

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

GET GROWING!

GRAPE FUN

The 33rd Vancouver Playhouse International Wine Festival 8

THE COCKTAIL KITCHEN

Pairing cocktails with cuisine 28

SALMON, BC'S TREASURE

New ways to enjoy BC's signature seafood 82

SAY "I DO" TO A GREENER PLANET

Hold an eco-conscious wedding 98



OVER 40 NEW RECIPES INSIDE



unplugged.

TASTE

BC LIQUORSTORES®



22

FOCUS ON THE WINE FESTIVAL

- 4 **VIVA SPANISH VINO!**
90 point wines of Spain
- 8 **GRAPE FUN**
the 33rd Vancouver Playhouse International Wine Festival
- 12 **TAPAS!**
small bites, big taste
- 18 **SHERRY, PORT, MADEIRA ET AL**
the story of fortified wines
- 22 **ASPARAGUS BY THE BUNDLE**
savour the subtle flavour
- 27 **HOT**
spring's most wanted
- 28 **THE COCKTAIL KITCHEN**
pairing cuisine and cocktails
- 32 **RISOTTO THREE WAYS**
seasonal variations
- 36 **RHUBARB, BACKYARD BOUNTY**
add to your rhubarb repertoire
- 40 **SIGNATURE SELECTIONS**
Barb Philip, Master of Wine Recommends:
European Blends

- 45 **NEW**
brand new this spring
- 46 **SPRING ENTERTAINING, CHIC AND SIMPLE**
goodbye winter blues
- 50 **A SPIRITED HISTORY: PART 3**
distilling in Canada
- 54 **THE BERRY BEST**
strawberry delights
- 59 **CONSULTANT'S CHOICE**
- 60 **BAR STAR: TREVOR KALLIES FROM THE NEW OXFORD**
truly educational
- 64 **A TASTE OF TEQUILA**
beyond the margarita
- 66 **NEW ZEALAND SAUVIGNON BLANC**
spring in a glass
- 71 **FLAVOURS**
of spring
- 72 **SPRING CHICKEN**
revamp a dinner staple

- 78 **ORU PAN-ASIAN CUISINE**
the pride of the Fairmont Pacific Rim

FOCUS ON BEAUTIFUL BC

- 84 **SALMON, BC'S TREASURE**
showcasing our waters
- 88 **A TOAST TO SPRING WITH BC WINES**
delicious, light and invigorating
- 92 **BC SPOT PRAWNS, SPOT ON**
locally delicious
- 96 **CEDARCREEK ESTATE WINERY**
25 years of Okanagan terroir
- 100 **SAY "I DO" TO A GREENER PLANET**
go green on your big day
- 104 **ROLL INTO SPRING**
it's a wrap!
- 108 **ASK AN EXPERT**



64

- 110 **EASTER DESSERTS**
sweet treats
- 114 **RHYMES WITH ORANGE**
and tastes delicious!
- 118 **VERY SPECIAL EVENTS**
- 120 **RECIPES**



92



COVER



TORO SABOR REAL
Spain \$16.99 144485

This deep, ruby coloured wine offers an open bouquet of crushed rock, spice box, lavender and black cherry. The palate is warm with smoky hints, full-bodied, round and plush with sweet fruit flavours. Enjoy this treat with grilled meats.

#1 LUXURY TEQUILA IN MEXICO*



NEW LOOK. SAME UNPARALLELED TASTE.

* Source: Nielson Mexico Sept'10 based in Value © Diageo Canada Inc. 2011. All rights reserved. Tous droits réservés.

Discover Tequila at www.donjulio.com

For product availability please visit beliquorstores.com

Please Drink Responsibly

Visit www.bcliquorstores.com to locate any product sold at BC Liquor Stores and for current pricing information.

OUR SYMBOLS



EDITOR-IN-CHIEF

Paulette Parry

MANAGING EDITOR | ART DIRECTOR

Pauline White

EDITOR | ADVERTISING CONTACT

Lavaughn Larson
604-252-3094

GRAPHIC DESIGNER

Deborah Burns Johnson, CGD

PRODUCT CONSULTANT

Cindy Gray

ADVERTISING ARTWORK

SUBMISSION CONTACT

Diane Smallwood
604-252-2904

ASSISTANT EDITOR

Susie Knight

PHOTOGRAPHY

Ken Mayer Studios

FOOD STYLISTS

Nathan Fong
Lawren Moneta
Jennifer Stamper
Murray Bancroft

PRINTER

Mitchell Press

Prices are subject to change without notice. Prices include applicable taxes. In the event of any error or omission published in this magazine, the product description and display price in the liquor store will prevail. Products in this publication will be available as of March 2011. Quantities may be limited. Items with very limited quantities are distributed only to Signature BC Liquor Stores.

Head Office: 2625 Rupert Street,
Vancouver, BC V5M 3T5
Phone 604-252-3000 • Fax 604-252-3099
Email taste.magazine@bcliquorstores.com

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliquorstores.com



TASTE magazine is printed on 30 percent recycled paper using 100 percent vegetable ink.

THIS ISSUE'S CONTRIBUTORS



JOANNE SASVARI

Joanne Sasvari is a Vancouver-based writer who covers fashion, travel, food and drink and lifestyle. She writes the weekly "In Good Spirits" column for *The Vancouver Sun*, is the BC Chair of the Travel Media Association and author

of the book *Paprika: A Spicy Memoir from Hungary* (CanWest Books, 2006).

JUDITH LANE

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



JAMES NEVISON

James Nevison is an award-winning wine writer and educator, and the co-founder of HALFAGLASS. He is the wine columnist for *The Province*, where his wine column "The Wine Guy" appears each Thursday. James is the co-author of six national best-selling books on wine, and his next publication *Had a Glass: Top 100 Wines for 2012 Under \$20* is scheduled to be released this Fall.



KASEY WILSON

Kasey Wilson is an award-winning Vancouver-based food and travel writer and broadcaster. She is food editor of *Wine Access* magazine and editor of *Best Places Vancouver*. Her articles have appeared in *National Geographic Traveler*, *Bon Appétit* and

Gastronomica. The author of eight non-fiction books, Kasey is a member of the Society of American Travel Writers and the Association of Food Journalists.



RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. Rhys is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website www.rhyspender.com. He is a regular contributor to *Wine Access*,

Montecristo and *Savour*. In 2008 Rhys was named as one of the "Top 40 Foodies Under 40" in Western Canada by *Western Living* magazine.

CAROLYN EVANS-HAMMOND

Best-selling author, seasoned journalist and UK-educated sommelier Carolyn Evans-Hammond makes wine accessible with her witty and light approach to the topic. Her latest book, *Good Better Best Wines*, ranks North America's most popular wines and quickly soared to #1 wine guide on Amazon.ca. Internationally recognized, Carolyn catalogues her work at www.wine-tribune.com.



JAMES CLUER

James Cluer is a Master of Wine. He runs Fine Vintage Ltd., a company that offers instruction in the prestigious Wine and Spirit Education Trust (WSET) wine courses. He also publishes *James Cluer Selects*, a monthly ezine of wine recommendations. James is one of the world's leading wine consultants whose clients include airlines, cruise lines and luxury hotel groups.



BARBARA PHILIP

Barbara Philip, Master of Wine, is the Portfolio Manager responsible for selecting European wines for BC Liquor Stores. Barbara has a long history working as a sommelier and wine educator and in 2007 became the first Western Canadian

to achieve the Master of Wine designation. Barbara also works as a freelance lecturer, radio columnist and wine judge with her company Barbarian Wine Consulting.



LAUREN MOTE

An award-winning mixologist, certified sommelier and niche-beverage consultant, Lauren Mote has assisted in the development of bar menus for Le Select Bistro in Toronto and Lumière, Goldfish Pacific Kitchen, Hawksworth

Catering and Chow Restaurant in Vancouver. Also an accomplished food, beverage and lifestyle writer, you can currently find Lauren's healthy cocktail program and huge collection of homemade bitters at The Refinery on Granville Street in Vancouver.

BRUCE STEPHEN

Bruce Stephen is a Vancouver-based sommelier, journalist, consultant and wine judge. He has cultivated his knowledge and passion for food and wine over 25 years in senior management positions with hospitality leaders like The Four Seasons Hotels and Resorts and Park Hyatt Hotels. Bruce has contributed to the *North Shore Outlook*, *Indulge*, *Friday News Magazine*, *Wine Access* and *Western Living Magazine*.





VIVA
90 POINT WINES OF SPAIN
SPANISH
VINO!

Pop Quiz: How many wine regions in Spain can you name? Rioja is likely the first that jumps to mind, as it's long been the country's most famous vineyard locale and world-renowned arbiter of top drop Tempranillo. Then there's Jerez, home to soleras and sherry. Oh, and don't forget Penedès, Spain's epicentre of bubbly that continues to create a global supply of effervescent cava.

Amazingly, in just these three regions, we've covered the wine basics, going from reds and whites to fortified wines right on through to sparkling, without crossing any national boundaries. And we're just getting started! The diversity of Spanish wine is fantastic, but arguably it doesn't quite get the same attention of the grand *appellations* and demarcated *denominaciones* of Spain's fellow Old World bastions of France and Italy. However, the broad range shouldn't come as a surprise. After all, Spain has more land devoted to vineyards than any other in the world.

In fact there are nearly 70 designated wine regions in Spain, which officially bear the labels *Denominación de Origen Calificada* or *Denominación de Origen* (DOCa or DO). So, while Rioja will always be synonymous with Tempranillo, it's not altogether surprising to find the grape thriving in other regions of Spain as well. Head west from Rioja and you'll eventually land in the brown, chalky soils of Ribera del Duero. Here Tempranillo is commonly known as Tinta del País or

Tinto Fino, but it's the same grape and remains the driving force behind the region's robust reds.

Keep the course and continue following the Duero river towards Portugal and you'll encounter the windswept, small town-dotted DO of Toro, another historical wine region that has recently enjoyed significant critical attention and acclaim. Toro's wineries rely on Tinta de Toro – a localized mutation of Tempranillo – as the backbone to their reds, which are typically more ripe, rich and full-bodied compared to the wines

PRIORAT, ALONG WITH THE LARGER SURROUNDING AREA OF MONTSANT, HAS QUICKLY GONE FROM OBSCURITY TO FASHIONABLE WINE COUNTRY.

from northerly Rioja.

But it's not all reds and Tempranillo in Spain, as a jaunt north into the region of Rías Baixas highlights. Albariño, a white grape with small, sweet berries, thrives on the rugged Atlantic coastline in Galicia, producing an intensely floral and fruity white of sophisticated elegance that coincidentally pairs swimmingly well with fish and seafood.

Trekking back inland leads to DO Bierzo in the province of León. Bierzo is another up-and-coming Spanish wine region, its rising popularity mostly attributable to the Mencía grape, an early ripening red that tends to produce complex, mouth-watering wines with lower alcohol levels, making Mencía food-friendly and food versatile.

Following the Spanish sun south leads to Andalucía's Montilla-Moriles. Like Jerez, this is a region known for its aperitif and dessert-style wines, and the wines of the *Denominación* follow the classification system used by sherry, its more famous cousin.

Skipping back across the peninsula to Catalonia leads to another region on the rise. Priorat, along with the larger surrounding area of Montsant, has quickly gone from obscurity to fashionable wine country, with wine enthusiasts and collectors especially fawning over the powerful wines originating from the rugged, slate-imbued *llicorella* soils of Priorat. Garnacha and Cariñena are the grape mainstays and may be blended with international cultivars such as Cabernet Sauvignon and Merlot.

This brings us to 10 Spanish regions and – though we're just getting started – already a gamut of grapes and a cellar full of different wine styles. The wines of Spain cover a huge spectrum and undoubtedly, forthcoming years will see other Spanish regions rise to prominence. But even if a wine tour of Spain isn't immediately foreseeable, a closer look at the bottles lining the Spanish wine section will still lead you on a tasty trip around the country.

The wines that accompany this article have two things in common. One, their widely-planted and microclimate-rich country of origin and two, the fact that they have each been rated 90 points or higher by international wine reviewers.

Find us in **facebook**

and lose yourself in Spain. Enter at facebook.com/freixenetCA and you could win 1 of 4 trips to Barcelona, Spain and/ or 1 of 450 bouquets of white roses.
Grand Prizes: Contest starts on January 1, 2011 and ends on June 30, 2011. Secondary Prizes: Contest starts on January 1, 2011 and ends on December 31, 2011.



Wonderfully Unexpected

Enter a world where life is toasted from the composure of tradition. From a land where every bottle awakes to the melody of a celebration. Where nothing is cared for more than the very art of living itself. Find yourself in that perfect place between reason and passion.

Freixenet
Barcelona since 1861





Viva Spanish Vino! 90 Point Wines of Spain



The striking Bodegas Ysios Winery in Laguardia, Spain, designed by architect Santiago Calatrava.

2019
VPIWF



LOS 800 PRIORAT

Spain **\$28.99** 525303
This is a mouthfilling blend of 50 percent Garnacha, 30 percent Cariñena, 10 percent Syrah and 10 percent Cabernet Sauvignon that brings aromas of anise, smoke and cherry with sweet fruit up front and a fresh, lingering cedar and spice finish.



MARQUÉS DE RISCAL RIOJA RESERVA

Spain **\$28.00** 214817
A granddaddy bodega of La Rioja, Marqués de Riscal represents with their classic Reserva. It bests the regulations by staying in American oak barrels for a whopping 26 months. Cigar box, lifted berry aromatics and a pleasant earthiness bolster this supple yet fresh balanced red.



BURGANS ALBARIÑO

Spain **\$24.96** 226795
A solid introduction to the Albariño grape and the assertive elegance found in northwestern Spanish whites, Burgans bristles with an intriguing mix of floral and citrus notes and a freshness that cries out for a plate of fresh-shucked oysters with a simple squeeze of lemon.



CODORNÍU SELECCIÓN RAVENTOS BRUT

Spain **\$17.99** 521773
This sparkling cuvée was traditionally set aside only for the winery-founding Raventos family. However, on the occasion of Codorníu's 125th anniversary this elegant, fruity and toasty sparkling Chardonnay, Xarel-lo and Macabeo blend was made available to every wine drinker!



BARCELO VIÑA MAYOR RESERVA

Spain **\$28.99** 472654
In Spain the "Reserva" label brings real credence, mandating at least three years' aging with a minimum of 12 months in oak barrels. Hence the comparatively older vintage of Viña Mayor that's currently available. It's a fine testament to Tempranillo, with rich plum, blackberry and a luxuriously smooth finish.



EVOHÉ GARNACHA

Spain **\$17.94** 664367
Grapes from ancient Garnacha vines growing in a remote corner of Aragon are the secret to this vibrant, unoaked red that bursts forth with black cherry and blackberry fruit. A solid food wine, it is a great partner to roast meats.



THE VANCOUVER PLAYHOUSE
INTERNATIONAL WINE FESTIVAL

GRAPE *fun!*



THE 2011 GLOBAL FOCUS IS ON FORTIFIED WINES, INCLUDING SHERRY FROM SPAIN, PORT AND MADEIRA FROM PORTUGAL AND FORTIFIED WINES FROM FRANCE, AUSTRALIA AND CALIFORNIA.

You don't have to book a flight to sip a sensuous red or white from Spain's wine frontiers. For seven days beginning March 28th, ambitious winemakers and the finest wines from Spain will attract aficionados to the Vancouver Playhouse International Wine Festival. As the country with the world's largest vineyard acreage, Spain has emerged internationally as a producer of an extraordinary range of wines of quality and character and has been chosen as this year's festival Theme Region. Fourteen other countries, including Australia, Argentina, Chile, France, Italy, South Africa, Portugal and of course Canada, also showcase their wines.

The 2011 Global Focus is on fortified wines, including sherry from Spain, port and Madeira from Portugal and fortified wines from France, Australia and California. Under the guidance of sommeliers, guests can sample 42 different fortified wines from around the world in the International Tasting Room. There's also a spotlight on Grenache, the low-profile grape which may be the world's most widely planted and at the same time underestimated, varietal.

First held in 1979, the Festival bills itself as "one of the biggest and oldest wine festival events in the world" and attracts some of the most knowledgeable consumers. It's produced by the Vancouver Playhouse International Wine Society. Since its inception, the informative and entertaining festival

has donated more than \$7.2 million to the Vancouver Playhouse Theatre. This year, the Festival will draw more than 25,000 attendees to tastings, seminars, exclusive private dinners, luncheons and brunches where they will meet local celebrity chefs and world wine luminaries including Miguel Torres and Telmo Rodriguez.

After spending a year traveling to festivals in the United States, Spain, Portugal, Chile and New Zealand, Harry Hertscheg, the peripatetic executive director of the Society, is more than ready for the event. As Hertscheg states, "30,000 bottles of 1,650 selected wines by 176 wineries from 15 countries in 62 events at 33 venues over seven days with the support of 400 volunteers, 70 sponsors/partners, 45 wine agencies and 14 consulates. In short," says Hertscheg, "I feel like I'm organizing 62 weddings at once."

For Hertscheg, the Vancouver Playhouse International Wine Festival and each year's theme region have to become dance partners. They both have to tango to make it work. Last year Argentina was one of the theme regions. The 2010 "theme region dance" began in Fall 2007, when the Argentine Trade Commissioner enquired about theme participation. Hertscheg responded with the festival terms of engagement and an invitation to be a 2010 theme region along with New Zealand. (Italy was the theme in 2008 and British Columbia was honoured with that position in

2009). Argentina paired well with the proposed global focus and received a nod from the Planning and Winery Selection Committees. The Trade Commissioner confirmed Argentina's intent to participate in the spring of 2008. The Festival's Board of Directors then formally approved the choice. The Wines of Argentina organization approved the major marketing initiative and plans and budgets were finalized in early 2009. "And then," says Hertscheg, "We spend the next year dancing the organizing tango."

It's the same process for all regions and countries. Regardless of theme, wineries must submit an application. Last year over 270 wineries applied for the 2010 Festival, of which only 197 were selected. That's all there was room for. Most wine shows in the world sell booths and allow the agency, distributor or winery to bring in any wines they like. However, all the wineries and wines at the Playhouse Wine Festival compete for the available space and are chosen based on stated criteria. The wineries and the Tasting Room wines are approved by the Winery Selection Committee, chaired by John Schreiner, Canada's most prolific author of wine books. Special event wines are selected by a combination of the appointed Event Chairs and the Festival Winery Selection Committee.

The events range in price from \$40 for the low-key, but always entertaining (and usually sold-out) "25 Wines Under



THE
SHORECLUB
SEAFOOD STEAK COCKTAILS

PRESENTS

VANCOUVER PLAYHOUSE INTERNATIONAL WINE FESTIVAL



Mar 28 - Apr 3, 2011



Regional Theme

WINES 
from SPAIN

Global Focus
Fortified Wine

**TICKETS STILL
AVAILABLE**

Event, Ticket &
Travel Information
PlayhouseWinefest.com

 **GOLDCORP**
presents

BACCHANALIA GALA
Dinner + Auction
March 29, 2011



GET HOME SAFE
Make it Part of the Plan

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

THE VANCOUVER SUN
SERIOUSLY WESTCOAST

WINEACCESS
Canada's Wine Magazine • wineaccess.com

Vancouver
MAGAZINE



A fundraiser for the
 **VANCOUVER
PLAYHOUSE**
THEATRE COMPANY



\$25” event (Wednesday, March 30th) to the high-rolling \$475 “Bacchanalia Gala and Auction” on Tuesday, March 29th. Wine minglers include the popular “California Cruisin” in the hip Canvas Lounge and Gallery on Wednesday, March 30th (\$59), a celebration of bubbles from “Champagne to Sekt, Prosecco to Cava” on Saturday, April 2nd and “Cinq-a-Sept: The French Aperitif” on Saturday, April 2nd (\$59) featuring French sparkling, still and fortified wines with inspired bites and a live DJ.

The International Festival Tastings might be the best wine tasting deal. Held in the Vancouver Convention Centre East on Thursday, Friday and Saturday nights, guests pay \$95 (or \$85 each for groups of more than eight) for the privilege of sampling from 760 wines provided by 176 international producers which includes bread and other petite food bites.

An on-site BC Liquor Store is more than convenient when a Tasting Room sample winds up being a “must-have.”

BC Liquor Store services at the Festival include a free bottle check, or if patrons prefer, shipping their amazing Wine Festival purchases free-of-charge to any local BC Liquor Store for later pick-up.

A good place to learn about the theme country’s offerings is at the “Spain – Everything Under the Sun” event on Tuesday, March 29th. Held at the Vancouver Art Gallery, this event gives consumers an opportunity to connect with the winemakers behind the labels and nibble on Mediterranean-inspired tapas. At the “*Caballeros del Vino*” tasting on Friday, April 1st, attendees are able to partake in rare “face time” with Spain’s most well-known proprietors, CEOs and superstar winemakers – Alvaro Palacios, Telmo Rodriguez and Felipe González-Gordon, among others.

To finally understand how a Torres Gran Coronas from Penedès bested top Bordeaux in a blind tasting, Festival patrons can meet the thoughtful and elegant winemaker

Miguel A. Torres at “Spanish Legend: An Evening with Miguel Torres” on Wednesday, March 30th. This spectacular event is hosted by Vancouver’s famed Boneta Restaurant, with Chef Jeremie Bastien preparing a perfect pairing dinner.

Hard-core connoisseurs will not want to miss two events featuring the wines of Vega Sicilia. The rarest and most expensive of the two is a \$325 vertical tasting on Wednesday, March 30th, covering the past five decades and highlighting the winery’s Único label conducted by proprietor Pablo Álvarez. “Vega Sicilia at West Restaurant” on Wednesday, March 30th (\$220) will be a passionate harmonization of this illustrious winery’s classic wines paired with Executive chef David Gunawan’s modern cooking.

The Wine Festival’s Global Focus is an informative and educational opportunity for guests, as it always features a misunderstood wine category that interests sommeliers, buyers and media. This year that focus is on fortified wines. Learn the art of pairing famed Spanish fortified wines with artisanal cheeses of Spain at “A Whammy of *Umami*” on Thursday, March 31st. Held at the Vancouver Convention Centre, the spotlight of this event will be on enhancing the natural, inherent umami of sherry and Montilla with fine cheeses from Vancouver’s *les amis du FROMAGE*. Says Hertscheg playfully, “After this year’s festival, we hope wine drinkers won’t be so mortified about fortified.”

The 2011 Festival begins on March 28th and runs until April 3rd. For more information, visit: www.playhousewinefest.com



TAPAS!

SMALL BITES, BIG TASTE

PATATAS BRAVAS

EL TAPEO OR “TAPAS BARHOPPING,” IS A WONDERFUL, WANDERING TRADITION THAT BRINGS WHOLE NEIGHBOURHOODS IN SPAIN OUT ONTO THE STREETS TO MINGLE.

The term tapas evolved from the Spanish verb *tapar*, “to cover.” This is a reference to the historical practice of using a slice of cheese or ham to cover a glass of sherry to protect it from interloping fruit flies in hot Andalusian bars. From these modest beginnings came the tradition of serving small portions of bar food free with a glass of beer, wine or sherry.

El tapeo or “tapas barhopping,” is a wonderful, wandering tradition that brings whole neighbourhoods in Spain out onto the streets to mingle, gossip, stroll and to have a drink or two with their beloved tapas. Tapas-style dining is not just to be enjoyed in restaurants. Armed with these recipes you can start a tapas tradition of your own!



HAM CROQUETTES (CROQUETES DE JAMÓN)



WÓDKA POLSKA

www.truthinvodka.com



ALWAYS
TAKE YOUR
BEST SHOT.

AVAILABLE AT YOUR NEAREST BC LIQUOR STORE.

PLEASE ENJOY SOBIESKI RESPONSIBLY. SOBIESKI® VODKA, 40% ALC./VOL. (80 PROOF). PRODUCT OF POLAND. ©2010 IMPORTED BY IMPERIAL BRANDS, INC., PALM BEACH GARDENS, FL



Tapas! Small Bites, Big Taste

PAIRS WITH CLAMS AND HAM IN SPICY GARLIC SAUCE
(ALMEJAS CON JAMÓN)



SILENI CELLAR SELECTION PINOT GRIS
New Zealand **\$16.99** 658336
Sileni Cellar Selection Pinot Gris displays classic characteristics of the variety with peach, blanched almond and a touch of lime in a fresh, off-dry palate. Enjoy this delicious wine with spicy fare such as chili-sauced tapas.



SEGURA VIUDAS BRUT ROSÉ
Spain **\$15.99** 5835
This off-dry sparkling Spanish rosé gives up fresh, yeasty, red fruit aromas of raspberry and currant. The palate is delicate and crisp, with cherry notes on the long finish. A great wine to toast the arrival of patio season!



MARQUÉS DE CÁCERES RIOJA ROSADO
Spain **\$15.99** 361188
This refreshingly dry rosé offers a bouquet of rose and cherry with crisp, bright, fruity flavours of strawberry and raspberry. This wine makes an enjoyable aperitif or a wonderful companion to spicy tapas.

PAIRS WITH PATATAS BRAVAS



XANADU NEXT OF KIN CABERNET SAUVIGNON
Australia **\$15.99** 181610
This Cabernet Sauvignon delivers a generous bouquet of cedar, coffee and cassis, with spicy plum, herbal and olive flavours on the warm palate. A very enjoyable wine with *Patatas Bravas!*



CASTILLO DE ALMANSA RESERVA
Spain **\$12.99** 270363
Castillo de Almansa Reserva shows consistent good value offering aromas of black cherry touched with licorice and a medium-bodied, supple-textured palate with soft spice and plum. Easygoing and food-friendly with a variety of tapas.



CLAMS AND HAM IN SPICY GARLIC SAUCE (ALMEJAS CON JAMÓN)

2019
VPIWF

BUSHMILLS

SINCE WAY BACK

The BUSHMILLS and SINCE WAY BACK words and associated logos are trade marks. © The Old Bushmills Distillery Co., Limited 2009



SHARED AMONG FRIENDS

BUSHMILLS

Grant to Distill
SINCE 1608

Made in Bushmills village, Co. Antrim. Grant to Distill 1608



Tapas! Small Bites, Big Taste



2019
VPIWF

MUSHROOMS IN PARSLEY SAUCE (*CHAMPIÑONES EN SALSA VERDE*)

PAIRS WITH MUSHROOMS IN PARSLEY SAUCE (*CHAMPIÑONES EN SALSA VERDE*)

PAIRS WITH HAM CROQUETTES (*CROQUETES DE JAMÓN*)



**DRATHEN RIESLING
BERNKASTEL**

Germany **\$13.00** 220699
Drathen Riesling offers pretty aromas of white flowers, mineral and baked apple and a palate of delicate, sweet, lively flavours with refreshingly low alcohol, making it an ideal spring afternoon wine. Pairs nicely with spicy foods and appetizers.



ALVEAR FINO

Spain **\$14.49** 112771
This fino sherry has very delicate salty and earthy aromas with crisp, dry, slightly bitter nutty almond flavours on the finish. Its dry style makes it ideal for food pairings such as olive plates, spicy tapas and ham.



**TORRES CORONAS
CATALUNYA TEMPRANILLO**

Spain **\$14.99** 29728
Torres Coronas provides consistent, food-friendly value with their Catalunya Tempranillo. The palate is medium-bodied, supple and spicy with fine, firm tannins. With its dark cherry, leafy herbs and wafts of smoke flavours, it's enjoyable with ham croquettes.

SHERRY, PORT, MADEIRA ET AL



THE STORY OF FORTIFIED WINES

Wine fashion can change pretty quickly. It wasn't so long ago that fortified wines dominated the shelves and consumers were fascinated by port and sherry. Portugal and Spain aside, in the early days the Australian and South African wine industries mainly produced fortified wines and it used to be quite common to order a pint of port in a pub in England. Times have changed. Per capita consumption of these stronger, more alcoholic wines has declined in many of their traditional markets because people are, apparently, eating fewer desserts, which typically accompany these undervalued treasures.

Port, sherry, Madeira and the French *vin doux naturels* have, for the most part, an image problem. They're what our parents drank or what our parents' parents drank. For the modern day hipster, that's a hard image to shake.

Truth be told, fortified wines can be some of the very best quality wines in the world. They come in a vast range of styles, suitable for drinking before a meal in some cases, occasionally during a meal and definitely at the meal's end. And what an ending they can be! There is nothing like a sweet dessert with a great vintage port, an old Madeira or a Muscat de Beaumes de Venise, the wine that is liquid romance. In wine, you could say that Bacchus saved the best for last.

The production methods for fortifieds are often so intricate that they make a regular winemaker's job look like child's play. Fortified wines are also typically very consistent in style and quality, due to the fact that a large number of them are multi-vintage blends, eliminating the inconsistency of single vintage wines. Best of all, because most fortifieds are battling that image problem, they're great value. The deals are unbelievable.

Next time you're buying wine, remember to pick up some fortified wines and start becoming a trendsetter yourself. Here are some favourites.

LATE BOTTLED VINTAGE PORT

For a more classic style of port, you simply can't beat a late bottled vintage for value. These usually cost under \$35 and are a brilliant alternative to the much more expensive vintage ports. They are dark in colour, heady on the nose with sweet black fruits, pepper and chocolate aromas. They explode on the palate with rich, concentrated fruit, layers of dense, sweet Christmas cake flavours and a slightly fiery kick on the finish. Tawny and typical late bottled vintage ports don't need decanting. They can be served straight from the bottle and they keep quite well for a week or so after opening. If you really want to be a hero at a party be the one



BLANDY'S DUKE OF CLARENCE MADEIRA
Portugal **\$27.49** 280982

This Madeira has a pleasant burnt aroma to the nose with flavours of dried fruits. It will keep well for some time after you've cracked the seal.



GONZALEZ BYASS TIO PEPE FINO SHERRY

Spain **\$21.99** 242669

Uncle Pepe is the major fino brand worldwide. It is pale lemon in colour with a unique salty tang, citrus nose and a bone dry, super crisp palate.



GONZALEZ BYASS NUTTY SOLERA OLOROSO SHERRY

Spain **\$16.99** 35204

Enjoy the nutty aromas and flavours of grilled meats and toffee in this sherry. Unlike a fino, this oloroso-style can be left open for some time without risk of spoilage.

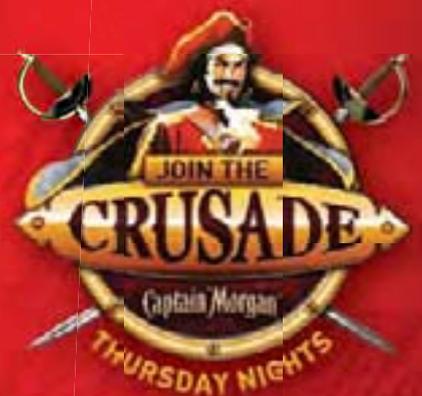




WHY NOT GRAB A

CAPTAIN & COLA TONIGHT

JOIN THE CREW AT
[FACEBOOK.COM/CAPTAINMORGANCANADA](https://www.facebook.com/captainmorgancanada)



PARTY RESPONSIBLY - CAPTAIN'S ORDERS

© Diageo Canada Inc. 2011. All rights reserved. Tous droits réservés.

to bring the port and then captivate your audience with tales of how they sometimes use dynamite to blow holes in the Douro's hard granitic schist soils in order to plant a new vine and how real foot-stomping of grapes still happens at the finest estates.

SHERRY

Admittedly, sherry is more challenging because not only is there such a wide range but because there's also a very distinctive taste to each style. The Spanish love their fino sherry, which is a pale white wine colour with a distinctive salty tang to the citrusy aromas and flavours. Fino is the quintessential aperitif, best served well-chilled accompanied by green olives and some salty ham and cheese, also known as tapas.

Oloroso sherries have more mass appeal. In some ways they're similar to tawny port, although the aromas can have a distinct nutty character. Olorosos do come in various styles, from dryish to sweet, so experiment and find one that suits your taste.

It would be hard to argue with the contention that sherry is the most elaborate and difficult wine to make. There are so many terroir factors that are integral to its production, such as the bright, white, chalky *albariza* soils and the indigenous yeast that creates the thick flor that settles on top of the fino in the barrel, both protecting it from oxidation and imparting unique aromas and flavours as it moves through the solera aging system.

MADEIRA

Then there is Madeira, a wine with the longest aging potential in the world. Madeira is a small island off the coast of Portugal that has a long history of wine production. Originally sailors stopped by the island and loaded barrels of Madeira onto their ships for ballast. When they arrived at their destination, having crossed the equator, they discovered that the wine actually tasted better. They soon realized that it was the effect of the wine getting "cooked" during the journey. And so the estufagem system of maturation was born, which means that all Madeira is subjected to intense heat during production. If you ever see an old vintage Madeira, be sure to buy it. They're often reasonably priced and are unique wines.

VINS DOUX NATURELS

But some favourite fortified wines are the French *vins doux naturels*, often made from Muscat or Grenache grapes. A Muscat de Beaugues de Venise is simply exquisite, replete with its exotic, tropical fruit and floral nose and flavours of apricots and honey on the palate. This Muscat comes from the southern Rhône Valley and is the perfect partner for a cheesecake or tropical fruit cake.

Other great fortified wines from France, like Banyuls or Maury, could be mistaken for port. The Australian liqueur Muscats can be great too. The retail price of wine is closely linked to the supply and demand. Today, you can take advantage of some phenomenal pricing on many fortified wines and discover a whole new world of flavours.



DOW'S LATE BOTTLED VINTAGE PORT

Portugal **\$24.99** 533364
With its rich chocolate and raisin flavours, full-bodied style and sweetness on the finish, this LBV port is an amazing value for money!



GRAHAM'S 10 YEAR OLD TAWNY PORT

Portugal **\$39.99** 206508
A port featuring flavours of toffee, nuts and sweet spices leading to a palate with barely a trace of tannin, it's the epitome of smooth.



FONSECA VINTAGE PORT

Portugal **\$131.99** 684266
Young vintage port should be matured for at least 10 years to allow the complexity of the wine to develop and the tannins to soften. However, this does not mean they are not delicious when young as well.





ASPARAGUS

BY THE BUNDLE

Nothing says spring like fresh asparagus. The tender green shoots are a delicate addition to any menu.

Of course, this vegetable is delicious simply steamed or grilled with a little butter or lemon juice, but it also lends itself well to other, more elaborate, preparations. Not only can the subtle, unique flavour of asparagus be complemented with a little salty prosciutto and creamy béchamel, as in our White Asparagus Cannelloni, but its long, slender shape can be a creative inspiration. In our beef asparagus rolls, bright green stalks are easily rolled, sliced, grilled and served with a teriyaki sauce. Blanched, chopped and tossed in fritter batter, asparagus keeps its fresh bite and becomes a delectable snack or a casual springtime appetizer.



ASPARAGUS FRITTERS

PAIRS WITH ASPARAGUS FRITTERS



RUFFINO ORVIETO CLASSICO

Italy **\$13.99** 31062

This reliable value from Ruffino is fragrant and fresh with delicate flower, green apple, almond and Greengage plum flavours and gorgeous sweet-tinged spicy notes. A versatile, easy sipper to pairs with the Asparagus Fritters.



CHÂTEAU DE SANCERRE

France **\$29.00** 164582

This wonderful white from France features floral accents with smoky, flinty touches and a crisp, fresh palate of grapefruit, orange and peach touched with rhubarb on the lingering finish. A lovely, elegant Sauvignon Blanc for springtime meals.



LAS ROCAS DE SAN ALEJANDRO CALATAYUD GARNACHA

Spain **\$18.00** 163568

Perfume wafts from the glass with cherry, mineral, black raspberry and spice with a layered palate that is soft, savoury and succulent. It's an easygoing red wine from Spain to enjoy with Beef Asparagus Rolls. Delightful!



THE NEW RED

A DELIGHTFUL BLEND OF RICH, SPICY & SENSUAL SHIRAZ, CABERNET SAUVIGNON & MERLOT. LUCKY PENNY HAS DELICIOUS BERRY, CHOCOLATE AND VANILLA AROMAS. THESE ARE GRAPES THAT GROOVE.

www.luckypennywine.com Drink responsibly.

LUCKY
PENNY

Asparagus by the Bundle

PAIRS WITH GRILLED BEEF ASPARAGUS ROLLS



SHOT IN THE DARK
CABERNET SAUVIGNON
SHIRAZ

Australia **\$13.49** 119529
Blueberry, cassis and herbal tobacco leaf aromas are followed by a round, slightly sweet palate with spicy, smoky, blackberry and olive flavours and soft, light tannins. Pairs well with beef or lamb.



GRILLED BEEF ASPARAGUS ROLLS

PAIRS WITH WHITE ASPARAGUS CANNELLONI



VILLA MARIA ESTATE
SAUVIGNON BLANC

New Zealand **\$18.99** 342360
This round, fresh and delicate expression shows classic Sauvignon Blanc characteristics. Its aroma is herbaceous with notes of jalapeño and bell pepper and enticing passion fruit, melon, asparagus and citrus flavours. A perfect pairing with asparagus dishes.



WHITE ASPARAGUS CANNELLONI



DANZANTE PINOT GRIGIO
Italy **\$14.99** 534214

This Pinot Grigio offers toasty aromas with papaya and banana that follow through to a dry, round, buttery palate showing crisp acidity and tropical, nutty flavours. An enjoyable pairing for the White Asparagus Cannelloni.





MISSION HILL

Family Estate

SUMMER
CONCERT SERIES

Join us for a Live Performance in
an unrivalled natural setting.



WIN A TRIP FOR TWO
TO OUR 2011 SUMMER CONCERT SERIES

To enter and for contest details visit: www.missionhillwinery.com/promotions

MUST BE OF LEGAL DRINKING AGE TO ENTER. CONTEST RUNS MARCH 1 - JUNE 15, 2011. NO PURCHASE NECESSARY.

HOT

SPRING'S MOST WANTED



JAMESON IRISH WHISKEY

Ireland **\$29.99** 10157

This popular Irish whiskey offers outstanding quality with clean, vivid flavours of vanilla, fruit and prickly spice that taunt the palate. It shows impeccable balance with mouth-watering, flinty, pot still sharpness with a light grape softness under the diamond-hard barley grain.



MAJELLA THE MUSICIAN

Australia **\$19.99** 17095
This Australian red is a blend of 57 percent Cabernet Sauvignon and 43 percent Shiraz, offering very expressive floral aromas of blackberry, cassis and eucalyptus with fresh, full, concentrated flavours. It has good structure and fine tannins leading to a long, juicy finish. An enjoyable spring sipper.



THE SHOW MALBEC

Argentina **\$18.99** 442525

This soft, generous Malbec is made from grapes grown in high altitude vineyards in the Mendoza region of Argentina. Aromas of chocolate, cherry and violet open to lingering dark, plummy flavours with blackberry, cranberry, white pepper and toasty vanilla notes. Enjoyable with grilled steak!



THE COCKTAIL KITCHEN

LENTIL FRITTERS (*BHAJIS*) WITH
TAMARIND SAUCE PAIRED WITH
AN "ON LEES" COCKTAIL

One of the most exciting parts of being a service professional is hitting a home run with a food and beverage pairing that not only works perfectly but transcends your guests' expectations.

There is a new concept in restaurant bartending called "The Cocktail Kitchen." The aim of this program is to develop cocktails based on deconstructed tasting notes and complementary flavour profiles against composed dishes in order to achieve super-pairings. The idea was born as a glass of dry cava was being paired with lentil fritters. The realization came about that, using the concept of deconstructed tasting notes, a cocktail made with split-yellow-pea infused gin, sake lees, lemon and wheat beer paired with the lentil fritters would be so much more entertaining to the taste buds.

Analysis suggests that regional fare – local produce, meats and cheese, as well as local preparation techniques, pair well with regional libations. What happens when you pair a glass of Alsace Riesling with a bowl of *choucroute garnie*? Magic. Riesling's slightly petroleum nose, high-acid citrus fruits and rich mouth feel pairs perfectly with the high-acid, braised cabbage and pork belly of the region from which it hails. There is a reason why these pairings work, all you need is the knowledge.

The role of a chef is to provide a sensory food experience of thoughtful combinations of ingredients, needing to be enhanced only by the addition of an appropriate beverage. Similarly, bartenders can provide a sensory experience within a glass, the character of which is only enhanced by the addition of food. It was just a matter of time before cocktails were built in the same fashion as culinary creations. This is The Cocktail

Kitchen program – the integration of food and beverage science.

The Cocktail Kitchen concept has since become a competition held at The Refinery in downtown Vancouver. The contest showcases the talents of both young and veteran bartenders in front of a packed room of guests equipped with score cards and differing palates and expectations. Each month, a featured spirit is matched to a regional cuisine that creates a theme preliminary pairing. Examples include tequila and Mexico,

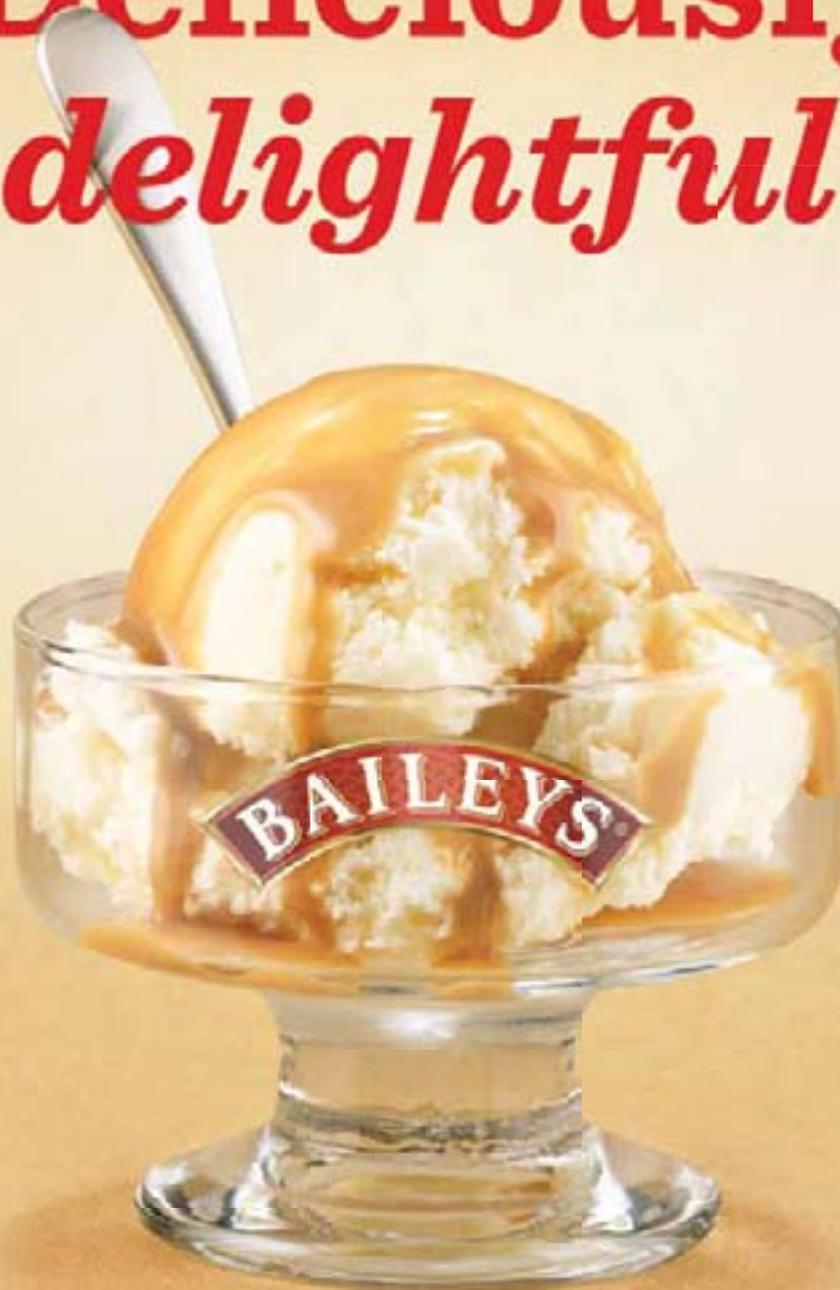
Cognac and France, gin and India and sweet vermouth and Italy. What started as a few notes scribbled down on a cocktail napkin during a brainstorming session has now come to fruition. The first Cocktail Kitchen Series held its finale in February and The Refinery will host the second series starting in March 2011.

Ben de Champlain, The Refinery's talented chef and lead bartender, has 13 years of cooking experience and five years of bartending experience. He represents exactly what the program is

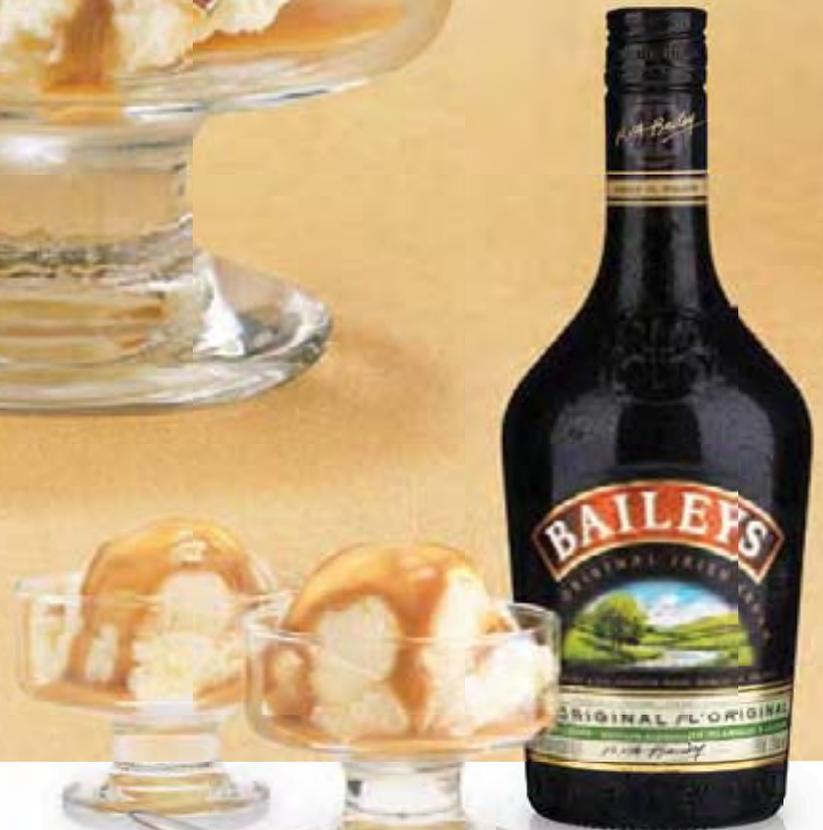


FRISÉE AU LARDONS SALAD PAIRED WITH A "CHARENTE" COCKTAIL

Deliciously
delightful



*Baileys over
ice cream*



PLEASE ENJOY RESPONSIBLY
© Diageo Canada Inc. 2011. All rights reserved. Tous droits réservés.



intended to be – the balance between the fundamentals of accurately pairing food and beverages outside of the wine world. Ben’s world travels and detailed research have allowed him to create a series of month-to-month menus for the Cocktail Kitchen Series that are simple expressions of a particular region’s cuisine and culture. It is these dishes that the contestant bartenders are challenged to pair with creative cocktails.

Some of the first Cocktail Kitchen series’ contestant bartenders were hand-selected. Some were invited

to participate based on reputation, others applied or made themselves stand out at preliminary trials held in June 2010. The trials involved The Refinery’s co-owner Raymond Staniscia heading out to bars and restaurants with his bar management team and secretly ordering off-the-cuff strange creations. The reason was to challenge Vancouver mixologists to create avant-garde, creative cocktails as this experimentation paves the way to the future of the cocktail. It was these spontaneous creations that allowed The

Refinery to discover bartenders with true Cocktail Kitchen potential.

Homemade bitters, tinctures, sodas, syrups, super foods, scientific method and food science are just a few of the key concepts at The Refinery. Over the last 18 months, the Cocktail Kitchen Series competition has become the developmental outcome of an innovative cocktail program pushing creative boundaries. Here are some examples of the results – three outstanding pairings with recipes for both cocktails and dishes. Feel free to try these at home!



ACHIOTE AND WHEAT ALE-MARINATED FLANK STEAK PAIRED WITH AN “HORCHATA PICANTE” COCKTAIL

RISOTTO

THREE WAYS



RISOTTO WITH ROASTED CHERRY TOMATOES, FENNEL AND BABY BOK CHOY

Italian risotto is typically made with short-grained arborio rice. When stirred continuously while cooking, the rice grains release their starch and produce a smooth, luscious consistency. All risottos are made with the same technique and thus the dish can be easily adapted and varied depending on the flavours of the season. We have adapted the classic Veneto version with rice and peas and included snap peas and tender pea shoots. The seared scallop risotto is fresh and lively with a drizzle of olive oil, lemon juice and Szechuan peppercorns. The flavourful, roasted tomato, fennel and bok choy risotto makes a perfect light dinner this time of year.



RISOTTO AND SEARED SCALLOPS

PAIRS WITH RISOTTO WITH ROASTED TOMATOES, FENNEL AND BABY BOK CHOY



FOLONARI
PINOT GRIGIO

Italy **\$13.99** 229542

A fresh, clean bouquet opens to a dry, crisp palate with notes of green apple and mineral. Its refreshingly clean style makes this Pinot Grigio an ideal pairing with foods such as Risotto with Roasted Tomatoes, Fennel and Baby Bok Choy.



MILCAMPOS VINAS VIEJAS
TEMPRANILLO

Spain **\$17.99** 602656

This aromatic, floral offering from Spain shows cracked pepper and dark berries on a spicy palate with hints of smoke under the licorice, sour cherry and herb flavours. A tasty red wine for spring!



PAIRS WITH RISOTTO AND SEARED SCALLOPS

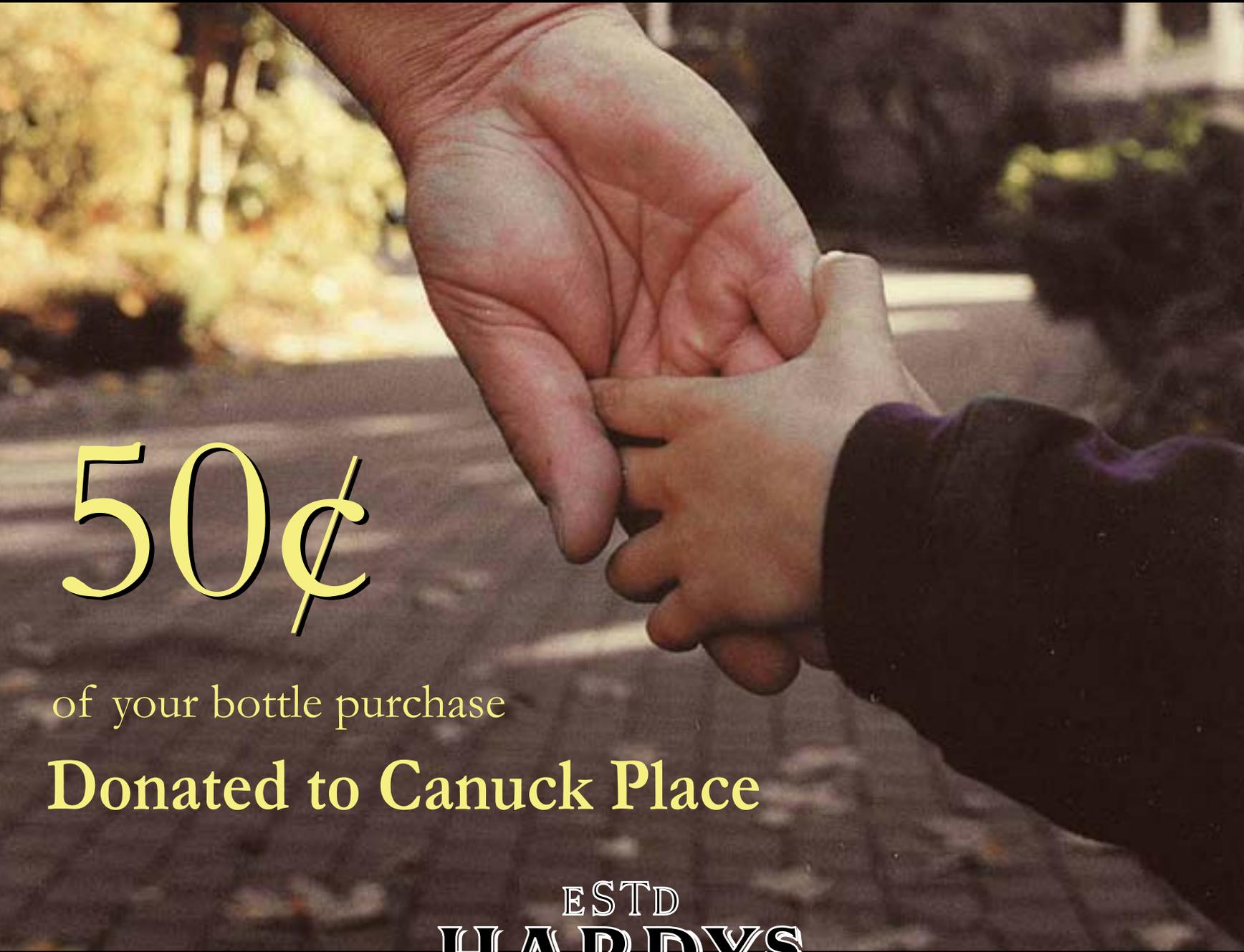


LOUIS BERNARD
CÔTES DU RHÔNE

France **\$14.49** 589432

This French white blend displays lovely characteristics that represent its region well. It is beautifully textured with aromas and flavours of apple and pear with creamy, honey notes and balanced acidity. A wine meant for spring!

Embrace Life and Give Thanks



50¢

of your bottle purchase

Donated to Canuck Place

ESTD
HARDYS
1853

In the month of March, 50 cents from select bottles of Hardys wines sold will be donated to Canuck Place Children's Hospice. Your purchase helps provide specialized care to children and their families throughout British Columbia.

Always enjoy wine in moderation.

 Canuck Place
CHILDREN'S HOSPICE
embracing life

www.canuckplace.org

Risotto Three Ways



RISOTTO WITH SNAP PEAS, PEA SHOOTS AND BASIL OIL

PAIRS WITH RISOTTO AND SEARED SCALLOPS



NEW HARBOR SAUVIGNON BLANC
New Zealand **\$14.99** 822585
An enticing bouquet of citrus, passion fruit and guava gives way to a crisp, refreshing palate with lingering flavours. This Sauvignon Blanc is ideal with seafood dishes and salads on the patio.

PAIRS WITH RISOTTO WITH SNAP PEAS, PEA SHOOTS AND BASIL OIL



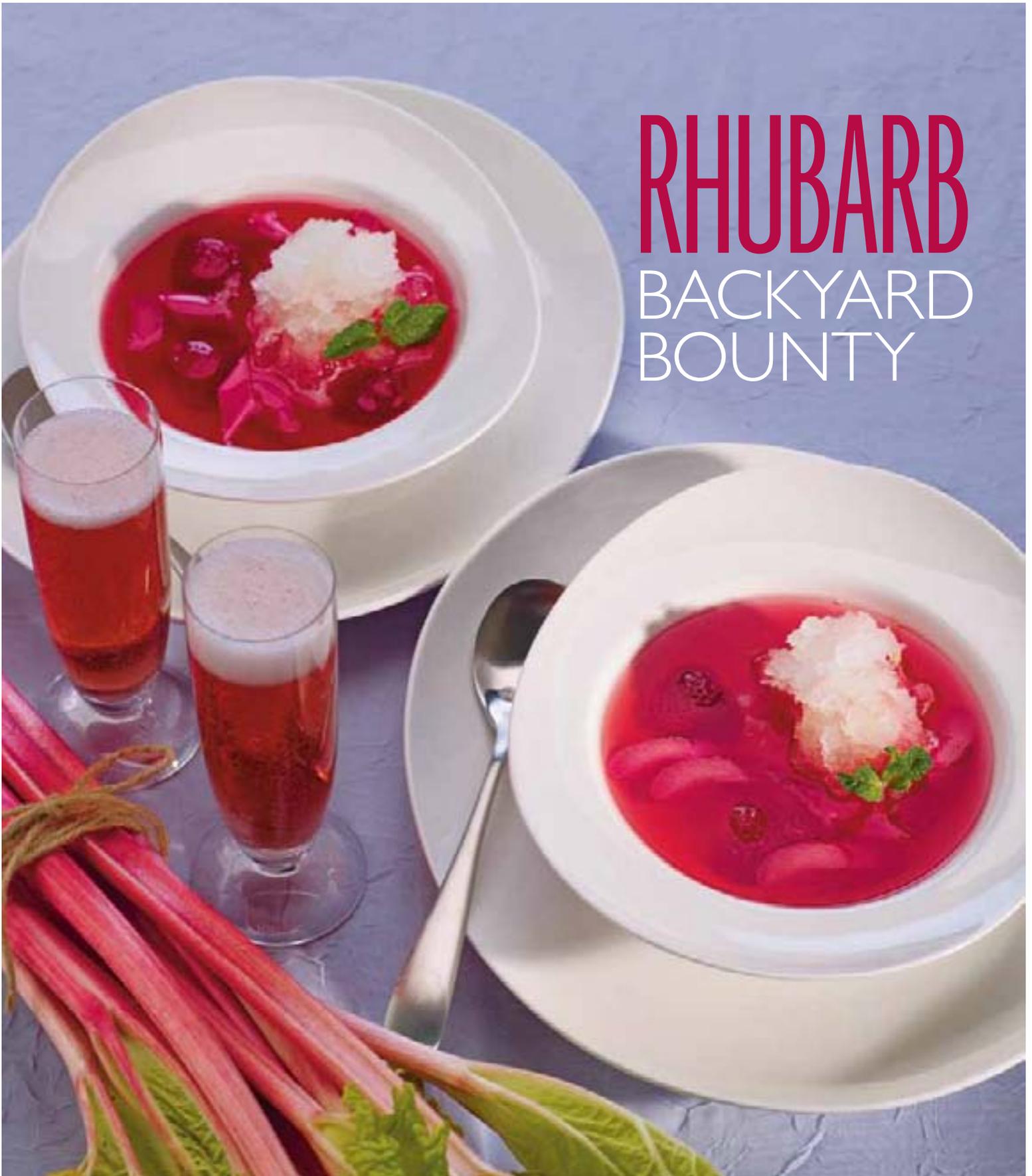
ANTINORI SANTA CRISTINA SICILIA PINOT GRIGIO
Italy **\$16.99** 758151
This offering features intense, fragrant citrus and quince with nutty, spicy floral notes. It is full-bodied with flavours of nectarine, apple, citrus and mineral, making it a Pinot Grigio to pair seamlessly with this risotto.



MIONETTO PROSECCO FRIZZANTE
Italy **\$20.99** 432369
This prosecco exhibits lovely floral and soft, white orchard fruit aromas bursting forth from a glass of delicate bubbles. Enjoy the clean, fresh flavours of citrus, peach, apple and vibrant mineral. Delightful and versatile.

RHUBARB

BACKYARD BOUNTY



CHILLED RHUBARB SOUP WITH CHAMPAGNE GRANITA AND POACHED STRAWBERRIES



INDIVIDUAL GOAT'S CHEESE CHEESECAKE WITH VANILLA-ROASTED RHUBARB

A surprising number of Canadians have childhood memories of a colossal, tangled rhubarb plant in their grandparents' backyard, one that provided an instant pick-your-own snack, made somewhat less healthy by the compulsory bowl of sugar for dipping. Related to common weeds such as sorrel, this hardy perennial is classed a vegetable, although in culinary terms it seems more fruit-like. Rhubarb is

also known as the “pie plant” for obvious reasons. Who hasn't eaten at least one piece of strawberry-rhubarb pie? With the weather warming and the shrubs sprouting, it's almost time to venture out into the backyard (or the grocery store) and enjoy one of the first harvests of spring. With our inventive recipes for rhubarb chutney, cheesecake and soup, we invite you to try three unique ways to add to your rhubarb repertoire!

PAIRS WITH CHILLED RHUBARB SOUP WITH CHAMPAGNE GRANITA AND POACHED STRAWBERRIES

PAIRS WITH INDIVIDUAL GOAT'S CHEESE CHEESECAKE WITH VANILLA-ROASTED RHUBARB



VEUVE DU VERNAY BRUT ROSÉ NV

France **\$14.00** 610048

This fruity, bubbly wine offers lots of mousse and is a pretty salmon colour. Red cherry and rhubarb flavours blend with spicy, earthy notes in a round, somewhat off-dry palate. An enjoyable companion to rhubarb-based desserts.



MUMM CARTE CLASSIQUE EXTRA DRY

France **\$59.99** 308064

Looking for something a little extra special? This lovely champagne delights, with lots of fizz erupting from the glass releasing toasty aromas of baked apple and off-dry flavours of honey, sweet peach and citrus. Treat yourself!



MOSELLAND ARS VITIS RIESLING

Germany **\$17.99** 914762

A fine Riesling bouquet precedes a palate of mineral and apple touched with sweetness. The attractive bottle reveals an off-dry wine that is enjoyable throughout an entire meal and pairs very well with desserts like cheesecake.

\$100

from every bottle
of Sumac Ridge wine
purchased in BC in
March will go towards
the fight against
HIV/AIDS.

In addition, restaurants will
donate 25% of food revenue to
A Loving Spoonful and Friends for Life.
Visit DiningOutForLife.com for a list
of participating restaurants.



SUMAC
RIDGE

ESTATE WINERY

PRESENTS

DINING OUT FOR LIFE



March 24, 2011

sumacridge.com



Rhubarb, Backyard Bounty

FOR RECIPE, PLEASE SEE PAGE 131

PAIRS WITH INDIVIDUAL GOAT'S CHEESE CHEESECAKE WITH VANILLA-ROASTED RHUBARB



MONMOUSSEAU CUVÉE J.M. BRUT

France **\$18.99** 531921

This delicate sparkling wine exhibits a slightly foamy mousse, a palate touched with honey and off-dry flavours of green apple, citrus and mineral with hints of nuttiness. An elegant offering to pair with cheesecake.

PAIRS WITH RHUBARB CHUTNEY WITH GRILLED LAMB CHOPS



MAD DOGS & ENGLISHMEN CABERNET SHIRAZ MONASTRELL

Spain **\$14.99** 188672

Enjoy a touch of the Old World in this deeply coloured Spanish red blend. Black fruits and white pepper aromas greet the nose followed by soft flavours of plum, berry and cherry. A tasty pairing with lamb dishes.



VALLE LAS ACEQUIAS MALBEC

Argentina **\$21.99** 466722

This Malbec is made from vines that are more than 85 years old and shows complex aromas and intensity of flavours. With rich fruit, spice, cranberry and floral notes, it is warm and fruity with a hint of cracked pepper touched with vanilla. Fabulous with grilled meat dishes!



RHUBARB CHUTNEY WITH GRILLED LAMB CHOPS



SIGNATURE SELECTIONS

BARBARA PHILIP, MASTER OF WINE RECOMMENDS

Our “Signature Selections” feature showcases some of the rarer, harder-to-find treasures available across British Columbia only at Signature BC Liquor Stores, which are larger stores with a wider choice of wines and spirits than our other stores. Each of the 21 Signature BC Liquor Stores offers you the expertise of a trained Product Consultant who is more than happy to advise, suggest and explain. If there is not a Signature BC Liquor Store near you, please remember that all of the products highlighted here can be quickly and easily transferred to your nearest BC Liquor Store. This issue’s Signature Selections are European blends and have been hand-picked by Barbara Philip, Master of Wine.

Barbara Philip was the first Western Canadian to achieve the Master of Wine (MW) designation and is the only female MW in the country. As a Portfolio Manager at BC Liquor Stores, Barbara is responsible for overseeing the European wine categories. Her role includes selecting and promoting wines from the terroirs of France, Italy, Spain and beyond. For Barbara, one of the most exciting parts of the job is sharing new European wines with the BC Liquor Store staff who, in turn, can pass on the knowledge to customers.

In addition to her responsibilities at the BCLDB, Barbara works as a presenter, journalist and wine judge. She is also currently the wine columnist on CBC Radio’s “On the Coast.”

“My job is finding the best new European wines from both classic and emerging regions. I look for wines that offer excellent quality at their price and provide an exciting tasting experience for BC Liquor Store customers.”

— BARBARA PHILIP

THE FUNDAMENTALS OF EUROPEAN BLENDS

British Columbia wine drinkers enjoy a selection of varietal wines made from Sauvignon Blanc, Pinot Grigio, Pinot Noir, Malbec and the like. Each grape variety brings a distinct colour, flavour and structural profile to wines that we've learned to recognize and appreciate. Lately, however, curious shoppers have been discovering that blended wines can often be greater than the sum of their parts. In fact, it looks like the next real trend might not focus on one grape variety, but rather on wines that are a blend of two, three or more. Terms like GSM (Grenache, Syrah, Mourvèdre) or Meritage (protected term for some wines that follow the traditional blending practices of Bordeaux) are becoming part of the wine enthusiast's lexicon.

Two thousand years of winemaking history has shown that many of Europe's famous vineyards are best represented by blends. In France's southern Rhône Valley, for instance, red wines like Châteauneuf-du-Pape are blends of several varieties. Grenache is a key component, bringing warm alcohol, soft acidity and flavours of spice and ripe, red fruits. Syrah brings colour and black fruit, while Mourvèdre offers structure and depth of flavour. Many other varieties are allowed into southern Rhône wines. This means each producer decides which mix will best show off his or her vineyards. Much rarer than the reds, are the exotic white blends from the Rhône, including such varieties as Marsanne, Roussanne and Viognier.



CHÂTEAU DE LA GARDINE
CHÂTEAUNEUF-DU-PAPE

France **\$54.99** 22889

Small percentages of Syrah and Mourvèdre bring depth to this Grenache-based wine. It has lovely earthy aromas mixed with ripe raspberry, plum and floral notes. The palate is silky and warm.



QUINTA DO CRASTO DOURO
RESERVA OLD VINES

Portugal **\$42.99** 489211

Between 25 and 30 different varieties are used to make this opaque, purple wine. The nose is intense with black cherry, mulberry and floral aromas. It is huge, ripe and mouth coating on the palate.

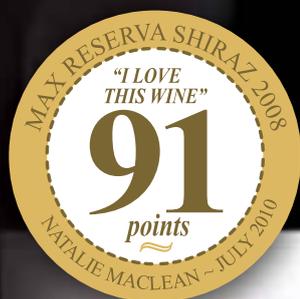


FORMIGA DE VELLUT

Spain **\$30.00** 2725

This wine is predominantly old vine Garnacha with some Cariñena and Syrah. It is full-bodied and ripe with blueberry, blackberry and spice.

We could say a lot about our wines,
but we prefer that the world speaks for us.



MAX RESERVA SHIRAZ

SKU +361311



MAX RESERVA CABERNET SAUVIGNON

SKU +287805

Please enjoy responsibly.

www.errazuriz.com

The Fundamentals of European Blends

Depending on the sub-region, Bordeaux reds are based on either Merlot or Cabernet Sauvignon and the predominant variety is determined largely by the soil type of the area. Generally, Merlot grows better on cool, wet soils while Cabernet Sauvignon is more successful on well-drained gravel. Vintage will also play a role in the makeup of the wine. Some years, depending on when the rain falls, will result in a stronger showing of one variety over the other. In the final blend, the winemaker may also add varying amounts of Cabernet Franc, Malbec and/or Petit Verdot for subtle nuances. Bordeaux whites are usually blends too, with Sauvignon Blanc lending herbal aromas, Semillon bringing texture and, occasionally, Muscadelle adding a floral quality.

Blending is common practice in Italy, though one variety is often dominant. In Tuscany, for example, Sangiovese is the

main player for many wines and may be blended with traditional Italian varieties, like Canaiolo, or imported varieties like Cabernet Sauvignon. In the Veneto, the savoury Corvina grape is blended with Rondinella and Molinara to make delicious Valpolicellas and Amarones.

Winemakers on the Iberian peninsula also use blending to add complexity to their wines. Spain's signature variety Tempranillo is found as a single varietal and as a blend base. In Priorat, old vines Garnacha and Cariñena are combined with Cabernet Sauvignon and Syrah to make powerful, exotic wines. Portugal is currently one of the most vibrant areas to watch for red wine production and there too, blends are leading the way. A key Portuguese region to follow at the moment is the Douro, where table wines are made from traditional port wine varieties like Touriga Nacional, Touriga Franca and Tinta Roriz.



ACCORDINI RIPASSO VALPOLICELLA

Italy **\$29.99** 540088

This wine is a stunning example of a ripasso-style wine. Produced from 70 percent Corvina and refermented on the lees from the Amarone production, it has a nose of wild herbs and dried cherry. The palate is chewy with a long, bitter cherry finish.



ARGIANO "NC" NON CONFUNDITUR TOSCANA

Italy **\$29.99** 834143

Cabernet Sauvignon, Syrah and Merlot add complexity to Tuscany's Sangiovese in this savoury blend. It is quite perfumed with red fruits, flowers and dried berry. The palate is balanced, succulent and delicious.



CHÂTEAU DE FERRAND ST. ÉMILION GRAND CRU

France **\$39.99** 861849

This classic Merlot-based Bordeaux has plum, black licorice and violets on the nose. It has great balance on the palate with mouth coating tannins and chocolate flavours.

INTRODUCING



THE WORLD'S ONLY
MICROCARBONATED[®]
LAGER



MOLSONM.COM

Must be of legal drinking age. *Registered trade-mark of Molson Canada 2005. Please enjoy responsibly.

NEW BRAND NEW THIS SPRING



LUCKY PENNY WHITE

Australia **\$17.99** 110536

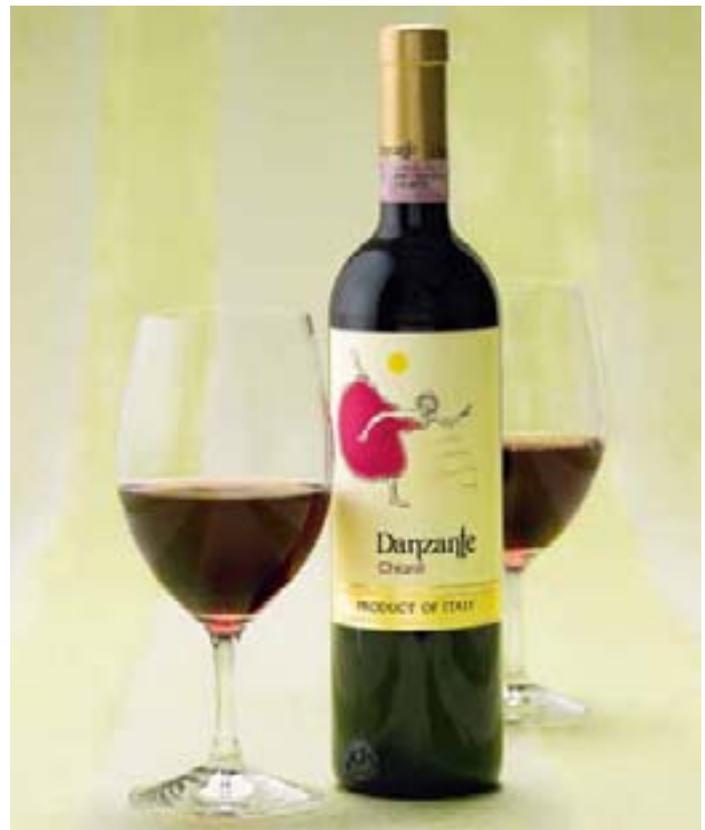
This blend of 65 percent Chardonnay, 20 percent Viognier and 15 percent Pinot Gris delivers loads of ripe summer fruit such as pear, apricot and melon along with passion fruit, citrus and hints of toast and honey. The palate is rich, bright and full-bodied making it an ideal pairing with poultry or white fish dishes.



JIM BEAM RED STAG

USA **\$27.45** 136739

Jim Beam Red Stag bourbon has been naturally infused with black cherry, resulting in aromas and flavours of real cherry, with a touch of sweetness. It offers something new to explore with endless cocktail possibilities. Try it with soda and ice or mixed with fruit juice.



DANZANTE CHIANTI

Italy **\$14.99** 336800

Tuscany's Chianti region has a growing season with hot, sunny days and cool nights resulting in balanced ripeness of fruit. With aromas of cherry, blueberry, licorice and chocolate, a smooth palate of crisp, ripe fruit and silky tannins, this Chianti will make a flavourful companion to vegetable soups, charcuterie or pasta.



PINK PROSECCO
GRAPEFRUIT JELLIES

SPRING ENTERTAINING

Chic and Simple

GOODBYE WINTER BLUES, HELLO SPRING ENTERTAINING!

You may not be ready to brave it at the beach just yet, but an evening at home, dining with the French doors open might be just what you need to ease yourself out of hibernation. With the weather warming up, we're going fresh, light and tasty with the best from BC's local larder. Entice your company with any of these delicious dishes. Best of all, these simple, spring-inspired options can be prepared before your guests arrive so you don't miss a beat (or a bite)!



GRILLED SPRING LAMB ON PERSIAN FLATBREAD WITH SALSA VERDE

PAIRS WITH GRILLED SPRING LAMB ON PERSIAN FLATBREAD WITH SALSA VERDE



BERONIA RIOJA RESERVA

Spain **\$24.99** 216770
This highly regarded, elegant Spanish red wine exhibits nice currant, licorice and smoky aromas and flavours. The texture is spirited, lively and fresh with smooth, firm tannins making it a pleasing accompaniment to lamb.



MARQUIS PHILIPS SHIRAZ

Australia **\$19.99** 224634
This fragrant Australian Shiraz delivers aromas and flavours of cigar box, blueberry, fresh earth and smoke with a round, full-bodied palate. It's an ideal match for the Grilled Spring Lamb on Persian Flatbread. Delicious!



PAIRS WITH CRISPY SPICED CHICKPEAS



CASTAÑO HÉCULA YECLA

Spain **\$15.99** 583690
This Spanish red is half-aged in seasoned French oak offering aromas that entice with blueberry, blackberry and pepper spice and a fruit-forward, round palate of black cherry, chocolate and licorice. A great value and an enjoyable pairing for this chickpea appetizer!

Celebrate *the return*
of BBQ SEASON

WITH JACK DANIEL'S AND
JACK DANIEL'S & LEMONADE
READY-TO-DRINK COCKTAILS!



JACK
LIVES HERE.®

**YOUR FRIENDS AT JACK DANIEL'S
REMINDED YOU TO DRINK RESPONSIBLY.**

JACK DANIEL'S and old NO. 7 are registered trademarks.
(c) 2011 Jack Daniel's Tennessee Whiskey.
Whiskey beverage 6% alc. by vol.
Tennessee Whiskey Alcohol 40% alc. by vol. (80 proof)
Produced and bottled for JACK DANIEL DISTILLERY, Lynchburg, TN, U.S.A.
www.jackdaniels.com

CRISPY SPICED CHICKPEAS



WATERCRESS AND APPLE SALAD WITH BUTTERMILK DRESSING

PAIRS WITH PINK PROSECCO GRAPEFRUIT JELLIES



GIFFARD PINK GRAPEFRUIT

France **\$25.00** 812479 700 ml

Giffard is known for quality fruit liqueurs such as this pink grapefruit offering. The colour is soft orange with intense grapefruit aromas and flavours and a citrusy, flowery palate. Enjoyable in cocktails or as an aperitif.



MARTINI ROSÉ

Italy **\$14.49** 772673

Made from a blend of Italian grape varietals, this extremely pleasing sparkling rosé offers a beautifully fresh, semi-sweet palate with delicate, soft, ripe citrus flavours and a surprisingly dry finish. It's an enjoyment not to be missed.



PAIRS WITH WATERCRESS AND APPLE SALAD WITH BUTTERMILK DRESSING



GRAY MONK PINOT BLANC

BC VQA **\$16.99** 321612

This Pinot Blanc delivers fruity aromas of peach, apple and grapefruit with a fresh, crisp, melon, grassy and honeyed palate. Enjoy this lovely VQA wine with assorted appetizers and salads.



LINGENFELDER BIRD LABEL RIESLING

Germany **\$18.99** 568634

Lingenfelder boasts 13 generations of wine making in Germany's Pfalz region. This wine is immensely pleasurable with floral aromas and round, juicy flavours of slate, peach, lime, apple and orange. Perfect with this salad!



PAIRS WITH CRISPY SPICED CHICKPEAS



181 LODI MERLOT

USA **\$19.99** 118265

This Merlot is generous and ripe with sweet cherries, fruitcake, blueberries and herbal incense. The palate shows some cedar spice along with mocha and vanilla ending with a dry finish. Quite versatile but especially enjoyable with spicy foods.



A SPIRITED HISTORY PART 3

DISTILLING IN CANADA

Canada's distilling industry is big business. From its early beginnings in Quebec City in 1769 the industry grew quickly and by the 1840s numbered more than 200 distilleries. In 2003, Statistics Canada listed 22 distilleries, many of which were controlled by multinational companies like Diageo, Corby's and Beam Global. Today, Jan Westcott, President of the Association of Canadian Distillers, counts 14 major distilleries, not including growing numbers of micro and artisan distillers.

Westcott estimates that 15 million 9-litre cases of spirits are produced here annually. Thirty percent is sold in Canada and the balance – worth about \$500 million – is exported to 165 countries. The United States, Europe and Asia are the largest markets. The Canadian distilling industry employs 7,500 people and creates nearly a billion dollars in economic activity each year.

“The spirits industry is considered a primary food manufacturer because they buy large quantities of grain, corn and wheat and turn it into high-value consumer goods. Alberta Distillers is the largest purchaser of rye grain, while eastern Canadian distillers are significant buyers of corn and wheat,” Westcott says. Distilled mash, a by-product of the process, is sold as high-grade animal feed.

In addition to Canadian distilleries making liquor for “home” consumption and export, several multinational spirit companies have set up shop in Canada.

FACING PAGE: Pemberton organic potato plants, shown here in spring bloom, will eventually yield the raw material used to make Schramm organic vodka.
Photo by Dave Steers



Photo by Peter Hunt

Victoria Spirits Gin on the bottling line.

Bermuda-based spirits giant, Bacardi, a family operation, got its start in Cuba in the 1860s. Today, the company makes its rums in 17 countries around the world. The Canadian facility was established in Ontario 1972 and makes a variety of Bacardi products.

Smirnoff Vodka, the one that famously beat out 20 other world-class vodkas in a 2005 *New York Times* blind tasting, traces its roots to 1860s-era Russia. Today, it's owned by Diageo. Blue and Red Label vodkas are made in Canada at the Smirnoff distillery in Ontario.

Lamb's Navy Rum originates in Britain, but what is sold here is distilled in Ontario. It is the same for Holland's Bols Bolskaya Vodka and a wide range of Henkes liqueurs. Captain Morgan Rum and a variety of Dr. McGillicuddy's Schnapps are also made in Canada for Canadian consumption.

Canadian artisan and micro distillers' products are increasingly finding their way onto shelves and into the glasses of connoisseurs of handcrafted spirits. British Columbia is home to Victoria Spirits and the Pemberton Distillery. Nova Scotia's Glenora Distillery makes Glen Breton Rare Canadian Single Malt and Glen Breton the Battle of the Glen.

Glenora Distillery in Cape Breton, Nova Scotia – the oldest of the modern crop of artisan distillers – began production in 1990. Owner Lauchie MacLean considers Glenora a micro-distillery with its 110,000 litres production annually and says, “Glenora is the only single malt whisky distillery in the country.”

Closer to home, artisan distiller, Pemberton Distillery, started making Schramm Vodka in 2009 using organic

ticketmaster®

LIVENATION.com

ARTIST POWERED | FAN DRIVEN

YOU COULD

WIN* CONCERT TICKETS

PLUS A BONUS OF \$2 OR \$4 OFF CONCERT TICKETS WITH A PURCHASE OF SMIRNOFF VODKA OR SMIRNOFF ICE PRODUCTS.



CHECK OUT
FACEBOOK.COM/SMIRNOFFCANADA
OR YOU CAN VISIT YOUR LOCAL BCLDB FOR CONTEST DETAILS.



BE
THERE



PLEASE PARTY RESPONSIBLY.

*No purchase required. Must be of legal drinking age and a resident of Canada to participate. For no purchase option and complete contest rules visit www.facebook.com/smirnoffcanada. Contest closes with PINs entered online by September 30, 2011. 7,500 prizes of a pair of concert tickets (retail value \$120.00) available to be won; odds of winning 1 in 102. Correctly-answered, unaided, time-limited mathematical question required to win. SMIRNOFF, SMIRNOFF ICE, the Eagle Logo, and associated marks are trade marks of The Smirnoff Co. © 2011 The Smirnoff Co.

A Spirited History Part 3, Distilling in Canada

potatoes from a neighbouring farm. “I use B-grade, odd-sized, misshapen but unblemished potatoes that would otherwise be fed to cows or buried,” says master distiller Tyler Schramm adding, “The spent mash is used for animal feed.” Pemberton makes 8,500 litres (about 950 cases) each year. Schramm, bullish on the industry, says, “People are looking for variety and and unique spirits.”

Victoria Spirits made its first batch of Victoria Gin in 2004 and hasn’t looked back. It’s a family affair for Bryan and Valerie Murray and son Peter Murray is the master distiller. Victoria Spirits crafts 12,000 litres annually, mostly Victoria Gin, plus barrel-aged Oaken Gin and Hemp Vodka. Compared to Glenora

Distillers, that sells across Canada and exports to 25 countries, Valerie Murray says, “We’re in five provinces. We’re the little still that could.”

While they’ll never be giants in the spirits world, artisan distillers have carved out a niche, appealing to connoisseurs looking for new experiences and *locavores* who want to source not only their wine and beer close to home but their spirits too.

Runaway success Crystal Head Vodka distilled in St. John’s, Newfoundland and owned by Canadian celebrity Dan Aykroyd, is packaged in distinctive skull-shaped clear glass bottles helping to make it one of the coolest libations around. Originally meant to

be an artisan distillery (a 5,000-case project), sales quickly escalated to 46,000 cases in 2009 and to one million bottles six months later, placing it in the realm of really big micro-distilleries but not at the industrial level.

The spirited business of distilling in Canada continues its colourful journey. The industry is growing greener as PET (polyethylene terephthalate) bottles become more popular and new spirits such as White Owl Whisky find favour. Artisan distillers, Victoria Spirits for example, continue to win fans for their handcrafted products and iconic Canadian whisky brands like Canadian Club and Crown Royal continue to rule at home and beyond.



POTTER'S LOT 15 25 CENTURY RESERVE WHISKY

Canada **\$34.95** 458711
This newbie to Canada's whisky world is a custom blend of 15 to 25 year-aged, handcrafted, premium whiskies. It's luxurious, complex and smooth with notes of citrus, honey and vanilla and lingering mellow spiciness on the finish.



WHITE OWL WHISKY

Canada **\$39.99** 122317
Alberta's Highwood Distillers has a hit with newly released, award-winning White Owl Whisky. Canada's only fully oak-aged, triple charcoal-filtered clear whisky is a blend of 10-year-old wheat grain and younger rye grain whiskies. Enjoy neat or mixed in cocktails.



VICTORIA GIN

Canada **\$49.99** 645085
A silver medalist in the 2009 San Francisco World Spirits Competition, balanced and assertively flavoured Victoria Gin is BC's first artisan gin. Made from wild-gathered, organic botanicals including juniper berries, coriander and angelica. Savour it neat, in classic martinis or in cocktails.



BANFF ICE VODKA

Canada **\$23.75** 350397
Alberta Distillers, founded in 1946 and now owned by Beam Global, makes this highly drinkable grain vodka, a gold medalist at the 2010 San Francisco World Spirits Competition. Light and supple, with sweet aromatics and a slightly peppery finish, Banff Ice is ideal in mixed drinks.



SMIRNOFF RED LABEL

Canada **\$23.75** 67
First made in Moscow in the 1860s, Smirnoff Red Label is one of the original triple-distilled vodkas and is filtered 10 times for smoothness and clarity. Enjoy in a classic Caesar, Bloody Mary or Screwdriver.



GLENORA GLEN BRETON SINGLE MALT

Canada **\$87.83** 601062
Everything about this whisky is Scottish – except that it is made in Canada. The only single malt made in this country, Glenora Glen Breton is a smooth Scotch-like liquor boasting toasty wood and caramel notes.



THE BERRY BEST



STRAWBERRY AND VANILLA BEAN MILLE FEUILLE



STRAWBERRY AND ALMOND TART

PAIRS WITH STRAWBERRY AND VANILLA BEAN MILLE FEUILLE

THERE IS NOTHING QUITE LIKE BITING INTO A JUICY RED STRAWBERRY



ROYAL DE NEUVILLE ROSÉ VIN PÉTILLANT

France **\$14.99** 81661

This delightful, cherry-pink sparkling wine delivers delicate, fruity aromas and flavours. The sweetness is balanced nicely with fresh acidity that pleasingly refreshes the palate. Enjoyable served chilled with fruity desserts.



BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO

Italy **\$17.99** 580993

Vina dell'Amore meaning "wine of love," gives an apt description to this lovely, sweet, sparkling Moscato wine. It's scented with rose, peach, apple and orange and has fresh fruit flavours that bring a smile. Spring is in the air!



JUST ADD FRIENDS



PLEASE ENJOY RESPONSIBLY

©2010 Bacardi and the Bat Device are registered trademarks of Bacardi & Company Limited. Rum - 40% Alc. By Vol.

The Berry Best

Strawberries are in peak season in late spring and this heart-shaped bundle is one of the few fruits carrying seeds on the outside rather than inside. A favourite treat for many, they are versatile and can be used in preserves, dressings and desserts, though they are also delicious straight from the garden. If the smell of strawberries makes your mouth water then you are sure to fall in love with these sweet treats. Try our creamy Strawberry and Vanilla Bean Mille Feuille, beautiful Strawberry Almond Tart or, for something different, try our Roasted Pineapple with Strawberry Salsa!



ROASTED PINEAPPLE WITH STRAWBERRY SALSA

PAIRS WITH STRAWBERRY AND ALMOND TART



EMU OLOROSO CREAM

Australia **\$12.99** 257980

This Oloroso Cream sherry from Australia displays a nutty, spicy, fruit aroma and a sweet palate of rich fruit and nuts with some dryness on the finish. Enjoy with a slice of Strawberry and Almond Tart!

PAIRS WITH ROASTED PINEAPPLE WITH STRAWBERRY SALSA



LUXARDO AMARETTO DI SASCHIRA

Italy **\$19.99** 339358

This smooth liqueur feels velvety to the palate with distinctive, delicious flavours of sweet and bitter almond. Enjoy a splash in sparkling wine for a treat with desserts.



FLOR DE CANA EXTRA DRY 4 YEAR OLD

Nicaragua **\$25.99** 788901

This rum is aged a minimum of four years before bottling, unusual for white rum and resulting in smooth, clean and dry flavours. Think Mojito or Strawberry Daiquiri to enjoy alongside this strawberry dessert. Excellent!



CAPTAIN MORGAN BLACK

Canada **\$24.75** 2196

Captain Morgan Black is dark in colour and rich in taste with sweet, somewhat fruity flavours. Try it in tonic with a twist of lime or in a fruity cocktail to pair with this dessert. A treat for spring!



STERLING
VINTNER'S COLLECTION

WINES
from the
CENTRAL
COAST

“CALIFORNIA’S
CENTRAL COAST
IS A HOT SPOT NOW”

WINE SPECTATOR - OCTOBER 15, 2010



CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES



Chris Bostwick

Product Consultant (WSET* Advanced)
39th & Cambie Signature Store, Vancouver
I'm grateful for the trust clients place in me when they allow me to make product selections. My motto is, "Let me know how I've done and I can always help you better."



TWO HANDS THE LUCKY COUNTRY

Australia **\$18.99** 170555
This wine is a deep crimson colour and has a brooding nose of fragrant black fruit, cedar, vanilla and sweet spice. With a fruit-forward, juicy palate of concentrated black plum, cherry, berries and licorice, it has soft tannins, a full-bodied, velvety mouth feel and a long rich, savoury mint-chocolate finish. The perfect wine to share over hearty meals!



TANQUERAY NO. TEN

United Kingdom **\$42.99** 600163
This gin is made with fresh, not dried, ingredients suspended in the small batch distillation column rather than added to the liquor. On the nose, find delicate juniper, freshly cut lime, tangerine, grapefruit and sweet apple. It is elegant and pillowy with a coconut-chamomile finish. Enjoy!



Carl Gilseman

Product Consultant (WSET* Advanced)
Meadowtown Signature Store, Pitt Meadows
I'm very fortunate to have great staff and awesome customers to share food and wine pairing notes with. It makes coming to work effortless.



PERRIN LES CHRISTINS VACQUEYRAS

France **\$26.99** 585315
Perrin Les Christins Vacqueyras is an oenophile's delight, with big, bright fruit balanced with spice and tobacco, finishing with silky tannins. This great showing of 75 percent Grenache 25 percent Syrah is a must have for any Moroccan dish.



BASIL HAYDEN'S BOURBON

USA **\$49.95** 106120
What can one say but "fantastic!" Peppermint, spice, tea, chocolate, vanilla and honeyed notes are followed by a brief finish that is dry and clean. Basil Hayden's Bourbon is elegant and soft and a great sipper!



Trevor Perri

Product Consultant (WSET* Advanced)
Fleetwood Signature Store, Surrey
Helping customers match their wants with their needs is the best part of my job.



KING ESTATE PINOT GRIS

USA **\$24.99** 419671
This Oregon beauty is a great example of the Pinot Gris varietal with lifted aromas, expressive juiciness, mouth-watering acidity and a caressing finish. Get out on the patio or pan sear some scallops!



CAZADORES AÑEJO

Mexico **\$48.99** 772376
This is outstanding value for a premium tequila. Skip the salt and lime, enjoy this sipper on its own. If you are more traditional, it will also add new dimensions to tequila cocktails. Grab a snifter or a blender!

*WSET is the Wine and Spirit Education Trust, the organization that provides the intensive training program that qualifies Product Consultants at BC Liquor Stores. www.wset.co.uk

BAR★STAR

TREVOR KALLIES

THE NEW OXFORD PUBLIC HOUSE



NUCKY THOMPSON

2 oz (60 ml) gin
¼ oz (7 ml) green chartreuse
2 orange wedges
1 oz (30 ml) honey syrup
2 dashes angostura bitters

In a cocktail mixing glass, add gin and chartreuse. Squeeze orange wedges into glass and drop in the spent wedges. Add honey syrup and bitters. Shake and strain into martini glass.



YVR

2 oz (60 ml) Canadian whisky
2 orange wedges (slice orange into 8 wedges)
½ oz (15 ml) elderflower syrup
¼ oz (7 ml) lemon juice
2 dashes angostura bitters

Pour whisky into a cocktail mixing glass. Squeeze orange wedges into glass and drop in spent wedges. Add elderflower syrup, lemon juice and bitters. Shake. Strain into old fashioned glass. Fill glass with ice and top with soda.



Trevor Kallies, Bar and Beverage Director for the Donnelly Group poses with Oxford alum Oscar Wilde.

A central image of a Tanqueray gin bottle. The bottle is green with a white label and a red wax seal on the neck. It is surrounded by a festive wreath of green pine branches and blueberries. The entire scene is set against a dark background with dynamic water splashes and white snowflake-like patterns.

GIVE TONIC WHAT IT ALWAYS WANTED.

DISTINCTIVE - SINCE 1830



Trevor Kallies, The New Oxford

THE WALLS ARE ADORNED WITH COLOSSAL PHOTOS OF FAMOUS OXFORD ALUMNI – OSCAR WILDE, BILL CLINTON AND MARGARET THATCHER.

If you've ever stepped out for a drink in this city, then you have probably happened upon a Donnelly Group establishment. The management company owns and operates many of Vancouver's top pubs, nightclubs and social houses such as The Academic, Library Square, Republic and Granville Room. If you've ever enjoyed a cocktail at one of their many locations, then likely you've had one of Trevor's creations. Trevor Kallies, Bar and Beverage Director of the Donnelly Group, is not only responsible for the beer and wine programs, employee training and quality control, but also heads the company's cocktail development program.

When Trevor is not creating contemporary cocktails for

the Donnelly Group, this BC-born Bar Star keeps busy in local mixology competitions and bartending events. He recently participated in The Refinery's "Cocktail Kitchen" series which concluded this February. In March, Trevor will be a cocktail apprentice in "Tales of the Cocktail on Tour," a premiere annual cocktail festival previously held only in New Orleans. Tales of the Cocktail celebrates cocktail-forward individuals and establishments. Vancouver is the first stop on the competition's inaugural tour. It's a key indication that Vancouver is getting the recognition it deserves for its burgeoning cocktail culture.

Trevor is proud of the Donnelly Group's most recent venture, The New Oxford. Located in Yaletown, as the name would suggest, its theme is a nod to England's prestigious Oxford University. The walls are adorned with colossal photos of famous Oxford alumni – Oscar Wilde, Bill Clinton and Margaret Thatcher. The walls of the back room "study" area are lined with scholarly books and other university memorabilia, complete with a shuffleboard table.

Comfortably chic, The New Oxford is definitely worth a look. It's the perfect place to unwind after work or to relax with friends. On your visit, ask for one of Trevor's signature cocktails, such as the "Sweet Hereafter," made with gin, fresh cucumber slices, elderflower syrup and fresh lemon juice. It's a blast of refreshment, perfect for a Vancouver spring evening.

Trevor was kind enough to share with us three innovative, spring-inspired cocktails. Try mixing them up at home!



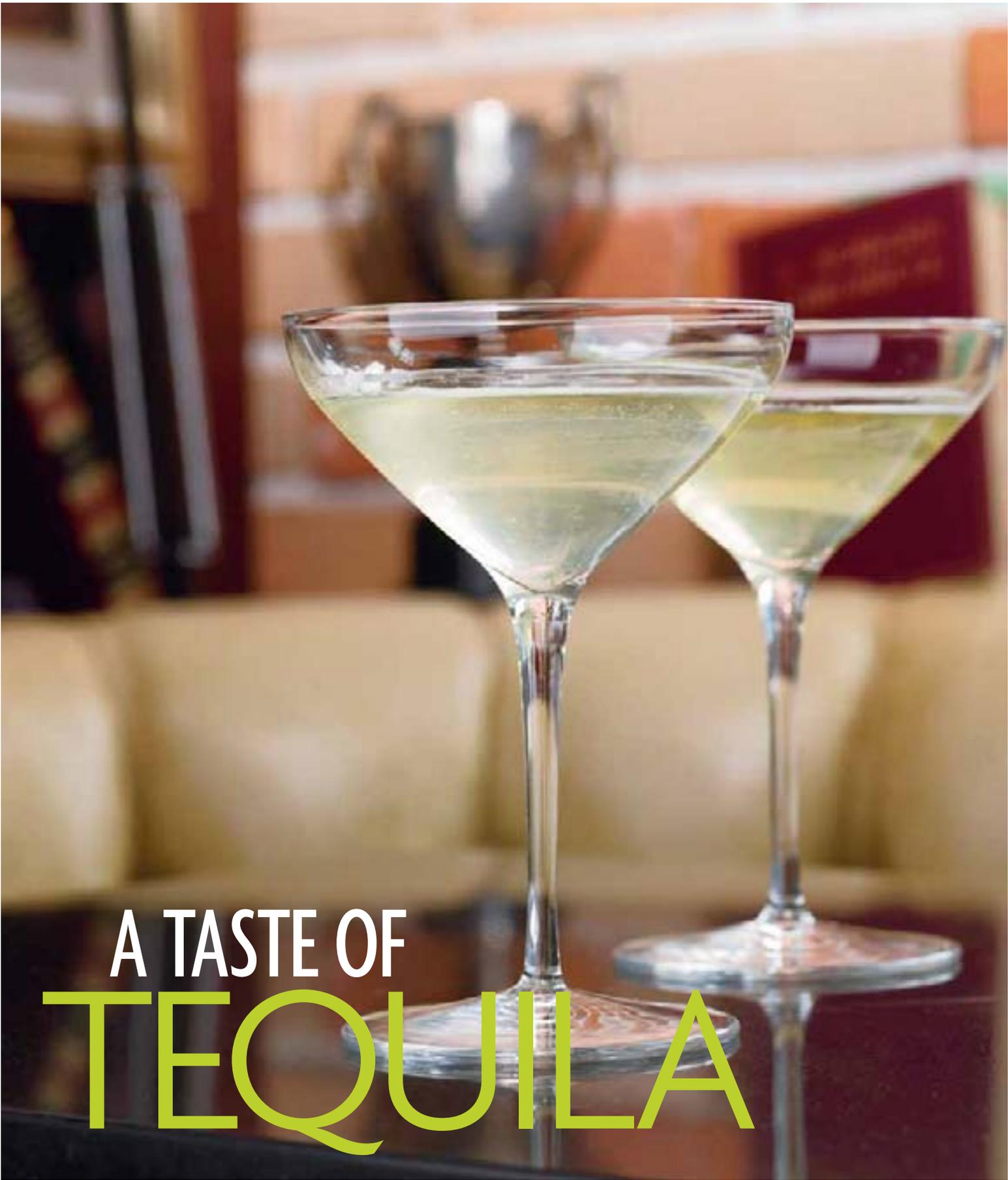
SPRING FEVER JULEP

2 oz	(60 ml)	vodka
2		lemon wedges
2		lime wedges
½ oz	(15 ml)	simple syrup*
4 oz	(125 ml)	lavender soda
		crushed ice

In a Mason jar, muddle lemon and lime wedges. Add vodka and simple syrup. Fill glass halfway with crushed ice and stir. Add lavender soda and fill glass with crushed ice. Serve.

* SIMPLE SYRUP

Dissolve 1 cup (250 ml) sugar in 1 cup (250 ml) water.



A TASTE OF
TEQUILA

Even if you can't find time to get away this spring break, you can still experience a little taste of Mexico right in your own backyard! Take a sip and let your senses take you to Mexico. Although sun, sand and cervezas are plentiful south of the United States border, a Mexican vacation would not be complete without a cooling tequila cocktail. Contrary to popular belief, tequila does not come from a cactus but from the heart of the blue agave. The confusion is understandable due

to the similarities between the two plants. Both cactus and blue agave thrive in the same habitat – hot, dry, sunny and southern – and both have the spiny leaves characteristic of most succulents. So skip the clichéd Margarita this spring and experience tequila with delicious peach, cooling cucumber or refreshing green tea flavours. Cheers to Bar Star Trevor Kallies, Bar and Beverage Director for the Donnelly Group for sharing with us his very creative concoctions!



◀ DULCES SUEÑOS (SWEET DREAMS)

2 oz (60 ml) blanco tequila
 ¼ oz (7 ml) green chartreuse
 1 oz (30 ml) strong, minted green tea
 2 dashes orange or angostura bitters

In cocktail mixing glass add tequila and chartreuse. Add chilled minted green tea and bitters. Stir ingredients with ice and strain into martini glass.

▲ SPRING BREAK

½ fresh white peach
 OR
 1 oz (30 ml) peach nectar
 2 oz (60 ml) reposado tequila
 ¼ oz (7 ml) fresh lime juice
 ½ oz (15 ml) agave syrup*
 1 oz (30 ml) port

In cocktail mixing glass, muddle peach. Add tequila, fresh lime juice and agave syrup. Fill shaker with ice, shake and strain into Mason jar. Top with ice. Slowly float port onto drink.

* Available at gourmet food stores.



▲ MISMALOYA

2 oz (60 ml) blanco tequila
 2 cucumber slices, thin
 2 rosemary sprigs
 ½ oz (15 ml) simple syrup (see recipe page 63)
 ½ oz (15 ml) lime juice
 tonic, to top

In cocktail mixing glass add tequila, 1 slice cucumber, 1 rosemary sprig, simple syrup and fresh lime juice. Shake and strain into Collins glass. Fill with ice and top with tonic. Garnish with remaining rosemary sprig wrapped in remaining cucumber slice.



NEW ZEALAND
SAUVIGNON BLANC
SPRING
IN A
GLASS

French Sancerre is to New Zealand Sauvignon Blanc as Audrey Hepburn is to Angelina. The former is classic, lean and charming, but slowly fading into obscurity while the latter is exciting, sassy, a tad irreverent and all the more enticing for it. While both wines are pure Sauvignon Blanc, New Zealand's version is soaring in popularity and, like Angelina's lips, it's hard not to notice.

Last year, British Columbians drank nearly a million bottles of New Zealand Sauvignon Blanc, up 30 percent from 2009. Meanwhile, sales of that variety from France, Australia and the United States dropped about 20 percent each. Why? Because New Zealand Sauvignon Blanc is unique, delicious and consistent.

Twist open a bottle and you can count on a wild shock of fruit, razor-sharp acidity, and such grab-you-by-the-jugular flavours as gooseberry, key lime, grapefruit and cut grass. In most cases, the wine will be untouched by oak and it is rarely blended with other grape varieties. It will be ready to drink upon release, raring to deliver the ultimate thrill. It's pure springtime in a glass.

The experience is as though you've taken a Loire-style Sauvignon Blanc – think Sancerre, Pouilly-Fumé, or Touraine – dusted off most of the flinty-stony minerality, polished up

the fruit and created something that positively gleams in the mouth. Each bracing sip works as well on its own as with food, particularly anything with fins or a shell. Oysters, crabcakes and red snapper all pair swimmingly with it, but so do the first spears of asparagus,

have Cloudy Bay now nodding toward Sancerre, with its slight restraint and sly hint of minerality, and Kim Crawford, with its hallmark spark of unadulterated gooseberry, grass and grapefruit and every shade between.

To this day, Sauvignon Blanc

NEW ZEALAND'S FIRST SAUVIGNON BLANC TOOK THE WORLD BY STORM . . . WHEN CLOUDY BAY FROM THE MARLBOROUGH REGION BURST ON THE SCENE. CRITICS WERE BESIDE THEMSELVES WITH GLEE, RAVE REVIEWS FLOWED AND A CULT FOLLOWING QUICKLY ENSUED.

fresh goat's cheese and simple salads.

New Zealand's first Sauvignon Blanc took the world by storm in the mid-80s when Cloudy Bay from the Marlborough region burst on the scene. Critics were beside themselves with glee, rave reviews flowed and a cult following quickly ensued. The frenzy not only put Marlborough on the global wine map, it spun Marlborough Sauvignon Blanc into stardom, starting a worldwide phenomenon. The island nation never looked back.

But that was a quarter of a century ago. Although the style of Marlborough Sauvignon Blanc has remained fresh and pungent, with firm acidity, producers there have strived to differentiate themselves from each other. So you

accounts for roughly three quarters of all Kiwi wine exported, the vast majority of which is still from Marlborough – the little coastal valley sandwiched between two mountain ranges. The region is now almost completely under vine, as it tries to crank out as much Sauvignon Blanc as possible to meet rising demand.

Today, other parts of the world are trying to replicate Marlborough-style Sauvignon Blanc. Frankly, like Condrieu, Montrachet and classic Chablis from the Les Clos vineyard, Marlborough Sauvignon Blanc is unmistakable. The secret lies in the technical details of the region's soil composition, temperature differences between day and night, precise location and so forth. But just as you don't

Sometimes the
right match can set
the whole world
on fire.



*Sometimes the world
really is your oyster.*

oysterbaywines.com





New Zealand Sauvignon Blanc

need to know the inner workings of a Lexus to appreciate how it drives, you don't need to understand the terroir, viticulture and vinification of this or any wine to appreciate it.

Thankfully, Marlborough's best bottles will only get better because, vinously speaking, it is still a relatively young region. The first Sauvignon Blanc was planted there less than 40 years ago, which is not long considering Chardonnay has been growing in Chablis for about 900 years. But since the 1970s, Marlborough producers have been fine-tuning their grape growing and winemaking practices to improve quality, often blending cuvées of Sauvignon Blanc from different sub-regions to achieve the perfect balance of herbaceous and tropical flavours. Some are even experimenting with judicious use of oak. The bottom line is the best Sauvignon Blancs of Marlborough today are complex and concentrated without compromising the hallmark zip and purity of fruit that everyone loves.

At a time when every wine region in the world is trying to convince consumers its wines are unique, Marlborough has actually done it. It presented wine lovers with a brand new flavour. But with little room for new plantings and demand skyrocketing, prices probably won't get any lower. And sadly, you can't really stock up the cellar for mid- and long-term drinking because these wines don't age well – they're best within a year or two of vintage. So stock up for spring. There's no better sipper for the season.



OYSTER BAY SAUVIGNON BLANC

New Zealand **\$19.99** 316570
A tease of ruby grapefruit and orange on the nose moves toward gentle lemon and passion fruit flavours with herbaceous underpinnings. It's a crisp, well-balanced and satisfying Sauvignon Blanc with a long orange-oil finish.



STONELEIGH SAUVIGNON BLANC

New Zealand **\$16.99** 293043
This wine hits the palate hard with a full-throttle lime, cut grass and asparagus attack, and the flavours linger for ages. It's a concentrated, quaffable and characterful wine that's sure to please.



SACRED HILL VILLA MARIA ESTATE

New Zealand **\$18.99** 207662
This wine tickles the nose and palate with zingy grapefruit and lime laced with rosemary, thyme and oregano. It's a relatively delicate, savoury version of Marlborough Sauvignon Blanc and an impeccable food wine.



KIM CRAWFORD SAUVIGNON BLANC

New Zealand **\$19.99** 100594
A full rush of cut grass on the nose leads to focused flavours of key lime and gooseberry nuanced with cut green bell pepper. The texture is polished, the length impressive and the finish reveals an enticing twist of grapefruit. This is a reliable wine in the style that put New Zealand on the map.



STARBOROUGH VILLA MARIA ESTATE

New Zealand **\$17.99** 230680
Starborough's aromatic gooseberry nose leads to a full punch of green apple, gooseberry and asparagus. It's an immediately appealing wine – silky, seamless and saturated with flavour.



CLOUDY BAY SAUVIGNON BLANC

New Zealand **\$31.50** 304469
This wine stunned the world in the 80s but its style today is much more restrained, with flavours and aromas of white grapefruit, white pepper and granite anchored by piercing acidity.



TEXT

**“SNOW” TO 29292 FOR YOUR
CHANCE TO WIN† 1 OF 3 WEEKEND
MOUNTAIN GETAWAYS.**



Standard text messaging rates apply.

Contest starts March 2, 2011 and closes March 31, 2011. A random draw will take place on or about April 7, 2011.

†NO PURCHASE NECESSARY. Must be of legal drinking age. Contest open to residents of British Columbia only. Dates and location of prize to be determined by contest sponsor. Approximate retail value of the prize is \$1,500 CAD. See Kokaneebeer.ca for details. The odds of winning depend on the number of eligible entries received across all participating locations. Selected entrant must correctly answer a skill-testing question and be in compliance with the rules to be declared a winner. The provincial liquor agencies are not connected with this contest in any manner whatsoever and are not liable in any way whatsoever, and employees of the provincial liquor agencies, liquor licensees, and members of their immediate families are not eligible. *TM/MC Columbia Brewery.

FLAVOURS OF SPRING



ABSOLUT BERRI AÇAÍ
Sweden **\$26.49** 125369

Absolut makes this flavoured vodka with açai berries from South America, pomegranates from Southwest Asia and blueberries from North America. The three berries complement each other, resulting in harmonious flavours that are elegant, pure and smooth. Try Absolut Berri Açai in a variety of delicious cocktails!



FRESITA SPARKLING WINE INFUSED WITH STRAWBERRY

Chile **\$15.95** 299404
Fresita means strawberry in Spanish, a suitable name for this sparkling Chardonnay-Sauvignon Blanc blend infused with hand-picked strawberries from the beautiful Chilean Patagonia region. Light, refreshing and rich with natural, unsweetened strawberry flavours, it's perfect for spring!



DR. MCGILlicuddy's LEMON DROP SCHNAPPS
USA **\$12.99** 478990

This lemon schnapps is cleanly made with aromas of lemon drop and lemon custard cake. It has a mid-weight palate with tart yet sweet flavours of tangy lemon and just enough of a bite to satisfy. Enjoy sipping it in a tasty lemon drop martini on a sunny patio!

SPRING CHICKEN

BARBECUED
TEQUILA-LIME
CHICKEN WINGS

Spring is a time of renewal, rejuvenation and reinvention. Why not revamp your weary chicken dishes too and bring a little excitement to your dinner table? Enjoy our just-spicy-enough Barbecued Tequila-Lime Chicken Wings for a casual dinner at home, White Wine Chicken with Oranges, Morels, Shallots and Fiddleheads for a dish to impress, or a show-stopping Brick-Flattened Chicken with Romesco sauce for a family gathering. Finally, to keep you feeling like a spring chicken, try this deliciously healthy Poached Chicken with Lemon Chimichurri!

PAIRS WITH BARBECUED TEQUILA-LIME CHICKEN WINGS



MONTECILLO RIOJA CRIANZA

Spain **\$18.99** 425298
 Limited production enables this winery to produce consistent, quality wines. This floral, 100 percent Tempranillo is medium-bodied with soft tannins, oaky spice, cherry and dried fruit flavours. It's a perfect choice for spicy dishes such as these mildly spicy chicken wings.



EL JIMADOR SILVER

Mexico **\$29.99** 460378
 This estate-bottled 100 percent blue agave tequila is an excellent value with smooth, fruity, spicy agave flavours. It makes easy sipping straight up or mixed in a lime margarita to enjoy with Barbecued Tequila-Lime Chicken Wings.



WHITE WINE CHICKEN WITH ORANGES, MORELS, SHALLOTS AND FIDDLEHEADS



Refresh & Reforest

cariboobrewing.com



Spring Chicken

FOR RECIPES, PLEASE SEE PAGE 138

PAIRS WITH WHITE WINE CHICKEN WITH ORANGES, MORELS, SHALLOTS AND FIDDLEHEADS



WITHER HILLS PINOT GRIS
New Zealand **\$18.98** 23820
This off-dry Pinot Gris shows lovely varietal characteristics of peach, honeysuckle, lime and spicy pear. Aromatic, smooth and lush, nicely balanced with remarkable intensity, it's an enjoyable pairing with this chicken dish!



LOUIS LATOUR ARDÈCHE CHARDONNAY
France **\$13.99** 132498
This French Chardonnay shows lots of lovely fruit with a subtle touch of dried herbs and honey. Dry, crisp and buttery with mineral, lime and pear flavours, it's a wine made for this recipe. Enjoy!

PAIRS WITH BRICK-FLATTENED CHICKEN WITH GRILLED LEEKS AND ROMESCO SAUCE



MARQUÉS DE CÁCERES RIOJA CRIANZA
Spain **\$19.99** 345108
This beautifully coloured Rioja has an intense bouquet of sweet spice and vanilla with earthy undercurrents. Round and full flavours reveal ripe tannins and cherry with a touch of tobacco. Excellent pairing with grilled foods!



BRICK-FLATTENED CHICKEN WITH GRILLED LEEKS AND ROMESCO SAUCE

SAVE WATER DRINK PILSNER

Pacific
PILSNER



Follow our projects
online: Scan Here

www.pwbrewing.com

www.environmentalharmony.org





ARTICHOKES, FAVA BEANS AND PEAS WITH POACHED CHICKEN AND LEMON CHIMICHURRI

PAIRS WITH BRICK-FLATTENED CHICKEN WITH GRILLED LEEKS AND ROMESCO SAUCE

PAIRS WITH ARTICHOKES, FAVA BEANS AND PEAS WITH POACHED CHICKEN AND LEMON CHIMICHURRI



GOOD HOPE CHENIN BLANC

South Africa **\$13.99** 792143
This Chenin Blanc from old bush vines shows purity of fruit and outstanding quality made in a dry, delightfully fresh style, it is intense and fruity with gorgeous flinty mineral, lime and pear flavours. A mouth-watering match for this entree!



SEE YA LATER RANCH JIMMY MY PAL

BC VQA **\$15.99** 433268
A pleasurable white blend exhibiting an aromatic bouquet of peach, citrus and soft buttery vanilla notes. Hints of sweetness tease the palate underneath flavours of apple and grapefruit. Delicious with chicken dishes!



CONO SUR ORGANIC CHARDONNAY

Chile **\$14.49** 471367
What a treat! This certified organic Chardonnay offers classic aromas and flavours of butter, apple, vanilla, peach and citrus along with honey, lime and mineral with a floral touch. A perfect pairing for this recipe!



David Wong, Oru's Executive Chef, stands in front of Joseph Wu's 50-metre long illuminated origami.

Oru is a graceful Pan-Asian bistro with zen-like ambiance on the second level of Canada's newest and hippest Fairmont hotel, the Pacific Rim. It takes its name from a Japanese derivative meaning, "to fold," a nod to the 50-metre-long illuminated origami sculpture that soars across the ceiling and was handcrafted by Joseph Wu, a master origami artist residing in Vancouver. The dining room is sleek and bright with floor-to-ceiling windows that maximize natural light and the view overlooking the harbour and cruise ship terminal.

The restaurant's focal point is the expansive open kitchen with two chef's tables for guests who like to leave the

ORU

THOUGHTFUL PAN-ASIAN CUISINE

menu selections to the chef. There's also a communal table providing an Asian-style family dining option. Oru boasts an exotic cocktail list, the largest sake cellar in the city and a 150-label, spice-friendly wine list focusing on small, family-owned producers from mostly Pacific Northwest regions that offer aromatic whites and delicate reds.

It's hard to focus on anything but the food when you taste Executive Chef David Wong's authentic Pan-Asian sharing menus from Japan, China, India, Korea, Indonesia, Vietnam and Thailand. He has been described as a "progressive, fundamentalist cook" and many of his dishes have become Oru

signatures. Devotees of Indian food will love the naan fresh from the Tandoor oven dipped into the exotically spiced curry sauce from the tender butter chicken and soy connoisseurs will admire the smooth and luxurious texture of his house-made tofu in a shiitake mushroom sauce. Another favourite is Wong's exquisite version of nasi goreng – the Indonesian fried rice dish topped with a sunny-side egg, popular in Southeast Asia. The desserts are elegant. A superior feather-light Japanese cheesecake and a rich chocolatey, ganache tart are highlights.

Wong's initial love of cooking began as a young boy growing up in



SAKE KASU SABLEFISH, GINGERED BC TOMATOES AND SWEET MISO SAUCE



CAMPAIGN FINANCED WITH
THE SUPPORT OF THE
EUROPEAN UNION

WINES OF **Languedoc-Roussillon**

EXCLUSIVELY
RESERVED
FOR ALL **OCCASIONS**





SLOW-COOKED VENISON WITH SPAETZLE AND SOUR PLUM EMULSION



ORU CHOCOLATE BAR WITH COCONUT STREUSEL AND TOASTED SESAME SEED ICE CREAM

Nanaimo. Food was always central to his family life but Wong’s real culinary life began when his grandmother arrived from mainland China. “She was a wonderful cook and morning, noon and night, she was in the kitchen preparing special meals for us,” says Wong. Discouraged from a cooking career by his family who viewed it as an undesirable endeavour, Wong pursued a degree in social work. However, he had an abrupt

change in his career path while on a trip to Europe. Enticed and inspired by the food of Spain and France, he returned home to attend the Food and Beverage Management Program at Vancouver Community College and then the Culinary Arts Program at Malaspina University College.

It was here where he won his first Culinary Salon gold medal and set on a journey to Bocuse d’Or, the most rigorous



Oru Restaurant

ORU BOASTS AN EXOTIC COCKTAIL LIST, THE LARGEST SAKE CELLAR IN THE CITY AND A 150-LABEL, SPICE-FRIENDLY WINE LIST FOCUSING ON SMALL, FAMILY-OWNED PRODUCERS

culinary competition in the world. Wong apprenticed at Vancouver's Creek restaurant where he cooked under Robert Sulatycky. Through Wong's exposure to Sulatycky and his subsequent work with another Bocuse d'Or competitor, Chef Morgan Wilson at Vancouver's Delta Pinnacle Hotel, the dream of representing Canada in Bocuse d'Or began to simmer and he competed in 2009.

His continued recognition in the culinary world led to recruitment by Fairmont hotels where he worked his way up to Executive Chef at Edmonton's Fairmont Hotel Macdonald and then on to Vancouver to oversee all the food services at the Fairmont Pacific Rim.

Social work taught Wong listening skills and it's paid off for his cooks. "Communication and confidence are key in order for staff to feel a part of the bigger picture and I like the kitchen to be a happier place to work", says Wong. "But there is no compromise on the food and style. It's something I learned from my grandma – discipline in the kitchen and respect for food."

*ORU Pan-Asian Cuisine
Fairmont Pacific Rim
1038 Canada Place
Vancouver, BC
(604) 695-5500*

PAIRS WITH SAKE KASU SABLEFISH, GINGERED BC TOMATOES AND SWEET MISO SAUCE



01
FLOR PROSECCO

Italy **\$19.99** 560250
Flor Prosecco displays lovely, fine, creamy bubbles with nice complexity and balanced acidity delivering fragrant floral, mineral and straw aromas and flavours with hints of almond. Enjoy this tasty wine with the sake kasu sablefish appetizer.



01
BREE RIESLING

Germany **\$16.50** 210807
This uniquely bottled Riesling is clear in colour with aromas of citrus and green apple and sweet-tinged, off-dry flavours that reflect lemonade. It makes a favourable companion to spicy Asian cuisine and is a perfect match for this sablefish appetizer.

PAIRS WITH SLOW-COOKED VENISON WITH SPAETZLE AND SOUR PLUM EMULSION



00
MONTEBUENA RIOJA

Spain **\$15.99** 507517
This 100 percent Tempranillo shows exquisite value with beautifully perfumed aromas of blackberry, tobacco and spice box with a palate revealing wonderful concentration of ripe fruit. This versatile wine offers immense enjoyment with many dishes!



00
TOLLO COLLE SECCO
MONTEPULCIANO
D'ABRUZZO

Italy **\$16.99** 331652
This deep, red-coloured wine delivers rich aromas of toasted oak and red fruit with leather nuances and big, full-bodied flavours of ripe cherry, herbs and mocha. Enjoy it alongside the venison!



PAIRS WITH ORU CHOCOLATE BAR WITH COCONUT STREUSEL AND TOASTED SESAME SEED ICE CREAM



09
QUAILS' GATE OPTIMA

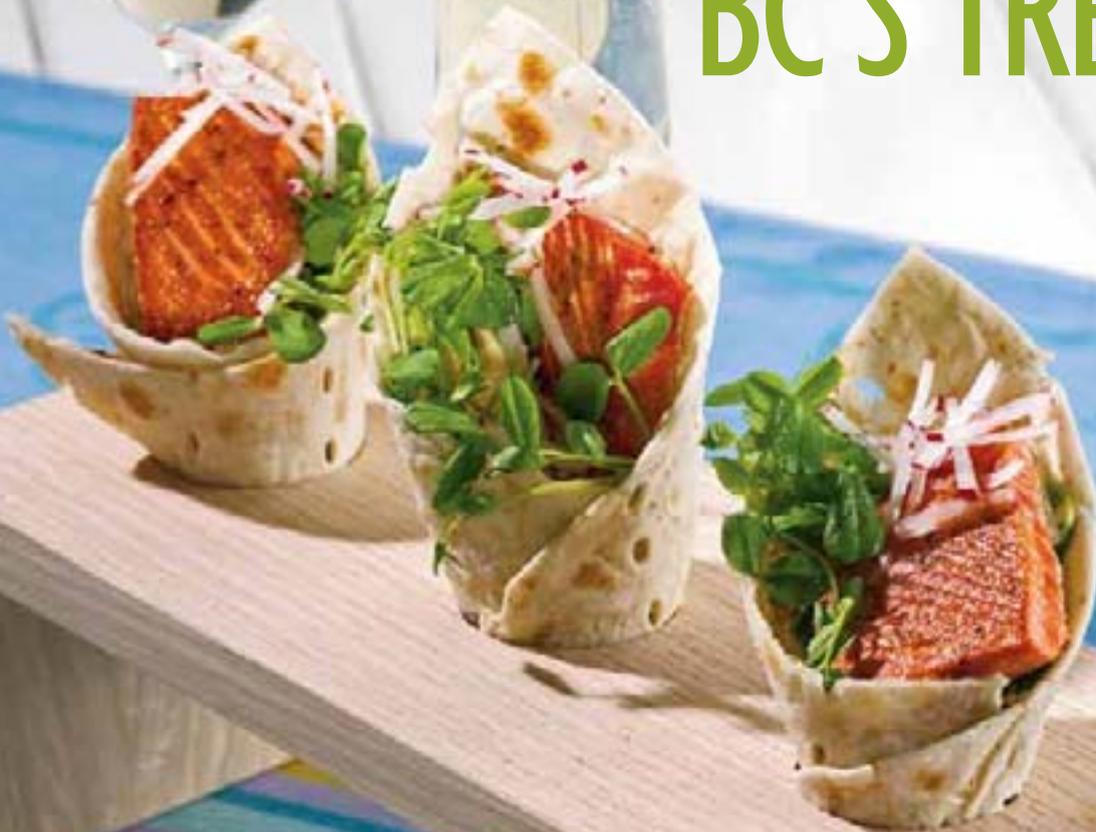
BC VQA **\$29.99** 390328 375 ml
This gorgeous, succulent dessert wine offers an aromatic display of orange, fig, ripe citrus, honey and baked pear. The palate shows balanced sweetness with botrytis adding depth and complexity of flavours. Delicious with select cheeses or with desserts!



09
SUMAC RIDGE PIPE

BC VQA **\$24.99** 713750
Sumac Ridge "Pipe" is a port-style fortified wine from the Okanagan Valley, named after a traditional cask system used in Portugal's Douro Region for port production. Savour the silky, ripe, luscious flavours of cherry, blackberry and fig with dessert.

SALMON BC'S TREASURE



SALMON TACONES WITH
CILANTRO-MINT YOGURT

With record sockeye runs last summer, the excitement around salmon is palpable. BC chefs are now cooking with all of the salmon species to showcase the true flavours of our waters. Even the once destined-for-the-can pink salmon is being used by top local chefs with delicious results. Light in colour and delicate in flavour, pink salmon is perfect for poaching or pan-frying. Whether you “think pink” or prefer a “spring fling” here are some easy salmon recipes to show off BC’s finest swimmers.



PAIRS WITH SALMON TACONES WITH CILANTRO-MINT YOGURT



GEORGES DEBOEUF
BEAUJOLAIS

France **\$15.50** 212480
From one of the leading names in Beaujolais comes a light-bodied, pleasingly soft example of this wine made from the Gamay grape. It showcases a floral and fruity nose with vegetal accents, smooth tannins a short finish.

COHO SALMON GRAVLAX WITH LEMON CRÈME FRAÎCHE ON RYE BREAD

PAIRS WITH COHO SALMON GRAVLAX WITH LEMON CRÈME FRAÎCHE ON RYE BREAD



J.P. CHENET LIMITED
RELEASE PINOT NOIR

France **\$12.99** 684308
This wine offers good value and solid Pinot Noir characteristics with aromas of fresh cherries and red berries, sweet spice notes and an underlying touch of forest floor. The palate is smooth and fresh with a pleasing earthy quality. Enjoy!



YELLOW TAIL
CHARDONNAY

Australia **\$12.99** 627802
This lightly oaked Chardonnay shows distinctive aromas of tropical and stone fruits and a soft, fresh palate of citrus, melon and peach. Floral notes touched with up-front sweetness adds to its rich flavours. Perfect for salmon!



GANTON & LARSON
PROSPECT PINOT BLANC
BIRCH CANOE

BC VQA **\$12.99** 100925
You will enjoy this crisp, value-priced BC white. It features tasty tropical, melon and citrus fruit flavours and a brisk acidity. Serve well-chilled with all your summer dishes.

YOU'RE A HIT

WHEN YOU KNOW
YOUR LIMIT

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

www.bcliqorstores.com

PAIRS WITH COHO SALMON
GRAVLAX WITH LEMON CRÈME
FRAÎCHE ON RYE BREAD



**WOLF BLASS YELLOW LABEL
CHARDONNAY**

Australia **\$14.99** 226860

This Chardonnay exhibits a pale straw colour with aromas of stone fruits and nutty, creamy oak. The palate is rich with nectarine and peach flavours with a soft, fruity finish. Makes a nice pairing with this recipe!



POACHED SPRING SALMON SALAD NIÇOISE

PAIRS WITH POACHED SPRING SALMON SALAD NIÇOISE



**MIRASSOU CENTRAL COAST
PINOT NOIR**

USA **\$14.99** 366880

This Pinot Noir features a warm strawberry nose and a soft, forward, supple palate along with smoky, strawberry jam and rhubarb flavours.



SANDHILL PINOT BLANC

BC VQA **\$16.99** 541185

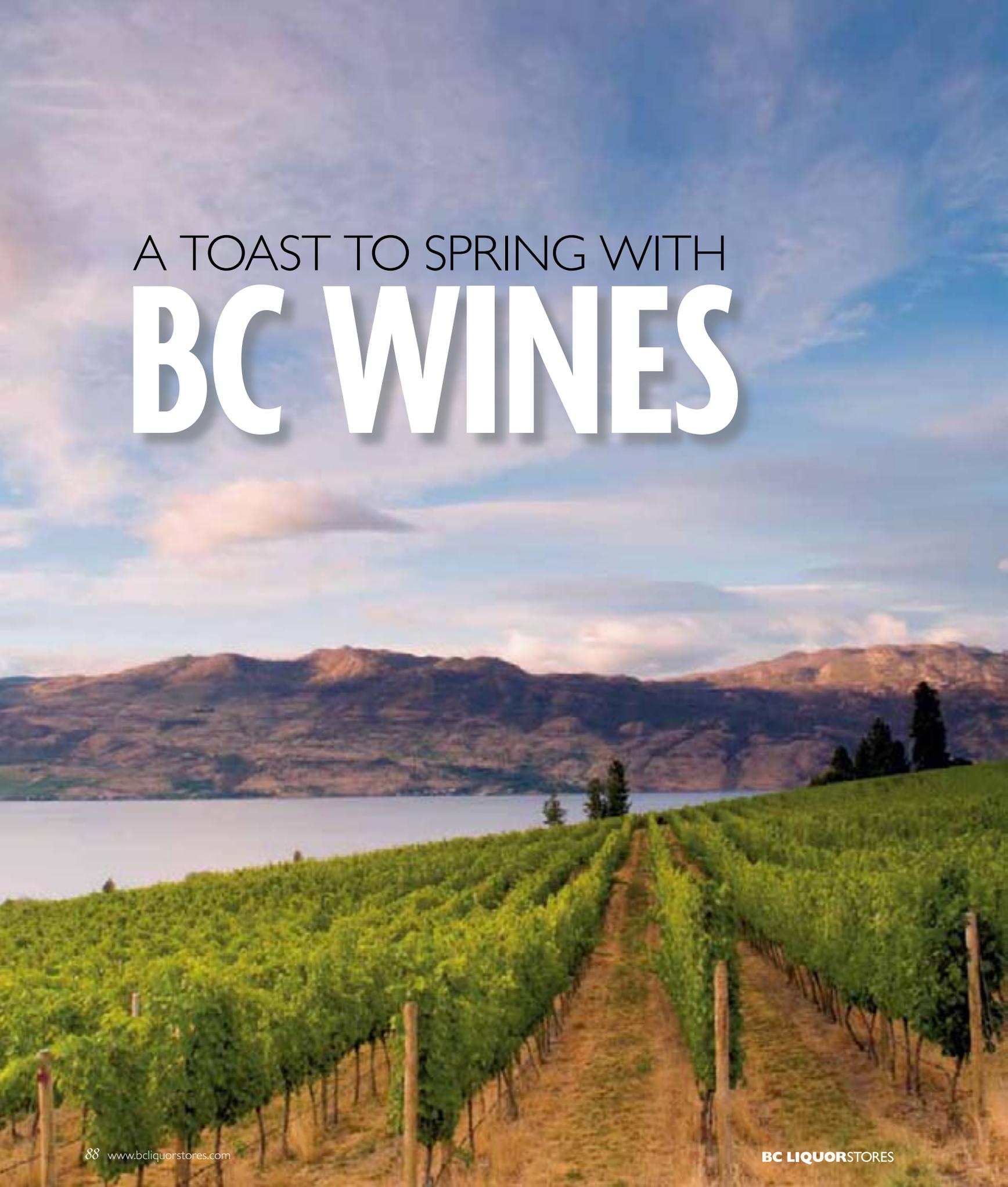
A golden BC beauty! The delicate orchard fruit aroma and hint of spice is outstanding. The finish is long and lush with just a touch of tingle on the palate. Ideal with seafood, salads and spicy cuisine.



**MEZZACORONA PINOT
GRIGIO TRENTO**

Italy **\$15.99** 312801

This Pinot Grigio is a lovely, dry wine with generous stone fruit and snappy citrus notes. Medium-bodied, it shows apple, citrus and pineapple on the palate. Ideal with salmon, shellfish and light pastas.



A TOAST TO SPRING WITH
BC WINES

After a long winter of dreary weather, full-bodied wines and comfort foods, many of us are yearning for everything spring – not just the weather and wardrobe – but lighter meals and fresh, crisp wines. The days are getting longer, there's warmth in the sun and flowers are blooming, allowing for occasional patio dining. There is no better way to celebrate spring than with a light, refreshing glass of fine BC wine.

BRITISH COLUMBIA
PRODUCE MANY
FABULOUS WORLD-CLASS
WINES IN ALL CATEGORIES
BUT NONE BETTER THAN
WINES FOR SPRING.

Wine choices shouldn't be about fashion or trend, but it is perfectly reasonable to try new wines when the season changes. Spring embodies rejuvenation and lighter, more invigorating dishes like fresh salads, herbs and spring vegetables. These should be paired with young, light, easy-drinking wines like Sauvignon Blancs, dry or off-dry Rieslings, Pinot Blancs, Pinot Gris, dry rosés or light reds.

Sauvignon Blanc is a perennial favourite. The grape is naturally high in acidity and has a backbone of citrus fruit that makes it a wonderful partner for many spring dishes. It's rich and fruity so it can also be enjoyed on its own.

Pinot Gris is the consummate deck wine and, because of its early ripening, the Pinot Gris grape is ideally suited to BC's shorter growing season. Look for crisp, clean, refreshing aromas and flavours ideal for sipping. Riesling, another spring classic, is considered by many to be one of the world's great white wine grapes. Fortunately, British Columbians need not look any further than their own backyard for world-class Rieslings. This versatile, food-friendly wine has natural floral aromas with apple, pear, peach and tropical fruit elements. Its high levels of acidity and sugar make it easy to pair with a large variety of spring dishes. Pinot Blanc is a lesser-known grape, sometimes overshadowed by other white varieties, so if you haven't tasted a BC Pinot Blanc recently this spring is the perfect time. Pinot Blanc has lively acidity, a refreshing crispness and appealing body and goes very well with spring cuisine such as a fresh, grilled chicken salad or shellfish. Round, full and elegant, Pinot Blanc features some citrus but also flavours of apple, pear, a hint of mineral, some herb notes and a pleasing, crisp finish.

What about pink for spring? A brilliant, bright, dry rosé is fun, fresh, crisp and very versatile with foods. Rosé is made from red-skinned grapes, but the skins are removed from the pressed juice after a short period, rather than left in contact throughout fermentation, as with reds. As grape skins contain much of the colour and strongly flavoured



**RED ROOSTER
PINOT BLANC**

BC VQA **\$15.99** 103044

This is a beautifully refreshing spring wine. It has clean, crisp pear, apple and citrus aromas and flavours with additional mineral notes on the palate, it's perfect with grilled chicken or shellfish. Well done!



**MISSION HILL RESERVE
SAUVIGNON BLANC**

BC VQA **\$18.99** 388629

This is a wonderful white wine that boasts fresh, floral, mineral and citrus aromas. The palate is crisp and dry with more citrus and additional flavours of pineapple, passion fruit and Okanagan peaches. Pair this top-notch BC white with shellfish or soft, full-flavoured cheeses.



GRAY MONK PINOT GRIS

BC VQA **\$16.99** 118638

This is a lovely spring white with enticing spicy, smoky, floral and tree fruit aromas. The palate offers spicy apple and pear with a hint of honey and citrus in the finish. Enjoy this delightful white with grilled fish, pork or chicken.





JACKSON TRIGGS

VOTED “BEST CANADIAN WINERY”

*INTERNATIONAL WINE & SPIRITS COMPETITION,
LONDON, ENGLAND, NOVEMBER 17, 2010.*



Scan this code with your smartphone or Like us on Facebook for a complimentary wine tasting for two.

Need a QR code reader? Go to SKUyou.com to download the application.

www.jacksontriggswinery.com



Please drink responsibly.

tannins, the resulting wine is not red or white, but shades of pink. Generally tasting more like white wine, you can judge rosé by its colour. The lighter the pink, the lighter and fruitier the wine, so light pink rosés pair very well with the lighter dishes of spring.

Pairing BC wines with spring foods is mostly straightforward, but one caveat: the quintessential ingredient of spring salads – vinegar-based dressing – can make pairing tricky. The basic rule is, if your dressing has more acidity than your wine, then your wine will taste dull or bland. Light wines with higher acidity (like Sauvignon Blanc or Rieslings) will stand up well to vinaigrette. Adding protein such as chicken or shellfish to a salad will also help tame the acidity of

dressings and improve the fit with most spring whites. Adding salty items such as olives, anchovies, feta or Asiago cheese will also help neutralize some of the acidity in the dressing. Another option is to use a higher ratio of oil to vinegar, or just eliminate vinegar altogether!

Everyone's taste is different when it comes to food and wine combinations, so experiment and find the balance that best suits your palate. Many spring wine varieties work well with big salads. A crisp, citrusy Pinot Grigio or Pinot Blanc is amazing with the powerful garlic, anchovies, Dijon mustard and cheese flavours of a Caesar salad. Salad niçoise – where olives and tuna are front and centre – is superb with a crisp, dry rosé or a lighter red such as a Pinot

Noir. Spicy Asian chicken or seafood salad calls for an off-dry Riesling, with the crispness to balance the citrus and lime, sesame oil dressing and a touch of sweetness to harness the spice.

We live in a country where we experience all four seasons. British Columbia produces many fabulous world-class wines in all categories, but none are better than spring wines. Trying new wines and the latest vintages is a great way to enhance your seasonal enjoyment. So, after you have finished your yard work and have the patio all polished and set to go, sit back and sip one of these superb BC springtime wines. Enjoy!



ROAD 13
HONEST JOHN'S WHITE
 BC VQA **\$16.99** 601070
 This easy-drinking, versatile white wine is a blend of several grape varieties, but is mainly Riesling. Look for floral and spice aromas with mint, citrus, grass, tree fruit and a touch of ginger in the nose. The palate is a little sweet, yet fresh and crisp with grassy and grapefruit notes. A refreshingly simple spring sipper!



HESTER CREEK
PINOT BLANC
 BC VQA **\$15.99** 467316
 This is a fantastic white wine with stony, mineral aromas along with notes of green apple, peach, pear and a touch of melon that jumps out of the glass. Look for more peach, melon and green apple on the palate with a delicate citrus finish. This is a well-made, well-priced wine that is easy to sip on its own or with freshly shucked oysters.



GANTON & LARSEN
PROSPECT WINERY
OGOPOGO'S LIAR
PINOT GRIGIO
 BC VQA **\$14.99** 307082
 This Italian-style white has lovely floral, spicy, grapefruit and green apple aromas. It's crisp and fresh with good balance. The palate offers buttery, citrus, green apple and peach flavours with a lingering lemon-lime finish. Try this well-made white with sautéed garlic prawns or a classic Caesar salad.



BC SPOT PRAWNS SPOT ON

BC SPOT PRAWN SPAGHETTINI
WITH PEAS AND MINT

Until five years ago the largest portion of the BC spot prawn catch was exported, mostly to Asia. But around 2006, these sweet, buttery prawns started to show up on menus across BC and the converts grow in numbers year after year. Spot prawns are one of the best wild ingredients from the West Coast ocean and with natural perfection like this, less is definitely more. Simple preparations like poaching or grilling whole with just lemon, garlic and melted butter allow the fresh flavour of this shellfish to shine. The relatively short harvest, just May and June, only adds to the appeal of BC spot prawns. Tasty, local and sustainable: now that's a BC beauty.



WOK-COOKED BC SPOT PRAWNS WITH GARLIC AND CHILI

PAIRS WITH BC SPOT PRAWN SPAGHETTINI WITH PEAS AND MINT



VILLA TERESA ORGANIC FRIZZANTE ROSÉ

Italy **\$17.00** 826875

This very pretty frizzante exhibits a pale salmon colour in the glass. Fresh and fruity aromas give way to a soft palate of candied cherry and tantalizing bubbles. This wine is an easy pairing with BC spot prawns.



LAMBERTI PINOT GRIGIO

Italy **\$13.99** 560524

Dry, soft and fruity, this Pinot Grigio offers nutty aromas with lemon and green apple and a palate showing gentle, spicy flavours with almond and citrus. This versatile wine pairs seamlessly with Spot Prawn Spaghettini.



PAIRS WITH WOK-COOKED BC SPOT PRAWNS WITH GARLIC AND CHILI



LA CHABLISIENNE CHABLIS

France **\$27.99** 359844

Fresh aromas of apple, lemon and mineral greet the nose followed by round, elegant flavours showing orchard fruits and lime. This French white is touched with a grassy and pleasing mineral quality typical of Chablis. A wine made for seafood.



**GREAT TIMES
ARE WAITING.**



OFFICIAL PARTNER OF THE NHL®

Budweiser is an official partner of the NHL®. NHL and the NHL Shield are registered trademarks of the National Hockey League. © NHL 2011. All Rights Reserved. ©/MD Anheuser-Busch, Inc.

BC Spot Prawns

FOCUS BC



PINT OF POACHED BC SPOT PRAWNS WITH LEMON

PAIRS WITH PINT OF POACHED BC SPOT PRAWNS WITH LEMON

PAIRS WITH WOK-COOKED BC SPOT PRAWNS AND GARLIC AND CHILI



**CASTILLO DE MONSERAN
CARIÑENA GARNACHA
OLD VINE**

Spain **\$13.99** 822528

This old vine Garnacha, a grape otherwise known as Grenache, has aromas of warm raspberry and black cherry with spicy, floral hints and a smooth-textured palate filled with berries, licorice, spicebox and vanilla. A great spring value!



**YELLOW TAIL
BUBBLES ROSÉ**

Australia **\$13.99** 785469

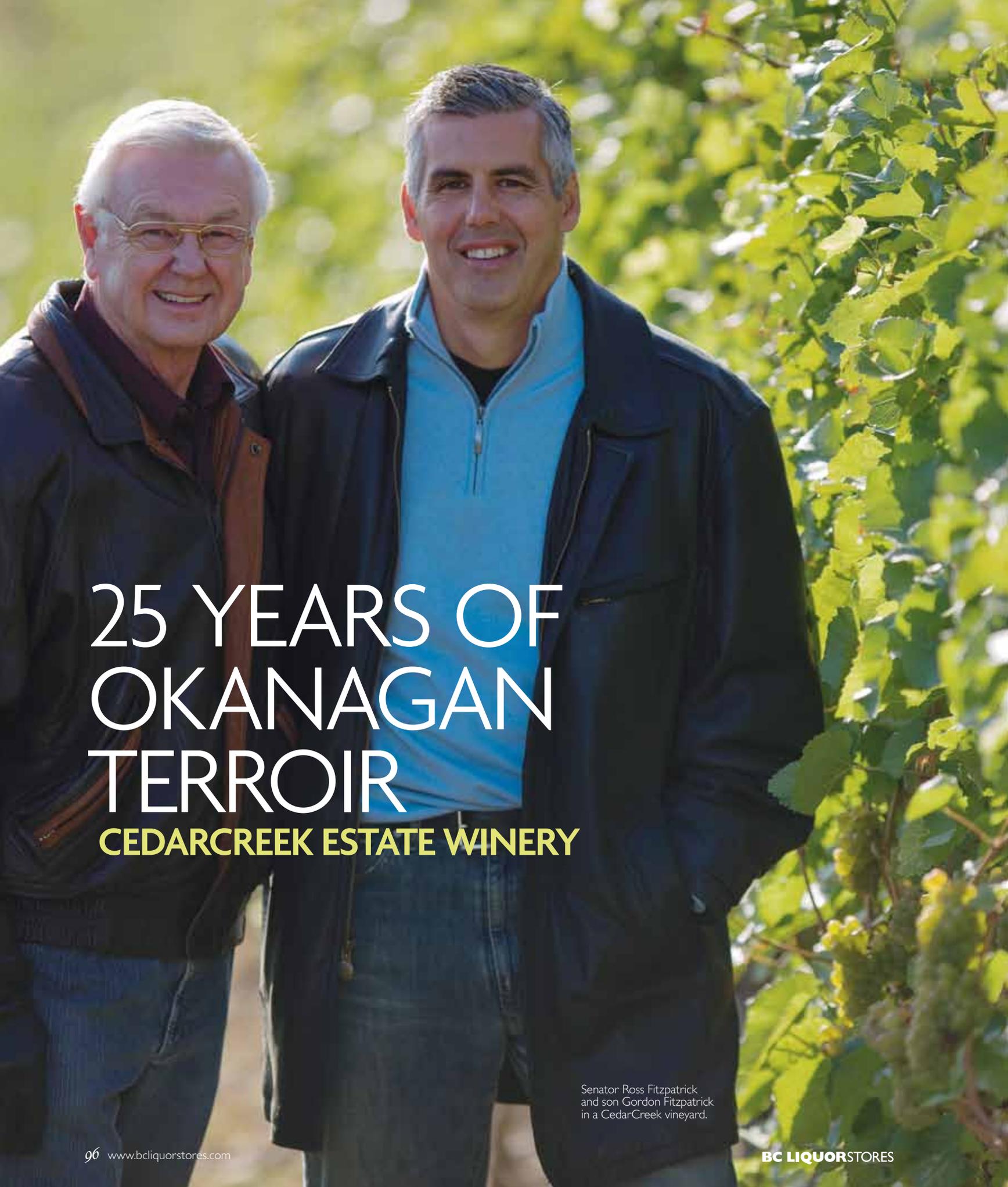
This sparkling rosé shows a pale salmon-pink colour with aromas that reveal floral hints under the spicy citrus and peach. Very foamy and round with fruit-forward flavours of apple, lychee and citrus. Enjoy!



**GUNDERLOCH
FRITZ RIESLING**

Germany **\$17.99** 320135

This Riesling is packed full of juicy peach, apple and refreshing citrus aromas with a touch of mineral and honey on the palate. It pairs beautifully with spicy foods and is a delight with prawns.

A photograph of two men standing in a vineyard. The man on the left is older, with white hair and glasses, wearing a dark jacket over a maroon shirt. The man on the right is younger, with grey hair, wearing a dark jacket over a light blue polo shirt. They are both smiling. The background is a lush green vineyard with grapevines and leaves.

25 YEARS OF OKANAGAN TERROIR

CEDARCREEK ESTATE WINERY

Senator Ross Fitzpatrick
and son Gordon Fitzpatrick
in a CedarCreek vineyard.

In 1987, when Senator Ross Fitzpatrick purchased what is now CedarCreek Estate Winery, it was a homecoming to the valley in which he grew up. Fitzpatrick had spent his childhood roaming the orchards around Oliver where his father managed a fruit packing house. Fast forward to 2011 and CedarCreek is now celebrating 25 vintages and the Fitzpatrick family is continuing its quest for quality.

The winery founded back in 1980, was originally known as Uniacke Estate Winery. The Uniacke brand had hardly set the world on fire with the quality of its wines, so the injection of Fitzpatrick's business acumen was a welcome boost. The shift from mediocrity towards quality was not instantaneous. In the early years of the Fitzpatrick reign and before to the landmark the North American Free Trade Agreement (NAFTA) event that changed the industry, things were slow to get going. The first big investment came just after NAFTA in 1991, when 20 acres of apple orchard at the winery site were converted to Pinot Noir and Chardonnay, which remain two of CedarCreek's strongest varietals today. A stable but relentless series of investments and improvements followed for 25 years to build what is now a winery producing more than 40,000 cases per year.

Soon after, another meaningful event took place in the CedarCreek history. A 1992 vintage of Merlot inspired the judges of the Okanagan Wine Festival to such a degree that they created a special Platinum award, believing a gold medal was not adequate for such a wine. This event inspired the name of CedarCreek's top tier of wines

– Platinum Reserve.

After those initial plantings at the home vineyard, the growth and expansion continued with purchases of land at Greata Ranch south of Peachland in 1994, Desert Ridge in Osoyoos in 2001 and Haynes Creek in Osoyoos in 2006. With sites in Kelowna, Peachland and around the hot south Okanagan desert in Osoyoos, CedarCreek now has 150 acres in a variety of climates, perfect for producing a wide variety of wines.

Other than the exemplary 1992 Merlot, it was only after Ross's son Gordon came on board in 1996 that the new era of wine quality really began. By this time the BC wine industry was starting to gain momentum and confidence that it could produce quality wine, so Gordon Fitzpatrick, after an analysis of the future direction for the winery, realized the focus needed to be on premium quality. This is the path the winery has pursued ever since.

Gordon's first big efforts towards top quality were to bring in the big guns from California in 1998. Winemaker Kevin Willenborg and vineyard consultant Eric Neil were hired to begin the turnaround. Willenborg left in 2000, but Tom DiBello another Californian, stepped into the role to oversee CedarCreek's amazing period of success for the next 10 years. The early years of the DiBello era were full of excitement. The winery was completely rebuilt in 2002 with a big investment in both winemaking equipment and building design to take advantage of the stunning location above Okanagan Lake.

An exciting year of recognition followed in 2002. At the Los Angeles County Fair CedarCreek won gold



**CEDARCREEK
CABERNET-MERLOT**
BC VQA **\$18.90** 163303

With a deep ruby colour and classic Cabernet aromas of cassis and typical Merlot plummy notes. There are also savoury elements such as green tobacco, smoke, tomato leaf and cocoa with some pretty floral notes. The palate is dry and lean and full of juicy, tart-cherry, raspberry and plum finishing with a dry, refreshing note.



CEDARCREEK SYRAH
BC VQA **\$24.90** 417949

This wine has the classic deep purple colour and aromas of red fruits – plum, blackberry, black cherry – overlaid with chocolately oak and the hallmark Syrah bite of black pepper. The palate is dry with balanced acid and tannin and flavours of charred meat, violet and tobacco to go along nicely with the blueberry, plum and chocolate notes.



**CEDARCREEK
GEWÜRZTRAMINER**
BC VQA **\$17.90** 240978

Lifted floral, spice, ripe pear and subtle tropical aromas show on this typically pretty Gewürztraminer nose. A hint of sweetness on the palate balances the medium body and fresh acidity. Flavours range from floral, peach, mango and candied notes to citrus, pineapple and grapefruit pith that make refreshing finish.



GUINNESS IS GOOD





CedarCreek Estate Winery

medals for two Chardonnays and the Greata Ranch Pinot Blanc. This was followed up by being named Canada's Winery of the Year by *Wine Access* magazine in the same year, a feat they repeated in 2005.

The 2010 vintage has seen the next big phase of change at CedarCreek. Winemaker Tom DiBello has moved on and been replaced by Australian winemaker Darryl Brooker. Brooker has the exciting but challenging task of not

only continuing CedarCreek's success, but taking the wines to the next level. "Darryl spends a lot of time in the vineyards," says Gordon Fitzpatrick. Brooker says "I want to get to know the best sites and make wines that reflect the terroir." In fact, the new focus on terroir is so strong that from the 2010 vintage all Platinum Reserve wines will be single-vineyard.

Brooker is excited about the diversity of vineyard sites that the

Fitzpatrick family have accumulated. The vines in Kelowna and Peachland are now quite mature and even the Desert Ridge vineyard in Osoyoos is almost 10 years old. These mature vines add more character in the wines and are allowing Brooker to make some tweaks to the lineup to better reflect the sites. "We've probably made the most changes to the aromatic whites," says Brooker. "I want to make the wines more distinctive to the varietal and make each more distinct from each other."

Like many winemakers, Brooker is a big Pinot Noir fan and wants to take the already successful CedarCreek examples to the next level. "I'm trying to get some finesse and elegance and more classic Pinot Noir character in the wines," says Brooker.

With 25 years of experience, the changes and evolution continue at CedarCreek. Adapting to the times and consumers' increased interest in terroir-driven wines, CedarCreek is keeping ahead of the curve, continuing to make better wines and keeping things interesting. We can't wait to see what surprises the next 25 years will bring.



CEDARCREEK CHARDONNAY
BC VQA \$17.90 237974

A beautifully made Chardonnay at a great price! The nose shows well-integrated oak aromas with complexity of lemon, custard, peach, lees, popcorn and butter. The palate is dry and quite full and lush, balanced by crisp acidity. The oak combines nicely with flavours of peach, lemon, minerals, vanilla and melon.



CEDARCREEK PINOT NOIR
BC VQA \$26.90 567412

With pronounced aromas of strawberry, black cherry, raspberry, spice, caramel and pretty floral notes, this is a beautiful Pinot Noir nose. The palate is dry and fresh, with zippy acidity, youthful tannins and flavours of cherry, raspberry and clove that pairs nicely with lighter red meats and your favourite poultry.



CEDARCREEK MERLOT
BC VQA \$19.90 408666

This BC Merlot has an inviting nose of plums, brambly mixed berries and oak-derived notes of chocolate, vanilla and toast. The palate is rich and full in body, balanced by crisp acidity and grippy tannins. Typical Merlot flavours unfold in this juicy, dry wine with plum, cherry liqueur, chocolate, oak and spice all evident. A lush, rich and structured wine that should age well.



“I DO”
Say I DO to a greener planet

WHY NOT START YOUR LIFE TOGETHER BY MAKING THE WORLD JUST A LITTLE GREENER?

When Shona Dion married Ryan Taylor back in 2001, they held the ceremony – a neo-pagan handfasting – in a camp on Bowen Island. The cake was vegan, the centerpieces were cedar boughs, the gown was handmade and the grandparents were perplexed. “It was very earthy,” Dion says with a laugh. “My grandparents were a little bit unsure about it, but it honoured who we were.”

A decade ago, Dion struggled to find green options for her wedding. Today, as organizer of the Grassroots Wedding Fair, the Vancouver photographer is helping other brides plan their own green weddings. “It’s so easy to have a green wedding these days,” she says. “There are so many options.”

“Today there are green wedding planners and there are green organic silk wedding dresses,” adds Lindsay Coulter, the David Suzuki Foundation’s “Queen of Green” blogger. “Today there are so many green products that the challenge would be to keep things in check and not consume too much.”

Going green at your wedding doesn’t just mean recycling the

champagne bottles afterward. It means planning every aspect of your big day so you can celebrate your joy without damaging the planet. After all, as Coulter points out, “Your impact is going to last a lot longer than that one day.”

So why not start your life together by making the world just a little greener? Here’s how.

THE RINGS

Gold mining is notoriously hard on the environment. When it comes to the engagement ring and wedding band, go for a custom design in recycled gold or silver and opt for conflict-free diamonds. Or choose vintage jewelry, especially family heirlooms, which sparkle with generations of meaning.

THE INVITATIONS

Invitations with tissues, foil and sparkles are hard to recycle. Instead, look for recycled paper, preferably wood-free fibre, as well as vegetable- or soy-based inks. You could also consider having your invites printed on a vintage 1800s letterpress like the one at Surrey’s Sunlit Letterpress. (www.sunlit-letterpress.com)



MICHEL TORINO CUMA ORGANIC MALBEC

Argentina **\$13.99** 885418
This Malbec is a soft and fruity organic wine with rich flavours of plums, prunes and raisins and gentle spice notes on the finish. A great organic value!



PRAIRIE ORGANIC VODKA

USA **\$39.99** 594457
A luscious vodka produced by a co-op of 900 organic corn farmers in Minnesota. Prairie Organic features melon, pear and soft grain notes, a creamy palate and a long, smooth finish.





Say "I Do" to a Greener Planet

THE DRESS

Every bride has a vision of her dream gown, and chances are it's not hand-woven, fair trade hemp. However, there are plenty of options that don't involve a giant meringue of synthetic fibres. You can pick up a pre-loved gown at a bridal swap or through the website Smart Bride Boutique. (www.smartbrideboutique.com) Or choose a gorgeous gown from a vintage shop, which is also a great place for the groom to find a stylish retro suit or tux.

Even better, have your gown and bridesmaids' frocks made by a local designer who uses organic, ethically sourced fabrics, such as Vancouver's Pure Magnolia or Caroline Calvert.

THE VENUE

More and more venues are going green, such as Summerhill Pyramid Winery in Kelowna, which boasts 80 acres of certified organic vineyard. "You get a green wedding here," says Emily Vanderschee, the winery's director of catering and events. "That's all we do." Even if you can't find a 100 percent organic venue like this, you can still choose one that is trying to be more environmentally sensitive by recycling, using efficient energy sources and serving sustainable menu items.

In addition, hold your ceremony and reception in the same place, so you're not wasting energy driving back and forth. And consider how you're going to get your guests to the venue in the first place. If they're flying in from out of town, you can purchase carbon offsets

to compensate for the fuel their flights consume. "It's a way to support getting more green energy," Coulter says. "It's not a permission to pollute."

And keep those offsets in mind for the honeymoon too.

THE MENU

It can be challenging to get sustainable food in large enough quantities for events like weddings. "Organic suppliers would laugh when we told them how much we needed," says Vanderschee, noting that it took Summerhill years to create a completely organic catering menu. "It's a cost issue and it's a supply issue." But that is changing rapidly, with even big food suppliers offering green options.

If you can't manage an all-organic menu, look for sustainable options such as Ocean Wise, free range or run, local and seasonal foods, as well as organic wine, beer and spirits from local producers. Not only will you get a product that's better for the planet, it will likely taste better too.

THE FLOWERS

Flowers are pretty, but the chemicals often used to grow them aren't. Neither is the fuel it takes to import them. There are florists that sell locally grown flowers. From them you can choose blooms that are in season and, if possible, organically grown. Or skip the cut flowers altogether and use potted plants or tree branches for decor and bouquets. Olla Urban Flower Project on the edge of Gastown in Vancouver is one such florist, offering wedding flower arrangement options that are live, local or ethically grown. (www.ollaflowers.com)



DOMAINE JEAN BOUSQUET ORGANIC MALBEC

Argentina **\$15.99** 807263
This velvety organic wine from Argentina's Mendoza region is bursting with lush dark fruit, including black plum, blackberry and dark cherry fruits. A peppery note keeps it lively on the palate.



BANROCK STATION SPARKLING CHARDONNAY

Australia **\$13.99** 534974
Australia's favourite big-value bubble is fresh and fruity, with buttery notes of apple and vanilla. A portion from the sale of each bottle goes to protect wetlands around the world.



SUMMERHILL CIPES VINTAGE BRUT

BC VQA **\$28.95** 97295
This brut from the Kelowna-based Summerhill Pyramid Winery is crisp and fresh with green apple notes and just a hint of toast. Summerhill wines are aged in a custom built onsite pyramid.



Say "I Do" to a Greener Planet

THE GIFTS

Few couples these days need a soup tureen, but they probably could use an energy-efficient appliance. Other eco-friendly gift ideas include outdoor gear, park or museum passes, organic gardening supplies, sustainably produced linens or donations to a good cause.

When it comes to favours for the guests and gifts for attendants, choose something that is both consumable and light on the planet. Think gourmet organic chocolate, seed packets, natural soaps, beeswax candles or bottles of organic wine.

THE COMMUNITY

When Dion got married, she picked flowers from her grandmother's garden, had her guests bring potluck, organized a car pool to Bowen Island and hired local artists and musicians to provide entertainment. It all added to the joy of the occasion. "It's not just about a wedding," she insists. "It's about celebrating truly with your friends and family. It is about choosing the people in your community to be part of your celebration."

FOR MORE INFORMATION

The Grassroots Wedding Fair, organized by Vancouver photographer Shona Dion, is held in February, but the website, with its list of green vendors, is available year round. (www.thegrassrootsweddingfair.com) The Queen of Green, Lindsay Coulter, offers tips on living (and marrying) sustainably in her blog for the David Suzuki Foundation (www.davidsuzuki.org/blogs/queen-of-green)

THE BEVVIES

Carry your green theme through to the toasts by selecting organic, sustainable or biodynamic wine, beer and spirits for your reception. There are many organic wine, beer and spirits producers worldwide and standards can vary from country to country. If you can't find an organically-grown wine to suit your taste, stay local and choose a BC wine. Another option is to choose a wine or spirit that offers an environmental bonus such as part-proceeds to wildlife care. To make the choice less daunting, start with the list offered here or ask the advice of a WSET-educated Product Consultant at your local Signature BC Liquor Store. Not only will these experts know what's organic and what's not, they can help you plan all aspects of your wedding wine.

Today's green wedding can be as elegant and sophisticated – or as homespun and earthy – as a couple chooses it to be and still have it align with their values. "You don't have to give up anything to have a green wedding," Dion says. "You can have your organic wedding cake and eat it too."



NELSON BREWING WILD HONEY ORGANIC ALE

Canada **\$10.99** 864991
(6 x 355 ml)

A light, malty, organic, golden ale from the Kootenays, Nelson Brewing Wild Honey Organic has a creamy texture, breadly flavour and hints of sweet and citrus notes. It's a food-friendly crowd pleaser.



TINHORN CREEK CHARDONNAY

BC VQA **\$16.99** 530691

This refreshingly complex table wine from carbon-neutral Tinhorn Creek winery in BC's Okanagan has a lightly floral aroma, with flavours of apples, peaches, vanilla and a satisfying nuttiness.



ROLL INTO SPRING



CRAB SPRING ROLLS WITH
CHILI-LIME DIPPING SAUCE

When you think of spring rolls, don't just think of the ubiquitous deep fried version. Think light, fresh, flavourful and crisp. They're perfect for a springtime lunch and easy enough to prepare as an hors d'oeuvre for a party. Our crab spring rolls are delicate and packed full of sweet Dungeness crab and colourful vegetables. The addition of coconut milk to the pancakes makes for wonderful richness around the Thai-inspired chicken salad and the phyllo-wrapped prawns are a simple twist on the classic.



PRAWN PHYLLO ROLLS

PAIRS WITH CRAB SPRING ROLLS WITH CHILI-LIME DIPPING SAUCE

**MOUTON CADET BLANC**France **\$13.99** 2527

This enjoyable Sauvignon Blanc and Semillon blend offers pleasing floral and citrus aromas and tropical flavours of grapefruit and mango with a fresh grassy, herbaceous touch. Smooth, fragrant and versatile... a charming white for spring!

**MIGUEL TORRES VIÑA ESMERALDA**Spain **\$14.49** 165316

This is a gorgeous white wine made from a blend of 85 percent Moscatel and 15 percent Gewürztraminer. It's intense with floral, citrus, nectarine and spice aromas. With an off-dry palate of lychee, green apple and ripe lime notes Viña Esmeralda is an ideal match for Thai spices.

PAIRS WITH PRAWN PHYLLO ROLLS

**YOSHI NO GAWA – SPECIAL PREMIUM SAKE ORGANIC**Japan **\$17.99** 622944 300 ml

Available only in Canada, this certified organic, "pure rice" sake is handcrafted in Japan by a 19th generation producer. It exhibits a light, fruity character and a clean, crisp palate with aromas of almond and pear.

TO WEEKENDS THAT START ON THURSDAY.

At [yellow tail] we'd like to propose a toast. A toast to life's simple pleasures. Because enjoying our classic Shiraz, with its great tasting flavour is reason enough to raise a glass. Come meet our family of fresh, award winning wines at your local BC Liquor Store.

[yellow tail][®]
open for anything

yellowtailwine.com

 www.facebook.com/yellowtailcanada



WHEN TOASTING WITH FRIENDS, PLEASE ENJOY RESPONSIBLY.

Roll Into Spring

PAIRS WITH PRAWN PHYLLO ROLLS



**ST. HALLETT
POACHER'S BLEND**

Australia **\$12.99** 535963
This appealing treasure is made from a blend of Semillon and Sauvignon Blanc. Wonderfully ripe and fruity, yet crisp and dry with pineapple, passion fruit, melon and citrus flavours. Makes a very enjoyable pairing with Prawn Phyllo Rolls.

PAIRS WITH COCONUT PANCAKES WITH CHICKEN SALAD



**EVANS & TATE
CHARDONNAY**

Australia **\$19.99** 379149
This full-bodied Chardonnay offers enticing toasty, smoky aromas that give way to a fresh, juicy palate with ripe fruitiness touched with vegetal hints. A rich white wine, Evans & Tate Chardonnay makes a delicious companion for chicken dishes.



**LOUIS BERNARD CÔTES
DU RHÔNE ROUGE**

France **\$12.99** 581645
Bright, fresh, fruity aromas waft from the glass of this red wine from the south of France. Excellent value, with smooth, concentrated flavours of ripe fruit, licorice, herbs and pepper spice, it's a delightful pairing with this chicken recipe.



COCONUT PANCAKES WITH CHICKEN SALAD



ASK AN EXPERT

JAMES CLUER, MW

Q My dream is to buy a vineyard in the Okanagan. How much would it cost, and do you think it's a good idea?

A Back in the early 1990s, Harry McWatters, the founder of Sumac Ridge winery, was told by all his friends and financial advisors not to buy vineyard land on the Black Sage Bench. They thought he was crazy to pay the asking price of \$3,000 per acre. Fast forward 20 years and that same land was worth over \$200,000 an acre and had produced some very good wine.

This proves that it's dangerous to judge whether something is a good idea or not but here are some basic facts

about the market. A planted vineyard is currently selling for somewhere between \$100,000 and \$250,000 per acre. The Naramata Bench and parts of the southern Okanagan are on the higher side and parts of the Similkameen cost less. But you do often get what you pay for.

If you plan on selling the grapes, then you'll have to find a buyer. Buyers usually pay by the ton, and the price varies according to variety and quality. The average prices paid are published every year by the BC Wine Institute. Growers often count on producing about four to five tons per acre and selling the grapes for \$2,000-\$3,000 per ton. But both prices paid for grapes and the tonnages grown

can be higher and lower than the figures quoted.

So if you had a nice little three acre vineyard planted with a high quality grape and you cropped it at four tons per acre you could probably grow about 12 tons of grapes and might sell them at \$2,500 per ton. That would create \$30,000 in annual revenue.

But of course, you'll have various expenses to manage the vineyard, including things like labour, water and sprays. You can reduce expenses by doing some of the work yourself, but otherwise you would have to hire a grape grower to take care of it for you. Expect to pay a vineyard manager somewhere between

\$4,000 to \$6,000 per acre, or somewhere around \$15,000 for your three acres, per year.

In theory you should make a small profit, but don't forget that actually you've signed up to become a farmer. The weather is now your partner and in the Okanagan and Similkameen severe frosts and winter freezes can be devastating. There are growers who have lost their entire crops to winter kill in the last few years. No doubt these growers will tell you it's not a good idea to own a vineyard. Add to that the fact that disease can cause serious problems, severely reducing yields and the market for grapes can fluctuate too. There's a long list of other risks and dangers of owning a vineyard, but that would probably put you off.

What the analysis doesn't account for is that this is your dream. Who wouldn't want to own a vineyard, walk through the rows of vines, tasting grapes in anticipation of the upcoming harvest? It's magical and it can work financially, because there is no shortage of vineyards in the world.

Just make sure you select a very good vineyard site that minimizes the viticultural risks, ensure it is planted with a grape in high demand, managed by a skillful grower and get a buyer lined up well before harvest. Getting some good advice before you set sail is your first, smart move.

Q I've always wanted to work in a winery for the harvest to get hands-on experience. I'm happy to travel anywhere. Can you give me some guidance?

A The most fun I've had in the last 20 years working in the wine trade has definitely been working vintages. I've been fortunate to do a few of them in Bordeaux and Australia as well as one in Napa and the Okanagan. It's certainly the best way to learn about wine – you can't learn everything from a book. My advice would be to pick a country or a winery where they speak your language. You won't learn much if you can't understand a word they're saying. Next, give yourself a minimum of three to four weeks so you can see a good chunk of the process and keep in mind that harvest in the southern

hemisphere is in our spring.

To land a job, simply email dozens of producers in the targeted area offering your services. The directories of all the wineries can usually be found on the country's trade association websites.

Wineries often take on additional "cellar rats" at harvest, and if you can show you are keen and reliable, sooner or later someone will take you on. If you offer to work for free the replies come back much faster. Some vineyards will provide accommodation, meals and a small payment.

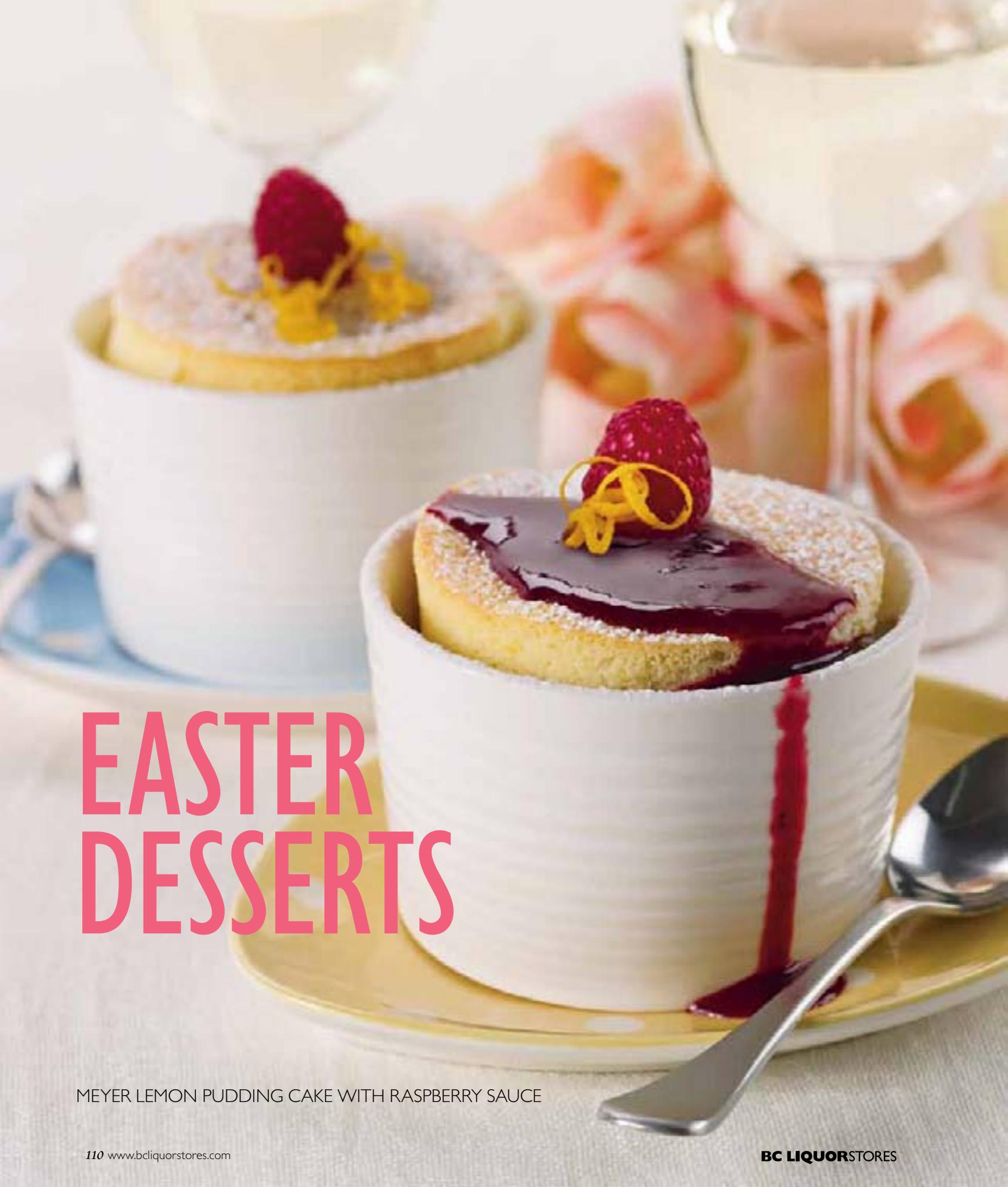
The critical thing is to find a winery that will let you move from one task to another. Ideally you'll get to work in the vineyard sampling grapes, then work the crusher, destemmer and presses, manage ferments, work in the barrel cellar and the lab. That way you'll maximize your learning experience. Don't get stuck picking grapes for a month.

Your best bet might be to make friends with a visiting winemaker at a local wine festival. When you're asking for a job in person you'll have more chance of success.

Thanks go out to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to:

taste.magazine@bcliqorstores.com

and watch for answers in upcoming issues of Taste!



EASTER DESSERTS

MEYER LEMON PUDDING CAKE WITH RASPBERRY SAUCE



PAVLOVA ROLL STUFFED WITH DARK AND WHITE CHOCOLATE AND MANGO MOUSSE

Spring is a time for fresh, new beginnings. From our local farmers' fields come the first-of-the-season new potatoes, tender stalks of baby asparagus, young shoots of fiddleheads and sweet, delicate strawberries. Lamb is also showcased during this special time but there's no better way to celebrate springtime than by creating a sensational new dessert.

Here are three new sweet creations, suitable to end your Easter or any other spring celebratory meal.

When baked, the tart Meyer Lemon Pudding Cake separates into a light fluffy meringue crust atop a creamy, moist custard-like bottom. A light and springy pavlova, stuffed with a dark chocolate mousse, swirled with white chocolate and mango purée is simply decadent! Or try individual key lime tartlets featuring a tangy filling set in a classic graham wafer crust topped with meringue and baked to perfection.

PAIRS WITH MEYER LEMON PUDDING CAKE WITH RASPBERRY SAUCE



DEINHARD RIESLING PIESPORTER

Germany **\$14.99** 106328
 This Riesling is fragrant with floral, spicy fruit and slate mineral aromas along with flavours of green apple and sweet lemon. The sweetness of the wine is beautifully balanced with fresh acidity offering enjoyment throughout the entire meal!

QUENCH THIS.



When you reach for a Strongbow, thirst doesn't stand a chance. Crisp, dry and distinctly refreshing, Strongbow is the first pint to have when you've got a thirst to quench.

Refreshingly Hard Cider.

DRINK RESPONSIBLY

Made by: HP Bulmer Ltd, Hereford, England. UK Trade Mark Owner.

HP Bulmer

Easter Desserts

PAIRS WITH MEYER LEMON
PUDDING CAKE WITH
RASPBERRY SAUCE



RUSSO LIMONCELLO

Italy **\$31.25** 471623 700ml
This family operated distillery uses Verdilli lemons from Italy's Amalfi coast. The lemons are hand peeled to preserve the special fragrance of the fruit and oil in the skins resulting in Limoncello Russo, a fine quality liqueur. Enjoy!

PAIRS WITH PAVLOVA ROLL
STUFFED WITH DARK AND WHITE
CHOCOLATE AND MANGO MOUSSE



**GRAHAM SIX GRAPES
RESERVE**

Portugal **\$29.99** 208405
This beautifully perfumed port has aromas of rich, ripe plums, cherries and nuances of dark chocolate which lead on to a silky, smooth palate. It offers exquisite pairing enjoyment with the Chocolate Pavlova Roll.



KEY LIME MERINGUE TARTLETS

PAIRS WITH KEY LIME MERINGUE TARTLETS



X RATED FUSION

USA **\$47.99** 283168
X Rated Fusion is a sweet, fruity liqueur made with premium vodka infused with blood orange, mango and passion fruit. Enjoy it in champagne cocktails with dessert.



**NIERSTEINER SPATLESE
LATE HARVEST**

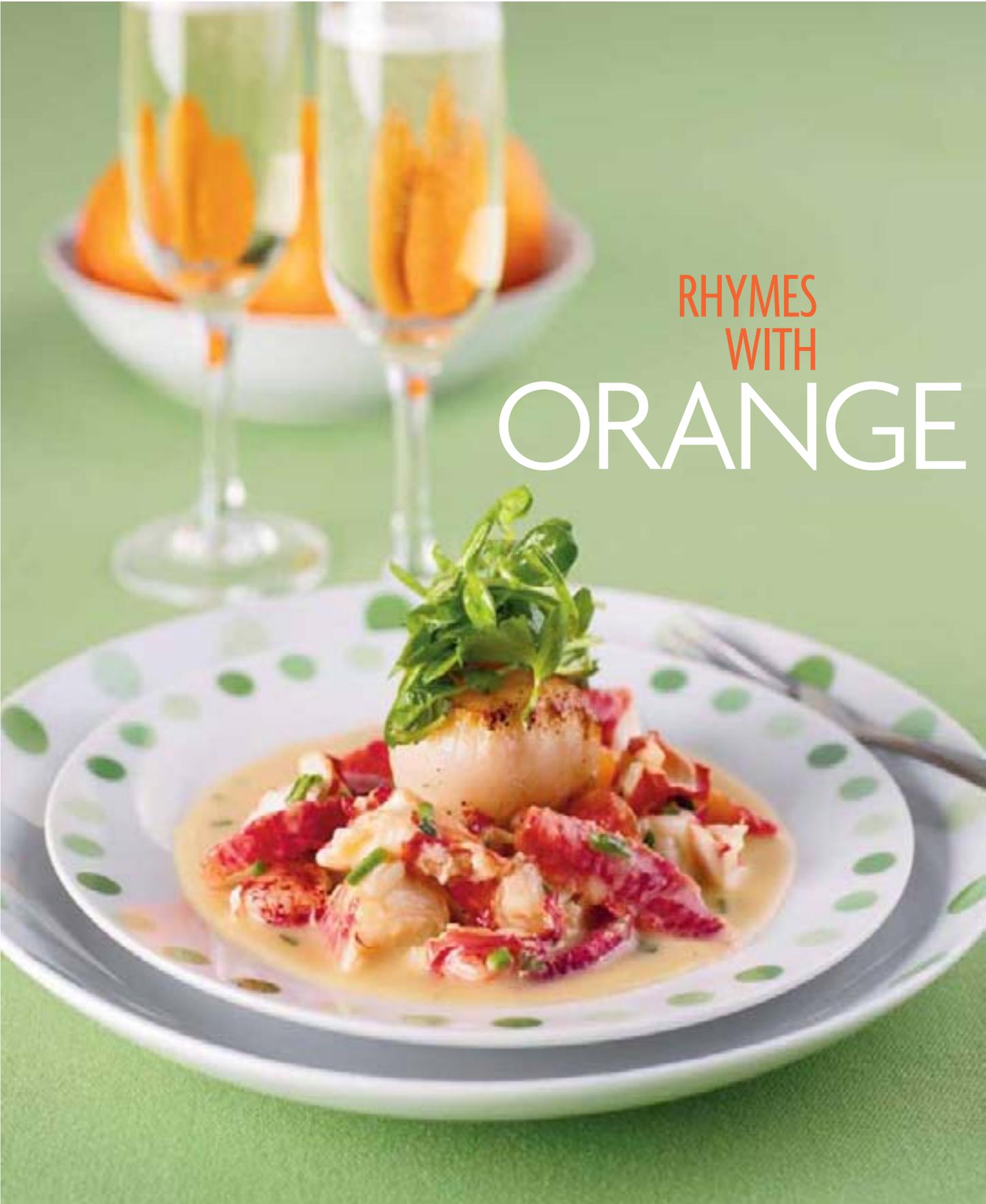
Germany **\$13.99** 262337
This nicely priced late harvest wine offers aromas and flavours of orange, peach, ginger, green apple, citrus and slate with floral notes. Pair it with spicy foods or desserts.



**MISSION HILL RESERVE
LATE HARVEST RIESLING**

BC VQA **\$29.99** 668566 375 ml
Mission Hill shows finesse with this late harvest Riesling offering toasty aromas of green apple, slate, pear and petrol that lead on to a round, nutty, sweet palate of citrus, baked apple and mineral. Elegant and delicious!





RHYMES
WITH
ORANGE

LOBSTER AND SCALLOPS WITH SAFFRON, BLOOD ORANGE AND VANILLA SAUCE

Although English scholars through the ages have wracked their massive brains for a word to rhyme with the name of this tasty, Vitamin C-rich citrus fruit, we have at last solved the riddle. We think “orange” rhymes with “delicious!”

Imported citrus fruits are at their best at this time of year so give these four juicy recipes a try. A stunning platter of oranges and dried fruits make an easy and refreshing (and so healthy) starter or dessert. A traditional Asian orange beef dish has been contemporized using fresh tangerine segments and chilies in a light orange-infused oyster and hoisin sauce. Lobster and seared scallops are enrobed in an orange- and vanilla-infused butter sauce and lastly, for a springtime brunch, try this refreshing orange and cranberry strata laced with cinnamon, ricotta and mascarpone cheese paired with a fresh berry sauce.



ORANGE CRANBERRY MASCARPONE STRATA WITH MIXED BERRY COMPOTE

PAIRS WITH LOBSTER AND SCALLOPS WITH SAFFRON, BLOOD ORANGE AND VANILLA SAUCE

PAIRS WITH ORANGE CRANBERRY MASCARPONE STRATA WITH MIXED BERRY COMPOTE



CHAMDEVILLE BLANC DE BLANC BRUT

France **\$13.99** 187740

The light, fine bubbles of this sparkling wine release grassy, floral and green apple aromas. The palate is fresh, crisp, foamy and uncomplicated with honey, guava and baked apple flavours that pair well with seafood.



RODNEY STRONG CHALK HILL CHARDONNAY

USA **\$26.99** 275552

This outstanding Chardonnay from the Sonoma Valley delights the senses with creamy, nutty aromas and flavours of snappy citrus, nectarine and orange tinged with chalky mineral. It offers immense pairing enjoyment with lobster or scallops.



WILLIAMS & HUMBERT DRY SACK

Spain **\$16.99** 13565

This long-time favourite dry sherry offers pleasing nutty, dates and buttery aromas and a palate that is mildly sweet with walnut, mineral and spice. Great with fruit and cheesecake.



MOROCCAN SLICED ORANGES WITH DRIED FRUIT

PAIRS WITH ORANGE CRANBERRY MASCARPONE STRATA WITH MIXED BERRY COMPOTE

PAIRS WITH MOROCCAN SLICED ORANGE WITH DRIED FRUIT



EMERI PINK MOSCATO

Australia **\$16.99** 588392
 Pemei Pink Moscato offers very good intensity of aromas with hints of candied red fruits and ripe peach. Persistent bubbles delight the palate with delicious off-dry strawberry flavours. Enjoy as an aperitif or with desserts!



QUADY ESSENSIA ORANGE MUSCAT

USA **\$15.99** 197707 375 ml
 This expressive, sweet Muscat wine offers floral and grassy aromas with nectarine and baked pear flavours. The palate is buttery with flavours of orange, ginger, honey and dried apricot and a refreshing balance of sweetness with acidity. Enjoy this lovely treat!



K.W.V. PAARL RUBY

South Africa **\$12.99** 28951
 This fortified wine from South Africa delivers lush, natural richness with a nose of earthy, dried fruit and full, well-integrated flavours. Enjoy a glass with a plate of the Moroccan Sliced Oranges with Dried Fruit.

PAIRS WITH SESAME CHILI TANGERINE BEEF WITH GAILAN



LA POSTA COCINA BLEND

Argentina **\$17.99** 779520

La Posta Cocina is a blend of 60 percent Malbec and 20 percent each of Bonarda and Syrah. It exhibits fragrant spicy plum and coffee aromas with savoury, meaty, juicy flavours of ripe black fruits. Ideal with this beef entree!



**CASA LA JOYA
RESERVE MERLOT**

Chile **\$15.99** 55756

This elegant wine delivers excellent value with gorgeous concentration. Enjoy alluring aromas of violets, plum and smoky toast hints, the velvety palate of dark fruits and savoury herbs and the appealing edge to the finish. Beautiful!



SESAME CHILI TANGERINE BEEF WITH GAI LAN

VERY SPECIAL EVENTS

MARCH

FRIDAY, MARCH 4 | 3:00 – 7:00 P.M.
LIVE DELICIOUSLY

Come for a taste of the indulgent Cupcake Vineyards Cabernet Sauvignon and Chardonnay. Brandon Stine, de-facto Brand Ambassador, will be present as we introduce BC to the fastest brand in US history to hit a million cases in sales. A selection of cupcakes will be served.

SATURDAY, MARCH 5 | 2:00 – 6:00 P.M.
MOLSON M

Join the Molson M ambassadors as they introduce the World's first microcarbonated lager! Come taste the new Molson M and join in the excitement with a live DJ playing amazing beats!

FRIDAY, MARCH 11 | 4:00 – 7:00 P.M.
BROWN SPIRITS

Join our mixologist as he introduces you to cocktail culture. The key to mixing "brown spirit" cocktails will be revealed and delicious appetizers served!

SATURDAY, MARCH 12 | 2:00 – 5:00 P.M.
TRIPLE DISTILLED, TWICE AS SMOOTH, ONE GREAT TASTE

Meet Jameson Brand Ambassador Rory Sheridan and taste the new Jameson Gold Reserve and other Jameson products. Jameson Gold Reserve has been revered by whiskey critics, most notably Jim Murray who ranks it amongst the "top 10 of the world's whiskeys and the top 5 of the world's blends".

THURSDAY, MARCH 17 | 4:00 – 7:00 P.M.
GUINNESS: CELEBRATE LIKE THE IRISH

Gear up for St. Patrick's Day with the Guinness beer team who will provide samples and delicious treats.

FRIDAY, MARCH 18 | 2:00 – 5:00 P.M.
CAZADORES TEQUILA

Join Team Cazadores to learn how to make a hand-shaken margarita or sample Cazadores straight! You also have a chance to win a Cazadores gift basket full of all you need to mix perfect cocktails at home!

SATURDAY, MARCH 19 | 1:00 – 4:00 P.M. | ALBERNI & BUTE BC LIQUOR STORE
TALES OF THE COCKTAIL ON TOUR

Join us for appetizers from The Market Restaurant and Shangri-La Hotel, paired with Gibson's Finest and Hendrick's Gin! Taste delicious cocktails inspired by New Orleans' famous "Tales of the Cocktail" for the first time "On Tour" in Vancouver.

SATURDAY, MARCH 19 | 2:00 – 6:00 P.M.
SUMAC RIDGE "DINE OUT FOR LIFE" DONATION PROGRAM
Join our special guest Chef Ryan Fuller as he whips

up some delicious appetizers to pair with a selection of Sumac Ridge wines. Learn about the "A Loving Spoonful" organization and how they are helping our community.

TUESDAY, MARCH 22 | 4:00 – 6:00 P.M.
WHYTE & MACKAY SCOTCH TASTING WITH RICHARD PATERSON

Join us with acclaimed Master Blender Richard Paterson presenting Whyte & MacKay whisky and sit-down tasting. Register for this event at 39th and Cambie.

WEDNESDAY, MARCH 23 | 4:30 – 6:30 P.M.
GRAY MONK

Taste award winning wines from BC's oldest independent family estate winery — Gray Monk Estate Winery and enter to win a Gift Certificate to Cactus Club.

FRIDAY, MARCH 25 | 4:00 – 6:30 P.M.
WINES FROM SPAIN
Taste a bit of Spain with the sumptuous Codorníu Classico and Raventos, paired with a rich selection of cheeses from local gourmet cheese shop, *les amis du FROMAGE*.

SATURDAY, MARCH 26 | 4:00 – 6:30 P.M.
TAYLOR SCION 150 YEAR-OLD TAWNY RELEASE
Come view a century-and-a-half-old tawny port that is one of the last wines to survive in perfect condition from the era before phylloxera devastated Europe's vineyards. Taste Taylor's ports and view Scion at this extraordinary release!

APRIL

FRIDAY, APRIL 1 | 2:00 – 5:00 P.M.
BACARDI SUPERIOR AND BACARDI GOLD EVENT
Join Team Bacardi as they mix up the Bacardi Mojito. Taste these delicious cocktails paired with appetizers and enter to win a Bacardi gift pack!

SATURDAY, APRIL 2 | 2:00 – 6:00 P.M.
MOLSON CANADIAN HOCKEY EXPERIENCE
Experience the excitement of a hockey game — right at our Cambie kitchen! At this hockey-themed event, try Molson beer paired with appetizers from Boston Pizza. Also, chances to win Canucks game!

FRIDAY, APRIL 8 | 4:00 – 6:00 P.M.
SOMETIMES THE WORLD IS YOUR OYSTER
Come and taste delicious Oyster Bay Wines paired with delectable oysters, lamb and cheese. Meet the Oyster Bay representatives and learn what gives these New Zealand wines their distinctive flavour.

Join us for this fantastic selection of free cocktail, beer and wine tastings and events. Email us at events@bcliquorstores.com to receive monthly updates and exclusive special announcements.

All events listed below are at the 39th and Cambie Signature BC Liquor Store Tasting Room unless otherwise noted. Times and dates are accurate as of press time. Please refer to www.bcliquorstores.com for the most up-to-date details.

SATURDAY, APRIL 9 | 3:30 – 6:30 P.M.
NOTORIOUSLY GOOD SLEEMAN

Visit us for a "Notoriously Good" event featuring Sleeman Selection pack favourites Honey Brown Lager and Original Draught with delicious food pairings courtesy of MyChef. Attend and you have a chance to win 1 of 3 trips for four to the Notorious Pair-O-Dice, Las Vegas!

FRIDAY, APRIL 15 | 4:00 – 6:30 P.M.
WINES FROM CALIFORNIA

Enjoy crisp, flavourful California wines, paired with delicious cheeses. See for yourself how these delectable wines will make for the perfect pairing with your spring or summer picnic.

SATURDAY, APRIL 16 | 3:00 – 6:00 P.M.
A TASTE OF SPRING - WINES OF GERMANY

Think you can spot a German Riesling a mile away? Find out at this blindfolded taste test where participants taste three different wines from Germany — two that are Rieslings and one that is not! Can you spot the Riesling in among two other delicious German wines? Take the test and discuss your findings with our sommeliers!

FRIDAY, APRIL 29 | 4:00 AND 6:00 P.M.
NEW ZEALAND IN A GLASS
This tasting will highlight the wine varieties and regions of New Zealand. Enjoy cheeses and patés from *les amis du FROMAGE* chosen to enhance your tasting experience. Tickets are \$10 each. Seating is limited.

SATURDAY, APRIL 30 | 1:00 – 4:00 P.M.
BERINGER AND MILESTONES: HITTING ALL THE RIGHT NOTES

Join us for a tasting of Beringer Founders' Estate wines paired with delicious chef-prepared dishes from Milestones' Restaurant. Guests can enter to win a trip for two to the Beringer Vineyard for an intimate performance by Michael Bublé!

MAY

THURSDAY, MAY 5 | 4:00 – 7:00 P.M.
JOSE CUERVO: CELEBRATE CINCO DE MAYO WITH THE ORIGINAL MARGARITA

Join Jose Cuervo in celebrating Cinco de Mayo with the original margarita. Our mixologist will be creating delicious Jose Cuervo cocktails.

FRIDAY, MAY 6 | 2:00 - 5:00 P.M.

ILLUMINATI AND ABRUZZO: ONE OF ITALY'S BEST KEPT SECRETS

Taste the love for the land, passion, engagement and devotion that go into creating the Illuminati wines. Join us in sampling Illuminati wine from the unique terroir of Italy's Abruzzo region, paired with region-inspired rustic appetizers.

THURSDAY, MAY 12 | 4:00 - 7:00 P.M.

RICASOLI TUSCANY WINE EXPERIENCE

Join us in tasting the expertise of a winery dating back to 1141: Barone Ricasoli, Italy's oldest winery. Enjoy this quintessentially Italian wine with Tuscan-inspired dishes, always fresh and prepared with seasonal ingredients.

SATURDAY, MAY 14 | 1:00 - 4:00 P.M.

PENFOLDS LUXURY RELEASE

Join Anthony Gismondi and Kasey Wilson, live on location for their "Best of Food & Wine" radio show from 1:00 to 2:00 P.M. Afterwards, Penfolds Brand Manager will lead a tasting of premium Penfolds wine including the just-released 2006 Grange Shiraz. Tickets for tasting are \$20. Seating is limited so register now.

FRIDAY, MAY 20 | 1:00 - 4:00 P.M.

BACARDI FLAVOURS

Join Team Bacardi as they mix up cocktails with new Bacardi flavours! Taste these delicious cocktails paired with appetizers. Get your chance to win a Bacardi gift pack at this event!

FRIDAY, MAY 20 | 4:00 - 7:00 P.M. | PARK ROYAL BC LIQUOR STORE

DON JULIO LUXURY COCKTAILS AND DROPS

Brian Van Flandern, Don Julio Global Brand Ambassador takes guest on journey of Don Julio Tequila while sampling luxury cocktails and drops paired with food.

SATURDAY, MAY 21 | 1:00 - 4:00 P.M.

DON JULIO LUXURY COCKTAILS AND DROPS

Brian Van Flandern, Don Julio Global Brand Ambassador takes guest on journey of Don Julio Tequila while sampling luxury cocktails and drops paired with food.

SUNDAY, MAY 22 | 1:00 - 4:00 P.M. | ALBERNI AND BUTE BC LIQUOR STORE

DON JULIO LUXURY COCKTAILS AND DROPS

Brian Van Flandern, Don Julio Global Brand Ambassador takes guest on journey of Don Julio Tequila while sampling luxury cocktails and drops paired with food.

FRIDAY, MAY 27 | 3:00 - 5:00 P.M.

WINE AND DINE WITH ERRAZURIZ

Come for a taste of delicious wines from Errazuriz winery, paired with mouth-watering canapés. Learn about Errazuriz wines in this informal seminar.

PLEASE VISIT OUR WEBSITE
FOR THE LATEST UPDATES
TO OUR EVENT SCHEDULE

www.bcliquorstores.com/event

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). Please note: all events are complimentary except where noted.

GERMANY

[DRINK IN THE FLAVOURS OF SPRING]



WINES OF
GERMANY





PATATAS BRAVAS

Serves 6

SAUCE

- 3 tbsp (45 ml) olive oil
- 1 small onion, chopped
- 6 garlic cloves, finely chopped
- 14 oz (414 ml) canned tomatoes, chopped
- 1 tbsp (15 ml) tomato paste
- 1 tsp (5 ml) Tabasco sauce
- 1 ½ tsp (7 ml) smoked paprika
- 1 tsp (5 ml) chili powder
- ½ tsp (2 ml) ground thyme
- ½ tsp (2 ml) sugar
- salt and freshly ground black pepper

Heat olive oil in pan, add onions and fry for 3 to 4 minutes until softened. Add next 9 ingredients and stir. Simmer for 10 minutes until pulpy. Cover and set aside for at least 6 hours up to 24 hours for flavours to meld. Reheat to serve.

POTATOES

- 2 cups (500 ml) vegetable oil
- 6 russet potatoes, large, cut into 1-in (2.5 cm) cubes
- fresh parsley, chopped, for garnish

Preheat vegetable oil in heavy saucepan over medium-high heat, about 350 F (180 C). Pat potatoes dry with paper towel. Test oil heat by adding one piece of potato. Oil should bubble vigorously. Divide potatoes into 3 equal batches and fry each batch for 3 minutes. Remove and set aside to cool down. Increase heat until oil reaches 375 F (190 C). In 3 batches, add potatoes back to hot oil and fry until golden brown and crisp, about 5 minutes. Use a slotted spoon or spatula to remove and set aside to drain on paper towels.

Transfer potatoes into dishes and spoon over with reheated sauce. Sprinkle with parsley.

PAIRS WITH

XANADU NEXT OF KIN CABERNET SAUVIGNON

Australia **\$15.99** 181610

CASTILLO DE ALMANSA RESERVA

Spain **\$12.99** 270363

RECIPE INDEX

TAPAS! SMALL BITES, BIG TASTE

- Patatas Bravas 120
- Ham Croquettes 121
- Clams and Ham in Spicy Garlic Sauce 121
- Mushrooms in Parsley Sauce 121

ASPARAGUS BY THE BUNDLE

- Asparagus Fritters 122
- Grilled Beef Asparagus Rolls 122
- White Asparagus Cannelloni 123

THE COCKTAIL KITCHEN

- Lentil Fritters with Tamarind Sauce 124
- Frisée aux Lardons Salad 125
- Achiote and Wheat Ale-Marinated Flank Steak 126

RISOTTO THREE WAYS

- Risotto with Roasted Cherry Tomatoes, Fennel and Baby Bok Choy 127
- Risotto and Seared Scallops 128
- Risotto with Snap Peas, Pea Shoots and Basil Oil 129

RHUBARB, BACKYARD BOUNTY

- Chilled Rhubarb Soup with Champagne Granita 130
- Individual Goat's Cheese Cheesecake with Vanilla-Roasted Rhubarb 131
- Rhubarb Chutney with Grilled Lamb Chops 131

SPRING ENTERTAINING, CHIC AND SIMPLE

- Pink Prosecco Grapefruit Jellies 132
- Grilled Spring Lamb on Persian Flatbread with Salsa Verde 132
- Watercress and Apple Salad with Buttermilk Dressing 133
- Crispy Spiced Chickpeas 133

THE BERRY BEST

- Strawberry and Vanilla Bean Mille Feuille 133
- Strawberry and Almond Tart 134
- Roasted Pineapple with Strawberry Salsa 135

SPRING CHICKEN

- Barbecued Tequila-Lime Chicken Wings 136
- White Wine Chicken with Oranges, Morels, Shallots and Fiddleheads 137
- Brick-Flattened Chicken with Grilled Leeks and Romesco Sauce 138
- Artichokes, Fava Beans and Peas with Poached Chicken and Lemon Chimichurri 139

ORU PAN-ASIAN CUISINE

- Sake Kasu Sablefish with Gingered BC Tomatoes and Sweet Miso Sauce 140
- Slow-Cooked Venison with Spätzle and Sour Plum Emulsion 141
- Oru Chocolate Bar with Coconut Streusel and Toasted Sesame Seed Ice Cream 142

SALMON, BC'S TREASURE

- Salmon Tacones with Cilantro-Mint Yogurt 143
- Coho Salmon Gravlax with Lemon Crème Fraîche on Rye Bread 144
- Spring Salmon Salad Niçoise 145

BC SPOT PRAWNS, SPOT ON

- BC Spot Prawn Spaghettini with Peas and Mint 146
- Wok-Cooked Spot Prawns with Garlic and Chili 146
- Pint of Poached BC Spot Prawns with Lemon 146

ROLL INTO SPRING

- Crab Spring Rolls with Chili-Lime Dipping Sauce 146
- Prawn Phyllo Rolls 147
- Coconut Pancakes with Chicken Salad 148

EASTER DESSERTS

- Meyer Lemon Pudding Cake with Raspberry Sauce 148
- Pavlova Roll stuffed with Dark and White Chocolate and Mango Mousse 149
- Key Lime Meringue Tartlets 150

RHYMES WITH ORANGE

- Lobster and Scallops with Saffron, Blood Orange and Vanilla Sauce 151
- Orange Cranberry Mascarpone Strata with Mixed Berry Compote 151
- Moroccan Sliced Oranges with Dried Fruit 152
- Sesame Chili Tangerine Beef with Gai Lan 152

Tapas! Small Bites, Big Taste from page 12 continued



HAM CROQUETTES (CROQUETAS DE JAMÓN)

Serves 6 (makes 12 to 14 croquettes)

4 tbsp	(60 ml)	butter
¾ cup	(175 ml)	all-purpose flour
1¾ cup	(425 ml)	milk
1 tbsp	(15 ml)	olive oil
1		small onion, finely chopped
1		garlic clove, minced
2 oz	(60 g)	serrano ham, finely chopped
2 tbsp	(30 ml)	Italian parsley, finely chopped
1 tsp	(5 ml)	salt
½ tsp	(2 ml)	pepper, freshly ground
2		eggs, beaten, for coating
2 cups	(500 ml)	fine dry breadcrumbs
		olive oil for frying

Melt butter in frying pan over medium heat. Add flour and stir for 3 to 4 minutes until well-blended, to form a roux. Remove from heat and gradually add milk, whisking until smooth. Return to heat and bring to boil, stirring constantly. Mixture will become very thick. Reduce heat to low and cook for 5 minutes, stirring occasionally. Heat another small frying pan. Add olive oil and sauté chopped onion and garlic until soft but not brown. Add ham and chopped parsley. Stir mixture into white sauce and add salt and pepper. In lightly greased, shallow pan spread mixture to about 1-in (2.5 cm) thickness and chill for 2 hours or until cold and firm. Remove chilled mixture from pan and cut into small bars, about 3-in x 1-in (8 cm x 2.5 cm) then roll with lightly floured hands to form 12 to 14 small logs. Refrigerate for 15 minutes. Coat each croquette with egg and breadcrumbs, then repeat to double coat. Pour 3-in (7 cm) of olive oil into pan and heat. Fry a few croquettes at a time until golden brown on outside and warm in center. Drain on paper towel and either serve hot or at room temperature.

PAIRS WITH

ALVEAR FINO
Spain **\$14.49** 112771

TORRES CORONAS CATALUNYA TEMPRANILLO
Spain **\$14.99** 29728



CLAMS AND HAM IN SPICY GARLIC SAUCE (ALMEJAS CON JAMÓN)

Serves 4

2 tbsp	(30 ml)	olive oil
1 lb	(500 g)	fresh clams, thoroughly cleaned

2 oz	(60 g)	serrano ham, cut into ¼-in (.5 cm) dice
1		medium red chili pepper, deseeded and finely chopped
2 tbsp	(30 ml)	white wine
1 tsp	(5 ml)	smoked paprika
2		garlic cloves, minced
2 tbsp	(30 ml)	Italian parsley, finely chopped
		salt and freshly ground pepper to taste

In large sauté pan, add olive oil and heat over medium-high heat. Sauté clams, ham, chili pepper and wine until clams start to open. Discard any closed clams. Add remaining ingredients and continue to cook for 2 minutes. Divide clams into small bowls, pour remaining sauce over portions and serve immediately.

PAIRS WITH

SILENI CELLAR SELECTION PINOT GRIS
New Zealand **\$16.99** 658336

SEGURA VIUDAS BRUT ROSÉ
Spain **\$15.99** 5835



MUSHROOMS IN PARSLEY SAUCE (CHAMPIÑONES EN SALSA VERDE)

Serves 8

SAUCE

2		garlic cloves, finely chopped
1 bunch		Italian parsley, finely chopped
½ cup	(125 ml)	white wine
		salt and pepper, to taste

Mix garlic, parsley, white wine and pepper in a small bowl and set aside.

MUSHROOMS

½ cup	(125 ml)	extra-virgin olive oil
6		garlic cloves, minced
½		red chili pepper, finely chopped
2½ lb	(1 kg)	fresh white button mushrooms, cleaned
1 tbsp	(15 ml)	all-purpose flour
		salt and pepper to taste

Heat olive oil over low heat in ovenproof casserole or heavy-based saucepan. Add garlic and sauté until tender, about 4 to 5 minutes. Add chili pepper and mushrooms and increase heat to medium. Cook, stirring constantly, until liquid has been drawn out of mushrooms. Add salt and pepper to taste and continue to simmer on moderate-high heat for about 10 minutes until liquid has evaporated.

Sprinkle flour over mushrooms and stir to blend. Remove from heat and slowly add sauce, stirring thoroughly. Return saucepan to heat and bring to boil, stirring constantly. Simmer for 5 minutes until sauce thickens. Serve hot with crusty bread.

PAIRS WITH

MARQUES DE CACERES RIOJA ROSADO
Spain **\$15.99** 361188

DRATHEN RIESLING BERNKASTEL
Germany **\$13.00** 220699

Asparagus by the Bundle from page 22



ASPARAGUS FRITTERS

Makes 10

2 tsp	(10 ml)	lemon zest, finely grated
1		egg, lightly beaten
¼ cup	(50 ml)	milk
½ cup	(125 ml)	plain flour
½ tsp	(2 ml)	baking powder
¼ cup	(50 ml)	ricotta cheese
¼ cup	(50 ml)	chives, finely sliced
¼ cup	(50 ml)	fresh dill, chopped
2 cups	(500 ml)	asparagus, blanched, chopped into 1-in pieces (2.5 cm)
		vegetable oil for cooking
		lemon wedges, to garnish

In medium bowl, mix first 6 ingredients to make batter. Just before frying, fold in chives, dill and asparagus. Heat heavy-bottomed pan with ¼-in (0.5 cm) of oil. Test drop of batter in oil, if it sizzles, oil is ready. Using 2 spoons, drop dollop of batter into oil, bringing together in a round shape. Serve with lemon wedge.

PAIRS WITH

RUFFINO ORVIETO CLASSICO
Italy \$13.99 31062

CHÂTEAU DE SANCERRE
France \$29.00 164582



GRILLED BEEF ASPARAGUS ROLLS

Serves 4

1 lb	(500 g)	beef, inside round, rouladen cut*
¼ cup	(50 ml)	soy sauce
2 tbsp	(30 ml)	dry sherry
1		garlic clove, minced
1 tbsp	(15 ml)	sugar
1 tsp	(5 ml)	sesame oil
2 tbsp	(30 ml)	vegetable oil

* Ask your butcher to cut beef into rouladen slices

TEXT "MY PUB" TO 242424[†]
TO BRING THE KEITH'S PUB EXPERIENCE HOME

[†]STANDARD TEXT MESSAGING RATES APPLY

YOU COULD

**WIN^{††} 1 OF 4 KEITH'S
PERSONAL PUB PRIZE PACKS**

HOLD TRUE
ESTD 1870

^{††}NO PURCHASE NECESSARY. Must be of legal drinking age and a resident of British Columbia. Contest opens March 2 and closes March 31, 2011. There are 4 Personal Pub Prize Packages available to be won, consisting of Alexander Keith's branded glassware, bar paraphernalia, and clothing (approx. retail value of each is \$250). Odds of winning depend on the number of eligible entries received across all participating locations. Skill-testing question required. Standard text messaging rates apply.

Visit www.keiths.ca/BCLDBRules for full contest rules. Provincial liquor agencies are not connected with this contest in any manner whatsoever and are not liable in any way whatsoever, and employees of the provincial liquor agencies, liquor licensees, and members of immediate families are not eligible.

*TM/MC Keith's Brewery.



MOOSEHEAD

Your **OUTER-SELF IS CALLING**

Coming Soon!

**LIMITED EDITION
8 PACK SLEEK CANS**



OUTERSELF.CA

2 bundles asparagus, trimmed and blanched
 ½ cup (125 ml) teriyaki sauce

Lightly pound slices of beef to an even thickness, about 1 ½-in (3.5 cm) and reserve. Slices should be trimmed to 5-in (12 cm) lengths. Mix together soy sauce, sherry, garlic, sugar, sesame oil and vegetable oil. Pour over meat and toss to coat. Let marinate for 1 hour.

To assemble, lay out slice of beef. At one end, place 3 to 4 pieces of asparagus in a bunch and roll beef around tightly. Place seam side down on a plate and reserve. Repeat with remaining beef and asparagus.

Heat cast iron grill pan over high heat or, alternately, use non-stick frying pan. Grill each roll on all sides, seam side down first to seal. Brush liberally with teriyaki sauce. Grill 10 minutes per roll. Let rest for a minute or so before slicing into sushi-like rounds.

PAIRS WITH
LAS ROCAS GARNACHA
 Spain **\$18.00** 163568

SHOT IN THE DARK CABERNET SHIRAZ
 Australia **\$13.49** 119529



WHITE ASPARAGUS CANNELLONI

Serves 5 (2 pieces each)

WHITE SAUCE

½ cup (125 ml)	butter
6 tbsp (90 ml)	flour
4 cups (1 L)	milk
2	bay leaves
¼ tsp (1 ml)	nutmeg
	salt and pepper, to taste
1 cup (250 ml)	parmigiano-reggiano cheese, grated
1 tsp (5 ml)	olive oil

Melt butter in large saucepan over medium heat. Whisk in flour and cook for 1 minute. Gradually add milk, whisking constantly. Add spices. Stir with a wooden spoon until sauce thickly coats spoon. Stir in cheese. Remove from heat. Spread 4 tbsp (60 ml) of sauce in bottom of large, lightly oiled lasagna dish and save rest for filling and topping.

CANNELLONI

10 sheets	lasagna noodles, fresh, cooked
10 slices	prosciutto
2 lbs (1 kg)	white asparagus, trimmed and blanched
½ cup (125 ml)	parmigiano-reggiano cheese, grated
¼ cup (50 ml)	fresh parsley, chopped

The Cocktail Kitchen from page 28

Cut lasagna noodles into 4-in (10 cm) lengths and place slice of prosciutto then small bundle of blanched asparagus across width of each noodle. Spoon 2 tbsp of white sauce over asparagus and roll up cannelloni. Place in prepared lasagna dish and continue, placing cannelloni side by side. Cover prepared cannelloni with rest of sauce (reheat to warm if needed) and sprinkle with cheese. Bake uncovered until golden and bubbly, approximately 30 to 40 minutes. Garnish with parsley.

PAIRS WITH

VILLA MARIA ESTATE SAUVIGNON BLANC
New Zealand **\$18.99** 342360

DANZANTE PINOT GRIGIO
Italy **\$14.99** 534214



LENTIL FRITTERS (BHAJIS) WITH TAMARIND SAUCE

Serves 4 (makes 12 to 15 pieces)
by Ben de Champlain

LENTIL FRITTERS

¾ cup (175 ml)	red lentils
½ cup (125 ml)	green lentils
½ tsp (2 ml)	ginger, grated
2	garlic cloves, minced
½ tsp (2 ml)	black cumin seeds
½ tsp (2 ml)	brown cumin seeds
2	salt to taste
¼ cup (50 ml)	green chilies, sliced thinly
2 tbsp (30 ml)	cilantro, chopped
	oil

Soak lentils for 30 minutes. Toast spices in dry pan and blend lentils and spices together to make fine paste. Add cilantro and green chilies, plus salt to taste. Heat oil in pan and shallow-fry fritters until golden brown. Turn and cook other side.

TAMARIND SAUCE

2 tbsp (30 ml)	tamarind paste
2 cups (500 ml)	water
2 tbsp (30 ml)	brown sugar
1	red Thai chili pepper (also known as bird's eye)
1 tsp (5 ml)	toasted brown cumin seeds

Soak tamarind paste in water and reduce over medium heat to 1 cup (125 ml) volume. Add sugar, chili and cumin seeds until flavours are blended. Use as lentil fritter dipping sauce.

PRESENTING THE
NEW LOOK
OF BERINGER FOUNDERS' ESTATE
STYLE *meets* SUBSTANCE.

11X WINNER "WINERY OF THE YEAR"
(WINE & SPIRITS MAGAZINE)



Enjoy
Responsibly

Beringer Founders' Estate Cabernet Sauvignon # 534263
Beringer Founders' Estate Chardonnay #534230



GIBSON'S FINEST CANADIAN WHISKY

Easy-drinking, sweet, and incredibly smooth.

**POSSIBLY THE MOST
MEMORABLE CHARACTER
YOU'LL EVER MEET.**

YOUR WHISKY. YOUR WAY.

Proud Sponsor of the
Tales of the Cocktail® Vancouver



Represented by PMA Canada Ltd. www.pmacanada.com
©2011 William Grant & Sons Ltd. All rights reserved. Registered in Scotland. Registered Number SC 13772 Registered office: The Glenfiddich Distillery, Dufftown, Banffshire AB55 ADH.

GibsonsFinest.ca

PLEASE ENJOY GIBSON'S FINEST RESPONSIBLY.

COCKTAIL PAIRING ON LEES

by Lauren Mote

1 tbsp (15 ml)	Osake Kazu Sake Lees†
1¼ oz (50 ml)	spilt yellow pea-infused gin (recipe follows)
½ oz (15 ml)	lemon juice
½ oz (15 ml)	honey
¼ oz (7 g)	The Refinery's House Bitters (substitute with Angostura bitters)
2 oz (60 ml)	wheat ale such as Driftwood Whitebark

Shake first 5 ingredients together vigorously and pour into champagne coupe. Top with wheat ale.

SPLIT YELLOW PEA-INFUSED GIN

1 cup (250 ml)	dried split yellow peas, raw
3 cups (750 ml)	gin

Put gin and yellow peas in glass container. Allow to steep for 12 hours. Strain mixture through fine mesh sieve, pressing down on peas with ladle to extract as much liquid as possible.



FRISÉE AUX LARDONS SALAD

Serves 4

by Ben de Champlain

SALAD

2 cups (500 ml)	baguette, cut into cubes and lightly toasted
2 heads	frisée (curly endive)
1 cup (250 ml)	cooked bacon, chopped (reserve bacon fat for vinaigrette)
4	eggs, poached
dusting	each of tarragon, chives, chervil, parsley

Preheat oven to 275 F (140 C). Mix toasted baguette cubes, frisée and bacon in bowl, dress with Bacon Vinaigrette (recipe follows). Make sure to save some dressing to top egg. On each individual plate, top salad with poached egg fine herbs and dash of Bacon Vinaigrette.

BACON VINAIGRETTE

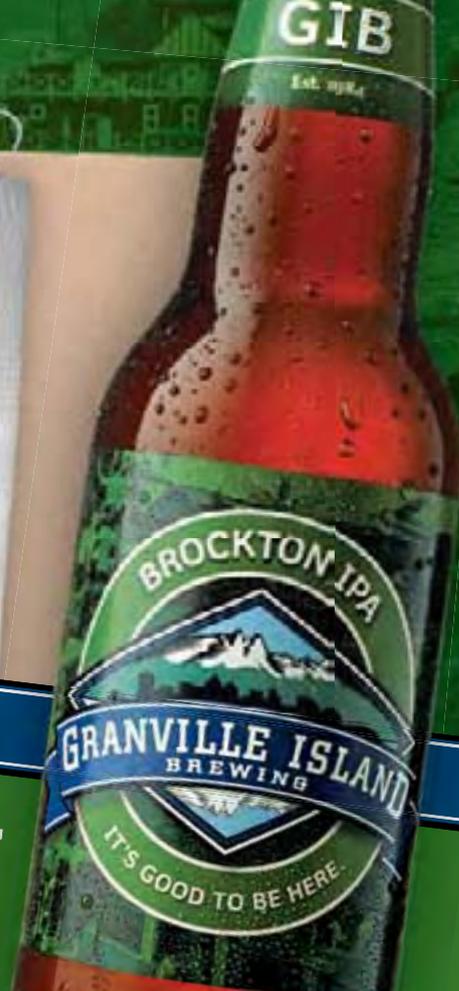
4 tbsp (60 ml)	apple cider vinegar
8 tbsp (120 ml)	bacon fat
1	garlic clove
1 tsp (5 ml)	old-fashioned mustard
	salt and pepper to taste

Place all ingredients in blender and blend until smooth.

† available at Osake Artisan Sake Maker, Granville Island, Vancouver

BECAUSE WE KNOW:

YOU KNOW WHAT
TO GRAB WHEN
YOU WANT A
WEST COAST IPA.



Try our Brockton IPA.

Taste the well-hopped,
award-winning flavour for yourself.

IT'S GOOD
TO BE HERE.

COCKTAIL PAIRING

CHARENTE

by Ben de Champlain

1 ½ oz (45 g)	cognac
1 oz (30 g)	lemon Juice
1 oz (30 g)	tarragon syrup (recipe follows)
½ oz (15 g)	The Refinery's fennel and sherry dry vermouth‡
3 oz (90 g)	sparkling dry white wine

Shake cognac, lemon, syrup and vermouth together. Strain over rocks in Collins glass, top with sparkling wine.

TARRAGON SYRUP

2 cups (500 ml)	warm water
2 cups (500 ml)	white sugar
1 cup (250 ml)	fresh tarragon

Steep tarragon in warm water for 10 minutes. Add sugar and stir until dissolved. Leave tarragon in water and refrigerate overnight. Strain and use. Stores refrigerated for up to 2 weeks.



ACHIOTE AND WHEAT ALE-MARINATED FLANK STEAK

Serves 4

MARINADE

‡ If you're not at The Refinery, you can substitute with ¼ oz (7 g) Alvear Fino Sherry and ¼ oz (7 g) Noilly Prat Dry Vermouth

16 oz (500 g)	flank or strip steak
1 pkg (3.5 oz)	achiote paste§
1 bottle	wheat ale such as Driftwood Whitebark
	black pepper
2 dash	garlic cloves, minced
	oil

In bowl mix achiote paste, beer, pepper and garlic. Marinate steak in ingredients in ziplock bag and refrigerate overnight. Preheat oven to 375 F (190 C). Pan-sear marinated steak in oiled, preheated pan. After searing both sides, finish in oven to medium-rare, about 15 minutes or internal temperature of 135 F (57 C). Serve with Jicama Salad with Jalapeno Dressing (recipe follows).

JICAMA SALAD

½	jicama, shredded
1	long chive, chopped
1	chayote¶, shredded
1	green mango, shredded

Toss ingredients together and add Jalapeno Dressing (recipe follows).

JALAPEÑO DRESSING

1 cup (250 ml)	jalapeño water (recipe follows)
1 ½ cup (375 ml)	organic cane sugar
	salt and pepper to season

Dissolve sugar in jalapeño water. Add salt and pepper to taste.

JALAPEÑO WATER

4	jalapeños with seeds
1 cup (250 ml)	cilantro
1 cup (250 ml)	cold water

Blend ingredients and strain.

§ A paste made of ground achiote seeds and spices available at gourmet stores and Mexican speciality grocers

¶ Mexican squash that can be substituted with peeled, seeded cucumber

COCKTAIL PAIRING
HORCHATA PICANTE

by Lauren Mote

1 oz	(30 ml)	tequila
¼ oz	(7 ml)	The Refinery's ancho and chipotle bitter**
½ oz	(15 ml)	The Refinery's chocolate sweet vermouth††
4 oz	(125 ml)	Almond and Rice Milk Horchata (recipe follows) nutmeg, for garnish

Pour all ingredients into tall vessel. Shake. Refrigerate for 12 hours. Pour into old-fashioned glass and top with nutmeg.

ALMOND AND RICE MILK HORCHATA

4 cups	(1 L)	almond milk, unsweetened
4 cups	(1 L)	brown rice milk, unsweetened
1 ¼ cup	(300 ml)	orgeat syrup‡‡
1 tsp	(5 ml)	pure almond extract
2 tbsp	(30 ml)	organic almond oil
1 tsp	(5 ml)	cinnamon
½ tsp	(2 ml)	nutmeg
½ tsp	(2 ml)	allspice

Over medium heat, whisk together almond milk, brown rice milk, orgeat syrup, pure almond extract, organic almond oil, cinnamon, nutmeg and allspice. Let cool completely. Keeps refrigerated for up to 1 week.

** Substitute with pepper vodka and a dash of hot pepper sauce

†† Substitute with Fee Brother's Aztec Chocolate Bitters

‡‡ Orgeat is an almond and orange flower syrup available at gourmet grocers



RISOTTO WITH ROASTED CHERRY TOMATOES, FENNEL AND BABY BOK CHOY

Serves 4

12	cherry tomatoes on the vine
1 bulb	fennel, trimmed and quartered
8 pieces	baby bok choy or other small type of related asian greens
3 tbsp (45 ml)	olive oil, for roasting vegetables
2 tbsp (30 ml)	olive oil
1	large onion, peeled and finely diced
2	garlic cloves, peeled and minced
2 stalks	celery, trimmed and finely diced
2 cups (500 ml)	arborio rice
4 cups (1 L)	chicken stock
½ cup (125 ml)	dry white wine
2 tbsp (30 ml)	butter
1 cup (250 ml)	parmigiano-reggiano cheese, freshly grated

Hard to pick a favourite.

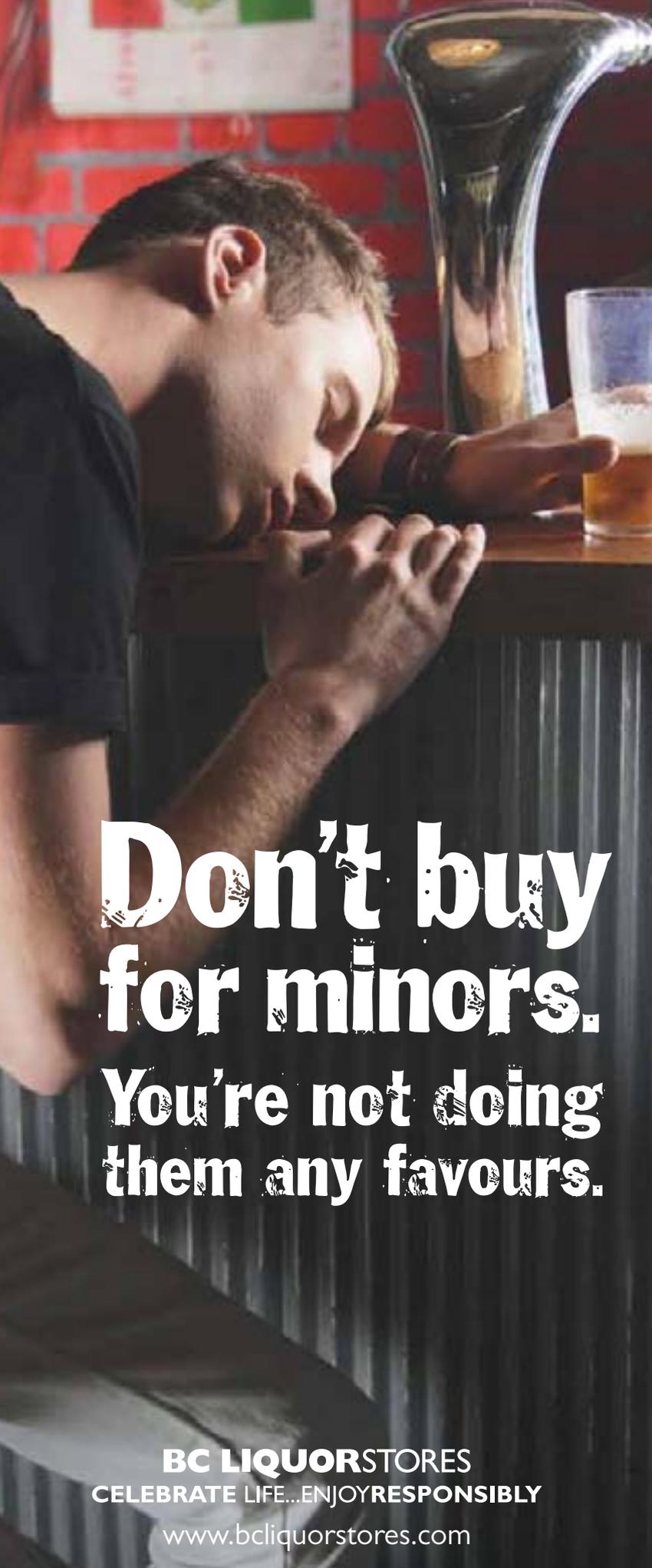
syllranch.com



SEE YA
LATER
RANCH



Enjoy the wines of See Ya Later Ranch.



**Don't buy
for minors.
You're not doing
them any favours.**

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY
www.bcliquorstores.com



Risotto Three Ways from page 32 continued

Preheat oven to 400 F (200 C). Place tomatoes, fennel and bok choy in medium-size roasting pan, drizzle with 3 tbsp (45 ml) olive oil. Season with salt and pepper and roast in oven for 15 minutes and reserve for topping

Over medium heat, put 2 tbsp (30 ml) olive oil in a medium sauce pan. Add onion, garlic and celery. Cook slowly for 15 minutes until soft and golden. Add to rice and stir to coat. Turn heat to high and add wine. Keep stirring until most wine has been absorbed by rice. Add stock gradually until just covering rice. Keep stirring until most liquid has been absorbed and then add more stock. Repeat until rice is tender, not mushy. Risotto should be creamy with small amount of liquid remaining. Remove rice from heat, add butter and cheese. To serve, place risotto in shallow bowls and top with roasted tomatoes, fennel and bok choy.

PAIRS WITH

FOLONARI PINOT GRIGIO

Italy **\$13.99** 229542

BODEGAS LA MILAGROSA MILCAMPOS VINAS VIEJ

Spain **\$17.99** 602656



RISOTTO AND SEARED SCALLOPS

Serves 4

2 tbsp	(30 ml)	olive oil
1 cup	(250 ml)	onion, finely diced
2		garlic cloves, minced
½ cup	(125 ml)	celery, finely diced
2 cups	(500 ml)	arborio rice
¼ cup	(50 ml)	dry white wine
4 cups	(1 L)	chicken stock, low sodium
2 tbsp	(30 ml)	butter
1 ½ cup	(375 ml)	parmesan cheese, freshly grated
20		sea scallops, trimmed and patted dry
1 tbsp	(15 ml)	olive oil, plus extra for drizzling
		salt
1		lemon, quartered
		Szechuan peppercorns, freshly ground
		micro celery greens or daikon sprouts

Over medium heat, put 2 tbsp (30 ml) olive oil in medium sauce pan. Add onion, garlic and celery. Cook slowly for 15 minutes, until soft and golden. Add rice to mix and stir to coat. Turn heat to high and add wine. Keep stirring until most wine has been absorbed by rice. Add stock gradually until just covering rice. Keep stirring until most liquid has been absorbed and then add more stock. Repeat until rice is tender, not mushy. Risotto should be creamy with small amount of liquid remaining. Then remove rice from heat, add butter and parmesan cheese.

Heat cast iron grill pan or frying pan over high heat.

Toss scallops with 1 tbsp (15 ml) olive oil and season lightly with salt. Grill scallops for about a minute on each side. Once grilled, reserve scallops on a plate and drizzle with olive oil. Serve risotto in shallow bowls with scallops divided evenly over top. Squeeze some lemon juice over top, add freshly ground pepper and garnish liberally with micro greens.

PAIRS WITH

CÔTES DU RHÔNE LOUIS BERNARD

France **\$14.49** 589432

CELEBRATE LIFE...ENJOY RESPONSIBLY

NEW HARBOUR SAUVIGNON BLANC
New Zealand **\$14.99** 822585



RISOTTO WITH SNAP PEAS, PEA SHOOTS AND BASIL OIL

Serves 4

BASIL OIL DRIZZLE

¼ cup (50 ml) basil leaves, packed
½ cup (125 ml) olive oil

In a blender or small food processor, combine basil leaves and olive oil until basil is finely chopped and oil is bright green. Reserve.

RISOTTO

4 cups (1 L) chicken stock
1 cup (250 ml) snap peas
2 tbsp (30 ml) olive oil

1 large onion, peeled and finely diced
2 garlic cloves, peeled and minced
2 stalks celery, trimmed and finely diced
2 cups (500 ml) arborio rice
½ cup (125 ml) dry white wine
2 tbsp (30 ml) butter
1 cup (250 ml) parmigiano-reggiano cheese, freshly grated
pea shoots

In medium saucepan, bring chicken stock to boil. Blanch snap peas in stock for 1 minute, until bright green. Remove peas and reserve. Remove saucepan from heat and reserve stock. In another medium saucepan, over medium heat, add 2 tbsp (30 ml) olive oil, onion, garlic and celery. Cook slowly for 15 minutes until soft and golden. Add rice to mix and stir to coat. Turn heat to high and add wine. Keep stirring until wine has been absorbed by rice. Add stock gradually until just covering rice. Keep stirring until most liquid has been absorbed. Add more stock. Repeat until rice is tender, not mushy. Risotto should be creamy with small amount of liquid remaining. Remove rice from heat. Add butter and cheese. Place risotto in shallow bowls and garnish with peas, pea shoots and basil oil.

PAIRS WITH

ANTINORI SANTA CRISTINA SICILIA PINOT GRIGIO
Italy **\$16.99** 758151

MIONETTO PROSECCO FRIZZANTE
Italy **\$20.99** 432369



J.P. CHENET

J.P. CHENET, EXPERIENCE THE DIFFERENCE

Synonymous with pleasure and hospitality, J.P. Chenet was the forerunner of French-style “world wine”. Rising to the challenge to make wine more affordable, the men and women at J.P. Chenet have successfully introduced the wine brand to over 160 countries. Skillfully combining know-how, quality and innovation, the brand is now the **biggest-selling French wine in the world.***

We invite you to find out why for yourself.

WWW.JPCHENET.COM



ONE WORLD. ONE TASTE.



HEINEKEN.CA



CHILLED RHUBARB SOUP WITH CHAMPAGNE GRANITA AND POACHED STRAWBERRIES

Serves 6

CHAMPAGNE GRANITA

1 ½ cups (375 ml)	champagne or sparkling white wine
½ cup (125 ml)	granulated sugar
1 tsp (5 ml)	lemon zest
2 tbsp (30 ml)	lemon juice
½ cup (125 ml)	water

In saucepan stir together ½ cup (125 ml) champagne, sugar, lemon zest and juice. Simmer over medium-high heat and stir to dissolve sugar. Remove from heat and stir in remaining 1 cup (250 ml) of champagne and water. Pour champagne mixture into an 8-in x 8-in (20 cm x 20 cm) baking dish and freeze. Just before serving, use a fork to stir, creating frozen granules.

RHUBARB SOUP

3 cups (750 ml)	water
1 cup (250 ml)	ginger ale
½ cup (75 ml)	granulated sugar
1 ½ lbs (750 g)	fresh rhubarb stalks, ends and leaves removed, washed and sliced into ½-in (1 cm) chunks

1 ½ cup (375 ml)	strawberries, hulled and cut in quarters
3-in (8 cm)	piece of lemon grass, trimmed and bruised
2 strips	orange zest
3 tbsp (45 ml)	grenadine
	fresh mint leaves for garnish

Combine water, ginger ale and sugar in saucepan over medium-high heat and simmer. Once sugar has dissolved, add 2 cups (500 ml) of prepared rhubarb and poach until tender, about 4 minutes. Remove rhubarb with slotted spoon, place in bowl. Poach strawberries in sugar mixture for 2 minutes. Remove strawberries with slotted spoon, place in bowl with rhubarb, cover and refrigerate until ready to serve soup. Keep poaching liquid on stove. Add remaining 4 cups (1 L) of rhubarb to poaching liquid and bring to boil. Remove from heat, add lemon grass, orange zest and grenadine. Cover and let steep for 1 hour. Strain soup through fine sieve into large bowl. Discard solids. Chill soup at least 3 hours or overnight. To serve, divide soup among 6 bowls. Evenly divide poached rhubarb and strawberries among each bowl and top with a scoop of champagne granita. Garnish with fresh mint leaves if desired.

PAIRS WITH

VEUVE DU VERNAY BRUT ROSÉ

France **\$14.00** 610048

MUMM CARTE CLASSIQUE EXTRA DRY

France **\$59.99** 308064



INDIVIDUAL GOAT'S CHEESE CHEESECAKE WITH VANILLA-ROASTED RHUBARB

Serves 6

CHEESECAKE

2 cups	(500 ml)	goat's cheese
1 cup	(250 ml)	mascarpone cheese
½ cup	(125 ml)	granulated sugar
¼ cup	(50 ml)	35% whipping cream
2 tsp	(10 ml)	lemon zest
1 tsp	(5 ml)	vanilla extract
4		eggs

Preheat oven to 300 F (150 C). In bowl of a stand mixer fitted with paddle attachment, mix together goat's cheese, mascarpone and granulated sugar. Mix in whipping cream, lemon zest and vanilla extract, scraping side of bowl with spatula. Add eggs, 1 at a time, until just incorporated. Take care not to over-beat mixture at this stage or result will be a dry and tough.

Boil a kettle of water. Place six 1 cup (250 ml) wide-mouth mason jars (or similar ovenproof glass containers with lids), lids removed, in a 9-in x 13-in (3.5 L) roasting pan. Divide cheesecake mixture evenly among jars. Tap jars lightly on counter to release any trapped air. Carefully fill pan with enough water to reach ¾ up sides of jars. Avoid getting water in jars. Place pan in oven. Bake cheesecakes until edges are set but middle still jiggles, about 30 minutes.

Transfer jars to wire rack to cool to room temperature, then screw on lids and refrigerate for at least 2 hours or until ready to serve. Meanwhile, make roasted rhubarb.

VANILLA-ROASTED RHUBARB

½		vanilla bean
½ cup	(125 ml)	granulated sugar
1 lb	(500 g)	rhubarb stalks
4 tbsps	(60 ml)	water
½ cup	(125 ml)	toasted pistachios, for garnish

Preheat oven to 350 F (180 C). In a food processor pulse together vanilla bean and granulated sugar until sugar is flecked with bits of vanilla. Trim and discard ends and leaves of rhubarb. Cut rhubarb into 2-in (5 cm) lengths. Place in baking dish and sprinkle with vanilla sugar. Moisten with water and bake until rhubarb is just about done, about 20 minutes. Cool slightly.

To assemble, top each cheesecake with a dollop of warm Vanilla-Roasted rhubarb and spoon some of the syrup over each. Garnish with toasted pistachios.

PAIRS WITH

MOSELLAND ARS VITIS RIESLING
Germany **\$17.99** 914762

MONMOUSSEAU CUVÉE J.M. BRUT
France **\$18.99** 531921



RHUBARB CHUTNEY WITH GRILLED LAMB CHOPS

Serves 6 as an appetizer

RHUBARB CHUTNEY

1 tbsps	(15 ml)	vegetable oil
1 cup	(250 ml)	red onion, chopped
1-in	(2.5 cm)	piece fresh ginger, peeled, sliced into thin matchsticks
2		garlic cloves, minced
½ tsp	(2 ml)	ground cumin
2		cinnamon sticks
¼ tsp	(1 ml)	hot pepper flakes
¼ tsp	(1 ml)	ground turmeric
¼ cup	(50 ml)	granulated sugar
¼ cup	(50 ml)	cider vinegar
1 tsp	(5 ml)	orange zest
4 cups	(1 L)	rhubarb, trimmed, roughly chopped, ends and leaves discarded
3 tbsps	(45 ml)	fresh mint, roughly chopped

In heavy-bottomed saucepan, heat vegetable oil over medium-high heat. Add red onion, ginger and garlic and sauté until just soft, about 4 minutes. Stir in cumin, cinnamon, pepper flakes and turmeric and cook for another minute. Add granulated sugar, vinegar and zest and bring to boil, stirring constantly. Stir in rhubarb and reduce heat to simmer. Cook, uncovered, until rhubarb is tender and chutney has thickened, about 5 to 7 minutes. Transfer chutney to a heat-proof container and cool completely. Stir in chopped mint.

LAMB CHOPS

2 tbsps	(30 ml)	olive oil
		salt and fresh ground black pepper, to taste
12		lamb chops, frenched ^{§§} and completely trimmed of fat

Preheat grill, or grill pan, over medium-high heat. Rub lamb chops well with olive oil and season generously with salt and pepper. Grill chops, turning once, until they reach desired doneness, about 2 minutes per side for medium rare. Transfer to large serving platter and serve immediately with rhubarb chutney.

PAIRS WITH

MAD DOGS & ENGLISHMEN CABERNET SHIRAZ MONASTRELL
Spain **\$14.99** 188672

VALLE LAS ACEQUIAS MALBEC
Argentina **\$21.99** 466722

§§ * "Frenching" is to cut the meat away from the end of a rib or chop, so that part of the bone is exposed. Most butchers can do this for you.



PINK PROSECCO GRAPEFRUIT JELLIES

Serves 6

1 ½ cups (375 ml)	pink prosecco such as Bartolomeo Da Breganze - Rosa Di Sera
¾ cup (175 ml)	sugar
6	gelatin sheets/leaves**
1	grapefruit, cut into segments
¼ cup (50 ml)	vanilla whipped cream, for garnish
	mint, for garnish

Over gentle heat in a pot, dissolve sugar into prosecco then remove from heat and set aside. Add gelatin sheets to cold water to soften (about 5 minutes). Squeeze excess water out from sheets and add to prosecco and stir. Let mixture cool and pour into small serving glasses. Refrigerate 24 hours. To serve, top each jelly with grapefruit segment a dollop of cream and a sprig of mint.

** Sheet or leaf gelatin is clearer and has a more neutral flavour than granulated

PAIRS WITH

GIFFARD PINK GRAPEFRUIT
France **\$25.00** 812479

MARTINI ROSÉ
Italy **\$14.49** 772673



GRILLED SPRING LAMB ON PERSIAN FLATBREAD WITH SALSA VERDE

Serves 6

4 lb (2 kg)	lamb leg, bone removed
1 cup (250 ml)	yogurt
¼ cup (50 ml)	extra-virgin olive oil, for marinade
2 tbsp (30 ml)	rosemary
2 tbsp (30 ml)	dried Greek oregano
2	garlic cloves, crushed
2	lemons, juiced (reserve both lemons and juice)



CHEERS TO A
NOTORIOUSLY
GOOD TIME



NOTORIOUSLY GOOD
SINCE 1834

John Sleeman
JOHN SLEEMAN

- 2 tbsp (30 ml) cracked black pepper
- 1 Persian flatbread cut into 6 to 8 squares
- 2 cups (500 ml) arugula
- 2 tbsp (30 ml) extra-virgin olive oil, for drizzle
- 1 lemon, juiced
- 3 cups (260 g) chanterelle mushrooms, sautéed, optional
- ¼ cup (50 ml) coarse sea salt
- ½ cup (125 ml) salsa verde (recipe below)

Marinate lamb (ideally overnight) in sealable bag with yogurt, oil, rosemary, oregano, garlic, lemon juice, spent lemons and pepper. When ready to cook, preheat barbecue to medium heat and grill lamb 10 to 15 minutes on each side (to about 145 F (63 C) internal temperature), remove and let rest 15 to 20 minutes loosely covered with aluminum foil. Grill flatbread and set aside. Slice lamb and serve over flatbread. Garnish each plate with arugula, drizzle of olive oil and lemon juice. Serve with small bowl of coarse salt and jar of salsa verde. Can also be served with sautéed mushrooms on a bed of arugula.

SALSA VERDE

- 2 garlic cloves
- ¼ cup (50 ml) capers
- ¼ (50 ml) cornichons
- 6 anchovies
- 2 cups (500 ml) parsley
- 1 cup (250 ml) fresh basil leaves
- 1 cup (250 ml) fresh mint leaves
- 1 tbsp (15 ml) Dijon mustard
- 3 tbsp (45 ml) red wine vinegar
- ½ cup (125 ml) extra-virgin olive oil
- salt and pepper to taste

Put all ingredients except oil, salt and pepper into food processor or blender and pulse to break down. Add oil (slowly at first) and incorporate into mix. Should be smooth but still have small chunks of ingredients. Add salt and pepper to taste.

PAIRS WITH

BERONIA RIOJA RESERVA
Spain **\$24.99** 216770

MARQUIS PHILIPS SHIRAZ
Australia **\$19.99** 224634



WATERCRESS AND APPLE SALAD WITH BUTTERMILK DRESSING

Serves 6

- 3 bunches watercress, washed and dried
- 1 Granny Smith apple, sliced
- ¼ cup (50 ml) walnuts, toasted
- ¼ cup (50 ml) feta cheese
- ¼ cup (50 ml) Buttermilk Dressing (recipe follows)
- salt and pepper

Lay out watercress on each plate then top with apple slices, walnuts and crumbled feta cheese. Drizzle with Buttermilk Dressing, season and serve.

BUTTERMILK DRESSING

- 1 egg yolk
- ½ cup (125 ml) extra-virgin olive oil
- ¼ cup (50 ml) buttermilk
- ¼ cup (50 ml) crème fraîche
- 2 tbsp (30 ml) shallot, minced
- 1 tbsp (15 ml) lemon juice
- salt and pepper

Whisk egg yolk and slowly add oil, then mix in remaining ingredients. Refrigerate in jar up to 4 days.

PAIRS WITH

GRAY MONK PINOT BLANC
BCVQA **\$16.99** 321612

LINGENFELDER BIRD LABEL RIESLING
Germany **\$18.99** 568634



CRISPY SPICED CHICKPEAS

Serves 6

- 1 can chickpeas
- 1 tbsp (15 ml) olive oil
- 1 tbsp (15 ml) garam masala
- 1 tsp (5 ml) salt

Preheat oven to 350 F (180 C). Rinse, strain and dry chickpeas over paper towel. Toss with oil, salt and garam masala spice mixture. Spread out on baking sheet and bake 40 to 45 minutes. Cool and serve. Serve as an appetizer or over salads.

PAIRS WITH

CASTANO HÉCULA YECLA
Spain **\$15.99** 583690

181 LODI MERLOT
USA **\$19.99** 118265



STRAWBERRY AND VANILLA BEAN MILLE FEUILLE

Serves 8

You can skip step of making your own puff pastry by purchasing some from the freezer section of your local grocery store. But do give it a try! Once made it will keep in the fridge for 2 days or in freezer for 4 weeks.

PUFF PASTRY

- 1¾ cups (425 ml) all-purpose flour

The Berry Best from page 54 continued

1 cup
 +2 tbsp (280 ml) butter, cold, unsalted, cut into small cubes
 ½ tsp (2 ml) fine sea salt
 ½ cup (125 ml) ice cold water

On clean counter place flour in mound. Create large well in center of flour and put butter and salt in it. With fingertips gradually work together butter and salt while drawing flour into mix. Do not over-mix.

Once dough is clumpy and grainy, gradually add half water amount and gently rake through dough with fingers. Add other half of water and again rake through with fingers. Dough will look very shaggy. Bring together in a ball and wrap in plastic. Refrigerate for 30 minutes.

After dough has had a chance to rest and chill, flour counter top and roll dough into an 8-in x 16-in (20 cm x 40 cm) rectangle. Fold dough in thirds. Bring one end into center then fold other end over, like folding a letter, making a 4-in x 8-in (10 cm x 20 cm) rectangle. Give it a quarter turn. Roll dough out again into 8-in x 16-in (20 cm x 40 cm) rectangle and fold again as before. Wrap dough in plastic wrap and chill for 30 minutes. Repeat complete rolling and folding dough process described above again. Wrap dough in plastic and chill for another 30 minutes.

Roll puff pastry dough into a 15-in x 16-in (38 cm x 40.5 cm) rectangle, ¼-in (4 mm) thick. Cut rectangle into three 5-in x 16-in (12.5 cm x 40.5 cm) strips. Transfer dough to parchment-lined baking sheet and chill for 30 minutes.

Preheat oven to 400 F (200 C). Prick each rectangle of dough in several places with a fork. Lay another baking sheet on top of pastry and bake for 10 minutes. Remove baking sheet covering pastry and continue baking until pastry is crisp and golden brown, about another 10 to 15 minutes.

Transfer pastry rectangles to wire rack to cool completely. Cut each sheet of puff pastry crosswise into 8 pieces to make 24 rectangles.

VANILLA BEAN FILLING

1 ½ cups (375 ml) 35% whipping cream
 1 cup (250 ml) mascarpone cheese
 1 vanilla bean, split in half, scrape out seeds and reserve
 ½ cup (125 ml) icing sugar, plus extra for dusting
 1 tsp (5 ml) orange zest (optional)
 2 cups (500 ml) sliced strawberries
 ¼ cup (50 ml) candied violets, for garnish

In mixer, using whisk attachment, whip cream to until stiff peaks form. In large bowl, whisk together mascarpone, vanilla seeds, icing sugar and orange zest (if using). Gently fold whipped cream into mascarpone mixture and transfer to a piping bag fitted with a round piping tip.

To assemble, pipe rows of dots along 8 of puff pastry rectangles. Place one cream-topped puff pastry rectangle onto each of 4 serving plates and top with half amount of sliced strawberries.

Place another cream-topped puff pastry onto strawberries and place remaining strawberries on cream. Top each mille feuille with a puff pastry rectangle. Garnish each mille feuille with a dusting of icing sugar and a few candied violets if desired. Serve immediately.

PAIRS WITH

ROYAL DE NEUVILLE VIN ROSÉ PÉTILLANT
 France **\$14.99** 81661

BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO
 Italy **\$17.99** 580993



STRAWBERRY AND ALMOND TART

Serves 8

CRUST

2 cups (500 ml) honey graham cracker crumbs
 ½ cup (125 ml) butter, unsalted
 1 tsp (5 ml) orange zest

Preheat oven to 350 F (180 C). To prepare crust, grease 9-in x 9-in (23 cm x 23 cm) square tart pan with removable bottom and set aside. Place graham crackers in food processor and pulse until sandy in texture. Stir together butter and orange zest in a small saucepan over medium heat until butter has melted. Remove from heat and cool until tepid. Add melted butter to food processor and pulse a few times until well incorporated. Place mixture in prepared tart pan and press into bottom and up sides of pan. Bake crust in preheated oven until lightly browned, about 10 minutes. Cool crust in tart pan on a wire rack.

ALMOND PASTRY CREAM

1 ½ cups (325 ml) sliced almonds
 ¼ cup (50 ml) marzipan
 2 ½ cups (625 ml) half and half cream
 ¾ cups (175 ml) granulated sugar
 ¼ tsp (1 ml) salt
 4 egg yolks
 3 tbsp (45 ml) cornstarch
 2 tbsp (30 ml) butter
 5 cups (1.25 L) strawberries, washed and hulled
 ½ cup (75 ml) seedless strawberry jam
 icing sugar, for garnish

Preheat oven to 350 F (180 C). Place sliced almonds on baking sheet and toast, stirring occasionally, for about 8 minutes. Set aside and let cool completely. In saucepan, over medium heat, whisk together marzipan, 2 cups (500 ml) of cream, sugar and salt. Whisk constantly until sugar has dissolved and mixture is simmering. Remove saucepan from heat.

In medium bowl, whisk together egg yolks, cornstarch and remaining ½ cup (125 ml) of cream. Temper egg mixture by adding some of the hot liquid while whisking and mix well. Add tempered egg mixture to saucepan with remaining liquid and place back over medium heat. Whisking constantly, cook until thickened and mixture has consistency of yogurt, about 3 minutes. Remove from heat and stir in butter. Transfer to a bowl and place a piece of plastic wrap directly on top of pastry cream. Cool completely in fridge.

To assemble tart, stir 1 cup (250 ml) of almonds into almond cream. Spoon almond pastry cream into prepared crust and smooth surface with a spatula. Arrange strawberries in rows on top of filling, pressing down slightly. In a small saucepan, warm strawberry jam over medium heat until liquified. With a pastry brush, glaze strawberries with jam. Sprinkle remaining ½ cup (75 ml) almonds around edge of tart. Tart can be refrigerated for up to 4 hours. Bring to room temperature before serving. Garnish with a sprinkle of icing sugar.

PAIRS WITH

EMU OLOSOSO CREAM
 Australia **\$12.99** 257980

LUXARDO AMARETTO DI SASCHIRA
 Italy **\$19.99** 339358



ROASTED PINEAPPLE WITH STRAWBERRY SALSA

Serves 4

STRAWBERRY SALSA

1 ½ cups (375 ml)	strawberries, washed and hulled
2	green kiwis, peeled
1 tsp (5 ml)	lime zest
3 tbsp (45 ml)	lime juice
¼ cup (50 ml)	mint leaves, roughly chopped
1 tbsp (15 ml)	granulated sugar
½	jalapeño pepper, finely diced (optional)

Dice strawberries and kiwis into ½-in (1 cm) cubes and place in bowl. Add lime zest, juice, mint leaves, sugar and jalapeño pepper (if using). Stir to combine and refrigerated until needed.

ROASTED PINEAPPLE

1	fresh pineapple
2 ½ cups (625 ml)	light brown sugar
¼ cup (175 ml)	rum
½ cup (75 ml)	unsalted butter

Preheat oven to 450 F (230 C). Trim pineapple and slice into 1-in (2.5 cm) rings. Cut out core of each with a small, round cookie cutter. In saucepan whisk together light brown sugar, rum and butter over medium-high heat until sugar has dissolved and mixture is simmering and caramelized. Pour caramel into 11-in x 15-in (28 cm x 40 cm) roasting pan and top with halved pineapple slices in a single layer. Roast pineapple in oven for 10 minutes. Turn pineapple pieces over and bake until sauce is bubbling and pineapple is golden tinged, approximately another 10 to 15 minutes. To serve, divide pineapple among plates, drizzle with caramel sauce and top with strawberry salsa.

PAIRS WITH

FLOR DE CANA EXTRA DRY 4 YEAR OLD
Nicaragua **\$25.99** 788901

CAPTAIN MORGAN BLACK
Canada **\$24.75** 2196

no herbicides...no pesticides...no brainer.
go organic.



Villa Teresa Organic Prosecco, Frizzante Rosé, Merlot and Pinot Grigio are certified Organic



Proudly represented by The Delf Group



Spring Chicken from page 72



BARBECUED TEQUILA-LIME CHICKEN WINGS

Serves 4 as an appetizer

WINGS

3 lbs (1½ kg) chicken wings, split at joint and wing tips removed
salt and freshly ground pepper

Preheat oven to 350 F (180 C). Line rimmed baking sheet with parchment paper. Place wings on prepared baking sheet and season generously with salt and pepper. Bake wings, turning once, until golden brown, approximately 45 minutes. Meanwhile, make Tequila-Lime Marinade.

TEQUILA-LIME MARINADE

1 tbsp (15 ml) lime zest
½ cup (125 ml) lime juice
½ cup (75 ml) tequila
3 garlic cloves, finely minced
1 tbsp (15 ml) agave nectar or honey

2 tbsp (30 ml) adobo sauce
1 or 2 chipotle peppers in adobo sauce
1 tsp (5 ml) ground cumin
salt and freshly ground pepper

While wings are cooking, in food processor fitted with the steel blade, blend lime zest, lime juice, tequila, garlic, agave nectar, adobo sauce, peppers and cumin until smooth. Season with salt and ground black pepper to taste. Place cooked wings in a bowl and toss with ¾ cup (175 ml) tequila-lime marinade, reserving remaining sauce. Let wings marinate for 30 minutes, tossing occasionally. While chicken wings are marinating, prepare dipping sauce.

DIPPING SAUCE

¼ cup (50 ml) remaining tequila-lime marinade
½ cup (125 ml) cilantro leaves, washed and roughly chopped
¼ cup (50 ml) mayonnaise
¼ cup (50 ml) sour cream
1 tbsp (15 ml) agave nectar or honey

Whisk together remaining ¼ cup (50 ml) of reserved marinade, cilantro, mayonnaise, sour cream and agave nectar. Set aside. To finish, preheat barbecue and brush grill racks with oil. Remove wings from sauce and grill, turning occasionally, until warmed through. Remove to a platter. Serve with dipping sauce and sliced vegetables.

PAIRED WITH

MONTECILLO RIOJA CRIANZA
Spain \$18.99 425298

EL JIMADOR SILVER
Mexico \$29.99 460378



TOE-TALLY AWESOME!

BAREFOOT
WINE & BUBBLY



www.barefootwine.com



WHITE WINE CHICKEN WITH ORANGES, MORELS, SHALLOTS AND FIDDLEHEADS

Serves 4

2 cups (500 ml)	fresh morel mushrooms
1 ½ cups (375 ml)	fresh fiddleheads, trimmed
1 tbsp (15 ml)	butter, unsalted
2 tbsp (30 ml)	olive oil
3 lb (1.5 kg)	chicken, quartered
	salt and freshly ground black pepper
2	garlic cloves, minced
3	shallots, sliced
1 cup (250 ml)	white wine
½ cup (125 ml)	chicken stock
2	oranges, peel removed and segmented
2 tsp (10 ml)	fresh chives, minced
½ tsp (2 ml)	fresh tarragon, minced

Cut morels in half and place in bowl of water with pinch of salt. Place plate over mushrooms to keep submerged and soak for 30 minutes. Drain morels and rinse well. Set aside. Rinse fiddleheads in several changes of cold water. Bring large pot of water to boil and fill a bowl with ice water. Add fiddleheads to boiling water, blanch for 2 minutes then transfer to ice water to cool. Discard boiling water. Repeat process with a fresh pot of boiling water. Drain on a baking sheet lined with paper towel and set aside. In large frying pan or sauté pan, melt butter and 1 tbsp (15 ml) olive oil together over medium-high heat. Season chicken pieces with salt and pepper. In 2 batches, sauté chicken until golden brown on all sides. Plate browned chicken and set aside.

Add remaining 1 tbsp (15 ml) olive oil to pan and cook garlic and shallots until soft and just starting to caramelize, about 4 minutes. Add wine and stock and bring to boil, scraping up brown bits from bottom of pan. Add browned chicken to pan. Reduce heat so sauce is at a simmer, cover and cook for 10 minutes. Add prepared morel mushrooms to mix and continue cooking until chicken is no longer pink. If sauce gets too thick before chicken is cooked, add more wine and chicken stock. 3 minutes before chicken is done, stir in fiddleheads. Just before serving, adjust seasoning with salt and fresh ground black pepper to taste and stir in orange segments, chives and tarragon. Serve with crusty bread and green salad.

PAIRS WITH

WITHER HILLS PINOT GRIS

New Zealand **\$18.98** 23820

LOUIS LATOUR ARDÈCHE CHARDONNAY

France **\$13.99** 132498

THINK

butter cream, butterscotch, vanilla

THINK

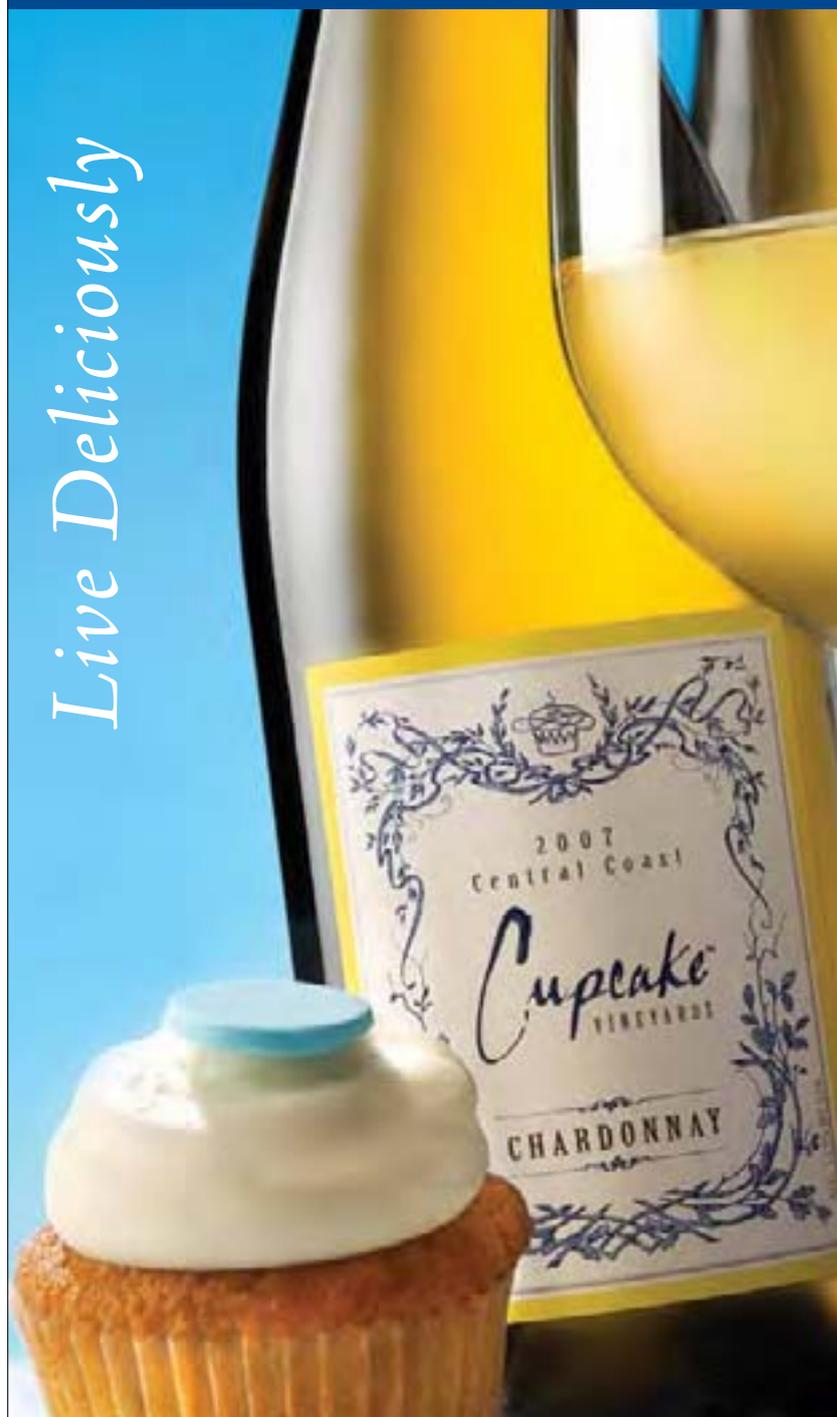
plush, velvet, silky-smooth

THINK

big, rich, and over the top

Also available in a velvety Cabernet Sauvignon.

Live Deliciously



FRANCIS FORD
COPPOLA
WINERY



All trademarks used herein are the exclusive property of The Coppola Companies. © 2010

New to BC Liquor Stores SKU +126755

WWW.FRANCISCOPPOLAWINERY.COM



Spring Chicken from page 72 continued



BRICK-FLATTENED CHICKEN WITH GRILLED LEEKS AND ROMESCO SAUCE

Serves 4

ROMESCO SAUCE

1 cup (250 ml)	country bread, cut into cubes
1 cup (250 ml)	blanched almonds, roasted
2	garlic cloves, minced
½ tsp (2 ml)	ground cumin
½ tsp (2 ml)	ground coriander
½ tsp (2 ml)	sweet smoked paprika
2 cups (500 ml)	roasted red peppers
3 tbsp (45 ml)	sherry vinegar
¼ cup (50 ml)	extra-virgin olive oil
	salt and freshly ground black pepper

Preheat oven to 400 F (200 C). Place bread on baking sheet and toast until golden brown, about 5 min. Remove bread to plate to cool and place almonds on baking sheet. Toast until golden brown, about 8 min. Allow bread and almonds to cool completely. In food processor pulse together toasted bread, almonds, garlic, cumin, coriander and paprika until finely chopped. Add roasted red peppers and sherry vinegar and blend into bread mixture. While processing, slowly drizzle in olive oil. Sauce will be thick. Season romesco sauce with salt and pepper to taste. Transfer to serving bowl and set aside.

CHICKEN AND LEEKS

3 lb (1½ kg)	chicken
¼ cup (50 ml)	lemon juice
1 tbsp (15 ml)	lemon zest
¼ cup (50 ml)	extra-virgin olive oil
2	garlic cloves, finely minced
1 tsp (5 ml)	sweet smoked paprika
2 tbsp (30 ml)	fresh oregano, finely chopped
12	baby leeks or thick scallions, trimmed and cleaned
	salt and fresh ground black pepper
2	bricks, wrapped in foil, for weight

To prepare chicken, remove neck and giblets and discard. Rinse well and pat dry with paper towel. Place chicken breast down. Using kitchen scissors or poultry shears cut along both sides of backbone. Discard backbone. Turn chicken breast-up, and with hands, press down to flatten. Place chicken in 9-in x 13-in (22.5 cm x 33 cm) baking dish and set aside.

In a bowl, whisk together lemon juice, lemon zest, 2 tbsp (30 ml) extra-virgin olive oil, garlic, paprika, oregano and 1 tsp (5 ml) salt. Pour marinade over chicken. Cover, place in refrigerator and let marinate for from 30 minutes to 24 hours.

Preheat barbecue to medium heat. Foil wrap 2 bricks and brush grill rack with oil. Place chicken breast-side-down on grill rack and place roasting pan or baking sheet on top of chicken. Place bricks in roasting pan. Cover grill and cook until skin is well-browned, about 15 to 20 minutes. Remove bricks and roasting pan, with tongs turn chicken over and continue cooking until meat is no longer pink, another 10 to 15 minutes. Transfer chicken to a serving plate and keep warm.

Brush prepared leeks with remaining 2 tbsp (30 ml) oil and season with salt and pepper. Grill on barbecue until browned and cooked through, about 4 minutes. To serve, cut chicken into quarters. Serve with leeks and romesco sauce.

DEEP, LAYERED AND A LITTLE TWISTED

SERVED WITH

MARQUES DE CACERES RIOJA CRIANZA
Spain **\$19.99** 345108

GOOD HOPE CHENIN BLANC
South Africa **\$13.99** 792143



ARTICHOQUES, FAVA BEANS AND PEAS WITH POACHED CHICKEN AND LEMON CHIMICHURRI

Serves 4

LEMON CHIMICHURRI

2 tbsp	(30 ml)	shallot, chopped
¼ cup	(50 ml)	lemon juice
1		garlic clove, chopped
2		anchovy filets
2 tsp	(10 ml)	capers
1 tbsp	(15 ml)	fresh oregano
1 cup	(250 ml)	fresh Italian parsley, washed and coarsely chopped
2 tsp	(10 ml)	lemon zest
1 tsp	(5 ml)	hot red pepper flakes (optional)
¼ cup	(50 ml)	extra-virgin olive oil
		salt and freshly ground black pepper

In a food processor fitted with steel blade attachment, pulse together shallot, lemon juice, garlic, anchovy filets, capers, oregano, parsley, lemon zest and pepper flakes. Transfer sauce to bowl and whisk in olive oil. Allow Salsa Verde to sit for 30 minutes allowing flavours to combine. Season with salt and pepper to taste. Chimichurri can be made ahead and refrigerated overnight. Bring to room temperature before serving.

POACHED CHICKEN AND VEGETABLES

¼ cup	(50 ml)	lemon juice
12		baby artichokes
2 cups	(500 ml)	chicken stock
2		fresh thyme stalks
4		chicken breasts, trimmed of fat
2 tbsp	(30 ml)	olive oil
2		garlic cloves, minced
1 cup	(250 ml)	fresh or frozen edamame beans, shelled
½ cup	(125 ml)	canned tomatoes, diced
1 cup	(250 ml)	fresh or frozen peas
		salt and freshly ground black pepper

To prepare artichokes, fill a large bowl with cold water and lemon juice. Working with 1 artichoke at a time, cut off stems and top quarter. Bend back dark green outer leaves and snap off at base until only pale green leaves remain. Quarter artichokes length-wise making sure to remove any purple-tipped leaves (the choke) from center. Place in lemon water and repeat with remaining artichokes.

Boil pot of salted water over high heat. Drain artichokes and cook in boiling salted water until just tender, about 4 to 6 minutes. Drain well and set aside. In another pot, bring chicken stock and thyme to simmer over medium heat. Immerse chicken breasts in stock and cook until no longer pink, about 8 minutes.

While chicken is poaching, heat olive oil over medium-high heat in a large sauté pan. Add garlic and sauté for 1 minute. Add artichokes and sauté until they start to caramelize, about 4 minutes. Add beans, tomatoes and peas. Turn down heat



bearflagwine.com

BEAR ★ FLAG



Lager HOPPED

A welcome new addition to our family of craft beers, our Hopped Lager is worth celebrating.

Brewed using our late hopping process, this unique beer is rich and fragrant with a clean, full finish. It's a distinct taste that helps set it apart from all the others.

Stefan Tobler
BREWMASTER STEFAN TOBLER



and simmer until warmed through. Season with salt and pepper to taste.

To serve, remove chicken from poaching liquid and save chicken stock for another use. Slice each chicken breast on a diagonal. Divide vegetables among serving plates and top with chicken. Drizzle Lemon Chimichurri over chicken.

PAIRS WITH

SEE YA LATER RANCH JIMMY MY PAL
BCVQA \$15.99 433268

CONO SUR ORGANIC CHARDONNAY
Chile \$14.49 471367



SAKE KASU SABLEFISH WITH GINGERED BC TOMATOES AND SWEET MISO SAUCE

Serves 1

SABLE FISH

4 oz (125 g)	sable fish
2 tbsp (30 ml)	light soy sauce
½ cup (125 ml)	sake kasu ***
½ cup (75 ml)	honey

*** available at Osake Artisan Sake Maker, Granville Island, Vancouver

2 tbsp (30 ml)	miso paste
½ cup (125 ml)	water

Mix ingredients and marinade sable fish for 4 hours. Broil until brown.

GINGERED BC TOMATOES

7	cherry tomatoes
1 tbsp (15 ml)	fresh ginger
1 tbsp (15 ml)	pickled ginger
2 tbsp (30 ml)	vegetable oil
	salt and cracked pepper

Blanch tomatoes for 5 seconds and shock in ice water. Peel tomatoes. Sauté pickled ginger and fresh ginger in oil. Add tomatoes and warm in pan. Lightly season with salt and pepper.

SWEET MISO SAUCE

1	garlic clove
2 tbsp (30 ml)	light soy sauce
¾ cup (175 ml)	dashi broth (recipe follows)
3 tbsp (45 ml)	sweet miso paste
2 tbsp (30 ml)	butter
	chopped scallions

Add dashi, soy sauce and garlic and reduce by half over medium heat. Add miso and butter and stir until melted. Finish with scallions. Toss tomatoes in sauce.

DASHI BROTH

2 tsp (10 ml)	kombu (kelp) leaves
1½ (21 ml)	bonito (tuna) flakes
4 cups (1 L)	water

Wipe kombu with damp cloth. Add kombu to cold water and bring to boil. Turn off heat and steep for 10 minutes. Remove kombu and add bonito. Steep for 30 minutes and drain.

CHEF'S NOTE Served over Japanese rice in bowl, or with Asian vegetables: baby bok choy, gai lan, snap peas and enoki mushrooms mixed with dash of sweet miso sauce.

PAIRS WITH

FLOR PROSECCO
Italy \$19.99 560250

CEDAR CREEK CHARDONNAY
BC VQA \$17.90 237974



SLOW-COOKED VENISON WITH SPAETZLE AND SOUR PLUM EMULSION

Serves 1

VENISON

- 2 tbsp (30 ml) coriander seed
- 1 tbsp (15 ml) Szechuan pepper
- 16 oz (500 g) boneless venison loin
- 1 ½ tbsp (21 ml) grape seed oil
- 1 ½ tbsp (21 ml) butter
- 1 tbsp (15 ml) wild ginger, minced (optional)

Toast coriander seed and Szechuan pepper and grind. Season venison loin. Heat

oil in pan on high until slightly smoking and quickly sear venison. Keep venison in pan and place in oven until 130 F (54 C) internal temperature. Meat is best served rare to medium rare.

Melt butter until brown, add ginger if desired. Nap^{†††} butter over venison, and remove from oven. Let meat rest for 5 minutes, slice and place on *spaetzle* (recipe follows). Season to taste with maldon, fleur de sel or coarse salt.

SPAETZLE

- ¾ cup (175 ml) all-purpose flour, plus a little extra
- 2 eggs
- 2 tsp (10 ml) sour cream
- 6 ½ tbsp (97 ml) whole milk
- ½ tsp (2 ml) Dijon mustard
- 1 tbsp (15 ml) each of grape seed oil and butter
- 1 tbsp (15 ml) pickled ginger, finely chopped
- black pepper
- green onions, chopped

Mix flour, eggs, sour cream, milk and mustard by using dough hook, or with hands in paddle motion until dough is stiff. Heat water to boiling and press flour mixture through sieve into water.

When dumplings float, remove and place on tray to rest. When cool, heat oil, add butter and fry *spaetzle*. Fold in ginger and chopped green onions.

PLUM EMULSION

- 1 cup (250 ml) plum wine
- 4 tbsp (60 ml) umeboshi (pickled) plums
- ½ cup (25 ml) sugar

††† Completely coat with a light, thin, even layer

enjoy

THE SHOW

★★

Cabernet from California and Award Winning Malbec from Argentina—two wines that are big, bold and sure to grab your attention. Brought to you by the Three Thieves, the winemaking trio dedicated to scouring the globe in search of incredible wines and unbelievable values.

★★

THE SHOW MALBEC PROUDLY POURED AT

earls **KITCHEN & BAR**



NEW SPRING RELEASE
CABERNET SAUVIGNON*
 2008

MODERN. STYLISH.
SOPHISTICATED.

*Experience exceptionally-crafted
 and refined varietal wines
 from one of Argentina's top-tier
 wine growers.*

AGRELO • LUJÁN DE CUYO • MENDOZA
 3,380 FT. ABOVE SEA LEVEL (1.030 MTS)

+695676*



**DISCOVER THE NEW FACE
 OF ARGENTINA**

www.lasperdices.com

Oru Cuisine from page 82 continued

3 tbsp (45 ml) honey

Mix all ingredients. Over low to medium heat slowly reduce until consistency of syrup. Watch carefully as it can thicken quickly if too hot.

To assemble: Place spaetzle on dish and top with venison. Plum emulsion can be drizzled on plate or over venison. Snap peas are good complement to dish.

PAIRS WITH

MONTEBUENA RIOJA

Spain **\$15.99** 507517

TOLLO COLLE SECCO MONTEPULCIANO D'ABRUZZO

Italy **\$16.99** 331652



**ORU CHOCOLATE BAR WITH COCONUT STREUSEL AND
 ROASTED SESAME SEED ICE CREAM**

Makes 12 pieces

STEP 1: BASE

7 tbsp (105 g)	praline paste, melted
2 tbsp (30 g)	milk chocolate, melted
2 tbsp (30 g)	white chocolate, melted
5 tbsp (75 g)	feuilletine or toasted Japanese panko crumbs

Mix melted praline paste, milk chocolate and white chocolate together. Add toasted panko or feuilletine and blend together. Line a 9-in x 9-in (23 cm x 23 cm) cake pan with parchment paper and spread chocolate mixture evenly. Set aside.

STEP 2: CHOCOLATE GANACHE

½ cup (75 ml)	cream
¾ cup (175 g)	dark chocolate

In a medium pan warm cream to 176 F (80 C) or to just below boiling point and pour over Dark chocolate in mixing bowl to melt. Stir, mixing well, and set aside.

STEP 3

4 tbsp (60 ml)	egg yolk
4 tbsp (60 ml)	icing sugar
¼ cup (50 ml)	soft butter
4 tbsp (60 ml)	hot water

Whip egg yolks with sugar until ribbon stage and fold into chocolate ganache mixture. Add soft butter, hot water and mix well. Pour over base and let set overnight in refrigerator. To serve, cut if using a hot, dry knife. Garnish with fresh fruit: raspberries, blueberries or strawberries. At ORU, dessert is served with Roasted Sesame Ice Cream placed on coconut streusel (recipes follow).

TOASTED SESAME ICE CREAM

Makes 2 L

6 oz (180 g)	toasted sesame seeds
--------------	----------------------

MIXTURE 1

5 cups (1250 ml)	milk, 3.5%
5 tbsp (75 ml)	milk powder

Warm milk and milk powder over medium heat, bring to simmer. Remove from heat, set aside.

CELEBRATE LIFE...ENJOY RESPONSIBLY

Salmon, BC's Treasure from page 84

MIXTURE 2

5 tbsp (75 g) glucose powder
½ cup (125 g) sugar
1 ½ tsp (7 g) cremodan 30

In small mixing bowl combine glucose powder, sugar, cremodan 30.

MIXTURE 3

3 tsp (45 g) trimoline
13 egg yolks, around 1 cup (250 g)
¾ cup (150 ml) cream

In a mixing bowl mix egg yolks together, add trimoline and cream, blend well. Whisk sugar mixture (Mixture 2) into warm milk mixture (mixture 1). Temper yolk mixture (mixture 3) into warm milk mixture (mixture 2) to avoid curdling. Cook to 180 F (82 C) and remove from heat. Pour over toasted sesame seeds, cool and store in fridge overnight to allow mixture to mature. Strain, and process in ice cream machine.

COCONUT STREUSEL

7 tbsp (105 ml) each rolled oats, brown sugar, coconut
and all-purpose flour
½ cup (125 ml) soft butter

Mix all ingredients until crumbly (avoid over-mixing as it will become dough). Bake in shallow baking pan at 350 F (180 C) for 8 to 10 minutes, stirring occasionally. Cool.

To serve, place on plate and put ice cream or sorbet on top to secure ice cream.

PAIRS WITH

QUAILS' GATE OPTIMA

BC VQA \$29.99 390328

SUMAC RIDGE PIPE

BC VQA \$24.99 713750



SALMON TACONES WITH CILANTRO-MINT YOGURT

Serves 4 as an appetizer

CILANTRO-MINT YOGURT

¼ cup (50 ml) cilantro, chopped
¼ cup (50 ml) mint, chopped
1 cup (250 ml) yogurt
3 tbsp (45 ml) mayonnaise
2 limes, juiced
salt and pepper to taste

Whisk together all ingredients. Extra will keep in refrigerator 3 to 4 days and can be used as vegetable or chip dip.

SALMON TACONES

½ lb (250 g) sockeye salmon
2 tbsp (30 ml) extra-virgin olive oil
salt and pepper to taste
lemon juice
1 pkg Persian flatbread, or pita bread, cut into triangles
1 cup (250 ml) pea shoots

BC LIQUORSTORES

GROWERS™

You Could

WIN* A TRIP

to the

GRAND CANYON & LAS VEGAS

Helicopter tour of the Grand Canyon,
4 days in Las Vegas,
accommodations & more!

growerscider.com/grandcanyon



Please enjoy responsibly.

*For full contest details, visit growerscider.com/grandcanyon.
Must be legal drinking age to participate. No purchase necessary.
Contest runs from March 7 to May 31, 2011.



Salmon, BC's Treasure from page 84 continued

½ cup (125 ml) radish, cut into matchstick-sized pieces
¼ cup (50 ml) Cilantro-Mint Yogurt

Rub olive oil over salmon and season with salt and pepper. Add additional olive oil to non-stick pan and cook salmon on medium heat for 3 to 4 minutes per side until desired doneness (salmon should pull apart when checked with a fork). Squeeze lemon juice over salmon, cut into chunks and set aside.

Cut flatbread into triangle shapes and make a cone. Add dollop Cilantro-Mint Yogurt, pinch pea shoots and salmon and top with pinch radish.

PAIRS WITH

GEORGES DEBOEUF BEAUJOLAIS

France **\$15.50** 212480

J.P. CHENET LIMITED RELEASE PINOT NOIR

France **\$12.99** 684308

YELLOW TAIL CHARDONNAY

Australia **\$12.99** 627802



COHO SALMON GRAVLAX WITH LEMON CRÈME FRAÎCHE ON RYE BREAD

Serves 20 as an appetizer

1 side		Coho salmon with pin bones removed ^{###}
¼ cup (175 ml)		salt
¼ cup (50 ml)		brown sugar
1		large beet, grated
¼ cup (50 ml)		horseradish
¼ cup (50 ml)		vodka
1		small bunch dill, chopped (save some tops for garnish)
1		lemon, zest and juice
½ cup (125 ml)		crème fraîche
1 loaf		rye bread

In a bowl mix salt and sugar. Lay salmon, skin side down, on large tray and rub salt

^{###} You can ask your fish monger to do this.



Argentina at its best
Taste the **passion**, drink the wine.

Proudly represented by The Delf Group





MAKE ANY COCKTAIL AN
EXCEPTIONAL COCKTAIL
 VISIT appletonestate.com

Enjoy with care.

and sugar mixture evenly over flesh. Top with grated beet, horseradish, drizzle vodka and add dill. Cover with plastic wrap and weigh down by putting cans or plate over salmon (make sure plastic completely covers and salmon not exposed to air. After 72 hrs wipe off salmon and discard mixture and liquid. (You may want to wear disposable gloves) Mix lemon juice with crème fraîche. Slice salmon, starting from large end, into thin slices. Place salmon on bite-sized pieces of rye bread. Top with crème fraîche and lemon zest and small piece of dill. Salmon can be tightly wrapped in plastic wrap and stored in fridge for up to 10 days.

PAIRS WITH

GANTON & LARSEN PROSPECT WINERY BIRCH CANOE PINOT BLANC
 BC VQA **\$12.99** 100925

MIRASSOU CENTRAL COAST PINOT NOIR
 USA **\$14.99** 366880

WOLF BLASS YELLOW LABEL CHARDONNAY
 Australia **\$14.99** 226860



SPRING SALMON SALAD NIÇOISE

Serves 6

- 1 cup (250 ml) green beans, trimmed
- 2 ears of corn, or 1 cup (250 ml) frozen corn
- 12 new potatoes

- 3 free range eggs, boiled, halved
- 1 filet spring salmon
- 2 tbsp (30 ml) extra-virgin olive oil
- 1 salt and pepper to taste
- 3 heads lemon, juiced
- 1 butter lettuce, rinsed and dried
- ¼ cup (50 ml) niçoise olives
- ½ cup (125 ml) cherry tomatoes, halved
- 6 radishes, thinly sliced
- ¼ cup (50 ml) Dijon Vinaigrette (recipe follows)

Bring large pot of salted water to boil and add green beans. Get bowl of ice water ready. Cook beans for 4 to 5 minutes then remove to ice water. Add corn to pot and cook 5 to 6 minutes. Take out, cool and cut from cob. Add potatoes to pot and cook 15 minutes until cooked through and remove.

While potatoes are cooking, boil eggs for 7 to 8 minutes for soft yolk or 10 minutes for hard boiled. Cool eggs.

While boiling eggs, cut salmon into 3 or 4 even sized pieces and rub with 1 tbsp (15 ml) olive oil. Season with salt and pepper. Add additional olive oil to non-stick pan and cook salmon on medium heat for 5 to 6 minutes per side until desired doneness (salmon should pull apart when poked with a fork). Squeeze lemon juice over salmon and set aside to cool. When cool, cut into chunks.

To serve, lay lettuce on plates and arrange eggs, vegetables and salmon on top. Drizzle with Dijon Vinaigrette and serve.

DIJON VINAIGRETTE

- 2 tbsp (30 ml) red wine vinegar
- 2 tbsp (30 ml) Dijon mustard
- 1 shallot, finely chopped (optional)
- pinch salt and pepper
- 1¼ cups (300 ml) extra-virgin olive oil
- 3 tbsp (45 ml) water, tepid

In large metal bowl, whisk vinegar, mustard, shallot, salt and pepper together.

BC Spot Prawns, Spot On from page 92

Continue whisking (in one direction to avoid splitting the dressing) adding olive oil in a thin stream for 1 minute. Whisk again for 45 seconds. Dressing should emulsify and stick to whisk. Season to taste. Whisk in water to get to pouring consistency. Store in jar in fridge for up to 3 weeks.

PAIRS WITH

SANDHILL PINOT BLANC
BC VQA \$16.99 541185

MEZZACORONA PINOT GRIGIO TRENINO
Italy \$15.99 312801



BC SPOT PRAWN SPAGHETTINI WITH PEAS AND MINT

Serves 6

1 lb (500 g)	spaghettini
1 lb (500 g)	spot prawns, shelled
¼ cup (50 ml)	peas, fresh or frozen
6 leaves	fresh mint, chopped
1	lemon, zest and juice
3 tbsp (45 ml)	extra-virgin olive oil
¼ cup (50 ml)	parmesan cheese, grated
	salt and pepper to taste

Cook pasta according to manufacture's directions. Add prawns and peas to pasta for final 3 to 4 minutes of boiling time. Strain, toss with other ingredients and serve.

PAIRS WITH

VILLA TERESA ORGANIC FRIZZANTE ROSÉ VENETO
Italy \$17.00 826875

LAMBERTI PINOT GRIGIO
Italy \$13.99 560524



WOK-COOKED SPOT PRAWNS WITH GARLIC AND CHILI

Serves 6 as an appetizer

2 tbsp (30 ml)	butter, unsalted
2	garlic cloves, minced
1	Thai birds eye chili pepper, thinly sliced
1 lb (500 g)	spot prawns, shelled
¼ cup (50 ml)	cilantro, coarsely chopped
1	lemon, juiced
	salt

Put sauté pan over medium heat and melt butter. Add garlic and chili and sauté

Roll Into Spring from page 104

2 to 3 minutes. Add prawns. Sauté, shaking or stirring pan continuously, for 3 to 4 minutes until prawns turn pink. Take care not to burn garlic as it will become better. Toss with cilantro, lemon and salt and serve.

PAIRS WITH

LA CHABLISIENNE CHABLIS
France \$27.99 359844

GUNDERLOCH FRITZ RIESLING
Germany \$17.99 320135



PINT OF POACHED BC SPOT PRAWNS WITH LEMON

Serves 6 as an appetizer

3 tbsp (45 ml)	salt
1 lb (500 g)	spot prawns
2	lemons

Bring pot of water to boil and add salt. Add prawns to water and boil 3 to 4 minutes until colour changes to pink and prawns are fully cooked. Strain and serve warm or chilled with wedges of lemon.

PAIRS WITH

CASTILLO DE MONSÉLAN CARINENA GARNACHA OLD VINE
Spain \$13.99 822528

YELLOW TAIL BUBBLES ROSÉ
Australia \$13.99 785469



CRAB SPRING ROLLS WITH CHILI-LIME DIPPING SAUCE

Serves 6

4 oz (125 g)	rice vermicelli
12 5-in (12 cm)	round rice paper wrappers, plus a few extra
12	Thai basil leaves large
½	red bell pepper, seeded, cut into 24 strips
½	orange bell pepper, seeded, cut into 24 strips
1	carrot, peeled and julienned
½	avocado, cut into 12 strips
½	seedless cucumber 4-in (10 cm), peel and cut into 12 strips
1 cup (250 ml)	Dungeness crab leg meat

Bring medium saucepan of water to boil. Stir in vermicelli and cook until al dente, about 1 minute. Drain and transfer to bowl and let cool. Fill shallow bowl with water. Working with 2 rice papers at time, dip in water, shake off excess, transfer to work surface and let stand for few seconds until softened.

**TRIPLE DISTILLED,
TWICE AS SMOOTH,
ONE GREAT TASTE.**

To assemble, place 2 whole basil leaves on lower 1/3 of each rice paper and top with 1/6 of the vermicelli. Top with 2 strips each of red and orange bell peppers, a pinch of julienned carrot, 1 strip each of avocado and cucumber and about 1 tbsp (15 ml) of crab meat. Press to flatten ingredients, then roll up in rice papers, folding in sides as you go. Press to seal. Repeat until all filling is used. When all rolls are made, cut in half on a diagonal and serve with Chili-Lime Dipping Sauce (recipe follows).

CHILI-LIME DIPPING SAUCE

2 tbsp (30 ml)	Asian fish sauce
2 tbsp (30 ml)	lime juice
2 tbsp (30 ml)	sugar
2 tbsp (30 ml)	water
1	small red chili pepper, minced
1 tbsp (15 ml)	cilantro, finely chopped

In small bowl, combine fish sauce with lime juice, sugar, water and chili, and cilantro, stirring to dissolve sugar.

PAIRS WITH

MOUTON CADET BLANC

France **\$13.99** 2527

MIGUEL TORRES VIÑA ESMERALDA

Spain **\$14.49** 165316



PRAWN PHYLLO ROLLS

24 pieces

24	wooden skewers
1/4 cup (50 ml)	olive oil
1	large garlic clove, minced
2 tbsp (30 ml)	chopped basil
24	large prawns, shelled, deveined, tails on
1 pkg	phyllo pastry
1/4 cup (50 ml)	butter, melted

In large bowl, mix olive oil, garlic and basil. Add prawns and toss to coat. Skewer each prawn lengthwise, one per stick. Set aside. Take six sheets of phyllo pastry and cut into strips the length of prawns. Lightly brush each sheet with melted butter and layer.

Place skewered prawn at end of phyllo strip and roll one rotation so pastry overlaps at seam. Cut phyllo and place rolled prawn skewer on parchment lined baking sheet. Repeat with remaining prawns. Roll 3 prawns per strip of phyllo. Brush rolls with melted butter and bake at 400 F (200 C) for 15 minutes or until pastry is evenly browned. Serve with your favourite plum sauce.

PAIRS WITH

YOSHI NO GAWA SPECIAL PREMIUM SAKE ORGANIC

Japan **\$17.99** 622944 300 ml

ST. HALLETT POACHER'S BLEND

Australia **\$12.99** 535963



Wine comes to
life in the palm
of your hand!

Scan the Code:
and explore this wine
on your smartphone!



- Read accolades
- Explore food and wine pairings
- Meet the winemaker
- Take a video tour of the winery directly from your smartphone.

Roll Into Spring from page 104 continued



COCONUT PANCAKES WITH CHICKEN SALAD

Serves 4

PANCAKES

1 cup (250 ml)	all-purpose flour
pinch	salt
1	egg, lightly beaten
1 tsp (5 ml)	lime zest
1 cup (250 ml)	light coconut milk
½ cup (125 ml)	water

To make pancakes, sift flour and salt into bowl and make a well in centre. Stir in egg, zest and coconut milk. Whisk to form smooth batter. Grease large non-stick frying pan and heat over medium heat. Make pancakes 4-in (10 cm) in diameter. Cook for 2 minutes on each side or until golden. Let cool.

CHICKEN SALAD

⅓ cup (150 ml)	lime juice
2 tsp (10 ml)	sesame oil
2 tbsp (30 ml)	sugar
2 tsp (10 ml)	fish sauce
1 tsp (5 ml)	red chili pepper, seeded and finely chopped
16 oz (500 g)	poached chicken, shredded
⅓ cup (150 ml)	fresh mint leaves, roughly chopped
⅓ cup (150 ml)	fresh cilantro, roughly chopped

Combine lime juice, sesame oil, sugar, fish sauce and chili pepper in bowl and stir to dissolve sugar. Add chicken and store in refrigerator until ready to serve. Just before serving, fold fresh mint and cilantro into salad. Fill each pancake with chicken salad, roll up and fasten with a skewer. Serve.

PAIRS WITH

EVANS & TATE CHARDONNAY

Australia \$19.99 379149

LOUIS BERNARD CÔTES DU RHÔNE ROUGE

France \$12.99 581645



MEYER LEMON PUDDING CAKE WITH RASPBERRY SAUCE

Serves 6

3	Meyer lemons
⅓ cup (150 ml)	sugar
¼ cup (50 ml)	soft butter
¼ cup (50 ml)	all-purpose flour
pinch	salt

Easter Desserts from page 110

1 1/3 cups (325 ml) homogenized milk
3 large eggs, separated

Preheat oven to 350 F (180 C). Butter 9-in round (1.5 L) heavy baking or ceramic casserole dish or 6 small, 8 oz (250 g) ramekins. Finely grate 1 tbsp (15 ml) zest from lemons, then squeeze 1/3 cup (75 ml) juice. Set aside.

In a mixing bowl beat 3/4 cup (175 ml) sugar with butter until fluffy. Reverse remaining butter. Add egg yolks and zest, beat well. Slowly beat in flour and salt, then milk and lemon juice until just combined.

In another mixing bowl, beat egg whites until soft peaks form, then gradually beat in reserved 1/4 cup (50 ml) sugar. Whip until stiff and glossy. Fold 1/4 of egg whites into lemon mixture then fold lemon-mixture into the rest of whites. Pour mixture into prepared baking dish or ramekins. Set dish or ramekins in larger baking pan and fill with hot water until it reaches halfway up sides of ramekins or dishes. Carefully place into preheated oven for 35 to 40 minutes (25 to 30 minutes for ramekins), or until top is puffed and golden. If top starts to brown too much, cover loosely with foil. Dust with icing sugar and serve warm with raspberry coulis (recipe follows). If desired, cakes can be removed from ramekins by running a knife around edge and shaking gently before inverting onto warmed serving plates. Serve with Raspberry Coulis (recipe follows)

RASPBERRY SAUCE

1/2 lb (250 g) fresh or frozen raspberries (not in sugar or syrup)
5 tbsp (75 ml) sugar

Mix raspberries with sugar. Place into food processor and purée. Pass through a fine sieve and discard seeds.

PAIRS WITH

LIMONCELLO RUSSO

Italy **\$31.25** 471623

DEINHARD RIESLING PIESPORTER

Germany **\$14.99** 106328



PAVLOVA ROLL STUFFED WITH DARK AND WHITE CHOCOLATE AND MANGO MOUSSE

Serves 8

PAVLOVA

8 large egg whites
1 cup (250 ml) sugar
3/4 tsp (4 ml) cream of tartar
1 tbsp (15 ml) white vinegar
1 tsp (5 ml) vanilla extract
2 tbsp (30 ml) cornstarch
1 tbsp (15 ml) icing sugar, plus extra to finish

Preheat oven to 325 F (170 C). Line 12-in x 18-in (30 cm x 46 cm) jelly roll pan with parchment paper. In mixing bowl whip eggs until soft peaks form. Gradually add sugar and cream of tartar and beat until stiff and glossy. Add vinegar and vanilla, beat until well mixed. Sift cornstarch over top of egg whites and fold in. Spread evenly over prepared pan and bake for 12 to 15 minutes or until puffy and firm to touch. Remove from oven and allow to cool. Dust top with icing sugar. Run a sharp knife around the edge of pan to loosen and carefully invert onto a work surface lined with parchment paper.

BC LIQUORSTORES

You can have a little. Or you can have it all.

67 calories of
Molson Canadian 67

67 calories of
a glass of wine



Molson Canadian 67, a premium light beer with 67 calories.
That's about half the calories of wines or mixed drinks:



*Calculations based on an average serving (6oz glass of wine and single serving of mixed drink)
Molson Canadian 67 is specially brewed to 67 calories per 341mL bottle

A PINT OF DELICIOUS



Easter Desserts from page 110 continued

Make Dark and White Chocolate and Mango Mousse (recipe follows) and follow instructions to assemble.

DARK AND WHITE CHOCOLATE AND MANGO MOUSSE

4 oz (125 g)	white chocolate, coarsely chopped
1/3 cup (75 ml)	mango purée
8 oz (250 g)	dark chocolate, coarsely chopped
2 tbsp (30 ml)	butter
2 cups (500 ml)	whipping cream
1 tsp (5 ml)	granulated gelatin
2	mangoes, peeled, cut into small pieces
	mint leaves to garnish (optional)

In a double boiler, melt white chocolate then stir in mango purée. Stir well and set aside. Melt dark chocolate and butter in double boiler over barely simmering water, stirring constantly. Remove from heat and set aside to cool slightly to just above body temperature. Pour 1/4 cup (50 ml) of whipping cream into a metal measuring cup and sprinkle in gelatin. Allow gelatin to bloom for 10 minutes, then carefully heat mixture over low heat in double boiler, swirling cup until gelatin is dissolved. Do not bring to boil. Stir mixture into cooled dark chocolate and set aside. Whip remaining cream until medium peaks form. Fold 1/4 of whipped cream into chocolate mixture, then fold in remaining whipped cream until blended. Transfer mixture to refrigerator for 10 to 15 minutes or until set. Swirl in mango white chocolate mixture. Do not over-mix.

To assemble, spread mousse over pavlova base and carefully roll up lengthwise. Cover and refrigerate for 2 hours.

To serve, slice and place on chilled plates. Garnish with icing sugar and diced mango and mint if desired.

PAIRS WITH

GRAHAM SIX GRAPES RESERVE

Spain **\$29.99** 208405

X-RATED FUSION

USA **\$47.99** 283168



KEY LIME MERINGUE TARTLETS

Serves 6

CRUST

1 1/2 cups (375 ml)	graham cracker crumbs
3 1/2 tbsp (51 ml)	sugar
1/2 tsp (2 ml)	cinnamon
6 tbsp (90 ml)	unsalted butter, melted

Preheat oven to 325 F (170 C). Use middle rack. Mix crumbs, sugar, cinnamon and melted butter in mixing bowl until well-blended. Divide crumbs among 6 small, 4-in (10 cm) tart shells with removable bases and press along bottom and sides with fingers or spoon. Place tart pans on baking sheet and bake 10 to 12 minutes. Let cool to room temperature.

KEY LIME FILLING

1/2 cup (125 ml)	key lime juice (or regular lime juice)
1/2 tsp (2 ml)	grated lime zest
1/4 cup (50 ml)	sugar
2 tbsp (30 ml)	butter

Rhymes with Orange from page 114

pinch salt
4 eggs separated (set aside 2 egg whites for meringue)
1 large egg

Turn oven temperature up to 350 F (180 C). In large saucepan, whisk lime juice, ¼ cup (50 ml) of sugar, lime zest, butter and salt. Bring to boil over medium heat stirring until sugar dissolves. In mixing bowl, beat together egg yolks and 1 whole egg and slowly whisk in hot lime and sugar mixture. Pour back into saucepan and continue to cook over medium heat for 2 to 3 minutes or until mixture comes to boil and thickens. Remove quickly and strain into a bowl. Cover and chill.

Slowly beat 2 egg whites until soft peaks form, then beat until stiff peaks. Fold egg whites into lime mixture, then pour into cooled tart crusts.

MERINGUE

2 egg whites (reserved from filling)
¼ cup (50 ml) sugar

Beat egg whites until stiff peaks form, then slowly add sugar and beat until glossy and thick.

To finish, cover tartlets with meringue (can use piping bag) and bake until lightly browned, about 10 minutes. Remove and cool. Garnish with a thin slice of key lime if desired.

PAIRS WITH

NIERSTEINER SPATLESE LATE HARVEST
Germany **\$13.99** 262337

MISSION HILL RESERVE LATE HARVEST RIESLING
BC VQA **\$29.99** 668566 375 ml



LOBSTER AND SCALLOPS WITH SAFFRON, BLOOD ORANGE AND VANILLA SAUCE

Serves 6 as an appetizer

7 tbsp (105 ml) unsalted butter
2 shallots, minced
1 cup (250 ml) white wine
1 cup (250 ml) chicken stock
1 vanilla bean
pinch saffron
3 blood oranges, (2 segmented, save 1 for juice and zest)
2 tbsp (30 ml) fresh blood orange juice
zest from 1 blood orange
1 tbsp (15 ml) fresh chives, finely chopped
1 tbsp (15 ml) fresh thyme, chopped
6 large scallops
salt and freshly ground pepper
2 tbsp (30 ml) clarified butter or olive oil
1 ½ lb (750 g) lobster, steamed, cracked, meat removed and cut into 1-in (2.5 cm) pieces

Heat 1 tbsp (15 ml) of butter in small saucepan over medium heat. Add shallots and sauté until translucent. Add white wine and reduce by ¾. Add chicken stock, vanilla bean and saffron. Reduce by ½. Add zest and orange juice and simmer for 5 minutes. Remove saucepan from heat, strain and gradually whisk in remaining butter, until well-emulsified. Whisk in chives and thyme, set aside, keeping warm. Place scallops on paper towel and season with salt and pepper. Add clarified butter or olive oil to large sauté pan over medium-high heat. When butter starts

to smoke, add scallops and sauté for 1 to 2 minutes per side, or until golden brown. Turn scallops over using tongs and brown opposite side. While scallops are cooking, add chopped lobster and orange segments to warm sauce and stir to heat thoroughly. Divide warm lobster and orange mix into warm serving dishes and top each with two scallops.

PAIRS WITH

CHAMDEVILLE BLANC DE BLANCS BRUT
France **\$13.99** 187740

RODNEY STRONG CHALK HILL CHARDONNAY
USA **\$26.99** 275552



ORANGE CRANBERRY MASCARPONE STRATA WITH MIXED BERRY COMPOTE

Serves 6

4 oz (125 g) mascarpone cheese
4 oz (125 g) ricotta cheese
2 tsp (10 ml) orange zest, finely grated
5 large eggs
¾ cup (175 ml) homogenized milk
¾ cup (175 ml) half and half
2 tbsp (30 ml) sugar
½ tsp (2 ml) ground cinnamon
1 tsp (5 ml) vanilla extract
8 slices brioche loaf or 5 day-old croissants, cut into 2-in (5 cm) pieces
3 oranges, peeled, pith removed and cut into 1-in (2.5 cm) pieces
½ cup (125 ml) dried cranberries

Preheat oven to 325 F (170 C). Butter a 9-in x 9-in (23 cm x 23 cm) baking dish. In large mixing bowl, beat mascarpone, ricotta and orange zest with a hand mixer. Add 1 egg at a time to form a thick, lumpy batter. Beat in milk, cream, sugar, cinnamon and vanilla. Stir in bread cubes and let soak for 15 to 20 minutes or until bread soaks up custard mix. Stir orange pieces and dried cranberries into bread-custard mixture. Pour into prepared baking dish. Place on middle rack and bake until custard is puffy and set, 35 to 40 minutes. Remove from oven and let stand for 5 to 7 minutes.

MIXED BERRY COMPOTE

1 cup (250 ml) fresh raspberries
1 cup (250 ml) fresh blueberries
1 cup (250 ml) fresh strawberries, hulled and halved
2 tbsp (30 ml) sugar
2 tsp (10 ml) orange zest
2 tbsp (30 ml) Grand Marnier (optional)

Mix raspberries, blueberries, strawberries, sugar and zest in a saucepan and heat over medium heat. Bring to a simmer, stirring until fruit starts to soften. Allow to simmer until fruit becomes a sauce consistency. Stir in Grand Marnier (if using). Serve warm with Strata.

PAIRS WITH

WILLIAMS & HUMBERT DRY SACK SHERRY
Spain **\$16.99** 13565

EMERI PINK MOSCATO
Australia **\$16.99** 588392



MOROCCAN SLICED ORANGES WITH DRIED FRUIT

Serves 8

- 4 large navel oranges
- 2 tangelos
- 4 blood oranges
- 3 drops orange blossom water
- 3 dried dates, pitted and sliced
- 3 dried figs, sliced
- 3 dried apricots, sliced
- 2 tbsp (30 ml) pistachio nuts, chopped

Cut tops and bottoms off oranges and tangelos so they will stand up on a chopping board, cut off peel and pith from top to bottom, exposing sections. Slice into rounds and arrange on a platter. Sprinkle orange water over slices and arrange dates, figs and apricots over fruit. Sprinkle with pistachios.

PAIRS WITH

QUADY ESSENSIA ORANGE MUSCAT
USA **\$15.99** 197707

K.W.V. PAARL RUBY
South Africa **\$12.99** 28951



SESAME CHILI TANGERINE BEEF WITH GAI LAN

Serves 4 as part of a multi-dish meal

- 2 tsp (10 ml) cornstarch
- 2 tsp (10 ml) light soy sauce
- 1 tsp (5 ml) dry sherry
- 1 lb (500 g) beef sirloin, thinly sliced across grain, 2½-in x ¼-in (6 cm x ½ cm)
- ¼ cup (50 ml) orange juice
- 2 tbsp (30 ml) oyster sauce
- 1 tbsp (15 ml) hoisin sauce
- 2 tsp (10 ml) dark soy sauce
- 1 tbsp (15 ml) honey
- 2 tsp (10 ml) cornstarch
- 1 tbsp (15 ml) sesame seeds
- 3 tbsp (45 ml) canola oil
- 2 garlic cloves, minced
- 2 tsp (10 ml) ginger, minced
- 1 fresh Thai chili pepper, minced (can use 2 for extra spice)
- ½ lb (250 g) gai lan (Chinese broccoli), cut into 3-in (8 cm) pieces
- 3 tbsp (45 ml) water or chicken stock
- 1 tsp (5 ml) sesame oil
- 2 green onions, trimmed and cut into 2-in (5 cm) pieces
- 3 tangerines, segmented

For marinade, combine cornstarch, light soy sauce and dry sherry in mixing bowl, add beef and mix to coat. Set aside for 10 minutes. To make sauce, mix orange juice, oyster sauce, hoisin and soy sauce, honey and cornstarch. Set aside.

In small frying pan, toast sesame seeds over medium heat for 3 to 4 minutes or until golden, shaking pan frequently to avoid burning. Immediately pour onto a plate to cool. Place large sauté pan or wok over high heat until hot. Add 1 tbsp (15 ml) of oil and swirl to coat sides. Add beef mixture and stir-fry for 2 to 3 minutes until pink in centre.

Remove and set on warm plate. Return wok to high heat, add remaining oil, swirling to coat sides. Add ginger, garlic and Thai chilies and stir until fragrant, about 10 seconds. Add gai lan and stir-fry for 1 minute. Add water or chicken stock and stir-fry until crisp, about 2 minutes. Add beef, sauce, sesame oil and green onions and stir-fry until sauce starts to thicken slightly, about 30 seconds. Add tangerine segments and cook for 30 seconds to heat through. Transfer to warm serving dish and garnish with sesame seeds.

PAIRS WITH

LA POSTA COCINA BLEND
Argentina **\$17.99** 779520

CASA LA JOYA RESERVE MERLOT
Chile **\$15.99** 55756

TRY NEW
Jose Cuervo Silver
TEQUILA



SO SMOOTH,
IT SHATTERS EXPECTATIONS.

JOSE CUERVO IS #1 TEQUILA IN BC*

ENJOY CHILLED.

23706-24800 JOSE CUERVO ESPECIAL Tequila, 40% Alc/Vol. ©2010 Imported and bottled by Heublein, Norwalk, CT under license from the trademark owner. CUERVO is a registered trademark of Tequila Cuervo La Rojeta.



Visit us on www.facebook.com/josecuervo

Source: Cognos Nov'2010, MAT Volume Share.

Be Smooth. Drink Responsibly.

New Bold Crown. Legendary Smoothness.



750mL 45% alc./vol. © Diageo Canada inc. 2011. All rights reserved. Tous droits réservés.

PLEASE ENJOY RESPONSIBLY

