

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

SOAK UP SUMMER

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NEW RECIPES INSIDE

new

New Palm Bay Vodka Soda.



Palm Bay has added a tropical twist to a classic cocktail. Now you can have the clean, fresh taste of a vodka soda with notes of fruit, in a drink that tastes less sweet than our original Palm Bay beverages.

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soak up summer

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from the cover...



CROWN ROYAL

Canada \$24.99 1487

Created to commemorate King George VI and his wife Queen Elizabeth's visit to Canada in 1939, this legendary whisky is rich, smooth and full-bodied, with notes of oak, vanilla and spice.



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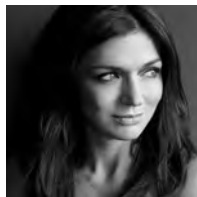


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BC LIQUORSTORES

contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2017 summer issue of TASTE.



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TASTE



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OUR SYMBOLS

New Only at BC Liquor Stores Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher

New World

PINOT



NOIR





DAVID HOPGOOD

David Hopgood's long career in the beverage alcohol industry started in the late 1960s. He spent 36 years with the LDB, the last 20 of which were as Portfolio Manager. He managed almost all of the product categories over that period and travelled extensively to wine regions around the world.

“Better versions have charm, an elusive delicacy and pretty aromas of strawberries and red cherries in an elegant, silky package.”

This noble grape variety from the Burgundy region of France demands extra attention, both in the vineyard and in the winery, to make a good version. It is considered the ultimate test of a winemaker's skill to make a fine example of Pinot Noir, which is why it is called the “heartbreak grape.” So much can go wrong!

First, it is an early ripening variety, suitable to cooler growing areas, but because it buds early, it can be damaged by spring frosts. The grapes are thin-skinned and must be protected from the sun or they can burn. Rain or excessive humidity near harvest can swell the tight bunches of grapes, causing them to split, allowing mould to set in. The yield must be kept low, or the resulting wine will be thin. This makes it more expensive to grow, as the harvest will be smaller than it would be for Merlot or Cabernet from a similar-sized area. It requires limestone soils and cooler weather for the grapes to achieve phenolic maturity without becoming overripe and jammy. As the overuse of oak can overpower the delicacy of the aroma and flavour, a deft hand in the barrel room is a must. So, with all these issues, why would anyone want to make wine from this difficult variety?

One taste of a top Burgundy from a great vineyard will answer that question. However, one bottle of these great examples could cost you a month's rent. They are rare and expensive! We must give thanks to the adventurous winemakers all over the world who are working with this magical grape to give us top quality at a much more attractive price.

Why does it smell and taste so good? Compared to Cabernet, it is relatively soft and fruity with less tannin and therefore easier to drink, especially in youth. Better versions have charm, an elusive delicacy and pretty aromas of strawberries and red cherries in an elegant, silky package. They can be consumed earlier, but the best will age for decades.

To find delicious Pinot Noir that won't break the bank, start with the British Columbia VQA section. The cooler parts of the Okanagan Valley have been growing impressive versions for a decade now, and the Kelowna area in particular has produced some exceptional Pinot Noir. Watch for special releases from some northern producers such as Tantalus, while examples from CedarCreek, Quails' Gate and Mission Hill are almost

always available for purchase. There are other areas in the Okanagan that produce delicious versions, all of which have cooler growing sites that produce refreshing wines. The BC Pinot Noir Celebration in Kaleden on August 19th, 2017 will offer an excellent opportunity to learn more about BC Pinot Noir, to talk to the winemakers and eat deliciously paired food. There will be as many as 30 producers at the event.

After sampling your way through BC, move to the Chilean section, where perhaps the best value wines of all types can be found. The winemakers in Chile have discovered that by moving closer to the frigid, fog-cooled area of the Pacific Ocean, they can produce the delicate style that Pinot lovers seek. Some of the best come from the Leyda Valley, about 20 kilometres from the coast.

New Zealand is getting serious about Pinot Noir with fine, delicate and fruity versions from Marlborough and Central Otago. The cool climate and bright sun contribute to the success the Kiwis are having with this grape. For some of the best, look for Felton Road, Greywacke or Akarua. There are also a host of less expensive labels that will excite your taste buds.

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In California, growers have found cool-climate regions that the variety needs to thrive.

Australia too has some fine examples from cool areas such as Victoria, Adelaide Hills and Tasmania. Try Curley Flat or Moorooduc for top examples. They are rare and worth the search. Less expensive, but still delicious, is the Tasmanian-grown Devil's Corner.

Oregon has fashioned a stellar reputation for Pinot Noir that shows a style closer than many to Burgundy. The cool Willamette Valley is home to most. There are famous names on the shelves at BC Signature Stores, such as Drouhin of the famous Burgundy house, Shea and Sokol Blosser.

In California, growers have found cool-climate regions that the variety needs to thrive. These wines can range from delicate styles to richer and spicier versions. There is a wide range from the Sonoma coast in the north to the Santa Barbara region in the south.

To enjoy Pinot Noir at its best, refrigerate the bottle for a half hour before opening.



FOWLES FARM TO TABLE VICTORIA PINOT NOIR

Australia **\$15.99** 466250
This is a very tasty little Pinot from the cooler climate of Victoria. Ripe, red cherries highlight the aroma that has very good depth. On the palate, it is round and pleasing with lovely tangy fruit character. Grilled chicken would be a good pairing with this bargain.



CONO SUR SINGLE VINEYARD BLOCK NO. 21 VIENTO MAR PINOT NOIR

Chile **\$17.99** 221028
This is quite a large-scale wine, with red and black fruit and an earthy hint in back. Quite full in the mouth, with concentrated cherries, berries and plum, a touch of oak spice and a long, tapering finish. Big enough to match with lamb chops.



MARISCO THE NED MARLBOROUGH PINOT NOIR

New Zealand **\$20.99** 617530
This has a polished richness to the red fruit with a hint of spice. Ripe, with fresh acidity and smooth, round tannins contribute to the voluptuous mouth feel. Perfect with a grilled pork chop.



TULI SONOMA PINOT NOIR

USA **\$27.99** 284521
California sunshine has pushed this example to a darker fruit character with black cherry and vanilla notes in a very ripe style. The nose intrigues with clove and mint and the palate is full of sweet, rich fruit. This has what it takes to match duck breast in a cherry sauce.



DUCK POND PINOT NOIR

USA **\$28.99** 427872
The pure delicacy of red Pinot fruit is the hallmark of this discreet and balanced beauty. It has serious fruit concentration and is light on its feet, a rare and exciting combination! Fruit, richness, depth and harmony combine to create a polished, luxurious mouth feel. Lightly seared tuna would complement this delicious drop.



CEDARCREEK PINOT NOIR

BC VQA **\$24.49** 567412
A touch of French oak fills out this beautiful Okanagan Pinot. Spicy cherry and strawberry fruit highlight great concentration and a creamy, smooth palate. The trademark BC acidity lifts the delicious finish. Serve with local sockeye salmon.



Beat the Heat

COCKTAILS



STRAWBERRY-
PINEAPPLE MARGARITA



LAST WORD SLUSH



SUPERIOR AMARETTO
SOUR SLUSH



JOANNE SASVARI

Joanne Sasvari is a food, drink and travel writer based in Vancouver. Certified by the Wine and Spirits Education Trust, she has a special expertise in spirits and cocktails, and a passion for all things palatable, from home entertaining to culinary travel. The former editor of *FLAVOURS* magazine and *Weekend Post*, she is also the author of *Paprika: A Spicy Memoir from Hungary* and the 2015 *Frommer's EasyGuide to Vancouver & Victoria*.

FOR RECIPES, SEE INDEX ON PAGE 120

DRINK RECIPES AND COCKTAIL STYLING BY DAVID WOLOWIDNYK

“Slushy drinks are fun. They’re refreshing. They can be awfully tasty. And when the mercury rises, they’re a heck of a lot more appealing than something strong or bitter.”

FROZEN COCKTAILS ARE WHAT'S COOL WHEN THE WEATHER IS HOT

Ice. It's the secret ingredient in every cocktail. But in frozen drinks, ice does more than just chill and dilute – it is the main attraction.

Last year, we went crazy for “frosé,” a drink of rosé wine frozen almost solid then blended with ice, strawberries and simple syrup. This year, we've expanded our frosty repertoire and are craving frozen drinks of all sorts, especially classic cocktails transformed into slushies. What could be better on a hot summer's day?

Still, it's been a slow rehabilitation for the slushy cocktail. Back in the '80s and '90s, blenders and slushy machines were *de rigueur* in bars. We may not have been drinking a lot of cocktails back then, but what we did enjoy tended to be blended with ice: margaritas, daiquiris, piña coladas and the “Bellini,” a slushy, peach-flavoured concoction that bore

little resemblance to the elegant Prosecco and peach purée original.

Many of these drinks were made with artificial flavourings and cheap liquor; they were designed to appeal to unsophisticated palates, not grown-up tastes. Not surprisingly, they were among the first victims of the cocktail revolution. Sure, the slushy machines still chugged away behind the bars of chain restaurants, but no serious cocktail aficionado would order a frozen drink, not when there was something brown-bitter-and-stirred to enjoy instead.

Thing is, though, slushy drinks are fun. They're refreshing. They can be awfully tasty. And when the mercury rises, they're a heck of a lot more appealing than something strong or bitter. And so it's time to rethink the frozen drink.

The first rule is the same as with any cocktail. Use only the best ingredients for the best results. Ice does reduce the intensity of flavour and aroma, but it won't hide the weird chemical notes of fake flavourings. That means no buckets of margarita mix or bottles of piña colada base. Instead, use fresh fruit and herbs, and high-quality spirits and liqueurs.

The second rule is to use good quality ice. This is crucial in any

cocktail, but especially one where the ice plays such an important role.

Too often, we take ice for granted. It just sits there in its little tray until it's needed, and between the time we fill the tray with water and pop those frozen cubes into a shaker, we give it little thought. But while it's sitting there, ice absorbs all sorts of aromas from the foods that share its space. These are rarely notes you want in your cocktails.

Commercial ice also has its challenges. Those bags of service station ice are convenient, but the cubes themselves are often small, warm and multi-faceted, all of which makes the ice melt faster, watering down your drinks.

If you're really obsessed with ice, boil the water first to get rid of tiny air bubbles and impurities that make ice cloudy. Then freeze it in a variety of sizes (silicone trays are best as they'll give you nice clean corners), and immediately pop the cubes or spheres into a freezer bag. Too much hassle for you? At the very least, use fresh ice.

For blended drinks, use smaller cubes that are the same shape and size so they'll break up at the same pace. You can also make your own crushed ice without a blender. Fill a canvas sack called a Lewis bag with ice, then smash away with a mallet. It's a very satisfying process.

BAILEYS



ICED COFFEE & BAILEYS

SUMMER TREAT?



PLEASE ENJOY RESPONSIBLY.



BEAT THE HEAT COCKTAILS

Another way to get ice in a drink without watering it down is to freeze the ingredients themselves. Freeze juice, berries or chunks of fruit and throw them into the blender. You can also put the spirits you're using in the freezer – alcohol won't completely freeze, but it will get thick, cold and gel-like, adding to the frosty delight of your drink.

As for what kinds of drinks you can turn into slushies, truly your imagination is the only limit. Fruity drinks with white spirits – mojitos, margaritas and the like – are a natural for the blender, and it's easy to take traditional recipes and shake them up with new flavours. (See the recipe for Frozen Strawberry-Pineapple Margarita for one such idea.) Classic cocktails – including herbal and bitter ones such as the Negroni or Last Word – also make surprisingly delicious slushy drinks. Even rich, creamy drinks like a Brandy Alexander or old-school grasshopper are all the better for time spent in the blender.

Just add ice – and a straw – and you're set for summer.

PAIRS WITH LAST WORD SLUSH



BOMBAY SAPPHIRE LONDON DRY GIN

United Kingdom **\$24.99** 316844
This is a classic London Dry style gin, with soft juniper and zesty lemon and lemon pie flavours. It is pleasantly peppery, with hints of lavender and coriander.



MAKER'S MARK KENTUCKY BOURBON

USA **\$45.99** 103747
This is a smooth and subtle whisky, with mouth-watering flavours of caramel, butterscotch, vanilla, oak, cherries and just a hint of nuttiness.



LUXARDO AMARETTO DI SASCHIRA

Italy **\$20.49** 339358
Luxardo is a slightly drier almond liqueur, more nutty than sweet, more velvety than syrupy. Expect lush marzipan aromas with a touch of baking spices, caramel and orange peel.

PAIRS WITH STRAWBERRY-PINEAPPLE MARGARITA



CAZADORES BLANCO TEQUILA

Mexico **\$29.99** 773143
This elegant, unaged tequila bursts with bright flavours of lemon zest and savoury herbs, with plenty of black pepper and grapefruit on the palate.



COINTREAU

France **\$32.29** 6502
This is a clean, not-too-sweet orange liqueur, with bursts of zesty fresh orange juice on the nose, mouth-watering orange-peel flavours on the palate and a long, sweet finish.



GREEN CHARTREUSE

France **\$40.49** 37333 375 ml
Layers upon layers of powerful green herbal flavours are found, such as mint, basil, licorice, rosemary, sage and floral notes. It has a sweet, almost syrupy texture. A classic.



LUXARDO MARASCHINO

Italy **\$24.99** 209403 500 ml
Although this liqueur is made from sour marasca cherries, it doesn't really taste cherry-like. Instead, expect pine, citrus, almond, peppermint and some floral notes.



CRASH COURSE IN Chardonnay

From the nuanced, subtle bottle that sets off that candlelight dinner for two to the one you pour with abandon as you clink glasses and frolic with friends, Chardonnay's got you covered. It's got more range than the Weeknd, Ariana Grande and Mariah Carey combined. So this refresher on six sassy styles of Chardonnay will keep your summertime sipping on point.

FRENCH OAKED

Burgundy is generally considered the world's best white-wine producing region. It spins out silky, swoon-worthy whites made almost exclusively from Chardonnay. And just what makes so many white Burgundies sing? French oak.

The vast majority of white Burgundy is fermented and/or aged in French oak barrels, which tempers the natural citric zing and makes the fruit taste as if it's cloaked in satin. It also imparts nuances such as nut, white pepper and toast.

While Burgundian vignerons were the first to use French oak many centuries ago, producers all over have followed suit. And that's a good thing. French oaked Chardonnay is a fabulous dinner party wine – always quite a stylish pour.

AMERICAN OAKED

Although French oak is the more respected timber in the wine world, thought to impart the most subtlety and finesse in a Chardonnay, judicious use of American oak can be delicious too. American oak imbues a wine with sweeter notes of vanilla, coconut and sometimes burnt sugar.

American-oaked Chardonnay is a great cocktail alternative for casual summer nights.

UNWOODED AND RESTRAINED

Chardonnay tastes quite clean and crisp on its own and, when well-made, purists argue the wine doesn't need wood at all. Why hide such pristine fruit, they say, with its characteristic flavours of Granny Smith apple and bright citrus, often edged with a minerality hinting at flint, salt and wet stones. Look for the word "unwooded" on the label and an alcohol level below about 12.5 percent, which indicates a lean structure. Chablis and Canada are notorious for doing this style well.

Sip this style alongside fish and seafood for a real treat – maybe midday in the sun.

UNWOODED AND FRUIT FORWARD

Though most unwooded Chardonnays are more restrained than fruit-forward, the latter exists too. These expressions

taste a bit riper and tropical – think pineapple and stone fruit – while never losing the bright core of acidity for which Chardonnay is known. Mer Soleil Silver Unoaked Chardonnay from California and Kim Crawford East Coast Unoaked Chardonnay are fine examples available at BC Liquor Stores.

This style is an easy solo sipper with salty snacks, thanks to its full-throttle refreshment and juicy, ripe fruit. Enjoy in the backyard or around the pool.

SPARKLING

The bracing acidity and light-bodied structure of cool-climate Chardonnay makes lovely sparkling wine – something winemakers of Champagne recognized long ago. Most Champagne is a blend of Chardonnay, Pinot Noir and Pinot Meunier. But some, called Blanc de Blancs, is pure Chardonnay, notable for its exceptional elegance.

Here's an interesting tidbit: the Champagne method of making wine bubbly, which involves a second fermentation in bottle, is particularly well-suited to Chardonnay, because the variety has a certain transparency of flavour. So, when the yeast is added to the bottle and sealed to create effervescence, the lees (or spent yeast) imparts hallmark but subtle notes of bread, biscuits and the like that remain when the lees is removed.



CAROLYN EVANS HAMMOND

Carolyn is a qualified sommelier, two-time bestselling wine book author, and acting president of the Wine Writers' Circle of Canada. Her syndicated wine column appears Saturdays in *The Toronto Star* and elsewhere; and her video blog appears weekly at GoingGlobalTV.com.

“ This refresher on six sassy styles of Chardonnay will keep your summertime sipping on point. ”



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”

While bona fide Champagne is still tough to beat, Chardonnay-based sparkling wines made in cool-climate areas outside the Champagne region of France can offer excellent value for money.

Without a doubt, sparkling Chardonnay is one of the most versatile wines in the world. Serve it with anything or nothing.

BLENDS

Because it's so widely grown, Chardonnay is an easy choice for winemakers as a workhorse variety to use in a blend and to create a spectrum of flavour. Conundrum from California is a fine example. While the producer keeps the actual blend proportions a secret, it combines Chardonnay with Sauvignon Blanc, Muscat Canelli, Viognier and Semillon to stellar effect.

Because blends fan out with flavour, they have something for everyone. Presto: instant crowd-pleasing pours. Anywhere, anytime.



FRENCH OAKED



CHARTRON ET TRÉBUCHET CUVÉE DE LA CHAPELLE POUILLY-FUISSÉ

France **\$34.99** 264945
This is a silky, rich style of French Burgundy with a bright, citric core imbued with roasted hazelnut and a hint of cool flint.



AMERICAN OAKED



CUPCAKE CHARDONNAY

USA **\$12.49** 143776
This classic Chardonnay from California offers mouth-filling flavours of mixed citrus laced with vanilla buttercream and is a popular style that's dry and easy to enjoy.

UNWOODED & RESTRAINED



LA CHABLISIENNE LA PIERRELEE CHABLIS

France **\$29.49** 359844
This cool, clean and crisp style of Chardonnay shows flavours of green apple, wet stones and a touch of sea salt on the finish.



UNWOODED & FRUIT FORWARD



MER SOLEIL SILVER UNOAKED CHARDONNAY

USA **\$28.49** 143784
Vibrant flavours of pineapple, mango and white flowers wrap the cool, steely lemon centre of this dry-but-rich unwooded Chardonnay.



BLEND



CONUNDRUM CALIFORNIA WHITE

USA **\$25.99** 390831
Conundrum white is juicy and complex with pronounced flavours and aromas of stone fruit, orange, lemon, pear, apple and a hint of honeysuckle.



SPARKLING



CHAMDEVILLE BLANC DE BLANCS BRUT

France **\$13.49** 187740
With subtle nods toward grapefruit, fresh pear, butter croissant and almond, this sparkling Chardonnay offers outstanding value.



Sensational

SUMMER SALADS



ZUCCHINI AND CARROT SALAD



TARYN WA

Taryn Wa owes a culinary debt to her mother and grandmother, who infused in her an abiding passion for food. As founder and co-owner of the industry-leading Savoury Chef Foods, Taryn is the creative force behind her company's famously simple-yet-elegant entertaining and catering.

FOR RECIPES, SEE INDEX ON PAGE 120



COCONUT LEMON GRASS SEAFOOD SALAD

COCONUT LEMON GRASS SEAFOOD SALAD



CHATEAU DE SANCERRE SANCERRE

France **\$29.49** 164582
Herbal, citrus and floral aromas lead to a rich, round and nicely textured palate with crisp acidity and subtle flavours of grapefruit, lemon blossom and minerals.



LOUIS BOUILLOT CRÉMANT DE BOURGOGNE PERLE D'AURORE BRUT ROSÉ

France **\$25.49** 494856
Made using the traditional Champagne method, this elegant and stylish sparkling rosé delivers plenty of lively strawberry, redcurrant and citrus flavours in a creamy, frothy texture.

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PAIRS WITH ZUCCHINI AND CARROT SALAD



LURTON LES FUMÉES BLANCHES SAUVIGNON BLANC

France **\$14.49** 472555
Elegant citrus, floral and smoky aromas lead to fresh kiwi, melon and gooseberry flavours. Finely balanced with excellent length on the finish, this is a wine that over-delivers for the price.



CASAL GARCIA VINHO VERDE

Portugal **\$9.49** 400531
Fresh floral, citrus and green-apple notes mark this light and delicate wine. The attack is juicy and crisp with a light spritz on the palate. A perfect picnic or patio sipper!



PAIRS WITH PANZANELLA SALAD



PANZANELLA SALAD



SANTA MARGHERITA VALDADIGE PINOT GRIGIO

Italy **\$19.99** 106450
Fresh, lively and well made, this benchmark Pinot Grigio showcases citrus, quince, green apple, peach and mineral flavours with crisp acidity and a clean finish.



VEUVE DU VERNAY BRUT ROSÉ

France **\$14.49** 610048
Showing considerable elegance for the price, this sparkling rosé brings together red berry fruits and a hint of rose petals on a well-balanced palate with invigorating acidity and a long, dry finish.

YOU SAY Muscat, I SAY Moscato

If you say Muscat and I say Moscato, there is no need to call the whole thing off. We are talking about the same delicious grape variety but we're just using a different language. Muscat is the French name for this ancient grape, Moscato is the Italian way of saying it. The Spaniards and the Portuguese call it Moscatel. It is known as Muscadel in South Africa and Muskateller in Germany. It is known and loved all over the world, but under a variety of names.

Some people believe Muscat is the oldest grape variety to have been identified and distinguished. It has been cultivated since ancient Greek and Roman times and has consistently been selected over the centuries because of its very distinctive aromas that most human beings find pleasant. Moscato isn't a single grape variety, but really a whole family of grapes. Most Muscats are white, but some are red, some are small-berried and others large. The one thing they all have in common is an intense, perfumed, floral and fruity aroma and flavour. Expect roses, orange blossom, peaches, strawberries and even grapes as aroma and flavour descriptors.

In the family of Muscat grapes, many are related to the oldest and the finest, Muscat Blanc à Petits Grains, which is responsible for most of France's Muscat wines. This is a small-berried version that is noted for having the most intense, complex and refined character. Even though the name suggests it is white in colour, there are some versions that are pink, red or black. Most of the Muscat in France is grown in the south in the regions along the Mediterranean, where it is made into a sweet, fortified wine known as Vin Doux Naturel (VDN). Some of the most famous VDN wines are Muscat de Beaumes-de-Venise, Frontignan and Muscat de St.-Jean-de-Minervois (all made from Muscat Blanc à Petit Grains) and Muscat de Rivesaltes, made from a large-berried version called Muscat of Alexandria. The other region in France known for Muscat is Alsace, where they make an unfortified (usually dry) version predominantly from another variety called Muscat Ottonel.

In Italy, they grow at least eight different Moscato varieties, the most important being the Moscato Bianco

(Muscat Blanc à Petit Grains), which is responsible for the famous and popular Asti and Moscato d'Asti wines. Asti is a fully sparkling, sweet, low-alcohol (seven percent) wine with wonderful fresh fruit and floral notes. While Asti is spumante (fully sparkling), Moscato d'Asti is frizzante (lightly fizzy). Moscato d'Asti is only five percent alcohol by volume, and is often referred to as the perfect brunch wine. These Italian Moscato wines have inspired the production of many similar wines all over the world. There is an upward trend in popularity for light, fresh, slightly fizzy Moscato from California, Australia, South Africa, Spain and South America. Moscato has been one of the strongest growth categories in wine over the last decade.

The bubbly, low alcohol wines of Italy certainly contrast with the high-alcohol VDNs of France and show the range of possibilities of the grape variety. Most versions emphasize the aromatic character of the grape, but some are purposefully oxidized, to create dark amber, or brown-coloured wines that exhibit dried-fruit, raisin,



IAIN PHILIP

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct more than 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. barbarianwine.com

“The one thing they all have in common is an intense, perfumed, floral and fruity aroma and flavour.”

nut and sweet-spice character. Two famous fortified wines that express these characteristics are Rutherglen Muscat from Australia and Moscatel de Setubal from Portugal. Some Muscat wines are dark in colour, not from oxidation, but from the colour of their skins. The Muscat of Hamburg variety is dark-coloured and results in wines often called “Black Muscat” in California or Eastern Europe, but they will still have fruity and floral character. Moscatel Roxo is a red-berried version that can make fragrant light red or rosé wines.

Another example of Muscat’s extreme versatility is that it is also used to produce spirits. In South America in both Peru, and especially in Chile, it is the Muscat of Alexandria grape that is used to make the aromatic brandy called Pisco. While in Italy, the skins and seeds of the Moscato grapes left over after winemaking are often distilled to make an aromatic Grappa.

So, whether you are looking for a dry, sweet, white, red, sparkling, still, light or fortified wine, or even a spirit, Moscato or Muscat is likely to fit the bill.





**NEW STRONGBOW
DARK FRUIT. BYO-PATIO.**



Must be legal drinking age. Please enjoy Strongbow Apple Ciders responsibly.





PAIRS WITH ASIAN PORK AND CHICKEN DISHES



DOMAINE ZIND HUMBRECHT MUSCAT

France **\$32.99** 615583
Master of Wine Olivier Humbrecht makes some of the most desirable wines in Alsace. This dry Muscat is more gently perfumed than the Italian Moscatos, but has layers of complexity and interest.



PAIRS WITH SUSHI



YALUMBA CHRISTOBEL'S MOSCATO

Australia **\$15.99** 75838
This Australian take on Moscato is delicate, floral and highly quaffable. Try matching it with wild sockeye sashimi.

PAIRS WELL WITH FRUIT SALAD



BATASIOLO BOSCO MOSCATO D'ASTI

Italy **\$20.99** 288449
Frizzante is the Italian way to describe the soft bubbles in this wine. It is beautifully aromatic, with orange blossom and vanilla bean notes. Try it with an early summer fruit salad.



PAIRS WELL WITH BRUNCH



ACQUESI ASTI

Italy **\$19.99** 712331
The pretty floral notes, orange zest and peach make this sparkler immediately appealing. Imagine it shared with friends over Sunday brunch.



BEST ALONE AFTER MEALS



MASCHIO BENIAMINO GRAPPA DI MOSCATO

Italy **\$36.49** 523480 700 ml
It's grappa, so it's fiery on the palate, but the aromas of Moscato come through in this traditional digestivo.



PAIRS WELL WITH DENSE DESSERTS



TOKAJI KERESKEDOHAZ LATE HARVEST MOSCATO

Hungary **\$14.99** 57802 500 ml
This dessert wine is outstanding value, with dried citrus, peach and potpourri flavours. Pair it with a dense but simple dessert such as orange pound cake.

MATCHING MOSCATO & MUSCAT WITH MUNCHIES

The range of styles (dry to sweet, low alcohol to fortified) of Muscat make it a versatile wine to match with food. A low alcohol, fizzy **Moscato d'Asti** is a perfect match on a weekend morning with your Belgian waffles, strawberries and whipped cream. The soft texture of the wine is also glorious with perfectly scrambled eggs. A dry **Alsace Muscat** matches well with savoury dishes based on pork or chicken with, perhaps, some Chinese five-spice. The purity of fruit, sweetness and soft acidity of **Muscat de Beaumes-de-Venice** make it one of the only wines that match with ice-cream (try vanilla or strawberry). The dark and spicy, dried-fruit character of **Rutherglen Muscat** is basically Christmas cake in a glass – match it with your favourite baking. **Asti** and a fruit flan, **Black Muscat** and a chocolate raspberry truffle are other ways to finish off a meal. Once all the eating is done, **Moscato Grappa** is the perfect digestive to settle everything down and allow you to be ready for another day of indulgence.

BC Backyard Bash

THE AUGUST LONG
WEEKEND IS THE PERFECT
TIME TO ENJOY THE BEST
OF OUR PROVINCE'S
FOOD AND DRINK

“...the whole point of the August long weekend is simply to relax and enjoy the best of British Columbia’s food and drink.”

Could there be a better holiday than BC Day? A long, lazy weekend in the middle of summer, with no pressure to buy gifts, decorate the house or travel to visit family. There’s no need to get dressed up, to clean the house, to get fancy or fussy. In fact, the whole point of the August long weekend is simply to relax and enjoy the best of British Columbia’s food and drink.

Our province is simply bursting with delicious ingredients, and many of them will be at their peak just in time for BC Day. The cherries will likely be just about done, but Okanagan peaches, plums and apricots will still be ripening, along with every vegetable from artichokes to zucchini. Sockeye salmon should be swimming into markets along with albacore tuna and sidestripe shrimp. Local meats – pork, beef, lamb and poultry – are available year-round, but this is the time of year to prepare them with fresh, fragrant herbs. And that doesn’t even include all the terrific made-in-BC wine, beer and spirits, perfect for sipping on a sunny patio.

If you’re planning to host your own BC Day party for the August 7th

weekend – and truly, why wouldn’t you? – here are some suggestions for making it fun, easy and delicious.

PICK A THEME

Yes, British Columbia is already a theme, but it’s a very broad-ranging one. Narrowing it down will give focus to your menu, your playlist and your décor. You could go with an ethnic menu, offer a nod to beach culture or campfire cookouts, take inspiration from the tropics, groove to the ’70s, get smokin’ with southern US foods, or whatever your imagination suggests. The theme can be global; just keep your ingredients local.

COMPILE A PLAY LIST

Keep the mood lively and bright with music that reflects the theme. Think summery, cheerful and multi-generational, so there’s something everyone will like (and, with any luck, not too much that people will hate).

GET OUT

It’s summer, so you want to be outdoors, even if your backyard or patio is a small one. When it comes to décor, let

the beauty of BC be your guide. The most you need, in addition to dishes, glassware and napkins, are flowers, lanterns or fairy lights, comfy cushions and cheery throws, in case it gets cool later on.

PLAN YOUR MENU

If you’re dining outside, you’ll likely want to grill or smoke something. Once you’ve decided on the main feature, you can build a menu of grown-in-BC appetizers, sides and desserts around it.

If you’re feeding a crowd, you might consider a bigger cut of meat, such as a flank steak, tri-tip or pork shoulder, that can be sliced thin and served on a roll. It’ll cut down on both hassle and cost. Burgers are always a hit, especially if you offer a variety of meats and flavours as well as veggie options for those who don’t eat meat. Seafood is popular in summer, too, but it can be pricy, so save your grilled shrimp and scallops for appetizers. If you’re serving salmon, get a whole side and plank it, rather than grilling individual steaks or fillets.

Also plan on serving hearty, make-ahead salads, so you’re not fussing at the



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*No purchase necessary. Contest begins at 12:01am EST on July 3, 2017 and ends at 11:59pm EST on August 31, 2017. Only open to legal residents of Canada who are of legal drinking age in his/her province of residence at the time of entry in the contest. Total ARV of prize is \$100.00 CAD. PIN entry required. Find your PIN code on specially marked bottles of Lindeman's wines. For full contest details and no purchase entry details including how to enter the contest without a PIN code, please visit www.LindemansSmile.ca. Please enjoy responsibly. ©2017, Mark Anthony Group Inc.

last minute – grain salads, potato salads and platters of grilled veggies are super satisfying, and can all be made the day before your party.

SERVE SUMMERY SIPPERS

Keep things simple by welcoming guests with a signature cocktail prepared in a big batch ahead of time. BC gin, vodka, akvavit or sparkling wine all make a great base – think light, long and refreshing. After the welcome cocktail, set wine, beer, cider and soft drinks out in coolers or ice buckets and let guests help themselves. Be sure to offer lots of water and soft drinks, so guests can stay hydrated.

END ON A SWEET NOTE

When the weather is hot, no one wants a rich, heavy dessert. Instead, offer sweet little bites – tarts, squares, cookies, truffles, fresh fruit and the like. Another great option is an ice cream bar that allows guests to choose their own sundae toppings.

SOMETHING TO TAKE HOME

Keep the party going after the guests are gone by sending them home with a treat from your kitchen: a jar of preserves made from BC fruit, perhaps, or pickles made from BC vegetables or, far simpler, a box of Vancouver Island sea salt.

There's no better time to enjoy the best of our province's food and drink than on BC Day, so make the most of summer's most delicious long weekend.



00 VQA WINES
MISSION HILL RESERVE MERLOT

BC VQA \$25.99 772244
Big, dark, ripe – this is the wine you want for your grilled steak and lamb. Roasted black plums and blackcurrants, with notes of dark chocolate and espresso.



00 VQA WINES
BLACK SAGE VINEYARD MERLOT

BC VQA \$25.99 593053
This is a ripe, juicy Merlot perfect for backyard barbecues, with lots of cherry, plum and mocha flavours. A good pairing for burgers and grilled meats.

01 VQA WINES
GRAY MONK PINOT GRIS

BC VQA \$16.99 118638
Delicate, complex and gloriously food friendly. A clean, citrusy nose gives way to a lush texture with flavours of pears, apples and white peaches.



01 VQA WINES
DIRTY LAUNDRY SAY YES PINOT GRIS

BC VQA \$17.49 225995
Clean, ripe and fruity, with notes of pears and nectarines. A good match with Asian flavours, seafood, salads and chicken burgers – in other words, classic BC fare.



00 VQA WINES
QUAILS' GATE ROSÉ

BC VQA \$16.99 170316
Thirst-quenching and easy to enjoy, this light, dry summer sipper bursts with red berries, pink grapefruit and a hint of white pepper. A versatile, food-friendly wine.



01 VQA WINES
RIGAMAROLE ROSÉ

BC VQA \$13.99 618785
Juicy and uncomplicated, this dry rosé has notes of strawberries and cranberries. A great patio wine, easily enjoyed with burgers and other grilled fare.

NEW NEW NEW NEW NEW



CAP ROYAL BORDEAUX SUPÉRIEUR

France \$22.99 543132

A stunning new release from Château Pichon Baron, this elegant wine is smooth and velvety with notes of black fruits, violets, vanilla, spice and cedar. Impressive for the price!



ANGOVE HOPES END AUSTRALIAN RED

Australia \$14.99 17539

Lush boysenberry and cherry jam aromas with hints of vanilla and chocolate burst from this intensely flavourful blend of Shiraz, Grenache and Malbec. Enjoy with a rib-eye steak.



ABSOLUT CANADA LIMITED EDITION

Sweden \$23.99 35235

Celebrate Canada's 150th anniversary with this limited edition bottling of Absolut! Made from winter wheat, this popular vodka is smooth and full-bodied with a clean finish.

CELEBRATE SUMMER WITH THESE BRAND-NEW PRODUCTS!



JOSE CUERVO GOLDEN GRAPEFRUIT MARGARITA

Mexico **\$15.99** 61556
 Made with Jose Cuervo Gold Tequila and Grand Marnier, this ready-to-drink cocktail offers refreshing grapefruit and orange flavours with a hint of salt on the finish. Enjoy it frozen or on the rocks.



VICTORIA SPIRITS EMPRESS 1908 INDIGO GIN

Canada **\$42.99** 6968
 Classic juniper notes are balanced with grapefruit and hints of ginger, cinnamon and rose. Butterfly pea flowers provide a vibrant indigo colour that changes to pink with the addition of tonic or citrus.



SMIRNOFF SOURCED ORANGE VODKA

Canada **\$23.99** 707265
 This infusion of triple-distilled vodka and fruit juice is intensely citrusy and juicy with a touch of sweetness. Add soda water and ice to enjoy.



HO

Summer Nights

Playing with your wine is not only allowed, it's encouraged. While there are few things better than a fully chilled and crisp rosé served in fine-lipped stemware on a hot summer's night, sometimes it's nice to mix up your routine, literally. So, why not have some fun with your quintessential evening libations this summer?

Here's how to do it best.

SANGRIA DEL SOL

White or red, sangria is as visually appealing as it is to drink. Plus, it's incredibly easy and refreshing.

Partially fill a pitcher with the fruit of your choice. You can use berries and citrus for red sangria, or use chopped stone fruits and pineapple for exotic white sangrias. Add 6 to 8 ounces (180 to 250 ml) of brandy or Triple Sec, ½ cup (125 ml) sugar, if using dry wine (or to taste). Muddle it all together for a minute. Then add the bottle of wine and finish with a cup (250 ml) of orange juice, or, if you prefer, an energetic glug of sparkling wine.

However, if time is of the essence, there are convenient ready-made options at your local BC Liquor Store.

WINE SLUSHIES

You ask, "How is it that this is the first I've heard of this magical potion?"

A growing trend in summer sipping, slushies are limited only by your imagination, plus you will need a blender and, of course, a freezer. It is best to give yourself some time to prepare this icy elixir, as you will need to pre-freeze some fruit and/or wine.

As anyone who has forgotten a bottle in the freezer overnight can attest, the best way to freeze wine is on purpose, in ice cube trays. Construct your slushies using red, white or rosé, but consider the colour of the wine, when choosing your fruit and inspirational seasonings. For example, to maintain the integrity of the pink hue when making a pretty rosé slushy, keep your additions complementary.

When combining your most beloved seasonings, don't limit yourself simply to fruit. There are plenty of alternatives, such as flavoured vodkas, teas, bitters and liqueurs, all guaranteed to pack a tantalizing punch.

Some complementary pairings include: watermelon and blueberry, peach and hibiscus, limoncello and

pineapple, elderflower and mint, strawberry and kiwi, lavender and pink grapefruit, and rosewater and lychee.

Add frozen wine cubes to a blender, dress it up with your flavours du jour, purée, pour, and voila. You have an invigorating and visually striking cocktail.

SWIFT MIXES

There is nothing more classic than a wine spritzer. Perfect for afternoon get-togethers, it merely consists of a chilled glass of wine (your choice) topped with soda water and ice (if desired). A spritzer is both thirst-quenching and lower in alcohol, allowing you to sip away until the sunset hours.

The popularity of fizzy Moscato wines is indisputable, but for those who find it a tad too sweet, we have the perfect alternative. Empty one chilled bottle of Moscato into a pitcher, add the juice of four freshly squeezed limes, stir and serve over ice.

If you are a diehard fan of effervescence, the classic Bellini will never disappoint. Pour 4 oz (125 ml) of Prosecco into a flute and top with a sweet dollop of chilled peach purée.



DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, but is typically found in the world's vineyards. She is also a wine judge, accredited sommelier and international speaker. Daenna is publisher of the long-running websites WineDiva.ca and Winescores.ca. She has been published in numerous local and internationally distributed publications and is a regular contributor to *Vines Magazine* and more recently, *Montecristo Magazine*. Follow her @thewinediva.

“ Sometimes it’s nice to mix up your routine, literally. So, why not have some fun with your quintessential evening libations this summer? Here’s how to do it best. ”

The French know a good thing when they taste it, and their love of blackcurrant liqueur (crème de cassis) seems ubiquitous. There are endless versions of Kir, and the proportion of cassis to its supporting cast members seems to be more about personal preference. A basic Kir involves a measure of cassis (to taste), topped with white wine. Similarly, a Kir Royale is a somewhat more festive combination of sparkling wine and crème de cassis. However, an exceptional alternative is to replace the cassis with either elderflower liqueur or the stunning inky-purple of crème de violette.

Finally, a take on the refreshing and dignified G&T replaces the gin with white port. To build your own Porto Tónico, muddle mint leaves in the bottom of a glass, add 1 oz (30 ml) of white port, 2 oz (60 ml) of tonic, and fill to the brim with ice.

So, mix it up and have some fun with your summer libations!



JUST MIX WITH

SODA WATER!

NEW



GLUTEN
FREE

NATURAL
FLAVOURS





“

Mix it up and have some fun with your summer libations!

”



ANNA SPINATO ROSÉ

Italy **\$14.99** 623306

This organic pink fizz has an eye-catching package and offers juicy strawberry, raspberry, sour cherry, blood orange and honey. It is charming, has a kiss of sweetness and doesn't take itself too seriously.



SANGRIA LOLEA RED

Spain **\$15.79** 612440

This ready-made sangria has a resealable closure and is housed in a fun, cello-wrapped bottle. It is a juicy red with notes of red plum, cherry cola and vanilla, and just enough flirty spritz to put a smile on your face.



BOUCHARD AÎNÉ & FILS BEAUJOLAIS

France **\$14.49** 147546

A light-bodied red that benefits from a light chill, Beaujolais is also a nice option for Sangria. This one offers cherries and raspberries, fine spice and floral notes. Overall, it's a delightful and juicy everyday wine.



TAYLOR FLADGATE FINE WHITE

Portugal **\$19.49** 164129

Made from traditional Portuguese white grapes, this honeyed white port offers golden fruit, orange peel and praline pastries with a long, bergamot-flavoured finish. It's perfect chilled and served on ice with fresh muddled mint and topped with tonic.



LAMBRUSCO DELL'EMILIA PROBIANCCO

Italy **\$11.99** 869693

Here is a fizzy newcomer with a bold ruby hue and sweet character. Expect notes of cherries, candied orange peel and purple flowers. A tart kick on the palate makes this a nice option for a sparkling afternoon wine spritzer.



BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO

Italy **\$16.49** 580993

Expect a typical Moscato character that doles out white raisins, freesia, apricots and honey. It boasts a dewy and vivacious palate with flavours of sweet fruit spiked with exotic citrus.

MAKE IT A Mocktail



SHIRLEY LEMONADE



SUMMER BREEZE

RESPONSIBLE HOSTING

Here are some helpful tips for ensuring that when you are entertaining or hosting an event, you offer something for everyone.

MOCKTAILS – BEYOND THE SHIRLEY TEMPLE!

Our mocktail recipes are sure to please the guests who are designated drivers or simply are not drinking alcohol.

DE-ALCOHOLIZED PRODUCTS

A de-alcoholized product is one in which alcohol has been removed, resulting in a beverage alcohol content that is less than or equal to 0.5 percent alcohol by volume. Check out bcliquorstores.com for a list of de-alcoholized products that are available.

A SAFE RIDE HOME

Part of responsible hosting is ensuring that your guests plan ahead for a safe ride home. There are a number of ways you can help your guests get home safely from your event, including encouraging some guests to volunteer as designated drivers; providing plenty of non-alcoholic beverages and some food throughout the event; arranging for “just-in-case” accommodations at a nearby hotel; and booking ahead with taxi companies so that they are available when your party ends.

guests	beer (50%)	wine (30%)	spirits (20%)
12	2	2	1
25	4	3	1
50	9	10	2
100	16	20	3
150	25	30	5
200	33	40	7
250	42	50	8
300	50	60	10

HOW MUCH DO I NEED?

Here are some buying guidelines you may find useful if hosting a larger event. These are guidelines only. You can adapt the amounts (percentages) per category to suit your guests' and your product preferences.

This table is based on four drinks per person during a three hour event. Beer is calculated based on cases of 12 bottles/cans. Wine is calculated based on 750 ml bottles or 6 x 4 oz glasses. Spirits are calculated based on 750 ml bottles or 24 drinks.

THE FRENCH CONNECTION



photo by Red Door Photography

NIKKI CALLAWAY: WINEMAKER, QUAILS' GATE

It's not often you hear someone say their father talked them out of a career in medicine because they thought drinking wine would be more interesting. But that's how it happened for Calgary-born Nikki Callaway, whose physician father steered her from microbiology to oenology. Heeding his advice, and with some grape-picking experience in France, she enrolled at the University of Bordeaux and graduated in 2007 with a Diplôme National d'Oenologue. After several cellar master positions in the Loire, Burgundy and Bordeaux regions, plus crushings in South Africa, Nikki found her way to the Okanagan and Mission Hill Estate, where she was instrumental in creating their award-winning Martin's Lane Pinot Noir. In 2013 she joined Quails' Gate, operated by the Stewart family, where her vast knowledge and international experience, along with her collaborative approach with the staff and other local winemakers, is forging a great future for



KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appetit* and *Gastronomica*. Wilson is executive producer and co-host of the “Best of Food and Wine Show” on AM650. The author of 10 non-fiction books on travel and food, Kasey is a member of the judging panel for the World’s 50 Best Restaurants.

“Our family travelled the world and we grew up loving food, wine and travel.”

Quails’ Gate vintages. Not to mention, her dog Olli loves wine country.

Your dad really advised you to give up a medical profession and urged you to go into winemaking? That’s a pretty interesting perspective for a parent.

My father was a doctor and we lived in Saudi Arabia and Dubai for many years. He was a very passionate guy. After 30 to 40 years in medicine, he knew it was a long haul with tough decisions that have to be made. My brother and I grew up on the beach, surfing and sailing, depending on the waves. He wanted us to choose careers that we would enjoy every day. Our family travelled the world and we grew up loving food, wine and travel. My brother is a naval architect with Rolls-Royce and builds sailboats in Norway.

Is it true you had your first taste of winemaking as a child living in Saudi Arabia?

Yup. Alcohol is not permitted in Saudi, so expats would make homemade brew. My dad would come home from the hospital and we’d go to the grocery store and pick up Hungarian grape juice, sugar and bread yeast, and at the end of that aisle you’d find carboys and filters. Sometimes the cashiers would look at your order and say you didn’t have enough sugar. We’d experiment making

beer and white and red wine. When the troops came during the Gulf War [Operation Desert Storm, 1991], they brought Jack Daniel’s wood-smoking barbecue chips with them to smoke meat, and we would throw them into our fermenting vats of red wine to give it a smoky flavour. We don’t do that at Quails’ Gate.

What was the first wine that left a memorable impact?

It was a late harvest wine, made popular by the rich and famous of Europe at the time, most importantly Napoleon. During my first trip to South Africa, we were invited to Ross Gower’s house for dinner. He was the winemaker for Klein Constanca. The kids and dogs were at one table in the back yard and the parents at another. On the parents’ table were many amazing old-vintage South African wines, and at the kids’ table we were allowed one special wine – Vin de Constance. Of course we didn’t realize how special this wine was, but by having our own wine at our own table, we thought we were gods.

In wine tastings, one always starts with whites and then moves on to reds. You have a different idea about that.

Depends on the wine that you’re tasting and when. Often, it can be better to start with reds. They have more tannins and

more body, so if you move on to white wines after the reds, they can be quite lively and clean. I try not to mix whites and reds, especially in a blending session.

What’s your favourite part of the winemaking process?

It’s a love-hate relationship, but harvest is always a very special time for me. I particularly enjoy wandering around the vineyards, sampling grapes and figuring out which blocks are ripe and ready to be picked.

What do you like to drink to unwind?

On a hot summer’s day around the pool, I love a quenching gin and tonic with lime. Sometimes with cucumber, depending on the gin. My favourite summer wine is a crisp New Zealand Sauvignon Blanc. My favourite Quails’ Gate wine in summer is Chenin Blanc.

What’s in the future for Quails’ Gate?

We have a new development at Stewart Family Estates in East Kelowna. It is a 5- to 10-year project, 165 plantable acres. Land levelling has just been completed, and the first plants are going into the ground this May. This year we will be planting mostly whites, with some Gamay and Pinot Noir. We hope to plant 30 to 60 acres annually for the next 3 to 5 years, with an eventual winemaking facility on the property.



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NEW TASTE

INSPIRED BY CANADA'S
TOP BARTENDERS...LIKE YOU



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mottsclamato.ca PLEASE ENJOY RESPONSIBLY

“ My favourite summer wine is a crisp New Zealand Sauvignon Blanc. My favourite Quails' Gate wine in summer is Chenin Blanc. ”



QUAILS' GATE CHARDONNAY

BC VQA \$22.99 377770

Expressive aromas of white peach, baked pear and orange blossom lead to a beautifully balanced palate with crisp acidity and a long, mineral-tinged finish. Try with pan-seared scallops or rotisserie chicken.



QUAILS' GATE GEWÜRZTRAMINER

BC VQA \$14.99 585745

Aromatic and well-balanced, this delicious Gewürztraminer offers aromas of exotic spices, lychee, guava and rose petals along with slightly off-dry tropical fruit flavours. A great match for Asian cuisine.



QUAILS' GATE CHASSELAS PINOT BLANC PINOT GRIS

BC VQA \$17.99 585737

Medium-bodied with a characterful structure, this expressive white blend fills the palate with slightly off-dry guava, tangerine, pear and blossom flavours accentuated by a zippy effervescence. A perfect patio sipper!



QUAILS' GATE CHENIN BLANC

BC VQA \$17.99 391854

The Chenin Blanc grape is exquisite offering freshness and delicate fruit hints, honey and floral notes. So whether as a sipper or with food dishes like shellfish, salad courses or cream sauced pasta, you are in good hands.



QUAILS' GATE PINOT NOIR

BC VQA \$26.99 585760

Elegant and sophisticated, this Burgundian-style Pinot Noir expresses bright strawberry, red cherry and spice with hints of forest floor and earth. Medium-bodied with fine tannins, this will pair well with salmon.



QUAILS' GATE FORTIFIED VINTAGE FOCH

BC VQA \$25.99 638148 375 ml

Made from Marechal Foch grapes, this port-style wine coats the palate with rich, sweet, concentrated flavours of ripe plum, black cherry, dark chocolate, coffee and spice.





LAWREN MONETA

Chef, food stylist and recipe developer Lawren Moneta's culinary passion has taken her all over the world. Now based in Vancouver, she loves exploring the ever-expanding food and wine culture the West Coast has to offer.



Throw a FIESTA!



TEQUILA LIME CHICKEN



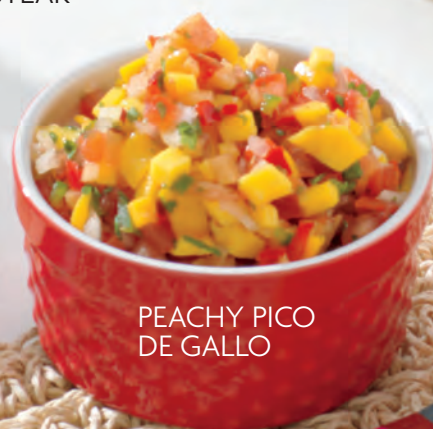
PINEAPPLE AND BLACK BEAN SALSA



ADOBO SHRIMP WITH ZUCCHINI



SPICE-CRUSTED HANGER STEAK



PEACHY PICO DE GALLO





CREAMY
SALSA
VERDE

PAIRS WITH FIESTA MEAL



**CONO SUR
RESERVA ESPECIAL
SAUVIGNON BLANC**

Chile **\$11.99** 615369

Vibrant aromas of passion fruit, pineapple, grapefruit and white flowers lead to a lively palate with juicy citrus flavours, salty minerality and a lingering finish. Complex for the price!



ALAMOS MALBEC

Argentina **\$12.49** 467951

A textbook Argentine Malbec at a very affordable price, this wine delivers plenty of ripe black fruit, violets and light spice notes on a medium-bodied palate with fine-grained tannins.





Creatively Inspired. Artfully Brewed.
Since 1995, our Belgian-style wheat ale has been crafted with Valencia orange peel and garnished with an orange slice to bring out the extraordinary citrus aroma and taste.



PAIRS WITH FIESTA MEAL



00
NEGRA MODELO

Mexico **\$13.79** 120501 6 x 355 ml
Brewed with slow-roasted malts, this Munich Dunkel-style dark lager is smooth, balanced and flavourful, with hints of caramel sweetness and dark chocolate. Its rich taste will bring out the flavours in Mexican-inspired recipes.



CINNAMON SUGAR
TORTILLA CONE
WITH CAJETA ICE CREAM

PAIRS WITH CINNAMON SUGAR
TORTILLA CONE
WITH CAJETA ICE CREAM



01
PACIFICO CLARA

Mexico **\$13.49** 262626
6 x 355 ml
This Pilsner-style beer is crisp, clean and refreshing, making it compatible with many types of food. It pairs well with light chicken and fish dishes, and it is great for cutting through spicy or rich food.



00
**HOWE SOUND
DEVIL'S ELBOW
INDIA PALE ALE**

Canada **\$8.09** 606426 1L
Dry-hopped and heavily bittered, this assertive English IPA-style beer opens with aromas of malt, light caramel, citrus rind and pine. Tastebud-tingling hops are balanced with a strong malt foundation.



EXCLUSIVE
**MINHAS BOXER
HARD ROOT BEER**

USA **\$12.29** 773317 6 x 355 ml
Batch-brewed with malted barley, sweetened with cane sugar and infused with vanilla, nutmeg, cinnamon and other spices, this hard root beer is smooth, frothy and delicious. Try it in a root beer float.

Cheers to CANADIAN WHISKY

CANADA TURNS 150

As Canada's 150th celebrations get underway to mark the sesquicentennial anniversary of the nation's Confederation, an important consideration emerges. That is, what's the best way to toast the nation on this auspicious occasion? In terms of both historical importance and correctness, the answer quickly becomes clear: Canadian whisky gets the call.

Momentous birthday notwithstanding, according to the Canadian Distillers Association, Canada has been producing whisky for well over two centuries. The first official Canadian distillery was opened in Quebec City in 1769. However, from there the tale of Canadian whisky takes numerous twists and turns on its journey to its current prominence.

But before discussing this history, let's first dispel a common myth. While Canadian whisky is often casually

referred to as "rye," rye itself is not the most important ingredient in most Canadian whiskies. In fact, as with bourbon, corn is the most common component in Canadian whisky – it's the base-mash foundation upon which a blend of malted barley and rye is built. Thus, while ordering a "rye and ginger" at the local watering hole will no doubt beget a finger of Canadian whisky topped up with ginger ale, unless the bottle expressly states the rye content, you can expect corn to be in the waybill.

It's all part of the Canadian whisky heritage, really. Wondering why it's whisky and not whiskey with an "e" in Canada? Credit early Scottish immigrants, who not only brought their distilling techniques and stills to Canada, but also their spelling (though admittedly, the first spirits in Canada were reputedly rum, thanks to the availability of molasses!). And yes, similar to Scotch, most Canadian whisky is blended whisky.

The basic regulations established by Canada's Food and Drugs Act dictate that any Canadian spirit labelled

"Canadian Whisky" or "Canadian Rye Whisky" must be distilled and aged at least three years in wood barrels within Canada. Beyond this, there is significant discretion. The amount of grain or corn used in the mash, similarly how much rye is incorporated – these decisions are in the hands of the distiller.

That said, generally speaking, Canadian whisky is known for its smooth, approachable flavour profile; a style largely credited to a handful of people. Credit is often given to John Molson, as the first to open a grain-based distillery in Canada in 1799. However, a cadre of other figures certainly made an impact on Canadian whisky. James Gooderham Worts and William Gooderham were early arrivals from England (1831), as was Henry Corby, who graced Canada's shores in 1832. Some years later, Joseph Seagram was born in Ontario, followed by the late 1850s arrival by way of America of JP Wiser and Hiram Walker. These pioneers helped establish the Canadian whisky style, and their names still grace a plethora of bottles to this day.

But this precedence-setting period



JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2015 Under \$20*. Follow his wine musings @hadaglass.

“What’s the best way to toast the nation on this auspicious occasion? In terms of both historical importance and correctness, the answer quickly becomes clear: Canadian whisky.”

wasn't all trailblazing amid halcyon sips. In fact, the Canadian government was just as keen an early whisky adopter, pushing for development of the industry. Alas, the motivation wasn't entirely altruistic. The pragmatic reality is that the government saw an opportunity to distill a solid source of revenue! Indeed, thanks to legislation passed in 1890, Canada enjoys pioneering status as the first nation to stipulate the requirement that whisky must be aged; the move was motivated by taxes as much as quality. The aging requirements favoured large distilleries that had the resources and scale to squirrel away whisky in costly oak barrels (most of which were already doing so anyway) at the expense of smaller operations, effectively helping to consolidate market share and facilitating tax collection.

Amazingly, all this history takes place before American Prohibition, which of course creates its own chorus of stories surrounding Canadian whisky! Those are tales for another time, as there's no room for teetotaling during the nation's sesquicentennial celebration. So be sure to raise a glass of domestic whisky as you toast Canada this year!



*"To say this is a masterpiece
is barely doing it justice."*

JIM MURRAY [UK]



WE MAKE WHISKY THE CANADIAN WAY



CANADA 150



“ In celebration of Canada’s 150th birthday, be sure to keep an eye out for special commemorative bottles landing on BC Liquor Store shelves. A number of special, limited edition Canadian whiskies will be released in celebration of the nation’s sesquicentennial. ”



CROWN ROYAL

Canada \$24.99 1487

The one, the only, the squat-bottled whisky that came in a purple velour bag! Crown Royal is quintessential blended Canadian Whisky: smooth, rich, full-bodied – with aromas of nostalgia.



**CANADIAN CLUB
100% RYE
CHAIRMAN'S SELECT**

Canada \$22.39 501668

100 percent rye content adds a bold stance and spiciness to CC's Chairman's Select, which comes across fruity and sweet before a fulsome oak toastiness and cinnamon spice finish.



**CENTURY
DISTILLERS NINETY
5-YEAR-OLD**

Canada \$27.99 691121

Matured for five years in charred oak and blended to 90 proof, this Canadian rye whisky features a sweet, honeyed entry bedecked by citrus and caramel before a spicy, if muddled, finish.



**FORTY CREEK
BARREL SELECT**

Canada \$22.29 550715

Rye, barley and corn mash come together in this easy to like (and easy to enjoy) Canadian whisky that is both rich and bold, not to mention a perennial award-winner on whisky tasting circuits.



**GOODERHAM
& WORTS
FOUR GRAIN**

Canada \$39.99 478982

Here's a throwback in name and style that evokes old-school Canadian whisky prowess while incorporating the four major whisky grains – corn, wheat, barley, and rye – used to make this hardy vanilla- and caramel-inflected tiple.



**CENTRAL CITY
LOHIN MCKINNON**

Canada \$60.99 194571

Local and small-batch, Central City has created a BC whisky made with Canadian malted barley and pristine BC water that comes across rich, luxurious, and unabashedly oak toasty.



**FROM FAR
AND WIDE**

Oh, Canada!

ALBERTA

OPEN-FACED BRAISED BEEF SLIDERS
WITH BARBECUE SAUCE
PAIRED WITH A CLASSIC CAESAR

BRITISH COLUMBIA

MINI BAGELS WITH HERBED CREAM CHEESE,
SALMON, RED ONIONS AND CAPERS
PAIRED WITH THE VANCOUVER COCKTAIL

“ Celebrate with quintessentially Canuck cuisine from coast to coast, starting with these great regional foods. ”

On July 1, our nation celebrates its 150th birthday. Celebrate with quintessentially Canuck cuisine from coast to coast, starting with these great regional foods.

ATLANTIC CANADA

Cod was once king here, but today, lobster rules the East Coast waves, enjoyed in soft rolls, on poutine or as the centrepiece of a lobster dinner with plenty of melted butter for dipping. Atlantic Canada is also renowned for its tender oysters, mussels and scallops, as well as potatoes from Prince Edward Island and apples from Nova Scotia. And for something completely different, there's "Jiggs Dinner" – a traditional supper of salt beef boiled with cabbage, potatoes, carrots and turnips.

To drink: Until fairly recently, Newfoundland distilleries produced a harsh rum known as "screech" from molasses brought north from the Caribbean. Today, Atlantic Canada is better known for its cideries, craft breweries and Nova Scotia's growing wine industry.

QUEBÉC

French traditions flavour the cuisine of la belle province. So does the weather. This is traditionally rib-sticking fare, the kind of food designed to get a hungry family through a long, cold winter. *Tourtière* (spiced meat pie), pea soup, baked beans, *cretons* (a rustic pork pâté), ham, sugar pie, maple syrup and, of course, poutine are all staples. Indeed, poutine, that delectable mess of French fries, gravy and cheese curds, has swept the nation to become the closest thing Canada has to a national dish.

To drink: The province is well-known for its craft beer scene, and the region south of Montreal and Québec city for exceptional apple ciders. In winter, it's all about Caribou, a hot, spiced wine and whisky drink.

ONTARIO

Not so long ago, food in Ontario mostly meant British-style roasts and pub fare. Now you can enjoy flavours from anywhere on earth, especially in Toronto, considered the most diverse city in the world. Think Ethiopian flatbreads, Middle Eastern dips, South

American pupusas, Italian pastas, Asian dumplings and so much more. Must-tries include: pea meal sandwiches, German-style sausages, stone fruits, lake pickerel, and above all, the butter tart, which was both invented and perfected here.

To drink: Once best known for its vast distilleries and breweries, Ontario has earned acclaim for its three wine regions, especially the Niagara Peninsula, which produces everything from sun-soaked reds to cool-climate whites and precious ice wine.

PRAIRIES

For much of the 20th century, this grain-growing region was considered the breadbasket of the world. Golden fields of grain still wave across the Canadian Prairies, but now the important crops are mustard seed and pulses*, especially lentils. Culinary traditions include the hearty dishes brought by settlers from Central and Eastern Europe. Expect smoked meats, sausages, bacon and perogies, not to mention that prairie staple: pie.

*Dried seeds such as peas, edible beans, lentils, chick peas, etc.



THE PRAIRIES:
BERRY TARTS PAIRED WITH
HOTEL SASKATCHEWAN
COCKTAIL

HOTEL SASKATCHEWAN

2 oz (60 ml) Canadian Club
¾ oz (22 ml) Honey Syrup, recipe follows
¾ oz (22 ml) lemon juice
lemon zest, for garnish

Combine ingredients in a shaker with ice and shake well. Strain into a chilled cocktail glass. Twist a lemon zest over the drink and use as a garnish.

HONEY SYRUP

⅔ cup (150 ml) honey
⅓ cup (75 ml) hot water

Stir to combine, cool before use. Store in refrigerator for up to 2 weeks.



TORONTO COCKTAIL

2 oz (60 ml) Alberta Springs 10-Year-Old
 ¼ oz (7 ml) Fernet Branca Bitters
 ¼ oz (7 ml) Simple Syrup (1:1)
 1 dash Angostura Bitters
 orange zest, for garnish

Stir ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Twist an orange zest over the drink and use as a garnish.

ONTARIO: BUTTER TART BAR PAIRED WITH THE TORONTO COCKTAIL

Keep your fork, there's sure to be a berry tart later on.

To drink: This is rye whisky country, and not just because the Crown Royal distillery is in Gimli, Manitoba. Anyone who orders rye and Coke, rye and ginger or rye and seven is surely from the Prairies.

ROCKY MOUNTAINS

Back in the day, this was the open range, and vast herds of cattle roamed along the Rocky Mountain foothills from New Mexico to northern Alberta. Today, it's still ranching country. Beef is a staple, of course: steaks, burgers and that classic of the Calgary Stampede, beef on a bun. But there's also a dash of exotic spice.

BC LIQUORSTORES

Cantonese-inspired "ginger beef" was invented here and, since the 1980s, Vietnamese refugees have added fragrant *pho* and *banh mi* to the culinary mix

To drink: Canada's cocktail was invented here. In 1969, the Calgary Inn's restaurant manager Walter Chell created a drink that captured the flavours of linguine vongole. With clam nectar, tomato juice, spices and vodka, the Bloody Caesar was born.

WEST COAST

Here on the Pacific Rim, the flavours of Asia mingle with European traditions and exceptional local ingredients to create a uniquely regional cuisine. Some of the more distinctive ingredients

include salmon, spot prawns, Dungeness crab, halibut, clams and oysters, best enjoyed in such coastal classics as fish n' chips and chowder. Then there are Okanagan Valley tree fruits, wild forest mushrooms and the beef and pork from ranchlands in the interior. Be sure to try local faves Nanaimo bars and the crab-stuffed California sushi roll that was invented in Vancouver.

To drink: The Okanagan Valley produces some of Canada's best wines. Add to that a boom in craft breweries and distilleries and a vibrant craft cocktail scene, and you have a region known for exceptional sippers.



QUEBÉC: PETITE TOURTIÈRES WITH A DOLLOP OF RED CHUNKY KETCHUP PAIRED WITH CARIBOU COCKTAIL
NOVA SCOTIA: BITE-SIZE LOBSTER ROLLS

INGREDIENTS IN CARIBOU COCKTAIL

CARIBOU COCKTAIL

- 2½ oz (75 ml) Inniskillin Cabernet Sauvignon
- 1 oz (30 ml) Alberta Premium Rye
- 1 tsp (5 ml) maple syrup
- 1 pinch ground cinnamon
- cinnamon stick, for garnish

Simmer ingredients in a medium-sized saucepan until warm. Do not Boil. Strain into glass. Garnish with cinnamon stick. Can be served either hot or cold.



**INNISKILLIN
 CABERNET
 SAUVIGNON**

BC VQA \$16.99 597070

Lots of big, bold black fruit – blackcurrants, black cherries – and a soft tannic structure make this an easy-going, versatile and food-friendly red at an accessible price point.



**ALBERTA PREMIUM
 CANADIAN RYE**

Canada \$21.99 984

Terrific value. A rare 100-percent Canadian rye, with loads of spice and orange-peel notes. Hints of almonds, vanilla and toffee balance the spice beautifully for an easy-to-mix whisky.

VANCOUVER COCKTAIL

1½ oz (45 ml) Victoria Gin
¾ oz (22 ml) Martini Rosso Vermouth
¼ oz (7 ml) Benedictine B&B
2 dash orange bitters
lemon zest, for garnish

Stir ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Twist a lemon zest over the drink and use as a garnish.

CLASSIC CAESAR

1½ oz (45 ml) Alberta Pure Vodka
3½ oz (105 ml) Clamato Juice
2 dash Tabasco
4 dash Worcestershire Sauce
bacon, for garnish
celery, for garnish
pickle, for garnish

Combine ingredients without ice in a celery salt rimmed glass. Gently stir to combine. Add ice to the glass and garnish.

INGREDIENT IN CLASSIC CAESAR



ALBERTA PURE VODKA

Canada **\$21.99** 1073
Double gold-medal winner at the San Francisco World Spirits Competition. Creamy and clean, this vodka features appealing breadly notes with hints of sweet spice. Exceptional value.

INGREDIENT IN HOTEL SASKATCHEWAN COCKTAIL



CANADIAN CLUB 12-YEAR-OLD SMALL BATCH

Canada **\$22.39** 418921
Barrel-aging provides generous oak spice notes, firming up the rich dried fruit flavours and soft rye spices along with flavours of caramel and orange marmalade.



INGREDIENTS IN THE TORONTO COCKTAIL



ALBERTA SPRINGS 10-YEAR-OLD

Canada **\$21.99** 6361
Creamy and sweet like toffee, with loads of baking spices (nutmeg, ginger, cloves) from the rye, and a rich, pleasant fruitiness. Expect bright, peppery notes on the finish.



FERNET-BRANCA BITTERS

Italy **\$27.99** 674119 500 ml
A classic, somewhat medicinal digestive bitter made from 27 secret ingredients. Distinctly minty, with hints of citrus, herbs, caramel and underlying notes of chocolate and tobacco.



INGREDIENTS IN THE VANCOUVER COCKTAIL



VICTORIA SPIRITS VICTORIA GIN

Canada **\$39.99** 645085
A modern-style London Dry gin, with lots of piney juniper balanced with notes of citrus, florals and spices. Peppery and appealing in a wide variety of cocktails.



BENEDICTINE B&B

France **\$36.99** 20024
Adding brandy to this classic sweet herbal liqueur makes it drier and easier to mix in cocktails. B&B offers a big basket of gingerbread spices, dark dried fruit and honey.



MARTINI ROSSO

Italy **\$10.49** 505 7L
Mild and pleasantly fruity, this vermouth has soft herbal notes of licorice, bay leaf and tobacco leaf. A good mixing vermouth for many classic and modern cocktails.

HOT HOT HOT HOT HOT



ANTAÑO RIOJA RESERVA

Spain **\$14.99** 414292

An elegant and traditional style, this polished Rioja offers red cherry, vanilla, cedar, tobacco and earth notes framed by light, firm tannins and crisp acidity.



GUNSIGHT ROCK PASO ROBLES CABERNET SAUVIGNON

USA **\$19.99** 648006

Intense aromas and flavours of black cherry, blackberry, cassis, vanilla and toasty oak emerge from this impressive, rich, medium- to full-bodied Cabernet Sauvignon. Enjoy with a grilled rib-eye steak.



OYSTER BAY HAWKES BAY PINOT GRIGIO

New Zealand **\$17.99** 26567

Hailing from the warmer region of Hawkes Bay, this delightful Pinot Grigio delivers white peach, apple, lemon and mineral notes on a juicy, round and light-bodied palate with balanced acidity.

DON'T MISS OUT ON THESE HOT PRODUCTS FOR SUMMER!



HEY Y'ALL HARD ICED TEA

Canada **\$11.29** 824920 6 x 341
Brewed with genuine black tea and lightly sweetened with cane sugar, this refreshing hard iced tea is the perfect partner for barbecues, patios and hot summer days.



BARBIERI APERITIVO APEROL

Italy **\$22.29** 144071
Bright orange in colour, this popular Italian aperitif derives its unique, bittersweet taste by infusing orange, rhubarb and other herbs and roots. Mix with Prosecco and soda water for an Aperol Spritz!



RAVEN CONSPIRACY DEEP DARK RED

BC VQA **\$14.99** 392688
Medium-bodied and smooth, this dark red blend showcases ripe currant, blueberry, black cherry and mocha notes that offer a touch of sweetness on the palate. Try with barbecue fare or a pulled pork sandwich.



RIB

Round up



MIDDLE-EASTERN-FLAVOURED
LAMB CHOPS WITH SUMMER
SQUASH SALAD



IRENE MCGUINNESS

Irene McGuinness is an award-winning food writer, editor and food stylist based in Vancouver. Her work has appeared in *Alive Magazine*, *Canada Wide Media*, *Ottawa Magazine*, *Chatelaine Magazine* and *Whitecap Books*. She was the script writer for DV Cuisine's *The World Pastry Cup* that aired on the Food Network and won The James Beard Foundation Award for Best Television Food Special. Irene is also a frequent radio and television contributor, preparing recipes for TV chefs and personalities.

FOR RECIPES, SEE INDEX ON PAGE 120

FOOD STYLING BY LAWREN MONETA



MAPLE-MUSTARD-GLAZED BONE-IN RIBEYE WITH CHOPPED ROMAINE, FENNEL AND POTATO SALAD

PAIRS WITH MAPLE-MUSTARD-GLAZED BONE-IN RIBEYE WITH CHOPPED ROMAINE, FENNEL AND POTATO SALAD



 **00**
THE PRISONER NAPA VALLEY RED

USA \$57.99 457291
Made in an explosively rich, blockbuster style, this red blend is loaded with ripe blackberry, blueberry, espresso, cracked pepper and spice notes. Richly textured with luscious tannins, it finishes long.



 **00**
PIRRAMIMMA MCLAREN VALE PETIT VERDOT

Australia \$29.99 608216
Power and elegance in a glass, this beautifully made Petit Verdot showcases stunning notes of violets and ripe, black fruits with touches of dark chocolate, vanilla and dried herbs in a velvety, full-bodied profile.



THIS FALL EXPERIENCE SOMETHING EXTRAORDINARY.

Our Canadian Club™ craftsmen created a very special rye whisky recipe 40 years ago. We let it rest, undisturbed in its original barrels so that one day, at just the right moment, we could unveil a taste experience that would delight the senses.

In the year of our country's 150th Anniversary we recognize that this moment has arrived.

Imagine aromas of dark plum, rich vanilla and rye spices against a backdrop of toasted toffee and sweet oak. The taste sensation comes in waves ranging from nutmeg and clove, to dark berries and savory dried fruit, with some orchard fruit highlighted by a hint of caramelized sugar. The ultra smooth finish is warming, creamy and spicy sweet.

From the makers of Canadian Club, experts in rye whisky for nearly 160 years.



drink  smart®

Canadian Club® Canadian Whisky, 40% Alc./Vol.
© 2017 Canadian Club Whisky Company,
Walkerville, Ontario, Canada.

**Available November, 2017.
Please mark your calendar.**

PAIRS WITH MIDDLE-EASTERN-FLAVOURED LAMB CHOPS WITH SUMMER SQUASH SALAD



CHÂTEAU LA GORCE

France **\$22.99** 420232
This Bordeaux blend of Merlot and Cabernet Sauvignon has attractive aromas of wild brambleberries, cassia and black cherry with touches of cedar and spice. The palate is medium-bodied with a silky texture.



SOY, LIME AND SESAME PORK RIBS WITH CRUNCHY CABBAGE AND KALE SALAD



CARMEN APALTA GRAN RESERVA CARMENERE

Chile **\$19.99** 439166
Always a terrific value, this lush Carmenera delivers plenty of plum, cherry and mulberry notes with aromas of green pepper and spice in a soft, round, medium-bodied profile with smooth tannins.



PAIRS WITH SOY, LIME AND SESAME PORK RIBS WITH CRUNCHY CABBAGE AND KALE SALAD



QUARISA CARAVAN PETITE SIRAH

Australia **\$15.49** 442442
Aromas of smoky plum, boysenberry, blueberry, vanilla and spice lead to a full-bodied palate with decadent dark-fruit flavours framed by soft tannins. A great barbecue wine.



RAVENSWOOD LODI OLD VINES ZINFANDEL

USA **\$19.99** 599381
Big and bold in style, this luscious Zinfandel boasts ripe plum, brambleberry, cherry and pepper spice notes. Mouth coating, with fine-grained tannins, it finishes juicy and balanced.

NK'MIP CELLERS

SECURING THE FUTURE

The creation of Nk'Mip Cellars, the first Aboriginal-owned winery in North America, makes incredible sense. The Osoyoos Indian Band fortuitously happened to have land on what many would consider some of the greatest grape-growing regions, not just in British Columbia, but in all of Canada. Tucked up against the border with the United States of America, this is the hottest and driest part of Canada, and Nk'Mip winery (pronounced in-ka-meep) has been crafting top notch wines since 2002.

There is more to the story than a simple, sudden realization that the Band was sitting on top-quality vineyard land. In fact, some of the earliest quality vinifera grapes planted in British Columbia were on Osoyoos Indian Band land, planted as far back as 1968. The grapes from the Inkameep Vineyard had been sold to wineries across the province, and consistently made some of BC's best wines before the Osoyoos Indian Band launched the joint venture with Constellation Brands (then known as Vincor) to create Nk'Mip Cellars.

The Osoyoos Indian Band, made up of more than 500 members, is known

as one of the most progressive and prosperous bands in North America. The joint venture for the winery (Osoyoos Indian Band owns 51 percent) was built on the fact that the band had the land and the grapes, but needed knowledge of the wine industry. That was where Vincor came in. Head winemaker Randy Picton was hired in 2002 and is still in charge today. Picton had quickly been working his way up the ranks at CedarCreek winery before switching to head the new Nk'Mip venture. One of the key roles for Picton has been to mentor and develop that knowledge amongst the band members. Two young men, Justin Hall and Aaron Crey, have been working with Picton for more than a decade, absorbing that knowledge and taking on increasing responsibility in the making of the wines.

Justin Hall started with the winery in 2004 after band chief Clarence Louie suggested he apply there when his job at the golf course ended with the winter season. Starting in the cellar doing basic grunt work, he has grown to become Assistant Winemaker. One day, Picton asked Justin if he just wanted to “pull hoses and clean tanks” or if he wanted

to grow his wine career. He chose the latter, and the winery paid for him to study winemaking at Okanagan College in Penticton and then at Lincoln University in New Zealand. Now, with many vintages of experience Hall says, “I'm now ready to help pass on that knowledge to the next generation.” Aaron Crey followed a similar path to Hall, working his way from other jobs amongst the bands' businesses to go through and study at both Okanagan College and Lincoln. He is now the Cellar Supervisor.

The first tier of wines from Nk'Mip is the Winemaker's series, offering affordable, highly drinkable wines such as Pinot Blanc, Chardonnay, Pinot Noir and Merlot as well as a rosé. There is also a blend of Riesling, Sauvignon Blanc, Ehrenfelser, Pinot Blanc and Chardonnay known as Dreamcatcher, and a red blend called Talon that is made up of mostly Syrah with Cabernet Sauvignon, Malbec, Cabernet Franc and Merlot. The premium wines come under the Q^wam Q^wmt (pronounced kw-em kw-empt) name. In the Okanagan language, this translates to “achieving excellence,” and these



RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. He 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 *Montecristo* and *Savour*. In 2008, Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

“ Tucked up against the border with the United States of America...the hottest and driest part of Canada...Nk'Mip winery has been crafting top notch wines since 2002. ”



Top Awarded BC Craft Gin

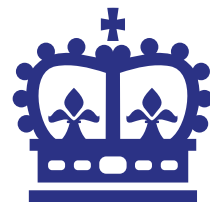
With Two International Gold Medals



In only a few short months after its launch, Queensborough Artisan Distilled Gin won two gold medals at the 2016 SIP AWARDS (*International Consumer Tastings Competition and San Diego International Spirits Competition*). Queensborough Gin is the only BC product to win gold in these prestigious awards since 2012.

Stewart McKinnon

AWARD WINNING DISTILLER



PROUDLY CRAFTED in BRITISH COLUMBIA

[f @QueensboroughGin](#) | queensboroughgin.com

Passionately crafting the world's finest beers, ciders and spirits, to share with our friends.

CENTRAL CITY
BREWERS + DISTILLERS

“The flagship wine is the Mer'r'iyim, the Okanagan word for “marriage,” which is a premium Bordeaux varietal blend that has great cellaring potential.”

wines are the best expression of what the winery team can make from the 40-year-old Inkameep Vineyard. The flagship wine is the Mer'r'iyim, the Okanagan word for “marriage,” which is a premium Bordeaux varietal blend that has great cellaring potential.

The Osoyoos Indian Band has been successful in several businesses, including the Desert Cultural Centre, a golf course, campground, conference centre and top class resorts, among others. The winery has been another success story, with a long list of accolades for the wines and the honour of recently being named Canadian Winery of the Year at the InterVin International Wine Awards.

With ownership of some of the best vineyards in Canada, a winemaking team that has been working together for 13 years, and the transfer of knowledge now safe in the experienced hands of the young winemakers, the future for Nk'Mip looks very bright.



NK'MIP DREAMCATCHER

BC VQA **\$17.49** 615732
 Dreamcatcher is an aromatic blend of intense orchard fruits with bright citrus and floral notes. It is off-dry and packed with stone fruit, apple, pear, citrus pith and zest and some honeydew melon on the finish.



NK'MIP MERLOT

BC VQA **\$21.99** 626416
 Loaded with mixed red and black berry fruits with oak, dried sage and baking spices, this medium-bodied wine has plenty of intensity with plum, ripe raspberry and cedar and a long savoury finish.



NK'MIP Q^wAM Q^wMT RIESLING ICEWINE

BC VQA **\$66.99** 988535 375 ml
 Intense honey, pear, golden apple and apple-blossom notes are shown on the nose. The sweet, concentrated palate is very intensely flavoured with balanced crisp acidity and a long, clean, luscious finish.



NK'MIP Q^wAM Q^wMT MERLOT

BC VQA **\$24.99** 206672
 Featured on the nose are dried raspberry, Christmas cake, plum, liqueur chocolate-cherry and some dusty vanilla-oak aromas. This is full-bodied, lush and rich on the palate with plenty of tannins for structure and black plum and cocoa on the long finish.



NK'MIP MERITAGE MER'R'IYM 2014

BC VQA **\$53.99** 154559
 This Meritage shows ripe black plum, cassis, blackberry and lots of complex baking spice with some cocoa and roasted herb notes and is intensely flavoured, with enough tannins and acid structure to age for a decade or so.



NK'MIP PINOT BLANC

BC VQA **\$16.99** 626432
 Pear, pineapple and apple with some lemony freshness are featured on the nose. This wine is dry, crisp and fresh on the palate with mandarin orange, lemon zest, apple peel and just a touch of spice.



A Rosé

RECKONING



“ In relatively short order, rosé has gone from villa patios in the south of France to dining rooms and backyard picnic tables across the suburbs. ”

Have you noticed the increase in shades of pink lining wine bottle shelves? The ascension of rosé (a.k.a. blush or pink wine) is officially a thing; given its sustained increase in popularity, it has gone beyond a trend. The rapid rise of rosé continues apace, particularly in non-traditional pink-wine consuming cultures, with annual double-digit sales growth throughout North America (and no signs of a slowdown).

In relatively short order, rosé has gone from villa patios in the south of France to dining rooms and backyard picnic tables across the suburbs. As a matter of fact, there was concern recently that rosé had reached a peak with the “brosé” phenomenon, a term coined to associate pink wine’s mainstreaming and acceptance (not to mention, consumption) by heterosexual males. While a cute lifestyle anecdote, this more importantly points at the real story behind the surging interest in rosé. Pink wine simply pairs well with everyday living, and the secret to this compatibility lies in rosé’s flexibility.

For example, rosé provides serious versatility in taste. Many bottles of rosé combine the freshness of a white wine with the richness associated with many reds. It also dresses up or down as required, deftly playing low brow chic style. So, whether dinner plans call for multi-course canapés during a sprawling Hamptons-esque fête, or simply a tumbler proffered alongside an impromptu picnic, rosé suits the occasion. Plus, rosé is just fun to sip – its various shades of pink playing in the sunlight.

Rosé is also quite diverse; increasingly, so, as more and more winemakers from regions around the globe opt to produce pink wine. But, while there has never been a better selection of rosé available, it is worth taking stock of the diverse styles overall. Provence is a natural place to begin, as the fabled southern French region not only serves as inspiration for global pink wine producers, it represents the largest single concentration of rosé production and exportation. Of course, not all French rosé hails

from Provence, and France is not the only Old World country associated with blush. For millennia, in Spain (where pink wine is known as rosado) and Italy (rosato) – along with other European countries – rosé has remained part of the everyday wine scene.

Generally, rosés from these regions have been made using the maceration method. This entails crushed red grapes left to sit and macerate for a short time before being drawn off, the subsequent pink-tinted juice then fermented and made into finished rosé. Typically, these rosés favour lighter shades of pink, with a prevalence of earthy and herbal notes amidst fruit tones, thanks to the common grapes of the region such as Grenache, Cinsault, Syrah and Carignan.

However, one of rosé’s exciting facets is how it can be made wherever red grapes are grown, and just as different red grapes are prevalent across the wine world, so varies the foundation (and overall profile) of the rosés produced. Thus, the burgeoning rosé scene locally in British Columbia

NOW AVAILABLE SOMERSBY RED RHUBARB



Please enjoy responsibly.

4.5% alc/vol.



No matter where it hails from or how it's made...rosé really is a wine to be reckoned with!



tends to favour pink wine made from Gamay and Pinot Noir.

Even red grapes associated with full-bodied red wines are used to make rosé. It is not uncommon to find Cabernet Sauvignon- and Merlot-based rosés from California, Chile and South Africa – while some Australian wineries produce Shiraz rosés. These wines are also made using the maceration method, or to a lesser extent, following the saignée method of “bleeding” off a proportion of pink-tinged wine, a process used mainly to concentrate the remaining red wine. Finally, it's true, a small percentage of rosé is made simply by blending red wine with white wine. This method is mostly employed in the making of sparkling rosé, including – perhaps surprisingly – some top-notch Champagne.

Really, no matter where it hails from or how it's made, the takeaway is that rosé really is a wine to be reckoned with! In fact, “rosé” is just as broad a wine category as “red” and “white.” Ultimately, a closer look at the world of rosé will lead to increased overall enjoyment of this exciting wine category.



PAIRS WITH TACOS



L'OSTAL CAZES PAYS D'OC ROSÉ

France **\$14.99** 71191

Dry and tart, this rosé blends savoury herbs and a lick of spice with its initial strawberries-and-cream aromas. A great patio sipper that also pairs nicely with a platter of tacos.



PAIRS WITH BOUILLABAISSE



DOMAINE HOUCHEART PROVENCE ROSÉ

France **\$17.99** 252338

With its classic rosé hue and classic bottle shape, Houchart is the year-round Provence pink. It's fresh and dry, medium-bodied and features delicate red fruit.

PAIRS WITH FOODS FROM THE GRILL



ROAD 13 HONEST JOHN'S ROSÉ

Canada **\$16.49** 357327

This is showtime rosé, featuring a deeper shade of pink and unabashed fruity aromas. Rich and borderline muscular, it pairs well with most foods from the grill.



PAIRS WITH TURKEY BURGERS



OYSTER BAY MARLBOROUGH ROSÉ

New Zealand **\$17.99** 888999

Smooth and supple, Oyster Bay's Rosé is pale pink and clear in the glass, with notes of strawberry and herbs that segue into a richer, fulsome finish.



PAIRS WITH CHARCUTERIE & CHEESE



BOTTEGA SPUMANTE IL VINO DEI POETI GOLD BRUT ROSÉ

Italy **\$27.49** 223669

Pouring an engaging rose hue, this berry-scented sparkler is a tad frothy and off-dry. It screams party wine and sings alongside a table of charcuterie and cheese.



PAIRS WITH PIZZA



CAMPO VIEJO RIOJA TEMPRANILLO ROSÉ

Spain **\$13.99** 748129

Tempranillo-based and made using the saignée method, this rosado is bright pink and fruity, and overall very approachable with a smooth but fresh finish.

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JAMAICAN RUM

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RUM
PEOPLE**

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APPLETON® ESTATE MAI TAI

- 2oz Appleton® Estate Signature Blend
or Rare Blend 12 Year Old
- 3/4oz Fresh lime juice
- 1/4oz Rich simple syrup
(2 parts sugar, 1 part water)
- 1/4oz Orgeat almond syrup
- 1/2oz Grand Marnier

Combine all ingredients into a shaker and dry shake. Pour into a lowball glass that has been filled 3/4 full with crushed ice. Garnish with 1 used lime rind and fresh mint sprig.



/APPLETONESTATECA



/APPLETONESTATECAN

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CONSULTANT'S CHOICE

our experts share their favourites



"I love introducing people to new wines that I believe they will enjoy, based on their taste preferences."

LARA VICTORIA,
WSET Diploma, CSW,
WSET Certified Educator
39th & Cambie
Signature BC Liquor Store, Vancouver,



ST-GERMAIN ELDERFLOWER LIQUEUR

France **\$46.49** 874107
With St-Germain at hand, you are ready to throw a chic cocktail party anytime! Unleash your creativity and create your own cocktails. Its expressive notes of elderflower, lychee and key lime cordial are a perfect companion to your summertime cheer.



00
ORMARINE LANGUEDOC PICPOUL DE PINET

France **\$16.49** 124834
Think summer, think shellfish. And shellfish just begs for Picpoul de Pinet! Crisp, mineral and citrus notes mingle with a soft, tropical touch on the palate.



"My enthusiasm and interest in continuously learning gives me many opportunities to share a great shopping experience with our customers."

DAISY TANEJA
WSET Level 3
Westshore
Signature BC Liquor Store, Langford,

00
MONTES TWINS COLCHAGUA MALBEC CABERNET SAUVIGNON

Chile **\$16.99** 523613
A perfect blend offering, complexity and elegance. Aromas of dark blackberries, plums, blueberries and a hint of cedar. Rich texture and supple tannins make for a great match with barbecued meats.



00 **EXCLUSIVE**
L'ORA ALTO ADIGE PINOT GRIGIO

Italy **\$16.99** 294983
A delightful summer sipper with expressive aromas of pineapple, peach and pear along with citrus notes. With refreshing fruit flavours and crisp acidity, it will pair well with seafood and light salads.



"My passion for wine, food and travel makes every workday a mini adventure."

CATRINA KOWAK
WSET Level 3
Kelowna Orchard Park
Signature BC Liquor Store, Kelowna



00
VILLA CONCHI BRUT SELECCION

Spain **\$15.99** 192765
This fresh, modern and elegant Cava over-delivers for the price. Good intensity, with apple and floral aromas, toasted nuances and a round palate leads to a long, delicious finish. Serve as an aperitif or with light summer salads.



01
TORRES VIÑA ESMERALDA CATALUNYA

Spain **\$15.99** 165316
This fragrant wine is made from Muscat of Alexandria and Gewürztraminer grapes. Fresh, tropical and off-dry, it delivers aromas of honeysuckle, melon, lychee and exotic flowers.

Product Consultants are available at 28 BC Liquor Stores including all Signature Stores across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you! Check our website for details.

Bridal Bliss



“ The modern wedding shower: Throw the bride (and groom!) a sophisticated cocktail party instead. ”

Forget the silly hats, bridal bingo and toilet-paper wedding dresses. Bridal showers are still all fun and games – except these days, the games are actually fun.

If you're organizing a bridal shower, consider hosting a more sophisticated version of the traditional rite of passage. Today's trendy bridal shower is like any other swanky social event on your calendar, only with plenty of presents for the happy couple. It might feature an exotic location or far-flung destination. It might be designed around a special event such as a concert, a class or a spa treatment. It can even include the groom and his friends. Most of all, instead of sickly-sweet punch, it's all about cool cocktails.

The best way to get the party started is with a signature cocktail or two. Think bright, fresh and romantic flavours and colours – it's easy and fun to design a cocktail or adapt a classic recipe to a bridal theme.

Bubbles always make a great base. Sparkling wines are celebratory, but they're also refreshing, easy to mix

and lower in alcohol than spirits. You can take a classic Bellini – which is simply Prosecco and white peach purée – and tweak it with flirty flavours like raspberry or passion fruit. White spirits such as vodka, gin and tequila are endlessly versatile, too, and it's easy to use them in delicious drinks that incorporate the bride's colour scheme or other motifs.

Pomegranate liqueur, Concord grapes, green Chartreuse and passion fruit juice all create hues worthy of a bridesmaid's frock. A bouquet of floral aromas and flavours can be added with orange blossom water, rose water, elderflower liqueur, crème de violette or hibiscus syrup. Or you can look to chocolate, chilies, honey, figs, strawberries, cherries, pomegranates and the like for inspiration.

The cocktail should be offered as a welcome drink. After that, some guests will prefer to move on to beer or wine, so a good host will offer those as well. And it's essential to have non-alcoholic drinks on hand for designated drivers, children and

those who choose not to drink.

After all, bridal parties, like weddings, should embrace a couple's whole community, and these days, that includes the groom and his friends. Increasingly, men are part of what used to be women-only bridal showers. That's why, instead of girly tea parties, today's unisex wedding showers could be backyard barbecues, a gathering at the couple's favourite cocktail bar or even a party built around a learning experience such as a cooking class or wine-tasting seminar.

Aside from drinks, graze-able food should be part of the mix: buffets or food stations of small plates, cheese, charcuterie, dips, sliders and, for dessert, candy bars or cupcake stands are all perfect for allowing guests to help themselves while mingling and socializing. Gifts, too, will be a big part of the party, so be sure to create a place for them to be gathered and displayed.

In short, the bridal shower is all grown up now: fun, sophisticated and delicious. What better way to celebrate the beginning of a couple's life together?

COCKTAIL RECIPES



PASSION FRUIT BELLINI

1½ oz (45 ml) passion fruit nectar
3½ oz (105 ml) Freixenet Cordon Negro
1 strawberry, sliced

Chill both the passion fruit nectar and the sparkling wine ahead of time. Measure passion fruit nectar into a flute and top with bubbles. Garnish with strawberry slices.



BLUSHING BRIDE

1 oz (30 ml) Pama Pomegranate Liqueur
1 oz (30 ml) Tanqueray Gin
½ oz (15 ml) lemon juice
½ oz (15 ml) Simple Syrup (1:1)
3 to 4 oz (90 to 125 ml) soda water

Build in a Collins glass, first adding the Pama liqueur, followed by cubed ice. Next, combine the gin, lemon and simple syrup in the glass and top with soda water.

CATCH THE BOUQUET

1½ oz (45 ml) Sid's Vodka
½ oz (15 ml) Triple Sec
½ oz (15 ml) lemon juice
8 to 10 red grapes, reserve a couple for garnish
¼ tsp (1 ml) orange flower water*
lemon twist, for garnish

Muddle grapes in a shaker tin. Combine remaining ingredients in shaker with ice. Shake well and fine strain into a chilled cocktail coupe. Garnish with lemon twist.



INGREDIENT IN
PASSION FRUIT BELLINI



 01
FREIXENET CORDON NEGRO BRUT

Spain **\$14.99** 88591
Crisp, clean, well balanced, with flavours of apple, pear, lemon and a touch of ginger. The firm bubbles in this Cava make it ideal for Champagne cocktails.



SPIRITED GIFT IDEAS

Traditionally, bridal parties were designed to gather gifts to help young couples furnish their new home. The ritual of gift giving hasn't changed, but the types of gifts sure have. These days, they emphasize adding joy to a couple's life together – for instance, a bottle of vintage Champagne rather than a toaster. Here are just a few ideas.

AGE-WORTHY WINE

Marriages are marked by big events, such as the birth of a child or buying a house. Help the couple celebrate these special occasions with a bottle (or case) of age-worthy wine they can pluck from the cellar in years to come. Wines that can age 10 to 20 years include big, tannic Bordeaux reds as well as some dessert wines, such as Sauternes; wines to cellar five to 10 years include fruity Rhône reds, white Burgundies and Rieslings.

A FULLY STOCKED BAR

If the couple likes to entertain, stock their home bar with fine spirits, liqueurs, glassware, bar tools and bartender's guides.

MEMORABLE ELIXIRS

Capture memories in a glass. Fill a pretty basket with wines or spirits from the couple's honeymoon destination.

VINTAGE CHIC

Make it a vintage moment. Choose a vintage port or Champagne from the year the couple met.

A SPIRITED INVESTMENT

Invest in the future with aged rums, brandies, tequilas or whiskies, which make great gifts to open on a special anniversary. For instance, a 15-year-old single malt whisky and a pair of Glencairn glasses look forward to a 15th anniversary, which is traditionally celebrated with crystal.

“ It's easy and fun to design a cocktail or adapt a classic recipe to a bridal theme. ”

INGREDIENTS IN CATCH THE BOUQUET COCKTAIL

 **MEAGHERS TRIPLE SEC**

Canada **\$21.49** 5215
Good balance of sweet and bitterness, with mouth-watering flavours of fresh orange and orange peel, and just a touch of earthiness.



 **G&W DISTILLING SID'S VODKA**

Canada **\$24.99** 70375
An exceptional BC craft vodka that's a favourite among bartenders. Smooth, slightly spicy, with hints of vanilla, chocolate and clove.



INGREDIENTS IN BLUSHING BRIDE COCKTAIL



 **TANQUERAY LONDON DRY**

United Kingdom **\$23.29** 2691
Fresh and smooth, with a distinctive kick of juniper, as well as lemon zest, licorice and other spices, including angelica root, cinnamon and coriander.



 **PAMA POMEGRANATE**

USA **\$34.99** 835736
The intense, sweet-tart flavour of pomegranate is the main note here, but the tequila-vodka base offers hints of pepper and agave, and a drying character. Very mixable.

QUENCH THE HEAT

WHAT'S IN YOUR COOLER?

If you are ready to sip into something cool and refreshing this summer, then look no further than your local BC Liquor Store.

Each season, a bevy of new products are developed to meet consumer demand and quench our thirst. These tantalizing alcoholic beverages come in a wide range of forms and flavours – there truly is something for every palate.

The popularity of hard sodas, ciders, teas and freezer pouches has continued to flourish with good reason: They are easily transportable, no measuring or blending is required, and the options are simply endless. Plus, their lower alcohol by volume (ABV) is appealing to an ever-growing segment of our population.

Therefore, there's little more to do than stock the cooler, pour a tall glass of your favourite prepared concoction, settle into the chaise lounge and soak up the our summer sunshine.

TROPICAL TOUR

Punchy, tropical flavours continue to enjoy their time in the sun. Exotic fruits are fused together to create the

most dynamic and mouth-watering libations that boast just the right amount of energizing spritz. Palm Bay is well known for their dramatic combinations, such as: dragonfruit and watermelon, pomegranate and hibiscus, and raspberry and starfruit. Plus, they offer individual freeze, squeeze and pour pouches, ensuring immediate slushy gratification on the balmiest of days. Additionally, new to the category, Smirnoff Pineapple Ice is brimming with so much tropical flavor you will be digging through your cabinets in search of those retro tiki mugs you had nearly forgotten about.

FULL THROTTLE FLAVOUR

Last year, hard root beer came in strong with its no-holds-barred flavours. Minhas Boxer Hard Root Beer and Over the Barrel Hard Cream Soda (both BC Liquor Stores exclusives) brought back fond childhood memories of thick, frosty glasses jauntily delivered by carhops. This year, Minhas has released a new exclusive, Boxer Hard Black Cherry, which reflects its siblings' potent personalities. Similarly bold, Hires Root Beer and Vodka and Mike's Hard Root Beer can easily be

deemed pour-worthy alternatives.

NO BAD APPLES

There is little doubt the popularity of the apple has hit its stride, specifically, apple cider. Both locally and abroad, fermented apple juice has taken off at a gallop.

Apples blended with ginger, elderflower and rhubarb flavours have sprung up in recent years, and now, to sweeten the pot, dark fruits have jumped in.

Can't decide? Strongbow offers a mixer pack – perfect for those with commitment issues. Looking for a completely different apple to bite into? Caple Rd. Cider No. 3 aims to challenge cider-drinkers' palates by aging their version. The result is subtle complexity due to additional oaky nuances. If that's not unique enough for you, Cracked Apple Cider adds a twist, blending both lime and tequila in their newly arrived creation.

CRACKLING COOL

Citrus flavours will always sparkle in the refreshment beverage category.

BY DAENNA VAN MULLIGEN

“ There’s little more to do than stock the cooler, pour a tall glass of your favourite prepared concoction, settle into the chaise lounge and soak up the summer sunshine. ”





NEW

Introducing Hires Root Beer and Vodka

With over 140 years of experience in crafting the perfect
Root beer, we thought it was time to mix it up.

Hires Root Beer and Vodka combine
classic flavour with adult refreshment!

PLEASE DRINK RESPONSIBLY

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QUENCH THE HEAT: WHAT'S IN YOUR COOLER?

“

These tantalizing alcoholic beverages come in a wide range of forms and flavours – there truly is something for every palate.”

Jose Cuervo Sparkling Grapefruit Paloma, Jaw Drop Sucking Lemons, Sid's Something Else Ruby Mandarin and Woody's Sunshine Lemon are delightful options worth adding to your summer shopping list. Additionally, in the radler (a.k.a. shandy) category, Warsteiner Brewery's new offering, a half-and-half blend of grapefruit flavour and German Pilsner, is most definitely a win-win.

TOTAL TEA

Iced tea is a summertime staple for many, and hard iced tea is a retro-modern take on that revitalizing refreshment. Perfectly subtle and suitably less candied in character, the Hey Y'all southern-style Hard Iced Teas have nailed this category. Flavours such as Georgia Peach, Carolina Watermelon and Huckleberry will have you longing to settle into a porch swing on a sprawling veranda.



PALM BAY VODKA SODA MANGO PINEAPPLE

Canada **\$10.49** 674515 6 x 355 ml
Aromatically punchy with bold mango and pineapple flavours, this tall, slim can is a juicy reminder of sun-filled days at the beach. Not overly sweet, but it packs a wallop of flavour.



SMIRNOFF ICE PINEAPPLE

Canada **\$11.99** 34130 6 x 355 ml
A refreshing burst of tropical golden pineapple dominates this fizzy libation. It has a discernable piña colada character, which will have you pondering why there is no tiny umbrella decorating your glass.



MINHAS BOXER HARD BLACK CHERRY

USA **\$12.29** 3599 6 x 355 ml
Punchy licorice and cherry jelly flavours are jam-packed into this potent package. If you are a fan of hard root beers and hard cream sodas, this may become your new favourite fizzy.



STRONGBOW DARK FRUIT CIDER

United Kingdom **\$10.99**
539023 4 x 440 ml
Ruby red and busting at the seams with black raspberry and cassia aromas, this new addition to the Strongbow family is blended with their classic British dry cider. It tastes like a bushel-full of berries has been squeezed into your glass.



G&W DISTILLING SID'S SOMETHING ELSE RUBY MANDARIN

Canada **\$11.49** 635375 6 x 355 ml
This energetic, cherry-blossom pink, fizzy drink has lemonade's flair and plenty of zesty pink grapefruit and tangerine tanginess. It is, without a doubt, effervescent refreshment at its best.



HEY Y'ALL CAROLINA WATERMELON HARD ICED TEA

Canada **\$11.29** 17792 6 x 341 ml
If you like a milder and drier style in your canned cocktail, this version will hit the spot. Bold tea flavour is mellowed with just a suggestion of watermelon. Two flavours you had probably never considered combining result in a winning combo.

EXCLUSIVES



BURNS & FULLER LANGHORNE CREEK SHIRAZ

Australia **\$16.99** 666982
Lifted aromas of black plum, blueberry and cassis are framed by violets and touches of vanilla and toasty oak. The wine is rich and mouth-filling, while maintaining a great sense of elegance and balance.



VINCENTE FARIA DOURO ANIMUS

Portugal **\$13.49** 966986
This blend of three indigenous Portuguese grape varieties is ripe, full and smooth, with gentle tannins and attractive berry-fruit flavours laced with cedar and spice. Try with pizza or pasta.



POLO CLUB AMERICAN DRY GIN

USA **\$23.99** 753475
Crafted in small batches and steeped with juniper, lemon peel, coriander, licorice and other botanicals, this artisan gin has distinctive floral aromas with refreshing citrus, pine and spice flavours.

AVAILABLE **ONLY** AT BC LIQUOR STORES



MOTT'S CLAMATO CAESAR EXTREME TALL CAN

Canada **\$2.79** 64089 458 ml
Blended with sriracha, jalapeños, chipotle, cayenne and other peppers and spices, this fiery version of the classic Clamato Caesar is guaranteed to make your mouth sizzle.



STOLICHNAYA GLUTEN FREE

Latvia **\$23.99** 955369
This gluten-free vodka made from 88 percent corn and 12 percent buckwheat, is distilled three times to achieve the utmost purity and smoothness.



ELEFANTE PRIMERO CASTILLA TEMPRANILLO

Spain **\$14.99** 261628
A stunning value, this delicious Spanish red opens with fragrant aromas of black cherry, plum, savoury spice and dried herbs. Medium-bodied, with preserved strawberry flavours, it finishes long and silky.



Papaya Mains

PAPAYA AND CHICKEN
STIR-FRY





NATHAN FONG

Awarded the inaugural IACP/Julia Child Award of Excellence for Food Styling, Nathan is also an internationally published food and travel journalist, and television and radio contributor. His work has appeared in *The Vancouver Sun*, *Cooking Light*, *Men's Health*, *Enroute* and *Westjet* magazines.

FOR RECIPES, SEE INDEX ON PAGE 120



GREEN PAPAYA NOODLE SALAD

PAIRS WITH GREEN PAPAYA NOODLE SALAD



**PFaffenHEIM PFAFF
GEWURZTRAMINER**

France \$19.49 612119

Perfumed aromas of lychee, pineapple, rose petal and exotic spice waft from the glass, leading to a medium-bodied palate with honey notes balanced by a fresh finish.



**MONTE DEL FRÁ
CA' DEL MAGRO
CUSTOZA SUPERIORE
BIANCO**

Italy \$22.99 216077

Stunning wild flower, stone fruit, citrus, quince and exotic fruit notes mark this aromatic white blend of six grape varieties. Softly textured and beautifully balanced on the palate, it finishes long.



LA PERFECCIÓN DEL RON

DISTILLED
FOR PURITY,
AGED TO
PERFECTION



BRUGAL 
• LA PERFECCIÓN DEL RON •

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PAIRS WITH PAPAYA
AND CHICKEN STIR-FRY



JOIE A NOBLE BLEND

BC VQA \$22.99 882027

This Alsatian-inspired blend opens with stunning aromas of blossoms, guava and spice. Lush and vibrant on the palate, it has slightly off-dry lychee, grapefruit and peach flavours balanced by refreshing acidity.



GRILLED FLANK STEAK WITH TROPICAL SALSA



**LA VIEILLE FERME
VENTOUX ROSÉ**

France \$12.49 559393

Surprisingly complex for the price, this elegant rosé from the Perrin family is light, refreshing and mineral-driven, with floral notes and delicate red berry fruit flavours.



PAIRS WITH GRILLED FLANK STEAK
WITH TROPICAL SALSA



**BRUNEL DE LA
GARDINE
CÔTES DU RHÔNE**

France \$20.49 208942

A blend of Grenache, Mourvèdre and Syrah, this full-bodied southern Rhône red has dense, dark fruit flavours with aromas of pepper, leather and herbs. Enjoy with grilled meats.



**MUMM NAPA BRUT
PRESTIGE**

USA \$24.49 265678

Medium-bodied with an excellent mousse, crisp acidity and off-dry apple, citrus and stone fruit flavours, this delicious sparkler is a great palate cleanser for rich and flavourful foods.

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring tequila, with recipes from David Wolowidnyk. Recreate these fresh drinks at home, add friends and enjoy!

TEQUILA



CHARRED LEMON DAISY

1 oz (30 ml) Cazadores Reposado
¾ oz (22 ml) lemon juice
1 oz (30 ml) Charred Lemon Syrup
1 sprig thyme, for garnish

In a shaker, combine tequila, lemon juice and Charred Lemon Syrup. Shake, fine strain into a small flute. Garnish with sprig of thyme.

CHARRED LEMON SYRUP

8 lemons
3 cups (750 ml) warm water
sugar

Line a cookie sheet with parchment paper. Cut both ends from 8 lemons, slice in half and arrange face up on the cookie sheet. Broil for 10 to 12 minutes or until the lemons are charred. Once lemons cool, combine with warm water. Muddle the lemons into the water then strain out the solids. In a medium-sized saucepan, combine the charred lemon water with equal parts sugar to liquid (1:1). Simmer to dissolve. Cool before use. Store in a sealed bottle in the refrigerator.

INGREDIENT IN CHARRED LEMON DAISY



CAZADORES REPOSADO

Mexico \$32.29 772293

Made from 100 percent blue agave and rested in virgin American oak barrels, this medium-bodied tequila has a floral nose with an elegant palate of citrus, vanilla and light spice.



DAVID WOLOWIDNYK

A born and raised Vancouverite, David's experience has taken him across the nation and internationally, holding titles including the inaugural "World's Most Imaginative Bartender" award (Bombay Sapphire), "Canada's Best Mixologist" (Grey Goose), and "Bartender of the Year" (Vancouver Magazine). A certified spirit specialist and a member of the Canadian Professional Bartenders Association, David is known as a thought leader in Canada's cocktail culture.

INGREDIENTS IN GEISHAGAVE



GEKKEIKAN SAKE

USA \$9.79 145433

Herbaceous aromas with hints of grapefruit and a light earthiness open to a medium-bodied palate with mineral notes, good acidity and a clean finish. Enjoy this versatile sake warm, at room temperature or chilled.



DON JULIO BLANCO

Mexico \$74.99 77321

This silver tequila has fresh citrus aromas of lemon, lime and grapefruit with a lightly sweet agave flavour upon entry. Silky smooth with touches of black pepper and grass, it can be enjoyed neat, on the rocks or in mixed drinks.



GEISHAGAVE

- 2 to 3 jalapeño slices, divided
- 1 oz (30 ml) Don Julio Blanco
- 1 oz (30 ml) Gekkeikan Sake
- 1 oz (30 ml) lime juice
- ¾ oz (22 ml) Jasmine Green Tea Syrup

Muddle 1 slice of jalapeño in cocktail shaker. Combine all ingredients with ice in the shaker. Shake and strain over new ice in a rocks glass. Garnish with remaining jalapeño slices.

JASMINE GREEN TEA SYRUP

- 2 tsp (10 ml) jasmine green tea
- 16 oz (500 ml) boiling water
- 4 cups (1 L) sugar

Steep a very strong jasmine green tea. In a medium-sized saucepan, combine tea and sugar, simmer until dissolved. Remove from heat and cool before use. Store in a sealed bottle in refrigerator.



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NEW



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BASIL PALOMA

8 basil leaves, divided
1½ oz (45 ml) Patron Silver tequila
1½ oz (45 ml) fresh grapefruit juice
½ oz (15 ml) lime juice
1½ oz (45 ml) grapefruit soda, Pellegrino
Pompelmo
grapefruit slice, for garnish

In a shaker, combine 7 basil leaves, tequila, grapefruit juice, lime juice and ice. Shake well, fine strain over new ice in a Collins glass. Top with grapefruit soda. Garnish with basil leaf and grapefruit slice.

INGREDIENT IN BASIL PALOMA



PATRON SILVER

Mexico **\$74.99** 391250
Aromas of citrus peel, melon and cucumber accented by herb and smoke notes lead to an exceptionally smooth palate with flavours of lime, pepper and spice. It finishes long with a light, briny note.



FATHER'S DAY PICKS

For many, it's a time-honoured, annual conundrum: what to get dad for Father's Day. Admittedly, the best way to show appreciation and care is year-round love and open communication. But let's be honest, a token gift every third Sunday in June makes for a nice, realistic acknowledgement of paternal bonds.

The thing is, buying for many fathers can be difficult – particularly the proverbial dad who has everything. Plus, beyond a certain age it's tough for a child to get away with gifting handmade arts and crafts (unless, of course, the offspring is an artist or craftsperson; and homemade cards never get old!). There are only so many neckties or "World's Best Dad" emblazoned coffee mugs one man can handle.

But fear not, for dads who imbibe there is always a potable option. A bottle of well-chosen beer, wine, or spirits is a gift that will never go out of style – especially if it is tailored to pop's taste and style. So, while every father is unique, here are a few proven strategies for buying a bottle for Father's Day.

BEER

Undoubtedly, for the beer-loving dad there is no shortage of picks, thanks to the proliferation of craft breweries – both domestic and import. If pops loves hops, grab an Imperial IPA, or something equably suitable. If less certain on taste preferences, a stout makes for a rich and fulsome default. Heck, even the name "stout" resounds with associations of strength and sturdiness: great father-like traits.

The newly released, limited edition Innis & Gunn Kith & Kin Barrel Aged Stout makes an obvious Dad's Day pick. "Kith and kin" means "friends and family" in Scottish, and this beer represents a familial collaboration – Innis & Gunn's Scottish stout aged in Teeling Irish whiskey casks. The bottled result is dense and tasty, full of roasted malts, hints of chocolate and a lingering, toasty finish. That said, each bottle is only 330 ml, so be sure to pick up one for dad, and one for yourself too!

WINE

When it comes to grabbing a bottle of wine for the Father's Day toast, again the default should be to curate to his taste buds. However, when deliberation ensues and dad is not forthcoming with his favourite producers or wine styles, consider gifting a hearty, muscular red to complement his fatherly characteristics.

Maybe a solid, effusive Australian Shiraz – full of rich dark fruit and an unabashed cracked black-pepper kick. A wine such as Serafino's Shiraz from McLaren Vale, which is a take-no-prisoners and let's-get-on-with-it kind of bottle – so throw another steak on the barbie and pour a round.

Or if dad sways a tad more *sprezzatura* sophisticated, you can still go brawny without the opulence by opting for something a smidgen more reserved. This is when an elegant Barolo gets the call. The options are myriad, though Fontanafredda's Barolo makes a solid pick. In true Barolo fashion, it comes across more savoury than fruity; a complicated

BY JAMES NEVISON

“ A bottle of well-chosen beer, wine, or spirits is a gift that will never go out of style – especially if it is tailored to pop’s taste and style. ”





BREWS & BITES

BEER & FOOD PAIRING GUIDE



A MATCH MADE IN CANADA.

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BRIGHT &
BALANCED

MOLSON CANADIAN + MAPLE GRILLED CHICKEN

This true Canadian pairing is made for summer get-togethers. The maple syrup in the chicken's marinade complements the malty sweetness of **Molson Canadian**, and the lively carbonation of the beer cuts through the richness of the dish. It's a sweet way to celebrate all that Canadian summers have to offer.



BRIGHT &
BALANCED

HEINEKEN + PASTA SALAD WITH SHAVED BRUSSEL SPROUTS, APPLES AND PECORINO

A fresh pairing perfectly suited for summer. The crisp sweetness of apples in the salad contrasts the subtle malty biscuit notes of the **Heineken**, while the beer's lively hoppy bitterness cuts through the sharp pecorino cheese for a refreshing finish to this slice of summer.



LIGHTER &
REFRESHING

COORS LIGHT + SUMMER PRETZELS

Salty summer treat meets light and refreshing lager. Pretzels and **Coors Light** pair for an easy, crowd-pleasing treat. The subtle malty notes of the beer complement the fresh baked bread and the refreshing flavour of Coors Light cuts through the coarse salt, for a clean finish.

FATHER'S DAY PICKS

wine that will stand the test of time (or at least a decade in the cellar).

Finally, you could let the winery do the aging for you by opting to gift dad an aged fortified wine. You could pick up a vintage port and let dad squirrel the bottle in the cellar, but if you want to share a glass with him today, check out the Taylor Fladgate 10-Year-Old Tawny Port. After a lengthy soak in oak barrels, it comes across rich and balanced, offering complex layers of flavour and taste bud-pleasing texture.

SPIRITS

Finally, there are spirits. Gifting a bottle of distilled liquor should always remain an option, though two basic strategies present themselves. In general, either keep it smooth and luxurious, or go with a kick in the pants, whichever better suits dad's personality. Classic cognac, such as Courvoisier's VSOP Fine Champagne, fits the former while nicely filling the cognac snifter with its floral, nutty and nuanced profile. Alternatively, give dad a kick by presenting a bottle of Old Grand-Dad Kentucky Straight Bourbon Whiskey. Featuring a "high rye mash bill", this potent potable is a lip-smacking, boldly flavoured and spice-inflected bourbon that punches above its price point. Plus, whether your pops is a granddad or not, the name can't help but allude to some underlying connotations!



INNIS & GUNN KITH & KIN TEELING WHISKY BARREL AGED STOUT

United Kingdom **\$4.09** 26859 330 ml
"Kith and Kin" means "friends and family" in Scottish, and this dense and rich, toasty stout with a lingering finish is a friendly collaboration of Scottish stout aged in old Irish whiskey casks.



SERAFINO MCLAREN VALE SHIRAZ

Australia **\$26.99** 93260
Full of sumptuous dark fruit and an unabashed cracked black pepper kick, Serafino's Shiraz is a take-no-prisoners kind of red.



FONTANAFREDDA BAROLO

Italy **\$36.99** 20214
Coming across more savoury than fruity, this Barolo mingles leather and floral notes with dark fruit in an overall bold yet elegant style.



TAYLOR FLADGATE 10-YEAR-OLD TAWNY

Portugal **\$38.99** 121749
Long aging in oak barrels imparts a richness and toastiness to this complex Tawny Port, which features complex layers of flavour leading to a sweet, balanced and lingering finish.



COURVOISIER V.S.O.P FINE COGNAC

France **\$79.99** 9902
Made with spirits from the Grande Champagne and Petite Champagne crus, this elegant bottle offers luxurious floral, citrus and almond notes in a rich, nuanced style.



OLD GRAND-DAD KENTUCKY BOURBON

USA **\$25.49** 64617
Even if pops is not a granddad (or old!), he'll enjoy the lip-smacking, bold, spice-inflected flavours of this classic "high rye mash bill" bourbon.

SOUTH AFRICA

PAST AND PRESENT

Several hundred years are a mere drop in the bucket for an ancient land such as South Africa. To put it into perspective, wine was being made on the Cape more than 200 years before Canada's Confederation – which, at the time, included only four of our eastern provinces.

It stands to reason, as Europeans sailing to the exotic east had first to travel south and then slingshot around the Cape of South Africa from the Atlantic Ocean to the Indian Ocean. They needed a place to stop and refuel – food and water was a necessity on these lengthy voyages.

Documentation shows that the Dutch East India Company set up the first refreshment and trade station in 1652 – its settlers planting vines just three years later. Of those, Steen (Chenin Blanc), Groendruif (Semillon) and Muscadel (Muscat de Frontignan) were the first to take root in the shadow of Cape Town's Table Mountain in Constantia. Constantia, on the Cape Peninsula, was the inadvertent birthplace of what would eventually become the Cape Winelands.

French Huguenots were the next colonists to arrive, supporting the Cape's

burgeoning wine culture by bringing their tradition and more comprehensive understanding of winemaking. While there are many more layers of vinous history after this point, suffice to say that winemaking has never been more a part of South Africa's lineage than it is today.

The Cape Winelands comprise nearly 100,000 hectares of planted vines. They stretch from the southwestern shores of South Africa some 800 kilometres east, along the southerly tip of the country. Most of the vines are planted in the Western Cape, in five regions: Breede River Valley, Cape South Coast, Coastal Region, Klein Karoo and Olifants River. There are five additional (and lesser known) geographical winemaking entities to the north and east. In total, all regions are broken down into 27 unique districts, and further yet into 70 wards.

The most famous of these districts are included in the original Coastal Region; Paarl and Stellenbosch also hold a distinct advantage – their proximity to Cape Town, its nearly four million inhabitants and its visitors. Yet Robertson and Bredekloof (part of the Breed River Valley region) to the east, and the northerly Swartland (Coastal

Region) are significant producers as well. According to South African Wine Industry Statistics 2016, these five districts retain more than half of the country's wine grape vineyards.

Thankfully, Chenin Blanc, one of the original varieties brought to the Cape, is still by far the most widely planted wine grape. Colombard, Cabernet Sauvignon, Shiraz, Sauvignon Blanc, Pinotage and Chardonnay follow, respectively. It may come as a surprise that South Africa ranks number eight in the world for total wine production – closely trailing Australia, Chile and Argentina.

The white varieties of South Africa dominate in total hectares of vineyards planted, although that lead seems to have been shrinking consistently in recent decades.

As most vineyards are within 50 kilometres of a coastline, the whites boast vibrancy and freshness, common qualities in cooler-climate regional styles. Likewise, the reds achieve good ripeness, favouring spicy and savoury characters – a reflection of warm, sunny days and cool nights. The Cape Winelands' proximity to

BY DAENNA VAN MULLIGEN

“ Wine was being made on the Cape more than 200 years before Canada’s Confederation – which, at the time, included only four of our eastern provinces. ”



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“ It may come as a surprise that South Africa ranks number eight in the world for total wine production...” ”

Antarctica also bears great influence on the vineyards, moderating ocean currents, while prevailing winds act as a thermostat, which ultimately lends impressive balance to the wines.

Beyond table wines, South Africa shows incredible adeptness with sparkling wines, utilizing traditional Champagne varieties, among others. Those bearing the stamp of Méthode Cap Classique (MCC) are required to be made by the traditional method (secondary fermentation in the bottle). While not as significant in the export market, there is also a long history with brandy, fortified wines, and stickies (dessert wines) in the Cape Winelands. Late harvest, sherry-style (i.e. amontillado, cream, fino) and port-style (i.e. Cape tawny, Cape ruby) wines continue to have a strong following.

South African wines are being featured in selected BC Liquor Stores this June, making it easier than ever to discover a new favourite or two from the Cape Winelands.



 **00**
**BOEKENHOUTSKLOOF
THE WOLFTRAP RED**

South Africa **\$13.99** 138479
Here is a consistently delicious blend of Syrah, Mourvèdre and Viognier, offering succulent aromas and flavours of forest berries, cocoa nibs and peppery spices. It is medium-to full-bodied, with enviable balance and freshness.



 **00** 
**STELLAR ORGANICS
RESERVE CABERNET
SAUVIGNON
PINOTAGE**

South Africa **\$15.99** 77883
This organic, vegan and Fair Trade blend is savoury and spicy, substantial and juicy. Flavours of plums, blackberries and cocoa will pair perfectly with grilled meats or hearty casseroles.

 **05**
**KWV CLASSIC CAPE
TAWNY**

South Africa **\$11.49** 17434
Expect classic tawny characters, an amber colour and aromas of roasted nuts, apricots in honey, crème brûlée and charred orange peel. In the mouth, it is sweet but not cloying and delightfully rich and silky.



 **00**
**NEDERBURG
SAUVIGNON BLANC**

South Africa **\$12.99** 38273
Wonderfully piquant and racy, this snappy Sauvignon doles out grapefruit, crunchy peaches, grass clippings, guava, passion fruit and lime zest. As an everyday value white, it continuously exceeds expectations.



 **00** 
**CHENIN BLANC
PROTEA**

South Africa **\$12.99** 777953
This tangy new Chenin Blanc delivers abundant aromas of lemon grass, spring blossoms and crunchy orchard fruits. It is slick on the palate, lively and crisp, with an appealing, mouth-watering finish.



 **00**
**GLEN CARLOU PAARL
GRAND CLASSIQUE**

South Africa **\$22.99** 153882
A classic blend of Cabernet Sauvignon, Petit Verdot, Malbec, Merlot and Cabernet Franc that offers notes of brown spices, tobacco, mocha, dusty plums and currants. It is supple and expressive, with good posture.

fresh & lively



PRAWN, MANGO & AVOCADO SALAD ROLL
GINGERED SUMMER FRUIT COCKTAIL SALAD ROLL
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COLOURFUL VEGETARIAN SALAD ROLL
HONEY LIME SAUCE

IT'S TEA TIME



Try New Strawberry Kiwi

“ Mix and match these fresh, easy-drinking wines with your choice of summer roll and dipping sauce for a light and delicious meal. ”



01

SELBACH MOSEL RIESLING

Germany **\$15.99** 23242
Green apple, lemon, peach and honeydew notes with floral, petrol and slate accents mark this delightful Riesling. Crisp and balanced with refreshing acidity, it finishes with a mineral note.



00

KIM CRAWFORD MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$18.99** 100594
A benchmark expression of New Zealand Sauvignon Blanc, this perennial favourite delivers stunning notes of passion fruit, citrus and herbs with lovely texture, crisp acidity and a long finish.



01

PFAFFENHEIM PFAFF PINOT GRIS

France **\$16.99** 616144
Fragrant honeysuckle, peach, pear and melon aromas emerge from this elegant Alsatian Pinot Gris, leading to a full-bodied palate with off-dry stone fruit flavours accented by a smoky note.



01

VQA WINES

GRAY MONK LATITUDE FIFTY WHITE

BC VQA **\$12.49** 321646
A fragrant blend of Müller-Thurgau, Bacchus and Gewürztraminer, this richly textured white has off-dry flavours of ripe grapefruit, lychee, pineapple and spice balanced by refreshing acidity.



00

PAUL MAS PAYS D'OC VIOGNIER

France **\$12.99** 151100
This fragrant beauty from the south of France boasts stunning aromas of jasmine, peach and citrus with flecks of pineapple and ginger. The palate is medium-bodied with a plush texture.



00

M. CHAPOUTIER BILA-HAUT CÔTES DU ROUSSILLON BLANC

France **\$15.99** 175042
An exceptional value for the price, this quaffable blend of Grenache Blanc, Grenache Gris and Macabeo offers zesty grapefruit, lime, apricot and pear flavours framed by a mineral note.



BURGERS & BEER



CHEESED TURKEY BURGER WITH APPLE-CURRENT GINGER CHUTNEY
ASIAN-INSPIRED CHICKEN BURGER WITH SRIRACHA MAYO AND SESAME SLAW
BLT CHOPPED SALAD WITH AVOCADO, STRAWBERRIES, CORN AND BACON

“ The match has alliteration. It has a syllabic efficiency. Most importantly, the two have a lengthy history of just tasting delicious together. ”

The pairing quite literally rolls off the tongue. Has a better marriage in tastebud heaven ever been proposed? Burgers and beer. Enough said. The match has alliteration. It has a syllabic efficiency. Most importantly, the two have a lengthy history of just tasting delicious together.

And while a basic burger and beer combo will certainly satiate, the proliferation in beer types and styles – along with a growing supply of creative burger recipes really means that contemporary burger and beer pairings are limited only by imagination. Looking for inspiration? Consider the following strategies.

If going traditional with a beef patty, keep in mind that fat is a burger's best friend. Lean meat may save somewhat on the calorie count, but it loses out on the flavour front. Most burger experts maintain that the perfect protein-to-fat ratio is 80/20 – call it burger optimality! With this foundation laid, the cut of beef can be considered. Chuck, sirloin, brisket, all are fair burger game.

Now when it comes to partnering a beer with such rich meat, two main directions present themselves. The first is to stick with a brisk and light brew, a smart move in the height of summer when temperatures are peaking. This is when Pilsner jumps to the top of the list. Pilsner is a type of lager, and like all lagers this means the beer is bottom-fermented using yeast strains that work at cooler temperatures, and the beers are subsequently matured and stored at cooler temperatures. The result tends to be a clear, light-coloured beer with clean flavours and a crisp profile.

The second strategy is to go with a richer beer style, as long as it finishes with a bracing, bitter bite to boost up the lip-smacking. Cue the pale ale! Unlike lagers, ales utilize yeasts that prefer warmer temperatures and work their fermentation magic at the top of the brewing vessel. This typically leads to a faster fermentation period, one that produces all manner of flavour-enhancing esters. Pale ale is a particular style of ale that uses a large proportion of pale malt in the brewing process, historically creating a lighter-coloured beer compared

to the ales of the times. That said, admittedly nowadays pale ale represents a broad, diverse category unto itself.

Of course, burgers are no longer limited to just one type of protein. Chicken burgers, whether made from ground chicken meat or a grilled piece of chicken, are quite popular. Since chicken is leaner and less flavourful than many proteins, the success to amazing chicken burgers often lies in ramping up their delectability through extra ingredients and succulent sauces. In this regard, there are a few keys to consider.

Going spicy with a sriracha mayo or some chopped up jalapeño? Keep in mind that spice can make alcohol come across bitter, so opt for a lower-alcohol beer to start. Radler is a beer style that mixes beer (typically lager or wheat beer) with fruit juice or other carbonated beverages. It has a long history in Germany and Austria, and *radler* is literally German for “cyclist” (which provides an appropriate indication of the initial target consumers). Regardless, a radler offers the perfect summer mix of tangy refreshment and easy drinkability for everyone.

If exotic spice and flavours are the theme of the chicken burger, a fun option is to consider a more unique style of beer. Kölsch would easily work. It's a bit of a curious beer style, as officially it falls under the “Light Hybrid Beer” category and although it top-ferments like an ale, afterwards it is conditioned at cool temperatures like a lager.

Kölsch is the beer of the German city Cologne. It originated here during the early 20th century, and it continues to flow pale gold, clear and crisp today. Though officially according to the Kölsch Konvention the beer style must be brewed within 50 kilometres of Cologne (it holds a protected geographical indication), this has not stopped breweries around the world providing homage with “Kölsch-like” beers.

Similarly, turkey burgers are showing up on more menus. In many ways the pairing tips remain the same. It's not just about the protein, indeed it's more about all the ingredients and fixings. A lighter pale ale makes a good all-round pick, ideally one with bright notes to parry char and smoke from the grill – and refreshing crispness if gooey, rich cheese is involved.



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ALE



Another fun option, particularly if fruit is incorporated into the burger or a fruit-based sauce is employed, is to pour a fruit beer. Fruit beers, usually fruit ales, are beers brewed with fruit or fruit syrups. From cherry to apricot, peach to raspberry, fruit ales have a lengthy and storied history, especially in Belgium. The best examples seamlessly incorporate fruit aromas and flavour with a malty beer underlay, offering a perfect fruity complement to fruit-based sauces and recipes.



BEEF BURGER



LIGHTHOUSE BREWING CO. CANADA 150 HERITAGE ALE

Canada **\$6.09** 20509 650 ml
Brewed to honour Canada's 150th birthday, Lighthouse Brewing Co.'s 150 Heritage Ale is a robust, malt-forward ale showing significant roasted malts and sweet maple that finishes with a lingering, caramel finish.



GRANVILLE ISLAND FALSE CREEK RASPBERRY ALE

Canada **\$12.49** 72280 6 x 355 ml
Fraser Valley raspberries come together with pale malt in this juicy, fruity and sessionable ale that pours a fetching pink in the glass and goes down super refreshing.



MOLSON OLD STYLE PILSNER CAN

Canada **\$9.49** 904540 6 x 355 ml
When European immigrants came to North America, they brought their Pilsner recipes with them, and Old Style Pilsner lives on as a classic, light-golden and crisp Pilsner-style beer.



PHILLIPS ANALOGUE 78 KOLSCH

Canada **\$11.79** 882373 6 x 341 ml
It's Cologne via Victoria in Phillips Brewing Company's Westcoast riff on Kölsch, a bright golden and session-worthy brew featuring a sweet entry and crisp finish that adeptly counters grilled food.



PARALLEL 49 TRICYCLE GRAPEFRUIT RADLER

Canada **\$10.99** 526897 6 x 355 ml
Tangy refreshment and easy drinkability are the touchpoints of this mix of beer and grapefruit juice, which checks in at a summer-sating 3½ percent alcohol – perfect for patio or backyard apéro.



PARKSIDE DUSK PALE ALE CAN

Canada **\$11.79** 234229 6 x 355 ml
Port Moody's Parkside encourages sunset rendezvous with their Dusk Pale Ale, which is an American Pale Ale style offering an enjoyable balance of citrus aromas and malty mid-palate.





HOST YOUR OWN WINE TASTING PARTY

Sometimes the sweetest summers are those spent at home. No hotels to book, suitcases to pack or driving to worry about. You can truly relax in the familiar nest of your own backyard. Any restless stirrings to pick up and go may easily be quelled by traveling to wine country in a glass. All you need are a few bottles of wine, some willing friends and you've got yourself the makings for a wine tour tasting party.

First, start with a theme. In the spirit of your stay-cation, going local will transport you to the Okanagan Valley. This is particularly apropos if you are entertaining out-of-town guests. Celebrate what we do best. Among the dozens of different grapes varieties British Columbia grows, Riesling, Chardonnay, Pinot Noir and Syrah have all recently captured the attention of wine experts from around the globe. Why not see what all the fuss is about?

Like a good story, your tasting tour should have a stimulating beginning, engaging middle and dynamic end. There is nothing wrong with asking your friends to help with the selection. Everyone can



MICHAELA MORRIS

Michaela Morris is a wine writer, educator, presenter and certified Italian Wine Expert through Vinality International Academy. She holds the Wine & Spirit Education Trust (WSET) Diploma and is a local instructor for the program. Besides making regular radio and television appearances, Michaela is also the wine columnist for *WestEnder* and contributes to *EAT* and *Quench* magazines. Follow her on Twitter & Instagram @MichaelaWine.

“All you need are a few bottles of wine, some willing friends and you’ve got yourself the makings for a wine tour tasting party.”

do a bit of research on the winery they pick so each has a tale to tell.

Sparkling wine is a highly appropriate start to any tasting and crucial for setting the tone. Fortuitously, BC offers numerous tasty bubbles. Our finest have adopted the traditional method from the Champagne region of France, in which a second fermentation takes place in the very bottle you eventually drink from. Many local winemakers are also crafting their fizz from Champagne’s classic grapes of Chardonnay and Pinot Noir, though there are lovely aromatic sparklers made from Riesling as well. Whichever bubbly you choose, consider having an extra bottle on hand, as it is sure to be a hit.

Riesling is an important grape in BC’s wine history. It was one of the first *Vitis vinifera* grapes planted in the Okanagan in the 1970s. Until then, vineyards were dominated by hybrids of lesser quality but hardier vine species, as it was believed our marginal climate was too cold for superior grapes to survive. We’ve come a long way since then! Today, Riesling is the fourth

most planted white after Pinot Gris, Chardonnay and Gewürztraminer. The range of BC Riesling is vast, from searingly dry to syrupy sweet with various levels of sugar in between, making for delicious comparisons.

Chardonnay is a popular grape that does well in myriad climates, from the cool reaches of northern France to the hottest pockets of California. This adaptable grape can even cope with our extreme conditions; a short, intense growing season, where hot days turn to cool nights. Here you can choose your own adventure, as BC Chardonnay runs the gamut from full-bodied and oaked to those more modest in weight without a lick of toast or vanilla.

Truly BC’s darling is Pinot Noir. An early ripening grape, this finicky diva is at its best in cooler sites that help preserve its beautiful fresh fragrances. The vineyards around Kelowna, Summerland and higher up in Okanagan Falls are good hunting grounds. Pinot Noir also requires gentle handling and can quickly be overwhelmed by too much oak, but our most skilled

winemakers have learned how to manage this capricious prima donna.

More recently, Syrah has demonstrated impressive potential. Frigid Okanagan winters can be challenging for this cold-sensitive vine, but plantings have increased in the southern part of the valley. Rather than the plumpness and gutsiness of an Aussie Shiraz, BC’s Syrah often recalls France’s fragrant versions, with intriguing black-pepper and violet aromas. You may also recognize a touch of sage that often pokes its way into many Okanagan wines.

Finish your journey on a sweet note. Icewine is a regional specialty for which we are known worldwide. Healthy grapes are left on the vine and picked when temperatures fall below -8 C. This natural freezing of the grapes concentrates the sugars and results in a luscious elixir. The most successful examples feature racy Riesling, so the extreme sweetness may be balanced with refreshing acidity. As the production of icewine is limited and bottles are not cheap, this is not an everyday sipper. It is best shared,

RICKARD'S THIRSTY TACOS

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Full recipe and other great BBQ ideas at Rickards.ca



INGREDIENTS:

- 1 bottle Rickard's® White
- 1 pack Rickard's Citrus Pepper BBQ Marinade
- 1/4 cup chopped fresh cilantro
- 1/4 cup lime juice
- 2 tbsp olive oil
- 2 tbsp honey
- 1 1/2 lbs large shrimp, peeled, deveined and tails removed
- 12 corn tortillas, warmed

METHOD:

1. Mix Rickard's® White and Rickard's Citrus Pepper BBQ Marinade with cilantro, lime juice, oil and honey. Add shrimp. Refrigerate for 30-60 minutes in a resealable plastic bag. Thread onto pre-soaked wooden skewers.
2. Preheat grill to medium-high. Grill 2-3 minutes per side or until shrimp turns pink.
3. Top with favourites like guacamole, radish, green onion, cilantro and lime.



“

Like a good story, your tasting tour should have a stimulating beginning, engaging middle and dynamic end.

”

making a tasting party the perfect opportunity to indulge in a bottle.

No wine tasting is complete without something to nibble on. You can turn your tour into a multi-course dinner or stick with simple snacks. The savvy host will keep the pairings local. With Riesling, try a spicy concoction that highlights the ethnic influences in our cuisine. Chardonnay begs for fresh corn and halibut. Pinot Noir is classically matched with salmon, but mushrooms also work a treat, while Syrah has an affinity with the gaminess of both duck and venison. Finally, icewine is a dessert unto itself, but a home-baked apricot tart won't go unappreciated. You can also contrast this sweet treat with some tangy BC cheeses.

Within a couple of hours, you and your guests can travel from north to south, taking in many of the tastes of BC's beautiful Okanagan Valley.



MISSION HILL RESERVE RIESLING ICEWINE

BC VQA **\$55.99** 240127 375 ml
Incredibly concentrated pure orchard fruit from Honeycrisp apple and Anjou pear to succulent apricot and peach essence. Full, rich and intense, this icewine is the sweetest of treats. As luscious as it is, Riesling's brilliant acidity keeps the sugar in check. Drink on its own or pair with peach cobbler.



CEDARCREEK CHARDONNAY

BC VQA **\$18.99** 237974
Ripe fruit flavours of peach, melon and pineapple are at the fore with partial barrel fermentation in French oak lending integrated and subtle toasty nuances. The texture is round and flattering, leading to a hint of nuts on the finish.



QUAILS' GATE DRY RIESLING

BC VQA **\$15.99** 308312
Vibrant and youthful with assertive aromas of green apple, lime zest and dry herbs. Flavours of white blossom and wet stone chime in on the palate, where marked acidity quenches the thirst. This focused Riesling has the slightest suggestion of sweetness, but finishes clean, refreshing and balanced.



SANDHILL ESTATE SYRAH

BC VQA **\$18.99** 98541
Expect lush black plum, juicy blackberries and some toasty oak in this mid-weight Syrah. A second sip reveals chocolate and clove along with a snap of black pepper that lingers. Layers of mouth coating, velvety tannin caress the palate and make for a charming, easy-to-drink red.



TANTALUS PINOT NOIR

BC VQA **\$27.99** 200881
There is a slightly brooding character to this Pinot Noir. Black cherry aromas eventually make way for subtle, earthy notes of sage, forest flowers and cedar. It offers a mouthful of crunchy summer berries deftly framed by fine yet firm tannins.



FITZPATRICK FITZ BRUT

BC VQA **\$32.99** 668327
An equal blend of Pinot Noir and Chardonnay, Fitz gains its lovely sparkle from the traditional method. Aging for more than two years on the lees gives appealing biscuit and pie-crust notes offset by fresh lemon and tangy redcurrants. With elegant, persistent mousse, it is a testament to our local fizz.



mad about Melons



LIME AND SPICED
MIXED MELON SALAD



MIXED MELON SORBET POPS

PAIRS WITH MIXED MELON SORBET POPS



CAVICCHIOLI SPUMANTE 1928

Italy **\$14.99** 502468
 Intense aromas of white flowers, peach and apricot burst from the glass, leading to an attractively sweet palate with vibrant lemon acidity and a soft, creamy mousse.



FRESITA SPARKLING WINE INFUSED WITH STRAWBERRIES

Chile **\$14.99** 299404
 A delightful infusion of sparkling wine with organic Patagonian strawberries, Fresita offers sweet strawberry, red cherry and citrus flavours balanced by bright acidity and frothy bubbles. Serve well chilled.

APPILY EVER AFTER.



Mad Jack Premium Apple Lager is crafted with a crisp apple taste that's so good, it's crazy.
Grab a 12-pack tonight, we're real fun at parties.



5% ALC./VOL. MALT BEVERAGE. MUST BE LEGAL DRINKING AGE. AVAILABLE IN 12x355mL CAN PACKS AT BC LIQUOR STORES NEAR YOU.



/MadJackCA



@MadJackCA

PAIRS WITH LIME AND SPICED MIXED MELON SALAD



MATUA HAWKES BAY SAUVIGNON BLANC

New Zealand **\$14.99** 309575
Hailing from the warmer region of Hawkes Bay, this vibrant Sauvignon Blanc is bursting with ripe tropical fruit, stone fruit and citrus flavours accented by lively acidity.



SEGURA VIUDAS BRUT ROSADO

Spain **\$15.49** 5835
Bright and lively, this delicious sparkling rosé offers juicy strawberry, red cherry and redcurrant notes, accentuated by fine, persistent bubbles and fresh acidity.



PAIRS WITH FRESH MELON AND GRILLED PRAWN SALAD



FRESH MELON AND GRILLED PRAWN SALAD



LAMARCA EXTRA DRY PROSECCO

Italy **\$18.99** 321182
This delightful sparkler offers aromas of fresh citrus, stone fruit and honey with white flower notes. The palate is clean and refreshing, with slightly off-dry fruit flavours and persistent bubbles.



JOIE ROSE

BC VQA **\$19.99** 511469
Strawberry, raspberry and dried sage notes emerge from this delicious BC rosé. Red cherry flavours offer a kiss of sweetness on the medium-bodied palate with mouth-watering acidity.

THE NEW Australia

Australian wine has been working hard to change its image. And it has succeeded. The new Australia is starting to take shape. The sunshine-in-a-bottle image of Australia, producing oaky Chardonnay and jammy Shiraz exists only as an outdated stereotype. It hasn't been easy for forward-thinking producers to emerge from the shadows of those heady successes of the '80s and '90s and the image of Australia as one huge, single, warm region. But it is happening. Now, fresher, crisper, more elegant wines are popping up from specific recognized terroirs all over the country. This is the new Australia.

Wine drinkers are now embracing what is one of the most exciting wine-producing countries in the world. The "New Australia" is all about quality

wine. It is about harvesting grapes to make wines with freshness and elegance, crisper acidity and lower alcohol. It's about adopting a more hands-off approach in the cellar, to let the wines show their sense of place.

The first step to new Australia is both discovering and rediscovering terroir. Exploring regions previously thought to be too cool to make quality wines and revisiting classic regions with a focus on different styles has made for exciting developments. Higher elevation, proximity to the cooling ocean currents and hitting southern latitudes, such as Tasmania have allowed Australian wine to evolve into something unrecognizable compared to a couple of decades ago.

The style of wine is also key to the new Australia. Less-is-more thinking

has resulted in harvesting earlier to make fresher wines, and focusing on planting the best grapes in the best place has given rise to more naturally balanced wines. Old school Australian winemaking was more about the magic that could happen in the cellar, and sometimes the winemaker's techniques obliterated any sense of place. New Australia is all about the vineyard, and doing little in the cellar to let the wine show its terroir. Heavy oak, ripe grapes and buttery malolactic fermentation have given way to wild ferments, neutral oak and freshness.

Grape varieties are another big ingredient in new Australian wine. While classics such as Riesling, Chardonnay, Shiraz and Pinot Noir are getting a makeover to freshness, there is a big movement to grapes from

BY RHYS PENDER

“ Now, fresher, crisper, more elegant wines are popping up from specific recognized terroirs all over the country. This is the new Australia. ”

Italy and Spain that thrive in the Aussie landscape. Australia has historically had a large Italian community, but it is only recently that Italian grapes such as Sangiovese, Glera (Prosecco), Pinot Grigio, Barbera, Nebbiolo, Vermentino and Fiano, among others, have gained popularity. Spanish Tempranillo and Graciano are now joining the long-present Garnacha (Grenache) and Monastrell (Mourvèdre/Mataro). This diversity of varieties offers grape growers and winemakers many exciting opportunities.

Increasingly, the higher quality wines that herald the next chapter of Australian wine are making their way to Canada. Classic crisp, dry Rieslings from the Clare and Eden Valleys are being rediscovered for their food friendliness. Subtly oaked Chardonnay



Explore Australian Wine Up Close

Join us and explore Australian wine up close at six in-store tastings during the month of July. Taste your way through fine Australian wines at each event and discover some of the exciting regions and styles of Australia today.

Special Event Dates

Saturday 8 July • Langley • 1:00 pm – 5:00 pm

Friday 14 July • Alberni & Bute • 3:30 pm – 7:30 pm

Saturday 15 July • Park Royal • 1:00 pm – 5:00 pm

Friday 21 July • 39th & Cambie • 3:30 pm – 7:30 pm

Saturday 22 July • Alberni & Bute • 1:00 pm – 5:00 pm

Friday 28 July • 39th & Cambie • 3:30 pm – 7:30 pm

Wine Australia for Australian Wine

BC LIQUORSTORES



It's time to cast aside stereotypes and start re-exploring one of the most exciting wine producing countries.



with crisp acidity and only 12 to 13 percent alcohol is winning back those who thought they would never again drink Chardonnay. Pinot Noir from the cool climates of Tasmania, Yarra Valley, Mornington Peninsula and Geelong is showing an elegant side to Aussie wine, and Shiraz from cool, higher elevations and coastal climates is showing freshness, with peppery and meaty notes. Traditional-method sparkling wine is also a staple of Australian winemaking, and the quality-to-price ratio can be excellent. Tasmania is a star region to watch for top-notch bubbly.

Classic and new regions alike, refined styles using long-established varieties and experimentation are all part of the new story of Australian wine. It's time to cast aside stereotypes and start re-exploring one of the most exciting wine producing countries. With so much to discover, you are sure to be pleasantly surprised by the New Australia.



00
ALPHA BOX & DICE
MCLAREN VALE
TAROT GRENACHE

Australia **\$24.99** 532622
 The bright cherry, strawberry, vanilla, marzipan and white pepper nose leads to a juicy, fresh palate showing intense raspberry, mandarin orange, licorice and some gravelly, stony notes.



00 **NEW**
TWO HANDS
TWELFTREE
MATARO GRENACHE

Australia **\$32.99** 33580
 On the nose there is ripe strawberry, raspberry, blueberry and blackberry with some old leather and tobacco aromas. It is full and lush on the palate, with tannin and freshness to balance, and lots of pepper and spice to add complexity.

00
M. CHAPOUTIER
TOURNON
VICTORIA
MATHILDA SHIRAZ

Australia **\$20.49** 179325
 This wine is full of ripe raspberry and blackberry fruit with a peppery, meaty side. The palate is rich yet juicy and fresh, with the berry fruit mixing with leather and lots of black pepper on the finish.



00
DEVIL'S CORNER
TASMANIA
PINOT NOIR

Australia **\$23.99** 555680
 This is a fruit-driven, bright and packed with red berry fruit, black cherry and some oak and herbal notes to add complexity. It is light-bodied, fresh and juicy with soft tannins and a little spice on the finish.



00 **NEW**
DOMAINE
NATURALISTE
DISCOVERY
CHARDONNAY

Australia **\$24.99** 16241
 Pineapple, peach and nuts with some lemon sherbet and lees notes on the nose lead to a palate that is dry, crisp in acid with lots of lemon, popcorn, peach and mango. There is a nicely restrained use of oak in this modern Oz Chardonnay.



00 **NEW**
PRINTHIE
ORANGE
SHIRAZ

Australia **\$21.99** 884890
 This is a gamey and meaty Shiraz with ripe, red berry fruit, earth, blueberry and damson plum on the nose. The palate shows tangy plum, pepper and coffee with toasty oak in the background.

SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit bcliqorstores.com/event. To receive monthly updates and exclusive special announcements please subscribe at bcliqorstores.com/e-news. Tickets for ticketed events may be purchased at any BC Liquor Store location



WINE



BEER/CIDERS/COOLERS



SPIRITS



COOKING DEMO



MIXED PRODUCTS

JUNE

39TH & CAMBIE

WINES OF SOUTH AFRICA: WELCOME TO OUR WORLD OF DISCOVERY THURSDAY, JUNE 8, 2:00–6:00 P.M.

Journey through the remarkable wine regions of South Africa. Try delectable wines paired with tasty bites from Oyama Sausage Company.

ENJOY BACARDI, THE MOST AWARDED SPIRIT

FRIDAY, JUNE 9, 3:00–6:00 P.M.
Sample Bacardi Superior, Grapefruit, and Oakheart. The Bacardi team will be on-site to answer questions and give inspiration for cocktails.

LIGHT UP YOUR RIDE WITH BICICLETA SATURDAY, JUNE 10, 3:00–7:00 P.M.

Taste a delicious range of Cono Sur wines and take a trip to Chile without the jetlag!

BC LIQUOR STORES NEW & EXCLUSIVES THURSDAY, JUNE 15, 4:30–6:00 P.M.

Looking to excite your palate with something NEW? Join our Product Consultants to taste new and exclusive wines hand-picked by our experts and only available at BC Liquor Stores.

SOAR INTO SUMMER WITH GREY GOOSE VODKA & BOMBAY SAPPHIRE FRIDAY, JUNE 16, 3:00–6:00 P.M.

Discover the complex and refined taste of Bombay Sapphire and Grey Goose. Make your summer entertaining fun and easy with carefully crafted gin and premium vodka.

EUROPEAN SUMMER SIPPERS – FIRST CLASS IN YOUR GLASS SATURDAY, JUNE 17, 3:00–7:00 P.M.

Enjoy a selection of fabulous European wines paired with appetizers. Perfect for summer patio sipping and a great pairing with summer meals.

WELCOME SUMMER WITH FRESH STOLI GLUTEN-FREE COCKTAILS FRIDAY, JUNE 23, 4:00–6:00 P.M.

Enjoy delicious gluten-free summer cocktails and appetizers made with the new Stoli Gluten-Free, exclusive to BC Liquor Stores!

CELEBRATE CANADA'S 150TH WITH VQA WINES THURSDAY, JUNE 29, 3:00–5:00 P.M.

Sample Mission Hill Five Vineyards wines with delicious Okanagan backyard sliders. Pick up your gift with purchase and enter to win tickets to the Mission Hill Concert Series!

CELEBRATE CANADA'S 150TH WITH MOLSON CANADIAN FRIDAY, JUNE 30, 3:00–7:00 P.M.

Celebrate Canada's 150th with a beer that is truly Canadian. Molson Canadian is bringing back the iconic stubby bottle. Take a selfie with a life-size stubby, receive a Canadian flag or a vintage bottle opener with purchase.

PARK ROYAL

CAYMUS MASTER CLASS WEDNESDAY, JUNE 7, 6:00–8:00 P.M.

Take a trip to Napa with Peter Lindenlaub of Caymus Vineyards. Walk through the entire Wagner Family of Wines with delicious food pairings. Join this educational masterclass to experience the best wines from this prestigious vineyard. Tickets are \$30.



PAPPY VAN WINKLE & BUFFALO TRACE MASTER CLASS THURSDAY, JUNE 8, 6:00–8:00 P.M.

Participate in an exclusive tasting of Sazerac whiskies, featuring the ever elusive Pappy Van Winkle 23-Year-Old. Customers can enter in-store for a chance to purchase one of only 20 tickets to a special master class featuring outstanding American whiskies. Included in the ticket price of \$150 will be one bottle from the extremely limited and exclusive single cask bottling of Buffalo Trace specifically chosen by Master Distiller, Harlen Wheatley for the Park Royal BC Signature Liquor Store. Join Adele Shaw, BC Liquor Stores' Category Manager for Spirits, and John Pilley, Regional Manager for Sazerac Companies, as they take you through an in-depth tasting of great American whiskies. Do not miss this rare opportunity to try the highly sought after Pappy Van Winkle 23-Year-Old as well as other highly regarded American Whiskies. Full details in store or visit www.bcliqorstores.com

CELEBRATE CANADA'S 150TH WITH MOLSON CANADIAN FRIDAY, JUNE 9, 4:00–8:00 P.M.
Celebrate Canada's 150th with a beer that is truly Canadian. Molson Canadian is bringing back the iconic stubby bottle. Take a selfie with a life-size stubby, receive a Canadian flag or a vintage bottle opener with purchase.

THE ART OF THE DALMORE TUESDAY, JUNE 13, 6:00–8:00 P.M.
Join us for an exclusive Master Class presented by Craig Bridger, Single Malt Specialist. Featuring a tasting of successive ages of The Dalmore Highland Single Malt Scotch Whisky, and culminating in a rare encounter with The Dalmore Constellation Collection – an iconic series of natural cask strength vintages crafted between 1964 and 1992. Tickets are **\$75**.

BC LIQUOR STORES NEW & EXCLUSIVES THURSDAY, JUNE 15, 5:00–6:30 P.M.
Looking to excite your palate with something NEW? Join our Product Consultants to taste new and exclusive wines hand-picked by our experts and only available at BC Liquor Stores.

LOUIS XIII TASTING AND FOOD PAIRING WEDNESDAY, JUNE 28, 6:30–8:30 P.M.
Join Louis XIII Brand Ambassador Olivia Tran, in a very rare opportunity to taste some of the world's finest cognacs. The top tier cognacs from Remy Martin will be poured, including the Louis XIII retailed at \$2,900, the Centaure de Diamant retailed at \$1,180, and the Remy XO. Food pairings by Joel Watanabe, one of Vancouver's top chefs, will be served. Tickets are **\$100**.



CELEBRATE CANADA'S 150TH WITH VQA WINES FRIDAY, JUNE 30, 3:00–5:00 P.M.
Sample Mission Hill Five Vineyards wines with delicious Okanagan backyard sliders. Pick up your gift

with purchase and enter to win tickets to the Mission Hill Concert Series!

OTHER STORES

CELEBRATE CANADA'S 150TH WITH MOLSON CANADIAN
Celebrate Canada's 150th with a beer that is truly Canadian. Molson Canadian is bringing back the iconic stubby bottle. Take a selfie with a life-size stubby, receive a Canadian flag or a vintage bottle opener with purchase. This tasting will be at the following stores on these dates:

Westwood
Friday, June 16, 4:00–8:00 p.m.

Collingwood
Friday, June 23, 1:00–5:00 p.m.

Fleetwood
Saturday, June 24, 1:00–5:00 p.m.

BC LIQUOR STORES NEW & EXCLUSIVES THURSDAY, JUNE 15
Looking to excite your palate with something NEW? Join our Product Consultants to taste new and exclusive wines hand-picked by our experts and only available at BC Liquor Stores. For a full list of participating stores and event times, please visit our website at www.bcliquorstores.com

JOSH CELLARS CUSTOM LABEL FOR DAD
Celebrate Father's Day with Josh Cellars! Taste their bold and expressive Cabernet Sauvignon. Create a custom bottle label especially for dad. This tasting will be at the following stores on these dates:

Fort Street
Thursday, June 8, 3:00–7:00 p.m.

Alberni & Bute
Sunday, June 11, 1:00–5:00 p.m.

Peninsula Village
Sunday, June 11, 1:00–5:00 p.m.

Walnut Grove
Sunday, June 11, 1:00–5:00 p.m.

Abbotsford Village
Sunday, June 11, 1:00–5:00 p.m.

Tsawwassen
Thursday, June 15, 3:00–7:00 p.m.

Aldergrove
Thursday, June 15, 3:00–7:00 p.m.

Ocean Park
Thursday, June 15, 2:00–6:00 p.m.

Dollarton Village
Thursday, June 15, 2:00–6:00 p.m.

Kamloops Columbia Place
Saturday, June 17, 2:00–6:00 p.m.

James Bay
Saturday, June 17, 3:00–7:00 p.m.

Whistler Creekside
Saturday, June 17, 2:00–6:00 p.m.

Comox
Saturday, June 17, 2:00–6:00 p.m.

JULY

39TH & CAMBIE

CELEBRATE CANADA DAY WITH PARALLEL 49 SATURDAY, JULY 1, 2:00–5:00 P.M.
Join Parallel 49's Chef Jason Harper in a special tasting this Canada Day of foods from the Parallel 49 Tasting Room that pair wonderfully with a selection of Parallel 49 craft beers.

KAYAK ADVENTURE WITH GRANVILLE ISLAND BREWING FRIDAY, JULY 7, 4:00–7:00 P.M. SATURDAY, JULY 8, 4:00–7:00 P.M.
Granville Island Brewing has developed recipes that are sure to liven up your next summer barbecue. Come and try the Lions Summer Ale, the English Bay Pale Ale, and the Cypress Honey Lager with delicious summer salsa fresca to pair.

SOAR INTO SUMMER WITH GREY GOOSE VODKA AND BOMBAY SAPPHIRE FRIDAY, JULY 14, 3:00–6:00 P.M.
Discover the complex and refined taste of Bombay Sapphire and Grey Goose. Sample refreshing summer cocktails such as the Sapphire Buck and Le Fizz.

SPICE UP YOUR LIFE WITH FANTINI SATURDAY, JULY 15, 3:00–7:00 P.M.
Taste a delicious range of Farnese Fantini wines and take a trip to sunny Italy without the jetlag!

WINE AUSTRALIA: UP CLOSE FRIDAY, JULY 21, 3:30–7:30 P.M.
Get up close with Australian wines! A wide range of varieties and styles will be featured in this tasting along with gourmet cheeses to pair.

ROCK CREEK DRY CIDER COCKTAILS SATURDAY, JULY 22, 3:00–7:00 P.M.
Taste Rock Creek Dry Apple Cider cocktails expertly designed by mixologists. A chef will also prepare delicious bites to pair.

QUEENSBOROUGH DRY GIN – SCIENCE OF NITRO COCKTAILS THURSDAY, JULY 27, 5:00–7:00 P.M.
European Cocktail Grand Prix Winner Christos Kalaitzis will showcase his signature nitrogen cocktail and new recipes using a selection of local craft products from Surrey's Central City Brewers + Distillers.

Taste their gin, cider and single malt whisky in unique cocktails you can enjoy at home! Tickets are \$8.

WINE AUSTRALIA UP CLOSE
FRIDAY, JULY 28, 3:30-7:30 P.M.
Get up close with Australian wines! A wide range of varieties and styles will be featured in this tasting along with gourmet cheeses to pair.

STRONGBOW INNOVATION MIXOLOGY EVENT
SATURDAY, JULY 29, 2:00-6:00 P.M.
A mixologist will create classic Strongbow Cider cocktails alongside this season's newest addition, Dark Fruit with food pairings.

PARK ROYAL



COME CELEBRATE CANADA'S COCKTAIL ON CANADA DAY
SATURDAY, JULY 1, 12:00-3:00 P.M.
Celebrate Canada Day by sampling the range of Mott's Clamato Caesars including Original, Pickled Bean and Extra Spicy with small bites to pair.

CELEBRATE BRITISH COLUMBIA'S HAIDA GWAII WITH JACK DANIEL'S
FRIDAY, JULY 7, 3:00-7:00 P.M.
Visit the Jack Daniel's distillery in Lynchburg, Tennessee through a virtual reality tour. Brand Ambassadors Ryan Cheverie and Shane Ely will lead guests on a journey through the world of whisky and BC's Haida Gwaii. Enter to win an all-expenses-paid trip to the West Coast Fishing Club Lodge.

CIROC ULTRA PREMIUM
SATURDAY, JULY 8, 2:00-4:00 P.M.
Join the Brand Ambassador for a fun mixology session featuring Ciroc and Ciroc Flavours. Try these premium spirits in summer cocktails to prepare at home.

WINE AUSTRALIA UP CLOSE
SATURDAY, JULY 15, 1:00-5:00 P.M.
Get up close with Australian wines! A wide range of varieties and styles

will be featured in this tasting along with gourmet cheeses to pair.

QUALITY WITHOUT COMPROMISE
SATURDAY, JULY 22, 3:00-7:00 P.M.
Sample fantastic Australian wines including Tenacity Old Vine Shiraz, Twelftree Grenache Mataro, Two Hands Angel Share and Sexy Beast.

STRONGBOW INNOVATION MIXOLOGY EVENT
FRIDAY, JULY 28, 3:00-7:00 P.M.
A mixologist will create classic Strongbow Cider cocktails alongside this season's newest addition, Dark Fruit with food pairings.

LANGLEY

CELEBRATE CANADA'S 150TH WITH MOLSON CANADIAN
SATURDAY, JULY 1, 3:00-7:00 P.M.
Celebrate Canada's 150th with a beer that is truly Canadian. Molson Canadian is bringing back the iconic stubby bottle. Take a selfie with a life-size stubby, receive a Canadian flag or a vintage bottle opener with purchase.

WINE AUSTRALIA UP CLOSE
SATURDAY, JULY 8, 1:00-5:00 P.M.
Get up close with Australian wines! A wide range of varieties and styles will be featured in this tasting along with gourmet cheeses to pair.

ALBERNI & BUTE

KAYAK ADVENTURE WITH GRANVILLE ISLAND BREWING
FRIDAY, JULY 7, 4:00-7:00 P.M.
SATURDAY, JULY 8, 4:00-7:00 P.M.
Granville Island Brewing has developed recipes that are sure to liven up your barbecue. Come and try the Lions Summer Ale, the English Bay Pale Ale, and the Cypress Honey Lager with delicious summer salsa fresca to pair.

WINE AUSTRALIA UP CLOSE
FRIDAY, JULY 14, 3:30-7:30 P.M.
SATURDAY, JULY 22, 1:00-5:00 P.M.
Get up close with Australian wines! A wide range of varieties and styles will be featured in this tasting along with gourmet cheeses to pair.

NEW WAYS TO TANQUERAY
SATURDAY, JULY 15, 5:00-7:00 P.M.
Join the Reserve Brand Ambassador for a fun mixology session featuring summer cocktails with Tanqueray, Tanqueray Rangpur and Tanqueray No. Ten.

OTHER STORES

KAYAK ADVENTURE WITH GRANVILLE ISLAND BREWING
FRIDAY, JULY 7, 4:00-7:00 P.M.
SATURDAY, JULY 8, 4:00-7:00 P.M.
Granville Island Brewing has developed recipes that are sure to liven up your barbecue. Come and try Lions Summer Ale, English Bay Pale Ale, and Cypress Honey Lager with delicious summer salsa fresca to pair. This tasting will be at the following stores: **Nicola Station, Ironwood, Abbotsford, South Burnaby, Highgate, Nordel, Broadway & Lillooett.**

PEMBERTON

PEMBERTON MUSIC FESTIVAL WEEKEND TASTING
THURSDAY, JULY 13, 3:00-7:00 P.M.
FRIDAY, JULY 14, 2:00-6:00 P.M.
SATURDAY, JULY 15, 2:00-6:00 P.M.
Survive one epic weekend at Pemberton Music Festival! Sample refreshing Molson Canadian and receive a bonus festival bandana by purchasing a 6-pack, and a free cooler bag with every purchase of a 24-pack.

WHISTLER

PEMBERTON MUSIC FESTIVAL WEEKEND TASTING
FRIDAY, JULY 14, 3:00-7:00 P.M.
SATURDAY, JULY 15, 2:00-6:00 P.M.
Survive one epic weekend at Pemberton Music Festival! Sample refreshing Molson Canadian and receive a bonus festival bandana by purchasing a 6-pack, and a free cooler bag with every purchase of a 24-pack.

PENTICTON

ROCK CREEK DRY CIDER COCKTAILS
SATURDAY, JULY 29, 2:00-6:00 P.M.
Taste Rock Creek Dry Apple Cider cocktails expertly designed by mixologists. A chef will also prepare delicious bites to pair.

AUGUST

39TH & CAMBIE

ARGENTINA: BREAKING NEW GROUND
THURSDAY, AUGUST 10, 2:30-6:30 P.M.
Discover Argentina and experience what this region has to offer. Enjoy wines complemented by traditional meat and vegetarian empanadas.

RIDE INTO THE SUNSET WITH CONO SUR
SATURDAY, AUGUST 5, 3:00-7:00 P.M.
Taste the Bicicleta range of Cono Sur wines. Come by for a truly Chilean experience with sustainable wines from Cono Sur!

SPECIAL EVENTS & TASTINGS

SUMMER TIME, FUN TIME WITH MARISCO THE NED
SATURDAY, AUGUST 12, 3:00–7:00 P.M.
Sample through a selection of New Zealand reds and whites that express ripe fruit and so much flavour.

ENJOY THE REAL ITALIAN LIFESTYLE WITH MASI MODELLO
SATURDAY, AUGUST 19, 3:00–7:00 P.M.
Taste the Masi Modello Refosco e Merlot and the Masi Modello Pinot Grigio with delicious tapas to pair.

V+ YOUR INSPIRATION
SATURDAY, AUGUST 26, 3:00–7:00 P.M.
Join an interactive cocktail-blending seminar featuring the Victoria range of products. Victoria Distiller's head Bartender Clint Streeper will teach you to create stylish and eye-catching cocktails. Food pairing will be provided by Cocktails & Canapés. Tickets are **\$25**.

PARK ROYAL

ARGENTINA: BREAKING NEW GROUND
THURSDAY, AUGUST 17, 2:30–6:30 P.M.
Discover Argentina and experience what this region has to offer. Enjoy wines complemented by traditional meat and vegetarian empanadas.

KELOWNA ORCHARD PARK

ROCK CREEK DRY CIDER COCKTAILS
SATURDAY, AUGUST 12, 2:00–6:00 P.M.
Taste Rock Creek Dry Apple Cider cocktails expertly designed by mixologists. A chef will also prepare delicious bites to pair.

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ROCK CREEK DRY CIDER COCKTAILS
SATURDAY, AUGUST 12, 3:00–7:00 P.M.
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Beat the Heat Cocktails

from page 8



LAST WORD SLUSH

- ¾ oz (22 ml) Bombay Sapphire Gin
- ¾ oz (22 ml) Green Chartreuse
- ¾ oz (22 ml) Luxardo Maraschino Liqueur
- ¾ oz (22 ml) lime juice
- ½ oz (15 ml) Simple Syrup (1:1)¹
- 1 cup (250 ml) small ice cubes
- lime wheel, for garnish

Combine all ingredients in a blender with ice. Blend well and pour into a glass. Garnish with lime wheel.

MAKE WITH

BOMBAY SAPPHIRE LONDON DRY GIN

United Kingdom **\$24.99** 316844

GREEN CHARTREUSE

France **\$40.49** 37333 375 ml

LUXARDO MARASCHINO

Italy **\$24.99** 209403 500 ml



SUPERIOR AMARETTO SOUR SLUSH

- ½ oz (15 ml) Luxardo Amaretto
- 1 oz (30 ml) Maker's Mark Kentucky Bourbon
- 1 oz (30 ml) lemon juice
- ¾ oz (22 ml) Simple Syrup (1:1)¹
- 1 cup (250 ml) small ice cubes
- orange zest, for garnish
- cherry, for garnish

Combine ingredients in a blender with ice. Blend well and pour into a glass. Garnish with orange zest and cherry.

MAKE WITH

MAKER'S MARK KENTUCKY BOURBON

USA **\$45.99** 103747

LUXARDO AMARETTO DI SASCHIRA

Italy **\$20.49** 339358



STRAWBERRY-PINEAPPLE MARGARITA

- 1½ oz (45 ml) Cazadores Blanco Tequila
- 1 oz (30 ml) Cointreau
- ½ oz (22 ml) lime juice
- ¾ oz (22 ml) Simple Syrup (1:1)¹
- 6 strawberries, reserve 1 for garnish
- 5 pineapple chunks, 1-inch (2.5 cm)

Combine ingredients in a blender with ice. Blend well and pour into a glass. Garnish with reserved strawberry.

MAKE WITH

CAZADORES BLANCO TEQUILA

Mexico **\$29.99** 773143

COINTREAU

France **\$32.29** 6502

¹SIMPLE SYRUP 1: Place 1 cup (250 ml) sugar and 1 cup (250 ml) water in a saucepan over medium-high heat. Cook, stirring frequently, until sugar is fully dissolved. Remove from heat and chill.

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Captain Morgan™ Pineapple
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Sensational Summer Salads

from page 16



ZUCCHINI AND CARROT SALAD

1 zucchini, shaved thinly on a mandolin or with a vegetable peeler
 1 carrot, shaved thinly on a mandolin or with a vegetable peeler
 pinch of ground cumin, toasted
 pinch of preserved lemon, chopped finely
 2 black cured olives, chopped roughly
 2 tbsp (30 ml) olive oil
 1 tbsp (15 ml) lemon juice
 pinch freshly ground pepper
 1 tbsp (15 ml) pistachio nuts, toasted and chopped roughly
 2 tbsp (30 ml) feta cheese, cubed
 2 tbsp (30 ml) mint, roughly chopped

1 Toss all ingredients in a bowl, except for the pistachio, feta and mint. Adjust seasoning to taste. The preserved lemon, olives and feta are all salty, so you may not need salt.

2 Garnish the salad with the pistachios, feta, and mint.

Serves 4

PAIRS WITH

LURTON LES FUMÉES BLANCHES SAUVIGNON BLANC

France \$14.49 472555

CASAL GARCIA VINHO VERDE

Portugal \$9.49 400531



COCONUT LEMON GRASS SEAFOOD SALAD

DRESSING

½ stalk lemon grass, pounded
 1 tbsp (15 ml) fish sauce

½ cup (125 ml) coconut milk
 2 tsp (10 ml) sugar
 ½ thai chili, minced (optional)
 ½ lime, juice only

1 In a medium-sized saucepan, add lemon grass, fish sauce, coconut milk and sugar.

2 Bring to a boil, then turn down heat and simmer for 5 to 10 minutes. Turn off heat and add chilli. Cool sauce. Once cooled, remove lemon grass and add lime juice. Set aside.

SALAD

2 tbsp (30 ml) salt
 2 garlic cloves, peeled and crushed
 2-inch (5 cm) piece of ginger, peeled and sliced
 1 lime, halved
 1 lb (500 g) spot prawns, heads and shells removed
 1 lb (500 g) scallops, muscle removed
 2 cups (500 ml) mixed greens
 ½ English cucumber, sliced
 ¼ cup (60 ml) cherry tomatoes, halved
 ¼ bunch cilantro leaves, roughly chopped

1 Bring a medium-sized saucepan of water to a boil and add salt, garlic and ginger. Squeeze lime into water. Prepare a bowl of ice water and keep it by the pot.

2 Add prawns and turn heat down to low, the water should be at barely a simmer. Poach prawns just until they are cooked, about 45 seconds to 1 minute. Remove prawns and immediately put in ice bath. Once the prawns are cool, remove from ice water, drain and dry them.

3 Bring saucepan of water back to a boil and repeat process with scallops. They will take

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PREMIUM BEER



about 1 to 2 minutes, depending on the size of the scallops.

4 To assemble: Mix 1 tbsp (15 ml) dressing with prawns and scallops. Set aside. Pour a pool of the remaining dressing on your serving platter. Layer greens, cucumber and tomatoes over the dressing. Add prawns and scallops on the vegetables and garnish with cilantro.

Serves 4

PAIRS WITH

CHÂTEAU DE SANCERRE SANCERRE

France \$29.49 164582

LOUIS BOUILLOT CRÉMANT DE BOURGOGNE

PERLE D'AURE BRUT ROSÉ

France \$25.49 494856



PANZANELLA SALAD

DRESSING

4 tbsp (60 ml) extra-virgin olive oil
1 tbsp (15 ml) red wine vinegar
1 tsp (5 ml) kosher salt
1 pinch freshly ground pepper
1 tsp (5 ml) capers, finely chopped
1 tsp (5 ml) red onion, finely chopped

Mix all ingredients and set aside.

SALAD

½ cup (125 ml) ciabatta bread, cubed ½-inch (1.25 cm)
1 clove garlic, minced
1 tbsp (15 ml) olive oil
1 lb (500 g) heirloom tomatoes, wedged and sliced
2 tbsp (30 ml) Parmigiano Reggiano cheese, shaved
1 small handful basil leaves

1 Preheat oven to 375 F (190 C).

2 Toss ciabatta with garlic and olive oil, place on a parchment paper-lined baking tray and bake for about 10 minutes, stirring occasionally or until ciabatta is golden brown. Remove from oven and cool.

3 Lay tomatoes on a platter, drizzle with dressing and garnish with ciabatta croutons, Parmigiano Reggiano, and basil.

Serves 4

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Make it a Mocktail

from page 34



MOCK MODERN MAI TAI

- 1 oz (30 ml) Giffard Orgeat Syrup¹
- ¾ oz (22 ml) lime juice
- 2 oz (60 ml) mango juice
- lime wheel, for garnish

Combine ingredients in a shaker with ice. Shake well and strain over new ice in a Collins glass. Garnish with lime wheel.



SHIRLEY LEMONADE

- ¼ oz (7 ml) grenadine
- 1 oz (30 ml) lemon juice
- ¾ oz (22 ml) simple syrup (1:1)
- slice of lemon, for garnish

Combine ingredients in a shaker with ice. Shake well and strain over new ice in a Collins glass. Garnish with slice of lemon.



SUMMER BREEZE

- 5 strawberries, divided
- 3 oz (90 ml) passion fruit nectar
- soda water

Muddle 4 strawberries in a shaker, combine passion fruit nectar with muddled strawberries and ice. Shake well and fine strain over new ice in a Collins glass. Top with soda water and garnish with remaining strawberry.

¹available at specialty grocery stores

Throw a Fiesta!

from page 40



HOMEMADE CORN TORTILLAS

2 cups (500 ml) instant masa harina, either yellow corn or white corn variety
½ tsp (2 ml) sea salt
1½ cups (375 ml) hot water, not boiling

1 In a large bowl, stir together masa harina and salt. Add water and with your hands, mix and knead until a smooth dough forms. Check consistency by pinching off a bit of dough and flattening it between your palms. If large cracks form or it is crumbly, add more water 1 tbsp (15 ml) at a time. Dough should be soft and flatten easily with few, if any, cracks forming around outer edge.

2 Cut top from a large zip-top bag and cut open remaining two sides to create two large plastic squares. Set aside.

3 For larger 6-in (14.5 cm) tortillas, divide dough into 1.5 oz (45 g) balls. For smaller 4-in (10 cm) tortillas, divide dough into 1 oz (45 g) balls. While shaping and cooking tortillas, keep dough covered with a damp kitchen towel.

4 Heat a griddle or large cast iron pan over medium-high heat. Open tortilla press, place a drop of oil on bottom plate and lay down one plastic square. Working with one ball of dough at a time, place ball in center of bottom plate and flatten slightly with your palm. Place second plastic square over dough and press using a tortilla press. Open press, peel off plastic square and take your tortilla to the griddle.

Cook on griddle, flipping once, until surface is brown in spots and appears dry, 30 seconds to 1 minute per side. Continue shaping and cooking remaining tortillas. As they are cooked, wrap them in a kitchen towel to keep warm. Tortillas are best eaten freshly made. Tortillas may be made up to an hour before serving. Warm by wrapping in a damp kitchen towel and then in foil before heating in a 200 F (93 C) for about 10 minutes.

Makes about 13 to 16 tortillas



SPICE-CRUSTED HANGER STEAK

2 tbsp (30 ml) coriander seeds
2 tbsp (30 ml) fennel seeds
2 tsp (10 ml) cumin seeds
2 tbsp (30 ml) light brown sugar
1 large shallot, finely chopped
2 tbsp (30 ml) minced jalapeño pepper or Fresno chili
2 tbsp (30 ml) finely chopped cilantro
5 garlic cloves minced
3 lbs (1.5 kg) hanger steak
kosher salt and ground black pepper, to taste

1 In a dry frying pan, lightly toast coriander seeds, fennel seeds and cumin seeds until fragrant over medium heat. Transfer to a mortar and pestle or a spice grinder and roughly grind. Transfer to a medium bowl and allow to cool to room temperature.

2 To spice mixture, add brown sugar, shallots, chili, cilantro and garlic stirring to



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combine. Rub mixture all over hanger steak and set aside.

3 Preheat grill over medium-high heat.

4 Lightly oil grill and season hanger steak with salt and pepper. Grill to medium rare, about 5 to 7 minutes per side, or until desired doneness is achieved. Transfer steak to a cutting board and allow to rest for 10 to 15 minutes. Thinly slice against the grain before serving.

Makes filling for about 12 tacos



TEQUILA LIME CHICKEN

1 lime, zest

½ cup + 2 tbsp (155 ml) lime juice

¼ cup (175 ml) orange juice

¼ cup (60 ml) gold tequila

1 tbsp (15 ml) clover honey

1 jalapeño, seeded and finely chopped

5 garlic cloves, minced

¼ cup (60 ml) roughly chopped cilantro leaves, plus extra for garnish

2 tbsp (30 ml) kosher salt

1 tbsp (15 ml) smoked chili powder

2 tsp (10 ml) ground black pepper

1.5 lbs (750 g) boneless, skinless chicken breast, cut into 1-in (2.5 cm) chunks

1 red onion, cut into 1-in (2.5 cm) chunks

1 In a stainless steel or glass bowl, whisk together all ingredients except chicken and red onion until well combined and salt has dissolved. Add chicken and stir to coat in marinade. Cover with plastic wrap and refrigerate for 4 hours.

2 Meanwhile, soak about 12 wooden skewers in water.

3 When ready to cook chicken, preheat grill over medium-high heat. Remove chicken from marinade and save marinade. Place marinade in a small saucepan and bring to a boil over medium high heat. Boil for 1 minute before removing from heat.

4 Thread chicken pieces onto soaked skewers alternating chicken with a few pieces of red onion. Grill chicken skewers, brushing often with reserved marinade, and turning often until chicken is cooked through, about 8 to 10 minutes total. Transfer to a platter, garnish with additional cilantro and serve.

Makes filling for about 12 tacos



ADOBO SHRIMP WITH ZUCCHINI

6 dried Ancho chilies, stems removed
 ½ cup (125 ml) boiling water
 4 garlic cloves
 ¼ cup (60 ml) apple cider vinegar
 2 tsp (10 ml) kosher salt, plus extra
 ½ tsp (2 ml) dried Mexican oregano
 ½ tsp (2 ml) ground cumin seed
 ½ tsp (2 ml) coconut sugar
 2 lbs (1 kg) small or medium uncooked shrimp, peeled and deveined
 1 tbsp (15 ml) coconut oil
 1 large zucchini, cut into ¼-in (0.5 cm) wide half moons
 ground black pepper, to taste

1 Heat a dry frying pan or cast-iron skillet over medium-high heat. Add chilies and toast, turning often, until just fragrant and softened, about 1 minute. Remove to a plate and let cool. Using scissors and working over a medium bowl, cut toasted chilies into 1-in (2.5 cm)

rings, reserving seeds. Cover chilies with water and set aside to soak, stirring occasionally, for 10 minutes.

2 Transfer hydrated chilies along with soaking liquid to jar of a blender. Add garlic, vinegar, salt, oregano, cumin, and sugar and purée until a smooth, thick paste forms. Transfer adobo paste to a large bowl before adding shrimp and stirring to coat.

3 Preheat broiler. Line a rimmed baking sheet with foil.

4 Place shrimp on prepared baking sheet in an even layer. Broil, watching closely and stirring halfway through, until shrimp are just cooked through and browned in spots, about 4 to 5 minutes.

5 While shrimp is cooking, heat coconut oil in a large frying pan over medium-high heat. Add zucchini and sauté until softened and starting to brown in spots, about 4 to 6 minutes. Season with a pinch of salt.

6 Fold zucchini into cooked shrimp to coat lightly in sauce. Season to taste with salt and pepper. Serve while warm.

Makes filling for about 12 tacos



PEACHY PICO DE GALLO

2 large yellow peaches, pitted and chopped
 1 beefsteak tomato, chopped
 ½ medium sized Vidalia onion, finely diced
 1 jalapeño pepper, seeded and diced
 ½ red bell pepper, diced
 1 tbsp (15 ml) freshly squeezed lime juice
 1 tbsp (15 ml) clover honey
 ¼ cup (60 ml) lightly packed cilantro leaves, chopped
 2 sprigs mint, leaves chopped
 sea salt and ground black pepper, to taste

In a large bowl stir together peaches, tomatoes, onions, jalapeños, bell pepper, lime juice and honey. Fold in cilantro and mint before seasoning to taste with salt and pepper. Place in a serving bowl and let sit for 20 minutes at room temperature before serving.

Makes about 2½ cups (375 ml)

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PINEAPPLE AND BLACK BEAN SALSA

- ½ pineapple, cut into four ½-in (1 cm) rings
- 2 tbsp (30 ml) melted coconut oil
- ½ cup (125 ml) finely diced red onion
- ¼ cup (60 ml) chopped cilantro leaves
- ¼ cup (60 ml) chopped flat leaf parsley leaves
- ¼ cup (60 ml) freshly squeezed lime juice, plus extra for seasoning
- 1 to 2 habanero chilies, minced, including seeds for a hotter salsa
- 1 tsp (5 ml) kosher salt, plus extra for seasoning
- 1 cup (250 ml) cooked black beans

1 Preheat grill over medium heat. Alternatively preheat oven broiler and set an oven rack about 8-in (20 cm) from broiler element.

2 Brush pineapple slices with oil and grill them until caramelized and tender, about 3 to 4 minutes per side on grill or 6 to 8 minutes if broiling. Let pineapple sliced cool to room temperature before cutting into ¼-in (0.5 cm) dice.

3 In a large bowl, stir together diced pineapple, onion, cilantro, parsley, lime juice, habanero, salt and black beans until well combined. Season to taste with additional salt and lime juice. Place in a serving bowl and let sit for 20 minutes at room temperature before serving.

Makes about 2½ cups (375 ml)



CREAMY SALSA VERDE

- 10 medium sized tomatillos, husked, rinsed and roughly chopped
- 2 Serrano chilies, stemmed and roughly chopped, keeping seeds
- 1 garlic clove
- ¼ cup (60 ml) chopped Vidalia onion
- ½ cup (125 ml) cilantro leaves and tender stems
- 1 avocado, halved, pitted and peeled
- 2 tbsp (30 ml) lime juice
- kosher salt, to taste

In a blender place tomatillos, chilies, garlic and onion. Pulse until tomatillos break down and mixture is still slightly chunky. Add cilantro, avocado, lime juice and a pinch of salt. Pulse again until salsa is well combined, creamy but still has some texture. Season to taste with additional salt. Transfer to a serving bowl and refrigerate until ready to serve. Best served same day it is made.

Makes about 2 cups (500 ml)

Note: If your grill is on you could add an extra dimension to this salsa by tossing whole tomatillos, Serrano chilies and a quarter Vidalia onion in a little vegetable oil and grilling until tender and charred. Let cool before making salsa.

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CAJETA ICE CREAM WITH TORTILLA CONE

1 vanilla bean, split in half lengthwise
 1 cinnamon stick, about 4-in (10 cm) long
 4 cups (1 L) goat's milk
 ¼ cup (175 ml) granulated sugar
 ½ tsp + ⅛ tsp (2.5 ml) baking soda
 pinch kosher salt
 2 cups (500 ml) chilled whipping cream
 1 tbsp (15 ml) dark rum or vanilla extract
 Cinnamon Sugar Tortilla Cones (recipe follows)
 salted popcorn, optional, for garnish

1 Scrape seeds out of vanilla pod and reserve for another use. In a medium saucepan stir together vanilla pod, cinnamon stick, goat's milk, sugar, baking soda, and salt. Place over medium heat and cook, stirring occasionally with a heat-resistant spatula, until sugar dissolves and milk gets foamy, about 15 minutes.

2 Continue to cook at a gentle simmer,

stirring and scraping down sides of saucepan very frequently until milk is thick, golden, and reduced to no more than a thin, very thick layer, about 45 minutes. Stir mixture more frequently as it thickens to prevent scorching. Cook mixture until a trail remains for 1 to 2 seconds when spatula is dragged across bottom of saucepan. Remove from heat and discard vanilla pod and cinnamon stick. If total amount of cajeta is less than 1 cup (250 ml) thin with a bit of extra goat's milk or else it will be too thick once cooled. Transfer cajeta to a large heat resistant bowl and allow to cool to room temperature. Refrigerate until ready to use.

3 In a large bowl, whisk whipping cream and rum together until stiff peaks form. Stir a third whipped cream into chilled cajeta until just combined. Gently fold remaining whipped cream into cajeta mixture before pouring into a 9x5-in (2 L) loaf pan. Cover with plastic wrap and freeze until firm, about 6 hours. Serve ice cream scooped into Tortilla Cones and garnish with a sprinkle of salted popcorn, if desired. Enjoy immediately.

Serves 8

CINNAMON SUGAR TORTILLA CONES

½ cup (125 ml) sanding sugar or turbinado sugar
 1 tsp (5 ml) ground cinnamon
 8 Homemade Corn Tortillas, 6-in (15 cm) each
 ¼ cup (60 ml) vegetable oil
 2 tbsp (30 ml) clover honey

1 Preheat oven to 350 F (180 C). Line a

baking sheet with parchment paper and set aside.

2 In a small bowl, whisk together sugar and cinnamon. Set aside.

3 Brush both sides of each tortilla with oil before rolling each into a cone shape. Secure seam with a couple of toothpicks. To ensure cone keeps its shape while baking, crinkle up some tin foil and place it inside cone. Place tortillas seam side down on baking sheet and bake for 5 minutes. Rotate cone so seam side faces up and continues baking until lightly browned and starting to crisp up, another 5 to 10 minutes. Allow cones to cool for 1 minute before removing and discarding toothpicks and foil. Cool to room temperature on a wire rack. Tortilla cones should crisp up as they cool. If still a little soft, return to oven for another 2 to 3 minutes. When cool, paint a 1-inch (2.5 cm) line around top of cone with honey. Dip honey pained portion of cone in sugar cinnamon mixture to coat. Tortilla cones are best served eaten within a couple of hours of being made.

Makes 8 tortilla cones

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Far and Wide, Oh, Canada!

from page 48



MINI BAGELS WITH HERBED CREAM CHEESE, SALMON, RED ONIONS AND CAPERS

2 tbsp (30 ml) capers
½ lbs (250 g) salmon lox
6 mini bagels, cut in half
6 tbsp (90 ml) cream cheese
2 tbsp (30 ml) red onion, finely chopped
½ lemon, juice
2 tbsp (30 ml) dill, picked
freshly ground pepper, to taste

1 Fill a small saucepan with oil, about 1-inch (2.5 cm) full. Heat the oil over medium heat to about 375 F (190 C).

2 Drain and dry the capers. Fry capers in the oil until they have burst open and are crisp. Remove from the oil and drain. Set aside.

3 Toast bagels under the broiler until they are golden brown. Remove from the oven and spread cream cheese on toasted bagel halves. Add lox to each bagel half, ensuring it is evenly divided. Sprinkle with lemon juice and garnish with red onion, crispy capers, dill and pepper.

Serves 6



VANCOUVER COCKTAIL

1½ oz (45 ml) Victoria Gin
¾ oz (22 ml) Martini Rosso Vermouth
¼ oz (7 ml) Benedictine B&B
2 dash orange bitters
lemon zest, for garnish

Stir ingredients in a mixing glass with ice.

Strain into a chilled cocktail glass. Twist a lemon zest over the drink and use as a garnish.

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OPEN-FACED BRAISED BEEF SLIDERS

BARBECUE SAUCE
2 tsp (10 ml) kosher salt
½ tsp (2 ml) ground pepper
1 tbsp (15 ml) smoked paprika
1 tsp (5 ml) mustard powder
¼ cup (60 ml) brown sugar

1 small onion, chopped
 2 cloves garlic, chopped
 2 tbsp (30 ml) Worcestershire sauce
 ½ cup (125 ml) apple cider vinegar
 ½ cup (125 ml) ketchup

Simmer all ingredients in a medium saucepan over medium heat for about 30 minutes until the onions and garlic are cooked and the flavours have come together. Cool and purée the sauce until smooth. Set aside.

Makes 1 cup (250 ml)

BRAISED BEEF

1 lb (500 g) beef brisket
 ½ tsp (2 ml) kosher salt
 ¼ tsp (1 ml) freshly ground pepper
 1 tbsp (15 ml) grapeseed oil
 Barbecue Sauce

- 1 Season beef with salt and pepper.
- 2 Sear the beef in a medium-sized skillet oil over medium-high heat until all sides are golden brown. Turn the heat down to low and add the Barbecue Sauce. Add enough water to cover the beef halfway.
- 3 Braise the beef over low heat for 3 to 4 hours, or until tender.
- 4 Remove the beef from the sauce and cool to room temperature. Meanwhile, simmer the sauce and reduce it until it is thick and sauce consistency.
- 5 Shred the beef and mix it with the sauce.

CABBAGE SLAW

¼ cup (60 ml) cabbage, thinly sliced
 ⅛ cup (25 ml) carrots, julienned
 1 tbsp (15 ml) mayonnaise
 1 tbsp (15 ml) lemon juice
 1 tsp (5 ml) grainy mustard
 1 tsp (5 ml) parsley, chopped
 15 mini buns, cut in half

- 1 Mix cabbage, carrots, mayonnaise, lemon juice, grainy mustard, and parsley. Season with salt and pepper, to taste.
- 2 Assemble the sandwiches: Stuff the mini buns with braised beef and top with Cabbage Slaw.

Serves 15



CLASSIC CAESAR

1½ oz (45 ml) Alberta Pure Vodka
 3½ oz (105 ml) Clamato Juice
 2 dash Tabasco
 4 dash Worcestershire Sauce
 bacon, for garnish
 celery, for garnish
 pickle, for garnish

Combine ingredients without ice in a celery salt rimmed glass. Gently stir to combine. Add ice to the glass and garnish.

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BERRY TARTS

PASTRY

8 tbsp (120 ml) unsalted butter, room temperature
½ cup (80 ml) powdered sugar
1 large egg yolk
½ tsp (2.5 ml) salt
¼ cups (310 ml) all-purpose flour
1 tbsp (15 ml) cream or milk, if needed

- 1 Beat butter and powdered sugar in the bowl of a stand mixer until creamy. Beat in the egg yolk and keep mixing until the yolk is fully combined. Stop the mixer and scrape down the sides and bottom of the bowl.
- 2 With the mixer on low speed, beat in the salt and flour, just until the dough comes together and there is no more visible flour. Do not overmix. If the dough appears dry or doesn't hold together at this point, lightly mix in up to 1 tbsp (15 ml) cream or milk. Chill the dough for at least 1 hour, or preferably overnight.
- 3 When ready to roll, remove the dough from fridge and let soften on the counter, for about 20 minutes. Roll the dough to ¼-inch (2 cm) thick and cut out circles large enough to fit your mini tart moulds.
- 4 Line the mini tart moulds and trim the edges. Poke holes in the dough then chill in refrigerator for 1 hour.
- 5 Bake at 375 F (190 C) for 8 to 10 minutes or until light golden brown. Cool before serving.

PASTRY CREAM

1 cup (250 ml) homogenized milk, divided
½ vanilla bean, split and scraped, divided
¼ cup (60 ml) granulated sugar
1 egg yolk
2 tsp (10 ml) cornstarch
2 cups (500 ml) fresh berries

- 1 In a heavy-bottomed saucepan over medium heat, stir together ¾ of the milk and vanilla beans. Bring to a boil.
- 2 While milk is heating, in a separate bowl, mix together sugar and egg yolk. Add cornstarch and remaining milk to egg mixture and mix until combined.
- 3 Once milk has come to a boil, temper the yolk mix with half the milk, stir to combine. Put back into saucepan and mix with remaining milk. Bring to a boil over medium high heat, stirring constantly. Remove from heat and let cool.
- 4 Store with saran wrap directly on custard to prevent skin forming. Pastry Cream can be used once it has cooled to room temperature, or stored in refrigerator for up to 3 days.
- 5 Fill each tart shell with pastry cream and decorate with the fresh berries. Serve.

Makes 12 tarts.

BC LIQUORSTORES



HOTEL SASKATCHEWAN

2 oz (60 ml) Canadian Club
 ¾ oz (22 ml) Honey Syrup, recipe follows
 ¾ oz (22 ml) lemon juice
 lemon zest, for garnish

Combine ingredients in a shaker with ice and shake well. Strain into a chilled cocktail glass. Twist a lemon zest over the drink and use as a garnish.

HONEY SYRUP

¾ cup (150 ml) honey syrup
 ½ cup (75 ml) hot water

Stir to combine, cool before use. Store in refrigerator for up to 2 weeks.

PAIRS WITH

CANADIAN CLUB 12-YEAR-OLD SMALL BATCH
 Canada \$22.39 418921



BUTTER TART BAR

PASTRY

1 cup (250 ml) butter, chilled and cut into cubes
 2½ cups (625 ml) pastry flour
 ¼ tsp (1 ml) salt
 ¼ to ½ cup (60 to 125 ml) cold water

1 In a food processor blend the butter, flour, and salt until the mixture looks like coarse crumbs the size of a pea. Sprinkle with ¼ cup (60 ml) of water. Pulse until the dough sticks together when squeezed, adding up to ¼ cup (60 ml) more water if needed, 1 tbsp (5 ml) at a time. It will still look crumbly.

2 Form the dough into two balls, wrap with saran wrap and chill in the fridge for at least 2 hours, preferably overnight.

3 Roll the dough to 1¼-inch (3 cm) thickness and line the tart mould. Trim the edges and chill for 1 hour in the refrigerator.

FILLING

½ cup (125 ml) brown sugar
 ½ cup (125 ml) brown rice or corn syrup
 1 egg
 2 tbsp (30 ml) butter, melted
 2 tsp (10 ml) vanilla extract
 ½ tsp (2.5 ml) salt
 2 tsp (10 ml) Canadian rye whisky
 ½ cup (125 ml) raisins, soaked in hot water and drained

1 Preheat oven to 350 F (180 C).

2 Mix all ingredients together in a mixing bowl. Pour the filling into the tart shell and bake for 30 to 40 minutes, or until the pastry is golden brown.

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TORONTO COCKTAIL

2 oz (60 ml) Alberta Springs 10-Year-Old
¼ oz (7 ml) Fernet Branca Bitters
¼ oz (7 ml) Simple Syrup (1:1)
1 dash Angostura Bitters
orange zest, for garnish

Stir ingredients in a mixing glass with ice.
Strain into a chilled cocktail glass. Twist an
orange zest over the drink and use as a garnish.

PAIRS WITH

ALBERTA SPRINGS 10-YEAR-OLD

Canada \$21.99 636l

FERNET BRANCA BITTERS

Italy \$27.99 674119 500 ml



PETITE TOURTIÈRE

PASTRY

1 cup (250 ml) butter, chilled and cut into cubes
2½ (625 ml) cups pastry flour
¼ tsp (1 ml) salt
¼ to ½ cup (60 to 125 ml) cold water

1 In a food processor blend the butter, flour,
and salt until the mixture looks like coarse
crumbs the size of a pea. Sprinkle with ¼ cup
(60 ml) of water. Pulse until the dough sticks
together when squeezed, adding up to ¼ cup
(60 ml) more water if needed, 1 tbsp (5 ml) at a
time. It will still look crumbly.

2 Form the dough into two balls, wrap with
saran wrap and chill in the fridge for at least 2
hours, preferably overnight.

3 Roll the dough to ¼-inch (3 cm)
thickness and cut enough rounds to line your

mini muffin tin and enough rounds to top each
pie. Line the mini muffin tin with pastry. Poke
holes in the pastry to prevent bubbles. Chill
lined tin and rounds for 1 hour in the fridge.

FILLING

1 onion, finely chopped
1 stalk celery, finely chopped
2 cloves garlic, finely chopped
1 tbsp (30 ml) butter
1 lb (500 g) ground pork
1 potato, peeled and diced
pinch of nutmeg
pinch of cinnamon
1 tsp (5 ml) kosher salt
1 pinch ground pepper
2 tbsp (30 ml) white wine
½ cup (125 ml) chicken or vegetable stock

1 In a medium-sized skillet, sweat onion,
celery and garlic in the butter. Add the pork
and cook, breaking the pork up into small
pieces. Add potato, nutmeg, cinnamon, kosher
salt, pepper, white wine and stock. Cover
and cook over low heat until the potatoes are
tender. Check and adjust seasoning. Transfer
the filling to a parchment paper lined sheet pan
and cool to room temperature.

2 Preheat oven to 400 F (200 C).

3 Put 2 to 3 tbsp (30 to 45 ml) filling in each
muffin cup (depending on the size of your
muffin tin). Brush the sides of the pies with

egg wash and put the pastry tops on. Pinch the pastry closed. Cut 1 to 2 vent holes in the top of each pie. Brush the lids with egg wash.

4 Bake for 15 to 20 minutes or until the pastry is golden brown. Let cool or serve slightly warm with ketchup.

KETCHUP

1 cup (250 ml) tomatoes, chopped
1 tbsp (15 ml) brown sugar
2 tbsp (30 ml) white wine vinegar
1 clove garlic, chopped
2 tbsp (30 ml) onion, chopped
2 tsp (10 ml) kosher salt
¼ tsp (1 ml) mustard powder
1 clove

Put all the ingredients in a pot and bring to a simmer. Simmer for 20 to 30 minutes, or until thick and chunky, remove and discard garlic clove. Cool and serve



BITE-SIZE LOBSTER ROLLS

2 X 1 lb (500 g) whole live lobsters
½ cup (125 ml) Herb Mayonnaise, recipe follows

1 tsp (5 ml) kosher salt
1 pinch ground pepper
¼ lemon, juice
8 mini dinner rolls
2 tbsp (30 ml) butter, melted

1 Cook the lobsters in boiling salted water for 12 to 15 minutes. Shock the lobsters in an ice bath to stop the cooking. Once cool, remove from ice and remove the meat from shell. Chop the lobster meat into 1-inch (2.5 cm) pieces.

2 Mix the lobster meat with the Herb Mayonnaise, salt, pepper, and lemon juice.

3 Trim the outer sides of each bun and discard the trimmed pieces. Butter the outside of the rolls and fry on a pan over medium-high

heat until each side is golden brown.

4 Make a cut down the centre of each bun, do not cut all the way. Put the lobster mix in each bun and serve.

HERB MAYONNAISE

½ cup (125 ml) mayonnaise
6 tbsp (90 ml) chopped herbs: tarragon, chives, chervil, parsley, dill

Mix mayonnaise and herbs together. Best to use right away, but can be kept in refrigerator for up to 3 days.

Serves 8



CARIBOU

2½ oz (75 ml) Inniskillin Cabernet Sauvignon
1 oz (30 ml) Alberta Premium Rye
1 tsp (5 ml) maple syrup
1 pinch ground cinnamon
cinnamon stick, for garnish

Simmer ingredients in a medium-sized



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saucepan until warm. Do not Boil. Strain into glass. Garnish with cinnamon stick. Can be served either hot or cold.

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Rib Round Up

from page 56



MIDDLE EASTERN FLAVOURED LAMB CHOPS

2 x 8 rib rack of lamb, about 3 to 4 lbs (750 g to 1 kg) Frenched

2 tbsp (30 ml) lemon juice

2 tsp (10 ml) garam masala

2 tsp (10 ml) garlic paste

½ tsp (2 ml) salt

freshly ground black pepper, to taste

2 tbsp (30 ml) vegetable oil

2 tbsp (30 ml) unsalted butter

1 Cut rack of lamb in half through the centre chops. Blot rack of lamb dry. Combine lemon juice, garam masala, garlic paste and salt in a small bowl. Stir to blend, then rub into lamb. Generously coat racks with freshly ground black pepper. Refrigerate for 45 minutes to 2 hours for seasoning to seal chops.

2 Using a heavy-bottomed frying pan such as a cast iron pan, heat oil over medium-high until it begins to shimmer. Place lamb racks, fat side down in hot pan and cook, turning occasionally with tongs until they begin to turn golden, about 4 minutes. Add butter and reduce heat to medium. Continue browning, basting the inner curve of the racks with browned butter juices, turning often, until lamb is a deep golden brown.

3 Lamb should read 120 F (49 C) on a meat thermometer for medium-rare when inserted into the thickest part of the rack. For medium, cook 4 or 5 minutes longer or until it registers 130 F (54 C) when tested.

4 Transfer lamb to a rack set over a rimmed baking sheet to catch any drips and let rest for 5 minutes before carving into chops and serving with Summer Squash Salad.

Serves 4

SUMMER SQUASH SALAD

DRESSING

2 tbsp (30 ml) extra-virgin olive oil

1 tbsp (15 ml) lime juice

1 tsp (5 ml) honey

½ tsp (2 ml) garlic paste

½ tsp (2 ml) each of ground cumin and coriander

salt and freshly ground black pepper

In a bowl whisk together all dressing ingredients and set aside.

SALAD

2 cups (500 ml) butternut squash, diced ½-in (1.25 cm)

1 tbsp (15 ml) extra-virgin olive oil

½ tsp (2 ml) ground cumin

salt and freshly ground black pepper
 1½ cups (750 ml) green chickpeas,
 rinsed and drained
 1 zucchini, shaved lengthwise
 ¼ cup (60 ml) crumbled feta
 ¼ cup (60 ml) chopped cilantro
 1 cup (250 ml) lightly packed baby arugula
 ¼ cup (60 ml) toasted and salted pepitas

1 Preheat oven to 375 F (190 C). Toss squash with olive oil and season with ground cumin and salt and pepper to taste. Spread out in a baking dish large enough to hold cubes in a single layer. Bake in oven for 15 minutes or until cubes are tender when pierced but still hold their shape. Remove and set aside to cool.

2 When squash is fully cooled, place in a large bowl along with chickpeas and shaved zucchini. Drizzle dressing over squash mixture and gently toss together to coat. Fold in feta and chopped cilantro.

3 Top with arugula and pepitas. Serve at room temperature with seared lamb chops.

Serves 4

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MAPLE-MUSTARD-GLAZED BONE-IN RIB EYE STEAKS

2 bone-in rib eye steaks, approximately 1-in (2.5 cm) thick, about 1 lb (500 g) each

1 tbsp (15 ml) olive oil
 1 tbsp (15 ml) Dijon mustard
 1 tbsp (15 ml) maple syrup
 1 tbsp (15 ml) balsamic vinegar
 2 tsp (10 ml) minced fresh rosemary
 sprigs of fresh rosemary, for garnish

1 To prepare bone-in steaks, trim bones French-style.¹

2 Combine remaining ingredients in a bowl and stir to blend. Generously brush over steaks and let rest at room temperature for about 1 hour for flavours to penetrate.

3 Grease grill and preheat barbecue to 400 F (200 C). Place steaks on grill and close lid.

¹Request this to be done at your butcher if you prefer.

Grill for 4 minutes each side for medium rare. Longer for medium. Remove from barbecue to a cutting board and let rest, tented with foil, for 8 to 10 minutes. Garnish with rosemary sprigs and serve with Chopped Romaine, Fennel and Potato Salad.

Serves 4

CHOPPED ROMAINE, FENNEL AND POTATO SALAD

DRESSING

4 tbsp (60 ml) extra-virgin olive oil
 2 tbsp (30 ml) red wine vinegar
 1 tsp (5 ml) Dijon mustard
 2 garlic cloves, smashed and minced
 1 tsp (5 ml) fresh squeezed lemon juice
 ¼ tsp (1 ml) salt
 generous pinches of crushed red chilies
 generous pinch of fennel seeds, crushed
 splash of maple syrup, to taste

Combine dressing ingredients in a large bowl. Whisk together until emulsified, set aside.

SALAD

1½ lbs (750 g) yellow, red and blue nugget potatoes
 1 tbsp (15 ml) extra-virgin olive oil
 ¼ tsp (1 ml) each of salt and freshly ground black pepper
 1 small fennel bulb, trimmed, quartered and thinly shaved, reserving a few fronds for garnish
 1 cup (250 ml) assorted heirloom cherry tomatoes, halved
 ½ cup (125 ml) Kalamata olives

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¼ cup (60 ml) slivered fresh basil
½ head romaine lettuce, chopped

- 1 Preheat oven to 400 F (200 C). Line baking sheet with parchment paper.
- 2 Place potatoes in large bowl and drizzle with oil, salt and pepper. Toss to coat. Spread out on a parchment-lined baking sheet in a single layer and bake in centre of oven for 15 to 20 minutes. Stir occasionally. Pierce a couple of potatoes with a skewer to be sure they are tender but still slightly firm.
- 3 Cut larger nugget potatoes in half. Place potatoes in a large serving dish along with fennel, tomatoes, olives and basil. Drizzle with dressing and gently toss together to evenly coat.
- 4 Fold in chopped romaine and garnish with fennel fronds. Serve with Maple-Mustard-Glazed Bone-In Rib Eye Steaks.

Serves 4 to 6

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SOY, LIME AND SESAME PORK RIBS

2 racks pork side ribs, about 3 lbs (1.5 kg)

DRY RUB AND GLAZE

- ½ cup (125 ml) brown sugar
- 2 tbsp (30 ml) kosher salt
- 1 tbsp (15 ml) finely grated lime zest
- 2 tsp (10 ml) ground cumin
- 1 tsp (5 ml) each black pepper, garlic powder, ground ginger, and cayenne
- 2 tbsp (30 ml) soy sauce
- 2 tbsp (30 ml) lime juice, plus extra if needed
- 1 tbsp (15 ml) honey
- 1 tbsp (15 ml) sesame oil
- 2 green onions, chopped, for garnish
- 1 tsp (5 ml) toasted sesame seeds, for garnish

- 1 Preheat oven to 350 F (180 C). Or heat barbecue to medium.
- 2 To provide optimum flavours, remove

silver-skin membrane from underside of ribs. Slide a dull knife under silver-skin along rib bone to loosen. Then with a clean dry cloth or paper towel, grip loosened membrane and pull from bones. It should come free in one full piece. Discard. Place ribs side by side, bone side down, on a piece of heavy-duty foil, large enough to wrap and seal.

- 3 Combine sugar, salt, lime zest and dry seasonings in a bowl. Stir with a fork to blend. Rub meaty side of ribs with dry seasoning mixture reserving ¼ of mix for later. Wrap and seal ribs and place on a baking sheet. Bake in preheated oven or in a closed barbecue for about 2 hours or until meat is tender and is easily cut from bone.

- 4 To make glaze, add soy sauce, lime juice, honey and sesame oil to remaining dry rub seasoning mixture. Whisk to blend.

- 5 When ribs are tender, open foil and generously brush both sides of ribs with soy glaze. Leaving foil pack open, continue to bake in oven for 20 minutes. Alternatively, for drier ribs, grease barbecue grill and increase heat to medium-high. Remove ribs from foil and place meat side down on greased grill. Close lid and barbecue over medium high for 10 minutes. Gently turn ribs and continue to grill for 10 more minutes.

- 6 Remove to a cutting board and let rest for 10 minutes before cutting into serving-size

pieces. Drizzle with more lime juice, if you wish. Sprinkle with green onions and toasted sesame seeds. Serve with Crunchy Cabbage and Kale Salad.

Serves 4

CRUNCHY CABBAGE AND KALE SALAD WITH THAI DRESSING

THAI DRESSING

2 tbsp (30 ml) fresh lime juice
2 tbsp (30 ml) extra-virgin olive oil
1 tbsp (15 ml) Ponzu Sauce¹
2 tsp (10 ml) ginger paste
2 tsp (10 ml) sesame oil
2 tsp (10 ml) brown sugar
1 tsp (5 ml) kosher salt
1 garlic clove, minced

Combine dressing ingredients in a bowl and whisk until blended. Set aside. Can be made ahead and refrigerated until ready to serve.

CRUNCHY SALAD

12 wonton wrappers
½ cup (125 ml) canola oil
2 cups (500 ml) finely shredded red cabbage
2 cups (500 ml) finely shredded green cabbage
2 cups (500 ml) shredded fresh kale
½ thinly sliced red onion, separated into rings
2 Thai red chili peppers, seeded and slivered
½ cup (125 ml) mixed minced fresh cilantro and mint
½ cup (125 ml) salted, roasted peanuts, chopped, for garnish
¼ cup (60 ml) toasted large flake, unsweetened coconut

1 Cut wonton wrappers into ½-in (1.25 cm) wide strips. Heat canola oil in a medium-sized, deep saucepan. Add strips in small batches and fry until golden and crisp. Remove with a slotted spoon to paper towel-lined plate to drain. Repeat with remaining strips. Set aside.

2 In a large bowl, combine cabbage, kale, onion, chilies and herbs.

3 Give dressing a whisk and drizzle over salad. Gently toss to evenly distribute. Sprinkle with crispy wonton strips and peanuts. Scatter with toasted coconut, if using, and serve with Soy, Lime and Sesame Pork Ribs.

PAIRS WITH

QUARISA CARAVAN PETITE SIRAH

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Papaya Mains

from page 80



PAPAYA AND CHICKEN STIR-FRY

1 tbsp (15 ml) + 2 tsp (10 ml) soy sauce, divided
2 tsp (10 ml) dry sherry
½ tsp (2 ml) + 1 tsp (5 ml) cornstarch, divided
1 lb (500 g) mix of boneless chicken breast and thigh meat, cut into 2-inch (5 cm) strips
2 tbsp (30 ml) vegetable oil

¹Available in grocery stores in the Asian section.

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- 1 tbsp (15 ml) minced ginger
- 2 garlic cloves, finely minced
- 1 medium onion, thickly sliced
- 1 red pepper, seeded and cut into thin ½-inch (1.25 cm) julienne
- ½ tsp (2 ml) dried red chili flakes
- 2 tsp (10 ml) hoisin sauce
- ½ cup (125 ml) fresh orange juice
- 1½ lb (500 g) ripe papayas, peeled, seeded and cut into 3 x ½-inch (7.5 x 1.25 cm) strips
- 2 green onions, cut into 2-inch (5 cm) pieces
- 1 tbsp (15 ml) fresh lime juice
- salt and freshly ground black pepper

1 In a medium bowl, mix together 1 tbsp (15 ml) soya sauce, sherry and ½ tsp (2 ml) cornstarch. Add chicken and toss well to coat. Set aside.

2 Heat oil in a wok or large skillet over medium-high heat. Add ginger, garlic and onion and stir-fry for 30 seconds. Add the marinated chicken and stir-fry for 5 minutes. Add red pepper and red chili flakes and continue stir-frying until chicken is cooked through and red peppers soften, about 3 minutes. Using a slotted spoon, transfer the chicken and peppers to a plate.

3 Mix the remaining cornstarch, hoisin sauce and orange juice and add to skillet. Bring to a boil until slightly thickened, about 2 minutes. Return the chicken and peppers to the wok, along with the papaya and green onions, and

stir-fry until hot, about 1 minute. Add lime juice and season. Transfer to a warm platter.

Serves 4

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BC VQA \$22.99 882027

LA VIEILLE FERME VENTOUX ROSÉ

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GRILLED FLANK STEAK WITH TROPICAL SALSA

- 2 tsp (10 ml) garam masala
- 1 tsp (15 ml) brown sugar
- ½ tsp (2 ml) salt
- 1 tsp (5 ml) freshly ground black pepper
- 2 lb (1 kg) flat iron or flank steak

- 1 cup (250 ml) fine diced ripe papaya
- 1 cup (250 ml) fine diced pineapple
- 1 cup (250 ml) fine diced mango
- ¼ cup (60 ml) fine diced seeded cucumber
- ¼ cup (60 ml) fine diced red onion
- 3 tbsp (45 ml) fine chopped cilantro
- 2 tbsp (30 ml) lime juice
- ½ tsp (2 ml) finely minced ginger

1 Preheat grill or broiler to medium-high heat.

2 Combine garam masala, brown sugar, salt and pepper. Rub evenly over both sides of the steak. Let marinate at room temperature for 10 to 15 minutes.

3 Combine the remaining ingredients. Season. Cover and chill.

4 Lightly grease barbecue grill or baking rack. Place steak on grill rack, grill 5 minutes on each side or until desired doneness. Remove steak from grill and let stand 5 minutes. Cut steak diagonally across the grain into thin slices. Serve with tropical fruit salsa.

Serves 4 to 6

PAIRS WITH

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France \$20.49 208942

MUMM NAPA BRUT PRESTIGE

USA \$24.49 265678



GREEN PAPAYA NOODLE SALAD

2 tbsp (30 ml) sherry vinegar
 2 tbsp (30 ml) rice vinegar
 1 tbsp (15 ml) mirin¹
 1 tbsp (15 ml) sugar
 2 tbsp (30 ml) Asian fish sauce
 1 shallot, minced
 1 red Thai chili, seeded and finely minced
 2 garlic cloves, minced
 2 oz (60 g) dried bean vermicelli noodles
 ½ lb (175 g) Chinese barbecue pork, cut fine julienne
 ½ lb (175 g) hand-peeled fresh shrimp
 2 cups (500 ml) julienne cut green papaya¹
 ½ English cucumber, seeded, cut into ¼-inch matchsticks
 2 med carrots, peeled and shredded
 1 cup (250 ml) chopped fresh mint
 1 cup (250 ml) chopped fresh basil
 1 cup (250 ml) chopped fresh cilantro
 1 cup (250 ml) roasted, unsalted peanuts

¹Available at Asian grocery stores.

1 Combine sherry vinegar, rice vinegar, mirin, sugar, fish sauce, shallot, chili and garlic cloves in a small saucepan over medium heat. Bring to a boil. Simmer for 5 minutes and remove from heat. Cool.

2 Bring a medium saucepan of water to a boil and add noodles. Cook until just tender, about 3 minutes. Drain in strainer and rinse under cold water. Drain well. Cut into smaller lengths with kitchen scissors if desired. Set aside.

3 In a large mixing bowl, combine barbecued pork, shrimp, noodles, green papaya, cucumber, carrots, mint, basil, and cilantro. Drizzle with vinaigrette and toss well with peanuts.

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Italy \$22.99 216077

Fresh and Lively Summer Rolls

from page 96



PRAWN, MANGO AND AVOCADO SALAD ROLLS

12 lg prawn in shell (21/25 size)
 2 oz (60 g) dried bean vermicelli noodles
 3 tbsp (45 ml) rice vinegar
 2 tbsp (30 ml) sugar
 ½ tsp (2 ml) salt
 1 tsp (5 ml) sriracha sauce or garlic chili paste
 8 X 8-inch (20 cm) rice-paper rounds, plus more in case of tearing
 48 cilantro sprigs, about 1 bunch, cleaned and dried well
 48 mint leaves, from about 1 bunch
 1 to 2 cucumbers, peeled, cored and cut into ⅛-inch thick matchsticks
 3 green onions, cut into 3-inch (7.5 cm) julienne strips
 1 lb (500 g) firm ripe mango, peeled, pitted and cut into ¼-inch (0.5 cm) matchsticks

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POINTS

Natalie Maclean

PINOT GRIS

90

POINTS

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SAUVIGNON
BLANC

92

POINTS

Natalie Maclean

PINOT NOIR

1 to 2 med ripe avocados, peeled, pitted and thinly sliced
4 tbsp (60 ml) Japanese mayonnaise¹

1 Bring a medium saucepan of salted water to a boil. Add prawns, lower heat and poach at a low simmer, uncovered, until just cooked though, about 3 to 4 minutes. Transfer to an ice water bath for a couple minutes, drain and pat dry. Peel and cut in half lengthwise, deveining if necessary.

2 Bring another medium saucepan of water to a boil and add noodles. Cook until just tender, about 3 minutes. Drain in strainer and rinse under cold water. Drain well. Place into a mixing bowl. In a large bowl, stir together vinegar, sugar, salt and sriracha until sugar is dissolved. Add noodles and toss to coat well.

3 Place a clean tea towel or a double thickness of paper towel on a work surface. Fill a shallow baking pan with warm water. Soak a rice paper round in warm water until pliable, about 5 to 10 seconds. Carefully transfer to tea towel or paper towel lined work surface.

4 Arrange 3 prawn halves, cut sides up, in a row across middle bottom third (the part nearest you). Spread a small handful, 3 tbsp (45 ml) marinated noodles on top of shrimp and arrange 3 cilantro sprigs, 3 mint leaves, 6 cucumber matchsticks, 6 green onion strips, 6 to 8 mango matchsticks, and a few avocado slices horizontally on top of noodles. Spread about a tsp of the Japanese mayonnaise over top.

5 Fold bottom of rice paper over filling and begin rolling up tightly, stopping at halfway point. Arrange 3 more mint leaves, 3 cilantro sprigs, and mango or avocado along crease, then fold in ends and continue rolling.

6 Transfer roll, seam side down, to a plate and cover with dampened paper towels. Repeat making 7 more rolls in the same manner and serve with Spicy Lime Dipping Sauce or any other desired sauce.

Makes 8 rolls



CHICKEN, JICAMA, PAPAYA AND PICKLED GINGER SALAD ROLLS

2 oz (60 g) dried bean vermicelli noodles
8 X 8-inch (20 cm) rice-paper rounds, plus more in case of tearing
3 to 4 romaine leaves, cored and finely shredded, about 2-inches (5 cm) long
¼ cup (60 ml) pickled ginger, dried and cut into fine julienne
1 ripe papaya, peeled, seeded and cut into fine julienne, 2-inches (5 cm) long
½ English cucumber, cored seeded and cut into ¼-inch (0.5 cm) matchstick
6 oz (180 g) peeled jicama root, cut into ¼-inch (0.5 cm) matchstick
handful cilantro sprigs, rinsed and dried well
handful basil leaves
½ cup (125 ml) shredded carrot
2 cups (500 ml) shredded rotisserie chicken meat

1 Bring a medium saucepan of water to a boil and add noodles. Cook until just tender, about 3 minutes. Drain in strainer and rinse under cold water. Drain well. Set aside.

2 Place a clean tea towel or a double thickness of paper towel on a work surface. Fill a shallow baking pan with warm water. Soak a rice paper round in warm water until pliable, about 5 to 10 seconds. Carefully transfer to tea towel or paper towel lined work surface.

3 Arrange alternating on the bias, the shredded romaine, julienned pickled ginger and papaya in a row across middle bottom third (the part nearest you).

4 Spread a small amount of the noodles on top of the shredded ingredients and arrange a few cucumber and jicama matchsticks, a few cilantro sprigs, basil leaves, shredded carrots and chicken.

¹Available at Asian grocery stores.

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- 5 Fold bottom of rice paper over filling and begin rolling up tightly, stopping at halfway point. Arrange a few more cilantro sprigs, then fold in ends and continue rolling.
- 6 Transfer roll, seam side down, to a plate and cover with dampened paper towels. Repeat making 7 more rolls in the same manner and serve with Peanut Dipping Sauce or any other desired sauce.

Makes 8 rolls



COLOURFUL VEGETARIAN SALAD ROLLS WITH MISO MUSTARD SAUCE

MISO MUSTARD SAUCE

- 2 tsp (10 ml) water
- 1 tsp (5 ml) prepared Japanese or Chinese-style hot mustard or Coleman's Hot mustard
- ½ cup (75 ml) white (Saikyo) miso²
- 3 tbsp (45 ml) rice vinegar
- 2 tbsp (30 ml) mirin
- 4 tsp (20 ml) sugar

Add water, hot mustard, miso, rice vinegar, mirin, and sugar to a mixing bowl and whisk until smooth. Set aside.

SALAD ROLLS

- 2 oz (60 g) dried bean vermicelli noodles
- 8 X 8-inch (20 cm) rice-paper rounds, plus more in case of tearing
- 8 to 12 tinned, baby corn, drained and halved lengthwise
- 24 thinly sliced colourful heirloom radishes (watermelon, purple etc)
- ½ cup (125 ml) shredded colourful carrot (purple, yellow or orange)
- ½ English cucumber, cored seeded and cut into 1/4-inch (0.5 cm) matchstick
- 1 small red onion, peeled and thin sliced julienned
- 48 cilantro sprigs, about 1 bunch, cleaned and dried well
- 48 mint leaves, from about 1 bunch

- 1 Bring a medium saucepan of water to a boil and add noodles. Cook until just tender, about 3 minutes. Drain in strainer and rinse under cold water. Drain well. Set aside.
- 2 Place a clean tea towel or a double thickness of paper towel on a work surface. Fill a shallow baking pan with warm water. Soak a rice paper round in warm water until pliable, about 5 to 10 seconds. Carefully transfer to tea towel or paper towel lined work surface.
- 3 Arrange a couple of the baby corn, cut side up, on the middle bottom third of the round, then cover overlapping slightly 3 of thin sliced radishes, then add a small amount of shredded carrot. Cover with a small amount of the noodles. Drizzle a couple teaspoons of the miso mustard sauce, then top with some of the shredded carrot, cucumber matchsticks, julienned red onion and a few cilantro sprigs and mint leaves in a row across bottom third (the part nearest you).
- 4 Fold bottom of rice paper over filling and begin rolling up tightly, stopping at halfway point. Arrange a few more mint leaves, cilantro sprigs, then fold in ends and continue rolling.
- 5 Transfer roll, seam side down, to a plate and cover with dampened paper towels. Repeat making 7 more rolls in the same manner.

Makes 8

²Available at Asian grocery stores.

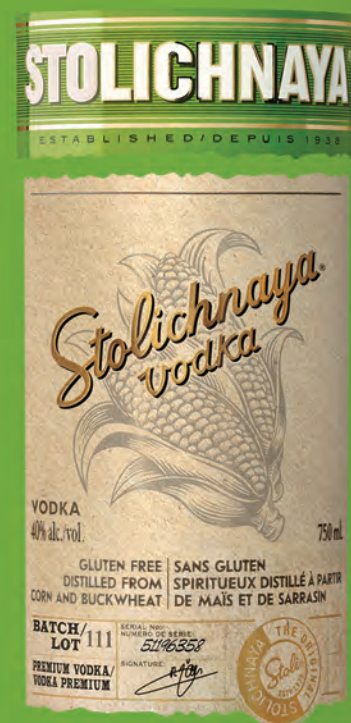
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VIP Table



GINGERED SUMMER FRUIT COCKTAIL SALAD ROLLS

- ½ cantaloupe melon
- 1 ripe mango
- 1 apple
- ½ lemon
- 8 to 12 lg strawberries
- 2 kiwi
- 1 basket raspberries, about 40 to 48 berries
- 1 bunch mint
- ½ cup (75 ml) finely chopped crystal ginger
- 8 X 8-inch (20 cm) rice-paper rounds, plus more in case of tearing

1 Peel melon and mango and cut into slices, then matchstick julienne. Cut and core apple. Slice and cut into matchstick julienne. Squeeze lemon juice over apple and toss well to prevent apple from browning. Hull and slice strawberries into thin slices. Peel kiwi and thinly slice.

2 Place a clean tea towel or a double thickness of paper towel on a work surface. Fill a shallow baking pan with warm water. Soak a rice paper round in warm water until pliable, about 5 to 10 seconds. Carefully transfer to tea towel or paper towel lined work surface.

3 Place a few kiwi slices and strawberries (cut side up) on the middle bottom third of the round. Top with a few cantaloupe, mango and apple slices. Add 5 to 6 raspberries in a horizontal line, then top with a few mint leaves and some chopped crystalized ginger. Fold bottom of rice paper over filling and begin rolling up tightly, stopping at halfway point. Arrange a few more mint leaves, then fold in ends and continue rolling.

4 Transfer roll, seam side down, to a plate and cover with dampened paper towels. Repeat making 7 more rolls in the same manner and serve with Honey Lime Sauce.

AN ASSORTMENT OF DIPPING SAUCES

SPICY LIME DIPPING SAUCE

- 3 tbsp (45 ml) Asian fish sauce
- 3 tbsp (45 ml) fresh lime juice
- 2 tbsp (30 ml) water
- 1 tbsp (15 ml) brown sugar
- 2 tsp (10 ml) sriracha sauce, to taste

Mix well until sugar is dissolved. Set aside.

PEANUT DIPPING SAUCE

- ¼ cup (60 ml) crunchy peanut sauce
- 3 tbsp (45 ml) hot water
- 2 tbsp (30 ml) cider vinegar
- 1 tbsp (15 ml) soy sauce
- 2 tsp (10 ml) brown sugar
- hot sauce, to taste

Combine all ingredients and whisk until smooth. Set aside.

HOISIN ORANGE DIPPING SAUCE

- ½ cup (125 ml) hoisin sauce
- 3 tbsp (45 ml) rice vinegar
- ½ cup (125 ml) fresh orange juice
- 1 green onion, finely minced
- 2 tsp (10 ml) sesame oil

Combine all ingredients and mix until smooth and well blended. Set aside.

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HONEY LIME SAUCE

¼ cup (60 ml) honey or agave syrup
zest and juice of 1 lime
3 tbsp (45 ml) water, if necessary

Mix well to combine, add water if necessary to thin out.

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Burgers & Beer

from page 100



ASIAN-INSPIRED CHICKEN BURGER WITH SRIRACHA MAYO AND SESAME SLAW

1 lb (500 g) ground chicken (50/50 white and dark meat)
½ cup (125 ml) Japanese panko breadcrumbs
1 tbsp (15 ml) minced garlic
1 tbsp (15 ml) minced ginger
1 tbsp (15 ml) hoisin sauce
1 tbsp (15 ml) soy sauce
2 tsp (10 ml) sesame oil
1 lg egg, lightly beaten
3 green onions, finely chopped
2 tbsp (30 ml) finely chopped cilantro
salt and freshly ground black pepper
hamburger buns
Sriracha Garlic Aioli, recipe follows
Asian Slaw, recipe follows

1 In a large mixing bowl combine all the ingredients until mixed well, being careful not to overwork the mixture. Cover and refrigerate 15 minutes. Divide and form the mixture into 8 X 3-inch (7.5 cm) diameter patties.

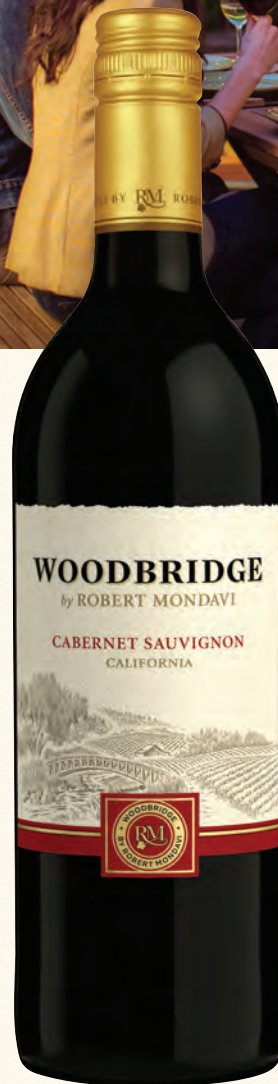
2 Heat a grill pan or barbecue over medium-high heat. Lightly grease grill and add patties, cooking 4 minutes per side. Meanwhile toast hamburger buns. Slice horizontally and spread a dollop of Sriracha Garlic Aioli to the bottom and top of each bun. Add a patty and top with some of the Asian slaw. Cover with top bun and toothpick to hold.

Makes 4 burgers

SRIRACHA GARLIC AIOLI

1 garlic clove, finely grated
1 cup (250 ml) mayonnaise
3 tbsp (45 ml) sriracha
2 tbsp (30 ml) lemon juice

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salt and freshly ground black pepper

Combine all ingredients until well blended. Cover and refrigerate until ready to use. This can be made 1 day ahead.

ASIAN SESAME SLAW

1 to 3-inch (7.5 cm) piece ginger, grated fine
½ cup (125 ml) rice wine vinegar
1 tbsp (15 ml) soy sauce
1 lime, juiced
2 tbsp (30 ml) sesame oil
2 tbsp (30 ml) honey
1 tbsp (15 ml) sriracha or garlic chili paste
½ head Napa cabbage, cut into fine 2-inch (5 cm) long shreds
1 red bell pepper, fine julienne into 2-inch (5 cm) lengths
1 lg carrot, finely shredded
1 serrano chili, seeded and finely minced
3 green onions, finely chopped on the bias
2 tbsp (30 ml) finely chopped cilantro
2 tbsp (30 ml) finely chopped mint leaves
½ tsp (2 ml) ground black pepper
2 tbsp (30 ml) toasted sesame seeds

1 In a mixing bowl, combine ginger, rice wine vinegar, soy sauce, lime juice, sesame oil, honey and sriracha. Whisk until well blended.

2 Toss together remaining ingredients and combine with dressing until well coated. Let sit 10 minutes before serving.



CHEESED TURKEY BURGER WITH APPLE-CURRENT GINGER CHUTNEY

8 oz (250 ml) fine grated Parmesan cheese
1½ cups (375 ml) shredded Mexican cheese blend
2 garlic clove, minced
1 medium onion, finely chopped
¼ cup (60 ml) old-fashioned oats
2 lg eggs, lightly beaten
1 tsp (5 ml) dried oregano
1 tbsp (15 ml) Worcestershire sauce
1 tsp (5 ml) salt
2 lbs (1 kg) lean ground turkey
8 thin sliced smoked gouda
8 cheese hamburger buns or your choice of bun
Honey Mustard Sauce, recipe follows
Apple Ginger Chutney, recipe follows
lettuce leaves
1 red onion, thinly sliced

1 In a large mixing bowl, combine Parmesan and Mexican cheese, garlic, onion, oats, eggs, oregano, Worcestershire sauce, and salt. Crumble turkey over mixture and mix well, taking care not to overmix. Cover and refrigerate 15 minutes. Shape into 8 X ½-inch (0.5 cm) thick patties.

2 Preheat a grill pan or barbecue to medium-high heat. Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack. Grill burgers, uncovered, 6 to 8 minutes on each side or until juices run clear. Add a smoked gouda slice to each patty right before taking off the grill, about 1 minute to allow for melting.

3 Slice and toast buns. Spread a dollop Honey Mustard Sauce on the bottom of the bun. Add lettuce leaves and red onion. Transfer cheese

topped patty and dollop with Apple Ginger Chutney.

Makes 8 burgers

HONEY MUSTARD SAUCE

¼ cup (60 ml) mayonnaise
¼ cup (60 ml) Dijon mustard
3 tbsp (45 ml) honey
¼ tsp (1 ml) cayenne pepper
2 tsp (10 ml) cider or white vinegar
Mix all ingredients until well blended.

APPLE GINGER CHUTNEY

2 large Granny Smith Apples, peeled, cored and chopped ½-inch dice (.5 cm)
1 cup (250 ml) fine chopped onion
¼ cup (175 ml) cider vinegar
¼ cup (175 ml) firm packed dark brown sugar
½ cup (75 ml) currants or golden raisins
3 tbsp (45 ml) finely minced ginger
½ tsp (2 ml) dry mustard
½ tsp (2 ml) salt
½ tsp (2 ml) dried hot red pepper flakes

Add all ingredients to a medium saucepan and cook over medium heat. Bring the mixture to a boil, stirring occasionally for 40 minutes, or until it has thickened. Spoon into a sterilized glass jars with a tight lid.

Makes about 3 cups (750 ml)



BLT CHOPPED SALAD WITH AVOCADO, STRAWBERRIES, CORN AND BACON

3 tbsp (45 ml) extra-virgin olive oil
1 lime, juiced
1 lemon, juiced
1 tsp (5 ml) Dijon mustard
salt and freshly ground black pepper
1 medium head iceberg lettuce, chopped, soaked in ice water bath, drained well, refrigerate until ready to use
2 cups (500 ml) fresh arugula, chopped
1 basket strawberries, hulled and quartered
1 basket heirloom cherry tomatoes, halved
½ small red onion, chopped
2 cups (500 ml) sweet corn
8 slices thick-cut bacon, fried and crumbled
2 ripe avocados, ½-inch (1.25 cm) dice
6 oz (120 g) feta, crumbled

1 Whisk together until blended olive oil, lime and lemon juices and mustard. Season with salt and pepper, to taste.

2 Drizzle half vinaigrette over lettuce, arugula, strawberries, cherry tomatoes, red onion and corn. Gently toss until well coated. Garnish bacon, avocado and feta over salad. Drizzle more vinaigrette if desired.



BEEF BURGER

3 lbs (1.5 kg) ground beef
 2 tsp (10 ml) fine sea salt
 ½ tsp (2 ml) freshly ground black pepper
 2 tbsp (30 ml) Worcestershire sauce
 6 slices, sharp cheddar cheese
 12 slices, bacon, fried crisp
 6 burger buns
 lettuce leaves
 Fig and Caramelized Onion Jam, recipe follows

- 1 Preheat grill top or gas barbecue to medium-high heat. Mix together beef, salt, pepper and Worcestershire sauce. Divide and shape the burger patties into 6 equal portions making an indentation in the center of each patty with your thumb to prevent the patties from puffing on the grill.
- 2 Lightly grease the grill rack. Add the patties and cook, turning once, until cooked to desired doneness. During the last minute of grilling, place a slice of cheese on each patty and toast the buns, cut side down.
- 3 Add lettuce to the bun bottom. Place the burgers on the lettuce and top with a couple slices of bacon and 2 to 3 tbsp (30 to 45 ml) Fig and Caramelized Onion Jam. Serve immediately.

FIG AND CARAMELIZED ONION JAM

1 tbsp (15 ml) vegetable oil
 4 medium yellow onions, thinly sliced
 1 pint fresh figs, stems removed and halved
 1 cup (250 ml) dry red wine

- 1 Heat vegetable oil in a large saucepan over high heat. Add the onions stirring continuously. As soon as they begin to brown, reduce the heat to low. Cover and cook for 10 minutes, stirring every 2 minutes or so. Remove the lid and continue to cook until the onions are caramelized, about 30 minutes, stirring every 5 minutes or so.
- 2 Add figs, red wine and simmer over medium heat until all the wine is absorbed and the figs and onions are cooked into a thick jam.

Serves 6

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Mad About Melons

from page 108



FRESH MELON AND GRILLED PRAWN SALAD

2 tbsp (30 ml) + 3 tbsp (45 ml) extra-virgin olive oil, divided
 1 tbsp (15 ml) + 1 tbsp (15 ml) Dijon mustard, divided
 ½ lemon, juice
 2 tsp (10 ml) lemon zest
 1 minced garlic glove
 salt and freshly ground pepper
 1 lb (500 g) large prawns (21/25 size), peeled, deveined, tails left intact
 1 tin canned hearts of palm, drained and patted dry
 2 tbsp (30 ml) champagne vinegar
 1 tbsp (15 ml) finely minced shallot
 1 tbsp (15 ml) honey
 2 bunches fresh watercress, rinsed, trimmed tough stalks and dried well
 1 basket heirloom cherry tomatoes, halved
 8 to 10 basil leaves, finely julienned
 small handful mint leaves
 2 cups (500 ml) ½-inch (1.25 cm) diced watermelon
 4 oz (125 g) feta cheese, crumbled

- 1 Preheat barbecue to medium-high.
- 2 Whisk in a medium bowl, 2 tbsp (30 ml) olive oil, 1 tbsp (15 ml) mustard, lemon juice and zest, minced garlic, salt and pepper. Add prawns and toss well to coat. Let marinate for about 10 to 15 minutes.
- 3 Thread the prawns onto metal skewers. Toss the hearts of palm with a bit of olive oil and season with salt and pepper. Grill the prawns and hearts of palm, turning once, until they have nice grill marks and the prawns are just cooked through, about 2 minutes each side. When cool enough to handle, halve the hearts of palm lengthwise, then cut crosswise into thirds on the bias. Remove prawn from skewers.
- 4 In a small bowl whisk the remaining 1 tsp (5 ml) mustard with the vinegar, shallot, honey and remaining 3 tbsp (45 ml) extra-virgin olive oil. Season with salt and pepper.

- 5 In a large salad bowl, toss the watercress, basil and mint leaves with a light drizzle of the vinaigrette just to coat. Place on platter or divide amongst chilled serving plates. Sprinkle with diced watermelon and cherry tomatoes halves. Drizzle lightly with vinaigrette. Garnish with grilled hearts of palm, prawns and crumbled feta.

Serves 4 to 6

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MIXED MELON SORBET POPS

SIMPLE SYRUP

½ cup (75 ml) water
½ cup (75 ml) sugar

In a small saucepan bring water up to a boil. Whisk in sugar until dissolved. Remove from heat and refrigerate until cold.

SORBET POPS

1½ cup (375 ml) ripe seedless watermelon, 1-inch (2.5 cm) diced
3 tbsp (45 ml) lime juice
3 to 6 tbsp (45 to 90 ml) simple syrup, divided
1½ cup (375 ml) ripe honeydew, 1-inch (2.5 cm) diced
3 tbsp (45 ml) lemon juice
1½ cup (375 ml) ripe cantaloupe, 1-inch (2.5 cm) diced
3 tbsp (45 ml) grapefruit juice

- 1 In a blender, mix watermelon, lime juice and 1 to 2 tbsp (15 to 30 ml) simple syrup, process until smooth.
- 2 Fill 6 popsicle molds ½ of the way full. Place into freezer for 40 minutes.
- 3 Rinse out blender and repeat with honeydew, lemon juice and simple syrup. Add to a separate container to chill in freezer.
- 4 Rinse out blender and repeat with cantaloupe, grapefruit juice and simple syrup. Add to a separate container to chill in freezer.
- 5 After the watermelon is semi-firm, add honeydew to the mold. Place in freezer for 40 more minutes, then top with the cantaloupe. Place in freezer until completely firm, about 4 hours.

Makes about 6 frozen pops

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LIME AND SPICED MIXED MELON SALAD

¼ cup (60 ml) lime juice
3 tbsp (45 ml) honey
½ tsp (2 ml) sriracha sauce
2 tbsp (30 ml) chopped fresh cilantro or mint, or both
pinch salt
2 cups (500 ml) cantaloupe balls, from about 1 large ripe cantaloupe

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2 cups (500 ml) honeydew balls, from about 1 large ripe honeydew
2 cups (500 ml) watermelon balls, from about half watermelon
2 cups (500 ml) ½-inch (1.25 cm) diced pineapple

1 Combine lime juice, honey, sriracha, cilantro and salt in a small bowl until combined.

2 In a large bowl, lightly toss the melon balls with the honey-lime mixture to coat evenly. Garnish with additional cilantro. Chill in refrigerator until serving.

Serves 4

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from the cover...



ROYAL PEACH TEA

6 cups (1½ L) hot water
6 black tea bags
1½ cups (375 ml) Crown Royal
2 cups (500 ml) Peach Syrup, recipe follows
peach slices, for garnish

1 In a large pitcher, pour hot water over tea bags and steep for 5 minutes.

2 Add Peach Syrup and whisky to tea then chill until ready to serve. Serve over ice, with sliced peaches.

PEACH SYRUP

3 peaches, peeled and diced
1 cup (250 ml) sugar
1 cup (250 ml) water
2 lemons, juice

In a medium saucepan, bring syrup ingredients to a boil, then reduce heat to medium for 10 minutes. Strain syrup through a fine strainer to remove fruit pieces.

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PAIRS WITH PORK



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