
**CARMEN SYRAH CABERNET SAUVIGNON RESERVE**  
 Chile **\$21.99** 568097  
 Rich and warm on entry with firm, small-grained tannins and more peppery, cassis fruit and black pepper in the finish.



**00**  
**SANTA RITA MERLOT RESERVA**  
 Chile **\$14.99** 375790  
 Simply fun to drink. Its big open Maipo nose of bay leaves and dried herbs are a perfect *posole* match.



**00**  
**CHONO RESERVA SYRAH**  
 Chile **\$17.99** 854604  
 Out of the Elqui Valley this wine is smooth, round, supple and packed full of licorice, menthol, black cherry and meaty fruit. A perfect match for soup.



OXTAIL POSOLE



CHICKEN  
WITH APPLES  
AND DATES

making it tender and easier to eat. You can find canned hominy in the ethnic section of most supermarkets.) Many Mexicans look to *posole* to cap the Christmas festivities. This version of *posole* uses oxtail.

### SPAIN

In the Basque region, Spain's gastronomic capital, where friend and cookbook author Teresa Barrenechea grew up, capons (plump 10-to-12-month-old neutered roosters) have long been traditional Christmastime fare. In Bilbao, December 21 is the day of the spectacular Santo Tomás Fair, where local farmers sell capons and late fall produce to bustling shoppers anxious to buy their



 **00**  
EMPORDA ESPELT  
VAILET

Spain **\$14.99** 783902  
The wine is soft and round (that comes from the Macabeo grape) with dry, fruity notes of mineral, seawater and oyster liquor.

food for Christmas feasts. Before Basque housewives had ovens in their homes, these ingenious cooks would cross two wooden spoons near the bottom of a large, deep clay pot, and set the bird on them. The spoons held the capon above the fat in the bottom of the pot.



 **00**  
CASTILLA Y LEON  
SALAMANDRA

Spain **\$17.00** 512418  
A Tempranillo from Castilla-Leon, it's rich in dry smoky, meaty, red cherry fruit and able to tame any bird on the table.

They would then cover the pot and cook the capon over medium heat for three hours. For Basque children, the most exciting night of the year is January 5, when they prepare for the Twelfth Night celebration of the three Wise Men by leaving them a tray of sweets,



 **00**  
ESTAMPA CABERNET  
CARMÉNÈRE PETIT  
VERDOT RESERVE

Chile **\$17.99** 316752  
Exploring the earthy, savoury side of this roasted chicken dish, the dark olive, chocolate and fruit nuances in the wine creates a marriage made in heaven.

three glasses of brandy and a jug of water for their camels. When they awoken on January 6, they find their shoes filled with gifts and sweet treats. Barrenechea's recipe from *The Basque Table* (Harvard Common Press \$38.95) is a classic dish served on Christmas Eve.

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# NEW

## TREATS TO TRY



### MACALLAN AMBER LIQUEUR

UK **\$52.95** 654814

This is an interesting approach to single malt with the use of maple and pecan for flavour. The result is a well-balanced, sweet, maple, nutty creation with the long and tasty Macallan spice finish we know and love. Whether poured over a dessert, added to a cocktail for a touch of sweetness or bringing coffee to a higher level, maple just took on a whole new meaning.



### SAFFRON GIN

France **\$48.99** 881961

Rediscover what gin can really be with this French Colonial recipe from Gabriel Boudier. Handcrafted and small-batch pot distilled with eight natural botanicals including saffron for its delicately spicy flavour. Distilled and five-times filtered, this is truly memorable. Enjoy on the rocks or with tonic.



### FALERNIA RESERVE SYRAH

Chile **\$19.99** 147819

From the northernmost region in Chile arrives Falernia. Bright red in colour, showing an excellent bouquet of black pepper and dark fruit notes. Full bodied with a lush, lingering finish, it pairs perfectly with any grilled red meats and hearty pastas.

# GREAT ENTERTAINERS



BRIE AND  
CHUTNEY  
PALMIERS

ROSEMARY,  
PEPPER AND  
PARMESAN  
BREAD STICKS

MINI BACON  
CHEDDAR  
QUICHES

It's noon on a Sunday in December and relatives have just arrived in town for the holidays. You weren't expecting them until Monday, but they're on their way. If you've taken the simple step of including a few boxes of prepared puff pastry in your freezer inventory, you're well on your way to having some impressive appies warm and waiting for them when they walk in the door. Fast, easy, delicious and so pretty, these little bites will have your friends and family thinking you spent the summer studying at the Cordon Bleu.

**BRIE AND CHUTNEY PALMIERS**



**CHÂTEAU DES CHARMES  
GAMAY NOIR**

Canada **\$17.99** 582353

The deep purple colour draws you into the plum and wild black cherry aromas. Full bodied, firm and with a cherry fruitiness, the lively acidity and kind tannins make this a perfect pairing for all your holiday entertaining dishes of light appetizers, pastas and soft cheeses.

**MINI BACON CHEDDAR QUICHES**



**BERINGER NAPA CHARDONNAY**  
USA **\$24.99** 348342

A very well focused and crisp Chardonnay out of Napa, the flavours of spicy pear, nectarine and herbaceous notes are front and center. With a silky texture and a slightly oaky, hazelnut ending, this is a perfect match for Cheddar and Bacon Quiche.

**ROSEMARY, PEPPER AND PARMESAN  
BREAD STICKS**



**CODORNIU CLASSICO BRUT**

Spain **\$13.99** 503490

Golden in colour with large, cascading bubbles. This rich, toasty Cava with honey and peach notes is sure to be a crowd pleaser. At this price, having a few on hand is a good idea.



**ROBERTS ROCK CHENIN BLANC  
CHARDONNAY**

South Africa **\$9.49** 501304

The lively greenish hue of this well-priced white invites you to experience the guava, pineapple and tropical tastes, while the silky texture and mouth-coating hints of oak and faint vanilla remind you of cold winters and warm firesides.



**BATASIOLO BARBERA D'ALBA**  
Italy **\$17.99** 311555

Grown on the hills around the town of D'Alba, the Barbera grapes impart a deep ruby colour into the wine with scents of vanilla, cedar and black cherry. The buttery vanilla and crisp cherry flavours end in a long, tangy dance.



**JADOT BEAUJOLAIS VILLAGES**

France **\$19.99** 469924

A simply charming Beaujolais that is young, vibrant and lively. Sweet raspberry and cherry fruit splashed with herbs, pepper and mineral notes. Remarkable with the Rosemary, Pepper and Parmesan Bread sticks.





# THE ESSENTIALS OF PORT

**O**f all alcoholic beverages, port is the quintessential drink for Canadian winters. There is nothing more satisfying than settling down in front of a roaring fire with a glass of port and a wedge of Stilton as winter rages outside.

But which port to choose when there is a bewildering range of products available, all at differing price points: ruby, crusted, late bottled vintage, young tawny, aged tawny, Colheita, vintage character, vintage, single *quinta* or white port?

To simplify matters, there are two basic styles of port – wood-aged port or bottle-aged port. Of all wines, the process of port production is the most theatrical. Port is made from five grape varieties: Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz and Tinta Cao. The grapes are foot-trodden in stone *lagares* that look like square wading pools. The resulting juice is fermented until half the sugar has been converted to alcohol and then further fermentation is stopped by the addition of neutral grape spirit. This spirit at 77 percent alcohol kills the yeast and stops the fermentation, leaving roughly 10 percent residual sugar and a wine that contains 20 percent alcohol.

It is at this stage that producers determine the style of port they want. How the new wine is aged after a short time in barrel or tank determines its ultimate character.

## RUBY PORT

Ruby is the simplest and least costly port. It is bottled soon after its two or three years in barrel or stainless steel tank and is fruity and easy drinking.

## CRUSTED

Crusted port is a blend of two or three harvests, matured in cask for 12 to 18 months then bottled unfiltered and laid down to mature like vintage ports. The wine will throw a sediment that sticks to the glass, hence the name, crusted.

THERE IS NOTHING MORE SATISFYING THAN SETTLING DOWN IN FRONT OF A ROARING FIRE WITH A GLASS OF PORT AND A WEDGE OF STILTON AS WINTER RAGES OUTSIDE.

## YOUNG TAWNY

The equivalent of ruby port but aged in wood for up to three years. This aging allows the wine to oxidize and makes it lose colour. White port is sometimes added to young tawny.

## AGED TAWNY

The label will usually indicate the age – either 10, 20, 30 or 40 years. The older it is, the more costly is the aged tawny. Tawny ports

are blends of different harvests and the age is an average of the wines in the blend.

## COLHEITA

This is a tawny port from a single harvest, aged for a minimum of seven years and usually a lot longer. The date of the vintage will appear on the label.

## VINTAGE CHARACTER

Ruby port aged for four to five years is called vintage character port. This is something of a misnomer since it does not come from a single

vintage and is more in the style of a rich ruby than a true vintage port.

## LATE BOTTLED VINTAGE (LBV)

LBV wines come from a single harvest and are aged for four to six years in barrel before being bottled. They are not as intense and concentrated as vintage port but are softer and ready to drink. Some producers don't filter their LBVs and the wines will throw a sediment as they age in bottle.

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# Port

## VINTAGE PORT

The most expensive, long-lived and sought-after of ports. Vintage ports are only made in the best years. The finest wines are selected after two years in barrel for long aging in bottle. The port shippers decide if the harvest is good enough to declare it to be vintage port and most houses only make this declaration three or four times a decade. Since the wine is bottled unfiltered and unfiltered, a significant amount of sediment results and the port must be decanted for serving.

## SINGLE QUINTA

Since there are years when no vintage port is available, many of the houses will release a vintage-dated wine from a single farm (*quinta*). It is a good substitute for vintage port since it is less costly.

## WHITE PORT

Made from indigenous white grapes – Codega, Gouveio, Malvasia Fina, Rabigato and Viosinho. These wines, at 20 percent alcohol, are for the most part either sweet or semi-dry and are usually served as an aperitif, chilled straight-up or cut with soda water and a twist of lemon.

## HERE'S A TIP!

Aged tawny ports, when opened, will last for weeks in the bottle or decanter since they are already oxidized from their long stay in oak casks. Once vintage port has been opened it is advisable to consume the bottle within two weeks to ensure freshness.



**GOULD CAMPBELL VINTAGE 1997**  
Portugal **\$78.30** 547034  
Gould Campbell Vintage is a dense purple-ruby colour with a sweet blackberry and vanilla nose and intense, concentrated fruit. This port is drinking well now.



**GRAHAM VINTAGE 2000**  
UK **\$80.07** 352146 375 ml  
A dense purple-black colour with a sweet, jammy blackberry nose, this vintage is very rich and full, well developed and fleshy with an appealing softness in mid palate but with a tannic structure that suggests it will last for decades.



**GRAHAM LBV 1998**  
Portugal **\$27.99** 191239  
A deep, opaque ruby in colour with a jammy raspberry and blackberry nose and a hint of pepper; this spicy and rich LBV is drinking well now.



**FONSECA 10 YEAR OLD TAWNY**  
Portugal **\$20.18** 516617 375 ml  
This old tawny is russet in colour with ruby highlights and a butterscotch note in the fruity bouquet. It shows just a suggestion of oak. This port has lively acidity with a plum-prune finish.



**QUINTA DO NOVAL LBV**  
Portugal **\$32.99** 570374  
With a dense purple colour that stains the glass, Quinto do Noval LBV has a rich nose of ripe blackberry and dark chocolate. It has a concentrated palate and a spicy, sweet mulberry flavour.



**COCKBURN'S SPECIAL RESERVE**  
Canada **\$22.85** 063180  
A vintage character port with deep ruby color; Cockburn's Special Reserve has a deep garnet edge and a dried plum bouquet, its medium-sweet flavour ending with a mellow tannic finish.



# COCKTAIL PARTY CHIC

“THE COCKTAIL PARTY HAS A SIMPLE FUNCTION IN MODERN SOCIETY. ITS BASIC PURPOSE IS TO PAY OFF SOCIAL DEBTS.” ... AMERICAN NEWSPAPER COLUMNIST HAL BOYLE, 1950.

“**T**he cocktail party has a simple function in modern society. Its basic purpose is to pay off social debts.” ... American newspaper columnist Hal Boyle, 1950. The 1950s and 60s were the heyday of cocktail parties. Women wore glamorous dresses and guys looked sharp. Cocktail dos were two or three hours long, falling anywhere between 4 p.m. and 8 p.m. Dinner they weren't, but they did revolve around cocktails, canapés and good times.

Boyle aside, there's nothing better than a look back at a way of entertaining that was simpler, civilized and fun than by throwing a retro-style cocktail party of your own, with a few modern updates of course.

Today it's all about getting together with friends and not necessarily about repaying obligations. First up, decide on the guest list. Ideally you want to have more people than seats since cocktail parties are all about mingling.

## COCKTAIL PARTY BASICS

### INVITATIONS

Paper invitations are a must. Make or buy them and mail a couple of weeks in advance, earlier if it's holiday season. Include the start and finish time and specify “cocktail attire.”

### DRESS

It's cocktail dresses for the women and smart slacks, with or without a jacket, for dapper dudes. Guys can take it up a notch with a white shirt and a skinny tie. For inspiration, tune into Mad Men on AMCTV. It's set in the happening 60s.

### MUSIC

Use a turntable for effect or load up the iPod with swinging 50s and 60s tunes from artists like Julie London, Dean Martin, Frank Sinatra, Tony Bennett, Peggy Lee, Louis Prima, Tom Jones and Herb Alpert and the Tijuana Brass.

### DRINKS

Settle on a couple of key spirits and feature them in a few stylish cocktails. Gin is the main ingredient in a classic martini, gin and tonic, Pink Gin, French 75 and Tom Collins. Vodka is a mainstay in a Gimlet, Screwdriver, Harvey Wallbanger, Bloody Mary and Black Russian. Scotch figures in Whiskey Sours, Rusty Nails and Rob Roys, but nothing says retro like a rye and Coke, or Seven and Seven (Seagram's and 7-Up). Rum rocks Cuba Libres and sparks up store-bought eggnog. Use a cocktail book or check out the Internet for classic drink recipes galore.

If you've got liqueurs, they're pretty in stemmed liqueur glasses. A bottle of bubble for Champagne cocktails is a definite “do”. Have Canadian beer – Alexander Keith's, Molson's, or Labatt's are authentic oldies – on hand. Punch is easy and can be alcoholic or not.



TEQUILA  
VIRTE ANEJE  
SILVER  
PATRÓN

NO. 10  
TEN



Bacardi  
mojito.  
The  
Original.



THE 1950s AND 60s WERE THE HEYDAY OF COCKTAIL PARTIES. WOMEN WORE GLAMOROUS DRESSES AND GUYS LOOKED SHARP. COCKTAIL DOS WERE TWO OR THREE HOURS LONG, FALLING ANYWHERE BETWEEN 4 P.M. AND 8 P.M.

### MIXES

Stock up on the basics like tonic water, soda water, 7-Up or ginger ale, orange juice, tomato juice, bitters, plus any recipe-specific additions. Most do double duty and satisfy the designated drivers.

### GARNISHES

Olives (the pimento-stuffed ones if you must, but better to “modernize” with a better quality olive), cocktail onions, maraschino cherries, lemons, limes and oranges are key.

### BAR ACCESSORIES

These will really set the tone. A cocktail shaker is a must. They’re inexpensive and available at cookware stores. Seltzer bottles and soda siphons add the right note, as do barspoons, jiggers, swizzle sticks, cocktail picks and cocktail napkins. Polka dot or olive-embazoned ones are fun.

### GLASSWARE

Martini and highball glasses, plus Champagne flutes or old-fashioned saucer-style glasses will cover the bases.

### FOOD

This is where things get creative and colourful. Canapés are the stars of the day. These are simply tasty bites, often with creamy white spreads (try goat’s cheese or cream cheese) on Ritz crackers, rye bread, or cucumber rounds. Top with smoked salmon, crab, charcuterie, or teeny tomatoes. Garnishes are the key. Think pimento strips, olives, crumbled bacon, asparagus tips, chives, cornichons and capers. Tobiko (red, yellow or green flying fish roe)

or seaweed caviar are delicious sub-ins for the real thing. Prosciutto-wrapped bread sticks are great, meatballs are essential. Ditto pigs-in-blankets and cocktail wienies – use real sausages from your local charcuterie. Ensure everything is bite-sized and can be eaten out of hand while holding a drink.

Have some spiced nuts, nuts and bolts, deviled eggs, olives and crudités and dips – placed about the room. Update old recipes by using a soft spreadable cheese like cambazola

to stuff celery sticks. Teeny cream puffs piped with savoury or sweet fillings are a cinch to make and old-fashioned rum balls are perfect endings.

### HELP

Hire someone to make drinks and to pass canapés, refresh drinks and clean up. Don’t over-serve your guests. Ensure everyone has a safe ride home be it a designated driver, public transit or taxi.

### THE FUTURE OF MIXOLOGY

Manhattans, Rob Roys and Cosmopolitans are cool in a retro way, and swinging to the sixties can make for a hip celebration but what is the future of mixology? As shown elsewhere in this issue, mixologists, no longer just “bartenders,” are perusing markets for fresh, local ingredients and inventing cocktails with a difference. No rum and Coke for the cutting edge cocktail crowd, it’s all about the combination of spirits with fruits and vegetables, herbs and spices, that have never before touched a taste bud.

Moving even further forward, mixologists are experimenting, and succeeding, with “molecular mixology,” a style of drink creation that takes inspiration from molecular gastronomy, described as the “scientific study of deliciousness.” This technique applies science to both cooking and drink mixing. On the culinary side, foods with similar chemical compositions are paired, yielding some very unusual combinations. The father of molecular gastronomy, Hervé This, for instance, has presented tobacco-flavored ice cream made with liquid nitrogen and sardines on sorbet toast.

In cocktail culture, the concept has contributed to liquid “caviar,” tiny, pearl-like beads containing a burst of liqueur adding to the presentation and taste of signature sips. The technique was first introduced by Cointreau, who developed a series of chemical steps to produce iridescent (using edible gold!), Cointreau-filled beads as surprising additions to glasses of Champagne.

Some futuristic behind-the-bar scientists have now graduated to edible cocktails, using the magic of chemistry to design firm, biteable “drops” that are cocktails you can eat. Spirits and their mixes are concentrated, gelatinized and transformed into morsels that can be served like appies – with colours and shapes that bring to mind a plate of the best-made sushi.

Retro or astro, nostalgic or space-age, pick a signature cocktail and make your next party one your guests will remember long into the new year.

YEW restaurant + bar, located in the upper lobby of the Four Seasons Hotel Vancouver, brings together the most beautiful elements of nature in a clean, contemporary style. Designed to capture the essence of British Columbia's natural environment, YEW features showcase 40-foot ceilings, wood-paneled walls and a floor-to-ceiling sandstone fireplace, emanating warmth and comfort. YEW features an Urban West Coast menu and feel, and is spicing up the bar scene with two of Vancouver's top up-and-coming mixologists.



**Justin Taylor**

From a humble take-out place in Ontario to the bright lights of Vancouver's YEW restaurant + bar, Justin has almost 20 years' experience the hospitality industry. On a quest to prove that there was more to mixology than liquor and juice, Justin made many stops along the way and now loves the creative freedom he has at YEW.

**Jordan Moore**

Jordan hails from Australia, where the cocktail culture is legendary. By the age of 21, he was managing the bar at London's famous Brown's Restaurant – designing signature cocktails and picking up pointers from some of the top mixologists in Europe. Jordan's passion for wine and food pairing has led him to create cocktails that pair perfectly with food.

**DILL FLING**

- |              |                                |
|--------------|--------------------------------|
| 2 oz (60 ml) | Tanqueray 10 gin               |
| ¼ oz (7 ml)  | lemon juice                    |
| ¼ oz (7 ml)  | cane sugar syrup               |
| ¼ oz (7 ml)  | egg white                      |
| 1            | generous pinch of fresh dill   |
| 4            | half-inch quarters of cucumber |

Muddle fresh dill and cucumber in a Boston mixing glass. Add lemon juice, cane syrup, egg white and gin. Fill with ice and shake. Double strain into a martini glass and garnish with a cucumber island topped with a pinch of dill.



# ALL ABOUT YEW

## PACIFICA

2 oz	(60 ml)	Absolut vodka
¼ oz	(7 ml)	Giffard Ginger of the Indies
2		quarter- sized slices of ginger
¾ oz	(22 ml)	vanilla syrup
½ oz	(15 ml)	lime juice
½ oz	(15 ml)	lemon juice
		dash of lemon bitters

Muddle fresh ginger and vanilla syrup in a Boston mixing glass. Add lemon juice, lime juice, alcohol and bitters. Fill with ice and shake. Double strain into a martini glass. Garnish with a vanilla pod.

## BLUEBERRY HILL

1 oz	(30 ml)	Bombay Sapphire gin
1 oz	(30 ml)	Giffard Pear liqueur
½ oz	(15 ml)	lemon juice
½ oz	(15 ml)	egg white
1		canned baby pear
10		blueberries

Muddle blueberries and baby pear in a Boston mixing glass. Add lemon juice, egg white, alcohol and shake with ice. Double strain into a heavy rocks glass filled with ice. Garnish with 10 thin pear slices, fanned on a bamboo skewer.

# FESTIVE APPETIZERS



SILKY LEEK SOUP

HERE'S A QUINTET OF NEW AND CREATIVE APPETIZERS THAT WILL DISAPPEAR AS QUICKLY AS YOU CAN WHIP THEM UP. THE BAKED MUSHROOM CAPS WITH PANCETTA, THE GORGEOUS SALMON TORTA, CRISPY BALLS OF RISOTTO STUFFED WITH FONTINA CHEESE, AND DEMITASSES FULL OF SILKY SOUP – NOW THESE ARE APPIES TO REMEMBER.



**FOUASSIER LES ROMAINS  
SANCERRE**

France **\$28.99** 495648

Elegant and sophisticated wine from France with lovely floral aromas and steely, mineral flavours on the palate. As an aperitif, served with salads, light soups or white meats, this versatile white is a holiday season must-have.



**MONKEY BAY  
SAUVIGNON BLANC**

New Zealand **\$17.25** 324095

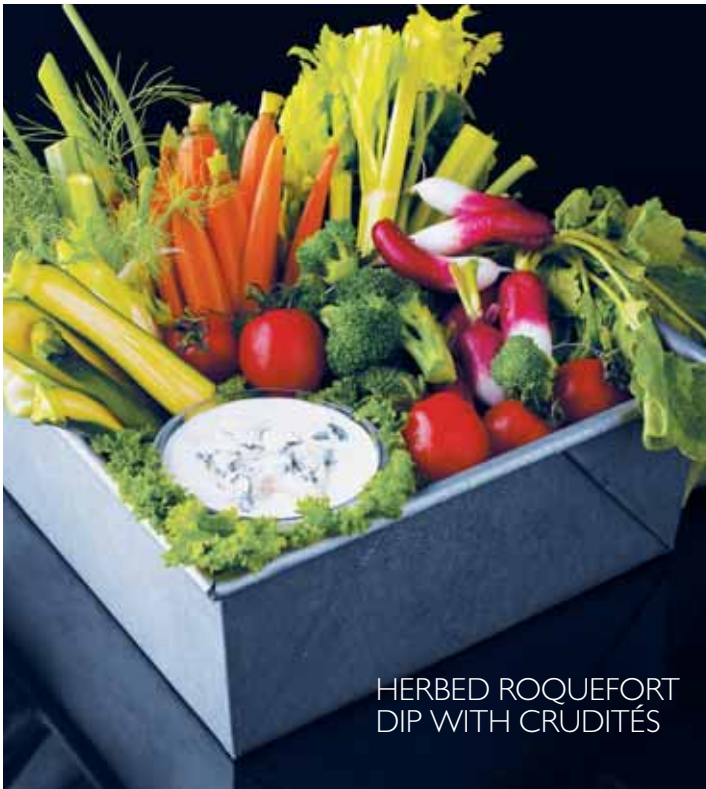
The brilliant clarity of this wine shines through the vibrant bouquet of citrus, tropical fruit and cut grass. The excellent weight of the fruit flavours of grapefruit, lemon and pineapple mixed with herbs is apparent, while the finish is crisp and balanced.



**LABOURÉ-ROI VALLON D'OR  
POUILLY FUISSÉ**

France **\$29.99** 258681

The palest of yellow hues in the glass with light scents of pear and melon announce something pleasant is about to happen. Medium acidity with a silky yet brisk texture, this wine is all about savouring the moment.



HERBED ROQUEFORT  
DIP WITH CRUDITÉS



**TAYLOR WHITE PORT**  
Portugal **\$22.60** | 64129

The sweetness of this white port is precise, offering a dry, fruity taste with a lingering flavour of honey on the finish. Wonderful served slightly chilled with light appetizers, crudités or after dinner with those special desserts.



**QUADY ELYSIUM BLACK MUSCAT**  
USA **\$14.99** | 98697 375 ml

The name Elysium is derived from the Greek word meaning heaven. That is just what it feels like when you smell the rose and lychee-like aromas of this sweet wine. The silky, smooth texture and wonderful flavours combine beautifully with chocolate desserts or strong blue cheeses.



**DE BORTOLI TRAMINER RIESLING**  
Australia **\$12.99** 952580

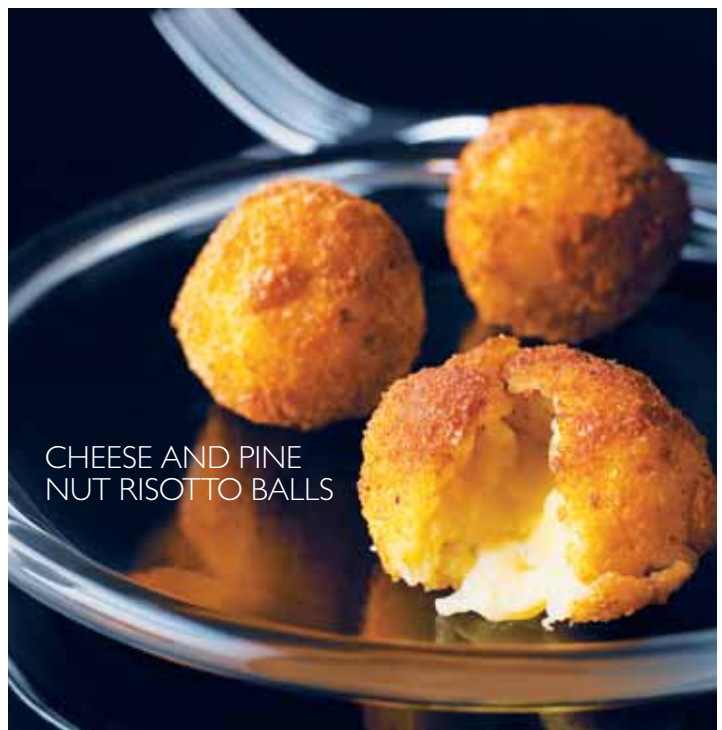
Pale golden in colour with flecks of green, this excellently balanced wine with floral, rose, musk and spice aromas and a wonderful crisp, lemon finish is ideal with the Risotto Balls. Fish, salads, white meats and Asian inspired cuisine also match well.



**BLASON DE BOURGOGNE  
CHARDONNAY**

France **\$19.99** 391235

Arriving first are the floral aromas. Then the white fruits make an appearance in this golden hued treasure. The mouthfeel is pure and silky while the finish seems endless. When you want to have the very best on the table this season, this Chardonnay will not disappoint.



CHEESE AND PINE  
NUT RISOTTO BALLS

# BRILLIANT



Setting the  
gold standard  
since 1982.



Festive Appetizers

FOR RECIPES, PLEASE SEE PAGES 126 & 127



ROBERT MONDAVI PRIVATE RESERVE CHARDONNAY

USA \$17.99 379180

The ripe apple, melon and baking spice aromas with flavours of citrus and tropical fruit are plentiful. It possesses a luscious and velvety mouthfeel with a buttery, toasty oak finish. Enjoy with soft cheeses, seafood, poultry and white sauce pastas.



PENFOLDS RAWSON RETREAT SEMILLON CHARDONNAY

Australia \$11.99 419242

The affordable taste of a great Australian wine in this nice, neutral, crisp white is a pocketbook pleaser. Delight in the fresh flavours and snappy finish. Excellent with smoked salmon, light pastas, cheeses and salads.



MOILLARD HUGUES LE JUSTE PINOT NOIR

France \$13.99 363523

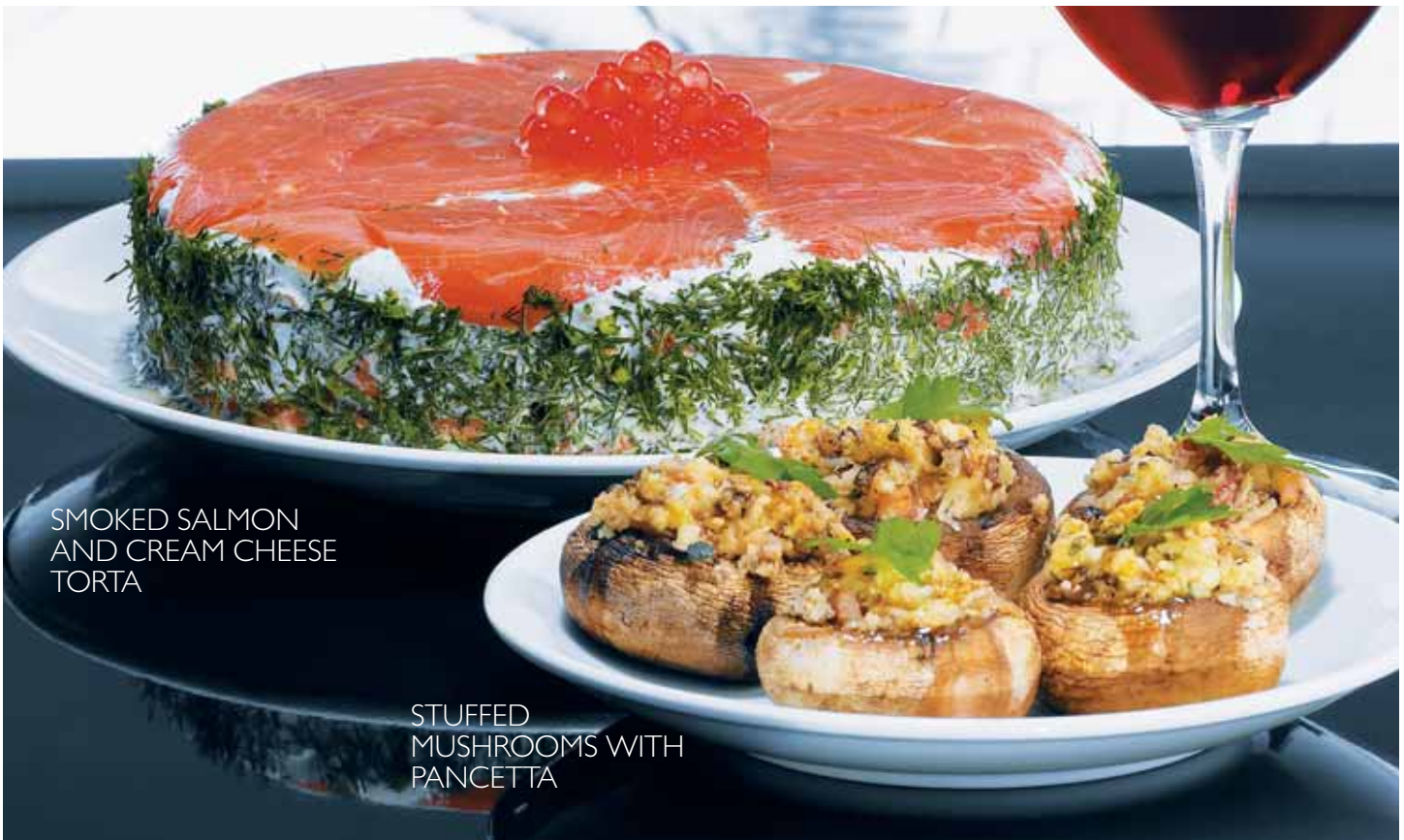
Made from 100 percent Pinot Noir; this well-priced gem from France is delicious. Spicy, dried Morello cherry and wild berry flavours with a supple, easy finish. Perfect for mushrooms, duck and lamb.



CLIVE CELLARS VIOGNIER

USA \$17.99 638395

The rich and distinctive aromas of stone fruits, orange and honeysuckle with a full-bodied, slightly oily texture and silky mouthfeel create an experience not to be forgotten. This attractive wine will pair brilliantly with most of your holiday fare.



SMOKED SALMON AND CREAM CHEESE TORTA

STUFFED MUSHROOMS WITH PANCETTA



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# CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES.



**Chris Bostwick**

Product Consultant

Highgate Signature Store, Burnaby

*"As a consultant, it's rewarding to me to serve varied individual tastes and gain the privilege of serving them again when they return as satisfied customers."*



**HIGHLAND PARK  
12 YEAR OLD SCOTCH**

UK **\$59.95** 204560

A brazen amber-coloured whisky with sultry peat smoke, sweet malt and resinous wood aromas. Velvet, creamy malt texture with a harmonious heather honey and smoke finish accented by notes of exotic mandarin, cinnamon and chocolate.

92 points Jim Murray, *Whiskey Bible*



**STAETE LANDT PINOT NOIR**

New Zealand **\$39.99** 401547

The fragrant top notes of rose and lavender open to ripe cherry, raspberry, wood and chocolate mocha in this deep, ruby-hued wine. A dry, intensely concentrated mélange of juicy cherry, plum and berry with complex oak, mineral and almond accents.

The bold fruit harmonizes with the generous acid to bring you to the warm tannic, wood finish.



**Wendy Walker**

Product Consultant

39th & Cambie Signature Store,  
Vancouver

*"My goal as a consultant is to provide you with the best customer service I can and to help you select the perfect wine or spirit for your occasion."*



**PFAFFENHEIM GRAND CRU  
GEWÜRTZTRAMINER**

France **\$33.95** 615898

This seductive grand Cru, with the perfumed nose that doesn't end, will not disappoint. Rich with rose petal, lychee and white pepper notes and just enough honey to keep you smiling. Full-bodied and lush, it's an absolute must.



**BARTOLOMEO DA BREGANZE  
ROSATO PROSECCO**

Italy **\$21.99** 370809

This light and fruity spumante-style bubbly is pink in colour with mixed berries, rose petal and just a touch of marzipan on the finish to add depth. Don't be fooled though, this is smooth and creamy with delicate bubbles and is ideal for all your seasonal gatherings.



**Rod Conway**

Product Consultant

Fleetwood Signature Store, Surrey

*"My job is a tour guide into the world of wine and spirits and I love the journey that I share with my customers."*



**TOMMASI AMARONE  
DELLA VALPOLICELLA**

Italy **\$63.00** 494393

Full, lush aromas of cherry, mint, coffee and mocha with incredible port plum and cherry flavours, this full-bodied, exceptionally smooth Amarone is great with aged strong cheeses, lamb or braised meats.



**MITOLO JESTER SHIRAZ**

Australia **\$27.50** 86124

An exciting example of a cooler region Shiraz, the deep black cherry aromas with hints of green and black pepper come through again on the palate. The finish is silky and quite prolonged. Pairs well with anything grilled and more fiery, spicy dishes.

SPANISH VINO A  
**GO-GO**





## AN OLD SPANISH SAYING HOLDS THAT, “GOOD WINE RUINS THE PURSE; BAD WINE RUINS THE STOMACH.”

**T**hankfully for wine drinkers, the current vintage of wines from Spain seems intent on proving the adage wrong. Bottle-for-bottle, these days Spanish wines are offering more pleasure for the buck than any other region.

It's no stretch to opine that there's a general buzz for Spanish vino. Critics are raving, wine geeks are gossiping and casual wine drinkers are contentedly sipping. Call it a Spanish wine revolution, call it a renaissance, or simply just call it a good time to be drinking Spanish wine.

Regardless, we're witnessing a real upswing in interest and quality. The happy result is an increasing plenitude of tasty, unique Spanish wines hitting our shelves – wines that are a joy to drink and wines that match particularly well with everyday living.

There is, of course, a tapas correlation. The rising tide of Spanish wine coincides nicely with the widely embraced tapas trend, though we're not sure which came first, the plate or the bottle. This has led to a well-received infusion of Spanish passion into wine and food culture.

Of course, it hasn't always been this way. Sure, Spain has long had its share of top drops, predominantly from the world-renowned Rioja region but historically-speaking much of Spain's sea of wine was best served in a big jug of sangria. So what made Spain the wine world's critical darling?

A confluence of factors, really, however some common themes appear. A new crop of winemakers has emerged, with a keen interest in sussing out both Spain's unique cultivars as well as the country's under-appreciated wine regions. With a dogged determination to give these grapes and locales their turn in the limelight, these vintners toil in their cellars and vineyards in order to expose the world to a

THANKFULLY, SO FAR SPAIN HAS MAINTAINED A NICE BALANCE OF QUALITY, VALUE-FOCUSED WINES THAT OOZE CHARACTER.

whole new spectrum of Spanish wine and they have a lot of room to work with. What many don't realize is that Spain actually has more land under vine than any other country.

This new appreciation for indigenous grapes and growing areas has been complemented by a change in viticulture. Modern winemaking practices actually arrived late in Spain, but the impact of techniques, notably temperature controlled fermentation, proved a boon to this country of typically hot and arid vineyards. This has also meant significant investment in new machines and equipment in the wineries, widespread interest in oak barrel aging and a focus on vineyard management – not to mention a confidence that Spain can deliver serious juice. All together, this allowed quality to improve in

leaps, turning prosaic table wines from bulk producing wine hinterlands into bona fide value-busting, tongue-pleasers. It has also given rise to new Spanish regions that have become stars of the wine world, such as Priorat and Ribera del Duero.

Thankfully, so far Spain has maintained a nice balance of quality, value-focused wines that ooze character. Unlike some New World

wine regions that have managed to technically massage all the soul out of their bottles and conversely some Old World stalwarts that refuse to allow stainless steel into the cellars, Spain has struck a nice balance of old and new. From racy white Albariños of the Galician coast to voluptuous, juicy and unoaked old vines Garnacha (Grenache outside of Spain) from vineyards throughout Catalonia, the wines ring a real chord that harmonizes with a wide audience.

The end product is a blend of distinctive Spanish wine tradition complemented by contemporary viticulture. In the glass, the wines shine, aptly suited to both dinner table and conversation pit, the best bottles combining great flavour intensity and food-pairing sensibility. It's a one-two combo



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COCKTAILS COME HOME  
FOR THE HOLIDAYS



SMIRNOFF®  
GRAND COSMOPOLITAN

SMIRNOFF®  
VODKA MOJITO

Vino a Go-Go



**TORRES DE CASTA ROSE**

Spain **\$12.30** 383927

Chase away the winter blues with this bottle of cheery, cherry and berry pink that finishes crisp and fresh.



**ESPELT SAULO**

Spain **\$14.99** 151332

Gutsy Garnacha and Cariñena blend from the wild and rocky reaches of Catalonia. A juicy mouthful of plum and dried strawberry that finishes tart and tangy.

that has captured attention in this big flavour-thirsting, forward gastro-thinking, contemporary world.

So it's not terribly surprising that every time we stroll through the Spanish wine section lately, we find a new, interesting bottle (often from a new, burgeoning region). No doubt about it, it's an exciting time to be drinking vino and as long as the trend holds, we'll have open purse strings – and open palates – for Spanish wines.



**CUATRO PASOS BIERZO MENCIA**

Spain **\$19.98** 410225

A powerful and austere wine from northwest Spain that showcases a mix of caramel and earth, savoury leather and ripe fruit.



**BURGANS ALBARIÑO**

Spain **\$23.99** 226795

Hailing from Spain's northwestern coast, this is a burst of peach, wet stone, and citrus in the glass that screams for seafood, preferably bivalves.



**BODEGAS PIQUERAS MARQUES DE ROJAS**

Spain **\$9.99** 317008

Well-balanced, food-friendly, unoaked and simply fun to drink, this Garnacha from southeastern Spain stands out as one über-value bottle.



**SEGURA VIUDAS ARIA ESTATE BRUT**

Spain **\$21.99** 311241

A toasty, charismatic cava made in the traditional, bottle-fermented method with aromas of pear and apple skin; quite dry with a lively mousse.



**BASA TELMO RODRIGUEZ RUEDA**

Spain **\$17.99** 586016

Mostly Verdejo, with splashes of Viura and Sauvignon Blanc, this white blend from central Spain displays melon and citrus in a crisp, easy drinking style.



**MARQUÉS DE CÁCERES RIOJA RESERVA**

Spain **\$32.99** 341651

A classic Rioja, and a full-on study in texture: velvety and elegant, melding plum, black cherry, sweet oak and vanilla in a suave red with significant depth of flavour.

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# MOST WANTED

## FOR HOLIDAY ENTERTAINING



### POL ROGER RESERVE BRUT

France **\$60.99** 51953

The pale, straw colour sparkles at you through the glass. Fresh apples and notes of yeasty biscuit waft to your nose. This reserve is creamy and gentle with a nice, appealing finish. Rekindle your friendship with a bubbly that truly entertains.



### TALEA AMARETTO CREAM

Italy **\$26.99** 572354

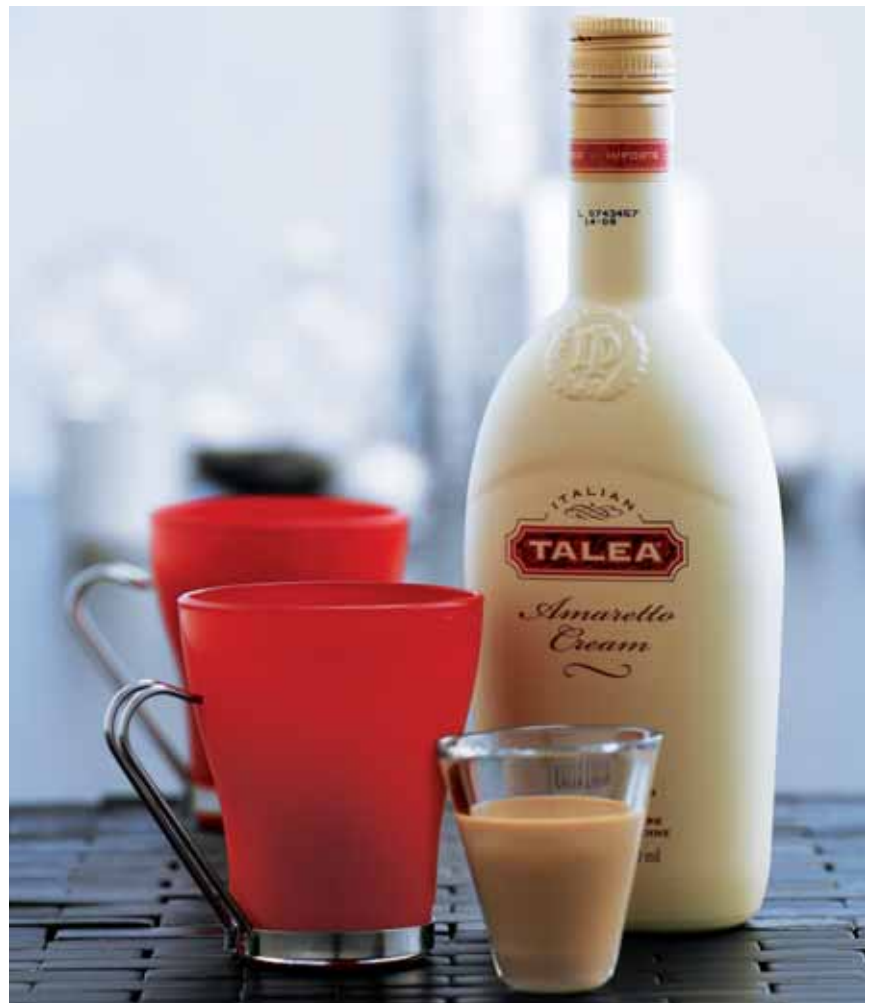
With the intriguing taste of almonds and apricots blended into a cream liqueur, the possibilities are endless. Whether on its own, warmed up, chilled down or added to a hot beverage, Talea is a must this season.



### GLENFIDDICH 15 YEAR OLD SOLERA RESERVE

UK **\$67.95** 530345

Delicate hints of honey, vanilla and the rustic charm of wood aromas lure you in for the first sip. Balanced by gentle spice, light chocolate and malt, it's a tranquil way to spend a wintry night.



# CLASSIC BRUNCH



CHILLED SALMON  
SOUFFLÉ ROLL

Whether it's a very special occasion, or just Saturday, these classic brunch dishes have star appeal. And at this busy time of year, it's an added bonus that all the recipes have "make ahead" components to save you time better spent with friends and family. All three are the

kind of elegant offerings you'd expect to find at the best restaurants and resorts, but with a little effort (and less strain on your wallet), you can offer them to your grateful guests at home. We've even included perfect pairing suggestions for that extra sparkle!



THREE CHEESE ITALIAN TOMATO PIE

PAIRS WITH CHILLED SALMON SOUFFLÉ



   
**GRAY MONK**  
**LATITUDE 50 ROSÉ**  
 BC VQA **\$13.99** 60491  
 Made from the Gamay Noir grape, this blushing rosé beauty has surprisingly spicy black pepper and raspberry aromas. The flavours of orange and mango are gentle and the lasting finish makes Salmon Soufflé a perfect partner.



   
**COLUMBIA CREST**  
**CHARDONNAY**  
 USA **\$14.99** 306670  
 Distinctive in its spicy pear and nectarine flavours that remain lively through to the finish, this value priced white pairs fantastically with salmon, chicken, seafood and light pastas.

PAIRS WITH THREE CHEESE ITALIAN TOMATO PIE



   
**FRESCOBALDI**  
**CASTIGLIONI CHIANTI**  
 Italy **\$15.99** 545319  
 The intense red colour with deep purple reflections is inviting. Light and lively nose with cherry, redcurrant and raspberry hints leads you into the rich and opulent finish. Pair this versatile wine with anything tomato and you have a winner.



   
**DI MAJO NORANTE**  
**SANGIOVESE**  
 Italy **\$15.99** 607325  
 The perfumed aromas of sweet black cherry, spice and just a touch of leather are soothing while the flavours of fruitcake, spice and fresh fruits are a treat. Softly textured with a good balance this is a well-priced red to have around the house.



GREAT ESTATES  
OF THE *Okanagan*



# CELEBRATE IN STYLE THIS HOLIDAY SEASON



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WILD MUSHROOM  
QUICHE



**BOUCHARD AINE PINOSSIMO  
PINOT NOIR**

France **\$14.99** 143420

This Pinot Noir is a friendly and harmonious wine with earthy blackcurrant, cherry and licorice flavours and a pleasant hint of vanilla in the long finish. Pair this food-friendly wine with our mushroom quiche for an enjoyable brunch..



**YALUMBA EDEN VALLEY VIOGNIER**

Australia **\$26.99** 34066

Pale gold richness with hints of green beckons you to the rim. The aroma of apricot nectar, lifted honeysuckle and ginger is enticing. With intense stone fruit flavours and an extensive, luscious, citrus finish you simply can't pass this one by.



**CROWN ROYAL GOLF PACK**  
 Canada **\$39.95** 776195  
 Sometimes you can golf all year round! Ideal for him this season.



**GRAND MARNIER CUVÉE CENT CINQUANTAIRE GIFT SET**  
 France **\$212.99** 91926

The most stylish gift for that special someone this season comes with two brandy snifters in a beautifully hinged glass box.

# GIVEGOODGIFTS



**PATRÓN SILVER GIFT PACK POKER SET**

Mexico **\$89.99** 842005

Want to bet this will be a huge draw with the poker players in your family?



**PROSPECT ICEWINE GIFT PACKAGE**  
 BC VQA **\$49.95** 394577

From our own backyard of BC arrives a bottle of icewine with two beautiful glasses. Perfectly boxed for sending afar.





**GIBSON'S STERLING GIFT PACK**

Canada **\$29.95** 220947

A Canadian winter tradition. The bonus flask is charming.



**MASI SEREGO ALIGHIERI ROSSO GIFT**

Italy **\$29.95** 894337

For the Italian cook in your family a bottle of Italy's finest with balsamic vinegar... focaccia anyone?



**GLENLIVET 12 YEAR OLD WITH LEATHER GIFT BOX**

UK **\$47.95** 697425

Wrapped in a luxurious leather box this gift is ready to give to the Scotch lover.



**BELVEDERE GIFT SET**

Poland **\$56.99** 190207

A beautiful bottle of Belvedere with an equally beautiful Riedel martini glass. Classic and chic.



**HPNOTIQ GLASS SET**

France **\$49.99** 14175

You won't be blue this season with the gift of HpnotiQ and two unique martini glasses.



by Tim Pawsey

# HOWARD SOON TALKS TURKEY

BC'S HOMEGROWN MASTER VINTNER SUGGESTS  
WINES FOR YOUR BIRD – AND SHARES A FEW  
OTHER HOLIDAY TRADITIONS



Okanagan vines wait under the snow for the spring sun.



## SOON HAS BEEN A DRIVING FORCE ON THE BC WINE SCENE FOR OVER 20 YEARS.

Every year around this time, sooner or later, the question is bound to arise: “Which wine goes best with turkey?”

The short answer? There really isn’t one, says master winemaker Howard Soon, who suggests there’s no shortage of great Okanagan wine pairings for turkey, depending on whether you like white meat, dark meat, which kind of stuffing and so on.

Multi-award winning Soon (who oversees Peller Okanagan, Red Rooster, Sandhill and Calona Vineyards) is a third generation Chinese Canadian whose grandfather landed in Port Moody in the late 1800s. And the winemaker, who grew up on Vancouver’s West Side, has a multi-cultural view of the holiday season.

We asked him how his family likes to celebrate a truly “BC” Christmas.

“When I was growing up, we always used to have two kinds of stuffing in our house,” says Soon. “One was the usual British breadcrumb recipe, which was fine. But the other (my favourite!) was a Chinese variation on sticky rice that my Mom, a great cook, used to make as a side dish.”

Soon confesses that he actually ‘hates’ white rice – which was a staple even at

Christmastime. “And my dad still scarfs down three bowls a day!” he says.

However, his Mom’s stuffing recipe uses sticky rice, chopped up *lap cheong* sausage and *doong goo*, a kind of Chinese mushroom, as well as whisky and soy as secret ingredients. And it’s still a highlight of the Soon family’s Christmas celebrations.

Soon has been a driving force on the BC wine scene for over 20 years. A Biochemistry major from UBC, he was one of the first to stage Okanagan winemakers dinners in Vancouver – at a time when backing BC wine was considered a pretty risky undertaking. He’s also a born educator and mentor. Since assuming the post of master winemaker, he has reinvigorated Calona Vineyards, Peller Okanagan and Red Rooster with a dynamic young winemaking team (who just happen to all be female) that’s already making a significant difference.

He’s also the man behind the quick and easy food matching guides that have shown up on the back labels of Calona Artist Series wines – known as “Howard’s dots” by company insiders.

“People like it, because it’s straight ahead good advice – and it speaks directly to what

you’re looking for,” he says. “It also gets away from all that wordy prose on the back and it doesn’t detract from the art on front.”

When it comes to turkey, says Soon, it really isn’t that complicated. It just comes down to personal preference.

“Both Pinot Noir and Merlot work well with the darker meats – while Cabernet Sauvignon tends to be too big. Good Pinot, especially with a red wine gravy is hard to beat; and Merlot’s soft plummy notes go well with cranberry sauce.”

As for the breast meat, the choices are just as varied. Even though everyone talks about Gewürztraminer (because it’s a crowd pleaser, usually off-dry and fruity), “I’m more inclined to Calona Artist Series Pinot Blanc,” says the winemaker, who prefers the richer, drier styles, often with a touch of oak.

And if you’re into cooking a traditional Virginia ham, with its sweet and salty mix, Soon says nothing beats the gentle fruit and spice of Calona Artist Series Sovereign Opal – perfect for the holidays in BC. It comes from the heart of the Okanagan and is the only planting of this variety on the continent.

Everyone has their special holiday traditions. After opening presents, the Soon

In 1886, William Grant thought about making the 'best dram in the valley'. So he rolled up his sleeves (and the sleeves of his wife, seven sons, two daughters and a stonemason) and set to work in the Glen of Fiddich. Within the space of a single year Grant had built his thought into a distillery, and a distillery into a family philosophy. The Glenfiddich 12 Year Old Single Malt Scotch Whisky still flows four generations later, a lively balance of fresh pear with the richness of subtle oak. Thoughts don't turn into philosophies in a single day, but give yourself a year and the possibilities are endless.

## A DAY IS A THOUGHT A YEAR IS A PHILOSOPHY



**GLENFIDDICH  
EVERY YEAR COUNTS**

**SKILFULLY CRAFTED. ENJOY RESPONSIBLY.**  
Glenfiddich® Single Malt Scotch Whisky is  
a registered trademark of William Grant & Sons Ltd.

Proudly represented by PMA Canada Ltd.

family used to head downstairs for a few hands of poker – using toothpicks as chips.

Ultimately, when it comes to planning your holiday dinner, you should have a choice for your family or guests, with both red and

white wines on offer. The Sandhill, Peller and Calona labels focus on quality and affordability, which have become Soon's hallmark.

Christmas came early for Howard Soon this year: his Sandhill Small Lots wines picked

up numerous awards at the country's leading fall wine judgings, including best of show at the Okanagan Wine Festival for Small Lots Syrah (sold out), which is grown by Okanagan grape guru Richard Cleave.



**PELLER ESTATES PRIVATE RESERVE CHARDONNAY**  
BC VQA **\$17.99** 618298  
Fruit forward, hardly any oak influence, lovely acidity, good for an appetizer course, or fish such as sablefish or halibut.



**PELLER ESTATES PRIVATE RESERVE PINOT GRIS**  
BC VQA **\$17.99** 618306  
Clean fruit with a medium palate of citrus and tropical tones before a slightly zesty close, think party platters. Great for matching with slightly spicy cuts of charcuterie.



**PELLER ESTATES PRIVATE RESERVE CABERNET FRANC**  
BC VQA **\$19.99** 128850  
Plush 'n plummy, easy tannins go well with lighter flavoured, dark meats such as lamb. Okanagan Wine Festival Silver Medal winner.



**CALONA ARTIST SERIES CABERNET MERLOT**  
BC VQA **\$14.99** 104851  
One of BC's best priced medium-bodied reds. Pick some up for that late night tourtière, or serve with crispy duck breast.



**CALONA ARTIST SERIES PINOT BLANC**  
BC VQA **\$13.99** 261024  
Put out a cheese plate with this BC stalwart. Gentle tropical notes with a hint of honey that goes well with light-flavoured cheeses like havarti, Edam and Swiss Gruyère.



**SANDHILL MERLOT**  
BC VQA **\$19.99** 576751  
Appealing, ripe blackberry notes with medium tannins make this a serious match for rich dark foods, such as paté, dark turkey meat and roast goose.



**SANDHILL CHARDONNAY**  
BC VQA **\$17.99** 541193  
Rich, ripe, honeyed fruit balanced by French oak, with no malolactic and fruity acidity that makes this wine a lovely balance. Perfect with turkey – or goat's cheese tart.



**RED ROOSTER MERITAGE**  
BC VQA **\$24.99** 533208  
A full-bodied, more complex red is a good match with stronger flavours like mushroom tart or classic sage dressing.



# I NEW YORK FOR THE HOLIDAYS

HOST A "BIG APPLE" THEMED OPEN HOUSE!

**B**right lights, big city, what is there not to love about New York? The food, the energy, the glitz all play a part in what makes New York one of the most spectacular places in the world to visit. This is the theme for our holiday open house and the menu highlights New York City style and all its glamour.

Open house entertaining is a great way to host a party. It gives you the opportunity to stretch the party out over the course of an afternoon, an evening or a combination of the two and allows your guests the freedom to come for as long as their hectic holiday schedules allow. It's also a fabulous way to get friends and family that wouldn't normally spend time together to meet and share in the holiday spirit. Send out invites early to ensure your guests can include your event in the ever-growing list of must-dos of the season. From sophisticated handwritten, personalized invitations to a whimsical "Broadway theatre ticket" sent by email, let the theme be known. Everyone will "want to be a part of it!"

As always, the menu for your party is the first thing that comes to mind. The recipes that follow are "top of the heap" and

incorporate all that is special about New York. Sugar Glazed Spicy Pecans pair beautifully with champagne or sparkling wine to begin the festivities and welcome guests. A buffet table heavily laden with Crostini topped with Marinated Cheese and Roasted Red Peppers and Chicken and Chorizo Ragout with Herbed Fusilli Pasta will be a sure hit. Be sure to keep platters filled and fresh as new guests arrive. To end on a sweet note – bring out a delicious Warm Apple Caramel Upside-down Cake.

Décor for your open house should be as sophisticated as your menu. Chose a soundtrack laced with the old greats – Ella, Frank and Dean will all add style to your soirée. Candles flickering throughout the room to emulate the "city that never sleeps" will add to the overall ambience of the room.

Have on hand twice as many hors d'oeuvres plates as you think you will need. Rentals are a great option (for your stemware as well) and renting eliminates the big clean up at the end of a long day. If you are planning on a crowd, it's relatively inexpensive and saves you so much time it truly is a worthwhile expense.

Keep your buffet table modern and elegant with black, white and silver plates, bowls and serving platters. It will accent the food perfectly and follows your elegant New York theme. Fortunately, New York's state flower is the rose! Fill vases with fragrant deep red roses for your centerpiece and place smaller vases containing single roses all around the room to really spread the holiday décor

## OPEN HOUSE ENTERTAINING IS A GREAT WAY TO HOST A PARTY.

throughout. Linen napkins are a nice touch, however if you are expecting a large crowd there are now so many beautiful options in paper that I'd be hard pressed to worry about all that pressing!

Your "little town blues will be melting away" as your party becomes the talk of the town and you become "king of the hill". All puns and bad lyrics aside, enjoy yourselves and your guests and "start spreading the news!"



SUGAR GLAZED  
SPICY PECANS

MARINATED CHEESE  
AND ROASTED  
RED PEPPERS ON  
CROSTINI



PAIRS WITH SPICY PECANS



WYCHWOOD  
HOBGOBLIN ALE  
UK **\$3.50** 435743 500 ml  
The spirited, tawny red colour of this mischievous ale is fun. Aromas of delightful hops and chocolate burst from the bottle while the finish is packed with more hops and fruit creating a great pairing for the spicy pecans.



INNIS & GUNN OAK  
AGED BEER  
UK **\$3.50** 122986 330 ml  
Discovered by accident but now made with a purpose, this dark, honey brown beer is definitely meant for sipping in the cold weather months. Well balanced malt with minor notes of oak and vanilla it is best served only slightly chilled.

PAIRS WITH CROSTINI



ROCCA DELLE  
MACIE SASYR  
Italy **\$19.99** 607473  
Pretty plum, blackberry and floral aromas exude from this purple-hued gift from Italy. Medium-bodied with layers of jammy fruit that burst out of the glass onto your senses are followed by a clean, silky finish.



MIGUEL TORRES VINA  
ESMERALDA  
Spain **\$13.99** 165316  
The spiciness of the Gewürztraminer that is blended into this wine shines through the fresh floral aromas of peach blossoms, honeysuckle and apple. This is a very well priced, versatile wine from Spain.



*Crown Royal Special Reserve is a spectacular blend. The Master Blender selects less than 1% of the 1.6 million barrels in inventory and personally appraises the progress of these select whiskies as they age, through the final blend. The result is a creamy, rich blend with exceptional depth of character and an expansive long finish.*

*Crown Royal.*  
**CASK N°16™**

*Crown Royal Cask No. 16 is handcrafted from more than 50 different aged Canadian whiskies and finished in Cognac Oak Casks from the Limousin forest in France that impart subtle flavours which combine for a complex but balanced taste.*

*Crown Royal.*  
**EXTRA XR RARE**

*Crown Royal XR (Extra Rare) has a distinguished character that comes from the addition of the last remaining batch of rare whiskies saved from the legendary Waterloo Distillery before it was destroyed by fire. This full-bodied, seamlessly smooth, sublime liquid is the finest Canadian whisky ever made.*



*Crown Royal*

**Long Live the Noble Spirit™**



**02**

**GATAO VINHO VERDE**

Portugal **\$10.99** 796201

Pale yellow-green in colour; this fresh little white is definitely easy to serve. Green apple and lemon flavours with a bit of spritz in the blend make it a definite dinner pleaser. Try it with the pasta or light seafood and salad dishes.



**00**

**GEHRINGER PRIVATE RESERVE PINOT BLANC**

BC VQA **\$14.99** 503748

Subtle fruit aromas with a touch of vanilla wait for you to discover them. The rich flavours of apple and pear with a slight touch of oak in the mellow finish are soft and lingering.



**03**

**GOLDTROPFCHEN RIESLING KABINETT**

Germany **\$17.99** 936922

Golden yellow hues sparkle in the glass with wonderful, aromatic aromas of stone and tropical fruits. Well-balanced and perfectly layered with just a hint of honey sweetness at the end this Riesling is unexpectedly crisp and refreshing.



**00**

**BERINGER WHITE ZINFANDEL**

USA **\$7.99** 239756

The intriguing salmon colour leads you to the bouquet and taste of ripe peaches, grapefruit and melon. The ending is gentle and slow. This beauty is particularly versatile and very affordable.

CHICKEN AND CHORIZO RAGOUT WITH HERBED FUSILLI PASTA



*Relax,*  
WE'VE GOT YOU COVERED



No wonder it's B.C.'s favourite wine

Enjoy responsibly



WARM APPLE CARAMEL UPSIDE-DOWN CAKE



**CASA DOS VINHOS MADEIRA**

Portugal **\$27.75** 101477

Wonderfully concentrated aromas of toasted almonds, chocolate, caramel and leather with a pronounced raisiny taste, this richly flavoured Madeira is a perfect accompaniment for custard, nut or fruit-based desserts.



**AMARULA CREAM LIQUEUR**

South Africa **\$25.95** 342246

Made from the fruit of the African elephant tree, this exotic cream liquor is aged in oak for three years. With a smooth mango taste and creamy texture it's a perfect winter addition to coffee when you come in from the cold.

### WINTER SANGRIA

- 1 (750 ml) bottle red or white wine (the better the wine the better the sangria!)
- 1 cup (250 ml) Pama liqueur
- 1 cup (250 ml) club soda
- 1 cup (250 ml) pomegranate juice
- 2 cups (500 ml) fruit – pomegranates, cranberry, lime zest

In a large pitcher combine fresh fruits and lime zest. Pour in wine, Pama, club soda and juice. Gently stir and refrigerate at least one hour to allow flavours to develop.

### HOLIDAY SPICED MULLED WINE

- 2 (750 ml) bottles red wine
- 1 (750 ml) bottle port
- zest of 2 oranges
- 2 cinnamon sticks
- 1 vanilla bean, scraped
- 10 star anise, whole
- 2 tbsp (30 ml) green cardamom, whole
- 1 tbsp (15 ml) pink peppercorns, whole

Combine all ingredients in large saucepan. Heat to barely a simmer and keep warm to serve.

### CHAMPAGNE PUNCH

- 2 bottles of champagne
- 2 cups (500 ml) peach nectar
- 2 cups (500 ml) club soda
- ½ cup (125 ml) orange juice
- ½ cup (125 ml) brandy
- splash of grenadine
- frozen pomegranate seeds

Combine champagne, peach nectar, soda, juice and brandy in large mixing bowl. Stir to blend, transfer to serving container and finish each glass with a splash of grenadine and pomegranate seeds for garnish.



# MULLED WINE & SEASONAL PUNCHES

WINTER HOLIDAYS USUALLY MEAN MULLED WINE IS IN THE AIR, LITERALLY. WALKING INTO A HOME FILLED WITH THE AROMATIC SCENT OF MULLED WINE IS THE QUINTESSENTIAL HOLIDAY WELCOME MAT.

Since the beginning of time people have been enjoying mulled wine, well almost. The first documented version wasn't until 1420. Back then it was called *Yporas* or *Hipocris*, named after the physician Hippocrates. It began as a way to make bad wine drinkable, by adding fragrant spices and honey and also to scare away winter's chill. Fortunately, we don't use spoiled wine anymore – and while I wouldn't recommend your cellar's best for this, just like sangria – the better the wine the better the mulled wine!

The Swedish have a version called *glogg*, the German version goes by the moniker of *gluhwein*, and the French call it *vin chaud*, all of which are traditionally served over the winter holidays. No matter the name, the result is a delicious warm drink, perfect to drive away the cold gloom of winter.

Today's mulled wine recipes typically call for warming red wine with citrus zest, aromatic spices such as cinnamon, nutmeg, cloves and adding sugar or honey to taste. What works wonderfully is sweetening mulled wine with a nice inexpensive port. Never miss a chance to add port to anything!

Begin with red or white wine or a combination of both as the base, and build from there. Depending on your tastes, many other ingredients can be added to a mulled wine

including, but not limited to, vanilla beans, star anise, ginger, lemongrass, brandy, raisins, cardamom and nuts. Just be careful you don't go overboard with spices.

Seasonal punches are another great holiday celebration beverage. There are as many differing thoughts on the origin of punch as there are recipes for same. Many believe the name punch is derived from the Hindu word for five – *panch* – or the Sanskrit word *panchan*, referring to the number of ingredients in a true punch. Some people believe the five were the taste elements in a punch, those being sweet, sour, bitter, weak and alcoholic. Others believe it was the actual five ingredients that were found in the original punches and there are many variations of those five ingredients. Another popular theory is that the British, in the 17th century, pronounced their drink "poonch" and it was originally a drink of sailors, with *puncheon* being the name of the vessel it was served in with rum, of course, being the main ingredient.

Punch recipes have really not changed all that much, it is still a light, sweet and sometimes fruity drink. Great for large gatherings, as it takes the pressure off the hosts to mix numerous cocktails all night and having a signature punch that everyone looks forward to, is holiday party cachet!

To make punch interesting and modern, consider your punch bowl. You don't have to use a traditional "glasses hanging from hooks off the side" bowl. A few large, square, glass flower vases can each be filled with a different punch and used as decorative centerpieces. Another option is to use wine carafes or simple glass pitchers filled with punch placed in large ice buckets, from which everyone can help themselves. This saves the messy ladling that typically goes along with providing a party punch. Have plenty of short tumblers to serve the punch in.

Using frozen fruit in punch is a great way to keep it chilled. Frozen fruit not only doesn't dilute like ice, it also makes for a festive and pretty drink. Add pomegranate seeds and cranberries to a winter Sangria to give a seasonal twist to the classic summertime drink and Champagne punch is a decadent holiday treat. Try adding peach nectar to your sparkling punch to give it that little bit of a "bellini" factor. The classic eggnog can get a shot of espresso to liven things up. Play around with the recipes, they're meant as building blocks to come up with your own signature holiday "poonch!"

# STARRING IN-SEASON VEGETABLES

When the weather outside is frightful, remember all the wonderful vegetables that can be served during the cold months are delightful. The Brussels Sprouts with Pancetta and Gremolata topping will make even the

fussiest vegetable eater come back for more. The Roasted Beet and Vegetable dish is chock-full of visual appeal and the Stuffed Squash is an elegant twist to classic stuffing. From the Potato and Artichoke Gratin to the

Warm Red Cabbage, there is something for everyone in these hearty winter vegetable recipes. Try them paired with some of the wines we have chosen to jump-start your meal planning and add nutrition in a delicious way.

## WINE PAIRING FOR ROASTED BEET AND VEGETABLES



### TARAPACA SAUVIGNON BLANC

Chile **\$10.99** 414185  
A pale, fragrant wine with lovely pear, melon and fresh herb notes. It's nicely balanced on the palate with green apple and herbal elements while the finish ends with a touch of wild honey. Sunny and sweet in one wine at a great price.



### SHEPHERDS RIDGE SAUVIGNON BLANC

New Zealand **\$19.99**  
494641  
This plucky little white is bursting with gooseberry, citrus and vibrant herbaceous notes. Well-balanced with an extremely snappy finish, it's ideal with all your winter vegetables, light seafood and white sauce pasta dishes.

## WINE PAIRING FOR SAUTÉED BRUSSELS SPROUTS



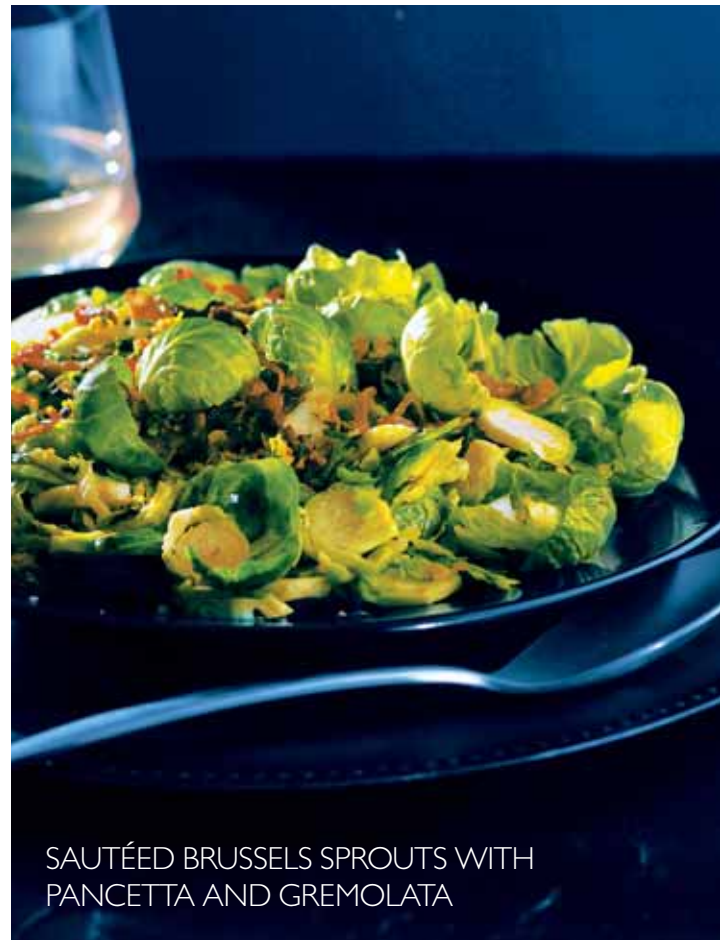
### CHARTRON ET TREBUCHET MEURSAULT

France **\$56.99** 350827  
An exceptional quality white wine from the Burgundy region of France offering a fresh nose of floral with just a hint of nut. Stylish, elegant and an absolute must for the best-dressed holiday tables.



### KVV CABERNET SAUVIGNON

South Africa **\$13.49** 22004  
Eye-catching cherry red coloured wine with ripe blackcurrant, plum and cherry fruit aromas topped with vanilla spice. The layers of richness have a mouthwatering smoothness.



SAUTÉED BRUSSELS SPROUTS WITH  
PANCETTA AND GREMOLATA



FOR RECIPES, PLEASE SEE PAGE 132



ROASTED BEET AND VEGETABLES



## GRAHAM BECK WINES



**Graham Beck Brut** The highest quality hand-harvested Chardonnay and Pinot Noir from the estate vineyards at Graham Beck Wines are expertly crafted in the grand tradition of méthode champenoise into a remarkable and excellent value sparkling wine.

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**Graham Beck Shiraz** Ripe mulberry, blueberry and white pepper on the nose and layers of fruit, rich tannins and oak complexity on the palate are the results of repeated tasting and meticulous blending of small lots that represents South Africa's finest quality.

---



**Graham Beck Shiraz-Viognier** This unique, spicy blend with hints of violets and liquorice backed with peach and apricot flavours from the Viognier was awarded **Best Red Blend New World** at the **2008 International Value Wine Awards**.

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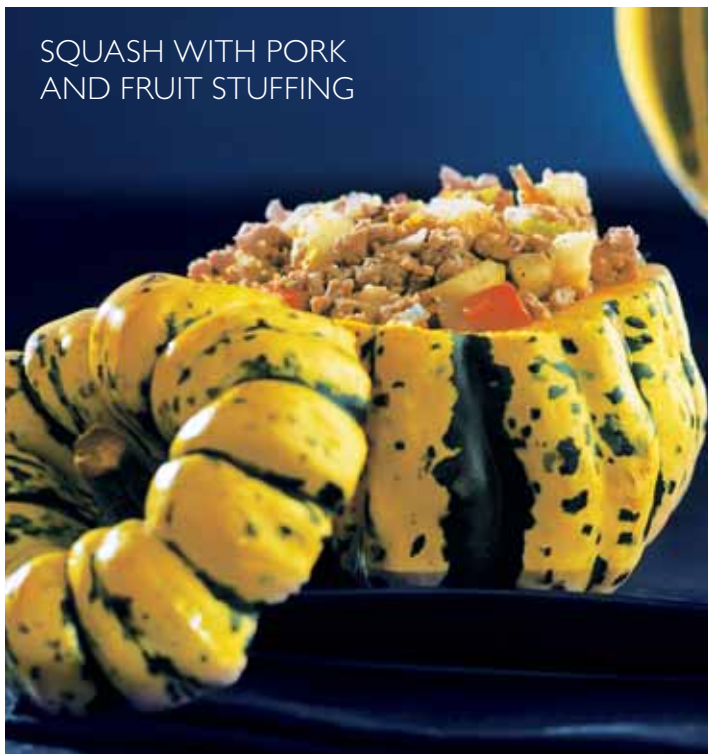


**Graham Beck Gamekeeper's Reserve Cabernet Sauvignon** Recognized with a **Judge's Choice Award** at the **2008 International Value Wine Awards**, the varietal bottled in commemoration of our benchmark leadership in sustainable agriculture and restoration of South Africa's indigenous wildlife features a rich, intense palate and long finish.

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[grahambeckwines.com](http://grahambeckwines.com)

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SQUASH WITH PORK AND FRUIT STUFFING



 **00**  
**MONTES ALPHA CHARDONNAY**  
 Chile **\$26.85** 390203  
 Pear, apple and baked pie crust notes come up to meet you while the taste of citrus, apple and light oak welcome you in. Lovely biscuit and mineral finish that is warm and enveloping. Perfect accompaniment to stuffing. 89 points *Wine Spectator*



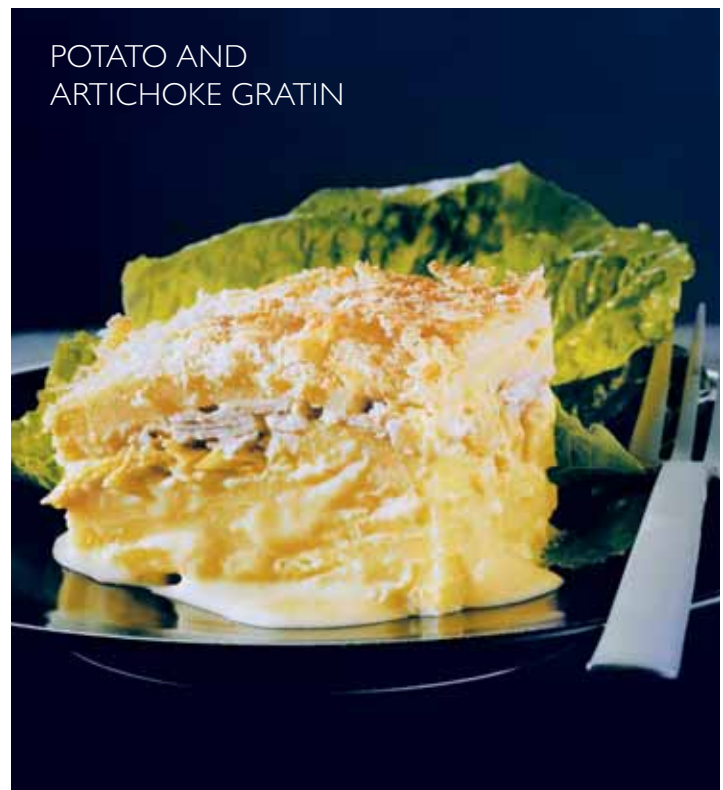
 **00**  
**SMOKING LOON PINOT NOIR**  
 USA **\$16.97** 827485  
 The brilliant garnet colour is prominent and so are the rose petal and green tea aromas. Fantastic cherry, wild strawberry and earthy notes direct you to the slightly acid finish that lasts an unexpectedly long time. An excellent Pinot at this price.



 **00**  
**CHÂTEAU DE CHAMIRY MERCUREY**  
 France **\$39.99** 305532  
 This powerful, ruby-coloured red has a developed bouquet of cherry, oak and black fruit. Ample layers and well-balanced on the palate with fairly gentle tannins and a slightly smoky finish. Decant and serve with some of your best dishes.



 **00**  
**LINDEMANS SOUTH AFRICA CHARDONNAY**  
 South Africa **\$12.99** 866475  
 This Chardonnay is a light straw colour with loads of green. It's a slightly wild-tasting white with nuances of tropical fruit. The sweet vanilla gives it the creamy texture and impression of a full-flavoured wine while the finish suggests a lighter Chardonnay. At this price it's worth having a few on hand.



POTATO AND ARTICHOKE GRATIN

**People have discovered many things in Africa.  
But a cream liqueur that grows on trees is pretty hard to beat.**

Smooth and delicious. From the fruit of the African Marula tree comes this decadent cream liqueur.  
And it's available in Canada. Discover it for yourself.



**AMARULA. THE SPIRIT OF AFRICA.**

Amarula is a rare find. Please enjoy responsibly.



WARM RED CABBAGE, DRIED  
FRUIT AND NUT STIR FRY



CHÂTEAU DE CABRIAC  
CORBIÈRES

France **\$13.99** 315119

Full of flavour and flair; this stunning little French red packs a punch. Generous, silky notes of licorice, black and red fruits with a full-bodied and fixed finish. It's easy on the taste buds and versatile enough to pair with most food dishes.



LA CLAPE CHÂTEAU DE MOUJAN

France **\$14.49** 291070

Complete with rustic style berry flavours and spice amid a full-bodied, tannic ending, this remarkable red is just waiting to be paired with all your heartiest winter meals.

# NOW AVAILABLE IN 12 BOTTLES



## RICKARDS™ ORIGINAL WHITE ALE.

- ❖ MOLSON PROUDLY INTRODUCES RICKARD'S™ ORIGINAL WHITE, AN UNFILTERED WHEAT BEER BREWED IN THE BELGIAN TRADITION.
- ❖ TRY IT IN A PINT GLASS GARNISHED WITH AN ORANGE SLICE TO BRING OUT THE SUBTLE NOTES OF CORIANDER AND CITRUS.
- ❖ 5.4% ALCOHOL BY VOLUME

# VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL



March 23 - 29, 2009

1600 + Wines  
183 Wineries  
15 Countries  
61 Events

Regional Theme  
**Celebrate  
British Columbia**



WINES OF  
BRITISH COLUMBIA  
*Our land, revealed.*

Global Focus  
**Pinot(s)**



GET HOME SAFE  
BC LIQUOR STORES

BC LIQUORSTORES

WINEACCESS  
Canada's Wine & Food Magazine

THE VANCOUVER SUN  
SERIOUSLY WESTCOAST

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MAGAZINE

## Event Tickets on Sale

Early Bird: November 18 to January 15

All Public Events: January 27

Trade Days Events: February 3

**Playhouse Box Office 604 873 3311**  
**PlayhouseWinefest.com**

## + BACCHANALIA GALA

Dinner + Auction

March 25, 2009

A fundraiser for the



# OCEAN WISE

## SEAFOOD FOR THE HOLIDAYS

Considering an alternative to the traditional holiday feast bird? Perhaps you're just thinking about spicing up your holiday dinner a little with a couple of appetizers? Whether you're having an intimate dinner or entertaining a crowd, seafood is a healthy choice – especially if you make it Ocean Wise.



SZECHUAN-SPICED SALMON

**O**cean Wise is a conservation program created by the Vancouver Aquarium to educate and encourage consumers to choose seafood that is sustainable. By that they mean seafood species that are “caught or farmed in a way that ensures the long-term health and stability of that species as well as the greater marine ecosystem.”

Four criteria are used to define sustainability. If a seafood species is abundant and resilient to fishing pressures; well managed based on current research; harvested with a method that ensures limited by-catch on non-target and endangered species; and harvested in ways that limit damage to marine or aquatic habitats and negative interactions with other species, then it is a sustainable, recommended choice.

While Ocean Wise employs a logo system to identify recommended species on restaurant menus and at participating seafood vendors, a similarly principled program, SeaChoice, offers a downloadable pocket seafood guide



DE VENOGÉ BRUT ROSÉ  
France **\$34.99** 246413

The beautiful rosé hue winks at you in the glass. The attractive cherry, mineral, anise and baked apple aromas combine with toasty brioche, pear and cherry flavours. The dry finish is firm with lots of finesse. An excellent rosé to accompany the Szechuan-spiced Salmon.



MOËT ET CHANDON  
IMPERIAL ROSÉ  
France **\$75.00** 482026

The daring character of this champagne is crystal clear in the rose shade with shimmering copper hints. It's lively and expressive with strawberry, redcurrant and spicy notes. The racy, crisp acidity with a firm backbone at the end matches well with ethnic dishes.



WOLF BLASS YELLOW  
LABEL SPARKLING  
Australia **\$13.99** 292631

The medium straw colour with hints of green announces the complex aromas of fresh fruit and creamy yeast. Green apple and strawberry flavours wage a gentle battle on your tongue with the lively acidity. Wonderfully priced as well!





OYSTERS ON-THE-HALF-SHELL WITH SPICY CAESAR COCKTAIL SAUCE



**BANROCK STATION SPARKLING CHARDONNAY**

Australia **\$12.99** 534974  
Ideal for your next celebration, this sparkling is easily drinkable and value priced. The fine, persistent bead with aromas of vanilla is followed by the soft and flavourful palate with a creamy texture and a zesty finish. This sparkling truly captures what Australia is all about.



**SEGURA VIUDAS BRUT RESERVE**

Spain **\$14.99** 158493  
With a rich, full, nutty style and a bubble that is soft and smooth, it is easy to see why this cava pairs perfectly with so many food dishes. Dry apple flavours cocooned in smoke, spice and minerals balanced by a clean, crisp freshness. Hello oysters!



**MUMM NAPA BRUT RESERVE**

USA **\$22.95** 265678  
California comes through with a sparkling to write home about. This gorgeous, affordable gem is rich in its apple, citrus and fluffy pear flavours with a light, airy bubble that never stops. Perfect for light appetizers, fruit desserts or sipping on its own with that special someone.





Where do they  
make Australia's  
greatest Shiraz?

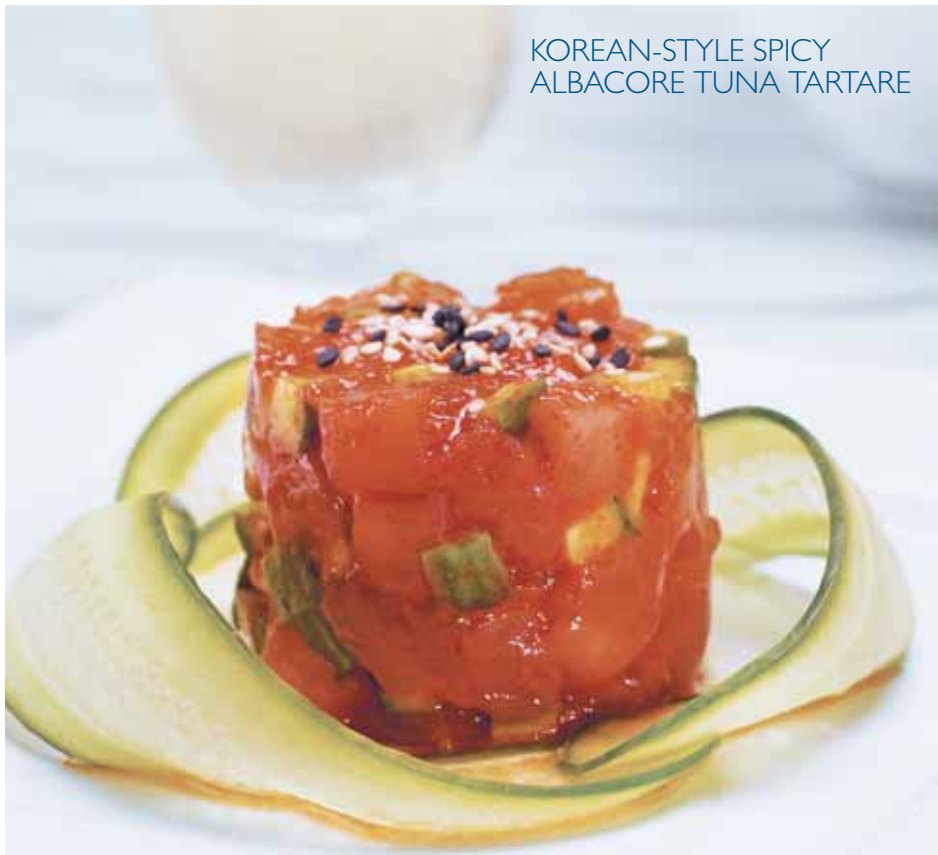
*Peter*  
**LEHMANN**  
*of the Barossa*

*The* PEOPLE, STORIES & WINES  
THAT MAKE *the* BAROSSA FAMOUS

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OCEAN WISE IS A CONSERVATION PROGRAM CREATED BY THE VANCOUVER AQUARIUM TO EDUCATE AND ENCOURAGE CONSUMERS TO CHOOSE SEAFOOD THAT IS SUSTAINABLE.



KOREAN-STYLE SPICY  
ALBACORE TUNA TARTARE

on their website, [www.seachoice.org](http://www.seachoice.org), to help consumers make educated choices in three well-documented categories: Best Choice, Some Concerns and Avoid.

Whichever way you choose to come to a decision, think of it this way: making a wise seafood choice during this holiday season and beyond is like giving a gift that will benefit everyone around you and for generations to come.

From us to you, gift wrapped in holiday colours of red and green, are three spicy, sustainable seafood recipes to enjoy with your choice of holiday bubbly.



MOËT ET CHANDON  
NECTAR IMPERIAL

France **\$70.00** 509695

Delightfully fruity and particularly smooth variation of the classic Moët. Dried figs, apricot, raisin and even delicate cinnamon aromas abound. The gentle, pulsing stream of bubbles unleashes a succulent palate that is softly balanced. Sensational.



CORDON NEGRO  
FREIXENET BRUT

Spain **\$14.99** 88591

Pouring out of the bottle the most noticeable thing is the pale straw colour with the continuous big bubbles in the glass. The yellow apple and yeasty aromas are matched by the lemon cream and slightly floral, dry taste. Well balanced and value priced.



MUMM CORDON ROUGE BRUT

France **\$58.95** 308056

The additional flavours of vanilla, roasted nuts and a hint of toast are from the long aging process used in this champagne. Rich and creamy in texture with hazelnut and citrus notes weaving their way through to the long finish, it's a special treat this season.

# PLAN TO BE A GOOD HOST

SUCCESS IS RARELY THE RESULT OF RANDOM CHANCE. A GOOD PARTY, LIKE JUST ABOUT ANYTHING IN LIFE, REQUIRES CAREFUL PLANNING. IF YOUR GOAL IS A WARM, WONDERFUL AND MEMORABLE CELEBRATION THAT GOES OFF WITHOUT A HITCH, A LITTLE FORETHOUGHT GOES A LONG WAY.

**O**f course of prime concern is your guests' enjoyment, but don't forget to consider their safety, not only during the party but on the way home as well. Prior awareness of potential problems can cut out the guesswork and help both you and your company relax and have a good time.

## DESIGNATED HOST

As a host, consider drinking minimally or not drinking at all. A clear head will enable you to assess and deal with any difficult situations that may arise. You will also be in a position at the end of the evening to offer rides to guests who should not be driving.

## MAKE MINE A MOCKTAIL

Don't forget your designated drivers. Make sure you have mocktails (there are a few ideas in this issue), non-alcoholic punch, tea, coffee and plenty of water on hand for those who aren't imbibing.

## HOW APPETIZING

Show off what you know about pairing food and wine and have a different appetizer to go with each beverage. If you're not serving a sit-down dinner, make sure food is available throughout the party, especially high-starch and high-protein snacks like cheese, meats and

crackers. Be careful with overly salty, sweet or greasy offerings as these can make your guests thirstier.

## FOR GOOD MEASURE

It's always a good idea to measure drinks rather than pouring "by eye." Mix and serve signature drinks yourself or appoint a trustworthy bartender. Avoid serving doubles or shooters and remember, it's not necessary to immediately refill your guests' glasses when empty.

## LAST CALL

Stop serving alcohol about an hour before the party ends. This is a good time to bring out coffee and dessert, although of course, only time and not caffeine, will diminish the effects of alcohol. It's up to you to make sure your guests aren't served to the point of intoxication.

## GET THEM HOME SAFE

You do have a responsibility to ensure your guests get home safely. Be prepared to arrange rides with designated drivers, call a taxi or car service, hand out transit tickets or drive your guests home yourself. Even the offer of a night on your sofa is preferable to letting someone who has been drinking get behind the wheel of a car.

### CHOCOLATE EGGNOG

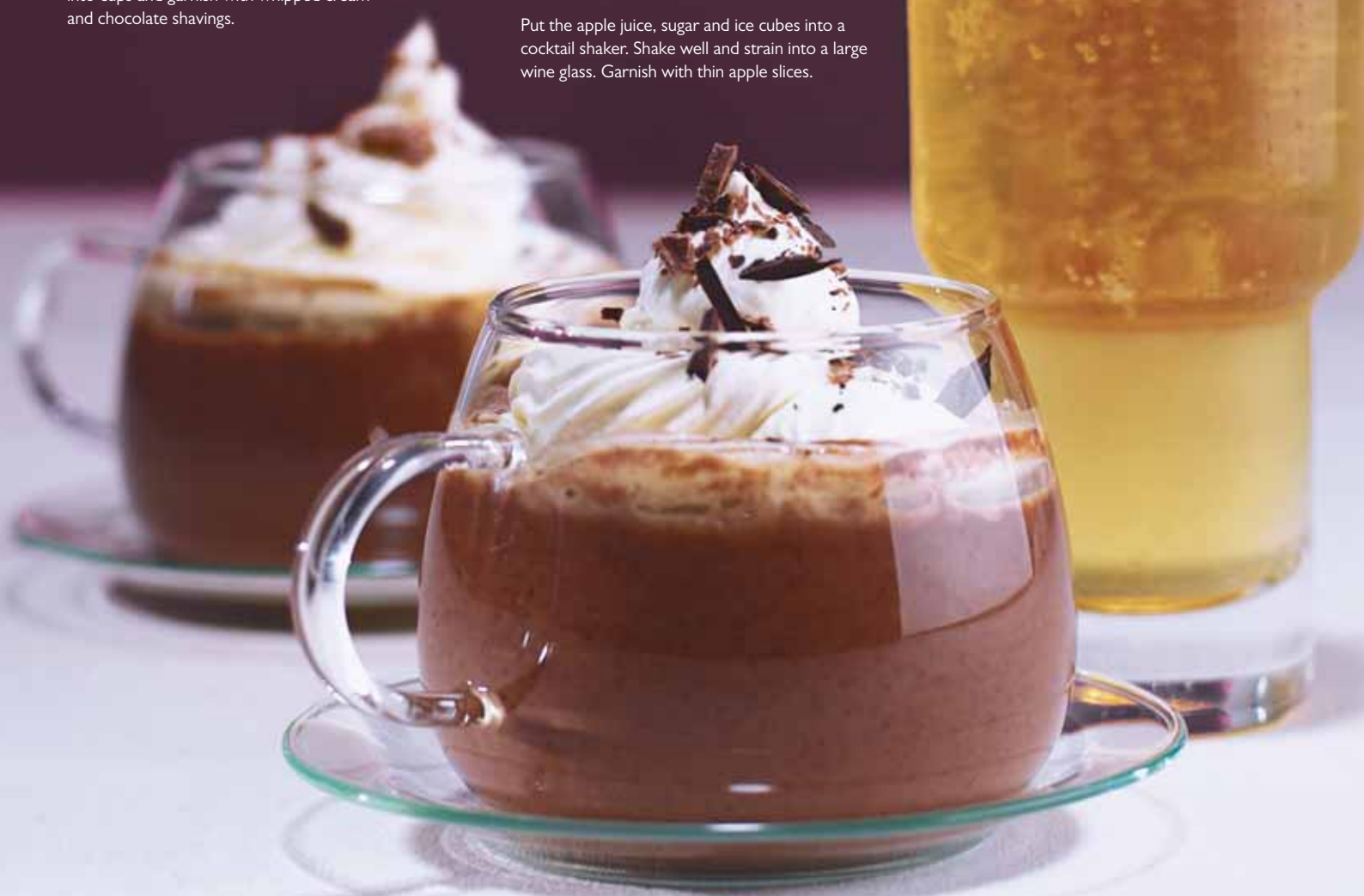
4 cups (1 L)	eggnog
1 tsp (5 ml)	ground nutmeg
½ tsp (2 ml)	ground cloves
½ tsp (2 ml)	ground cinnamon
2 tbsp (30 ml)	unsweetened cocoa powder
½ cup (125 ml)	semi-sweet chocolate, grated chocolate shavings and whipped cream for garnish

In a large saucepan, whisk together the eggnog, nutmeg, cloves, cinnamon and cocoa powder until well combined. Heat the eggnog mixture over low to medium-low heat until simmering. Do not boil. Slowly add the grated chocolate to the simmering mixture, whisking together until the chocolate is melted. Pour into cups and garnish with whipped cream and chocolate shavings.

### APPLE SPRITZ

¾ cup (150 ml)	sparkling apple juice
¼ tsp (1 ml)	sugar
	ice cubes
	Granny Smith apple, cored, peeled and thinly sliced for garnish

Put the apple juice, sugar and ice cubes into a cocktail shaker. Shake well and strain into a large wine glass. Garnish with thin apple slices.



*Relax* and enjoy  
an ultimate

LUXURY SPA EXPERIENCE  
FOR TWO at  
The Westin Bear Mountain Victoria  
Golf Resort & Spa\*



**THE WESTIN**  
BEAR MOUNTAIN  
VICTORIA  
Golf Resort & Spa



\*No purchase necessary. Contest start date is November 19, 2008. Contest closing date is January 2, 2009 at 5:00 PM EST. Promotion available to legal residents and of legal drinking age in the province of British Columbia. One grand prize to be awarded consisting of two nights accommodation for two in a traditional clubhouse suite at the Westin Bear Mountain Victoria Golf Resort & Spa, \$200 spa treatment per person and \$500 cash spending allowance. Approximate retail value \$1,500 CDN. Contest draw date is January 16, 2009 from all eligible entries received. To enter and for full contest rules and regulations please see official ballot entry form at any participating BC Liquor Store. Mathematical skill-testing question required. The provincial liquor agencies are not connected with this contest in any manner whatsoever, and are not liable in any way whatsoever in regard to any matter that relates to this contest.

Please enjoy our products responsibly.

# FLAVOURS

## TO MAKE THE SEASON SPARKLE



### MAISON DES FUTAILLES SORTILÈGE

Canada **\$29.54** 443416 375 ml

Sortilège is premium Canadian whisky blended with the finest maple syrup. Rich maple taste, the creaminess of toffee and the smoothness of whisky unite to persuade you to sit back and celebrate your Canadian roots.



### GIFFARD PEAR

France **\$24.62** 548404

An aromatic infusion of Willam pear and Willam pear brandy. Here's a liqueur with a difference. Fresh, sparkling and fruity aromas are a fantastic backdrop for great cocktails. Equally as delicious on its own over ice.



### ORCHID POMEGRANATE LIQUEUR

Canada **\$25.55** 11791

The deep ruby colour is the first sign of what's to come. Sweet, yet bright and berry-like, Orchid Pomegranate is a flavourful way to dress up any of your cocktails this season. Try it on the rocks as well for a gust of winter fruit freshness.





# HAVE A HOLIDAY “STOCK UP” PARTY



# POOL

## YOUR RESOURCES AND YOUR FUN

No other gift is more appreciated than a gift you've made yourself, and if that gift is food, even better. The recipient knows you've spent the time and thought on the gift and, really, who doesn't love receiving delicious handmade treats?

Culinary hostess gifts can be as simple as a gift box filled with your grandmother's famous shortbread, or as complex as supplying all the ingredients on a beautiful platter for a fabulous hors d'oeuvre.

Try throwing a "stock up" party. The idea is for you and your friends to pool resources and stock your pantries with decadent treats none of you would normally take the effort, or cost, to do on your own. Put together a menu for the night, have each attendee bring a lovely bottle of wine to share and everyone can go home with decadent treats to be served, gifted or hoarded depending on individual preference.

Holidays are a great time to get together with your foodie friends and cook up a storm. With schedules crazier than ever and so little time to socialize, this is a great way to get a little work done and enjoy each other's company at the same time. Be sure to arrange to have everyone bring a nibbly to go along with the wine – to keep everyone happy and their hands off the gifts. Choose a date early in the season to

get everyone in the holiday spirit and to avoid the crush of holiday parties.

Once you've chosen a date, and guest list, the fun begins – planning the menu! Choose a few things that go well together so you can present a parcel that becomes a delicious snack in a matter of minutes. Have each guest supply a favorite recipe or two and get a copy of each ahead of time. This will help you plan the market and prep lists.

Once the menu is planned, write up the shopping list and decide how it will be split. You can put one person in charge of all the purchasing or divide it up by category with someone in charge of each area. This way, one person isn't driving around town searching for ingredients all day. The prep list comes next – make it as detailed as possible. Estimate time for each step so you know how much time you will have left at the end of the night purely for cleanup (read, "gossip"). Also, be sure to make a copy of the prep list for each guest and divide up the tasks equally so everyone gets a chance to get their hands dirty.

Take the "stock up" idea one step further and set up a gift packaging table. Find beautiful containers, ribbons, and other unique packaging materials and have them laid out and available for everyone to put their imagination to use. Kitchen shops are great

place to start; they are full of great containers in different sizes and much more interesting than simple canning jars. There are many stores that specialize in gift packaging, and they always have plenty of new and innovative ideas. Chinese take-out containers are a fun way to package spiced nuts or miniature crackers. You should also check out your local antique dealer for interesting containers or cookie tins, you never know what you'll turn up and it's a perfect way to spend a cold, rainy afternoon. Parchment paper-wrapped cracker dough tied with butcher twine to pop in the freezer is simple and looks beautiful. Putting as much thought into the container as you do into what's going in it makes for exceptional gift giving.

The best food gifts always include a recipe; preferably handwritten and including serving suggestions. Have recipe cards and good quality pens on hand for everyone to do their own cards to include with each gift.

Truly, the ideas are endless and you'll find yourself collecting recipes all year long for the much-anticipated annual "stock up" event.

Be warned; you may find the party invites doubling once you start bringing your foodie hostess gifts along!

SOMETIMES,

PLAN

**B**

**IS THE BEST PLAN**

THE FIRST QUESTION ONE MIGHT ASK ABOUT THIS LITTLE GEM OF A RESTAURANT IN YALETOWN IS, "WHAT'S WITH THE NAME? ISN'T PLAN B USUALLY SECOND CHOICE?"





**T**he name happened about a year ago when owner Glenn Cormier, looking for a perfect location for his new room, had his original deal fall through the same day he found this choice Yaletown location was available – thus Plan B was born. Formerly the tattered but comfy poolroom/pub The Soho, the space was ideal for the

makeover Glenn had in mind. In this case, as often happens in life, Plan B wound up being far superior to the original Plan A.

With a broad range of experience in everything from fine dining to casual chain restaurants and from four star hotels to high volume nightclubs, Glenn has managed just about every food and beverage environment

under the hospitality umbrella. The concept of Plan B was born on a trip to San Francisco. The idea of a cozy, comfortable lounge with great food is hardly a revolutionary concept and Glenn saw many to his liking in California, but it was definitely something that was lacking in Vancouver. “It is just a place that I would want to hang out in.” says Glenn.



BUTTERNUT CONSOMMÉ  
“CAPPUCINO” WITH  
FLAKY CHICKEN STRUDEL

### *BOMBAY Apple Cheer*

To a saucepan, add 3 cups fresh apple juice, 8 whole cloves, 2 cinnamon sticks and 4 large lemon zests. Heat gently until warmed through. Add 1 cup BOMBAY SAPPHERE® and stir to mix, pour into heatproof cups. Add 1 tsp. maple syrup to each cup and garnish each with a cinnamon stick and a lemon wedge.



**Mix up holiday magic.** Holiday entertaining is simply delicious with the smooth and subtle taste of BOMBAY SAPPHERE. Delicately infused with the aromatic flavours of 10 botanical ingredients, the result is the complex and refined taste that gives BOMBAY SAPPHERE its extraordinary mixability. For elegant and entertaining holiday drinks and tapas recipes see [www.bombaysapphire.com](http://www.bombaysapphire.com)



CRISP DUCK BREAST  
WITH QUINOA SALAD

The long narrow room with exposed brick and beams has a sleek design with a modern feel. The whole place has a vibe that is urban and stylish, sophisticated yet casual – even the music is funky and fresh.

Wine aficionados will also appreciate the attention of Plan B's General Manager and Sommelier, Renée Muller. Professionally

trained with The International Sommelier Guild, Renée speaks lovingly, passionately and knowledgeably about wine without even a hint of pretension. Previously with Dockside Restaurant and The Granville Island Hotel, Renée has put together a wine list that is easy to navigate, very approachable and hard to go wrong by. She's even provided dish-by-dish

pairings of sweet liquids to accompany the dessert menu.

With the focus on small plates and big tastes, Plan B has anchored itself as a "Food for Foodies" restaurant and Chef Michael's classic French style mixed with an array of worldly influences promises to excite any palate.

**50¢**  
donation

*from the purchase of every bottle  
of Woodbridge red wine will  
be donated to the  
Heart and Stroke  
Foundation*

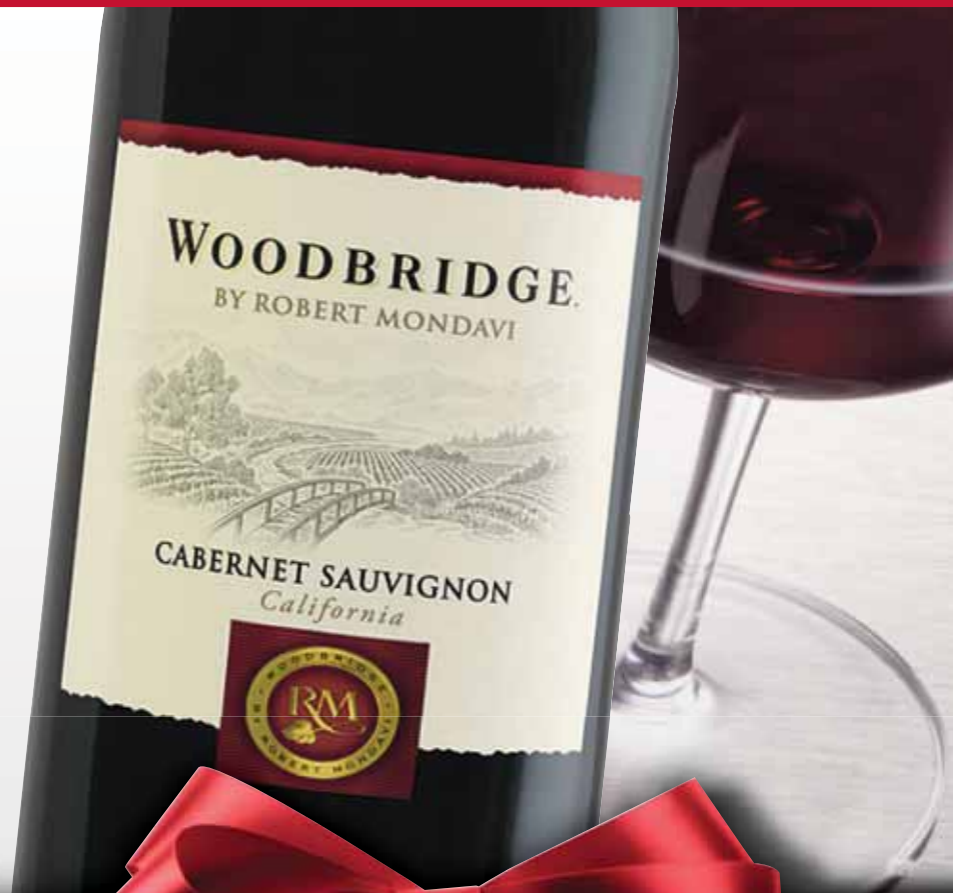


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FOUNDATION**

*Finding answers. For life.*

This month,  
50¢ from every bottle  
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The HSFNS thanks Woodbridge for their generous support.  
This is not an endorsement. The HSFNS does not recommend  
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For more information please visit [www.heartandstroke.ca](http://www.heartandstroke.ca)



A *gift*  
FROM THE **heart**



COFFEE AND ROSEWATER  
CRÈME BRÛLÉE WITH  
HOMEMADE CHURROS

YOU DON'T NEED  
A REASON  
TO POP  
YOUR CORK.

[yellow tail]<sup>®</sup>  
play by your rules



PLAY BY YOUR RULES, DRINK RESPONSIBLY.



# CHEF'S CHOICE

## PERFECT PLAN B PAIRINGS



**FERRARI CARANO SONOMA FUMÉ BLANC**

USA **\$24.99** 354993

Mineral and slight vegetal touches throughout the glass are apparent and welcoming. Peach, apricot and citrus flavours are backed by a good amount of oak with a finish that is clean and sharp. A refreshing wine to serve well chilled with rich seafood, white meats and light pastas.



**KING ESTATE PINOT GRIS**

USA **\$26.99** 419671

Displaying enticing aromas of pears, citrus, melons and hazelnuts, this wine is medium-bodied and well-balanced. Lemon peel, nutmeg and melon flavours take you to the crisp citrus and spice finish that is full and lingering.

**PAIRS WITH PLAN B APPETIZER BUTTERNUT CONSOMMÉ "CAPPUCCINO" WITH FLAKY CHICKEN STRUDEL**

**PAIRS WITH PLAN B ENTREE CRISP DUCK BREAST WITH QUINOA SALAD**



**SEGHESIO ZINFANDEL**

USA **\$34.99** 428417

Dark ruby-coloured wine that is fresh and lively. The robust black cherry and spice aromas with blackberry jam and licorice flavours are charming and elegant. The tannins firm up the finish. Pairs wonderfully with duck, roasted or braised meats and strong cheeses.



**GUGAL CONDRIEU**

France **\$59.99** 559708

Wonderfully aromatic with intense honeysuckle, peach, orange and floral scents and a well-rounded body. The excellent ripeness, density and freshness that doesn't disappoint enables this French white to pair wonderfully with lightly roasted meats, cheeses, salads and stronger seafood.



**HENKES AMARETTO**

Canada **\$20.95** 178004

The elegant taste of roasted almonds combined with the old world flavour of ripened apricots blend in this truly premium liqueur. The burnt amber colour shimmers through the glass as you contemplate exactly which dessert you should indulge in.



**TIA MARIA**

UK **\$27.45** 630913

Dark and rich is your first impression. Creamy and smooth is the second one. The coffee liqueur is so versatile that it has become popular the world over for its ability to turn everyday cocktails into something special. Maybe it really isn't just for coffee anymore...



**PAIRS WITH PLAN B DESSERT COFFEE AND ROSEWATER CRÈME BRÛLÉE WITH HOMEMADE CHURROS**

# YOUR WINE GUIDE TO A HAPPY HOMECOMING



GANTON & LARSEN  
**PROSPECT WINERY**  
EST. 1988  
ESTABLISHED IN THE OKANAGAN VALLEY  
**THE LOST BARK**  
VIDAL ICEWINE  
2005

**SUMAC  
RIDGE**  
EST. 1988  
2005  
**GEWÜRZTRAMINER  
ICEWINE**  
OKANAGAN VALLEY  
VINO DA TAVOLA  
OKANAGAN VALLEY  
ESTABLISHED IN 1988 BY DAVID & DEBRA

# THERE'S NO PLACE LIKE HOME

THE BEST THING ABOUT BRINGING A BOTTLE OF WINE TO A PARTY IS THAT YOU ARE PROBABLY GOING TO BE THE ONE DRINKING IT, SO BRING SOMETHING THAT YOU LIKE.

**J**udy Garland said it best whilst clicking her heels together in the 1939 film, “There’s no place like home, there’s no place like home...” Indeed homecoming and holidays go hand-in-hand and along with the festive season come festive gatherings. From cocktail parties to formal dinners with everything in between, it’s not unusual to have a packed social calendar throughout the entire month of December.

Miss Manners would likely agree that if there is one thing that is widely accepted as impolite, it is to arrive at someone’s house as a guest with empty hands. Sometimes it can be a bit daunting selecting a wine to bring to someone’s house – perhaps they know more about wine than you do, or maybe you’re not sure if they prefer white or red. But herein lies the beauty of wine as a gift – there is really no such thing as the wrong wine to bring over to someone’s house. In fact, you may well be opening their eyes to their next favourite wine by bringing over a bottle that they would never ordinarily select for themselves.

Of course, there are those who prefer white over red or the other way around, but even they can use a bottle of their less-preferred variety to serve dinner guests who may have different

tastes. Or they might choose to cook with a wine that they don’t want to drink or to use it in a marinade or as a base for the ever-popular Spanish quencher: sangria. Wine brought with good intentions will never be wasted.

Even knowing that wine makes the perfect hosting gift doesn’t take away the challenge of finding the right bottle to bring. Different occasions call for different types of wine and the pressure of making the right choice can be downright nerve-racking. So in case the “pre-party-wine-selection-jitters” have haunted you in the past, here are a few tips on picking out the perfect wine this holiday season.

## PARTY WINES

The best thing about bringing a bottle of wine to a party is that you are probably going to be the one drinking it, so bring something that you like. If it’s a casual gathering with a few friends, why not bring along something modest in price that you might have tried or heard about as a great value wine? Calona Vineyards make an “Artist’s Series” range of wines – both red and white – that offer great value and are made for drinking young so consider these among your party options. And remember that white wine

needs to be served chilled, so if you’re coming from home and can pull it out of your fridge just before the party you can bring a white, but if you’re leaving straight from work for the party then it’s probably better to bring red.

## DINING WINES

This is the season of gargantuan feasts, often featuring winter classics like stuffed turkey and pumpkin pie. If you know what the host is serving for dinner, then you can bring a wine that will complement the food (visit any BC Liquor Store for a handy guide to food and wine pairing). A general guideline is that white wine goes with white meats and fish while red wine goes with red meats. A higher-end wine tends to be appropriate for these occasions as the wine may well be served with the meal, so look to areas like the Naramata Bench or the Golden Mile in the Okanagan Valley for classic wines that are made to be enjoyed with food. Alternatively, Icewine and Late Harvest wines are always a popular sweet end to a meal, and these can be put in the fridge as soon as you arrive to the host’s house, so no need for chilling in advance.

the  
Forget-me-not

X

O

X

O

*Ignore  
first and second  
boarding calls*

*Kiss big + bold to  
remind him what  
he'll be missing*

*Foot poised to go says  
"wait 'til I get back..."*



*The embrace of two perfect grapes  
Enjoy responsibly this holiday season.*

## WINES FOR CELLARING

If you're visiting the house of a wine connoisseur then it's quite likely that they have already selected, and in many cases even decanted, the wines that you will be enjoying before you even head out to the store to pick up your gift. So a great choice is to bring along a wine that can age for awhile, something that could go into their wine cellar. Red wine tends to age better than white so

it's generally a safer bet and remember that age-worthy doesn't have to mean expensive. There are plenty of examples of \$20 - \$25 wines that will improve with a little time in the cellar. The words "Reserve" or "Grand Reserve" can sometimes be a guide to more premium wine but plenty of great wines don't indicate a reserve status on the label so it is best to consult a Product Consultant in the liquor store to guide you to some good

contenders in this category.

When in doubt, bring two bottles – one to drink right away and one for the host to enjoy some other time. You'll have the benefit of enjoying your gift first-hand with the added gesture of a keepsake gift for the host. And Miss Manners couldn't possibly have a problem with that.

## FROM THEIR HOME TO YOURS...

BC WINERIES PROUDLY PRESENT THE FOLLOWING HOLIDAY OPTIONS.



**JACKSON TRIGGS  
PROPRIETORS RESERVE  
CHARDONNAY**

BC VQA **\$12.99** 543819

A natural pairing with a turkey feast, this lighter-bodied Chardonnay features a hint of caramelized oak on the palate with ripe apple flavours. Recommended with lunch or dinner.



**SUMAC RIDGE  
GEWÜRZTRAMINER  
ICEWINE**

BC VQA **\$29.99** 208421  
200 ml

Aromatics abound in this uniquely Canadian dessert wine. Floral and white fruit flavours make up this delightfully sweet Gewürztraminer. Serve very cold as an after-dinner treat.



**GANTON & LARSEN  
PROSPECT VIDAL  
ICEWINE**

BC VQA **\$39.99** 609974  
375 ml

Sweet and full of honeyed characteristics, this Okanagan Valley dessert wine is as sticky as they come. Serve with vanilla ice cream after a special meal.



**INNISKILLIN DARK  
HORSE MERITAGE**

BC VQA **\$24.99** 597039

This wine is made from grapes grown in the Dark Horse Vineyard – one of the Okanagan's finest. Structured and elegant, this is a great dinner wine.



**INNISKILLIN RESERVE  
MERLOT**

BC VQA **\$16.99** 76877

Structured tannins make this a great wine for cellaring, allowing the cherry and plum flavours to develop and the spice to integrate with the fruit. A great gift.



**MISSION HILL  
FIVE VINEYARDS  
CABERNET MERLOT**

BC VQA **\$18.99** 257816

Made exclusively from selected vineyards that reflect the typical character of the Okanagan Valley, this medium-bodied red wine would be a great addition to a cocktail party.



**SUMAC RIDGE  
RESERVE SAUVIGNON  
BLANC**

BC VQA **\$13.99** 593087

Light-bodied and dry, this is a delicately balanced white wine with fresh herbal flavours. Delightful with canapés of smoked salmon and cream cheese.



**INNISKILLIN RESERVE  
PINOT BLANC**

BC VQA **\$13.99** 76125

Possibly the best example of Pinot Blanc that Canada has ever seen, this crisp white wine showcases classic flavours of fresh BC apples. Perfect with salads.

Throughout the millennia, spices have always played an important part in culinary history, from their use in cooking to their value in trading. Much has been written about the history of the spice trade – the fortunes and empires founded on it, the overland routes from China to Byzantium and the role the seafaring Arabs played in the introduction of spices to the ports of the Mediterranean.



**PAIRS WITH SPICY PRAWN BROCHETTES**



 **01**  
**HUNGARIA**  
**GRAND CUVÉE**  
 Hungary **\$13.90** 106492  
 An excellent, well priced choice for any special occasion, this sparkling has a pleasant floral nose, fresh fruity taste and a bubbly finish that is gentle and distinguished. An ideal aperitif paired with light appetizers or seafood.



 **00**  
**ST. FRANCIS SONOMA**  
**CHARDONNAY**  
 USA **\$27.99** 317131  
 Striking golden in colour with aromas of baked apples, lemon and spice, the taste is one which dreams are made of. Silky honey, butterscotch and pineapple flavours mingle. The end is persistent and dramatic so serve with all your finest dishes.



**SPICY PRAWN BROCHETTES**

# SUGAR & SPICE

With the introduction of spices from far away, holiday season favourites were born and have flourished through the years. The festive season is finally upon us with a celebration of beloved foods, flavours and customs that evoke happy memories of good times shared with family and friends. From fragrant cinnamon sticks and pungent nutmeg to biting hot peppercorns, the use of signature spices in festive fare has long been a holiday tradition.



ROASTED  
SPICED  
NUTS

SPICY LEMON  
EDAMAME

## PAIRS WITH SPICY LEMON EDAMAME



TWIN ISLANDS  
SAUVIGNON BLANC  
New Zealand  
**\$17.99** 534016

A full-flavoured Sauvignon from New Zealand, this wine delivers tremendous fruit with a perfect balance of acidity. Gooseberry, melons, lime and the citrusy flavour of lemon carry on into the lingering finish. Tangy and luscious with the Spicy Edamame.



J. LOHR RIVERSTONE  
CHARDONNAY  
USA **\$22.99** 258699

Golden and rich, J.Lohr has another winner on its hands. It has a buttery, silky feel of the Chardonnay you know and love. A perfect blend with a finish that is layered and revealing. Match this with anything seafood or lemon.

**DISTILLED IN  
LIMITED QUANTITIES.  
SHARED IN A  
SIMILAR MANNER.**

**INTRODUCING WISER'S® SMALL BATCH WHISKY.**

Hand-crafted using traditional methods and bottled at the original proof of 43.4% alc./vol., this authentic, full-bodied Canadian Whisky will make you think twice about who you share it with.

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KNOB CREEK 9 YEAR OLD BOURBON  
USA **\$48.95** 326009

This intriguing 9-year-old features copper-amber colour with aromas of toasted nuts, grains and oak. Enjoy remarkable rich, sweet flavours, that are almost woody, and a full-bodied, fruity finish that is long and glowing. On its own or tip it into your coffee with this dessert.



PINNACLE ICE CIDER  
Canada **\$29.96** 7674 375 ml

All-natural cider made from late harvested, hand picked apples. The taste sensation must be experienced first hand. Full-bodied and intense; serve it well-chilled with fine cheeses, charcuterie and desserts.



APPLE GINGER  
TART WITH CIDER  
BOURBON SAUCE



**A SHORT HISTORY OF**

# RUM

## RUM HAS A COLOURFUL HERITAGE GOING BACK FOUR CENTURIES. ITS HISTORY IS INTERWOVEN WITH THE EARLY DAYS OF OCEANIC EXPLORATION AND THE RISE AND FALL OF THE WORLD'S GREAT NAVAL POWERS.

**A**s the Christmas season approaches, some of us look forward to our first sighting of the red Starbucks take-out cups – this can be the first sign that the holiday season is here. For some, it's the first time eggnog is available for sale in the grocery store.

Many people enjoy rum mixed with eggnog during the winter holidays, while others drink rum year-round in daiquiris, mojitos or bellinis. Probably the most popular way to drink rum is the simplest: with your favourite cola and maybe a slice of lime. Officially, this highball is called a Cuba Libre, but most people just call it “rum ‘n’ coke.”

Technically, rum is a distilled beverage made from sugar cane by-products such as molasses and sugar cane juice. It is first fermented, then distilled and aged in barrels. Shades range from light to golden to dark and some rums are also infused with spices or fruit flavours. Most of the world's rum production takes place in the tropics, close to where sugar cane grows, especially in the Caribbean and South America, but it is also produced in Australia, Fiji and India, as well as other places around the world.

Rum has a colourful heritage going back four centuries. Its history is interwoven with the early days of oceanic exploration and the rise and fall of the world's great naval powers.

While fermented drinks made from sugar

cane juice date back to antiquity in places like China and India, the first distillation of rum occurred on Caribbean sugar cane plantations in the 17th century. No one is quite sure where the name “rum” originated, but the most popular theories point at the Latin word for sugar, *sacharum*, or the French word *arôme*, which means aroma.

Rum played a significant role in the development of Colonial North America. In the 1600s and 1700s, raw sugar cane was shipped north from the Caribbean to the

### MANY PEOPLE ENJOY RUM MIXED WITH EGGNOG DURING THE WINTER HOLIDAYS, WHILE OTHERS DRINK RUM YEAR-ROUND IN DAIQUIRIS, MOJITOS OR BELLINIS.

New England coast, where it was distilled into rum and then shipped across the Atlantic to England and Europe.

The most colourful historical stories about rum are connected to its role in maritime history. Early privateers and pirates enjoyed smuggling, stealing and drinking it to excess. But the spirit's most interesting and long-lasting nautical connection is with Britain's Royal Navy.

In 1655, after capturing the island of Jamaica, the British fleet changed the daily ration of liquor given to seamen from French

brandy to rum. At first, sailors received a half-pint of undiluted rum each day, but when some started saving their daily rations for several days so they could go on a binge, the Navy began watering it down. And since fresh water kept on board ships became rank after weeks and months at sea, lime juice was added to disguise the water's foul flavour. This lucky accident resulted in sailors being much healthier than before, since the daily dose of vitamin C in the citrus juice helped ward off scurvy and other diseases. Hence the

nickname “limey,” still used to this day to describe Brits.

The tradition of British sailors receiving their daily “tot” of rum lasted for more than 300 years, well into the 20th century. Over time, it became a rather elaborate daily ceremony on board British ships, but it was finally abolished on July 31, 1970, known as Black Tot Day among Royal Navy veterans and historians.

Here in Canada, the best known connection to rum has to be Newfoundland Screech, a strong-tasting version of rum that



*Kick*  
**OFF YOUR**  
*Boots*

**AND GET**

**BAREFOOT**



# Rum

was distilled from the sweet sediment that built up in barrels used for transporting both molasses and rum. It led to the tradition of “screeching in” newcomers to Newfoundland, a custom which involves drinking a shot glass

filled with Screech, kissing a codfish on the mouth and reciting the phrase, “long may your big jib draw.”

Many different types of rum are available in BC Liquor Stores, including official

Screech. Perhaps you want to attempt a West Coast screeching - only, wouldn't that involve kissing a salmon? Something to ponder over a glass of rum and eggnog.



## SCREECH

Jamaica **\$33.45** 7807 1.4 L  
The Newfoundland heritage is rich with legends and lore and Screech is definitely one of them. A Jamaican rum brought back by sailors in the 1700s, the singularly smooth and deceptive Screech is enjoyed by folks across Canada. Delicious, highly mixable and intriguing, the sailors wouldn't have journeyed for 5000 miles for just any old rum!



## MOUNT GAY EXTRA OLD

Barbados **\$42.95** 557975  
A skillful blend of the finest old spirits, carefully selected from aged reserves. The result is rum made from respecting hundreds of years of time-honoured traditions of production. Sip, savour, repeat.



## HAVANA CLUB 7 YEAR OLD

Cuba **\$32.95** 53140  
Fast becoming one of the nicest sipping rums around, Havana's aromatic nose of espresso, cinnamon and caramelized fruits is enticing. The substantial and powerfully balanced dried wood and tobacco leaf flavours meld into a crisp, smoky finish.



## BACARDI

Canada **\$22.99** 117  
The rum to come home to! By far the most popular and recognised in the world, Bacardi rum is also the most versatile. Use in all your favourite holiday drink and food recipes and make sure to have that extra bottle on hand for those cold, Canadian “hot toddy” nights.



## BACARDI LIMON

USA **\$23.99** 398552  
A premium-based citrus spirit from the world's most recognizable bottle. Very flexible in its ability to mix with almost anything you can think of. Try it over ice with cranberry juice.



## PUSSEERS BRITISH NAVY

West Indies **\$41.34** 136754  
Pussers is derived from the term “Purser” meaning the officer on board responsible for issuing the daily tot of rum. The rich, full flavour of Pussers is 100% natural with no flavouring added. A true rum experience in every glass.



## APPLETON ESTATE 151 PROOF

Jamaica **\$33.99** 247882  
Not for the faint hearted! Golden, smooth and surprisingly not too fiery, it's great over ice but mix it with punches, special cocktails or set it alight on a fancy dessert for a striking treat over the holidays.



## PYRAT XO RESERVE

Anguilla **\$89.99** 182725  
A select blend of fine, 15-year-old premium Caribbean rums goes into the production. Its rich nose hints at mint while the dark, sugary layers with vanilla, mandarin orange and spice envelop you. The long, simple and pleasing finish make it exceptional served over ice with a twist of lemon.



## Rum Cocktails

The bartenders of YEW restaurant + bar have offered these yummy rum recipes with a view to the season. Now you can mix these original cocktails at home. Rum's spice and warmth can be a wonderful welcoming gift to your holiday guests.

### MISTLETOE

1 ½ oz (45 ml)	Cruzan Single Barrel Estate rum
½ oz (15 ml)	Taylor Fladgate 1st Estate port
1 oz (30 ml)	cranberry juice
½ oz (15 ml)	cane sugar syrup
2	sprigs of fresh sage
10	red grapes

Muddle 6 red grapes and 1 sprig of fresh sage in a Boston mixing glass. Add cranberry juice, cane sugar and alcohol. Shake vigorously with ice and double strain into a martini glass or champagne coupe. Garnish with 4 red grapes attached to the stem and fresh sage to resemble mistletoe.



### YEW EGGNOG

1 ½ oz (45 ml)	Lemon Hart rum
½ oz (15 ml)	Hennessey VS
3 oz (90 ml)	vanilla ice cream
2 oz (60 ml)	half and half cream
2	egg yolks
½ tsp (15 ml)	orange zest
½ tsp (15 ml)	lime zest
½ tsp (15 ml)	teaspoon nutmeg

Combine all ingredients into a Boston mixing glass (alcohol last) and shake it like it nobody's business for 15 seconds. Pour the entire mixture, including ice, into a large cocktail glass. Garnish with a line of orange zest, lime zest and nutmeg.

# RUM

## FOR THE SEASON

### OLD FASHIONED APPLE

2 oz (60 ml)	Cruzan Single Barrel Estate rum
½ oz (15 ml)	Calvados
¾ oz (22 ml)	cane sugar syrup
2	dashes Angostura Bitters

Fill a heavy rocks glass with ice. Add cane sugar, bitters and a fifth of the alcohol each minute while stirring slowly. Slowly stir the mixture in the glass for the traditional 5 minutes. Garnish with an apple fan dusted with cinnamon.

AS WITH MANY OTHER CULTURES, FOOD HAS A STRONG PRESENCE DURING THE HOLIDAY SEASON, BUT EVEN MORE SO FOR THE CHINESE AND THEIR NEW YEAR'S. THIS IS NOT ONLY A GREAT TIME TO MARK A NEW BEGINNING, BUT ALSO THE START OF HUGE MULTI-COURSE FEASTS.



SALT BAKED CHICKEN  
WITH GINGER SAUCE



# CHINESE NEW YEAR

HAPPY 4707, THE YEAR OF THE OX

**L**arge groups of family and friends gather to imbibe and eat sumptuous meals of dishes from the land sea and air. These specialties are considered auspicious because they represent wealth, luck, happiness and long life – everything we all hope for in a new year.

The Chinese New Year is represented by 12 auspicious animals including the mythological powerful dragon. Unlike the traditional January 1st New Year of the Western world, the date of the Chinese New Year changes every year and depends on the Chinese Lunar calendar. This year, the first day of the Year of the Ox falls on January 26th.

The New Year's Eve meal is the most important meal of the two-week-long Chinese New Year's celebration, when families gather for thanksgiving. Each family's meal is slightly different, but most incorporate foods that have special meanings. For example, any New Year's celebratory dinner throughout the holiday season usually consists

of eight or nine dishes, since both numbers are considered lucky. In Cantonese, the word for the number eight sounds similar to the word for prosperity, while the number nine sounds similar to a word that represents "long lasting."

## SALT BAKED CHICKEN WITH GINGER SAUCE

Traditionally this recipe was composed of a whole chicken that was marinated, wrapped in lotus leaves, then immersed into a bed of hot rock salt in a wok and cooked on a stovetop. With the modern convenience of an oven, this has changed and it is now much easier to control the cooking temperature. The traditional recipe uses a Chinese spirit called *Mei Kuei Lu Chiew*, which has similar properties to that of Italian grappa or French Marc. I've substituted gin as it does create both fragrance and aroma to the chicken.

There are many different chicken dishes that are served for Chinese New Year but the most important factor is that the whole bird is served.

PAIRS WITH SALT BAKED CHICKEN



**RODNEY STRONG SONOMA CHARDONNAY**

USA **\$20.99** 226936

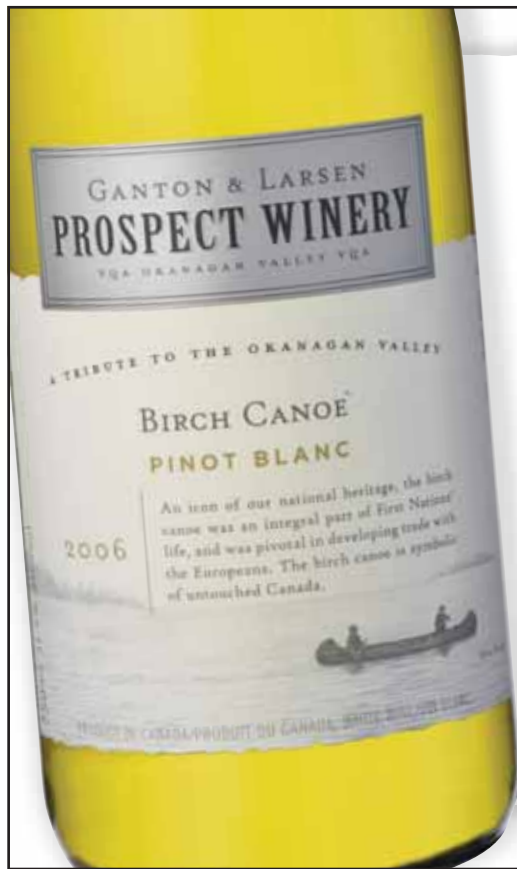
Bright apple and lemon aromas mingle with a touch of brown spice and vanilla. Toasty oak and the distinctive taste of pineapple, pear and spice lead into the crisp ending that will have you coming back for another glass. Pair this with the Salt Baked Chicken.



**KENDERMANN'S PINOT GRIGIO**

Germany **\$12.97** 141739

From the sunny southwest of Germany the typical spicy characters and expressive fruit flavours are found in abundance in this little gem. Full-bodied with a warm finish, this is an ideal match for ethnic and vegetarian fare.



# PROSPECT WINERY STRIKES GOLD

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TROPHY & GOLD MEDAL - 2008 DECANTER WORLD WINE AWARDS

BEST IN CLASS - 2008 INT'L WINE AND SPIRITS COMPETITION

GOLD MEDAL - 2008 TASTERS GUILD INT'L WINE JUDGING

\$14.99



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#### YANJING BEER

256156 \$10.58/6 pk

China's top selling beer for the past ten years. Yanjing is a clean, smooth and refreshing wheat-free beer.

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



#### GREAT WALL CABERNET SAUVIGNON

791491 \$12.99

The exclusive wine supplier for the 2008 Beijing Summer Olympic Games, Great Wall is a well balanced, elegant wine with a soft finish.



#### HUANG ZHONG HUANG CHINESE SAKE

100990 \$19.25

Aged for 8 years, this richly coloured, elegant Chinese sake is smooth and well-balanced.



#### CHU YEH CHING CHIEW

636811 \$17.58

Perhaps the Best Rice Whisky in the world, this Chinese Whisky is made from over ten traditional Chinese herbs.



## Chinese New Year

FOR RECIPES, PLEASE SEE PAGE 138 & 139

with feet and head when practical, as serving it whole symbolizes a good start and finish and avoiding bad luck throughout the year. The golden colour of the roasted bird also represents wealth.

### HOT AND SOUR SOUP

This classic soup should have a good balance of heat, sharpness and sweetness. Made correctly, it is a perfect example of a soup that showcases the principles of ying and yang, a marriage of opposite flavours and textures.



### BUDDHA'S DELIGHT (LO HON JAI)

This classic Buddhist vegetarian dish called "Jai", is served at New Year's festivities and represents purity and purification. According to Buddhist traditions, no fish or poultry can be killed for food on the first day of the New Year. *Jai's* ingredients will vary from region to region but traditionally included eighteen ingredients. Over the years, the dish has been simplified. All the ingredients for this dish, from dried mushrooms and ginkgo nuts to the cellophane noodles and dried bean curd sticks all have symbolic meanings – from fertility to wealth for the coming year. The black moss, also known as seaweed hair, which looks like fine black hair, is an important ingredient for this dish as the translation in Cantonese, *fat choy*, is the same meaning (prosperity) as the New Year's greeting, *Gung Hay Fat Choy*.

#### WINE PAIRING FOR HOT AND SOUR SOUP



 **03**  
**EXPORT UNION**  
**PIESPORTER RIESLING**  
Germany **\$14.99**  
189134  
Crisp and acidic with the flavours of green apple, floral and citrus that we know and love in a German Riesling but this is a surprise – a light, sweet honey taste on the finish that is a perfect match for the soup.



 **02**  
**SUMAC RIDGE**  
**GEWÜRZTRAMINER**  
BC VQA **\$12.99** 142893  
Noted for its fresh, floral spicy notes, this Gewürztraminer has spicy apple and grapefruit flavours with a finish that is full and long. Try it with hot, spicy Asian or Mexican cuisine or well chilled on its own.

#### WINE PAIRING FOR BUDDHA'S DELIGHT



 **00**  
**MELINI CHIANTI**  
Italy **\$11.99** 182030  
A lovely little red wine to have around the house. The gorgeous red colour is inviting and the wonderful flavours of cherry, almond and just a hint of wood really shine. Super easy sipper on its own or with a variety of different foods.



 **01**  
**VALCKENBUERG**  
**GEWÜRZTRAMINER**  
Germany **\$17.75**  
541573  
Unmistakable aromas of rose petals and lychee greet you in this elegant and refreshing wine. Try it as an alternative to your customary white wine choices. Wonderful with spicy or smoked foods.

# Tatb'u was the Explorer Queen

and if she were alive today she'd make you quit your job and travel the world.

No itinerary, no two weeks' notice. Just you, her and a couple of

Kahlúa® Espresso Martinis—which just so happen to go great with blowfish.

## Kahlúa® Espresso Martini

1 part Kahlúa®

1 part vodka

½ part fresh-brewed espresso

Combine all ingredients into a cocktail shaker.

Add ice and shake vigorously. Strain into a chilled martini glass.



EXPLORE YOUR CURIOSITY.

Please enjoy our products responsibly.





### LONG LIFE NOODLES (E FU MEIN)

Noodles – whether thin chow mein noodles, broad rice noodles or the thicker Shanghai wheat noodles – are a must at Chinese celebrations from birthdays to weddings and also at New Year's. In the traditional world of Chinese food symbolism, noodles are at the top. Since they are long, you will have a long unbroken life! Cutting them into shorter strands will be like cutting your life short! This dish is typically made with *efu* noodles. *Efu* are extruded wheat noodles that are found dried in large round wheels in Chinese supermarkets. They are immersed in salted boiling water to soften before stir-frying.

### DOUBLE MANGO PUDDING

The sweet perfume and smooth texture of mangos make this silky dessert a favorite. Mangos vary in texture and flavour but I prefer using the Alphonso variety known for sweetness and flavour. The rich brilliant orange color of mangos symbolizes gold and wealth so no wonder this is a popular dessert.



#### WINE PAIRING FOR LONG LIFE NOODLES



#### FETZER CABERNET SAUVIGNON

USA **\$14.99** 336974  
Full-bodied and rich, this Cabernet is true to its form. Blackcurrant and blackberry flavours with traces of vanilla and oak are enjoyed throughout the entire sipping experience. Versatile enough for most food dishes.



#### COLUMBIA CREST GRAND ESTATE MERLOT

USA **\$19.99** 263418  
The beautiful dark hue and the deep, intense nose of floral, lavender and dried rose petals are captivating. Excellently balanced with ripe flavours of plum and berry. Here's a wine to sit back and reflect with.

#### WINE PAIRING FOR MANGO PUDDING



#### ORCHID MANGO LIQUEUR

Canada **\$26.00** 588798  
500 ml  
Mangos imported from all over the world come together to be blended into sweet perfection. Natural fruit flavours bring the tropics to your doorstep. Wonderful with fruit desserts, or sipped on its own over ice.



#### ALIZÉ MANGO PASSION

France **\$30.99** 586263  
Make fabulous and striking cocktails with the elegant taste of this orange-hued charmer from France! The cognac and passion fruit foundation of Alizé incorporates mango and pink grapefruit into the blend for a truly exotic feel.

# SHERRY

SHERRY IS ONE OF THE BEST KEPT SECRETS OF THE WINE WORLD.

Just ask anyone in the wine trade and they'll tell you, it packs more pleasure than almost any other wine style.

Sherry is very, very cool. And not just for the over 60 set. This fortified wine from the Jerez region of southwestern Spain, aged and blended fractionally over many decades in an intricate system called a *solera*, can yield results that will make you a believer. Not surprising. The people of Jerez have been perfecting their winemaking there since 1110 BC.

So why isn't it more popular? Aside from its granny image, its categorization is a bit of a problem. How do you remember which ones are dry, sweet, pale, dark, salty, nutty and raisin-like? What is the difference between a manzanilla, an amontillado and a palo cortado?

Before you throw in the towel and grab another Pinot Grigio to go with those olives or a port for after dinner sipping, check out these easy ways to remember your sherry styles.

Ranging from dry and pale to sweet and dark are manzanilla, fino, amontillado, palo cortado, oloroso, and Pedro Ximénez (PX). The first four are dry wines that spend time in barrel under a film of natural yeast called

"flor" imparting a slightly bread-like character.

Manzanilla and fino are pale white wines because the flor kept them fresh and protected from oxygen so both styles are similarly neutral tasting. Manzanilla, however tastes a bit saltier than fino. This has nothing to do with the fact manzanilla is always made in the seaside town of Sanlúcar de Barrameda but its provenance is a convenient way to remember its sea spray taste. Both manzanilla and fino are quintessential aperitifs – perfect with olives and nuts.

Amontillado and the rarer palo cortado are essentially aged finos. They start out as finos then lose their flor, becoming amber, oxidized, and nutty. Both can be dry or slightly sweet and both pair beautifully with cold meats as well as spicy Indian and Thai fare. The only difference is palo cortado is richer in colour and complexity than amontillado.

When you think oloroso, think of gourmet trail mix flavours. This fully oxidized style is full-bodied, amber-to-brown coloured, and brimming with fruit and nut nuances. It's traditionally bone dry but is often sweetened these days and this is noted on the label.

Dry Sack and cream sheries are sweetened olorosos. Dry or sweet, the oloroso works amazingly well after dinner with the cheese course.

The sweetest style of sherry available is Pedro Ximénez – a syrupy wine reminiscent of raisin pie. Without a doubt, PX is best poured over vanilla ice cream, sprinkled with pralines.

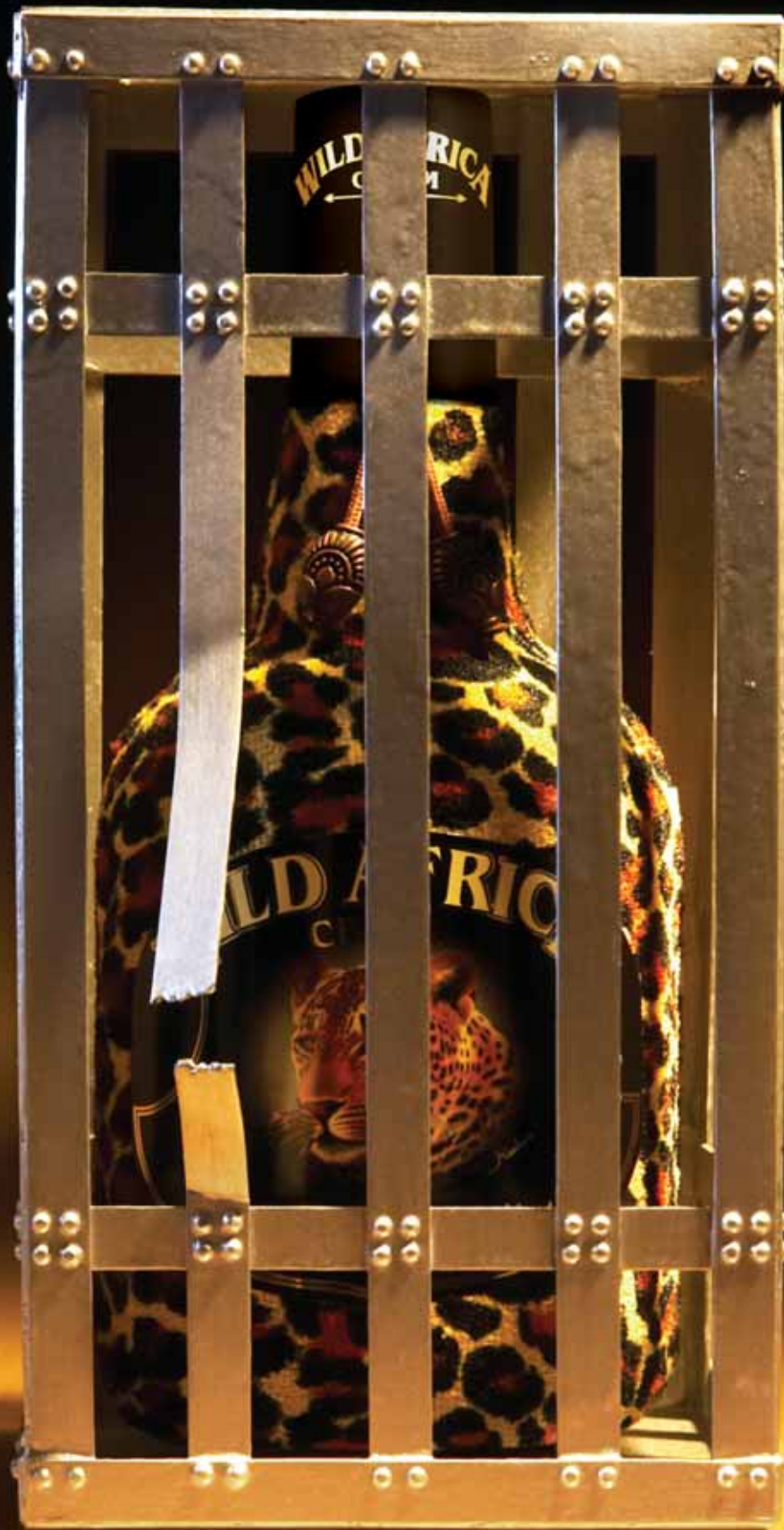
PX may be sweet, but this news is sweeter. The Regulatory Council of the Jerez recently started certifying sheries at least 20 years old as "VOS" and those at least 30 years old as "VORS." VOS stands for the Latin "*vinum optimum signatum*" as well as "very old sherry" and VORS means "*vinum optimum rare signatum*" as well as "very old rare sherry." These acronyms guarantee the wines will be awesome because the more time a sherry spends in barrel, the more complex and beguiling it becomes. In fact, these extraordinary wines weren't even sold commercially in the past; they were only served to privileged members of the bodega family and friends.

On the topic of service, sherry never needs decanting regardless of style and is best served in smallish glasses. The classic

JUST ASK ANYONE IN THE WINE TRADE  
AND THEY'LL TELL YOU, IT PACKS MORE  
PLEASURE THAN ALMOST ANY  
OTHER WINE STYLE. SHERRY  
IS VERY, VERY COOL. AND  
NOT JUST FOR THE OVER  
60 SET.



<<the new c@t in the urban jungle>>



<<I'm wild and I'm from Africa. Indulge your heart's desire while you savour me - a smooth textured blend of caramel, fresh cream and the finest spirit. The pulse of Africa beats within me, can you feel my passion? I am Wild Africa cream>>





Sherry

## SHERRY NEVER NEEDS DECANTING REGARDLESS OF STYLE AND IS BEST SERVED IN SMALLISH GLASSES.

form is the copita, which holds 120 ml in its elongated, tapered bowl designed to capture a wine's bouquet. Snifters also work well for olorosos.

The next question: To chill or not to chill? Fino and manzanilla sherries taste best well chilled. All other styles from amontillado to oloroso are best served cellar temperature (10-13°C) and the better the sherry, the less

you chill it.

Contrary to popular myth, sherry does not keep well. Once uncorked, delicate finos and manzanillas lose finesse quite quickly so it's best to drink them in one sitting. Meanwhile, oxidized styles – amontillados, olorosos, and even Pedro Ximénez – can stay fresh for up to a week after uncorking but these too fade noticeably shortly thereafter.

This is why half bottles are an excellent idea.

Even unopened, sherry won't improve with time in bottle; it's matured in barrel at the bodega and should be consumed as soon after bottling as possible. That means, if jolly old Saint Nick puts sherry in your stocking, don't save it for next December to share – consider yourself lucky, then drink up.



### GONZÁLEZ BYASS TÍO PEPE FINO

Spain **\$18.99** 242669

Shining a lovely pale straw colour, this archetypal fino is bone dry and quite neutral with a slightly salty tang. Hints of fresh bread, salted almonds, white flowers and lemon-lime twist are quietly at play on the nose and palate. With its mouthwatering freshness, it is an excellent aperitif with olives and nuts.



### ALVEAR AMONTILLADO

Spain **\$14.49** 112789

This pale amber wine shows a bit of the warm bread character on the nose followed by toasted pecan flavours edged with dried apricot and spice. Slightest hint of sweetness offset with zippy acidity. Good length and good value.



### WILLIAMS & HUMBERT DRY SACK

Spain **\$16.58** 13565

Dry Sack is another name for sweetened oloroso much like a cream sherry but without as much residual sugar. Golden colour with roasted caramel notes, almond and walnut. Light enough to be sipped before a meal.



### WILLIAMS & HUMBERT WALNUT BROWN

Spain **\$15.99** 437467

This sweet oloroso gleams a deep brown with a golden glint in the glass. Dried fruit, nuts and toffee, rich and robust with balancing acidity. Smooth and long.



### HARVEY'S BRISTOL CREAM

Spain **\$18.49** 215483

Despite its reputation as being a bit old-fashioned, Harvey's Bristol Cream is the world's best selling sherry – across all styles. Dark amber colour with a praline nose leads to bold flavours of roasted nuts, orange oil, raisin, melting toffee and spice. Sweet but balanced. Serve it chilled in a snifter to friends in a blind tasting and watch the reaction. Great by-the-fire drink.



### EMILIO LUSTAU EAST INDIA SOLERA

Spain **\$37.00** 144550

Beautiful mahogany colour and intense aromas and flavours of crème brûlée, mixed nuts, dates, dried figs, and raisins. Considerable depth of flavour and finesse developed by blending sherries 15 to 50 years old. Sweet but balanced with a good seam of palate-cleansing acidity. Superb finish to a meal.

# DINNER AND DRINKS

WHAT TO POUR  
AT YOUR NEXT  
DINNER PARTY,  
FROM APPIES  
TO AFTERS.



## IT'S THE CLASSIC DINNER PARTY DILEMMA. YOU'VE GOT YOUR GUEST LIST, YOUR MENU AND YOUR DÉCOR THEME ALL PLANNED, BUT WHAT ARE YOU GOING TO POUR?

**T**oo often, the libations are a distant second thought when it comes to planning the evening. And yet, what you pour – and what you don't – might have the greatest impact on the success of the event.

After all, alcohol is an icebreaker that whets the appetite, complements the cuisine and keeps spirits merry throughout the meal. Too much, too little or the wrong sort of liquid, and your party will fall as flat as the bubbles in that bottle of Prosecco you left open overnight.

Here is our guide to choosing the right drinks for making your dinner party flow.

### TO BEGIN ...

If you love shaking things up, by all means offer a cocktail before dinner. To make it easy, serve one signature seasonal cocktail such as a cranberry-tinted Cosmopolitan. It's less complicated and more responsible than throwing open the bar. Limit cocktails to one or at most two, and keep them small – spirit-based cocktails are meant to pique the appetite, not quench the thirst.

An alternative to spirits might be sparkling wine, either on its own or in a cocktail. The crisp lightness of bubbles gets the appetite going and the lower alcohol content lets you pace the evening. A classic champagne cocktail, for instance, is a superb way to get your guests into a festive mood, plus it can be

assembled beforehand: simply pop Angostura-bitters-soaked sugar cubes into the bottom of champagne flutes, then, as your guests walk in the door, top with bubbles and serve.

### TO CONTINUE...

Keep in mind that the point of hosting a dinner party is not to show off your knowledge of esoteric wines from, say, little-known Burgundian *garagistes*, but to make your guests feel both welcome and well-fed. So unless your guests are all wine connoisseurs, plan to match your wines as much to the people as to the food.

First, make sure you have enough wine on hand to be able to serve everyone a minimum of two five-ounce glasses during the meal. That means three bottles of wine for a dinner party of six people. That can add up, but luckily you can find some really interesting wines for under \$20. (Don't count on serving the wine your guests bring – it should be considered a gift, not potluck.)

There are, of course, basic rules for pairing wine to food, though those rules are not hard and fast.

Whites generally go better with lighter fare and first course dishes such as soup or salad. Aromatic whites such as Riesling or Gewürztraminer go nicely with Asian food, crisp Sauvignon Blanc or Pinot Gris pairs well with seafood, and soft, round Chardonnays are lovely

with creamy dishes and white meats like pork.

Meanwhile, reds are generally better suited to big, bold flavours and hearty main course dishes. The slightly acidic flavour of Chianti is great with pasta, while a leathery Cabernet Sauvignon pairs well with roast beef and a fruity Syrah is ideal with lamb.

More important than the rules, though, is knowing what your guests like. So what if your best friend will only drink jammy Australian Shiraz and you're serving sole meunière? Or what if your boss's husband refuses to drink anything but beer? Your job is not to judge, but to pour what makes them happy. So go ahead and create your perfect pairing, but offer a choice for those who want it. That's how you get a reputation for being a great host.

The other important thing is to provide lots of water during the meal and not just for teetotalers and designated drivers. Make sure every guest has a full water glass and carafes or bottles of H<sub>2</sub>O are within easy reach.

### TO FINISH...

If you're serving a cheese course, use it as an opportunity to finish off the table wines served during the main course. By the time you move on to sweets, though, you will definitely want to serve a dessert wine or liqueur – and don't forget to offer coffee, tea or an herbal tea or two.



**Corona**  
**Extra**

336 ml  
IMPORTED  
BEER

LA  
CERVEZA  
MAS  
FINA

4.5% alc./vol.  
BIERE  
IMPORTEE

REGISTERED TRADE MARK  
Brewed in Mexico par/Brewed in Mexico by  
CERVECERIA MODELO, S.A. DE C.V.  
MEXICO CIUDAD, MEXICO  
REG. S. A. 7417B  
MARQUE DEPOSEE  
Marca Registrada

relax responsibly™

Pair spicy caramel flavours – tawny port, Sauternes, Tokaj, vin santo or ice wine – with creamy desserts like crème caramel. Chocolate goes well with rich, fruity, strong drinks such as ruby port or Grand Marnier. And

complement fruit desserts with a touch of acidity or astringency in, for instance, a framboise, limoncello or eau de vie.

Finally, once the last course is served, the host can relax and enjoy the conversation

rather than worry about whether the roast is overdone. So you will want to pour one last slow sipper, a luscious brandy, perhaps, or a warming whisky, just to toast yourself on a job beautifully well done.



**ROSEMOUNT ESTATE BLEND  
LABEL SEMILLON CHARDONNAY**  
Australia **\$13.50** 248971

This versatile, easy-drinking blend of crisp citrus, fragrant melon and rich fig flavours works well with appetizers, seafood and other light fare.



**MARIE BRIZZARD  
RASPBERRY LIQUEUR**  
France **\$22.99** 590976

For a fruity liqueur with enough spice and tartness to keep it from getting cloying, you can't go wrong with this nicely balanced raspberry concoction that pairs beautifully with lemon.



**SUMAC RIDGE STELLER'S JAY BRUT**  
BC VQA **\$26.99** 264879

This fine, firm BC sparkling wine, with its notes of strawberry, citrus and toast, is a great icebreaker on its own or in a cocktail.



**CUSUMANO NERO D'AVOLA**  
Italy **\$17.99** 143610

This little-known Sicilian varietal is light-bodied yet full of berry fruits and exotic spices. It goes nicely with pork and lamb, and is that rare red that complements spicy dishes.



**LIBERTY SCHOOL  
CABERNET SAUVIGNON**  
USA **\$23.00** 527184

A Paso Robles Cab with a softer style that will appeal to drinkers who enjoy big flavours but don't like heavy tannins. It's ripe and round, with fruity blackberry and blueberry flavours.



**JORGE ORDONEZ  
GARNACHA DE FUEGO**  
Spain **\$15.99** 255745

This great bargain wine is both peppery and full of dark fruit: black cherry, plum, and black raspberry. It stands up well to hearty fare like burgers, steaks and barbecue.



**HENNESSY V.S.O.P.**  
France **\$86.00** 43703

Perfect for slow sipping after dinner. This rich, smooth cognac offers tastes of honeyed fruit, cinnamon and cloves, and is delightful on its own or with dark chocolate.



**GLENROTHES SELECT RESERVE**  
UK **\$83.95** 944124

This great Speyside single malt will please Scotch aficionados and neophytes alike with its ripe fruit, citrus and vanilla flavours with just a hint of spice. An elegant way to end the evening.





# Experience South African Style With KWV

Enter for a chance to

# WIN

a trip for 2 to  
South Africa\*

Visit [www.KWVexperienceSA.com](http://www.KWVexperienceSA.com) to enter.



\*Contest closes December 31, 2008 and is only open to residents of British Columbia, Canada. Prize includes roundtrip airfare to Cape Town, South Africa from Vancouver, British Columbia, Canada. No purchase necessary. Must be legal drinking age to enter. See contest website for full rules and regulations.

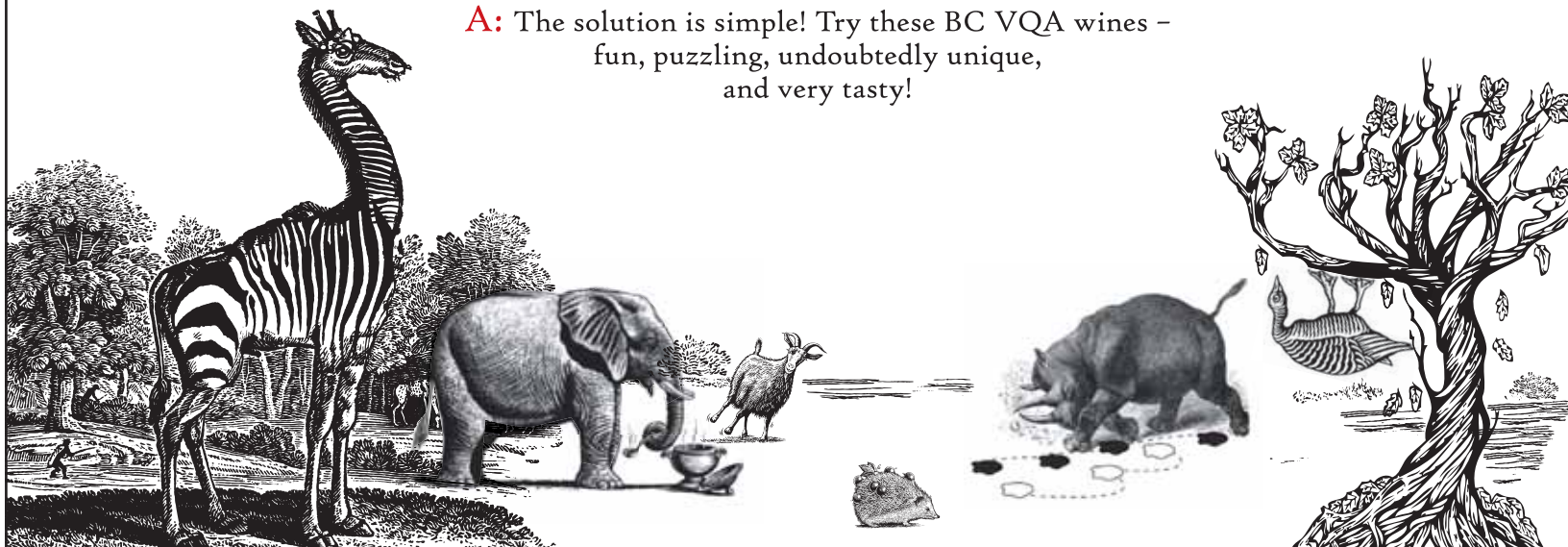
South African **Life.** South African **Style.**



# RIGAMAROLE

**Q:** Why is it always such a **RIGAMAROLE** to simply find a great drinking wine?

**A:** The solution is simple! Try these BC VQA wines – fun, puzzling, undoubtedly unique, and very tasty!





# TRUFFLES

When the cold, busy season is upon us and the guests are arriving, what better way to welcome than with a stunning assortment of handmade truffles? One basic recipe can be adapted so many ways that it will appear to your guests that hours have been spent in the kitchen. Try pairing truffles with one of BC's wonderful dessert wines. You can also wrap your truffles in festive boxes tied with ribbon to create a special gift that is not only memorable but delicious!

# DRINKING SICILY

THE ISLAND OF SICILY IS AMONG  
THE MOST SEDUCTIVE WINE  
REGIONS IN THE WORLD.

It's a green and vibrant land of light and sun, covered with grape vines, olive trees and citrus groves, flowers and aggressive mountains including rumbling Mt. Etna. Sicily, simply, is a place where everything seems to grow.

Its desirable location off the toe of Italy made it a natural for marauding nations to conquer. Greek, Roman, Arab, Norman, Byzantine and Moorish influences are everywhere – in majestic ruins, cathedrals, architecture, food and vineyards that date back to the Greek invasion in the 8th century BC.

At 25,706 square kilometers, Sicily is Italy's largest wine region and has over 150,000 hectares of vines. Only nearby Apulia makes more wine because Sicilian winemakers' pursuit of quality over the last decade has meant reduced crop sizes.

The 2008 edition of *Gambero Rosso*, Italy's – and the wine world's – revered “it” guide to Italian wines, includes Sicilian wineries Cusumano, Donnafugata, Firriato, Planeta, Ceuso, Carlo Pellegrino, Settesoli

and Fuedo Arancio among the best and most honoured in the country. This year 18,000 wines from 2,256 producers were tasted and among the “three glasses” top awards were a pack of Sicilian bottles. More, *Gambero Rosso's* 2008 Red Wine of the year is Sicilian (Faro Palari 2005), as is the Best Sweet White Wine – Donnafugata's Passito di Pantelleria Ben Ryè 2006. In 2007 the Best White Wine was from Etna, one of Sicily's most fertile wine areas (Benanti's Pietramarina 2002). *Gambero Rosso's* editors noted, “It doesn't take a genius to put two and two together. Sicily is one of the most vital and brilliant regions flying the Italian flag.”

It's also among the hottest up-and-coming wine areas anywhere. But it wasn't always so. For decades winemakers made millions of bottles of serviceable, inexpensive wines that mostly didn't taste very good. Things started to improve 20 years ago, but it's only been in the last decade that change has seriously taken hold thanks to investment, improved winegrowing and winemaking

methods and blending of native Sicilian grapes with international varieties. The results are in bottle – and in *Gambero Rosso*.

Today 75 percent of Sicily's wine is produced by cooperatives, down from 90 percent now that new, smaller wineries are making most of the island's premium wines. One exception is Settesoli, allegedly Sicily's most important co-op run by Diego Planeta, that's making expressive, high quality Mandarossa Nero d'Avola and Mandarossa Chardonnay. Planeta's daughter Francesca and cousins Alessio and Santi Planeta craft some of Sicily's most respected wines at the family's Planeta “farm” established in the early 1990s. The Planeta Syrah and Planeta Santa Cecilia are perennial *Gambero Rosso* award-winners.

The world is taking note of Sicily's vastly improved wines and is enthusiastically drinking them up. Locally we have access to more than three dozen including four Marsalas. But it's Nero d'Avola, Sicily's best known and most widely planted indigenous red grape that's leading the charge. Cusumano





winery's Diego Cusumano describes it as "Quite simply Sicily in a bottle." Often compared to Syrah, Nero d'Avola is an easy drinking red with spicy, dark-berry fruit but can be assertive and tannic. Other well-loved native Sicilian red grapes like Perricone (Pignatello) and Nerello are virtually unknown here.

White wine grapes are still Sicily's largest plantings for good reason. They're ideal with the island's seafood-driven cuisine especially tuna, swordfish and sardines. Insolia (Inzolia) and Catarratto are the stars but Grillo is fast ratcheting up the popularity polls. Other notable native white grapes include Zibibbio, Grecanico, Carricante, Malvasia and Moscato, few of which we see in BC.

Insolia is poetically described as the "heart of Sicily." It's light and aromatic with tropical fruit flavours and often likened to a cross between Chardonnay and Sauvignon Blanc. Crisp, citrusy Grillo, once mostly a blending grape used in Marsala, is a great food wine – try the excellent Feudo d'Elimi Grillo and Feudo Arancio Grillo – and are especially well suited to fish and Asian dishes.

Sicilian-grown international varietals like Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon and Syrah are enjoying success whether bottled singly like the Mandarossa Chardonnay, Duca di Castelmonte Trapidium (Cabernet Sauvignon) and Planeta Syrah or blended like Voga Quattro (Merlot, Cabernet Sauvignon, Shiraz and Pinot Noir) and

Firriato Camelot, an intense blend of Cabernet Sauvignon and Merlot.

Sicily makes sweet wines too. Marsala, a fortified number made from Grillo, Catarratto and Insolia, once relegated to a cooking wine role, has regained its rep and is back in vogue while Passito di Pantelleria, made on Pantelleria Island from Zibibbio (Moscato d'Alessandria) is winning world-wide accolades.

There's no time like the present to get acquainted with Sicily's wines from the appealingly rustic Firriato Primula Nero d'Avola to Donnafugata's nero d'Avola-dominant stellar Mille e una Notte. They're delicious and among the best anywhere.

# THE MOUNTAINS TELL YOU WHEN IT'S COLD.

BUT IF THEY SAY ANYTHING ELSE PUT THE BEER DOWN



THERE'S NO TIME LIKE THE PRESENT TO GET ACQUAINTED WITH SICILY'S WINES.



**PELLEGRINO PASSITO DI PANTELLERIA**

Italy **\$22.99** 563825 375 ml  
This *Decanter* 2008 trophy winner is made from Zibibbo (Moscato d'Alessandria), a native Sicilian grape grown on Pantelleria. It is elegant, intense and reminiscent of sweet dried apricots. Excellent with hard cheeses.



**CUSUMANO SYRAH**

Italy **\$17.99** 15479  
Soft, supple, and harmonious, this fruit-driven modern-day Italian nero has aromas of black cherries and smoke. It sports an elegant glass Vino-Lok closure, as will all future vintages of Cusumano wines.



**FEUDO D'ELIMI GRILLO**

Italy **\$11.99** 134957  
This easy-to-love Grillo is dry, crisp and fresh with tropical fruit, intense floral flavours and great minerality. Fab food wine especially suited to seafood and Asian dishes.



**FIRRIATO PRIMULA NERO D'AVOLA**

Italy **\$9.99** 606368  
A reputation as a good everyday wine isn't a bad thing when it delivers soft tannins, bright jammy blackcurrant and plums and juicy acidity. Dynamite with pork dishes and pizza.



**MONTALTO NERO D'AVOLA CABERNET SAUVIGNON**

Italy **\$11.98** 229310  
Full-bodied, a little rustic, soft and warm, this nicely balanced screw-capped Nero has a peppery, spicy nose, red berries and an attractive savouriness. Good with beef, pasta and old cheeses.



**VOGA QUATTRO IGT**

Italy **\$15.99** 115550  
This uniquely bottled four-grape blend of Merlot, Cabernet Sauvignon, Shiraz and Pinot Noir is a little rustic with appealing plummy, spicy notes. Bring on the beef, spicy pasta and sharp cheeses.



**DONNAFUGATA SEDARA NERO D'AVOLA**

Italy **\$18.99** 560300  
This spicy, peppery, expressive nero shows hints of black cherry, cassis and tobacco. With supple tannins, it's an easy-to-drink, mellow attractive style that pairs nicely with grilled meats and pastas.



**MONTALTO PINOT GRIGIO IGT**

Italy **\$11.98** 592964  
This screw-capped Pinot Grigio is bright with lemony, herbal tones, a hint of spritz and a dry finish. Drink on its own or with grilled fish, chicken or goat's cheese.



**CEUSO SCURATI NERO D'AVOLA**

Italy **\$22.99** 183319  
Rich, fruity and plush, with pepper, spice, black cherry, meaty, smoky flavours, this nero is nicely balanced and totally ready to drink now. Bring on the lamb stew, ragout, pizza and barbecue.



BRAISED LAMB SHANKS WITH  
CRANBERRIES AND RED WINE



THE HOLIDAY SEASON  
WOULD NOT BE THE  
SAME WITHOUT THE  
PARTICIPATION OF  
THE CRANBERRY.



**DROUHIN BOURGOGNE  
PINOT NOIR**

France **\$20.89** 286682  
Dark, earthy mushroom and  
wood aromas are mingled with  
flecks of ripe red and black fruits.  
Pleasant and soothing with a finish  
that is persistent and full, pair this  
Pinot with lamb for a remarkable  
meal combination that your guests  
won't forget anytime soon.



**STAGS LEAP PETITE SYRAH**  
USA **\$49.99** 433052

Classic and powerful describe  
this deep-hued red with rich,  
full-bodied red and black fruits.  
The tannins are supple and  
smooth while the finish is lush and  
lingering. Commanding enough  
to handle even your most robust  
seasonal meat dishes.

# T'IS THE SEASON FOR CRANBERRIES



WILD RICE AND  
CRANBERRY PILAF

**S**trung as garlands and used as Christmas tree decorations or floating in water among lit candles, these precious little ruby berries have been used in both ornamental and edible treatments for centuries. In the past, cranberry sauce was only eaten with turkey for Thanksgiving or Christmas dinners, and was rarely seen at other times or in other dishes. But times have changed and the once simple berry has outgrown its plain image and has ventured into other exciting food applications. BC produces a cornucopia of berries and cranberries represent one of the largest berry crops with over 37,000 tons harvested annually, which represents about 12 percent of the North American production.



**JEANJEAN  
SYRAH ROSE**

France **\$11.99** 355347  
The ideal little rosé table wine in a bottle that is unique and eye catching! Made from 100% Syrah, the lovely aromatic flavours of red fruits offer up a harmonious bouquet for the senses. Enjoy this wine slightly chilled with a variety of light dishes.



**PISSE-DRU  
BEAUJOLAIS**

France **\$16.99** 2881  
The juicy red berries that are classic Beaujolais style are found from the aromatic start to the lush, crisp finish in this garnet-coloured treasure. A friendly, good value sipper that pairs easily with all of your light vegetable, pasta and meat dishes.

★ ★ ★ GET THE ORIGINAL. ★ ★ ACCEPT NO SUBSTITUTES. ★ ★ ★



*The Original*  
**SAILOR JERRY**  
SPICED NAVY RUM  
*Known The World Over*

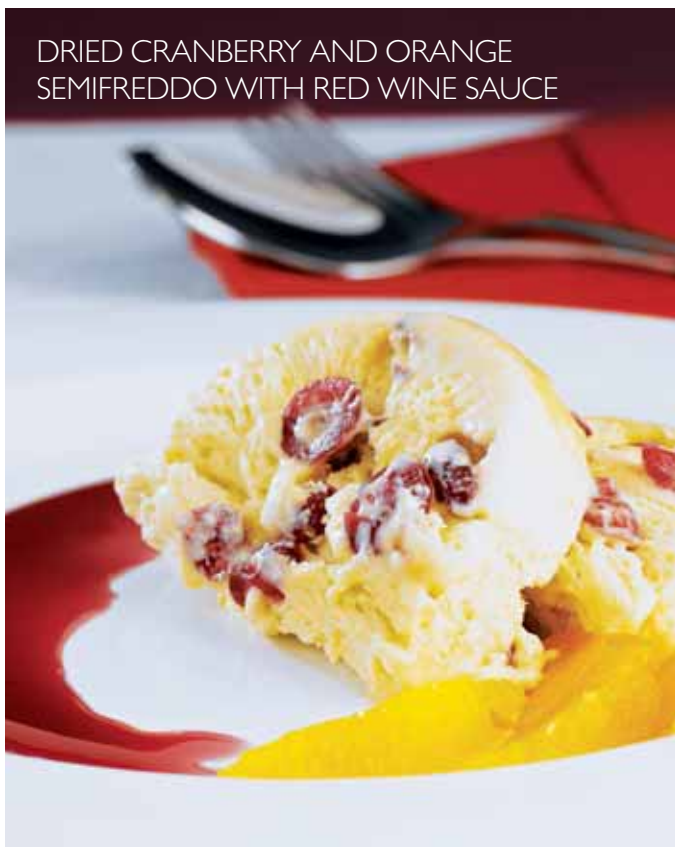
Sailor Jerry Collins is the most famous tattoo artist of all time. He was the first to go to Japan to learn the sacred art of tattooing back in the 20's. He set up shop in Hawaii in the 30's, tattooing sailors with his distinctive designs.

Sailor Jerry Spiced Navy Rum is based on Sailor Jerry's own personal recipe.

**It's the Original Spiced Navy Rum.**



FOR RECIPES, PLEASE SEE PAGE 142 AND 143



DRIED CRANBERRY AND ORANGE SEMIFREDDO WITH RED WINE SAUCE



 01

**ALIZÉ ROSE**

France **\$30.99** 572388  
A harmonious blend of premium French vodka and cognac combined with rose essence, passion fruit, strawberry and lychee juices. The dramatic rosé hue is alluring in the glass. Alizé Rose raises the cocktail experience to a whole new level. Serve well chilled.



 00

**PENFOLDS BIN 128 SHIRAZ**

Australia **\$35.70** 217042  
Try this cool climate, aromatic Shiraz with this cool dessert. Deep and vibrant with wild raspberry fruit laced with the spices of nutmeg and clove. The finish is intense and long lasting.



 00

**MONIMEX GOLDEN PEAR**

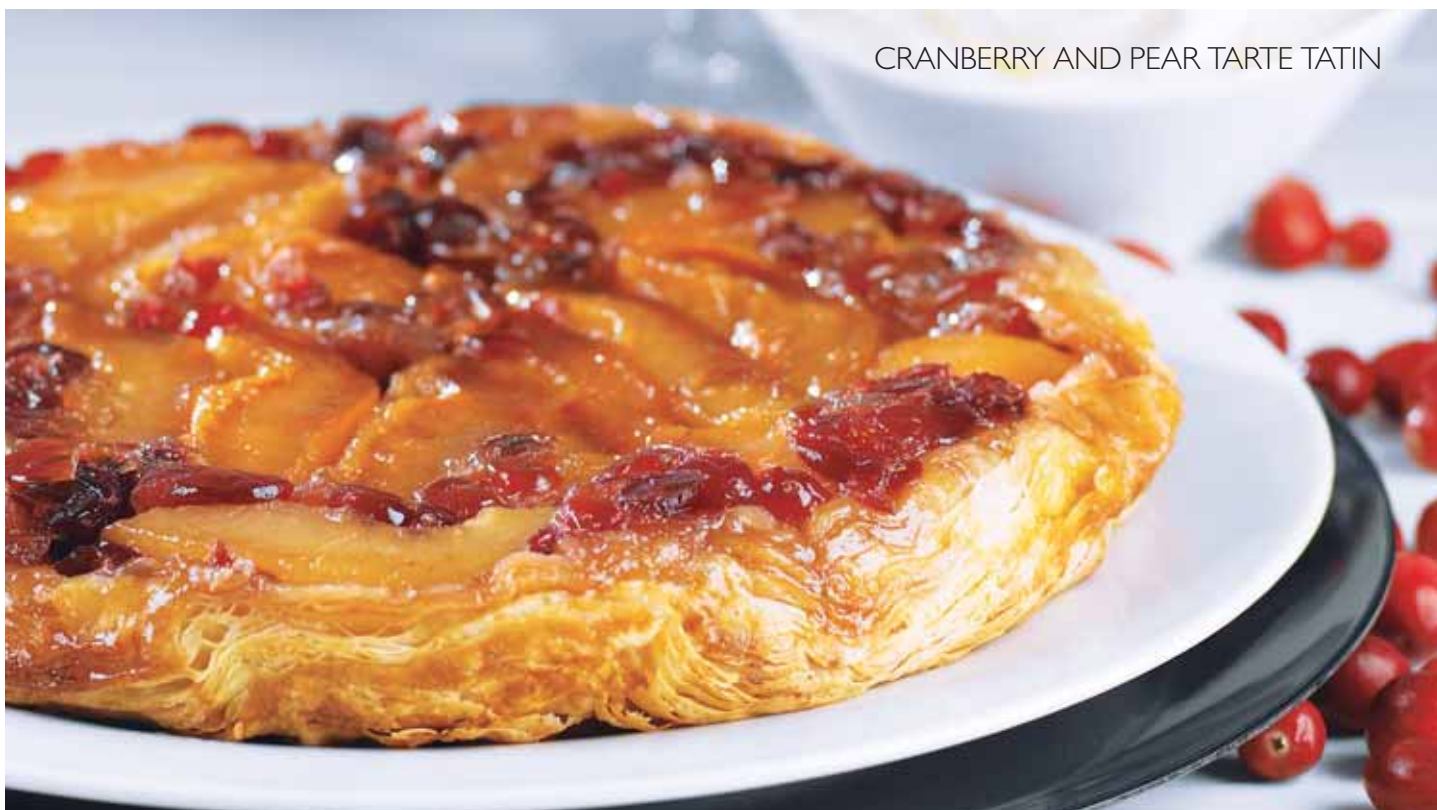
Hungary **\$23.50** 74476  
Because who doesn't love the silky taste of pear? The rich, thick orange-amber hue and aroma of fresh pear meets you and the gentle taste with a sweet finish is luxurious. A perfect treat with the Tarte.





**NAVAN**

France **\$49.95** 354860  
This is a rare combination of French cognac and organic black vanilla from Madagascar. Reaching a delicate balance between the dry elements of cognac and the mystical smooth layers of black vanilla can't have been easy but Navan is a perfect example of what a French liqueur can really be.



CRANBERRY AND PEAR TARTE TATIN

GREAT ESTATES  
OF THE *Okanagan*



CREATE A STIR  
WITH ICEWINE





## Classic Inniskillin Icewine Martini

1 oz Inniskillin Vidal Icewine  
2 oz Effen Vodka

Shaken over ice and garnished with a frozen grape.



## FOR MORE WAYS TO WOW

your guests with Icewine, join our Great Estates Team and Chef at select BCLDB stores this holiday season for a complimentary tasting like you've never experienced before!

**Join us to taste and experience our Icewine portfolio and featured recipes:** Jackson-Triggs Proprietors' Reserve Riesling Icewine Apricot and Goat Cheese Crostini, Inniskillin Vidal Icewine Vinaigrette on Bitter Greens and Blue Cheese, and Spiced Bartlett Pears poached in Sumac Ridge Estate Gewurztraminer Icewine.

### Tasting Dates at local BCLDB stores

Fort St, Victoria	December 19	2-6:00 pm	Recipe & Icewine Tasting
	December 20	2-6:00 pm	Icewine Tasting
Orchard Park, Kelowna	December 19	2-6:00 pm	Recipe & Icewine Tasting
	December 20	2-6:00 pm	Icewine Tasting
39th and Cambie	December 21	2-6:00 pm	Recipe & Icewine Tasting
	December 22	2-6:00 pm	Recipe & Icewine Tasting

For more ideas on how to entertain with icewine go to [greatestatesokanagan.com](http://greatestatesokanagan.com)

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## TOURTIÈRE

**SERVES 6**

		pastry for a deep-dish 8-inch (20 cm) springform pan
2 tbsp	(30 ml)	butter
1		medium onion, chopped
3		garlic cloves, minced
1		celery stalk, finely diced
1 lb	(500 g)	lean ground pork
1 lb	(500 g)	ground veal or lean ground beef
¾ cup	(175 ml)	hot water
		salt and freshly ground pepper
½ tsp	(2 ml)	cinnamon
½ tsp	(2 ml)	dried savory
¼ tsp	(1 ml)	cloves
¼ tsp	(1 ml)	nutmeg
1		egg yolk

In a large skillet over medium heat, melt butter. Add onion, garlic and celery and sauté until soft, about 5 minutes. Add meat and sauté for 8 minutes on medium-high heat. Stir often. Add water, reduce heat and simmer covered for 30 minutes. Add seasonings, stir well and simmer for 5 more minutes. Cool and refrigerate.



## Different Traditions from page 6

Preheat oven to 425 F (220 C). Roll out half the pastry and line an 8-inch (20 cm) springform pan or a deep dish. Spoon in ground meat filling and gently pack down cover with top crust. Brush pastry rim with water and press edges to seal. Trim and flute, cut vents in top. Combine egg yolk with 2 tsp (10 ml) water. Brush egg wash over pastry. Bake for 15 minutes at 425 F (220 C). Reduce heat to 375 F (190 C) and continue to bake for 45 minutes or until golden.



## TAGLIARINI WITH CRAB

**SERVES 4 TO 6**

Tagliarini is long paper-thin, ribbon-like pasta, usually less than ¼-inch wide.

1 lb	(500 g)	crabmeat
½ cup	(125 ml)	extra virgin olive oil
¼ cup	(50 ml)	freshly squeezed lemon juice
½ cup	(125 ml)	shallots, minced fine
3 tbsp	(45 ml)	fresh parsley, chopped
		salt and freshly ground pepper to taste
1 lb	(500 g)	fresh or dried tagliarini or spaghetti

Place crabmeat in a bowl; add ½ cup (75 ml) olive oil, lemon juice, shallots, parsley, salt and pepper. Refrigerate for at least 1 hour, or up to several hours. Bring to room temperature before proceeding. Taste and adjust seasoning. Bring a large pot of salted water to a boil. Add pasta and cook until al dente. Drain and return to the warm pot. Add the remaining 2 tablespoons (30 ml) olive oil and toss to coat. Add the crab and toss again. Portion into warm bowls.



## ORANGE-STUFFED ROAST GOOSE WITH CUMBERLAND SAUCE

**SERVES 8**

1-12 lb	(6 kg)	goose
2 tbsp	(30 ml)	butter
½ cup	(125 ml)	onion, chopped
½ cup	(125 ml)	celery, chopped
8 cups	(2 L)	white bread, cubed
2 tbsp	(30 ml)	orange rind, coarsely shredded
1 cup	(250 ml)	fresh orange juice
1 cup	(250 ml)	fresh parsley, chopped

1 tbsp	(15 ml)	fresh thyme, chopped or 1 tsp (5 ml) dried
4 tsp	(20 ml)	sage
2 tsp	(10 ml)	salt
		black pepper, freshly ground

Preheat oven to 400 F (200 C). Remove neck and giblets from cavity and rinse goose with cold water. Dry thoroughly. Remove any visible fat. Sauté onion and celery in butter until soft, then mix with bread cubes in a large bowl. Add the rest of ingredients, tossing together lightly but thoroughly. Fasten neck skin to back with skewer. Lightly stuff body cavity with orange-bread mixture and skewer closed. Place goose on rack in shallow roasting pan. Roast for 10 minutes then reduce heat to 325 F (170 C) and bake for 3 to 3½ hours. Goose is done when an instant-read thermometer inserted in the inner thigh reaches 180 F (85 C). As the goose roasts, spoon off fat as it accumulates. Remove from the oven and rest for 20 minutes before carving. Serve with stuffing, fresh green beans and yams with Cumberland Sauce on the side.

## Cumberland Sauce

½ cup	(125 ml)	port
1 cup	(250 ml)	orange juice
½ cup	(125 ml)	lemon juice
1 cup	(250 ml)	redcurrant jelly
½ cup	(125 ml)	onion, chopped
1 tsp	(5 ml)	dry mustard
		few drops Tabasco
1½ tbsp	(22 ml)	cornstarch
1 tbsp	(15 ml)	orange rind, coarsely grated
1 tbsp	(15 ml)	lemon rind, coarsely grated

Combine the port, orange and lemon juices, jelly, onion, mustard and Tabasco in a saucepan. Bring to a boil, stirring occasionally. Strain the sauce. Combine cornstarch with a little of the hot sauce in a cup and mix together well. Stir this mixture back into the rest of the sauce and cook over low heat, stirring constantly, until slightly thickened. Do not boil. Add orange and lemon rind. Serve with goose.



## OXTAIL POSELE

**SERVES 8**

Oxtail is one of the most economical and most flavourful cuts of meat. You can substitute chicken for oxtail.

## Posole

1 to 2 tbsp	(15 to 30 ml)	vegetable oil
3		cloves garlic, minced
2		carrots, diced
2		white onions, diced
1		head of celery, large stalks only, diced
1 tsp	(5 ml)	ancho chili powder
		sea salt

12 cups (3 L) reserved oxtail stock\*  
 1 tbsp (15 ml) dried Mexican oregano  
 2 to 4 cups (500 ml to 1 L) canned hominy corn kernels, drained  
 juice of ½ lemon, freshly squeezed  
 romaine lettuce, thinly sliced

In a large pot, heat oil and sauté garlic until golden. Add carrots, onions, celery, chili powder, and sea salt. Sauté until onion is translucent. Add reserved stock, oregano and hominy to the pot. Bring to a boil and reduce to a simmer for 15 minutes. Add lemon juice and adjust seasonings. Remove from heat. Just before serving, add oxtail meat to the soup and reheat. Garnish with thinly sliced romaine lettuce leaves.

**\*Oxtail Stock**

3 lb (1.5 kg) oxtail, thicker pieces preferred  
 3 qts (3 L) chicken stock, plus up to 1 extra quart (1 L)  
 1 bay leaf  
 1 tsp (5 ml) ground black pepper  
 1 tsp (5 ml) sea salt

Place oxtail in a large pot with 3 quarts (3 L) chicken stock, bay leaf, salt and pepper. Bring to a boil, reduce heat to low, simmer for 5 hours until meat is falling from the bone. Skim off the foam. Remove oxtail from liquid to a separate bowl and cool. Pull the meat off the bones. Set aside. Top up the stock with chicken stock to make 12 cups (3 L) and set aside.

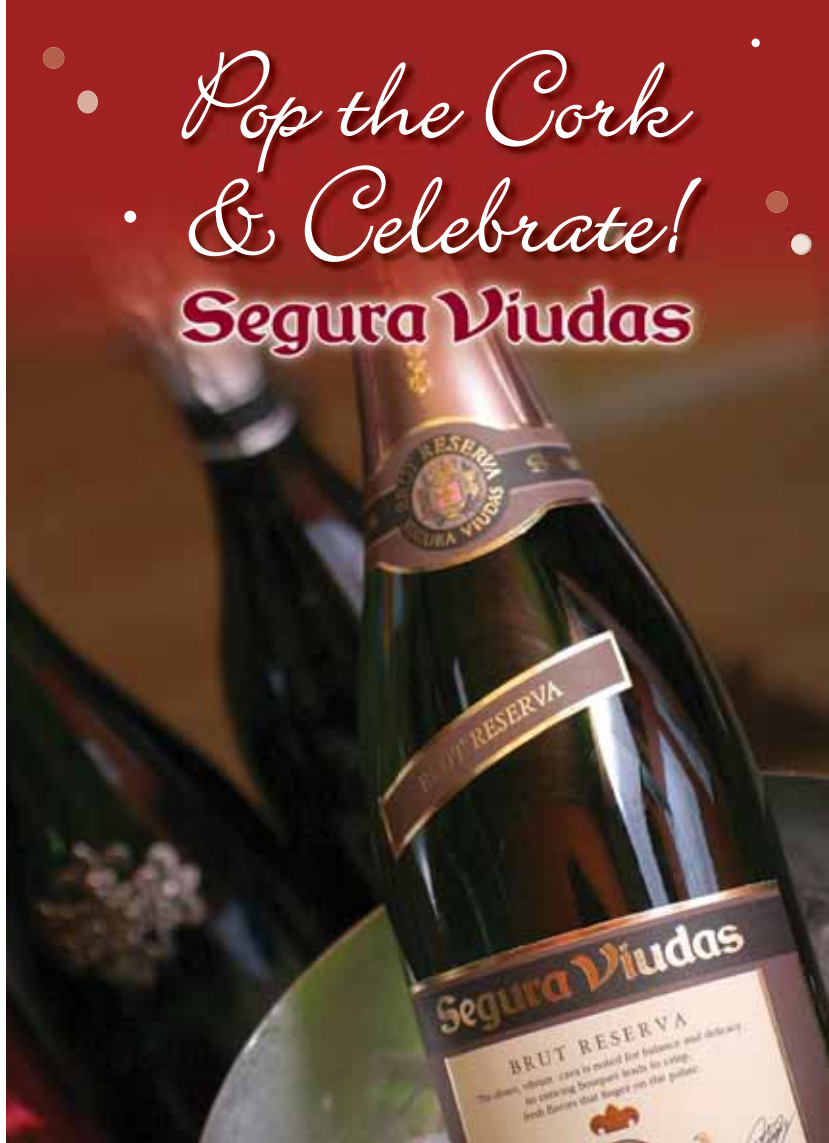


**CHICKEN WITH APPLES AND DATES**

**MAKES 6 SERVINGS**

6 lb (3 kg) whole chicken  
 sea salt  
 olive oil  
 ¼ cup (50 ml) firm, tart apples, peeled, cored and cut into 6ths  
 4 pitted dates  
 10 dry white wine  
 2 cups (500 ml) chicken broth, homemade or canned

Preheat oven to 400 F (200 C). Lightly sprinkle chicken inside and out with salt and olive oil. Press apple wedges and dates into breast cavity and place chicken breast side up in a shallow roasting pan. Place chicken, uncovered, on centre rack of oven. Reduce heat to 300 F (150 C). Roast chicken for 1½ hours. Baste chicken with the pan juices every 10 to 15 minutes during the last hour of baking. During the final 10 minutes of roasting, raise oven temperature to 450 F (230 C) to brown. Chicken is done when inside temperature at the thickest part reads 180 F (85 C) on a meat thermometer. Lift chicken from pan and set it on a platter. Cut into serving-sized pieces and place in a warm serving dish. Sprinkle apple slices and dates around chicken. Cover the chicken with foil to keep warm. Pour the pan drippings into a saucepan, straining off fat. Add wine and broth and bring to a boil over high heat. Boil for about 10 minutes or until reduced by half. Serve the sauce and fruit with chicken.



*Pop the Cork  
 & Celebrate!*  
**Segura Viudas**

*Save!* Nov. 30 - Jan. 3/09

Segura Heredad Reserva - Save \$2 per Bottle  
 Segura Brut Reserva - Save \$1 per Bottle  
 Segura Lavit Rosado - Save \$1 per Bottle



**Segura Viudas**



### BRIE AND CHUTNEY PALMIERS

**SERVES 12**

¼ lb (397 g) pkg frozen puff pastry, thawed  
¼ lb (125 g) firm brie cheese, rind removed  
¾ cup (175 ml) spicy mango chutney

Place puff pastry on a floured surface. With narrow side closest to you, roll out puff pastry to the centre crease until 10 inches (25 cm) square. Rotate and roll the other square of pastry to the centre crease to 10 inches (25 cm) square. Warm chutney just slightly to make it easier to spread. Mince any large pieces of mango. Spread chutney on each square of pastry. Cut brie into very tiny cubes and scatter evenly over both squares of pastry. Starting with short side, roll pastry jelly roll style to the centre. Repeat and roll the other side to the centre. Wrap in plastic and freeze for at least 3 hours.

Preheat oven to 425 F (200 C). Line a baking sheet with parchment paper. Remove pastry from freezer and let stand at room temperature until easy to slice. Using a serrated knife, cut roll into 20 (½-inch/1.25 cm) slices. Place ½-inch (1.25 cm) apart on baking sheet. Bake for 12 to 15 minutes or until golden. Serve at once.



### MINI BACON CHEDDAR QUICHES

**SERVES 16**

4 slices bacon, finely chopped  
1 small onion, minced  
½ cup (125 ml) aged cheddar, grated  
½ (397 g) pkg frozen puff pastry, thawed  
1 large egg  
½ cup (75 ml) milk  
chives

Cook bacon and onion in a frying pan until onion is soft. Drain. On a lightly floured surface, roll pastry into a 12-inch (25 cm) square. Using a ruler, trim edges straight with a sharp knife. Cut dough into 3-inch (8 cm) strips. Cut each strip into 4 equal pieces. Press one pastry square into each cup of an ungreased miniature muffin tin. Edges will stick up around sides. Prick bottom of pastry with a fork. Preheat oven to 425 F (220 C). Divide bacon and onion mixture among muffin cups. Top with grated cheese. Combine egg, cheese, milk and seasonings in a bowl. Whisk to blend. Pour over bacon, onion, and cheese in each pastry shell. Bake until pastry is golden and filling is set, about 15 minutes. Remove from the oven. Run a sharp knife around each and remove to a rack. Cool before serving.



### ROSEMARY, PEPPER AND PARMESAN BREAD STICKS

**MAKES 16**

¾ lb (397 g) pkg frozen puff pastry, thawed  
1 egg white  
3 tbsp (45 ml) fresh rosemary, minced  
¼ cup (125 ml) Parmesan cheese, freshly grated  
sea salt, freshly grated  
coarse back pepper, freshly ground

Preheat oven to 425 F (220 C). Line a baking sheet with parchment paper. On a lightly floured surface, roll pastry into an 8-inch x 10-inch (20 cm x 25 cm) square. Brush surface with egg white. Sprinkle with half the topping. Press topping into dough with rolling pin. Flip pastry and repeat. Using ruler, cut dough into ½-inch (1 cm) strips. Twist ends in opposite directions and put on baking sheet. Bake for 7 to 8 minutes or until golden and crispy.



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Festive Appetizers recipes from page 26



### SILKY LEEK SOUP

**MAKES 8 CUPS (2 L)**

- |        |          |  |
|--------|----------|--|
| 3 tbsp | (45 ml)  | unsalted butter  |
| 2      |          | large leeks, white and light green part only, chopped and rinsed |
| 1      |          | large celery root, peeled and chopped                            |
| 1      |          | medium cooking onion, chopped                                    |
| 1      |          | large potato, peeled and chopped                                 |
| 4 cups | (1 L)    | chicken stock  |
| 1 cup  | (250 ml) | whipping cream   |
|        |          | salt and freshly ground white pepper                             |
|        |          | fresh chives or dill, chopped                                    |

Melt butter in a large saucepan. Add leeks, celery root and onion. Sauté just until soft. Add potato and chicken stock and bring to a boil. Cover, reduce heat and simmer for 20 minutes or until vegetables are soft and tender. Remove from heat and cool slightly. Purée in a blender until very smooth and creamy. Pour through a fine meshed sieve. Cool and refrigerate, covered for up to 2 days. To serve, heat soup, stir in cream and add salt and pepper to taste. Serve in demitasse cups with a sprinkling of chopped chives or fresh dill.



### HERBED ROQUEFORT DIP WITH CRISP CRUDITÉS

**SERVES 6**

#### Dip

- |          |          |                                    |
|----------|----------|------------------------------------|
| 1        |          | large clove garlic                 |
| 1 cup    | (250 ml) | sour cream or crème fraîche        |
| ½ cup    | (125 ml) | whipping cream                     |
| ½ tsp    | (2 ml)   | fresh thyme, minced                |
| 1 ½ cups | (375 ml) | Roquefort or blue cheese, crumbled |
| 2 tbsp   | (30 ml)  | flat leaf parsley, minced          |
|          |          | sea salt and black pepper          |

#### Crudités

- |        |          |  |
|--------|----------|--|
| 2 cups | (500 ml) | broccoli florets, blanched                     |
| 1 cup  | (250 ml) | small carrots, blanched                        |
| 3      |          | stalks celery, cut into 2-inch (5 cm) pieces   |
| 2      |          | small bulbs fennel, trimmed and sliced         |
| 1 cup  | (250 ml) | cherry tomatoes                                |
| 2 cups | (500 ml) | baby pattypan squash or zucchini               |
| 1      |          | small bunch radishes, washed, with tops intact |
|        |          | bread sticks                                   |

Mash garlic to a paste with a pinch of salt using the flat side of a large knife, then chop and scrape into a bowl. Stir in sour cream or crème fraîche, whipping cream and thyme. Fold in crumbled cheese and mash slightly to blend. Stir in parsley and add salt and pepper to taste. May be refrigerated up to 2 days before serving.

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Festive Appetizers recipes from page 27



### CHEESE AND PINE NUT RISOTTO BALLS

**MAKES 16**

- |        |             |  |
|--------|-------------|--|
| 5½ oz  | (155 g box) | instant risotto, such as creamy Parmesan or Florentine |
| ½ cup  | (125 ml)    | mozzarella cheese, grated                              |
| 2 tbsp | (30 ml)     | pine nuts  |
| 4 oz   | (125 g)     | Fontina cheese, cut into ½ -inch (1.25 cm) cubes       |
| 2      |             | eggs, whisked  |
| 1 cup  | (250 ml)    | fine dry toasted bread crumbs                          |
| ½ cup  | (125 ml)    | fresh parsley, minced                                  |
|        |             | grape seed oil   |

Cook risotto according to package directions. Remove from heat. Stir in mozzarella and pine nuts. Spread in a shallow pan to cool. Using a tablespoon, scoop out generous mounds of risotto and shape into sixteen 1½-inch (3.5 cm) balls, placing a cube of Fontina cheese in the centre of each. Dip in egg and roll in bread crumbs mixed with parsley. May be frozen for up to two weeks at this point. Preheat oven to 300 F (150 C). Heat oil in pan. Sauté balls in oil until golden on all sides. Remove with a slotted spoon and place on baking sheet. Keep warm in oven.



### STUFFED MUSHROOMS WITH PANCETTA

**SERVES 12**

- |        |          |                              |
|--------|----------|------------------------------|
| 24     |          | medium-sized white mushrooms |
| 1 oz   | (28 g)   | pancetta, finely diced       |
| 2      |          | shallots, peeled and minced  |
| ¼ tsp  | (1 ml)   | each salt and black pepper   |
| 2 tsp  | (10 ml)  | fresh sage, minced           |
| ½ cup  | (125 ml) | soft goat's cheese, crumbled |
| ½ cup  | (125 ml) | Panko bread crumbs           |
| ¼ cup  | (50 ml)  | Parmesan cheese, shredded    |
| 3 tbsp | (45 ml)  | unsalted butter, melted      |
| ¼ cup  | (50 ml)  | fresh parsley, minced        |

Preheat oven to 400 F (200 C). Remove stems from mushrooms; finely chop and set aside. In a non-stick pan, cook pancetta over medium heat until crisp. Add shallots, chopped mushroom stems, salt and pepper. Sauté, stirring often. Transfer to a bowl and cool. Combine remaining ingredients except butter and parsley and

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stir into sautéed stems. Spoon heaping tablespoons into each mushroom cap. Place on a parchment-lined baking sheet filling side up. Drizzle with melted butter. Bake in centre of oven for 20 minutes. Sprinkle with minced parsley and serve.



### SMOKED SALMON AND CREAM CHEESE TORTA

**SERVES 16**

12 oz	(375 g)	cream cheese, at room temperature
½ cup	(125 ml)	ricotta, drained
3 tbsp	(45 ml)	fresh dill, chopped
2 tbsp	(30 ml)	chives, finely chopped
		juice of ½ lemon, freshly squeezed
¼ tsp	(1 ml)	sea salt
		white pepper, freshly ground
1 lb	(500 g)	cold smoked salmon, thinly sliced

#### **Topping**

2 tbsp	(30 ml)	red salmon roe or caviar
½ cup	(125 ml)	fresh dill, minced

Oil an 8-inch (20 cm) round cake pan and line with plastic wrap leaving enough overhang to cover the top when fully assembled. Combine cream cheese and ricotta, chopped dill, chives, lemon juice, salt and pepper together in a large bowl. Stir with a wooden spoon until evenly blended. Line the bottom of prepared pan with a single layer of smoked salmon.

Using a thin metal spatula, spread ½ of the cheese mixture over the bottom of the pan in an even layer. Place ¼ of the smoked salmon slices in a single layer over top to cover. Repeat layers ending with cheese. Cover torta completely with plastic wrap and refrigerate for 4 hours or overnight. To unmold, fold back top layer of plastic wrap and invert on to serving plate. Remove plastic completely. Dust sides with minced dill. Garnish the top with roe. Cut into thin wedges and serve with crisp breads and gherkins.



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Classic Brunch recipes from page 38



### CHILLED SALMON SOUFFLÉ ROLL

**MAKES 7 SERVINGS**

- 2 tbsp (30 ml) unsalted butter
- ¼ cup (50 ml) all purpose flour
- ½ tsp (2 ml) sea salt
- white pepper, freshly ground
- 1 ½ cups (375 ml) whole milk
- ½ cup (125 ml) aged white cheddar, grated
- 6 large eggs, separated
- 3 tbsp (45 ml) fresh dill, finely chopped
- generous grating of fresh nutmeg

#### Filling

- 8 oz (250 g) cream cheese, room temperature
- ¼ cup (50 ml) sour cream
- 3 tbsp (45 ml) fresh dill, finely chopped
- finely grated peel of 1 lemon
- capers, rinsed and drained

- 5 oz (150 g) thinly sliced smoked salmon, cut into julienne strips
- paprika

Butter a 10 x 15-inch (25 x 40 cm) jelly roll pan. Line with parchment paper extending over 10-inch (25 cm) sides. Butter parchment paper. Preheat oven to 425 F (220 C). Melt butter in saucepan over medium heat. Whisk in flour, salt and pepper. Gradually whisk in milk until smooth. Continue to cook, stirring constantly until thick. Stir in cheddar and remove from heat. Whisk egg yolks in a small bowl. Gradually whisk in ½ of the warm sauce. Then whisk egg yolk mixture into saucepan. Stir in dill and nutmeg. Set aside.

In a large bowl, beat egg whites until soft peaks form. Stir ¼ of the whipped egg whites into mixture and pour mixture over remaining whipped whites and gently fold in. Spread evenly in jelly roll pan. Bake in centre of preheated oven until puffed and golden and firm to touch, about 15 minutes. Remove from oven and rest in pan on a rack just until soufflé has settled slightly. Run a sharp knife along edges. Drape with a clean dish towel. Place a baking sheet over top of towel. Gently invert soufflé onto baking sheet. Carefully lift off hot jelly roll pan and cool for 1 minute. Beginning at narrow end, gently roll up soufflé, parchment and towel together. Set aside to cool for 1 hour. Turn roll several times during cooling so it stays round. To make filling, whisk cream cheese and sour cream together in a bowl

until smooth. Stir in dill and lemon. Gently unroll cooled soufflé and peel off parchment. Smooth cream cheese mixture evenly over surface of soufflé to the edges. Cracks in the soufflé will be hidden once rerolled. Scatter cream cheese with capers and salmon. Roll up soufflé. Wrap in plastic and over wrap in a towel. Refrigerate. Remove plastic wrap and transfer roll to a serving tray. Sprinkle with paprika. Cut into slices and serve chilled with roasted asparagus spears and potato wedges.



### THREE CHEESE ITALIAN TOMATO PIE

**SERVES 6**

#### Topping

- 2 slices French bread
- salt and black pepper
- extra virgin olive oil
- ¼ cup (50 ml) Parmesan cheese, shredded
- 3 tbsp (45 ml) flat leaf parsley, minced

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# FRONTERA

## CONCHA Y TORO

### Pie

2 tbsp	(30 ml)	unsalted butter
1		medium onion, diced
2		garlic cloves, minced
3		firm but ripe tomatoes, seeded and diced
½ cup	(125 ml)	each of Asiago and Romano cheese, grated
¾ cup	(175 ml)	Panko bread crumbs
2 tbsp	(30 ml)	fresh basil, minced
1 tsp	(5 ml)	fresh oregano
¼ tsp	(1 ml)	salt
		black pepper
4		large eggs
1 cup	(250 ml)	whole milk

Butter a 9-inch (23 cm) deep dish pie plate. Preheat oven to 350 F (180 C). Cut French bread into ½-inch (1.25 cm) cubes. Place in a bowl and toss with salt, pepper and drizzle with olive oil. Spread on baking sheet and toast in oven until golden and crisp. Stir occasionally. Remove and set aside. To make pie, sauté onion and garlic in butter over medium heat until soft and clear. Transfer to a large bowl and cool. Add tomatoes, cheese, bread crumbs, and seasonings to onion mixture. Spread evenly in the bottom of pan. Whisk eggs and milk together in a bowl. Pour evenly over tomato mixture fluffing up tomato mixture with a fork to allow egg mix to flow to the bottom. Scatter toasted bread cubes over top and gently press into the surface. Sprinkle with Parmesan cheese. Bake for 45 minutes or until golden. Let rest for 5 minutes. Remove to a serving platter and slide parchment from underneath. Garnish with minced basil.



### WILD MUSHROOM QUICHE

MAKES 8 SERVINGS

17.3 oz	(490 g)	pkg frozen puff pastry, thawed
1 ½ cups	(375 ml)	Gruyère cheese, grated
2 tbsp	(30 ml)	unsalted butter
1		cooking onion, finely chopped
4 cups	(1 L)	mixed wild mushroom, sliced
1 tsp	(5 ml)	sea salt
2 tsp	(10 ml)	fresh thyme, minced
1 tsp	(5 ml)	fresh sage, minced
¼ tsp	(1 ml)	black pepper
		pinches of cayenne
6		eggs
1 ½ cups	(375 ml)	light cream
8		whole fresh sage leaves

Lightly oil a 9 x 13-inch (3.5 L) oval lasagna pan. On a lightly floured surface, roll out pastry large enough to line the bottom and sides of pan. Gently press into corners to fit snugly. Sprinkle with 1 cup (250 ml) grated Gruyère and place in the refrigerator while preparing filling. Preheat oven to 400 F (200 C). Melt butter in a large, heavy saucepan. Add onion, mushrooms and salt and sauté over medium heat until onion is soft and the liquid from mushrooms is almost evaporated, about 20 minutes. Sprinkle with minced thyme, sage, pepper and cayenne. Remove from heat to cool. Scatter mixture evenly over Gruyère cheese in prepared pan. Combine eggs and cream in a large bowl and whisk together until blended. Pour mixture evenly over mushrooms. Evenly space whole sage leaves on top. Sprinkle with remaining ½ cup (125 ml) Gruyère cheese. Bake in the bottom third of the oven for 40 minutes. Quiche will become puffy during baking but will settle. Rest quiche for 10 minutes before serving. Can be made ahead and refrigerated up to a day. To reheat, cover loosely with foil and place in a 350 F (180 C) oven for 30 minutes or until piping hot. Serve with a fresh fruit and tomato salsa on the side.

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New York Buffet recipes from page 49

### SUGAR GLAZED SPICY PECANS

**MAKES 2 CUPS (500 ML)**

2 tsp	(10 ml)	fennel seeds
½ cup	(125 ml)	granulated sugar
1 tsp	(5 ml)	crushed dried chilies
1 tsp	(5 ml)	salt
2 cups	(500 ml)	pecan halves
3 tbsps	(45 ml)	water



Preheat oven to 325 F (160 C). Line a baking sheet with parchment paper and spray with cooking oil. Grind fennel seeds with a mortar and pestle or mini food chopper. In a bowl, mix ground seeds, sugar, chilies, salt and pecan halves. Stir in water. Spread mixture on baking sheet in a single layer. Bake for 20 minutes, stirring often. Remove and cool on baking sheet. Nuts will become crispier as they cool. Can be prepared up to a week ahead. Serve in a candy dish.

### MARINATED CHEESE AND RED PEPPER ON CROSTINIS

**SERVES 6**

¼ cup	(50 ml)	extra virgin olive oil
1		small shallot, peeled and minced
2 tsp	(10 ml)	capers, rinsed and drained
2 tsp	(10 ml)	fresh rosemary, chopped
		black pepper
6 oz	(180 g)	Gouda or cheddar cheese
1		sweet red pepper, roasted, seeded
6		slices baguette, toasted
		balsamic vinegar
6		sprigs fresh oregano



Whisk together oil, shallot, capers, rosemary and pepper in small bowl. Cut cheese and red pepper into 6 even portions. Place cheese with red pepper strip on top in single layer in an 8 inch square (2 L) pan. Drizzle oil mixture over top. Cover and refrigerate overnight. To serve, bring to room temperature and place each cheese and pepper on a crostini. Drizzle with a few drops of balsamic and garnish with a sprig of oregano.

### CHICKEN AND CHORIZO RAGOUT

**SERVES 6**

1		whole chicken
		salt and black pepper
2 tbsps	(30 ml)	olive oil
1 lb	(500 ml)	cured chorizo, sliced into rounds
1		large onion, diced
3		carrots, peeled and diced
2		stalks celery, diced
4		garlic cloves, minced
1 cup	(250 ml)	dry white wine
1 cup	(250 ml)	chicken stock
28 oz	(796 ml)	can diced tomatoes, including juice
4		thyme sprigs
½ tsp	(2 ml)	crushed dried red chilies
		peel from 1 lemon, finely grated
		parsley, minced, for garnish



Cut whole chicken into serving size pieces. Sprinkle with salt and pepper. Heat oil in a large saucepan and sauté chicken pieces until golden removing to a dish as

pieces are done. Sauté chorizo until lightly browned. Remove to chicken dish. Add onion, carrots, celery and garlic to saucepan and sauté until onion is soft. Deglaze pan with wine and boil uncovered until reduced by half. Add stock, tomatoes, thyme, chillies and half the grated lemon peel. Stir to blend. Return chicken and chorizo to pan along with any juices that may have collected and bring to a boil. Cover, reduce heat and simmer for 35 minutes or until chicken is cooked. Transfer chicken and sausage to a bowl. Boil pan juices until reduced and thickened. Remove thyme twigs and return chicken and sausage to pot. Dish is best made ahead and refrigerated overnight for flavours to blend. Reheat; sprinkle with minced parsley and the remaining lemon peel and serve on a bed of herbed pasta.

### HERBED FUSILLI PASTA

**SERVES 6**

½ cup (125 ml) parsley, chopped  
 ¼ cup (50 ml) fresh basil, chopped  
 finely grated peel from ½ lemon  
 ½ cup (75 ml) unsalted butter  
 salt and black pepper  
 1 lb (500 g) long fusilli pasta

Blend parsley, basil, lemon and butter together in a bowl. Add salt and pepper to taste. Cook pasta in a large pot of boiling salted water until tender but firm to the bite. Drain well but do not rinse. Return pasta to pot and toss with herbed butter. Serve pasta with Chicken and Chorizo Ragout spooned over top.

### WARM APPLE AND ALMOND CARAMEL UPSIDE-DOWN CAKE

**SERVES 6**

#### Topping

¼ cup (50 ml) sliced almonds, toasted  
 3 medium Gala apples



Butter a 9-inch (23 cm) cake pan and line with parchment paper. Butter paper. Sprinkle with almonds. Peel core and cut apples into thin slices and arrange in a circle in pan until base is completely covered.

#### Caramel Sauce

1 cup (250 ml) granulated sugar  
 ¼ cup (50 ml) unsalted butter, diced  
 ¼ cup (50 ml) water

Combine sugar and water in a heavy saucepan and bring to a boil. Cook, occasionally wiping down sides of pan with moist pastry brush, until mixture starts to turn a pale golden around the edges, about 5 to 8 minutes. Swirl golden edges to the centre and cook for 30 more seconds until it turns a medium golden amber colour. Remove from heat and whisk in butter. Carefully pour hot sauce over apples.

#### Cake

1 ½ cups (375 ml) all purpose flour  
 2 tsp (10 ml) baking powder  
 ½ tsp (2 ml) each salt, ground ginger, and cinnamon  
 ½ cup (125 ml) unsalted butter, room temperature  
 ¾ cup (175 ml) granulated sugar  
 2 large eggs  
 ½ cup (125 ml) whole milk

Preheat oven to 350 F (180 C). Blend flour, baking powder, salt and seasonings in a bowl. Beat butter and sugar in a mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Beat in milk alternately with flour mixture until well blended, scraping down the sides of the bowl. Spoon batter over apples. Bake in the centre of the oven for 40 minutes. Cool in pan on a rack for 10 minutes. Run a knife around the edge. Place a plate over top of pan and invert cake onto plate. Peel off parchment. Cool for 15 minutes, then cut into wedges. Serve with dollops of vanilla infused whipping cream.



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### SAUTÉED BRUSSELS SPROUTS WITH PANCETTA AND GREMOLATA

**SERVES 6**

#### Gremolata Topping

- zest from 1 orange and 1 lemon, finely grated
- 2 large garlic cloves, finely minced
- ½ cup (125 ml) fresh parsley, minced

Combine topping ingredients and toss together to blend. Set aside.

#### Brussels sprouts

- 5 grapeseed oil
- large shallots, peeled and shaved paper thin
- 1 ½ lbs (750 g) Brussels sprouts
- 2 oz (60 g) pancetta, finely diced
- ¼ cup (50 ml) chicken stock
- salt and pepper

Heat 1-inch (2.5 cm) oil in a tall frying pan until 350 F (180 C). Add ½ of the shallots and fry for 1 minute until just golden brown. Immediately remove with a skimmer to a plate lined with paper toweling to drain. Discard any dark pieces. Repeat with remaining shallots. Shallots will crisp as they cool. Trim sprouts and cut into thin ¼-inch (.25 cm) slices. Reserve 8 and separate into leaves and set aside. Toss sliced sprouts into a large bowl to separate slices. Fry pancetta until almost crisp. Remove to a paper towel lined plate to drain. Add sprouts to oil remaining in pan and stir-fry over high heat for 3 minute until they wilt. Add stock and continue to cook for 2 minutes until sprouts are tender. Toss in the separated sprout leaves and cook briefly just until hot. Remove from heat and season with salt and pepper. Transfer to a heated serving bowl. Top with shallots, pancetta and Gremolata. Serve immediately.



### ROASTED BEETS AND VEGETABLES

**SERVES 6**

- 2 large garlic cloves
- 3 tbsp (45 ml) sherry vinegar
- 2 tsp (10 ml) Dijon mustard
- 1 large shallot, minced
- 1 tbsp (15 ml) light brown sugar
- ½ cup (75 ml) olive oil
- 4 small red beets, trimmed and scrubbed, reserve a few leaves
- 4 small golden beets, trimmed and peeled
- 1 lb (500 g) baby carrots, trimmed and scrubbed
- 6 small baby turnips, trimmed and scrubbed
- 2 large parsnips, peeled and cut into chunks

Preheat oven to 375 F (190 C). Peel garlic and mash to a paste with ¼ tsp (1 ml) salt. Combine vinegar, mustard, and shallot in a small bowl. Add mashed garlic and sugar and stir to blend. Whisk in olive oil until emulsified. Set aside. Line a large baking sheet with parchment. Prepare vegetables, cutting larger pieces so that all will cook evenly. Reserve a few small beet leaves. Rinse and set aside. Toss prepared vegetables with vinegar mixture and spread out on a baking sheet. Bake for 35 minutes until vegetables are tender. Toss with reserved beet leaves. Transfer to a large serving bowl and serve immediately.



### SQUASH WITH PORK AND FRUIT STUFFING

**SERVES 4**

- 4 | lb (500 g) squash
- 1 butter
- 1 large onion, diced
- 1 large carrot, peeled and diced
- 1 stalk celery, diced
- ¼ lb (125 g) ground pork
- 1 ½ cups (375 ml) bread cubes, toasted
- 1 small apple, cored and diced

- ½ cup (75 ml) toasted pecans, chopped
- ½ cup (125 ml) chicken stock
- finely grated zest and juice from 1 orange
- 1 tsp (5 ml) minced fresh sage
- salt and pepper

Preheat oven to 400 F (200 C). Cut out top of squash. Set aside. Scoop out seeds. If necessary, shave a small piece off the bottoms so stay upright during baking. Butter the cavity of each. Melt 1 tablespoon (15 ml) butter in a heavy bottomed saucepan. Add onion, carrot and celery and sauté until soft. Remove to a bowl. Add ground pork to saucepan and sauté, stirring often to separate meat, until no longer pink. Remove from heat and drain fat. Stir in sautéed vegetables along with remaining ingredients. Toss to mix adding salt and pepper to taste. Divide mixture evenly among hollowed out squash. Press down to pack. Top each with 1 tbsp (15 ml) butter and replace squash lid. Bake for 1 hour until squash are tender but still hold their shape.



### POTATO AND ARTICHOKE GRATIN

**SERVES 8**

- 2 ½ lbs (1.25 kg) Yukon gold potatoes
- 1 cup (250 ml) whipping cream
- 2 cups (500 ml) chicken stock
- salt and pepper
- 1 tbsp (15 ml) butter
- 2 tbsp (30 ml) Parmesan cheese
- 14 oz (398 ml) can artichoke hearts, drained and chopped
- 4 oz (125g) smoked ham, chopped
- 1 ½ cups (375 ml) Gruyère, grated
- 2 tsp (10 ml) fresh thyme, minced
- ½ cup (125 ml) bread crumbs, toasted
- 2 tbsp (30 ml) melted butter
- 2 tbsp (30 ml) fresh parsley, minced

Peel and thinly slice potatoes. Place in a large deep frying pan along with cream, stock, salt and pepper. Simmer partially covered for 10 minutes or until barely tender. Preheat oven to 350 F (180 C). Butter a 2 ½ L casserole dish and dust with Parmesan. Transfer half the potatoes to cover the bottom of the prepared dish. Layer chopped artichokes, ham, 1 cup (250 ml) Gruyère and thyme over top. Top with remaining potatoes to cover completely. Pour liquid from pan over top. Combine bread crumbs and remaining Gruyère and sprinkle over top. Bake for 30 minutes until potatoes are tender. Remove from oven and let stand for 5 minutes. Sprinkle with minced parsley and serve.



### WARM RED CABBAGE, DRIED FRUIT AND NUT STIR FRY

**SERVES 4**

- ½ small red cabbage, cored and shredded
- 2 tbsp (30 ml) olive oil
- 1 tbsp (15 ml) seasoned rice vinegar
- ½ tsp (2 ml) Chinese five spice
- ¼ cup (50 ml) dried golden figs, diced
- ¼ cup (50 ml) pitted prunes, diced
- 5 dried apricots, diced
- 1 small green apple, cored and thinly sliced
- 3 tbsp (45 ml) toasted walnuts, coarsely chopped salt and pepper

Measure and chop all ingredients before cooking. Toss cabbage in a large bowl with olive oil, rice vinegar and Chinese five spice. Stir-fry cabbage in a large, deep, heated frying pan for 5 minutes until hot and semi-crisp. Add figs, prunes, apricots, apple slices and nuts. Add salt and pepper to taste. Toss over high heat just to warm. Transfer to a large heated serving platter. Serve immediately.



### SZECHUAN-SPICED SALMON

**SERVES 4**

- 1 lb (500 g) boneless BC salmon filet, skin off
- 2 tsp (10 ml) cilantro, finely chopped
- 2 tsp (10 ml) corn starch
- 1 egg, beaten
- ¼ tsp (1 ml) salt

Cut salmon into 2-inch (5 cm) by 1-inch (2.5 cm), ½-inch (1 cm) thick slices. Combine remaining ingredients in a bowl, mixing well. Add salmon slices, coating evenly and marinate for 15 minutes.

- ½ cup (125 ml) vegetable oil for shallow frying
- 1 tbsp (15 ml) onion, finely chopped
- 2 tsp (10 ml) minced garlic

- 1 tbsp (10 ml) red bell peppers, finely diced
- 1 or 2 small serrano peppers, seeded, finely diced
- 1 tsp (2 ml) freshly ground Szechuan pepper
- 1 tbsp (15 ml) oyster sauce
- 1 tsp (5 ml) light soy sauce
- 1 tbsp (15 ml) Chinese cooking wine or dry sherry
- 1 cup (250 ml) iceberg lettuce, shredded
- sprigs of cilantro for garnish

Heat oil in a wok over medium heat until just smoking. Then add salmon slices, a few at a time and fry for 30 seconds on each side. Transfer cooked salmon to a plate lined with paper towel and keep warm.

Drain all but ½ tbsp (7 ml) oil from pan. Add onion, garlic, peppers and Szechuan pepper and stir for half a minute. Add oyster and soy sauces and wine. Stir and bring to a boil. Add salmon slices and toss gently until well coated and liquid is absorbed. Arrange salmon attractively on a platter lined with shredded lettuce, garnish with cilantro and serve.



### OYSTERS ON-THE-HALF-SHELL WITH SPICY CAESAR COCKTAIL SAUCE

**SERVES 4 AS AN APPETIZER**

- 2 dozen oysters, shucked, on half shell
- celery leaves for garnish

#### Caesar Cocktail Sauce

- 4 large canned plum tomatoes
- 1 6-inch (15 cm) length celery rib, chopped
- 2 tbsp (30 ml) fresh lime juice
- 2 tbsp (30 ml) clam nectar
- 1 large jalapeño pepper, seeded and chopped
- 1 tomato paste
- 5 kaffir lime leaves, centre-rib removed
- 2 tsp (10 ml) horseradish
- 2 tsp (10 ml) Worcestershire sauce
- 1 tsp (5 ml) celery salt

In a blender, combine all cocktail sauce ingredients and blend 1 minute until liquefied. Transfer to a glass bowl and refrigerate until well chilled.

Line a large platter with clean pea gravel. Arrange oysters on the platter. Be careful not to lose the liquor in the oysters. Spoon 1 tsp (5 ml) of sauce on each oyster. Garnish each with a small celery leaf and serve.



### KOREAN-STYLE SPICY ALBACORE TUNA TARTARE

**SERVES 4 AS AN APPETIZER**

- 8 oz (225 grams) BC albacore tuna loin
- 1 Japanese cucumber, or a 4-inch (8 cm) piece of English cucumber
- 1 tbsp (15 ml) fresh lime juice
- 1 tbsp (15 ml) sugar
- ½ tsp (2 ml) grated lime zest
- 2 tbsp (30 ml) Korean hot pepper paste
- 1 tbsp (15 ml) toasted sesame oil
- 2 tsp (10 ml) Japanese soy sauce
- 1 tsp (5 ml) each toasted black and white sesame seeds

Cut tuna loin into ½-inch (1 cm) chunks. Quarter cucumber then cut into similar size chunks as tuna. If using English cucumber, half it lengthwise then scoop out the seeds with a spoon and cut into chunks. Sprinkle with a pinch of salt and let stand for 20 minutes. Drain before use.

In a small bowl, combine lime juice and sugar and whisk until dissolved. Add lime zest, hot pepper paste, sesame oil and soy sauce and whisk to combine. Taste and adjust with sugar and soy sauce if needed.

In a mixing bowl, combine tuna and cucumber. Add about 3 tbsp (45 ml) of sauce mixture and mix well. Taste and add more sauce if desired. Divide onto four small serving bowls, sprinkle with sesame seeds to garnish.



# INTRODUCING ENGLAND'S PREMIUM CIDER

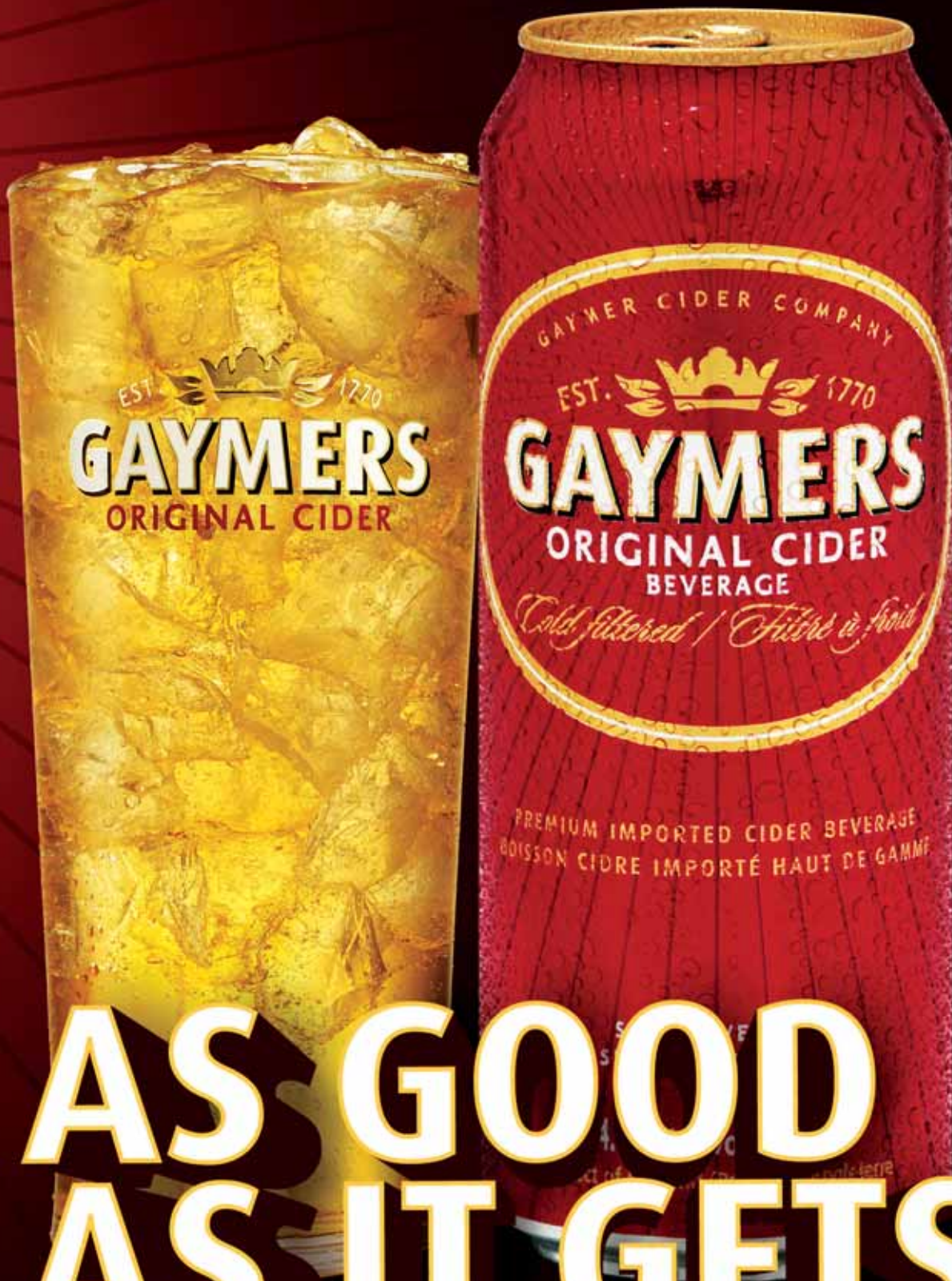
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\*Based on 12 consumer focus groups conducted across the UK in July 2007



EST. 1770  
**GAYMERS**  
ORIGINAL CIDER

GAYMER CIDER COMPANY  
EST. 1770  
**GAYMERS**  
ORIGINAL CIDER  
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## BUTTERNUT CONSOMMÉ "CAPPUCCINO" WITH FLAKY CHICKEN STRUDEL

SERVES 6

### Consommé

5 lbs	(2.5 kg)	butternut squash, peeled and cut into ½-inch (1 cm) cubes
1		stalk celery, chopped
1 tsp	(5 ml)	salt
2 x 4 cups	(2 x 1 L)	vegetable stock
½		stick cinnamon
3 tbsp	(45 ml)	melted butter

Heat cinnamon stick in melted butter, then place stick in a large pot with celery. Add salt, then add 4 cups (1 L) of vegetable stock and bring to a boil. Skim all foam from surface. Reduce heat to low and simmer for 3 hours. Strain liquid out of the pot through a cheesecloth.

### "Cappuccino"

3 tbsp	(45 ml)	butter, melted
1		pinch nutmeg
¼ cup	(50 ml)	onion, chopped
3		cloves garlic, minced
4 tbsp	(60 ml)	heavy cream
2.5 lbs	(1.25 kg)	pumpkin, peeled, de-seeded and diced

Melt butter in a pot until it foams. Add nutmeg. Add garlic and onion and cook until translucent. Add pumpkin and season with salt. Cook until the pumpkin starts to break apart, then add the vegetable stock (or water). Bring to a boil and cook until all ingredients have dissolved. Add cream and boil for a short period. In a high speed blender, blend mixture until smooth. Taste and adjust seasoning if necessary.

### Chicken Strudel

3 tbsp	(45 ml)	butter, melted
¼ cup	(50 ml)	onion, chopped
¼ cup	(50 ml)	carrots, diced
6 oz	(168 g)	ground chicken
½ cup	(125 ml)	heavy cream
6		sheets phyllo pastry

Cook the onions and carrots in a small pot with 2 tsp (10 ml) butter until onion is translucent. Remove from pan and cool. Add cooked mixture to ground chicken and season with salt and pepper. Fold in cream. Lay out phyllo pastry, brush with melted butter and lay second sheet of phyllo on top. Spoon chicken mixture evenly onto phyllo. Roll as tight as possible. Once rolled, brush the roll with the rest of butter. Place strudel in the oven at 350 F (180 C) for 30 to 40 minutes or until golden brown.

### To assemble

½ cup (125 ml) warm milk

Heat both consommé and "Cappuccino" in separate pots and mix together to serve in separate bowls. Froth the milk with a small hand bender to top the consommé. Garnish with fresh black pepper. Cut phyllo into two and place on plate with the two bowls.



## CRISP DUCK BREAST WITH QUINOA SALAD, GRILLED BABY RED ROMAINE AND PEPPERED BUFFALO MOZZARELLA

SERVES 6

3 x 12 oz (340 g) duck breasts

Preheat oven to 350 F (180 C). Remove the excess fat from duck breasts and place breast in warm oven-proof skillet, meat side up. Cook slowly on stovetop at medium heat, removing melted fat, about 20 minutes until skin is golden brown. Turn duck breast around and finish in oven at 350 F (180 C) for 30 minutes.

### Garnish

10 oz (280 g) buffalo mozzarella pepper  
6 leaves baby red romaine lettuce

Slice mozzarella, sprinkle with pepper and reserve in cool area. Grill lettuce just before serving.

### Quinoa Salad

1 ¼ cups	(300 ml)	quinoa
½ cup	(28 g)	sunflower seeds, hulled
½ cup	(28 g)	mustard, whole grain
½ cup	(25 ml)	olive oil
2 tbsp	(30 ml)	sherry vinegar

Cook quinoa in cold salted water and bring to boil, simmer 8 minutes. Strain and cool. Mix whole grain mustard and sherry vinegar in a bowl and slowly add olive oil until emulsified. Mix sunflower seeds, quinoa and mustard dressing together.

### Cherry Sauce

30 cherries, pitted  
lemon rind from ½ lemon, grated  
pepper, freshly ground to taste  
¼ cup (50 ml) water  
¼ cup (50 ml) sugar

Mix cherries, lemon rind, sugar and water and refrigerate for 10 hours. When ready to use, cook for 20 minutes until syrupy.

### To Serve

Place Quinoa Salad in the middle of a plate. Top with pieces of sliced duck breast and baby romaine. Place two slices of peppered buffalo mozzarella beside the duck breast and arrange 5 cooked cherries on top. Drizzle with reduced Cherry Sauce and serve.



## COFFEE AND ROSEWATER CRÈME BRÛLÉE WITH HOMEMADE CHURROS

### Churros

1 cup	(250 ml)	water
¼ cup	(50 ml)	butter
1		pinch salt
1 cup	(250 ml)	flour
8		eggs
		sugar, to coat

Bring water to a boil and add butter and salt. Add flour and stir until the mixture starts to stick to the bottom of the pan. Cool mixture and then place in food processor. Add eggs, one at a time, to make a soft dough. Use a piping bag with a star nozzle and pipe dough in strips onto a cookie sheet. Place in the freezer. When ready to serve, remove churros from the freezer and cut in 2 inch long pieces. Place in deep fat fryer and cook until golden brown. Fill a bowl with sugar, and dredge churros through to coat.

### Crème Brûlée

2 ½ cups	(625 ml)	milk
½ cup	(125 ml)	heavy cream
¼ cup		coffee beans, whole
2		egg yolks
¼ cup	(50 ml)	sugar
½ cup	(25 ml)	rosewater

Bring cream, milk and rosewater to a boil and add the coffee beans. Let simmer until coffee flavour is infused in cream, then remove beans. In a bowl, whisk egg yolk and sugar until the mixture whitens. Add half of the milk and cream into the eggs and stir. Pour the egg and milk mixture back in to the rest of the milk and cream and slowly heat until the mixture becomes thick.

Preheat oven to 250 F (130 C). Place ramekins in an oven-proof dish filled with an inch of hot water and fill ramekins. Place in oven and cook for 15 minutes. Remove from water bath, cover each with plastic film and refrigerate until cold. When ready to serve, remove the crême brûlée from the fridge and remove plastic. Sprinkle with sugar and melt with a blow torch until deep brown.





### SPICY PRAWN BROCHETTES

**SERVES 6**

- |        |          |  |
|--------|----------|--|
| 16     |          | large shrimp, peeled   |
| ½ cup  | (125 ml) | extra virgin olive oil   |
| 6 tbsp | (90 ml)  | lemon juice  |
| 2      |          | sprigs fresh thyme   |
| 3      |          | cloves garlic, smashed   |
| 1 tsp  | (5 ml)   | fresh ginger, minced   |
| 1 tbsp | (15 ml)  | each paprika, dry mustard powder, garlic powder and cayenne pepper |
| 2 tsp  | (10 ml)  | thyme  |
| 2 tsp  | (10 ml)  | salt   |
| ½ tsp  | (2 ml)   | each oregano, turmeric, freshly ground pepper                      |

Combine the prawns, olive oil, lemon juice, thyme, garlic and ginger. Cover, refrigerate and marinate for 2 hours. Combine the rest of the spices to make a spice rub and set aside. Remove the prawns from the marinade and skewer onto pre-soaked bamboo skewers. Season with spice rub. Preheat grill to medium-high temperature and grill shrimp 2 minutes on each side until opaque and cooked.



### ROASTED SPICED NUTS

**MAKES 1 POUND**

- |        |          |   |
|--------|----------|---|
| ¾ cup  | (175 ml) | sugar   |
| 2 tsp  | (10 ml)  | orange zest, grated   |
| 1 tsp  | (5 ml)   | ground cinnamon   |
| ½ tsp  | (2 ml)   | each ground cardamom and ground cloves                                  |
| ¼ tsp  | (1 ml)   | each ground nutmeg, ground ginger and ground allspice                   |
| 1 tsp  | (5 ml)   | curry powder, optional  |
| ½ tsp  | (2 ml)   | fine sea salt   |
| ¼ tsp  | (2 ml)   | pepper, freshly ground  |
| 1      |          | large egg white   |
| 2 tbsp | (30 ml)  | cold water  |
| 1 lb   | (500 g)  | mixed shelled whole nuts (almonds, cashews, walnuts, pecans, hazelnuts) |

Preheat the oven to 275 F (140 C). Line a rimmed baking sheet with foil and lightly grease the foil with butter or oil.

In a small bowl combine sugar, orange zest, spices, salt and pepper. In a medium bowl, whisk the egg white and cold water until frothy. Add the nuts and stir to coat. Coat nuts with spice mixture and spread in a single layer onto the baking sheet. Bake 45 minutes or until coating is crisp and golden. Remove from oven and let cool. Store in an airtight container for up to 3 weeks.



### SPICY LEMON EDAMAME

**MAKES 8 CUPS**

- |        |         |                                       |
|--------|---------|---------------------------------------|
| 4 lbs  | (1 L)   | frozen green soybeans                 |
|        |         | zest and juice of 2 lemons            |
| 2 tbsp | (30 ml) | olive oil                             |
| 4 tbsp | (60 ml) | sea salt                              |
| ½ tsp  | (2 ml)  | Tabasco sauce                         |
| 1 tsp  | (5 ml)  | Japanese 7 spice ( <i>togarashi</i> ) |

In a large pot of boiling salted water, blanch soybeans in batches for 3 minutes per batch, until beans are hot but still firm. Remove from the water and keep warm in a covered bowl. Toss blanched soybeans with remaining ingredients. As the pods are not eaten, serve in a large bowl with an empty side bowl for pods.



### APPLE GINGER TART WITH CIDER BOURBON SAUCE

**Pastry**

- |          |          |                      |
|----------|----------|----------------------|
| 1 ¼ cups | (300 ml) | all-purpose flour    |
| 10 tbsp  | (150 ml) | cold unsalted butter |
| 2 tbsp   | (30 ml)  | icing sugar          |

Preheat oven to 425 F (220 C). Add flour, chilled butter and icing sugar to a food processor and pulse until fine crumbs appear. Measure out ½ cup (75 ml) of the crumb mixture and set aside. Pat the remaining crumb mixture evenly on the bottom and up the sides of an 11-inch (27.5 cm) tart pan with a removable bottom. Freeze the tart shell for 10 minutes, then bake until the crumb mixture starts to brown, about 6 minutes. Let cool completely on a wire rack.

**Filling**

6 to 8

- |        |         |  |
|--------|---------|--|
| ½ cup  | (75 ml) |  |
| ¼ cup  | (50 ml) |  |
| 3 tbsp | (45 ml) |  |
| 6 tbsp | (90 ml) |  |
| 1 tsp  | (5 ml)  |  |
| ½ tsp  | (2 ml)  |  |

Granny Smith or Golden Delicious apples, halved, cored, thinly sliced  
light brown sugar, firmly packed  
sugar  
lemon juice  
crystallized ginger, finely chopped  
cinnamon  
each nutmeg, ground ginger and cardamom

In a small bowl, mix together the reserved crumb mixture and the brown sugar. In a large bowl, combine apple slices, sugar, lemon juice and spices. Toss to coat the apples. Pile the filling into the cooked pastry shell. Sprinkle with brown sugar mixture. Bake at 425 F (220 C) for 15 minutes. Reduce temperature to 375 F (190 C) and continue to bake until the apples are tender, 45 minutes. Cover the top with foil during the last 30 minutes to prevent over-browning. Transfer to a wire rack and allow to cool.

**Sauce**

- |        |          |                                  |
|--------|----------|----------------------------------|
| 1 cup  | (250 ml) | light brown sugar, firmly packed |
| 2 tbsp | (30 ml)  | cornstarch                       |
| 2 cups | (500 ml) | apple cider                      |
|        |          | pinch of salt                    |
| 4 tbsp | (60 ml)  | unsalted butter                  |
| ½ cup  | (125 ml) | bourbon or rye whiskey           |

Combine sugar and cornstarch in a small saucepan over medium heat. Stir in apple cider and salt. Increase heat to medium-high and bring to a boil, stirring constantly for 4 minutes or until thickened. Reduce heat to medium, stir in butter and bourbon and simmer until well blended. Drizzle over warm pie slices. Can be made ahead and reheated before serving.



### SALT BAKED CHICKEN WITH GINGER SAUCE

**SERVES 4 TO 6**

- |          |          |  |
|----------|----------|--|
| 15 lb    | (2.5 kg) | chicken, cleaned   |
| 3 tsp    | (15 ml)  | coarse sea salt, plus 1 tbsp (15 ml)   |
| 2 tbsp   | (30 ml)  | Chinese cooking wine or gin  |
| ¼ cup    | (50 ml)  | shallots, finely chopped   |
| 2 tbsp   | (30 ml)  | ginger, finely minced  |
| 1 ½ tbsp | (21 ml)  | light soy sauce  |
| 1 tsp    | (5 ml)   | honey  |
| 1 ½      | (7 ml)   | tsp sesame oil   |
| 2        |          | green onions, sliced and lightly bruised   |
| 1        |          | 1-inch x 2-inch (2.5 cm x 5 cm) piece dried tangerine peel, pre-soaked in hot water for 30 minutes |

Rub the chicken with 3 tsp (15 ml) salt, let sit for 5 minutes then wash under cold water and drain. Pat the whole bird dry with paper towels and place on a rack to air dry for an hour in a cool room.

Preheat oven to 425 F (220 C). Mix together the remaining salt, wine or gin, shallots, ginger, soy sauce, honey and sesame oil. Rub the chicken inside and out with honey/oil mixture. Place the green onions and tangerine peel inside the cavity. Place the chicken, breast side up, on a rack set in a roasting pan filled with about ¼ -inch (.5 cm) of water. Roast for 1 hour or until a meat thermometer registers 170 F (77 C) when inserted into the thigh area and skin is a dark golden brown. Chop into bite-sized pieces and serve with pan juices or Ginger Sauce (recipe follows).

#### Ginger Sauce for Chicken

- |        |         |                             |
|--------|---------|-----------------------------|
| 5 tbsp | (75 ml) | canola oil                  |
| 1 tsp  | (5 ml)  | sesame oil                  |
| 2 tbsp | (30 ml) | ginger, finely minced       |
| 2 tbsp | (30 ml) | green onion, finely chopped |
| ½ tsp  | (2 ml)  | salt                        |

Mix all the ingredients together and serve in small individual condiment dishes.



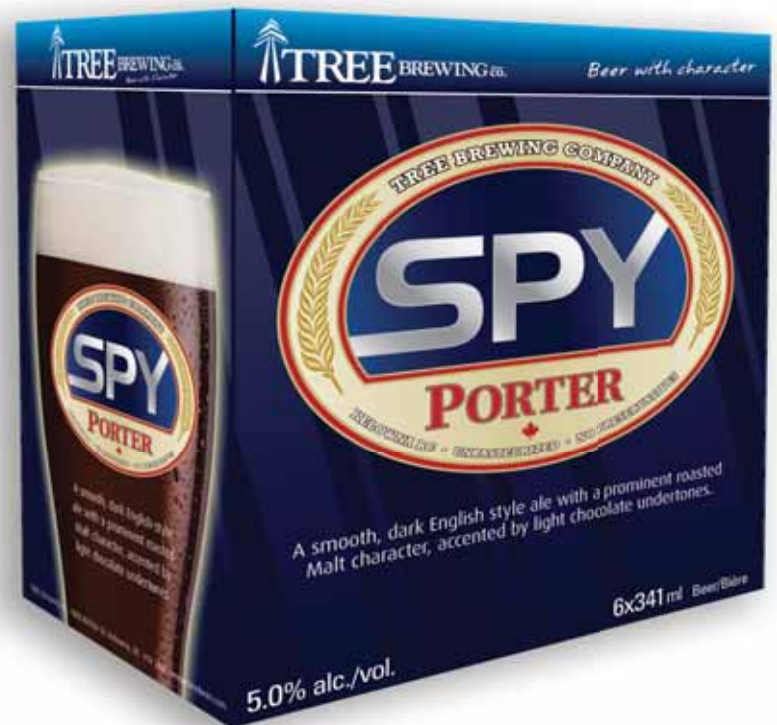
### HOT AND SOUR SOUP

**SERVES 6**

- |         |         |   |
|---------|---------|---|
| 6       |         | dried Chinese black mushrooms*                  |
| 10      |         | dried cloud ears*                               |
| 30      |         | dried lily buds*                                |
| 6 cups  | (1.5 L) | chicken broth                                   |
| 1       |         | garlic clove, peeled                            |
| 1       | ½-inch  | thick slice ginger, lightly smashed             |
| 1 ½ tsp | (7 ml)  | hot pepper flakes                               |
| ¼ lb    | (125 g) | pork loin, cut into strips                      |
| 2 tbsp  | (30 ml) | rice wine or dry sherry                         |
| ¼ cup   | (50 ml) | Chinese red wine vinegar                        |
| ¾ tsp   | (3 ml)  | sugar   |
| 3 tbsp  | (45 ml) | cornstarch, mixed with ¼ cup (50 ml) cold water |



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- 2 large eggs, beaten
- 1 lb (500 g) square firm tofu cut into ¼-inch (.5 cm) strips
- ½ cup (75 ml) canned shredded bamboo shoots, drained
- 3 tbsp (45 ml) light soy sauce
- 2 tsp (10 ml) sesame oil
- 1 tsp (5 ml) ground white pepper
- ¼ cup (50 ml) green onions, finely chopped

Soak Chinese mushrooms, cloud ears and lily buds separately in hot water for 20 minutes until softened. Remove stems from mushrooms and slice finely. Remove hard ends from cloud ears and break into small bite size pieces. Remove hard ends of the lily buds and cut in half.

In a large covered pot over high heat, bring the broth, garlic and ginger to a boil. Add mushrooms, cloud ears, lily buds and pepper flakes and return to boil. Add pork and stir. Mix in vinegars, sugar, cornstarch mixture and keep stirring until thickened. Stir in the eggs. Add the tofu, bamboo shoots and mix while returning to boil. Remove from heat and stir in soy sauce, sesame oil and white pepper. Taste and adjust seasoning for hotness and sourness. Garnish with chopped green onions.

\* available at Asian specialty grocery stores



**BUDDHA'S DELIGHT (LO HON JAI)**

#### Sauce

- ½ cup (125 ml) vegetable or low sodium chicken stock
- 1 tsp (5 ml) canola oil
- ½ tsp (2 ml) sesame oil
- 1 ½ tsp (7 ml) sugar
- 2 tsp (10 ml) dark soy sauce
- 1 tsp (5 ml) light soy sauce
- 1 tbsp (15 ml) cornstarch
- pinch freshly ground white pepper

Combine the sauce ingredients in a bowl and set aside.

#### Vegetables

- 3 tbsp (45 ml) canola oil
- 1 tbsp (15 ml) fresh ginger, minced
- ½ tsp (2 ml) salt
- ½ cup (125 ml) lotus root, carrots, bamboo shoots, all cut in strips
- ½ cup (125 ml) baby corn, ½-inch (1 cm) pieces
- ¼ cup (50 ml) button mushrooms, halved
- ¼ cup (50 ml) water chestnuts, julienned

- ½ cup (125 ml) celery, 2-inch (5 cm) pieces
- ½ cup (75 ml) snow peas, 1/2-inch (1 cm) pieces
- 4 baby bok choy, rinsed, cut in half lengthwise
- 4 Chinese black mushrooms\*
- 1 small tin straw mushrooms, drained
- 30 dried lily buds\*\*
- 13 ½ oz (100 g) pkg cellophane noodles\*\*\*
- 2 sticks dried bean curd\*\*\*\*
- ¼ cup (50 ml) packed black moss seaweed
- 3 tbsp (45 ml) vegetable or low-sodium chicken stock
- ½ cup (125 ml) canned ginkgo nuts

\* rehydrate in hot water for 15 minutes, remove stems and cut in strips

\*\* soak in hot water for 30 minutes, drain, remove hard ends and cut in half

\*\*\* soak in water until soft and drain

\*\*\*\* soak in water for 30 minutes, drain, cut in 2-inch pieces

Heat a wok over high heat, add canola oil and coat the wok. When hot, add ginger and salt and stir. Add lotus root and stir for 30 seconds. Add carrots and bamboo shoots and stir for one minute. Add celery, snow peas, baby bok choy and stir for another minute. Add mushrooms, tiger lily buds, cellophane noodles and bean curd, stir well. Add 3 tbsp (45 ml) stock, stir well and then stir in the ginkgo nuts.

Continue stirring and cook for 5 minutes. Add a bit more if needed. Stir in the sauce and mix well. The dish is done when the sauce thickens and starts to bubble and darken. Transfer to a platter and serve.



### LONG LIFE NOODLES (E FU MEIN)

**SERVES 6**

1 lb	(500 g)	Shanghai wheat noodles
1 ½ tbsp	(21 ml)	Chinese rice wine
1 ½ tsp	(7 ml)	hoisin sauce
½ tsp	(2 ml)	cornstarch
6 oz	(170 g)	boneless pork tenderloin, cut into 2-inch by ¼-inch (5 cm x .5 cm) strips
3 tbsp	(45 ml)	dark soy sauce
1 tbsp	(15 ml)	light soy sauce
2 tbsp	(30 ml)	oyster sauce
½ tsp	(2 ml)	sugar
2 tbsp	(30 ml)	vegetable oil
½ tsp	(2 ml)	garlic, minced
3 cups	(750 ml)	Napa cabbage, cut into ½-inch (1 cm) strips
5		green onions, sliced

Cook noodles according to package directions. Drain and rinse with cold water. In a small mixing bowl, stir together rice wine, hoisin sauce and cornstarch. Add pork to hoisin mixture and marinate for 10 minutes. In another small bowl, combine soy and oyster sauces and sugar, set aside.

Heat 1 tbsp (15 ml) vegetable oil in a wok over high heat. Sauté garlic until fragrant. Add the marinated pork and stir-fry for 3 minutes. Add the Napa cabbage and stir-fry for 3 minutes. Remove mixture to a plate and set aside.

Return the wok to high heat and add the remaining oil. Add the noodles and stir-fry for 1 minute. Add green onions and soy sauce mixture and stir-fry for 1 minute. Add the pork and cabbage mixture and mix well heating thoroughly.



### DOUBLE MANGO PUDDING

**SERVES 4 TO 6**

½ cup	(125 ml)	sugar
¾ cups	(175 ml)	boiling water
1 ½		Knox gelatin packages (10 g)
¾ cup	(175 ml)	cold water
½ cup	(125 ml)	cold water
15 oz	(750 g)	canned mango pulp (not pickled in oil)
1 cup	(250 ml)	fresh mango, diced
1 cup	(250 ml)	half and half or whipping cream

Dissolve the sugar in the boiling water in a large saucepan over medium low heat. Dissolve the gelatin in ¾ cup (175 ml) cold water and stir into the sugar water. Mix thoroughly.

Turn off heat and add ½ cup (125 ml) of cold water. Cool to room temperature and add the mango pulp and then the cream stirring well to incorporate. Add the diced mango. Transfer to a serving dish or individual ramekins and chill overnight. Serve with a dollop of whipped cream.



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Truffle recipes from page 111



Truffles may be refrigerated for up to 2 weeks or frozen up to 2 months.

## CINNAMON CARAMEL TRUFFLES

**MAKES 3 DOZEN**

½ lb	(250 g)	semi-sweet milk chocolate
½ cup	(75 ml)	whipping cream
2 tbsp	(30 ml)	unsalted butter
1 tsp	(5 ml)	pure vanilla extract
2 tbsp	(30 ml)	crushed caramel
¾ cup	(175 ml)	fruit sugar
3 tbsp	(45 ml)	brown sugar
2 tsp	(10 ml)	ground cinnamon

Break chocolate into small pieces and place in a metal bowl. Heat cream and butter in a small saucepan just until it reaches a boil. Pour the boiling cream over the chocolate and allow to rest for 5 minutes. Stir until smooth. Stir in vanilla. Cover with

plastic wrap. Refrigerate until chocolate is cool but not yet firm. Stir in crushed caramel. Continue to refrigerate until firm enough to roll into ¼ inch (2 cm) balls. If chocolate becomes too soft to roll, refrigerate to firm up again. Place on a parchment lined baking sheet and freeze for ½ hour. Combine sugars and cinnamon and stir to blend. Roll truffles in sugar mix. Refrigerate truffles in a semi-sealed container until firm.

## GRAND MARNIER FLEUR DE SEL TRUFFLES

**MAKES 3 DOZEN**

½ lb	(250 g)	dark chocolate
½ cup	(125 ml)	whipping cream
1 tbsp	(15 ml)	corn syrup
1 tbsp	(15 ml)	Grand Marnier
5 oz	(140 g)	finely grated zest of ½ orange
		dark chocolate, chopped and melted for coating
		fleur de sel

Break dark chocolate into small pieces in a metal bowl. Heat cream and corn syrup in a small saucepan just until it reaches a boil. Pour the boiling cream over the chocolate and allow to rest for 5 minutes. Stir until smooth, adding Grand Marnier and orange zest. Cover with plastic wrap. Refrigerate until firm enough to roll into ¼ inch (2

cm) balls. If chocolate becomes too soft, refrigerate again. Place on a parchment lined baking sheet and freeze for ½ hour. Using a toothpick, dip truffles into melted chocolate and return to baking sheet. Dust with fleur de sel.

## WHITE COCONUT RUM TRUFFLES

**MAKES 3 DOZEN**

12 oz	(375 g)	white chocolate
½ cup	(75 ml)	whipping cream
¼ cup	(125 ml)	unsalted butter
1½ tbsp	(22 ml)	coconut rum
1 cup	(250 ml)	icing sugar for coating

Break white chocolate into small pieces in a metal bowl. Heat cream and butter in a small saucepan just until it reaches a boil. Pour the boiling cream over the chocolate and allow to rest for 5 minutes. Stir until smooth. Stir in rum. Cover with plastic wrap. Refrigerate until firm enough to roll into ¾ inch (2 cm) balls. If chocolate becomes too soft, refrigerate again. Roll balls in icing sugar. Refrigerate in a semi-sealed container to fully set.

## DARK CHOCOLATE COGNAC TRUFFLES

**MAKES 3 DOZEN**

½ lb (250 g) bittersweet chocolate  
 ¼ cup (75 ml) whipping cream  
 2 tbsp (30 ml) unsalted butter  
 1 tbsp (15 ml) Cognac  
 1 cup (250 ml) Dutch cocoa powder for coating

Break chocolate into small pieces and place in a metal bowl. Heat cream and butter in a small saucepan just until it reaches a boil. Immediately pour the boiling cream over the chocolate and allow to rest for 5 minutes. Stir until smooth. Stir in Cognac. Cover with plastic wrap. Refrigerate until firm enough to roll into ¾ inch (2 cm) balls. If chocolate becomes too soft to roll, refrigerate to firm up again. Place on a parchment lined baking sheet and set in the freezer for ½ hour. Roll truffles in cocoa. Refrigerate truffles in a semi-sealed container until firm.

## TOASTED ALMOND MILK CHOCOLATE TRUFFLES

**MAKES 3 DOZEN**

½ lb (250 g) milk chocolate  
 ½ cup (125 ml) whipping cream  
 1 tbsp (15 ml) unsalted butter  
 3 tbsp (45 ml) toasted almonds, coarsely ground  
 ½ tsp (2 ml) almond flavouring  
 1 cup (250 ml) Dutch cocoa for coating

Break chocolate into small pieces and place in a metal bowl. Heat cream and butter in a small saucepan just until it reaches a boil. Pour the boiling cream over the chocolate and allow to rest for 5 minutes. Stir until smooth. Stir in ground almonds and almond flavouring. Cover with plastic wrap. Refrigerate until chocolate is firm enough to roll into ¾ inch (2 cm) balls. If chocolate becomes too soft to roll, refrigerate to firm up again. Place on a parchment lined baking sheet and set in the freezer for ½ hour. Roll truffles in cocoa. Refrigerate truffles in a semi sealed container until firm.



## BRAISED LAMB SHANKS WITH CRANBERRIES AND RED WINE

**SERVES 4**

4 large lamb shanks, fat trimmed  
 ¼ cup (50 ml) flour  
 ¼ cup (50 ml) olive oil  
 1 large onion, finely chopped  
 2 medium carrots, finely chopped  
 2 stalks celery, finely chopped  
 3 cloves garlic, minced  
 1 ½ cups (375 ml) dry red wine  
 1 cup (250 ml) veal or beef stock  
 1 cup (250 ml) dried cranberries  
 1 rosemary sprig  
 1 cinnamon stick  
 2 whole bay leaves  
 3 tbsp (45 ml) Italian parsley, chopped  
 1 tsp (5 ml) dried oregano  
 salt and pepper to taste

Preheat oven to 350 F (180 C). Heat oil over medium high heat in a large oven proof casserole. Dredge the lamb shanks with flour, salt and pepper and sear until brown. Remove shanks and set aside. Sauté onions, carrots, celery and garlic until soft. Stir in red wine and simmer for 10 minutes until wine is reduced to half. Add stock, cranberries and herbs. Return shanks to casserole and bring to a boil. Cover and bake in oven for 1 ½ hours or until tender, basting occasionally. Remove shanks from pan to a heated platter. Place casserole pan on stovetop and bring to a boil. Reduce until sauce is desired consistency.



## WILD RICE AND CRANBERRY PILAF

**SERVES 4 TO 6 AS A SIDE DISH**

¼ cup (50 ml) butter  
 1 medium onion, finely chopped  
 ¼ cup (50 ml) carrot, finely chopped  
 ¼ cup (50 ml) celery, finely chopped  
 2 cups (500 ml) wild mushrooms, coarsely chopped

2 cloves garlic, minced  
 ¾ cup (175 ml) wild rice  
 2 ½ cups (625 ml) chicken stock  
 1 cup (250 ml) brown rice  
 ¼ tsp (1 ml) pepper  
 1 tsp (5 ml) ground sage  
 1 tsp (5 ml) ground thyme  
 1 cup (250 ml) dried cranberries  
 ⅔ cup (150 ml) slivered almonds, toasted  
 ¼ cup (50 ml) flat leaf parsley, chopped  
 salt and pepper

Melt butter over medium-high heat in a heavy saucepan. Add the onion, carrot, celery, mushrooms and garlic and sauté 5 minutes. Bring 4 cups (1 L) water to a boil, add wild rice and cook uncovered for 10 minutes until rice starts to open. Drain well. Add the wild rice, stock, brown rice, pepper, sage and thyme to the sautéed vegetables. Bring to a boil, reduce heat to low, cover tightly and cook for 35 minutes. Stir in cranberries, almonds and parsley. Season to taste.



## DRIED CRANBERRY AND ORANGE SEMIFREDDO WITH RED WINE SAUCE

**SERVES 6 TO 8**

1 cup (250 ml) dried cranberries  
 ½ cup (125 ml) Cointreau  
 8 eggs, separated  
 1 cup (250 ml) sugar  
 pinch of salt  
 2 cups (500 ml) heavy cream  
 ¼ cup (50 ml) candied orange peel, chopped  
 1 recipe Red Wine Sauce (recipe follows)

In a small saucepan, cover the cranberries with Cointreau. Bring to a boil. Remove from heat, set aside to let the cranberries plump for 1 hour. Line an 8-cup (2 L) loaf pan with parchment paper.

Beat together egg yolks, half the sugar and salt in a heavy bottomed pot until thick and glossy. Set aside. Beat the egg whites until soft peaks form and add the rest of the sugar, beating to incorporate. Set aside. Beat the cream to soft peaks. Fold the yolk mixture into the cream, fold in the cranberries and orange peel. Fold in the egg whites. Pour mixture into the loaf pan or individual molds and freeze until firm, 6 hours or overnight.

To serve, loosen the semifreddo with a knife around

the edges and turn out onto a plate. Slice with a hot wet knife. Drizzle a plate with red wine sauce and top with a slice of semifreddo.

#### Red Wine Sauce

4 cups	(1 L)	red wine
2 cups	(500 ml)	sugar
1 2-inch		strip of orange peel
2		star anise, whole

In a heavy saucepan combine all the ingredients. Bring to a boil and simmer for 45 minutes to reduce until the liquid thickens enough to coat the back of a spoon.



### CRANBERRY AND PEAR TARTE TATIN

**SERVES 8**

#### Pastry

1 ¼ cup	(300 ml)	flour
2 tsp	(10 ml)	sugar
¼ tsp	(1 ml)	salt
6 tbsp	(90 ml)	unsalted butter
¼ cup	(50 ml)	ice water

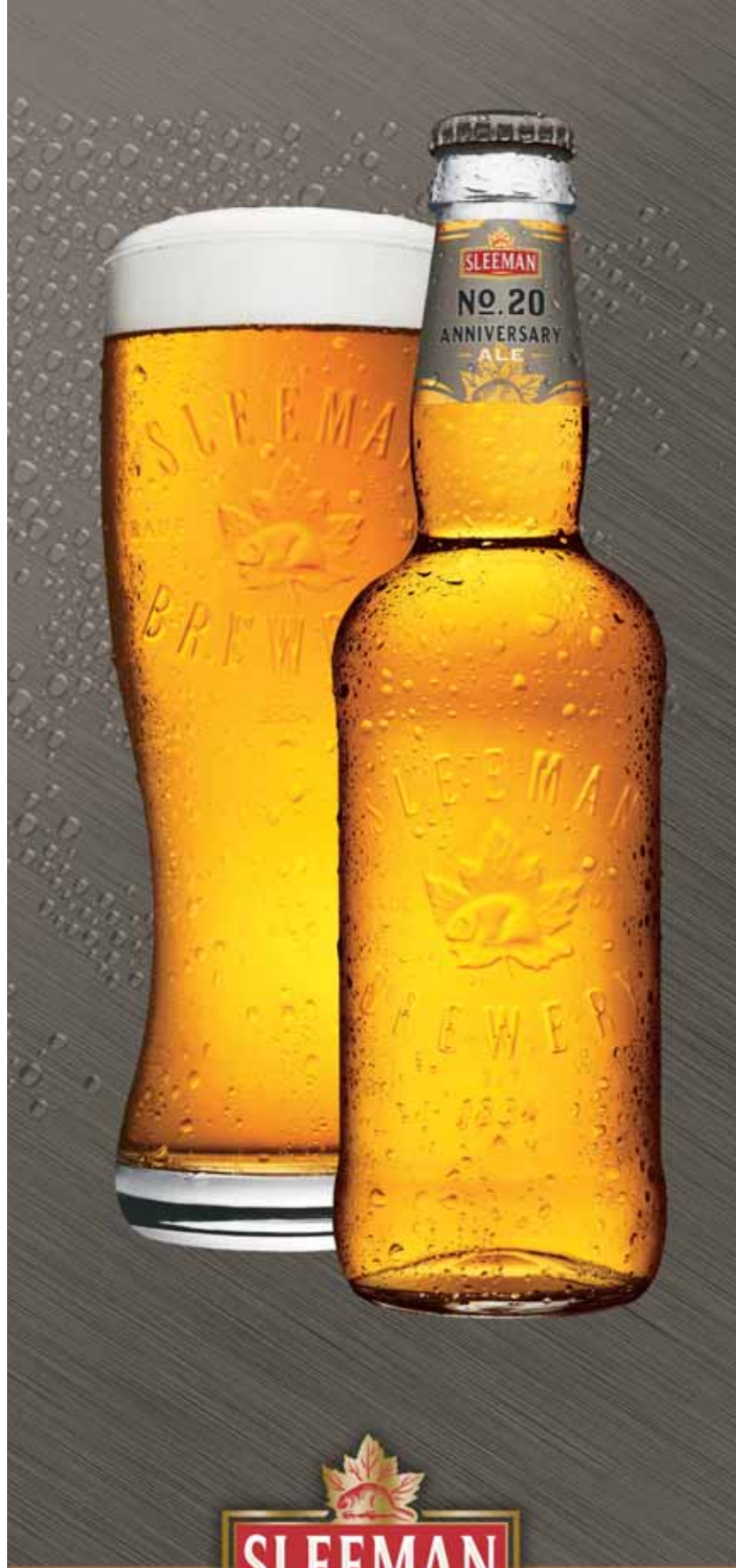
Place the flour, sugar and salt in a food processor and pulse on and off to mix. Cut the butter into small chunks and add to the flour. Pulse the machine on and off 15 to 20 times until the butter and flour reach a sand-like consistency. Remove the lid and add the ice water; pulse until the dough starts to hold together. Remove dough and shape into a disc. Chill well before rolling.

#### Pear Filling

6 tbsp	(90 ml)	unsalted butter
8		whole pears, anjou or bosc
1 cup	(250 ml)	cranberries
1 cup	(250 ml)	sugar
3 tbsp	(45 ml)	lemon juice
1 tbsp	(15 ml)	lemon zest
½ cup	(125 ml)	dried cranberries

Preheat oven to 425 F (220 C). Peel, core and cut pears into quarters lengthwise. Melt butter over medium-high heat in a large skillet. Sprinkle sugar over butter shaking the pan occasionally until the sugar starts to turn brown. Add pears and cranberries and mix well. Cook for 15 minutes, shaking pan to keep mixture from sticking. Increase heat to high and cook until pears are a deep red-brown and the syrup has thickened. Stir in the remaining ingredients. Transfer to a buttered round 9-inch (23 cm) deep-dish pie plate. Roll out pastry slightly larger than the dish. Place on top of the pears, tucking a bit of dough around the edges and down the sides of the dish. Place in the centre of the oven and bake 30 minutes until golden brown.

Remove from oven and let sit for 8 minutes. Place a large serving platter top side on top of the plate. Carefully invert the pie plate and firmly tap the bottom to release all pears. Slowly remove the baking dish. Serve warm with whipped cream.



Season's Greetings From  
The Sleeman Family

# VERY SPECIAL EVENTS

WHAT'S HAPPENING IN THE WORLD OF FOOD, WINE, TRAVEL AND HOSPITALITY THIS WINTER IS SURE TO TANTALIZE YOUR TASTE BUDS. MARK YOUR CALENDARS, BECAUSE YOU WON'T WANT TO MISS THESE DELICIOUS EVENTS! FOR MORE DETAILS, VISIT [BCLIQUORSTORES.COM](http://BCLIQUORSTORES.COM)

## DECEMBER 2008

**MONDAY, DECEMBER 1 – 12:01 PM**

### Louis XIII Black Pearl Cognac Release

39th & Cambie Signature Kitchen Event - Open to trade & media by invitation only  
Witness the historic release of the \$35,000 Black Pearl Cognac magnum, as Dan Volway, Rémy Martin Cognac Ambassador, unveils Black Pearl in B.C. for the first time, at precisely 12:01 p.m. on December 1. Attendees will taste Rémy Martin's other signature cognacs, including the \$2,000 Louis XIII.  
[www.louisxiiblackpearl.com](http://www.louisxiiblackpearl.com)

**DURING DECEMBER**

### "Cook Like A Chef" Classes With Mission Hill Winery

As one of the hosts of Food Network's Cook Like a Chef, Mission Hill Winery's Chef Allemeier will share knowledge about the ingredients and techniques that are essential to the creation of great cuisine. Contact the winery to register.  
Mission Hill Winery, Westbank  
Tel.: 250-768-6443  
[www.missionhillwinery.com](http://www.missionhillwinery.com)

**DURING DECEMBER**

### Celebrate for Lunch at Top Table Restaurants in Vancouver

Top Table Restaurants in Vancouver offer lunches (operating hours vary by location) during the holiday season. All the key ingredients for a memorable afternoon! Blue Water Café (604-688-8078), CinCin (604-688-7338), West (604-738-8938)  
[www.toptable.ca](http://www.toptable.ca)

**MONDAY, DECEMBER 1 – WEDNESDAY, DECEMBER 3**

### Wine & Spirit Education Trust (WSET) Intermediate Course with James Cluer, MW

3-day intensive course from 9:30 am - 5:30 pm daily  
Chamber of Commerce Boardroom, Whistler  
Toll free: 1-866-379-4915  
[james@finevintagetd.com](mailto:james@finevintagetd.com)  
[www.finevintagetd.com](http://www.finevintagetd.com)

**THURSDAY, DECEMBER 4 – 7:00 PM**

### Taste of Argentina

Sample Argentinian wine with Ricardo Revello from Patagonia Imports and learn about a wine tour to Argentina and Chile in March 2009.  
Walden Tours, Vancouver  
[www.exoticpatagonia.com](http://www.exoticpatagonia.com)  
[www.waldentours.com](http://www.waldentours.com)

**THURSDAY, DECEMBER 4 – 4:00 - 7:00 PM**

### Neighbourhood Nosh Wine Tasting

BC Wine Museum and VQA Wine Shop, Kelowna  
Tel.: 250-868-0441  
[Wine@KelownaMuseums.ca](mailto:Wine@KelownaMuseums.ca)  
[www.KelownaMuseums.ca](http://www.KelownaMuseums.ca)

**THURSDAY, DECEMBER 4 – 7:00 PM**

### Stickies and Sweets: A Festive Season Wine Tasting

BC Wine Museum and VQA Wine Shop, Kelowna  
Tel.: 250-868-0441  
[Wine@KelownaMuseums.ca](mailto:Wine@KelownaMuseums.ca)  
[www.KelownaMuseums.ca](http://www.KelownaMuseums.ca)

**FRIDAY, DECEMBER 5 – 4:00-6:00 PM**

### Maker's Mark Bottle Dipping

39th & Cambie Signature Kitchen Event *Complimentary*  
Join Maker's Mark ambassador Ron Oliver for an intimate tasting of this world-famous bourbon, and have your special holiday bottle custom-dipped in festive red or green wax!

**FRIDAY, DECEMBER 5-SUNDAY, JANUARY 4 – 4:30 - 9:30 PM DAILY (CLOSED DECEMBER 25)**

### Festival of Lights

Tickets \$11 adults, \$8 youth and seniors, \$6 children, or \$25 per family  
VanDusen Botanical Garden, Vancouver  
Tel.: 604-878-9274  
[sharon.brown@vancouver.ca](mailto:sharon.brown@vancouver.ca)  
[www.vandusen.org](http://www.vandusen.org)

**SATURDAY, DECEMBER 6 – 1:00 - 5:00 PM**

### Corona Gourmet Gathering

39th & Cambie Signature Kitchen Event *Complimentary*  
Let your taste buds travel to Mexico with Corona and Negra Modelo beers and delicious creations by Las Margaritas Restaurant.

**SUNDAY, DECEMBER 7 – 1:00 - 4:00 PM**

### Okanagan Springs Tasting

39th & Cambie Signature Kitchen Event *Complimentary*  
Refresh your senses with this lively tasting of Okanagan Springs beers and taste the winter chill! Appetizers will be served.

**THURSDAY, DECEMBER 11 – 5:00 - 7:00 PM**

### Discover Ganton & Larsen Prospect Winery

39th & Cambie Signature Kitchen Event *Complimentary*  
Sample the award-winning wines of Prospect Winery and discover your perfect holiday wine pairing!

**FRIDAY, DECEMBER 12 – 3:00 - 6:00 PM**

### The Flavours of Bacardi

39th & Cambie Signature Kitchen Event *Complimentary*  
Shake it up in style as the Bacardi ambassadors prepare some holiday rum cocktails and enjoy appetizers while you learn the new recipes.

**SATURDAY, DECEMBER 13 – 2:00 - 5:00 PM**

### Grey Goose Experience

39th & Cambie Signature Kitchen Event *Complimentary*  
Sip this premium French vodka alongside delicious hors d'oeuvres for an exquisite weekend experience. Listen in to CFUN 1410 AM's Kasey Wilson and Anthony Gismondi, who will be hosting their program live 12:00 - 1:00 p.m.!

**SUNDAY, DECEMBER 14 – 1:00 - 4:00 PM**

### Celebrate the Holidays with Yellow Tail

39th & Cambie Signature Kitchen Event *Complimentary*  
Taste a range of the colourful wines of [yellow tail] as you prepare for the holidays! Festive appetizers will be served.

**THURSDAY, DECEMBER 18 – 4:30 - 7:30 PM**

### Experience the Barossa with Peter Lehmann Wines

39th & Cambie Signature Kitchen Event *Complimentary*  
Australia's famed Barossa region comes to the Cambie kitchen. Taste an exceptional selection of Peter Lehmann and Waybridge wines along with perfectly paired hors d'oeuvres.

**FRIDAY, DECEMBER 19 – 3:00 - 6:00 PM**

**SATURDAY, DECEMBER 20 – 2:00 - 5:00 PM**

### A Taste of California with J. Lohr

39th & Cambie Signature Kitchen Event *Complimentary*  
Sample J. Lohr's classic Seven Oaks Cabernet Sauvignon, Riverstone Chardonnay and the Los Osos Merlot with complimentary appetizers for a great food and wine pairing experience. Listen in to CFUN 1410 AM's Kasey Wilson and Anthony Gismondi, who will be hosting their program live Saturday, 12:00 - 1:00 p.m.!

### Great Estates Icewine Martini Mixer

Treat yourself to a most delectable tasting of Canadian icewines and try them in Effen Vodka martinis – an original way to taste our country's "liquid gold"!

**FRIDAY, DECEMBER 19 – 2:00 - 6:00 PM** and

**SATURDAY, DECEMBER 20 – 2:00 - 6:00 PM**

Orchard Park Signature Kelowna *Complimentary*  
and Fort Street Signature Victoria *Complimentary*

**SUNDAY, DECEMBER 21 – 1:00 - 5:00 PM**

and **MONDAY, DECEMBER 22 – 2:00 - 6:00 PM**

39th & Cambie Signature Kitchen Event *Complimentary*

**TUESDAY, DECEMBER 23 – 2:00 - 6:00 PM**

### Invite the Tommasi Family to Dinner

39th & Cambie Signature Kitchen Event *Complimentary*  
Bring the Tommasi family of wines to your family dinner table this holiday season. Taste three wines from this premium Italian brand as you enjoy canapés provided by Glowbal Restaurant.

**TUESDAY, DECEMBER 30 – 1:00 - 5:00 PM**

### Make your New Years POP with Pommery!

39th & Cambie Signature Kitchen Event *Complimentary*  
Pommery Champagne adds luxury and versatility to your favourite parties! Sip on bubbly and enter to win a \$100 gift certificate to Glowbal Restaurant, the food provider for this event.



## JANUARY 2009

**TUESDAY, JANUARY 13 – SUNDAY, JANUARY 18**

*Multiple Events*

### Okanagan Icewine Festival

Experience winemakers' dinners, educational seminars and the signature Sun Peaks Progressive Tasting for a memorable weekend of local heritage.

Sun Peaks Resort, Toll free: 1-800-807-3257  
www.owfs.com

**WEDNESDAY, JANUARY 14 - SUNDAY, FEBRUARY 1**

### Dine Out Vancouver™ 2009

(At participating restaurants) Join the Facebook group or sign up for their e-mail List to keep on top of all the tasty upcoming Dine Out 2009 details. Visit the website for further details.  
www.tourismvancouver.com/visitors/dining/dine\_out\_vancouver

**THURSDAY, JANUARY 22 – 3:00 - 6:00 PM**

### Georges Duboeuf Hob Nob Launch

39th & Cambie Signature Kitchen Event *Complimentary*  
Be the first to taste the revered Georges Duboeuf brand's latest products, Hob Nob Shiraz and Hob Nob Pinot Noir and sample canapés.

**FRIDAY, JANUARY 23 - SATURDAY, JANUARY 24**

### 10th Annual Crab & Wine Days

Looking for a short winter wine holiday? Taste Mendocino is a three-weekend festival welcoming winter's Dungeness crab season. Look for cooking classes, tours, fishing excursions, dinners and a crab cake cook-off.

Pentecost Hall, Fort Bragg, Noyo Harbor, CA  
Tel.: 707-961-3463  
events@mccinc.org  
www.gomendo.com/

**FRIDAY, JANUARY 23 - SUNDAY, JANUARY 25**

*Multiple Events*

### Victoria Whisky Festival 2009

Hotel Grand Pacific, Victoria  
info@victoriawhiskyfestival.com  
www.victoriawhiskyfestival.com

**SUNDAY, JANUARY 25 – 7:00 PM**

### The Isle of Arran Distillery Dinner – Victoria Whisky Festival 2009 Event

The Hotel Grand Pacific's Executive Chef Rick Choy will pair exceptional local ingredients with single malts from the award-winning Arran Distillery.

The Mark Restaurant, Hotel Grand Pacific, Victoria  
Tel.: 604.617.5545  
marlee@bluenotewines.com

**SUNDAY, JANUARY 25 – 11:00 AM - 5:00 PM**

**MONDAY, JANUARY 26 – 10:00 AM - 5:00 PM**

### BC Foodservice Expo

More than 4,700 members from the local food, hospitality and beverage industries will participate in Western Canada's largest hospitality trade show.

Tickets \$10 online, \$25 at the door  
BC Place, Vancouver  
Toll free: 1-866-751-3833  
bguerin@crfa.ca  
www.crfa.ca/tradeshows/bcfse/

**MONDAY, JANUARY 26**

### Australian Wine Fair & Silent Auction

The Australian Wine Appreciation Society and Wine Australia will host the Australian Wine Fair on Australia Day.  
Tel.: 604-276-8541  
www.awas.ca

**MONDAY, JANUARY 26 – 6:30 - 9:30 PM**

### Authentic Italian Pasta-Making from La Quercia

Owner/Chef Adam Pegg of Kitsilano's La Quercia will demonstrate how to expertly prepare a menu including stuffed, hand made and dessert pasta and noodles paired with wine at the harvest table in the Gallery. Tickets \$95.00.

Quince Restaurant, Vancouver.  
Tel.: 604-731-4645  
info@quince.ca  
www.quince.ca

**SATURDAY, JANUARY 31 – 9:30 AM - 5:30 PM**

### Wine & Spirit Education Trust (WSET)

Foundation Course with James Cluer, MW  
BC Wine Information Centre, Penticton

Tel.: 604-922-4915  
james@finevintagetd.com  
www.finevintagetd.com

## FEBRUARY 2009

**DURING FEBRUARY**

### Unsung Heroes at Blue Water Café

The Blue Water Café offers diners the opportunity to experience new flavours – jellyfish, sardines, mackerel, to name a few – while reducing the pressure on stocks of more commonly consumed fish, like salmon and halibut.

Blue Water Café, Vancouver  
Tel.: 604-688-8078  
www.bluewatercafe.net

**WEDNESDAY, FEBRUARY 4 - FRIDAY, FEBRUARY 6**

### Washington Association of Wine Grape Growers Convention & Trade Show

Three Rivers Convention Center and Toyota Center, Kennewick, WA

Tel.: 509-782-8234  
www.wawgg.org  
www.vinevise.org

**WEDNESDAY, FEBRUARY 4 - SUNDAY, FEBRUARY 8**

### CFCC Lunar Chinese Festival

Ring in the Year of the Ox with a several-day long event culminating in a parade through Chinatown complete with fierce dragons, dancing lions and fireworks.

Pacific Coliseum, Vancouver  
Tel.: 604-273-1655  
www.cfccanada.org/events

**THURSDAY, FEBRUARY 5 – 4:00 - 6:00 PM**

### XOXO Wines Presents

39th & Cambie Signature Kitchen Event *Complimentary*  
Wine expert Sherry Adams leads a tasting of XOXO wines with appetizers from Sutton Place Fleuri Restaurant. You could also win a weekend at Sutton Place!

**FRIDAY, FEBRUARY 6 - SUNDAY, FEBRUARY 15**

### Vernon Winter Carnival 2009

Discover the best of Vernon during this week of fun, family-oriented festivities.  
www.vernonwintercarnival.com

**THURSDAY, FEBRUARY 12 – 3:00 - 6:00 PM**

### Shape Up in Style with Trapiche

39th & Cambie Signature Kitchen Event *Complimentary*  
Activate your New Year's resolution at this tasting of four Argentinean wines, and enter to win a pair of 2009 gym passes, courtesy of Philippe Dandurand Wines.

**TUESDAY, FEBRUARY 17 - MONDAY, MARCH 2**

### South American Wine Cruise (Carnival Cruises)

This 14-day Cape Horn cruise calls in Argentina, Chile and Uruguay. Passengers can head to Uruguay's pioneering Juanico winery to taste signature wines.

Toll free: 1-800-227-6482  
www.carnival.com

**TUESDAY, FEBRUARY 17 - TUESDAY, MAY 26**

15 weeks, 6:30 – 9:30 pm every Tuesday evening

### Wine & Spirit Education Trust (WSET) Advanced Course with James Cluer, MW

Landmark Technology Centre, Kelowna  
Tel.: 866-379-4915  
sondra@finevintagetd.com  
www.finevintagetd.com

**FRIDAY, FEBRUARY 20 - SUNDAY, FEBRUARY 22**

### 31st Annual Newport Seafood & Wine Festival

Sip on Oregon Pinot and Cabernet Sauvignon and enjoy Oregon's local seafood dishes. Must be 21 years or older to attend.

Newport Marina, South Beach, OR  
Toll free: 1-800-262-7844  
www.seafoodandwine.com.

**SUNDAY, FEBRUARY 22**

### The Great 99s Gala Dinner

The Australian Wine Appreciation Society will offer fantastic wines from their cellar, all from the superb 1999 vintage.

Quattro Restaurant, Vancouver  
Tel.: 604-276-8541  
www.awas.ca

**SATURDAY, FEBRUARY 28 – 2:00 - 5:00 PM**

### Sonora Ranch Recipe Contest Cook-Off

39th & Cambie Signature Kitchen Event *Complimentary*  
A renowned local chef visits the Cambie kitchen to prepare the winning recipe from Sonora Ranch's January contest sampled with Sonora Ranch wine pairings.

## ONGOING

**WINTER 2009**

### Culinary Arts & Understanding Wine UBC Continuing Studies Courses

Discover your inner gourmand with courses offered in early 2009 including The Art of Wine Tasting, Wines of the New World and Introduction to Spirits.

Tel.: 604-822-0800  
language.programs@ubc.ca  
www.languages.ubc.ca (click on "Understanding Wine" or "Culinary Arts" in the sidebar)

*All information detailed above is accurate at time of publishing. Check www.bcliquorstores.com for the latest updates on all tastings at BC Liquor Stores. The 39th & Cambie Signature BC Liquor Store is located at 5555 Cambie Street, Vancouver (604-660-9463). For further details on events outside BC Liquor Stores, please use the listed contact information. Please note: only those events marked as complimentary are free of charge.*

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