

FOOD/DRINK/MORE

TASTE

BC LIQUORSTORES

**SET THE STAGE
FOR A FESTIVE FALL
DINNER PARTY** P 80

**CHILE: WINE'S
RISING STAR** P 64

**THE BEST HOME BAR,
BAR NONE** P 24

**SERVE UP A
VEGETARIAN FEAST** P 8

**MOJITO MADNESS
FOUR TAKES ON CUBA'S
NATIVE DRINK** P 7



Sense of Discovery



Caramel

Mint
Chocolate

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FOOD/DRINK/MORE

TASTE

BC LIQUORSTORES



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BC VQA
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OUR SYMBOLS

- Country of Origin Flags
- BC VQA Wines
- Sweetness Code
- Organic

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Head Office
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BC LIQUORSTORES

CELEBRATE LIFE...ENJOY RESPONSIBLY

*I'm new here.
How about we throw a welcome party?*



IT TAKES CONFIDENCE TO GO UNOAKED.

Please welcome Naked Grape Pinot Grigio. A crisp, fruit driven white wine with refreshing tropical and citrus flavours that pairs well with chicken, salads, creamy pasta dishes or on its own. It's bound to make a splash at your next party!



TRY SOMETHING NEW



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POMEGRANATE VODKA
Holland **\$43.06** 743799

Take an exotic journey with this new flavoured vodka. A vibrant and tangy taste with a delectable explosion of real fruit. Bold, clean and versatile, this vodka is a wonderful sipper served straight or on the rocks.



BOUCHARD AÎNÉ
CHARDONNELLA

France **\$14.99** 133496

Aromas of white flowers, pear, mango and grapefruit are followed by intense and soft fruity flavours and a long finish. Serve this seductive wine as an aperitif, with salads, fish dishes and cream sauces.



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Holland **\$32.95** 523720

The first true mini-keg! Instead of working a pump or flipping open a gravity tap, you simply pull a lever and out comes Heineken. Each keg comes with an internal CO₂ compressor, which pushes the beer up the line and prevents the contents of the keg from coming into contact with air. That means the beer stays fresh for at least 30 days.



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Be sure to know the name of a designated driver, as well.
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Kye Melchert

Kye Melchert is Bar Manager at Sanafir restaurant in Vancouver, where he creates art in a glass that tastes as good as it looks. English-born and Oz-raised, Kye practised his art in Sweden for six years before moving to Vancouver 1 1/2 years ago. Sanafir's Moroccan-themed décor and tapas-in-trio menu have received wide acclaim in Vancouver since the restaurant opened. Sanafir, 1026 Granville Street, Vancouver, 604-678-1049 www.sanafir.ca.

MOJITO MADNESS

FOUR TAKES ON CUBA'S NATIVE DRINK BY KYE MELCHERT, BAR MANAGER AT SANAFIR.

CHAMPAGNE MOJITO

A classy twist on the original Mojito.

3	LIME WEDGES, MUDDLED
DASH	SUGAR SYRUP (GOMME)
1 1/2 OZ (45 ML)	APPLETON AMBER RUM
6	MINT LEAVES
1 SCOOP	CRUSHED ICE
	CHAMPAGNE

Shake all ingredients together, pour into a champagne flute, then top it up with champagne (we use Moët & Chandon Nectar at Sanafir)

MARRAKECH MINT

This refreshing drink has become a classic at Sanafir. The fresh fruit flavours from the apple, citrus from the lime and herbaceous twang the mint provides all come together perfectly in this lovely drink!

1 TSP (15 ML)	APPLE PURÉE
6	MINT LEAVES
4	LIME WEDGES, MUDDLED
1 OZ (30 ML)	COINTREAU
1 OZ (30 ML)	SOURZ APPLE LIQUEUR

Shake all ingredients together vigorously and serve in a sugar and cinnamon rimmed glass.

BLOOD MOJITO

Not for the faint-hearted! Two classic cocktails – the Mojito and the Bloody Mary – combine to make this fiery concoction! Note: Kye says no extra Tabasco is needed!.

4	LIME WEDGES
2	BIRD'S EYE CHILIS
2 OZ (60 ML)	ABSOLUT CITRON VODKA
3 OZ (90 ML)	TOMATO JUICE
DASH	WORCESTERSHIRE SAUCE
1 SCOOP	CRUSHED ICE

Muddle the lime wedges and chili peppers together with the vodka, tomato juice and Worcestershire Sauce, then shake with the ice.

SANAFIR SPICED APRICOT

This original offering from Sanafir uses the best flavours the Silk Route has to offer for a different twist on the Cuban classic.

6	LIME WEDGES, MUDDLED
4	APRICOT WEDGES
6	MINT LEAVES
1 SCOOP	CRUSHED ICE
1 1/2 OZ (45 ML)	CAPTAIN MORGAN SPICED RUM.
1/2 OZ (15 ML)	APRICOT BRANDY
	SODA

Shake all ingredients together. Pour into a tall glass then top it up with soda.



Kasey Wilson and Anthony Gismondi

Kasey Wilson is a Vancouver-based author, editor, restaurant reviewer and travel writer. Anthony Gismondi is the weekly wine columnist for the *Vancouver Sun*, executive editor of *Wine Access* magazine and producer of the website www.gismondionwine.com. Together, they co-host *The Best of Food and Wine* radio show weekly on CFUN-AM.

A VEGETARIAN THANKSGIVING FEAST

THIS THANKSGIVING,
GIVE VEGETABLES A
PLACE OF HONOUR
AT THE TABLE.



BUTTERNUT SQUASH BRUSCHETTA

Today, Thanksgiving customs evolve as savvy cooks move meat to the sidelines, favouring instead a vegetarian dinner dominated by fruits, vegetables, legumes and greens.

Cooking vegetarian entrées is a desirable, healthy lifestyle option, no longer an afterthought when meat-free diners come to feast. One of the reasons for choosing vegetarian is the availability of dramatically improved produce, which makes it much easier to turn out interesting vegetarian

entrées. Also, the abundance of fresh herbs adds bold flavours and seductive fragrances to meatless dishes, especially at this time of year.

Annie Somerville, chef at Greens, San Francisco's renowned vegetarian restaurant and author of "Everyday Greens," offers advice on planning a meatless holiday menu.

"It's not about finding a substitute for meat or fish," she says. "It's about combining beautiful produce and high-quality ingredients to make great food."

In her book, Somerville conveys that

flavourful vegetarian food doesn't have to be complicated. "I'm traditional in that I like to eat a lot of starch on Thanksgiving Day," she says.

For such a feast, we've created a variety of flavours: autumn root vegetables, a stuffed pasta dish and seasonal fruit, all coaxed into simple dishes distinctive enough for the holiday table. We've also suggested optional add-ons of the traditional relish tray, a salad and bread. This menu for six can easily be doubled if you have a big family or want to invite friends to join in the celebration.

As guests arrive, offer a relish tray – crispy carrot sticks, celery sticks, radishes, salted almonds and crunchy cornichons. Follow with butternut-squash bruschetta served at room temperature. The centerpiece of the meal, cannelloni with ricotta, goat cheese, spinach and a light tomato sauce, is melt-in-your-mouth sumptuous and foolproof. If desired, add a baby greens salad tossed with chives, toasted pine nuts and dried cranberries in a lemon-lime vinaigrette and a loaf of olive bread from a local bakery. Sweet pears poached in Zinfandel and port with fresh basil makes a delicious ending.

The ritual, the traditions, the gathering together – whether around turkey or not – are what make Thanksgiving important.

THE WINE

No holiday gathering would be complete without wine; in fact it would be perfectly sensible to say the wine matters now more than ever at the British Columbia dinner table.

Our picks for the big dinner begin with two Chardonnays. First up is a very reliable, locally produced **Calona Vineyards Chardonnay Artist Series Reserve**.

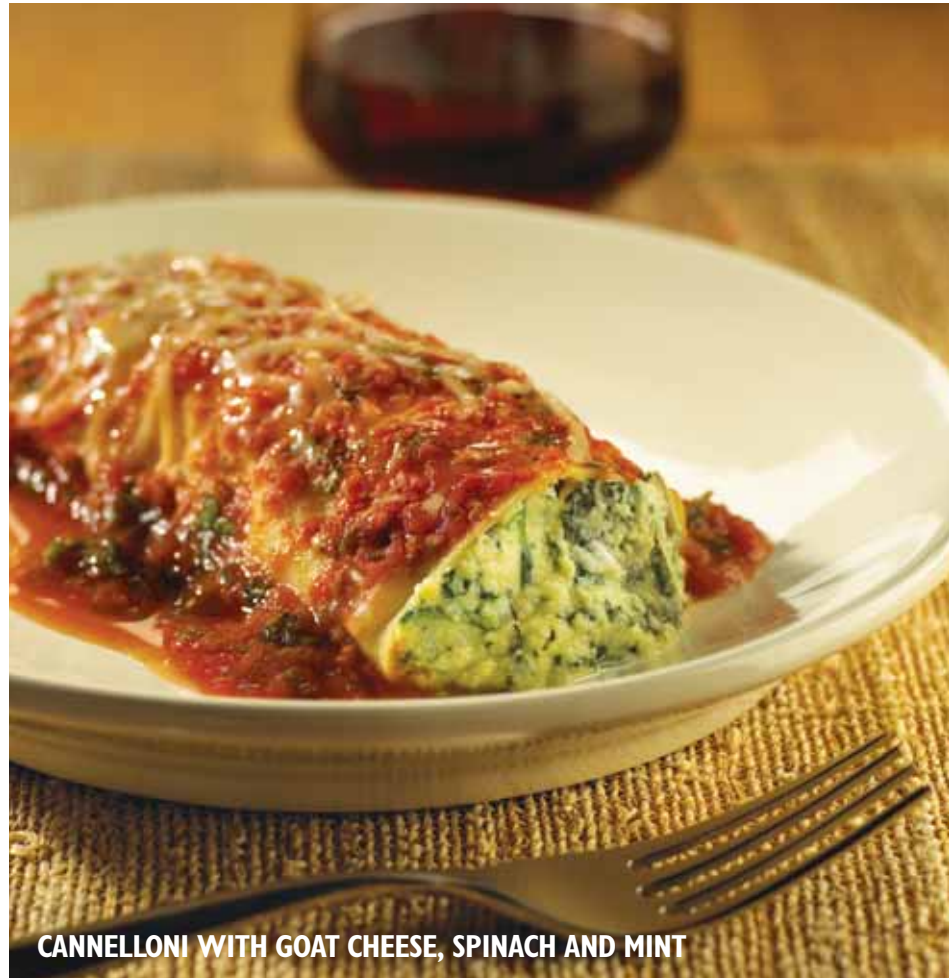
Winemaker Howard Soon oversees the production of this attractive, modern-style Chardonnay with a citrus, melon, smoky apple fruit nose. On the palate, it is soft and forward, with easy sipping peachy/buttery, green apple skin flavours and fine acidity to help balance off any fat or oil in the menu. There is fine value here.

Bonterra Vineyards Chardonnay, the all-organic wine from Mendocino County, suffers from a rare wine disease – it gets better every year and the price keeps dropping. You will love its fresh, leesy, bread-dough nose spiked with citrus, baked apple notes and the cool mineral threads that run throughout. Fresh, soft and dry with soft, buttery, nutty, citrus fruit flavours. This is modern California Chardonnay now built, as it is in Europe, for food.

Complementing the Chardonnay are two sturdy reds: Zinfandel from California and **Châteauneuf-du-Pape** from France.

Up first is the **Michael-David Seven Deadly Zins**. Old-vine fruit gathered from seven top Lodi vineyards is the secret to this full-bodied, spicy red with gobs of black cherries, peppers and cloves. On the palate, the fruit is lifted and jammy; the finish soft and warm. It should be a perfect match to the earthy/cheesy cannelloni dish.

Our other selection is the familiar misshapen bottle **Père Anselme La Fiole**



CANNELLONI WITH GOAT CHEESE, SPINACH AND MINT

du Pape Châteauneuf-du-Pape. Shaped after Rhône Valley vines, it's a non-vintage blend of top cuvées from different vintages. It's 80 percent Grenache, which accounts for its sweet raspberry nose and flavours, and a blend of Syrah/Mourvèdre/Cinsault that beefs up the weight and its supple mouth feel and adds spice.

A mid-October evening wouldn't be complete without a glass or two of port. From Australia, it's hard to ignore **Hardys Whiskers Blake Tawny Port**. Whiskers was named after a man whose job was to scare the birds from the vineyard with a eight-gauge shotgun at the turn of the 20th century. The

wine is delightful, from its crème brûlée nose to its nutty, raisiny flavours. A soft, creamy and slightly sweet sipping tawny that is the perfect end to a meal.

For those who prefer their port big and rich, but approachable, we recommend the **Smith Woodhouse Traditional Late Bottled Vintage Port**, unfinned, unfiltered and bottled after four years in cask. Despite its "Traditional" moniker, Smith Woodhouse is anything but a normal LBV. Big and rich, it's more vintage port-like, with its dried, red fruit flavours and peppery, chocolate notes. Serve by the fireside.

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

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



AMARULA. THE SPIRIT OF AFRICA.

Amarula is a rare find. Please enjoy responsibly.



POACHED PEARS IN ZINFANDEL AND BASIL

THE COOK'S KEY TO AN EASY THANKSGIVING IS WORKING AHEAD. HERE'S A GAME PLAN FOR OUR MENU:

THE DAY BEFORE:

Peel, poach and cool pears overnight in liquid for Poached Pears in Zinfandel and Basil. Prepare filling for Cannelloni with Goat Cheese, Spinach and Mint and refrigerate.

THE MORNING OF THE DAY:

Prepare pasta squares, add filling, roll up into tubes and place in baking dish. Cover with plastic wrap and refrigerate.

Make uncooked tomato sauce and refrigerate.

Remove pears from poaching liquid and reduce poaching liquid. Set aside pears and poaching liquid.

TWO HOURS BEFORE GUESTS ARRIVE:

Remove cannelloni and tomato sauce from refrigerator.

45 MINUTES BEFORE GUESTS ARRIVE:

Prepare Butternut-Squash Bruschetta

SUGGESTED MENU

Relish Tray

BUTTERNUT SQUASH
BRUSCHETTA

Salad of baby greens with chives,
toasted pine nuts and dried cranberries
in a lemon-lime vinaigrette

CANNELLONI WITH GOAT
CHEESE, SPINACH AND MINT

Olive Bread

POACHED PEARS IN ZINFANDEL
AND BASIL

Now available!



Discover

LINDEMANS
wines from **South AFRICA**



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SOUTH AFRICA

*At Lindemans, we're bringing
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In the heart of the Western Cape lies the Robertson Valley, where lime-rich soil and cooling coastal winds create perfect conditions for both red and white wine grapes.

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Lindemans has partnered with award-winning South African vineyards to present delicious, easy-to-drink wines with a local feel and flavour.

CHARDONNAY
tropical with riper fruits.
CABERNET SAUVIGNON
herbal, notes of mint,
eucalyptus, & cassis.

Enjoy
Responsibly

WINES TO ACCOMPANY THE VEGETARIAN FEAST



CALONA VINEYARDS ARTIST
SERIES RESERVE CHARDONNAY
BC VQA **\$13.99** 364323

Soft and forward on the palate with easy sipping peachy/buttery, green apple skin flavours and fine acidity to help balance off any fat or oil in the menu. Fine value!



BONTERRA VINEYARDS
CHARDONNAY ORGANIC
USA **\$19.99** 342436

You will love its fresh, leesy, bread-dough nose spiked with citrus, baked apple notes and the cool mineral threads that run throughout. Fresh, soft and dry with buttery, nutty, citrus fruit flavours.



SEVEN DEADLY ZINS
LODI ZINFANDEL
USA **\$27.98** 337402

This full-bodied, spicy red with gobs of black cherries, peppers and cloves is a perfect match to the earthy, cheesy cannelloni dish.



LA FIOLE DU PAPE
CHÂTEAUNEUF-DU-PAPE
France **\$35.49** 12286

Predominantly Grenache, with a sweet raspberry nose and flavours. A blend of Syrah/Mourvèdre/Cinsault beefs up the weight and its supple mouth feel and adds spice.



HARDYS WHISKERS BLAKE
TAWNY PORT
Australia **\$25.49** 478537

Delightful, from its crème brûlée nose to its nutty, raisiny flavours. A soft, creamy and slightly sweet sipping tawny that is the perfect end to a meal.



SMITH WOODHOUSE
TRADITIONAL LATE BOTTLED
VINTAGE PORT
Portugal **\$37.99** 304527

Not your average LBV! Big and rich, it's more vintage port-like, with its dried, red fruit flavours and peppery, chocolate notes.



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750 ml

28% alc./vol.

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PLEASE DRINK RESPONSIBLY.

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MOST WANTED



MASI VALPOLICELLA
CLASSICO SUPERIORE

Italy **\$15.99** 285585

This delicious wine is velvety smooth with cherry and plum flavours, good structure and a surprisingly long finish. Versatile enough to go with many dishes, it's especially perfect with soup, pasta, meat or cheese.



CAPTAIN MORGAN SPICED RUM

Canada **\$25.95** 500512

The secret blend of unique and exotic Caribbean island spices has a truly distinct and delicious flavour that simply must be experienced first hand.



LUKSUSOWA POTATO
VODKA

Poland **\$22.50** 253302

Lukusowa in Polish means luxurious, an appropriate description for this crystal clear, richly textured vodka. Triple-distilled and charcoal filtered, this vodka is pure and smooth. Perfect for martinis, chilled or straight up.



SAKE COCKTAILS

SAKE CARAMEL MATCHA-ATO

2 OZ	(60 ML)	JUNMAI SAKE
1 OZ	(30 ML)	BAILEYS CARAMEL
1 OZ	(30 ML)	WHIPPING CREAM
½ TSP	(3 ML)	MATCHA POWDER (GREEN TEA POWDER)
½ TSP	(3 ML)	ICING SUGAR

Combine all the ingredients in a shaker filled with ice. Shake well and strain into a cocktail glass.



SAKE VERDE

1½ OZ	(45 ML)	JUNMAI SAKE
1 OZ	(30 ML)	SOUR PUSS APPLE
½ OZ	(15 ML)	GIN
		LEMON WEDGE AND GREEN APPLE SLICES, FOR GARNISH

Pour first three ingredients over ice. Garnish with lemon wedge and green apple slices.



Hiro Shintaku

Hiro Shintaku is Bar Manager at Kingyo Izakaya, where he is known for his creation of sake cocktails, leading what is fast becoming the next big trend in the cocktail world. Hiro, a man of many talents, is also a sommelier and has owned his own wine bar. For informal and authentic Japanese tapas-style dishes, visit Kingyo Izakaya at 871 Denman Street, Vancouver, 604-608-1677.



SAKE HEAVEN

- 2 OZ (60 ML) JUNMAI GINJO SAKE
- 1 OZ (30 ML) ALIZE GOLD PASSION
- 2 OZ (60 ML) SPARKLING WATER
- 1 OZ (30 ML) POMEGRANATE JUICE

Combine first three ingredients in a champagne flute and gently pour in pomegranate juice.

PAWS FOR A CAUSE



For every bottle of See Ya Later Ranch wines purchased during the month of September, a

50¢ DONATION
will go to the **BCSPCA**

Paws for a Cause... Walk for the Animals – September 9, 2007, in 37 communities around the province! www.sPCA.bc.ca/walk



CONSULTANT'S CHOICE

OUR TEAM OF EXPERTS SHARE THEIR FAVOURITES.



Laureen Sikora

Product Consultant Langley Signature Store:
"Sharing information with my customers is an honour."



FORK IN THE ROAD OLIVER BLOCK 249 RED

BC VQA **\$24.99** 121707

An excellent blend, this wine is complex and balanced. Ripe brambleberry, black pepper and chocolate on the palate with oak and eucalyptus underneath to make a great finish. Serve with any red meat dish or pasta with red sauce.



IRONSTONE SYMPHONY OBSESSION

USA **\$16.99** 355784

Aroma and taste, this wine has it! Beautiful, youthful fragrances and delicate white fruit aromas on the nose and on the palate. The finish is long and lingering. One sip and you'll love it! Not just for after dinner, but also excellent with spicy, fried foods.



Shafiq Contractor

Product Consultant Brighthouse Liquor Store, Richmond: "I always tell my customers that variety is the spice of life – try new and exciting wines with different food pairings."



SEGHEGIO SONOMA ZINFANDEL

USA **\$32.35** 428417

Deep ruby red with a bouquet of dried sultanas and figs. The taste is port-like – silky and warm, jam-packed with ripe cherry and boysenberry fruit with notes of spice and a hint of toasty oak. Drinkable now through to 2010, it's excellent with steak, lamb, roast duck with plum sauce or just bread and cheese.



NEPENTHE TRYST

Australia **\$18.99** 459032

A Sauvignon-Semillon blend with five percent Pinot Gris, it has a tropical bouquet with citrus on the nose. Powerful and fruit-driven, with kiwi and passion fruit along with lemon-lime hints on the palate, this well-balanced wine has a luscious and silky mouth feel and a long finish. Perfect with fresh seafood, salmon, Caesar salad or for early fall sipping. 91 points *Wine Advocate*



Holly Nixon

Product Consultant, Orchard Park Signature Store, Kelowna: "Wine is like food... you should explore! We all have a favourite food but we don't eat the same thing seven days a week."



RODNEY STRONG SONOMA COUNTY CHARDONNAY

USA **\$23.99** 226936

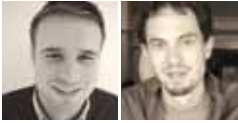
Rich and full-bodied, this wine is lush with tropical fruit and hints of vanilla. Buttery and toasty, it's outstanding value and extremely well made. Enjoy with lobster, crab or turkey.



TEN MILE "THE BROKEN ROAD"

USA **\$19.99** 291179

Exceptional value! This blend of 64% Petite Sirah, 18% Zinfandel, 8% Barbera, 8% Malbec and 2% Carignane is big, bold and beautiful! Rich, black fruit with great ripeness and intensity. Dark chocolate and a long, full finish. Delicious!



James Nevison and Kenji Hodgson

James Nevison and Kenji Hodgson are HALFAGLASS, a Vancouver-based, boutique wine consultancy, publishers of a website and three best-selling books on wine – *Have a Glass* and *Had a Glass*, volumes 1 and 2. Their wine column, under the name The Wine Guys, appears weekly in the *The Province*.

IF YOU'RE LOOKING FOR A LITTLE WINE DIVERSITY, LOOK NO FURTHER THAN THE ITALY SECTION AT YOUR LOCAL BC LIQUOR STORE. ITALY DEALS MORE INTRIGUE THAN ANY OTHER WINE GROWING COUNTRY IN THE WORLD.

Italy is about change. Depending on where you look, each broad region within the country – Tuscany, Piedmont, the South – is currently undergoing major metamorphosis. Looking back over the last 20 years – this is like a split second in wine history – these wine regions have, in their respective ways, gone from navel gazers to international superstars. Italy's wine regions have examined their independent identities, realized the exciting potential they possess, and bottled it.

TUSCANY: PURPLE REVOLUTION, AND BACK AGAIN

In the '80s, while we were busy wearing neon and spiking our hair, Tuscany was undergoing some serious purple revolution. Shunning wicker basket-clad, sour cherry juice Chianti, forward-thinking Tuscans began bottling bold, serious red wine out of the indigenous Sangiovese grape, and often with the help of international varieties like Cabernet and Merlot in the mix. This provoked a re-writing of the wine laws to accommodate quality-giving Chianti DOCG status (a league above the standard DOC quality regime). With a quick perusal of some wine labels, you'll notice the different designations.

What came out of the stylistic upheaval was better wine across the board, and fewer candlestick holders. Some neo-traditionalists accused the mavericks of rich, ripe, juicy and oak-laden (not to mention expensive) Tuscan Sangiovese of veering too far from the essence of their appellation in favour of pleasing a "modern" taste, and chasing the almighty 100-point score. While a full U-turn is not imminent, we're certainly afforded stylistic diversity.

Tuscany today comprises three visions on wine, and at least the first two are debated and defended with a unique loyalty: bold, muscular reds that can go head-to-head with any Cabernet or Shiraz; classic-minded Chianti (or Toscana IGT) that promotes the finesse, natural acidity, and burly tannins of Sangiovese; and affordable, easy-going, if nondescript, table wine.

PIEDMONT: THE LEADERSHIP DEBATE

Like Tuscany, Piedmont – the area northwest of Milan – is experiencing contemporary growing pains to the tune of more fruit flavour, less biting tannin and generous usage of new oak.

For generations, Piedmont has been known as the home of Barolos and Barbarescos (both made from the Nebbiolo grape) that are virtually undrinkable in youth due to their tightly-wound, stiff personalities combined with a dump truck of dry tannins. Their fame, however, comes from the amazing ability to age; and with good, aged Nebbiolo comes an incomparable, complex bouquet of fruits, perfume and density.

However, Nebbiolo moderne is becoming more the norm, as Barolo and Barbaresco producers explore a genial version of the world-renowned wine, decreasing maceration times (more fruit, less tannin extraction) and aging in new, toasty oak barrels. This is not to say that Nebbiolo is being "dumbed down," quite the opposite; a prudent step into the 21st century can do wonders for these wines.

There is only a relatively tiny number of vineyards planted with Nebbiolo, making

Barolo and Barbaresco a rare and expensive endeavour, no matter how tasty they might be getting.

Barbera, Piedmont's "other" grape, is always in the shadow of the wine connoisseur's Nebbiolo. For those who avoid card-carrying wine connoisseurs (recommended), we think Barbera is the perfect way to taste Piedmont. There's more of it, it's made in a wide variety of styles from easy-sipping to rich and full-flavoured, and best of all, it's usually half the price of anything that Nebbiolo has touched.

So who will lead Piedmont to international celebrity? Or at least to the spotlight on our BC Liquor Stores shelves? The grand, if pricey, Nebbiolo, or its counterpart, the more plentiful – and arguably more accessible – Barbera?

THE SOUTH: CALL OF THE BOOT

If any area of Italy screams vinous diversity, it's surely the cry of her southern regions, those contained in the "foot" of Italy's geographic boot. Tasting a wine from this nebulous, if gastronomically connected, region, one feels an uncanny sense of being whisked back in time.

Italy's south is so diverse with appellations and grape varieties that it is actually a disservice to talk about the region so generally. But what option is there, when everything from the familiar Chardonnay to the exotic Grillo are grown in locales that vary from coastal to mountainous, and where, in the cellar, innovation is nipping at the heels of tradition?

In the South, it's any grape's game.

FLAVOURS OF ITALY – YOUR STYLE



Discover the Estates of



ANTINORI

26 Generazioni



Luxury Wine Brand in Canada!



Italy

In a patchwork of potables, one can find traditional fermentations of indigenous varieties, newfangled expressions of classic grapes by forward-thinking wineries, or astute winemakers bringing veteran grape varieties out of retirement.

With such flux, and such promise, from Italy's south, wineries must work harder than ever to stand out from the crowd. Identifying accessible varieties, finding great vineyards,

applying solid winemaking, and marketing the wine effectively will give the savvy estate a leg up. This open road means we should be on the lookout for a bumper crop of emerging trends in delicious vino.

Italy's south proves that we can all be choosy, and thankfully it's not going to put a strain on the wallet. We guarantee no burden as you taste your way to a gold mine of wines that suit your palate.



RICOSSA BARBERA D'ASTI
Piedmont **\$15.95** 457135
Packed with flavours of berries and highlighted by a cherry tang. Superbly balanced and endowed with generous acidity to make many a food pairing sing.



GIANLUCA VIBERTI NEBBIOLO
Piedmont **\$19.99** 308742
Most Nebbiolo is prohibitively expensive. This is one gem on the shelf that scratches the under-\$20 mark, sporting less jaw-slammng tannins, more lip-smacking fruit.



BATASIOLO BAROLO
Piedmont **\$35.00** 178541
Sun-dried berries, roses and iron combine for an elaborate aroma, followed by delicate, primary flavours underscored by powerful concentration. Get a taste of the mighty Barolo.



RUFFINO FONTE AL SOLE
Tuscany **\$14.49** 458356
Ruffino's nicely priced Fonte al Sole is a versatile bottle, perfect for porting to any dinner party. Ripe cherries, plum and a hint of earthiness combine to make this a go-to great wine.



CARPINETO DOGAJOLO
Tuscany **\$19.99** 141721
Plenty of New World, ambrosial cherry fruit with a slice of oak, yet "The Dog" still keeps a firm foot in the Old World with some less-than-subtle farmyard and tilled earth.



FRESCOBALDI NIPOZZANO CHIANTI RUFINA
Tuscany **\$23.99** 107276
Nipozzano shows how delicious Chianti (here Chianti Rufina, neighbour of Chianti Classico) can be, with bold cherry and tobacco leaf aromas. The ripe 2003 vintage boasts extra rich, even jammy, flavours and vanilla accents.



MEZZOMONDO NEGROAMARO
The South **\$10.99** 135178
Amazingly affordable and easily quaffable, this is an exemplary bottle of southern Italian value. Mezzo is chockablock with juicy plum fruit tweaked by herbs and chocolate.



A-MANO PRIMITIVO
The South **\$17.99** 587121
Primitivo comes in a range of styles, but this is our favourite: deliciously soft, succulent flavours reminiscent of strawberry sauce marry with an earthy complexity for a massively appealing wine.



FEUDO ARANCIO GRILLO
The South **\$15.99** 190405
Much excitement lies in discovering the indigenous varieties like Grillo. This incarnation offers a nutty, honeyed aroma supported by plenty of viscous goodness and a tart, green apple bite.



Judith Lane

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

MOVE THE PARTY OUT OF THE KITCHEN SET UP A HOME BAR

Have you ever wanted to be a bar star in your own home? An ace host/hostess known for your savvy hospitality? It's easier than you think. And it will get people out of the kitchen and into your fab living space, be it your first rental apartment, loft, or new house.

Once your bar is properly set-up and stocked, having friends over for drinks or a chic cocktail party (they're back and they're big), will be a snap... and leave a lasting impression. Read on and see how to set up a bar that suits your style, from club-hopping casual to cool sophisticate.

THE SPACE: A rumpus room/basement bar is pure retro and if that's what you've got, splash out and go tiki lounge or sports bar all the way, otherwise a freestanding cabinet or sidebar is ideal. This can be made to order, an existing shelving system or other piece of furniture. It's where you'll house your ever-growing cache of bottles, equipment, and glassware. An ideal setup has a wet bar with sink, bar fridge, and plentiful storage. In a small apartment, a cupboard in proximity to a kitchen island (and sink), counter, or table works well. Make sure there's plenty of space – people will congregate around the bar.

STOCKING THE BAR: Begin with the spirits that go into cocktails that you like to drink, and offer these to guests as your "house"



Tools

COCKTAIL SHAKER	KNIFE
BAR SPOON	RIMMING BOX
JIGGER	MUDDLER – FOR CRUSHING
ICE BUCKET AND TONGS	FRUIT AND HERBS
WAITER'S CORKSCREW	BLENDER – STRONG ENOUGH
BOTTLE/CAN OPENER	TO CRUSH ICE
CUTTING BOARD	STRAINER
CITRUS JUICER OR REAMER	BAR TOWELS

drinks (aim for three to start). Then add the basics. Lower priced spirits are generally best suited for mixed drinks. As you buy up, you'll notice the difference in flavour and smoothness, especially if the drink is being served straight up.

What follows is a guideline; the product choices are suggestions only. Your home bar is something to build over time, bottle by bottle, as taste and finances allow.



Glassware

MARTINI	RED WINE
HIGHBALL – TALL NARROW GLASS	WHITE WINE
ROCKS – SHORT, WIDE-MOUTHED GLASS	CHAMPAGNE FLUTE
	BEER – PINT OR PILSNER STYLE



A home bar that offers everything

VODKA

- BASIC:** Smirnoff, Absolut and Steath are good entry-level vodkas.
- BETTER:** Step up to Level, Grey Goose, or 42 Below
- BEST:** Try these straight up – Effen, Uluvka or Belvedere

GIN

- BASIC:** Bombay Sapphire, Gordon's and Broker's
- BETTER:** Van Gogh, Juniper Green Organic
- BEST:** South, Hendricks Dry, Tanqueray No. 10

WHISKY

- BASIC:** Famous Grouse, Johnny Walker
- BETTER:** Glenlivet, Glenfiddich
- BEST:** Bruichladdich, Springbank, Macallan

- RYE WHISKEY:** Crown Royal, Seagram
- IRISH WHISKEY:** Jamesons, Bushmills, Red Breast

RUM

- Your first rum should be light, second an amber, then spiced rum.
- BASIC:** Bacardi, Appleton
- BETTER:** Havana Club, Mount Gay
- BEST:** Cruzan 12 Year Old

TEQUILA

- BASIC:** Cuervo, Sauza
- BETTER:** Espolon Reposado, Olomeca Anejo
- BEST:** Cabo Wabo, Patron

Once you've got these covered, it's time to consider other spirits.

LIQUEURS

- COFFEE-BASED:** Kahlua
- CREAM:** Amaraula Cream, Bailey's Original Irish Cream
- ORANGE:** Cointreau, Grand Marnier
- FASHIONABLE:** Alizé, Hypnotiq, Giffard Lichi Li, Ginger of the Indies, Uphoria Pomegranate
- SOPHISTICATED:** Limoncello, Crème de Cassis

OTHER SPIRITS

- BOURBON:** Jim Beam, Buffalo Trace
- BRANDY:** Metaxa 7 Star
- COGNAC:** Courvoisier, Remy Martin
- ARMAGNAC:** Marquis de Caussade 17 Year Old
- HERBAL:** Jägermeister, Amaro Montenegro
- OTHER:** Cachaça from Argentina, Pisco Capel from Chile, Italian Grappa



alive with taste

PLEASE DRINK RESPONSIBLY.

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OTHER ESSENTIALS

WINE: Buy according to taste, but do include red, white and sparkling wines with a look to both BC labels and imports. Chardonnay and Merlot are always in good taste, Pinot Noir is always popular as are Syrah/Shiraz and Riesling.

BEER AND ALES: A local beer, perhaps a microbrew, and an import should suffice.

NON-ALCOHOLIC DRINKS: Juice, pop and sparkling water are a must. Non-alcoholic beers will also be appreciated.

MIXERS: Water, club soda, tonic water, pop, juices including cranberry, blueberry and pomegranate, and energy drinks too.

CONDIMENTS: Angostura Bitters, olives, cocktail onions, limes, lemons, Grenadine, salt and pepper, sugar, Tabasco, Worcestershire and celery.

GARNISHES: These decorative bits add flavour and give instant appeal that will “sell” any drink. Earn bonus points for using local, seasonal fresh fruit and herbs for garnishing and muddling. Try skewering a few berries, adding a citrus spiral, star fruit slice, kiwi pinwheel, or other exotica for a knockout presentation. High-style it with the Garnish Girls (suppliers to top lounges, and recently the public) at www.garnishgirls.com. The deal? Sugar cane sticks, blue Curaçao cherries, blue cheese and jalapeño stuffed olives, and gorgeous wild hibiscus blossoms to glam up a glass of Champagne.



Tips

- ICE:** HAVE LOTS ON HAND. (TO COOL DRINKS IN A HURRY, FILL AN ICE BUCKET OR CONTAINER WITH HALF ICE, HALF COLD WATER.)
- FOOD:** HAVE PLENTY OF NIBBLES ON HAND.
- NAPKINS:** DITTO.
- DRINK RECIPES:** CHAT UP YOUR FAVOURITE BARTENDER OR BUY A BOOK.

DON'T OVER SERVE YOUR GUESTS. ENSURE THEY GET HOME SAFELY...EVEN CYCLISTS OCCASIONALLY NEED A CAB.
SO THERE YOU HAVE IT. HAVE FUN. MIX IT UP AND GET SHAKING.

If only there was a Nobel Prize for beer.

Introducing Heineken Draught Keg.

The pride of the fridge.

Draught Keg is small enough to sit inside your refrigerator, leaving plenty of room for whatever else you keep in there.

Fresh for up to 30 days (assuming it lasts that long).

The 5 litres of Heineken inside Draught Keg stay fresh and bubbly for up to 30 days after the first pour.

Convenient top pour.

Pull the handle at the top of Draught Keg and *voilà* – perfectly poured tap beer. No need to tilt it on its side, rest it over a ledge or anything else.

The world's your beer garden.

Portable and lightweight, you can take Draught Keg pretty much wherever you want: picnics, parties, the cottage.

Performs under pressure.

The integrated CO₂ cylinder keeps the beer under constant pressure and lets you pour perfect Heineken, right down to the last drop.





A simple cabinet houses glassware, utensils and other items inside, plus a 20 - bottle wine rack and space on top for mixing drinks.

FALL SOUPS

FIVE FABULOUSLY FLAVOURFUL SOUPS, AS COLOURFUL AS FALL'S CHANGING LEAVES.



CREAMY BEET SOUP WITH CRUMBLLED GOAT CHEESE



WINTER GREENS SOUP WITH PARMESAN GARLIC CROUTONS



CROIX DU MAYNE CAHORS

France **\$19.95** | 115477

This fine and well-balanced old world wine from Cahors is full-bodied and smooth. Rich flavours of smoke, black cherry and earth make it an ideal accompaniment for a root vegetable and cheese soup. Excellent value!



CASAS DEL BOSQUE PINOT NOIR

Chile **\$23.99** 86611

Floral, spicy aromas, strawberry jam, cherry and plum, celery salt, earth and smoke with nice velvety tannins. Serve this beautifully elegant and soft wine with a variety of vegetarian or meat dishes.



TOMMASI LE ROSSE PINOT GRIGIO

Italy **\$19.99** 326488

Soft aromatics, very fresh and clean, but with depth and roundness, this is an exceptional Pinot Grigio by any standard. Enjoy it on its own or with assorted appetizers, cheeses, vegetables and fish dishes.



ROASTED RED PEPPER SOUP WITH JALAPENO SWIRL



VOGA QUATTRO SICILIA

Italy **\$15.99** | 15550

Smooth and velvety with ripe, dark berries, rich spice overtones and lots of earth and meaty flavours, this wine adds savoury highlights to many Italian and other dishes. Superb with creamy and sharp cheeses.



EMPORDA COSTA BRAVA SAULO

Spain **\$14.99** | 151332

Big cherry and floral aromas with lots of berries, tasty fruit and hints of spice on the palate. A ripe, easy-drinking wine that can be enjoyed on its own or with roast meats and vegetables.



**CÔTES DU VENTOUX
CHAT-EN-OEUF**

France **\$13.99** | 540765

Not just a cute label! Full-bodied with a big berry nose, a hint of licorice and roasted aromas. The tangy, ripe fruit flavours and subtle twist of spice give it good balance and an enjoyable finish.

"READY TO Tanqueray?"™

~ TONY SINCLAIR



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HOT AND SOUR TOFU SOUP AND THAI CURRIED BUTTERNUT SQUASH SOUP



  
GEHRINGER PRIVATE RESERVE PINOT GRIS
 BC VQA **\$15.99** 347203
 The bouquet has a slight fruitiness surrounded by subtle earthiness, with rich, soft, long and lingering flavours, a full mouth feel and nicely balanced acidity. A natural partner for Asian cuisine. Gehringer does it again!



 
DEVIL'S ROCK RIESLING
 Germany **\$10.99** 149559
 This modern interpretation of a classic Riesling is delicious and well-rounded, fresh and clean, with zesty lemon, grapefruit and a variety of rich, ripe fruit flavours. Particularly good with spicy Oriental or Cajun cuisine.



 
PFaffenHEIM GEWÜRZTRAMINER
 France **\$18.99** 612119
 A full, rich Gewürztraminer with an open bouquet of flowers, honey and spice. Silky and powerful, with perfect harmony between freshness and richness make it the ideal accompaniment to spicy dishes.



 
BEAUJOLAIS DOMAINE DU MARQUISON AUJOUX
 France **\$15.99** 37879
 Fresh strawberries on the nose with supple, round and delicate yet surprisingly rich flavours and a long enjoyable finish. Enjoy with a range of foods; spicy, light or creamy, salads, veggies, cheese and more.



Judith Lane

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

What's the deal? Are they different grapes? Which came first? Why do some people adore bold, fruit-forward Shiraz while others prefer subtler, sophisticated Syrah? And why are they among the hottest red wines going these days, just about everywhere on the planet?

First up, they are indeed the same thing. For years it was believed that the Syrah grape originated in Shiraz, a city in Iran. Another school of thought gives the nod to Egypt and a stopover in Syracuse in Sicily, where the grape picked up the name scyras on its journey to the northern Rhône region in France. Eventually the grape migrated to Australia courtesy of immigrant James Busby in 1833, where it was 'strine-ized' as Shiraz.

In reality, in the late 1990s, its roots were traced to the northern Rhône by a professor from the University of California at Davis (Dr. Carole Meredith), who pioneered DNA fingerprinting to determine grapes' origins. Syrah's DNA (it's the progeny of the little-known red Dureza and Mondeuse Blanche grapes) plonks it straight into the northern Rhône where it reigns to this day.

Call it whatever you like – Syrah or Shiraz – they're identical twins.

The only difference is the region where it's grown or the style that the winemaker chooses. Stylewise, Old World wines – those from France, Italy, Spain, Germany and Austria – are dark, rich, aromatic and elegant. New World wines – those from the US, Australia, New Zealand, South America, South Africa and Canada – tend to be bolder, fruitier, more in your face. While France may be the ancestral home of Syrah, it's been overshadowed for a couple of decades by Australia's Shiraz domination.

So who is making these wines? France leads in Syrah production – it's the classic grape of the Rhône Valley – although you'll rarely find the word Syrah on labels that instead state the appellation or region. Be on the lookout for northern Rhône appellations such as Côte-Rôtie, Hermitage, Cornas, Crozes-Hermitage and Saint-Joseph. That's your cheat sheet, so carry it in your pocket and shop with confidence. Plantings are on the increase in Southern France, where the wines are made in both Syrah and Shiraz styles.

Australia is the clear winner in the Shiraz sweeps – it is the country's most-planted, most popular and best-known grape. The wines tend to be bold, big and approachable. They're ripe, rich, jammy dazzlers that trumpet plenty of spice, fruit and pepper. Australia is well known for easy quaffers like the wines from [yellow tail], Cooktoothama and Rosemount, however they also make a brilliant range of high-quality Shiraz (Penfolds Grange is the Holy Grail) that place them among the best producers in the world. Labels to look for include complex stunners from Penfolds, Hardys, Wolf Blass and D'Arenburg, to name a few top-tier Shiraz. Australia makes some fine Syrah with some of the finest coming from the likes of Claremont Hills, Torbreck and Rosemount.

Canada and the US also make both Shiraz and Syrah. Sometimes wineries produce both and the choice of name, such as Mission Hill

Family Estate S.L.C. Syrah and Mission Hill Family Estate Reserve Shiraz, denotes stylistic differences in the wines. Most choose a single track: Jackson-Triggs makes award-winning Shiraz, while Sandhill and Peller Estates wineries are having great success with Syrah.

In the US, California was first to dive into Syrah in a big way. Bonterra, Rosenblum and Kendall-Jackson are top draws in this camp, while wineries R.H. Phillips, Virgin Vines and Fish Eye have gone the Shiraz route, reeling in younger drinkers. Nearby Washington state is all over Syrah to the point that it's almost considered the state varietal.

Almost every winemaking country on the globe makes one or the other: India has Shiraz, Italy makes Syrah, Spain produces both, as do South Africa, Chile, Argentina, Portugal, New Zealand and North Africa.

Style is what truly sets Shiraz and Syrah apart more than geography. Syrah has a reputation as a drier, more restrained wine, while Shiraz is jammier and fruitier. Old World wines are generally deep, dark red wines with peppery, earthy notes and show rich, concentrated, sophisticated fruit and spice. Think elegance and balance, harmony in a glass. Some examples? Chapoutier, Jaboulet, Guigal and Cave de Tain.

Old World wines are generally deep, dark red wines with peppery, earthy notes and show rich, concentrated, sophisticated fruit and spice. Think elegance and balance, harmony in a glass.

SYRAH OR SHIRAZ

THE BEST OF BOTH WORLDS





THE PLEASURE PRINCIPLE
The delight of an embrace isn't just in the kiss. It's in your head, too. Kissing stimulates your brain's pleasure centres and releases endorphins, your body's natural "happy pill." Why argue with science?

The Perfect XOXO



THE PERFECT PAIR
Shiraz and Cabernet entwine with luscious aromas of berry and blackcurrant. Sauvignon Blanc and Chenin come together with notes of passion fruit and gooseberry. All in the perfect embrace.

A PASSIONATE EMBRACE OF TWO PERFECT GRAPES

xoxowine.com

Syrah/Shiraz

Some southern French winemakers are grabbing attention with labels like, Lulu B and Red Bicycleette Syrah and the intriguing American/French co-pro Domaine des Blagueurs Bonny Doon Syrah-Sirrah, complete with “swinger sensibilities” according to Bonny Doon owner Ronald Grahm.

There’s more. Like rosés from France’s Jean-Jean Arabesque Syrah Rosé and Australia’s Little Penguin and Banrock Station White Shiraz. Give black bubbles a whirl too. Sparkling Shiraz is adored and widely

consumed in Australia – try Banrock Station or Seaview for a taste treat that’s definitely beyond ordinary. BC’s Sumac Ridge Sparkling Shiraz is in limited production, but well worth the hunt.

Clearly there’s nothing for wine lovers to do except taste widely and enjoy. Maybe you’ll prefer Syrah, maybe Shiraz, or simply enjoy the best of both worlds.



   **ADOBE ORGANIC SYRAH**
Chile **\$14.99** 5801
This wickedly good (biodynamic too) Chilean Syrah brims with luscious spice, red berries, mocha, and smoke, and nicely integrated tannins. Give it a go with grilled steak.



   **BONTERRA ORGANIC SYRAH**
USA **\$21.99** 573709
A spicy, fruit-driven well-balanced, elegant Syrah with aromas of spice, leather, blackberries, vanilla and chocolate. Nicely textured, with velvety tannins. Pair with lamb chops or rare roast beef.



  **RED BICYCLETTE SYRAH**
France **\$16.99** 317339
An approachable, well-balanced French Syrah from Languedoc with bright cherry flavours and spicy aromas, nicely balanced tannins and a dark, jammy fruit finish.



  **JEANJEAN ARABESQUE SYRAH ROSÉ**
France **\$11.99** 355347
Get past the wavy exterior and discover a dry, refreshing wine with cranberry and strawberry flavours and a slightly tart finish, primed to perk up holiday ham or turkey.



  **MAN VINTNERS SHIRAZ**
South Africa **\$11.99** 139915
A well-made, excellent value Shiraz sporting fresh dark grape and berry flavours, some savoury, smoky notes and gentle tannins. Barbecued ribs or bison burgers anyone?



  **CUSUMANO SYRAH DI SICILIA IGT**
Italy **\$17.99** 15479
This spicy Syrah from two of Sicily’s hottest winemakers, brothers Alberto and Diego Cusumano, is rich and round with mixed berry fruit and easy minerality. Enjoy with lamb, pizza, and saucy pastas.



  **SANTA RITA 120 SHIRAZ**
Chile **\$9.99** 147272
Attractive gamey, meaty aromas kicked up with mint, licorice, and ripe blackberries make this smooth, nicely structured red an affordable pleasure. Bring on the char-grilled burgers.



  **SEAVIEW SPARKLING SHIRAZ**
Australia **\$15.99** 73908
This easy-on-the wallet, off-dry sparkler is an ideal intro to black bubbles: soft, earthy, with typical Shiraz spice, ripe fruit, and berry-bright mousse. Think ribs, duck or turkey.

BC LIQUOR STORES BEST BUYS

WONDERFUL
TASTE,
GREAT
VALUE



PASCUAL TOSO MALBEC

Argentina **\$11.99** 129163

This juicy pour is bursting with fresh raspberry and boysenberry fruit backed by subtle vanilla-tinged toast. Great value and wonderful intensity for the price. 88 points *Wine Spectator*



SIMONSIG CHENIN BLANC

South Africa **\$13.99** 613414

A tropical fruit salad of melon, guava and pineapple fill the palate, with a hint of Botrytis adding to the intense, lingering finish. Delicious with any kind of crêpes.



CANNONAU DI SARDEGNA LA BOMBARDE

Italy **\$15.99** 571323

An elegant and vigorous wine that's full-bodied, warm and balanced. Enjoy it on its own or with your favourite pasta or meat dish.



SOUTHERN MOST RED

Argentina **\$12.95** 476408

With savoury herbs, spice and black fruit, this wine over-delivers for the price. And it's so natural, it's all but organic! 90 points *Gismondi*



GOUNDREY UNWOODED CHARDONNAY

Australia **\$14.99** 60889

With its bold, ripe, apple bouquet loaded with freshly sliced peaches and tropical fruit flavours, it's refreshing and enjoyable on its own or with an assortment of appetizers.

TASTE AND VALUE - IT'S IN THE BOTTLE!



GOATS DO ROAM RED

South Africa **\$15.99** 633206
Medium-bodied and full of barbecue-esque flavours, you could say this wine has a Pinot Noir body and a Syrah personality. Try it with Chicken Cordon Bleu.



CASTILLO DE MONSERAN

Spain **\$10.99** 197806
This easy drinking wine rolls off the tongue with red fruit flavours. Enjoy it by itself or with red meat or tapas.



DON MIGUEL GASCON SYRAH

Argentina **\$15.99** 744532
Vivid in colour with lots of plum, blackberry and currant fruit, along with sweet toast, bittersweet chocolate and spice, this is one tasty wine! 89 points *Wine Spectator*



CHÂTEAU HAUT PERTHUS BERGERAC

France **\$13.95** 303081
Red plum, berry and loads of savoury herbal flavours fill this firm and balanced red. Drink now through 2010. 88 points and Best Value - *Wine Spectator*



NOVAS ORGANIC CARMENÈRE-CABERNET SAUVIGNON

Chile **\$16.99** 771840
This wine is full of sun-drenched fruit, kept together with great structure. From the dark, brooding Cabernet to the juicy Carmenère and a barrage of smoky vanilla and spices, it's quite simply splendid!



TAMDHU SINGLE MALT SCOTCH

Scotland **\$39.95** 282418
The complex mix between the acidity of citrus, the sweetness of malt, and some spicy touches is most pleasant...as is the price!

WINE & CHEESE

EFFORTLESS ENTERTAINING



Long considered a match made in heaven, there's no sign of a divorce any time soon. Here in BC, we're fortunate to have access to a huge selection of locally produced and imported cheeses, and with more than 3,000 wines on BC Liquor Stores shelves, no cheese need be content with just one soul mate!

A basic cheese selection may be no farther away than your local supermarket, but to really explore the world of cheese, visit one of the growing numbers of fromageries – stores specializing exclusively in cheese. The world of cheese is a fascinating place and the variety of flavours never ceases to amaze.

TRY NEW TASTES

Whether you're planning a wine and cheese party for two or a hundred guests, the format is the same. There are a few simple guidelines that can make your event enjoyable. The most important thing is to plan for an interesting selection of both ingredients. Challenge yourself by choosing wines and cheeses you may not have tried before. Have an open mind about wine and cheese pairing and take time to enjoy these new flavours. You may not like everything that you try, but always give each one a second chance, because your palate expands with each new taste that you experience.

TASTING TECHNIQUE

A good technique is to first taste the wine and the cheese separately and then taste them together. Their combined taste should be wonderful and interesting and should linger



Alice Spurrell

Alice Spurrell, along with her daughter Allison, is owner of two les amis du FROMAGE stores in Vancouver and West Vancouver. The stores' selection from around the world and the Spurrells' knowledge of cheese are legendary. Les amis du FROMAGE: 1752 West 2nd Avenue, Vancouver, 604-732-4218 and #518 Park Royal South, West Vancouver, 604-925-4218, www.buycheese.com

FRIENDS, FAMILY, WINE AND CHEESE – WHAT BETTER WAY TO ALMOST EFFORTLESSLY CREATE AN INVITING AND WARM AMBIANCE.

both in your mouth and in your memory. Everyone's tastes are different but guaranteed, you'll discover new and exciting combinations that will add to your enjoyment.

THE CHEESES AND THEIR WINES

MANCHEGO, a Spanish cheese made from sheep's milk, is one of the best-known cheeses in the world. Sheep's milk is rich and very delicate in flavour. This cheese is available in three ages – young, medium, and aged – with the flavour intensifying with age, as it becomes firmer and nuttier. Manchego pairs well with **unoaked Chardonnay**. The rich, buttery taste of the Chardonnay paired with the Manchego will be outstanding.

CHÈVRE or goat cheese, has become increasingly available and correspondingly more popular in Canada in recent years. Goat cheese has a very distinctive taste and the fresh Chèvre is very young and delicate, with a slight tartness to the taste. The creamy tartness of goat's milk will give you an unbelievable taste sensation with the crisp, clean fruitiness of the **Sauvignon Blanc**.

ST. AGUR is a delicate, creamy blue cheese from France. The blue taste is very forward, yet it is delicate and delicious. This cheese will dispel those ideas you may have had that blue cheese is strong, acidic and perhaps a little bitter. St. Agur is a sweet, creamy and very wine-friendly blue. Try pairing **Riesling** with St. Agur. Rieslings are available from many countries and in many styles and St. Agur pairs particularly well with sweeter varieties.



WINE AND CHEESE PROVIDES ALL THE AMBIANCE OF A DINNER PARTY WITH A FRACTION OF THE WORK. HERE ARE A FEW TIPS TO HELP MAKE YOURS A SUCCESS.

1. Serve all cheeses at room temperature – to allow their full flavours to develop.
2. Label each cheese, stating the name, origin, general flavour and partnering wine.
3. Place each cheese on its own cutting board, made from wood or marble.
4. Fruit, especially grapes, goes wonderfully with wine and cheese. Apples, pears, kiwis and strawberries also go well, as do dried fruits such as figs and cranberries.
5. Provide an interesting assortment of bread, breadsticks, flatbreads and crackers.
6. Serve a variety of cured meats, such as prosciutto or dry salami, and a variety of olives and unsalted nuts.



Take the
Path Less
Traveled.

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Wine & Cheese

COMTÉ FORTE DES ROUSSES

– aged 21 months – this is a firm mountain cheese from the Franche-Comté region of France. Comté is a rich, golden, full-flavoured cheese surrounded by a dark, inedible crust and is made from unpasteurized cow's milk. The taste lingers in the mouth and reveals the sweetness of the milk and the subtle flavours of the meadows where the animals have grazed. **Cabernet Sauvignon** matches very well with Comté. The complexity of the wine will stand up well to the nuances of flavour in the cheese. Beaufort d'Alpage,

Comté Jurafloré and aged Gruyère are similar unpasteurized cheeses in the same style as Comté that will pair well with Cabernet Sauvignon.

CAMEMBERT is classified as a soft-ripened cheese – this denotes a cheese with a moulded exterior and a soft, creamy interior. The young cheese is not very flavourful, but as it ripens it develops an earthy aroma and a full, slightly mushroom or even cauliflower flavour. As with all soft-ripened cheeses, Camembert should be eaten at the peak of ripeness, but be careful

not to let it age beyond that point. A young **Merlot** with lots of well-balanced fruit will be the perfect pairing. The richness of the Merlot complements the distinct flavours of the Camembert and gives you an excellent pairing.

When planning a wine and cheese party, there are a couple of simple rules of thumb to remember. Milder, fresher cheeses should be tasted first, followed by firmer aged cheeses, ending with blues. Trying the cheese in that order will help your taste buds to enjoy all the subtle flavours without being overwhelmed.

MANCHEGO



KENDALL JACKSON
CHARDONNAY
USA **\$22.99** 296566

Look for loads of tropical fruit, buttered toast, surprisingly deep texture and wonderful purity. This medium-bodied, crisp, elegant dry unoaked Chardonnay will harmonize beautifully with the Manchego cheese. 89 points *Wine Advocate*

CHÈVRE



CASTILLO DE MOLINA RESERVA
SAUVIGNON BLANC
Chile **\$15.99** 507426

Clean and crisp with an aromatic tropical nose, fresh fruit, pineapple and guava with nicely balanced acidity and a long, lemony finish with hints of green pepper, apple and mineral. A perfect match for Chèvre.

ST. AGUR



WYNNS COONAWARRA ESTATE
RIESLING

Australia **\$14.99** 528216
Ripe, floral and fruity, this wine contrasts the steely-dry structure associated with Clare and Eden Valley Rieslings. Elegant and delicate with aromas of orange and jasmine, soft natural acidity and a long finish. Works well with a delicate cheese like St. Agur.

COMTÉ FORTE DES ROUSSES



CARMEN RESERVE CABERNET
SAUVIGNON

Chile **\$21.99** 358309
Lovely sweet ripe cassis, spice, pepper, coriander, cherry and tobacco ending with sweet oak vanilla and black olive on the finish. This wine has the finesse and complexity to pair with a cheese such as Comté Forte des Rousses.

CAMEMBERT



TINHORN CREEK MERLOT
BC VQA **\$17.99** 530725

Very well-made and at an affordable price. Packed with aromas of cherries and dark berries combined with flavours of smoke, mocha, tobacco leaf, spice and plum. A perfect wine to enjoy with Camembert.



Mireille Sauvé

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country. She also established the first Western Canadian office for the Australian Wine Bureau. Recently, combining her passions for wine and writing, she is wine editor for *Flavours* magazine and a freelance wine writer in Canada and the U.S.

TOURING THE SOUTH OKANAGAN CANADA'S DESERT WINE COUNTRY

The Okanagan Valley is chock full of wineries – from boutique to gargantuan, from measly to grand. While wine touring in general practically guarantees a good holiday, here is one important bit of information that makes planning a trip to the South Okanagan in particular a wise idea; Many of the most acclaimed wines in BC are made from grapes harvested in these southern vineyards.

Now, one would be foolish to suggest that the South Okanagan produces all of the country's best wines. In fact, possibly the best thing about Canada's wine selection is the wonderful variety that it offers and as such its top wines hail from across the nation.

A dozen years ago, there were but a handful of tasting rooms to visit in the bottom half of the valley, as the large and established producers tended to base themselves in the Central Okanagan, most of them situated within close proximity to Kelowna.

But time has changed a great deal for this southern section of Canada's agricultural wonderland. Looking at a wine map of the Okanagan Valley today, it has become increasingly difficult to make out the names of wineries in the South Okanagan, as one winery name overlaps another on the crowded piece of real estate. A winery boom down south is absolutely evident, as industry



View from the tasting room at See Ya Later Ranch

knowledge spreads that the area's vineyards are producing some of the province's most acclaimed white and red wines.

As in all wine regions, the most exciting time to visit wineries is in the fall, when vines are weighted with their bounty of grapes, presses are reeling with freshly squeezed juice and the scent of fermentation is in the air. Indeed, harvest is when the buzz is out that the next great vintage is in the works, and this couldn't be truer than in "Canada's Wine Capital – Desert Wine Country".

So book your group's private stay at the area's prized Okanagan Wine Country Villa, hop into your car and set off for a tour of this small piece of paradise. Here is a day's itinerary to get you started:

10:00 AM — TINHORN CREEK

Named for the charming little creek that once snaked through these hills, a visit to Tinhorn Creek is a great way to start the day. Set off on a self-guided tour through demonstration vineyards followed by an

in-depth tasting of award-winning wines and a browse through their large selection of souvenirs. Unique to this winery is its devotion to the arts – an impressive grass-tiered amphitheatre hosts everything from Shakespeare to country music, with events happening about once a month.

11:00 AM — INNISKILLIN OKANAGAN

One of the many wineries owned by wine giant Vincor International, Inniskillin Okanagan is situated amongst its industry peers on the famed “Golden Mile.” The tasting room is small and quaint, offering visitors a taste through their rather extensive lineup of wines. If you schedule your day right, you can embark on their signature “Icewine Discovery Tour,” which runs daily at 11:00, 1:00 and 3:00, including a lovely walk over to Dark Horse Vineyard and a tasting of Inniskillin’s world-famous icewines.

NOON — NK’MIP CELLARS

As Canada’s first Aboriginal-owned and operated winery, there is a lot to be learned about the area’s history at this stop and there’s a great tasting room to explore too with cookbooks, gourmet ingredients and more available for purchase. This itinerary’s southernmost destination, Nk’Mip is a perfect stop for lunch, featuring an incredible view of the valley’s vineyards along with some of the finest cuisine in the Okanagan. Menu options include an unparalleled selection of cured and smoked meats and a delectable wild salmon filet,



Lunch overlooking Osoyoos Lake at Nk’Mip Cellars

all reflecting the native history of the winery and its culture. After lunch you can opt for a 30-minute guided cellar tour and extensive wine tasting of both the Nk’Mip and the Q^{am}mt Reserve lines.

2:00 PM — ANTELOPE RIDGE

Once known as Domaine Combret, this established winery is headed up by winemaker

AS IN ALL WINE REGIONS, THE MOST EXCITING TIME TO VISIT WINERIES IS IN THE FALL, WHEN VINES ARE WEIGHTED WITH THEIR BOUNTY OF GRAPES

Olivier Combret, who is making great strides with the quality of his wines under the new label of Antelope Ridge. Upon entering this quaint and simple tasting room, it is likely that you will be greeted by the winemaker’s parents who, while they appreciate any efforts to speak with them in their native language of French, don’t much approve of the custom of spitting out wine samples. You may have to step outside to expel your samples if you are watching your alcohol intake – a must if you

are tasting and touring by car.

2:45 PM — HESTER CREEK

A friendly and passionate tasting room staff will greet you at this beautiful property, nestled on the western hillside of the Golden Mile. A stunning view of neighbouring vineyards accompanies knowledgeable guidance, as you taste your way through the extensive array of wines made by Hester Creek. Scheduled additions to the property include Villa Suites for vacation rentals and a full restaurant; the latter planned to open sometime in 2008.

3:30 PM — JACKSON-TRIGGS

If you are a classic wine enthusiast who believes that “boutique is better,” be prepared to have your bubble burst at this impressive winery – Canada’s second largest producer of wines. Located just north of the Golden Mile near the town of Oliver, this giant member of the Vincor wine group makes wines that range in style from simple to outstanding, with everything in between. Awards abound in the tasting line-up at this beautiful new tasting room.

Great wine in a 4L Cask.

What more could you ask for?



PELLER  ESTATES

PROPRIETOR'S RESERVE



4:15 PM — SEE YA LATER RANCH

The final stop of the day is this well-established winery near Okanagan Falls, historically known as LeComte Vineyards, then Hawthorne Mountain Vineyards and now the catchy new title of See Ya Later Ranch. Perched at the top of the winding Green Lake Road, this newly renovated

tasting room and patio features everything from sport shirts to sparkling wine. Next to the winery's "Barking Lot" (they're a dog-loving bunch) is a patio with a breathtaking view where they offer a light lunch service between 11:00 and 2:00 daily.

With the day's touring finally complete, a drive back to Oliver may be in order, where

you can take in delicious menu selections at Toasted Oak Restaurant and Wine Bar, conveniently located on Highway 97 right next door to the town's only VQA store.

Sipping, sight-seeing and souvenir wine shopping down south – what better a way to spend an autumn holiday?

SOUTHERN EXPOSURE

WHAT'S A TOUR OF THE SOUTH OKANAGAN'S WINE COUNTRY WITHOUT A FEW SOUVENIRS? HERE'S A SMALL SAMPLING OF WHAT WE BROUGHT BACK...



**TINHORN CREEK
CABERNET FRANC**
\$16.99 530717

One of the area's most acclaimed red wines, this Cabernet Franc is medium-bodied with firm tannins and blackberry flavours. Drink with beef stew or roasted lamb.



**INNISKILLIN
OKANAGAN RESERVE
MERLOT**
\$17.99 76877

This distinguished red wine incorporates aromas of black cherries and vanilla, offering red berries on the palate. Firm tannins make this a good wine to cellar or to drink with a barbecued steak.



**ANTELOPE RIDGE
CABERNET FRANC**
\$22.90 735878

A blockbuster wine for the price, this is a full-bodied red wine, rich with flavours of cocoa and ripe blackberries. This is a wonderful wine to enjoy with prime rib.



**HESTER CREEK
CHARDONNAY
SEMILLON**
\$14.99 603738

A rare blend of white grapes, this wine is medium in body and offers a combination of citrus and green apple flavours, with good acidity. Light and refreshing, this pairs well with halibut.



**JACKSON-TRIGGS
PROPRIETORS RESERVE
SHIRAZ**
\$19.99 593103

Medium-bodied and smooth, this is a Syrah that's been crafted in the Australian style, hence the name 'Shiraz'. Ripe berry flavours and a spicy finish make this a nice match with grilled burgers.



**SEE YA LATER RANCH
RIESLING**
\$15.99 579045

Light and crisp with delicious fresh lemon flavours, this is a delightful food-friendly wine which exudes charm. Mineral notes make this a great accompaniment to goat's cheese salads.

ATTENTION SHOPPERS!

ANGELA MURRILLS FINDS MORE THAN A FEW SURPRISES AT BC LIQUOR STORES SIGNATURE BEVERAGE EMPORIUMS



Wow! Space to spare. That's my first thought when I walk through the door of my local Signature BC Liquor Store. From the get-go, these – and there are about 20 around BC – look totally fantastic. High ceiling, attractive materials and an elegant, almost

kitchen-like ambiance that makes you feel like exploring. They're softly lit too. The elegant lighting puts the focus on what you want to see: the product on display. As I wander along the extra-wide aisles that angle off in different directions, attractive displays and posters encourage me to explore or try something new. How wide are those aisles? Let's just say I pass a mom with twins sitting side by side in a stroller and there's plenty of room.

Leisurely, pleasurable: this is the fine food approach to buying liquor. As well as the usual carts, Signature Stores are equipped with small, long-handled baskets on wheels that let you tow your load along behind you. Immediate impulse purchases are gift bags – a tremendous selection – including a cowboy-inspired number that was a big hit with the host of a recent dinner party I attended. They even sell a special re-usable bag and an enviro-friendly

cotton option. I'm going to need it with all these products to choose from!

Check that incredible vodka lineup. Brands I haven't come across before and familiar names – including giant 1.75 litre bottles. How many Cosmos would that make? I'm also loving the way bottles are displayed on "islands." Big straw-lined wicker baskets hold brandies. More are arranged on dark wood tables or stand on mirror-topped barrels. Plexiglas cubes display tequila bottles like sculpture. The whole feel of the place is very progressive.

I've never seen such a range of wines from affordable "have a glass with tapas" types to big-name vintages. Organic, kosher, scads of BC VQA wines: it's all here. And if I'm here for the beer, there's a great wall of single-serving brews with everything from Quebec, German, Belgian and Scottish varieties to Monty Python's Holy Grail beer.

Easy-to-read navigational signage



identifies countries and categories, including “Single Malts” (where I find a 40-year-old bottle that costs more than my first car). Luscious images of cocktails abound for mixing inspiration and if that is not enough, I happen across a promotion that expounds that “It’s all about Pinot!” – my goodness, I must try that Morgan 12 Clones from California **\$44.99** 64915 rated 91 points by *Wine Spectator*. I pause at the “Cocktail Culture” display and take a complimentary brochure filled with mixing tips and recipes for the ultimate mojito.

But good looks aren’t everything! With a range of products as vast as this, I need



gives me a smile as she walks by and we get into conversation. Friends are coming over for supper, I tell her, and I’m after a few different “surprise” wines. We talk food and she comes up with some great suggestions. All staff here seem to know their stuff, but the real experts



STYLISH, MODERN, OODLES OF CHOICE, KNOWLEDGEABLE STAFF, AND THE EASE OF SHOPPING

information. I spy a sign hand-written by a Product Consultant (BC Liquor Stores lingo for staff who have graduated from an in-depth product knowledge program) beside a four-high stack of crates that tells me the port on display is “an excellent vintage that will continue to improve for another 10 to 20 years,” and should be decanted prior to serving. Elsewhere, I read wine reviews, tasting notes, discover a label that scored 98 points, note medal-winners and find “limited time special offers” that further fill my basket.

“Hello. How are you?” A staff member

are the Product Consultants. How much bubbly to buy for a 30th birthday bash, which varietals work with sushi, where to begin if you want to build your own cellar...Ask and they have the answer right down to how to create that exotic cocktail you tasted last week. She ends our discussion by inviting me to a Mœt Tasting Event later that week and I learn that special events happen throughout the week, often with the opportunity to taste a new product with food prepared by expert chefs to get first dibs on release of a new vintage (note to self – don’t miss the annual

Bordeaux release at all Signature stores in September).

Stylish, modern, oodles of choice, knowledgeable staff and ease of shopping – did I add that they’re open on Sundays, some even on stat holidays? There’s plenty to like about Signature BC Liquor Stores. Like the man says (he once dropped in to talk about Californian wines), I’ll be back.

A DELICIOUS THREE
COURSE MEAL

SO.CIAL RESTAURANT



VEGETABLE
TERRINE

APPETIZER



Sean Cousins

Sean Cousins is the Executive Chef and co-owner of So.Cial at Le Magasin in Gastown. After apprenticeships at London's Dorchester Hotel and L'Odeon, Sean was Executive Sous Chef at 'C' Restaurant and Executive Chef for Raincity Grill and the Vancouver Club. So.Cial, a beautifully retro-fitted room in the heart of Vancouver's Gastown, is one of Vancouver's newest restaurants, So.Cial at Le Magasin, 332 Water Street, Vancouver, 604-669-4488 www.socialatlemagasin.com

SO.CIAL'S FALL MEAL



**BONE-IN
RIB STEAK**

ENTRÉE



JACKSON-TRIGGS
ESPRIT™

CULTIVATING CANADIAN CHAMPIONS

Every time you purchase Jackson-Triggs Esprit™ wines, partial proceeds will proudly support The Vancouver 2010 Olympic and Paralympic Winter Games and our Canadian Olympic Team.



SO.CIAL'S FALL MEAL



GOAT CHEESE
CAKE

DESSERT

**ALCOHOL &
PREGNANCY
DON'T
MIX**



Alcohol can hurt your baby.
It is safest not to drink
when pregnant.

For more information call the BC Nurseline
1.866.215.4700

BC LIQUORSTORES

www.bcliquorstores.com



**KENWOOD RUSSIAN RIVER
PINOT NOIR**

USA **\$24.99** 219881

A nicely balanced wine offering spice, earth and strawberry aromas that lead the way to a soft, round, velvety texture with smoke, vanilla, cherry and woody flavours. Great with mushrooms and savoury appetizers.



PAIRS WITH SO.CIAL'S APPETIZER
VEGETABLE TERRINE

CHEF'S CHOICE



HESS CHARDONNAY
USA **\$19.99** 335802

Toast, citrus, pineapple and floral on the nose, quite full-bodied with vanilla and baked apple flavours. This is a big, buttery Chardonnay that can easily stand up to a rich appetizer.



**MARQUIS PHILLIPS SARAH'S
BLEND**

Australia **\$21.99** 775759

This Shiraz-Cab-Merlot blend offers abundant black cherry and cassis fruit in its smoky, earthy bouquet along with hints of licorice, dried herbs, and chocolate. Full-bodied, opulent, fruity and long with surprising depth and complexity. 91 points *Wine Advocate*



PAIRS WITH SO.CIAL'S ENTREE
BONE-IN RIB STEAK



**CANTINA DI NEGRAR
AMARONE DELLA VALPOLICELLA**
Italy **\$35.99** 44784

Big, bold and generous with soft tannins, cherry, rich dark chocolate, spice and some licorice notes. This reasonably priced Amarone is just the thing for a delicious steak dinner.



BATASIOLO MOSCATO D'ASTI
Italy **\$19.99** 288449

Lively aromas of peaches, apricots and flowers greet the nose, moving right along to a slight effervescence in the mouth with pear and apple flavours. Gorgeously fresh with a good balance of acidity and sweetness. A perfect dessert wine.



PAIRS WITH SO.CIAL'S DESSERT
GOAT CHEESE CAKE



**COCKBURN'S 10 YEAR OLD
TAWNY PORT**

Portugal **\$39.99** 156844
Lovely aromas of toffee, fruitcake and hints of honey. Pale amber, orange colour. Open nutty walnut, rancio, tobacco nose with hints of licorice, tea and raisins. Delicious with this dessert or for sipping any time. 89 points *Gismond*





Mireille Sauvé

After graduating in 1997 as Canada's youngest female sommelier, Mireille developed award-winning wine programs for restaurants across the country. She also established the first Western Canadian office for the Australian Wine Bureau. Recently, combining her passions for wine and writing, she is wine editor for *Flavours* magazine and a freelance wine writer in Canada and the U.S.

A NEW TAKE ON WHISKY

"BACK IN 1492, COLUMBUS SAILED THE OCEAN BLUE... WITH A GLASS OF WHISKY IN ONE HAND AND A TELESCOPE IN THE OTHER." THE FIRST PART OF THIS JINGLE IS A STAPLE OF CANADIAN HISTORY LESSONS, THE LATTER: A TASTY TIDBIT ABOUT THE SPIRIT FOR ALL OCCASIONS.

While many things have changed since the days of Christopher Columbus and his early explorer counterparts, some things remain the same. Among the few fads that never faded are the ever-popular drinks that we know today as Scotch, Irish whiskey, bourbon or rye. Whatever the type, all whiskies have one thing in common – they are all every bit as fashionable today as they were when they were first conceived.

There wasn't as much variety back then for ol' Chris and his buddies – when they asked for a whisky, they didn't have BC Liquor Stores selection of over 200 labels to choose from. But they drank it nonetheless, whatever the brand; even as far back as ancient times, whisky enjoyed unwavering popularity.

In its long history, spanning thousands of years, whisky has been used for such things as antiseptics, potions and religious offerings. Back then, whisky was the purest drink around – a distillate by its mere nature. To make a whisky, an alcoholic beverage similar to beer is distilled (usually two or three times) reducing it to its most potent quality, the finished product hovering around 40 percent alcohol.

Some of history's most infamous people have been known to imbibe a dram of whisky now and then; James T. Cook, Napoleon Bonaparte and Marco Polo to name but a few. In our modern times, whisky holds true to its historic popularity, turning up in some form at nearly every social gathering, from nightclubs to the Oscars and at political forums too.

British Columbia hosts a vast selection of the distillate today, the most established of which are Scotch and Irish whiskey. Always in debate as to which of the two countries first created the enticing elixir, it is indisputable

that Scotland and Ireland are to thank for establishing the roots of whiskies worldwide.

Scotland is most famous for its single malt whiskies, though a well-stocked bar would be incomplete without a bottle of Johnnie Walker's famous Red or Black Label blended Scotch. Impressive displays of *terroir* can be noticed when tasting the various single malts of Scotland, with Speyside known best for its elegant characteristics and Islay known for its whiskies' intensity.

Irish whiskey generally tastes considerably less smoky and less peaty than its Scottish counterpart, due to variances in the countries' respective production processes. Also, because Irish whiskey is triple distilled instead of double, the resulting distillate tends to have a fuller and smoother mouth feel.

On to the more modern versions of this coveted liquor, the United States and Canada each have their own interpretations, known as bourbon and rye respectively.

Bourbon hails from America's southern states and is named after Kentucky's county of the same name. In order for a liquor to be called a bourbon, it must be a distillate of more than 50 percent corn mash and aged in charred oak barrels for at least two years. Its unique recipe gives this American whiskey a signature flavour reminiscent of sweet toasted coconut.

On the home front, we Canadians make our own style of whisky and have been doing so since before Confederation. Named for the grain that gives this spirit its unique spicy flavour, rye is, by definition, aged in charred oak barrels for a minimum of three years prior to its release.





Nowadays, it is not uncommon to see whisky being enjoyed on myriad occasions. From weddings and birthdays to strolls on the beach, whisky continues to make frequent appearances throughout our culture.

Nightclubs are packed full of twenty-somethings sipping on ever-popular "Crown & Cokes," but Crown Royal isn't the only whisky that is fit for blending. Enter any jazz club in North America and you will likely spot an array of bourbon-based drinks that exemplify the jazz vibe. Classics like the Bourbon Sour (one part bourbon to three parts lime) and Bourbon Manhattan (equal parts bourbon and red vermouth) abound amongst Baby Boomers and Gen-Xers.

Fine restaurants have their firm place on the whisky bandwagon too, boasting page-long Scotch lists alongside their award-winning wine lists.

And let us not forget the true tribute to this age-old elixir, which can be seen by peeking into most Canadian liquor cabinets. Rare is the occasion when one would not spot a bottle each of Scotch, Irish Whiskey, bourbon and rye, all ready and waiting for their next social appearance. Be they mixed, straight-up or on the rocks, these are still among the most sought-after liquors in the world – today as in ancient times.



SCOTCH WHISKY FINISHED IN ALE CASKS. TRY A DIFFERENT ANGLE.

Grant's Ale Cask Reserve. Distinctly creamy, malty and honeyed taste. Something deliciously different from Grant's



WHISKY SELECTIONS TO SUIT EVERYONE



CROWN ROYAL
Canada **\$27.95** 1487

An ideal mixer with cola or ginger ale on the rocks, this completely Canadian whisky is full-flavoured with a hint of peppery spice at the finish. A favourite at parties.



GLENORA GLEN BRETON SINGLE MALT
Canada **\$89.99** 601062

Everything about this whisky is Scottish – except that it is made in Canada. The only single malt made in Canada, this is a smooth Scotch-like liquor boasting toasty wood and caramel notes.



RED BREAST 12 YEAR OLD
Ireland **\$48.19** 636845

This triple-distilled spirit is a tribute to all Irish whiskies. Full-bodied and smooth on the palate, 12 years in oak casks gives this whiskey a rich character and an impressive spicy finish.



BUSHMILLS ORIGINAL
Ireland **\$29.95** 14910

Ireland's oldest distillery makes this respectable whiskey in Northern Ireland. Full-bodied and full of character, this delicious drink sets a benchmark for whiskies of its kind.



JOHNNIE WALKER BLACK LABEL
Scotland **\$46.99** 7880

Because of its blended nature, the Black Label is set apart from a sea of single malts. Robust in flavour, this whisky makes for a premium base for any number of mixed drinks.



COMPASS BOX PEAT MONSTER
Scotland **\$74.95** 604470

There's nothing timid about this Scotch – the name says it all. Peat that could be likened to a beach bonfire jumps out in the aromas of this robust whisky.



MAKER'S MARK KENTUCKY BOURBON
USA **\$44.95** 103747

Rich aromas of caramel and toasted coconut abound in this established Bourbon whiskey. Full-bodied and bursting with charm, this is an extremely gratifying sipping whiskey.



WOODFORD RESERVE BOURBON
USA **\$47.95** 480624

Made using the finest barrels in the Woodford distillery, this Kentucky bourbon ages in a 100-year-old stone warehouse until the Master Distiller deems it complete. Impressive, to say the least.



SIMPLY DELICIOUS FIVE-INGREDIENT ENTRÉES



BEEF FILET STEAK WITH MERLOT GLAZE



GREEK STUFFED PEPPER SQUASH WITH GROUND LAMB



**CALVET RESERVE
MERLOT - CABERNET
SAUVIGNON**
France **\$15.99** 44032
Rich in raspberry and blackberry aromas with a long, fruity and spicy finish. This full-bodied, unfiltered Merlot-dominant Bordeaux is the perfect match for red meats as well as game and soft cheeses.



**ROLF BINDER HALES
SHIRAZ**
Australia **\$22.99** 869875
Deep ruby/purple with uplifted aromatics of toasty oak, blackberries, blueberries and acacia flowers. This dense, medium to full-bodied, beautifully put-together Barossa Valley red should drink well for 5-7 years and is a terrific match for red meats. 91 points *Robert Parker*



**HEARTLAND
LIMESTONE COAST
SHIRAZ**
Australia **\$22.99** 293225
There's no better match for lamb than a good Australian Shiraz. A burst of spice, floral and rooty aromas is followed by roast pepper, plums, blackcurrant and blueberries, ending with a touch of mint. When is dinner?



**RAVENSWOOD LODI
ZINFANDEL**
USA **\$24.99** 599381
Soft, round, spicy and jammy with voluptuous overtones of plums and blueberries that come together in beautiful balance when paired with the rich, strong, savoury flavours of lamb. A large and irresistible wine!

RACK OF PORK WITH POTATO AND CELERIAC MASH



BOUCHARD PÈRE & FILS BOURGOGNE PINOT NOIR
France **\$23.99** 493544
Expect classic red berry aromas with earth and spice notes and concentrated flavours. Exceptionally food friendly, pairing well with assorted meat dishes and is an excellent match for this rack of pork.



MOUNT BOUCHERIE ESTATE COLLECTION SEMILLON
BC VQA **\$15.99** 110650
Delicious! With dried apricot, guava, tangerine and a slight herbal note on the nose and palate, a rich mouth feel and long finish, it's a perfect match to pork or seafood.





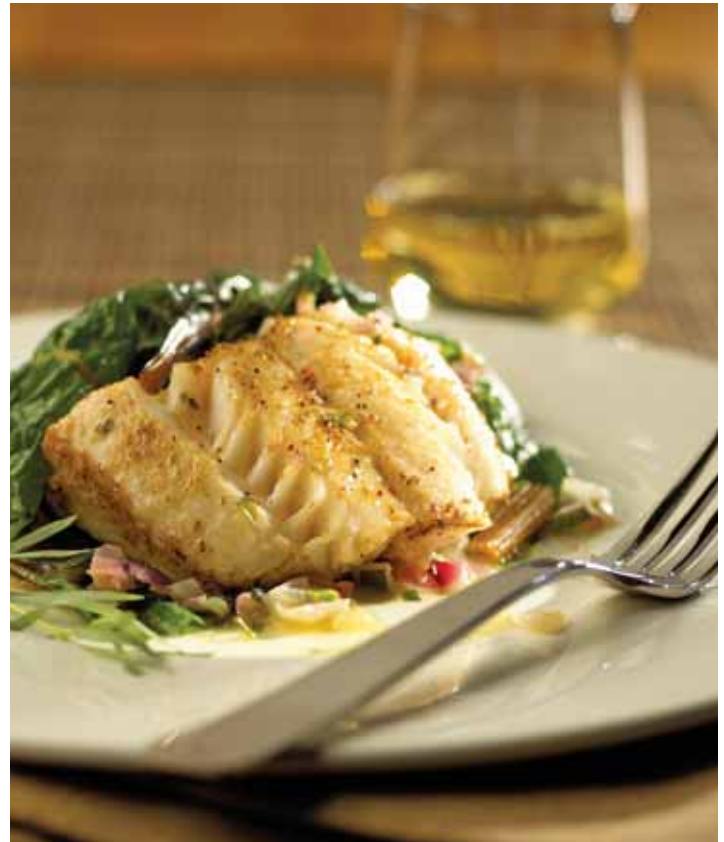
BE A PART OF CANADA'S FAVOURITE CLUB ON ICE.



STARTING
CONVERSATIONS
SINCE 1858



SPAGHETTINI WITH PUMPKIN PESTO




SAUTÉED SABLEFISH OVER SWISS CHARD



 
DOMAINE HOUCHART CÔTES DU PROVENCE ROSÉ
 France **\$15.95** 252338
 Full-flavoured, silky and fruity, it's deliciously thirst-quenching served chilled on its own and a perfect partner to salads, grilled meats and veggies or Mediterranean-style food.



 
VITAE SANGIOVESE DI PUGLIA
 Italy **\$13.25** 588806
 Characterized by its complex and beautiful wild berry aromas, this wine is full-bodied, with a dense structure and pronounced fruit notes. Pair it with Italian dishes with rich sauces such as pesto and vegetarian pastas.



  
BENZIGER CHARDONNAY
 USA **\$27.99** 256388
 Full-bodied, crisp and long on the palate, with peach, banana, lime, pink grapefruit, roasted nut, vanilla and toast flavours. Perfect with the sautéed sablefish, and also with Quiche Lorraine, lemon chicken or roast pork.



 
RAIMAT COSTERS DEL SEGRE ALBARIÑO CHARDONNAY
 Spain **\$12.99** 255604
 A blend of Chardonnay and the Spanish grape Albariño, this is a lovely wine at a fantastic price! It's soft, floral, rather full-bodied and quite buttery with citrus, peach and green apple – a good match to the sablefish entrée.



CHILE WINE'S RISING STAR

Chileans have been getting down to serious wine making at all levels – with some truly impressive results! Blended or as a single variety, Carmenère has found its feet – and a place in Chileans' hearts. Consumers on this side of the world are also discovering that Chile's new Merlots are wonderful.

Chile has shifted its reputation from bulk wines to premium new world producer. The country's extended north-south growing regions permit a wide range of varieties. Drink Chile and you can taste everything from crisp, cool-climate whites to ripe reds that are sometimes brooding and complex.

While in the past, most vines were grown in the expansive Central Valley, Chile is also starting to focus on its specific regions, with newer areas such as San Antonio, Bio Bio and Limari showing up alongside the likes of long-established Maipo and Maule.

THINK CHILEAN REDS

Think Chilean reds and you probably won't think of Pinot, but the country's maritime influence shapes ideal, cooler climate regions nearer the coast. Look to Bio Bio (a few hundred kilometers south of Santiago) and relative newcomer Casablanca for good examples from producers such as Morandé.

Here, Pablo Morandé (widely credited with spearheading Casablanca's development) makes Pinot Noir a pet project. Two Morandé wines – a Cabernet Sauvignon and a Pinot Noir – will be available in selected BC Liquor Stores in October as part of a release.

ORGANICALLY INCLINED

Geography plays a big role in helping to protect Chile from diseases that threaten other wine producing countries. Phylloxera (*an aphid-like pest that feeds on the roots*) is virtually unheard of in Chile.

In fact, its original rootstocks were credited with restoring Bordeaux when the disease ravaged the French region in the late 19th century.

The Andes Mountains act as a natural barrier on one side, with the Pacific Ocean on the other. Hence, in a country where biodynamic viticulture is already well ahead of much of the rest of the world, even the giants of Chile's wine industry are able to practice environmentally responsible farming.

Cono Sur's organic Chimbarongo vineyard project (now fully matured) is taking it to the limit. Vineyard workers get around on bikes and, come spring, a flock of well-behaved geese moves in to lovingly gobble up burritos – annoying little bugs that can devastate a vine in days. And white spiders dine on pesky, leaf-eating red spiders, just to keep things in nice, cannibalistic balance.



Bug control Chile-style at Cono Sur's Chimbarongo vineyard.

WHITE'S ALRIGHT

Chile and red wine tend to be synonymous, but the country produces more than its share of good whites, many from the ocean-cooled, gentle slopes of Casablanca. Maritime conditions, with cooler nights and late afternoon breezes, temper the searing summer heat to 25 degrees, meaning this newer region is perfect Sauvignon Blanc and Chardonnay country.

Decent diurnals – the difference between daytime highs and nighttime lows – produce grapes with good levels of food friendly acidity.

NEW WORLD MEETS OLD

Wine geeks love to pronounce whether a wine is “old world” styled or “new world.” But the reality is that, with the likes of French uber-consultant Michel Rolland winging their way around the globe to make wine just about wherever grapes ripen, those distinctions have become increasingly blurred. With strong European influence, Chilean producers are stylistically often able to offer the best of both worlds.

**Tim Pawsey**

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



Cactus and vines grow side by side at Errazuriz.

They've learned how to temper overt fruit-forward flavours with terroir-driven structure and style.

PAST, PRESENT — AND PREMIUM

Cactus and vines grow side by side on steep slopes at Errazuriz, one of Chile's oldest players. The winery was founded in 1870 at Panquehue in the Aconcagua Valley, about an hour's drive north of Santiago. Few have worked harder to build Chile's reputation than Eduardo Chadwick, the widely traveled, fifth generation president of Errazuriz.

Many well-made Errazuriz table wines helped spearhead the original Chilean invasion. However, in recent years, premium bottlings hitting the mark include the standard bearer Sena, which regularly holds its own in blind judging (most notably 2004's famous Berlin Tasting) alongside the best of Bordeaux and Tuscany.

Chilean producers have raised their sights in more ways than one. Today, state-of-the-art, gravity-fed wineries, such as sleekly modern Clos Apalta (flagship of Casa Lapostolle) and Montes (whose new facility boasts an ingenious rooftop crush platform), are planting ever further up the steep Andean foothills.

YOUNG AT HEART

Names such as Concha y Toro, Santa Rita and Cousiño Macul trace an industry steeped in history – though with a decidedly contemporary approach, using the latest in technology and viticultural practices.

Beyond a history that spans 150 years and a strong European grounding, Chile's best resource may well be its youthful winemakers (including more women than anywhere else in the world), who must first study agronomy for four years before specializing in enology.

Chile

Wines of unparalleled quality...



...with a rich & romantic winemaking history.

A Diverse Supernatural Country...

Long, thin and running down the west coast of south America, Chile has many climates including; desert, coastal and central. A land ideal for growing many different grape varieties – each offering a mosaic of flavours and styles as varied as Chile's fourteen designated wine growing regions.



WINES OF CHILE

www.winesofchile.org

Chile



ERRAZURIZ WILD FERMENT CHARDONNAY*

\$21.99 545392

Biscuit and buttery aromas, rich and creamy with apple and pear, mineral hints and balanced oak. Think anything from grilled chicken to lobster.



VIU MANENT SAUVIGNON BLANC

\$11.99 218826

Stone-fruit driven and zesty toned Sauvignon. Sip it or pour with fresh halibut and citrus dressing. Great value!

A SELECTION OF CHILE'S DIVERSE WINES.



PALO ALTO RESERVE

\$14.99 24059

Appealing candied berry aromas, followed by plush berries, easy tannins, some black pepper and vanilla – modern-styled Cabernet Sauvignon-Carmenère-Syrah blend. Pair with tomato-based pasta sauces or burgers.



CONO SUR ORGANIC CABERNET-CARMENÈRE

\$14.49 211185

Earthy, mocha and dark berry notes, with more structure and black fruit in the '06. Vineyard workers use bikes in the vineyard, hence the label. A true organic bargain!



VALDIVIESO RESERVE CABERNET SAUVIGNON

\$19.99 412858

Juicy, upfront fruit with an opulent mouth feel; raspberry and cassis, with some mineral notes underpinned by firm but approachable tannins. Think barbecued strip loin.



MONTES ALPHA CABERNET SAUVIGNON

\$26.95 322586

Chocolate and blackberry notes, with 10 percent Carmenère for a luscious mouth feel with firm tannins. Drink now (with red meat) or put some away for a few months.



ANAKENA ONA SYRAH*

\$24.95 329789

Classic Rhône style: meaty nose with blue fruit, mocha and cassis on the palate, generously layered and complex with clove hints, supple tannins and a lengthy end.



UNDURRAGA PINOT NOIR RESERVA

\$15.99 761205

A very affordable Pinot with good fruit character; easy tannins and some gentle earthy notes. Let it open and you'll find it tastes a whole lot more than its price!

*These products will be available in selected stores in October, as part of a special release.





GREAT ESTATES
OF THE *Okanagan*

ENTER ONLINE
FOR A CHANCE TO WIN

Experience VIP treatment at the
Whistler Alpine Ski World Cup presented by TELUS

Prize includes airfare, accommodation, race course access and festival events.

www.greatestatesokanagan.com

No purchase necessary. Must be of legal drinking age. Contest closes October 31 with the draw occurring on November 19, 2007.



Gabriel Jones

Gabriel Jones is a beer enthusiast and co-author of the Passport to Beer pocket travel guide for beer drinkers, now in its fourth annual edition.

Imagine being able to revisit that same excitement and experience the joy of tasting beer again for the first time. It could be as simple as trying a new style of beer. While you likely eat food from around the globe, perhaps your beer rotation is a little stagnant. Why not take your taste buds on a trip when choosing your next beer?

Now, more than ever, this adventure can be made with beers brewed right here in BC. It's a golden age for beer in our province and the shelves at BC Liquor Stores are packed with an ever-expanding selection of beers made by the Craft Brewers of British Columbia. Also known as microbreweries (because their beer is brewed in small batches), their goal is to create fresh, unique and wonderful-tasting brews using only the finest ingredients. Here is small sample of some of the 18 great craft breweries in BC and the wonderful variety of beers they brew.

TREE BREWING

Kelowna-based Tree offers seven solid brews and supports this variety with one of the best mix packs on the market – the Character 8-Pack. Not only does Tree improve on the six-pack by adding more beer (brilliant!) they fill it with four unique flavours. Inside you'll find two bottles each of the following: An easy drinking Kelowna Pilsner; the ever-approachable Thirsty Beaver Amber Ale; a wonderfully well-balanced and refreshing Cutthroat Pale Ale; and their best seller – Hop Head IPA, which is crisp and generously hopped, giving hints of grapefruit. If you can't live without your lagers, Tree also recently launched Rebel Original – a refreshing German-style lager.

NELSON BREWING CO.

Proudly representing the Kootenays, Nelson Brewing has been making great beer since 1992. Their brewery is housed in the original home of Nelson Brewing and Ice Co., built in 1887 by a transplanted British nobleman yearning for the beers of his homeland.

Today, they pay tribute to this history with a line-up of classic brews and even use two of the original recipes in their Old Brewery Ale – a classic English style pale ale – and Nelson After Dark – a traditional mild dark made with imported malted barley. Paddywack IPA is their very traditional approach to India Pale Ale. It features high alcohol and hop contents, both of which act as natural preservatives. In the old days, these qualities allowed the IPA to last the long voyage from England to India and created a uniquely bitter, yet refreshing taste. Another favourite is Blackheart Stout (pictured left), a sublime blend of two styles of stout: the dry Irish style made famous by Guinness and the fuller, silky smooth oatmeal style of England.

MT. BEGBIE BREWING

Revelstoke, in the northeast of the province, is home to some of BC's biggest mountains and one of its smallest breweries. Mt. Begbie Brewing is named after one of the mighty peaks overlooking the quaint town below. It is run by an unlikely husband and wife team, a nuclear physicist and a biologist. Apparently their time spent in the science lab paid off in the brewery, because their beer is fantastic.

Mt. Begbie bottles its beer in 650 ml bottles and uses historic photos on their labels. They brew some classic style beers, such as Begbie Cream Ale and Powerhouse Pale Ale, and also incorporate some rare and unusual recipes. Their High Country Kölsch is a German-style ale that is incredibly light and so refreshing it could convert even the most devoted lager drinker, while their Selkirk Stout combines traditional dry stout with ripe cherries – a match made in heaven.

R & B BREWING

The south shores of False Creek in Vancouver is an area steeped in brewing history. Once home to many streams running down into False Creek, the most famous of which was named Brewery Creek, it provided fresh water for Vancouver's first brewery, which opened back in 1888.

Today, the neighbourhood is home to one of my all-time favourite Vancouver-based breweries, R & B. Founded in 1997 by two good friends (Rick and Barry), R & B makes a strong lineup of English-style beers in 650 ml bottles. Hop Goblin' IPA is sure to bring a pucker with its aggressive hop flavour; Red Devil Pale Ale offers a gorgeous red hue and full flavour, and Raven Cream Ale is a dark but slightly sweet English/North American hybrid.

GRANVILLE ISLAND BREWING

A very honourable mention must be made of the little brewery that started it all and is now the largest member of the craft beer segment in BC. Granville Island is now enjoyed across Canada and around the world.

PHILLIPS BREWING

Victoria-based Phillips Brewing is quite possibly BC's brightest new star in craft brewing. Owner/brewer Matt Phillips started the company in 2001 and, since then, it has been steadily increasing production and market share. Equally impressive is Phillips' ability to maintain the quality of his beer during this growth period. This is a tribute to his skill as a brewer and the strength of his recipes. Beer drinkers agree and Phillips was recently voted "Best Brewery of the Year" by both the Northwest Brewing News and CAMRA (the Campaign for Real Ale).

Phillips offers a great variety, producing nine brews all bearing a Phillips trademark: great balance. This is epitomized by both their flagship Phoenix Gold Lager and the new edition to the family, Blue Truck Ale. All are excellent representations of their individual styles; flavourful, well-balanced and highly drinkable. Other notable beers in their great line-up include a deep dark Longboat Double Chocolate Porter and Draft Dodger Maple Cream Ale, made with real maple syrup.

These are just a few of the breweries in BC and a small sampling of the many great beers they brew. Next time you're shopping at BC Liquor Stores, I encourage you to taste beer again for the first time!

TASTE BEER AGAIN FOR THE FIRST TIME

NELSON
BLACKHEART
ORGANIC
OATMEAL STOUT
\$11.40 6 x 341 ml
687079





GUINNESS

THIS HALLOWEEN
DARKNESS REIGNS

www.darknessreigns.ca

DRINK RESPONSIBLY

Craft Beers



MT. BEGBIE HIGH
COUNTRY KÖLSCH
\$4.35 650 ml 688929



PHILLIPS PHOENIX
GOLD LAGER
\$10.95 6 x 341 ml
98400



PHILLIPS BLUE TRUCK
\$10.95 6 x 341 ml
751081



R & B BREWING RED
DEVIL PALE ALE
\$4.26 650 ml 31773



R & B BREWING HOP
GOBLIN IPA
\$4.45 650 ml 31658



TREE BREWING
CHARACTER PACK
\$14.20 8 x 341 ml
487603
includes 2 bottles
of each:
- Kelowna Pilsner
- Thirsty Beaver
Amber Ale
- Cutthroat Ale
- Hop Head IPA



TREE BREWING REBEL
ORIGINAL
\$13.75 8 x 341 ml
100818



GRANVILLE ISLAND
CYPRESS HONEY
LAGER
\$10.95 6 x 341 ml
684225

GUINNESS
**BLACK
N'
BLOOD**

A TRUE BREW FOR
HALLOWEEN



1/2 OZ. OF
BLACKCURRANT CORDIAL
ADDED TO
ONE PINT OF GUINNESS

THINK PINK

and **\$1.00** will go
to support the cause.



**MAKING
A DIFFERENCE**

10 THINGS YOU CAN DO FOR YOURSELF

- 1 Know your own body so you'll be aware of any changes.
- 2 Perform a breast self-exam every month if you're 20 years of age or older.
- 3 Go for a free annual mammogram if you're 40 years of age or older.
- 4 Schedule a yearly physical that includes a clinical breast exam.
- 5 Avoid having more than one drink of alcohol per day.
- 6 Get at least 30 minutes of exercise daily.
- 7 Eat 5 to 10 servings of fruits and vegetables every day.
- 8 Maintain a healthy body weight.
- 9 Quit smoking! If you don't smoke, don't start.
- 10 Reduce your daily intake of fat.

Together we can create a future
without breast cancer.

www.cbcf.org

Purchase a bottle of these participating wines during the month of November and **\$1.00** will be donated to the cause.*

Santa Isabela

HOGUE

R·H·PHILLIPS

KUMALA

* for a limited time only

A SPECTACULAR FINALE TO ANY MEAL

APPLE DESSERTS



FRENCH APPLE TART WITH CARAMEL GLAZE



CHÂTEAU LA RAME
SAINTE CROIX DU
MONT

France **\$17.99** 417154
375 ml

From a satellite appellation in Bordeaux, this wine offers superb full-bodied richness, a big honeyed tropical fruit nose and fine underlying acidity. An elegant wine to pair with this classic French dessert.



MUMM NAPA
CUVÉE M

USA **\$26.19** 285072

A luscious, slightly sweet sparkling wine with notes of fresh fruit, ripe peaches, creamy vanilla and rich, white chocolate. It will pair well with many dishes, including spicy Asian, pastries, egg and fruit-based desserts.



PECAN PRALINE SWIRL APPLE CHEESECAKE



CUSTARD AND CARMELEZED APPLE PARFAIT



**GONZALEZ BYASS
NUTTY SOLERA
OLOROSO**
Portugal **\$15.99** 35204
Nutty and buttery,
elegant and rich in style,
this warm and spicy port
with flavours of figs,
dates, toasted almonds
and walnuts, has a
good balance between
sweetness and acidity. 90
points *Gismondi*



**CHÂTEAU DEREZSLA
TOKAJI ASZU 5
PUTTONYOS**
Hungary **\$46.95** 285643
500 ml
Silky and harmonious,
with orange blossom
and honey aromas and
flavours, this Tokaji carries
its sweetness with poise
through to a fresh finish
with a lingering aftertaste
of honey. Delicious with
cream-based desserts! 95
points *Wine Spectator*



**CASA DOS VINHOS
MADEIRA**
Portugal **\$27.98** 101477
Wonderfully
concentrated aromas
of toasted almonds,
chocolate, caramel
and leather with a
pronounced raisiny taste,
this richly flavoured
Madeira is a perfect
accompaniment for
custard, nut or fruit-
based desserts.



**ERRAZURIZ LATE
HARVEST SAUVIGNON
BLANC**
Chile **\$13.49** 427054
375 ml
Beautiful spicy aromas
with grapefruit, passion
fruit, apricot, egg yolk,
mineral, honey and vanilla.
Fresh, crisp and round,
but light and elegant
with butter, honey and
grassy fig flavours. A
tasty accompaniment
to this parfait. 88 points
Gismondi

NEW KOKANEE GLACIER FROST.

Wool sweater
sold separately.



INCREDIBLY COOL TASTE.

5% alc./vol. Alcoholic beverage. *TM/MC Columbia Brewery.

South African Wines...



A discovery of taste awaits you in every bottle.

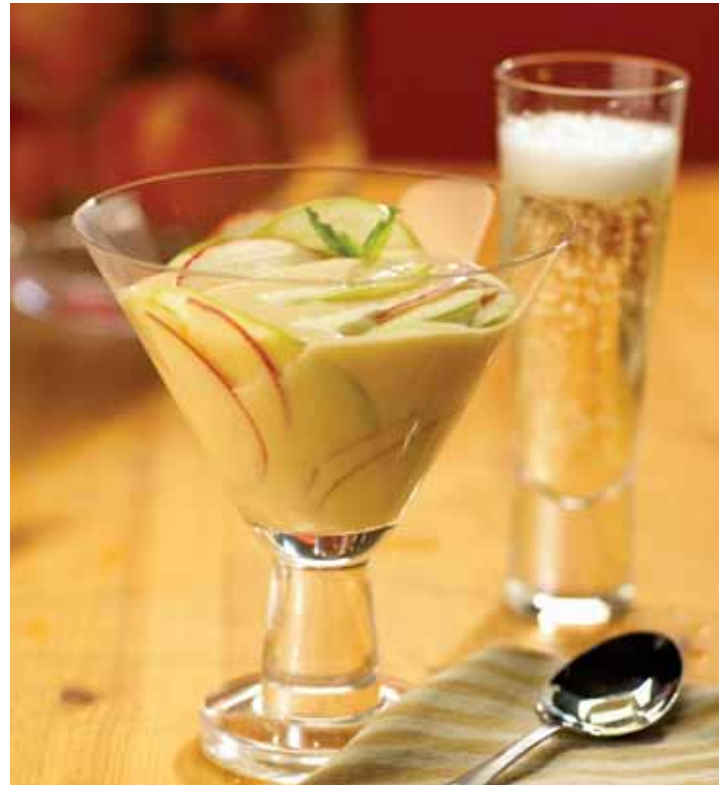
Check for details in **BC Liquor Stores** this Fall
on how you and a friend can **win a trip for 2**
to visit the stunning **winelands of South Africa.**


Wines of
South Africa
variety is in our nature

Variety is in our Nature



APPLE-GLAZED DONUTS



CHAMPAGNE ZABAGLIONE WITH APPLES



MISSION HILL RESERVE
LATE HARVEST
RIESLING

BC VQA **\$34.99** 668566
375 ml

A blast of pure apricot and apple greets the senses in this luscious dessert wine, supported by a vivid structure and a long, long finish. Fantastic with apple and other fruit-based desserts.



BULLER FINE OLD
MUSCAT

Australia **\$36.99** 457267

Rich, generous and smoothly textured, with raisiny fruit, caramel, fruitcake and smoke flavours, it's oh-so lusciously sweet. Delicious with fruit-based, caramel or chocolate desserts. 95 points *Robert Parker*



MIONETTO
IL MOSCATO
FRIZZANTE

Italy **\$17.99** 73932

A floral-perfumed nose flecked with rose petals, peaches and apple skins is followed by soft, light bubbles and fresh flavours of mineral, apple and peach with cashew undertones. Perfect with assorted pastries and lighter, fruit-based desserts. Excellent value!



PINNACLE ICE CIDER
Ontario **\$29.44** 7674
375 ml

Made from a blend of six varieties of apples, this lovely treat is fresh, sweet, smooth and natural with no additives whatsoever. Perfect as an aperitif, with pâté, game, poultry, spicy dishes, cheeses and of course apple-based desserts.

THE PERFECT FALL DINNER PARTY

For many of us, fall is the best season of the year. A season of colour and warm light, with new wines being released and wild mushrooms popping up in forests everywhere. The perfect time to regroup, relax and reconnect with friends after a busy summer. Getting together over dinner fits the bill. Make the most of the glorious, golden days of fall with our inspiring recipes and entertaining ideas for a mushroom feast with friends.

MUSHROOMS FOR DINNER?

There's a wide array of cultivated and wild mushrooms available at this time of year. Portobellos, porcinis and white and brown mushrooms are plentiful in stores. It's also an ideal time to forage for wild mushrooms like pine mushrooms (matsutake), chanterelles, lobster and oyster mushrooms. Ensure that you've properly identified your fungi before eating, or buy them at specialty markets. Next, decide what sort of dinner party you're having. Will it be West Coast Casual, an Asian Fall Feast, or a lavish extravaganza?

WEST COAST CASUAL

Welcome guests with a glass of chilled dry apple cider, like BC Growers or Strongbow from England, and pass savoury mushroom crostini. Dishes for our casual fall menu run the gamut from mushroom-laced soups – morel broth is earthy and lovely – and stews to grilled steak topped with mushrooms. Try our featured mushroom recipes: Salmon with Wild Mushroom Sauce and Mushroom Hazelnut Pâté.

ASIAN FALL FLING

Mushrooms loom large in both Japanese and Chinese cookery. Most Asian mushrooms that we find in stores are imported, dried specimens or cultivated such as enoki, shitake and cloud fungus. Locally foraged, rare pine mushrooms (also called matsutake) are highly prized in Japan and expensive. Like truffles, a little goes a long way. Occasionally, vendors at the Granville Island Market and farmers' markets around the province



SALMON WITH WILD MUSHROOM SAUCE

have some on hand. If you come across them, buy them on the spot. The *Savoury Mushroom* and *New World Noodles* cookbooks offer a wealth of recipes, as does the Internet, to get your creative cooking juices flowing. Shitake and Shrimp Gyoza, Barbecued Duck Wontons in Pine Mushroom Broth, Soy-braised Snapper with Shitake Mushrooms and Ginger Chili Mushrooms with Soba Noodles are worthy contenders.

THE TABLE

Texture rules – layer your table with a coarse linen tablecloth, rattan or wood placemats and earthy crockery. Candles, as always, show your home and your guests in the most flattering light. Pull it all together in shades of crimson, rust and old gold.

A large glass bowl filled with beautiful apples or perfect green pears is a simple addition that will suit all tablescapes. Tuck in a few cleaned,



colourful leaves among the fruit or scatter on the table and you're set.

If you prefer flowers, choose blooms and containers that complement the other items and scale of your table. Make sure the flowers and other table accessories don't obstruct your guests' views of one another.

DRINKS

Earthy mushrooms have a natural affinity for wine. Keep in mind how they've been cooked, including sauces (a creamy, buttery sauce calls for Chardonnay) and spices. Pinot Noir is a natural, and Rhône-style Syrah and Cabernet Franc work well. "Meatier" mushrooms, such as portobellos and porcini, call for bolder reds like Cabernet Sauvignon and Merlot. For Asian dishes, Riesling, Gewürztraminer and Viognier get the nod; fragrant, earthy truffles are glorious with Pinot Noir. For Japanese food, try sake pairings; rich, robust, seasoned dishes call for big, flavourful junmai sakes (these are the "red wines" of the sake world). Ginjo and dai ginjo sakes are usually light and delicate and won't overwhelm light, clean tastes.

Late harvest wines (Riesling, Pinot Blanc or Vidal) are an ideal finish for each dinner. Not as sweet as icewine (and at about a third of the price), these intensely flavourful wines are excellent with a simple apple galette or other fall fruit tart, and pears stuffed with blue cheese.



MUSHROOM HAZELNUT PÂTÉ

80-year history



kraeusen-brewed



small batches



brewing tradition



Negra Modelo. Nothing less.

FLAVOURS



CUERVO ESPECIAL GOLD
Mexico **\$36.95** 451161

Jose Cuervo tequilas are still lovingly handcrafted in the same distillery in Mexico, La Rojena, where their first tequila was made over 200 years ago. Enjoy the rich aromas and flavours of sweet, subtle agave with hints of oak and vanilla. Well-balanced and smooth.



STOLI BLUEBERRY VODKA
Russia **\$24.19** 448688

This new Stolichnaya offers a beautiful, fresh nose and authentic, natural blueberry flavouring. Have fun and be creative with this highly mixable vodka. Gold Medal, 2006 San Francisco Wine and Spirits Competition.



HAKUTSURU JUNMAI GINJO SAKE

Japan **\$9.95** 210823 500 ml
Enjoy this flowery, fragrant sake with silky, well-balanced smoothness chilled or at room temperature with a variety of Japanese or other seafood dishes, such as steamed baby clams. It pairs particularly well with slightly salty or soy flavours.



SEVEN

NOBLE GRAPE VARIETALS

THE TERM "NOBLE GRAPES" REFERS TO THE GRAPE VARIETIES RECOGNIZED AS PRODUCING THE WORLD'S GREAT WINES. EACH IS DISTINCT IN ITS PERSONALITY, RANGING FROM A DELIGHTFULLY FLORAL, SPICY RIESLING TO A ROBUST, FULL-BODIED, SHIRAZ. HERE WE INTRODUCE SEVEN OF THE BEST-KNOWN, BEST-LOVED VARIETALS, THEIR FLAVOURS AND FOOD MATCHES.



SHIRAZ/SYRAH

Big, full-bodied, fleshy red

Deep red to almost purple in colour, wines made from Shiraz are powerfully flavoured, rich, majestic, bold and intense. Styles and flavours vary quite widely depending on where it's grown. Aromas can range from violets to berries, chocolate, espresso and black pepper. Blackberry and pepper are often noted. Widely vinified on its own,

Primary Flavours: blackberry, plum and pepper – in varying degrees, depending on where it's grown

Taste Elements: licorice, tar, bitter chocolate and mocha

Food Pairings: big hearty meat dishes with beef, lamb, veal or venison, barbecued meats, peppercorn steak, garlic casserole, ratatouille

CABERNET SAUVIGNON

Full-bodied big reds of great intensity

The king of red varietals and the most popular for a long time. Cabs are full-bodied, fruity, rich, complex and intensely flavourful.

Primary flavours: black cherry, blackcurrant and raspberry

Taste elements: minty, cedar, chocolate and bell pepper and, for older vintages, tobacco

Food pairings: simple grilled meats as well as more complex dishes like venison in mushroom sauce



SAUVIGNON BLANC

Light-bodied, tangy, tart, racy white

Originally from Bordeaux and now produced in many countries, Sauvignon Blanc grapes produce a grassy, herbaceous flavoured wine. It's one of the main grapes used to produce the elegant dry wines from Bordeaux.

Primary flavours: flavours can range from aggressively grassy to sweetly tropical

Food pairings: pairs well with fish or cheese, particularly Chèvre; also can pair well with sushi

RIESLING

Full-bodied, fruity, floral, spicy white

Riesling is considered one of the world's great white wine grapes and produces some of the very best white wines. Riesling wines are delicate but complex. They are rarely blended with other varietals. Riesling is a very versatile food wine because of its balance of sugar and notable acidity.

Taste elements: spicy, fruity flavour, flower-scented bouquet and long finish

Food pairings: white fish and pork, Thai and Chinese cuisine





CHARDONNAY

Full-bodied oaky white

The queen of white varietals is rich, complex and intense. Chardonnay is a versatile grape used to produce a broad spectrum of wines. It is one of the grapes used in making fine French Champagne and the only grape used in white burgundy. Chards tend to be oaked to varying degrees, but unoaked versions are also available.

Primary flavours: apple, lemon, melon and pineapple

Taste elements: buttery, creamy, nutty and smoky

Food pairings: most seafood, light meats such as chicken, pork, veal, most young cheeses (not blue)

PINOT NOIR

Light, fruity red, earthy and complex

Pinot Noir wines are widely considered to be some of the finest in the world! It is the red wine of Burgundy, and produces wines ranging from light and fruity to those of great complexity. Often referred to as the heartbreak grape because it is a difficult grape to grow and vinify. Its aromas are said to be among the most complex of any varietal.



Primary flavours: cherry, strawberry and gooseberry; sometimes spicy and mineral-like flavours

Taste elements: ripe tomato, mushroom and barnyard

Food pairings: salmon and tuna, beef, duck, quail, cheeses (not blue or highly aged) and a variety of fruit and vegetables



MERLOT

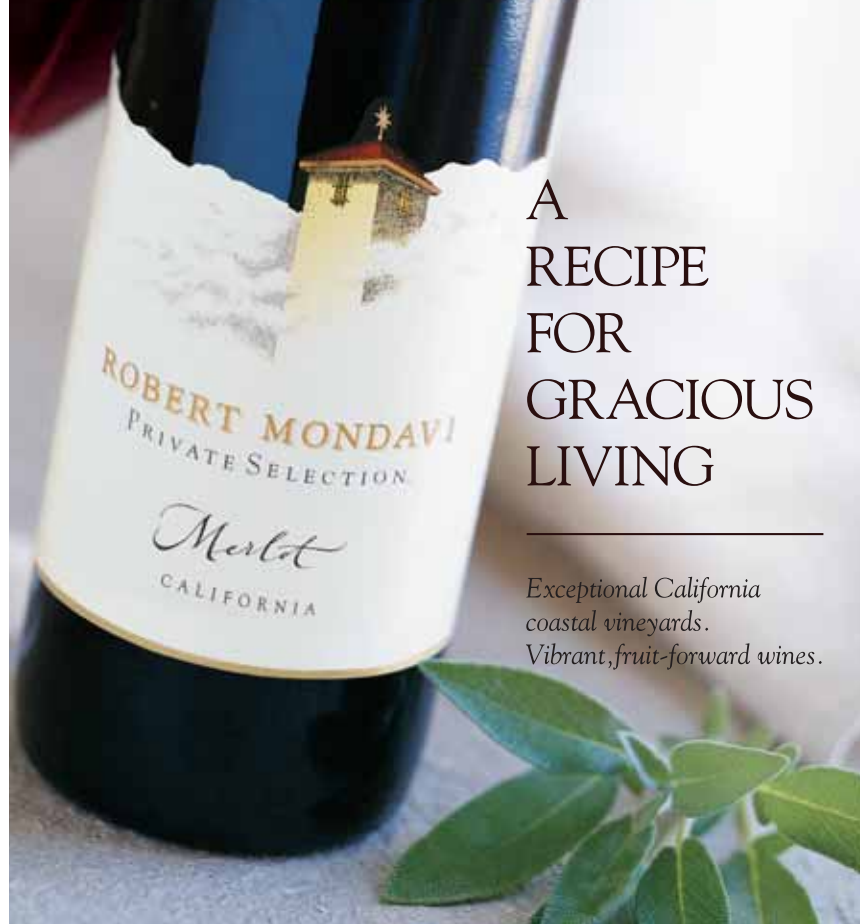
Full-bodied, fleshy, soft, mellow red

Merlot is similar in flavour to Cabernet Sauvignon, but tends to be softer and mellower. This grape is used both as a blending grape and for varietal wines. Merlot-based wines usually have medium body with hints of berry, plum, and currant. In the traditional Bordeaux blend, Merlot's role is to add body and softness.

Primary flavours: raspberry, black cherry, plum, mineral, floral, grassy and spicy

Taste elements: herbal and fruity

Food pairings: complements the same types of food that Cabernet Sauvignon does



A RECIPE FOR GRACIOUS LIVING

Exceptional California coastal vineyards. Vibrant, fruit-forward wines.



PORTABELLA MUSHROOM & FONTINA CHEESE CROSTINI

- 2 tablespoons extra virgin olive oil
- $\frac{3}{4}$ lb. Portabella mushrooms, sliced
- $\frac{1}{4}$ lb. wild mushrooms, sliced
- $\frac{1}{2}$ garlic cloves, peeled and finely chopped
- 1 tablespoon Italian parsley, chopped
- 1 teaspoon fresh thyme, plus 6 sprigs for garnish
- $1\frac{1}{2}$ cups Fontina cheese
- 12 slices of country-style bread

Heat oil in a skillet. Add chopped garlic and cook for 2 minutes. Add mushrooms and cook until liquid has evaporated. Add parsley and thyme, toss together. Season with salt and pepper. Remove from heat.

Place bread on baking sheet and broil until lightly toasted. Turn bread over, top each piece with cheese and broil until cheese melts. Remove from oven. To serve, top each toast with a thyme sprig. Serves 6.

Serve with Robert Mondavi Private Selection Merlot.



Wendy Taylor

A wine and food enthusiast, Wendy Taylor is founder and administrator of PlanitBC.com (which recently replaced 7-year-old PlanitVancouver), an online calendar and planning resource of food and drink-related events. www.planitbc.com

OUT & ABOUT

FOOD & WINE EVENTS FROM THE FARMS, VINEYARDS & KITCHENS OF BRITISH COLUMBIA

LOWER MAINLAND SEPT 09



Feast of Fields

Celebrate the best of BC's harvest at the 13th annual Feast of Fields fundraiser, hosted by FarmFolk/CityFolk. Mingle with foodies while enjoying food and wine from our region's finest restaurants and wineries. Get to know your local food producers and learn about sustainable food systems. At UBC Farm. www.feastoffields.com

OCT 14 TO 28



West Coast Chocolate Festival

The Tri-Cities of Port Moody, Coquitlam and Port Coquitlam are hosts to the annual two-week festival of everything chocolate. Holding adult events pairing chocolate with Scotch, beer and wine, the festival also includes a chocolate factory tour for kids of all ages plus dinners, lunches and a host of educational sessions. For more info, visit www.chocolatefestival.ca

THE ISLANDS SEPT 17



Feast of Fields

A family afternoon of culinary pride at TLC's Keating Farm in Duncan with the Islands' farms, vineyards, restaurants and artisan producers delighting all. Meet the chefs, growers, winemakers, bakers and farmers. Proceeds support FarmFolk/CityFolk and annual community projects. www.feastoffields.com

SEPT 20



Chef Meets Grape

12 of Vancouver's best restaurant chefs are put to the task of pairing a BC VQA wine with a "small plate." Celebrity judges along with the audience will judge the best match. Also, the BC VQA Fall Release tasting with over 30 wineries offering their new wines to taste. Live entertainment. Industry-only tasting in the afternoon. Rocky Mountaineer Station, Cottrell St., off Terminal Avenue. All details at www.winebc.com

SEPT 25



Chilean Wine Festival

Mark your calendars for this annual festive celebration of Chile's great cool climate whites and warm valley reds. An evening of fun, music and cheer with over 25 wineries sampling their wines. Chile amazes each time you taste their wines and this evening will leave you with no doubt of this South American country's distinctive style. There will be a trade tasting in the afternoon. Rocky Mountaineer Station, Terminal Avenue.



OKANAGAN VALLEY

SEPT 08



Spirit of the West Concert at Tinhorn Creek Vineyards's Amphitheatre

In the true spirit of a good time in the vineyard, this concert will surely make the grade. Great weather, a spot with a good view and a picnic – superb. Order tickets online, by phone or email. 1-888-484-6467, www.tinhorn.com

SEPT 28 TO OCT 07



Okanagan Fall Wine Festival

Wine festivals are a great way to taste the latest vintages and to visit wineries who welcome the public. Over 165 special events, lunches and educational opportunities fill the days and evenings. Winery dinners, concerts and cultural events. www.thewinefestivals.com

photo: John Schreiner

THE ISLANDS

SEPT 28, 29 & 30TH



3rd Annual Cowichan Wine and Culinary Festival

The Cowichan Valley, near Duncan, is a culinary mecca. Wineries, farms, a cheese producer, a cidery and excellent restaurants make the valley a treasure to discover. Festival events include dinners, music and more. www.wines.cowichan.net

SEPT 30



Salt Spring Island Apple Festival

Start at Fulford Hall or the Ganges Tourist Info Centre and follow the map to the many apple orchards on the island. It will be a day of discovering the early history of apples on the island, touring the orchards and tasting apple varieties by the score. Over 350 organic varieties are grown on the island. www.saltspringmarket.com/apples

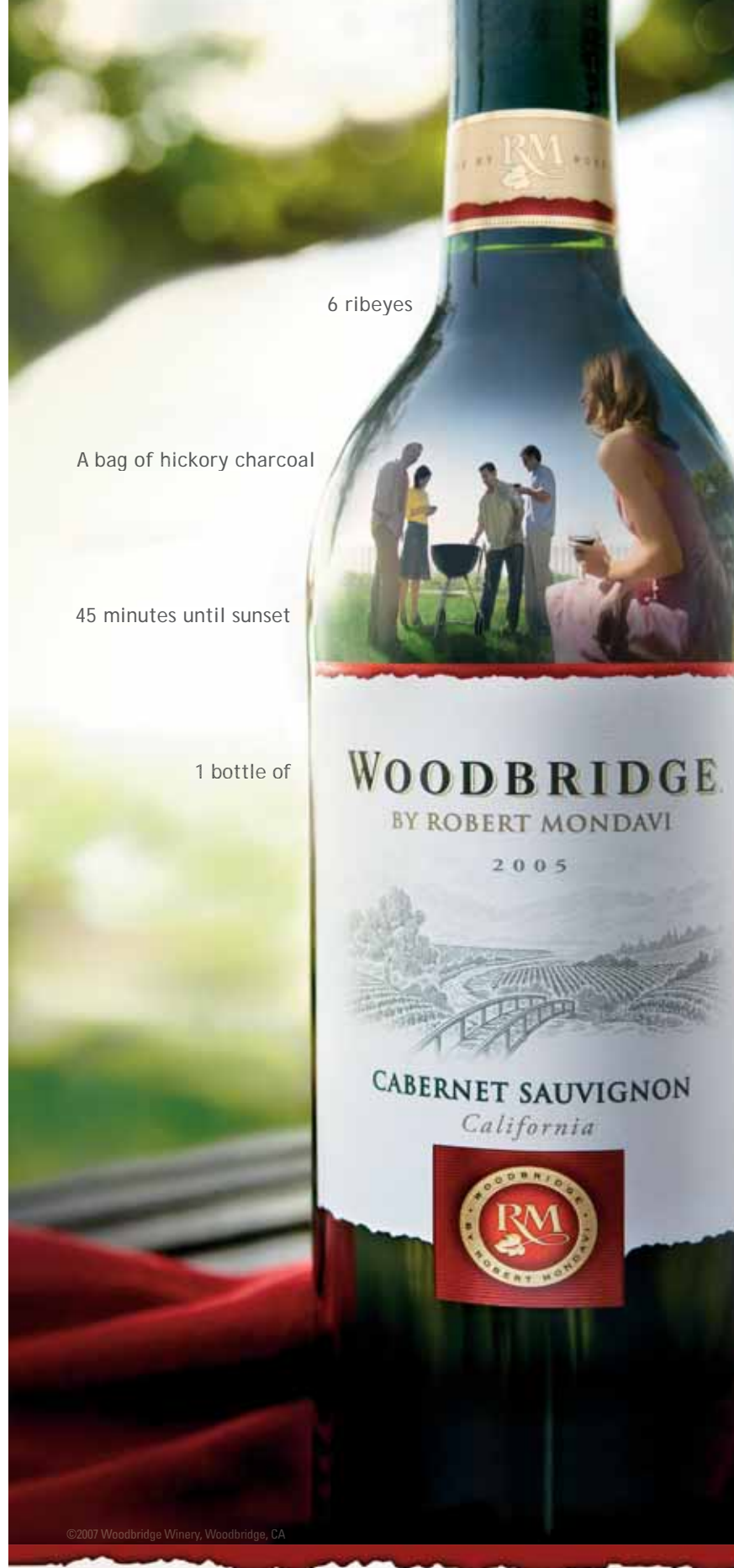
HARVEST EXPERIENCE

SEPT 8 – TOMATO-RAMA A celebration of the fruit of love with Chef Bill Jones at Deerholme Farm, Duncan. Cooking demonstration and celebration of excellence are the hallmarks of Chef Bill's farm dinners.

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Vegetarian Recipe from page 9



Entrée

Cannelloni with Goat Cheese, Spinach and Mint

Serves 6

- 1 ½ lb (680 g) fresh lasagna sheets or 2 packages dried cannelloni tubes
- 1 ½ lb (680 g) spinach
- 1 ½ lb (680 g) ricotta, drained if watery
- ¾ cup (175 ml) goat cheese
- ¾ cup (175 ml) Parmesan cheese, grated
- 2 eggs
- 2 tbsp (30 ml) fresh mint, chopped
- 1 tbsp (15 ml) each, chopped fresh thyme and oregano or rosemary
- 1 ½ tsp (7 ml) coarse salt
- freshly ground pepper

Cut the lasagna sheets into approximately 5-inch (12.5 cm) squares; about 22–24 squares. Bring a large pot of salted water to the boil and add cannelloni squares. Cook for 1 minute. (If using dried cannelloni, follow package directions.) Gently drain and lay them in a single layer on linen towel. Cover with plastic wrap. Heat a large skillet over medium-high heat, add spinach, cover and cook just until it begins to wilt, about 1 minute. Transfer to paper towels, squeeze out excess moisture and chop coarsely. In a large bowl, combine the cheeses, eggs, spinach, thyme, mint, oregano, salt and spices. Preheat oven to 350 F (180 C). Oil a large roasting pan or two large baking dishes. Put two heaping tbsp (30 ml) of filling in the centre of each square of pasta and roll cannelloni into a tube. (If using dried cannelloni, follow package instructions.) Place cannelloni in a single layer, seam-side down, in an oiled roasting pan or in baking dishes and cover with tomato sauce. Bake until cannelloni are hot and bubbling around the edges. Serve with Parmesan cheese.

Uncooked Tomato Sauce

This no-cook tomato sauce is a snap to make and delicious.

- 1 can (48 oz or 1.5L) tomatoes
- 1 tbsp (15 ml) sugar
- coarse salt and freshly ground pepper
- 3 tbsp (45 ml) extra virgin olive oil
- 3 tbsp (45 ml) parsley, chopped
- 2 tbsp (30 ml) fresh basil or thyme, chopped

In a blender, combine ingredients and purée until smooth.

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Vegetarian Recipes from
pages 8 & 11



Appetizer

Butternut Squash Bruschetta

Makes 12 bruschetta

If you're using squash from your garden, the longer it grows, the sweeter it becomes. This creative adaptation of bruschetta comes from 'Ino, New York's best Italian sandwich bar.

2 cups	(500 ml)	butternut squash (about 1 lb), peeled and seeded
2 tbsp	(30 ml)	honey
½ tsp	(2 ml)	crushed hot red pepper flakes
10		capoberries, roughly chopped or 3 tbsp capers
10		walnuts, roughly chopped
2 tbsp	(30 ml)	extra virgin olive oil
½ tsp	(2 ml)	coarse salt
		freshly ground pepper
1		baguette, cut on a sharp diagonal bias into 1-inch-thick slices, about 12 slices
6 tsp	(30 ml)	walnut or extra virgin oil
4 tsp	(20 ml)	Asiago cheese, grated

Preheat oven to 400 F (200 C). Cut squash into 1-inch (2.5 cm) cubes. Gently fold the first eight ingredients together in a medium bowl. Spread mixture evenly on ungreased baking sheet. Bake for 10 minutes, then gently stir ingredients and continue to cook for another 15 minutes until tender. Remove from oven and let cool to room temperature. Meanwhile, toast the baguette slices in the oven until slightly crisp. Scoop a generous tablespoon (15 ml) of the squash mixture onto each piece of baguette. Garnish with a drizzle of oil and grated asiago.



Dessert

Poached Pears in Zinfandel and Basil

Serves 6

Make this easy recipe a day ahead – it provides a wonderful yet easy finish to a meal.

6		ripe but firm Bartlett pears
12 oz	(375 ml)	red Zinfandel
6 oz	(190 ml)	port wine
½ cup	(125 ml)	sugar
20		fresh basil leaves
½ stick		cinnamon
2		cloves
2		black peppercorns
6		basil leaves, for garnish

Peel pears – stem attached – with a vegetable peeler and core, retaining as much of the natural shape as possible. Trim a thin slice from the base of the pear so it stands upright. Place pears in a medium saucepan and add wines, sugar, basil, cinnamon, cloves and peppercorns. Slowly bring to a simmer over very low heat – the longer the pears infuse, the better. They should penetrate easily with a knife when done. Cool overnight in the poaching liquid. Remove pears and set aside. In a saucepan rapidly reduce the cooking liquids by half. Cool to room temperature. To serve, stand each pear upright in a serving dish and surround with reduced poaching liquid. Garnish with basil leaf.

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CREAMY ROASTED BEET SOUP WITH CRUMBLED GOAT CHEESE

Makes 10 cups (2.5L)

3 lb	(1.5 kg)	red beets, about 5 large
1 tbsp	(15 ml)	unsalted butter
1 tbsp	(15 ml)	olive oil
1		large onion, peeled and chopped
2		fennel bulbs, white part only, chopped
4 cups	(1 L)	vegetable or chicken stock
½ tsp	(2 ml)	sea salt
		freshly ground black pepper
½ cup	(125 ml)	whipping cream
½ cup	(125 g)	crumbled goat cheese
		fennel fronds, chopped

Preheat oven to 375 F (190 C). Place unpeeled beets in a roasting pan and cover tightly with foil. Roast until beets are tender when pierced with a fork, about 45 minutes to 1 hour. Remove and cool. Melt butter and oil in a large heavy saucepan. Add chopped onion and fennel bulb and sauté until soft and tender. Trim roasted beet roots and rub off skins. Coarsely chop. Add to pan with onions and fennel along with stock and seasonings. Return to a simmer and gently cook for 20 minutes to blend flavours. Purée mixture using a handheld blender, or purée in batches in a blender or food processor until smooth. Return to saucepan. Stir in whipping cream and heat through. Taste and add more seasoning if you wish. Serve warm with crumbled goat cheese and chopped fennel fronds. Also excellent served chilled.



WINTER GREENS SOUP WITH PARMESAN GARLIC CROUTONS

Makes 10 cups (2.5 L)

1 tbsp	(15 ml)	vegetable oil
2 strips		thick bacon, diced
1		medium onion, peeled and diced
2		large carrots, scraped and diced
2		stalks celery, diced
5 cups	(1.25 L)	vegetable or chicken stock
1		large unpeeled potato, washed and cubed
1		large parsnip, scraped and diced
2 inch	(5 cm)	Parmesan rind
¼ cup	(50 ml)	fresh parsley, chopped
2		sprigs fresh thyme
14 oz	(398 ml)	cannellini or white navy beans, rinsed and drained
4 cups	(1 L)	chiffonade of kale leaves
		salt and freshly ground black pepper

PARMESAN CROUTONS

10 slices		Italian or French loaf
		olive oil
		freshly grated Parmesan cheese

Heat oil in a large heavy saucepan. Add bacon and sauté until slightly crisped. Add onion, carrots, and celery and sauté until soft. Deglaze saucepan with stock. Add potato, parsnip, Parmesan rind and herbs. Stir to blend. Cover and simmer over medium-low heat and cook for about 45 minutes to fully blend flavours. Heat oven to 350 F (180 C). Brush top of bread slices with a little oil. Sprinkle with Parmesan. Bake directly on oven rack for 5 to 10 minutes, or until croutons are crisp and golden. Remove and cool. Stir beans and kale into soup and continue to cook until beans are hot and kale has slightly softened. Add seasonings to taste. Flavours in soup are enhanced when refrigerated overnight. Serve soup with Parmesan croutons on the side.



ROASTED PEPPER SOUP WITH A JALAPENO SWIRL

Makes 7 cups (1.25 L)

5		red bell peppers, about 2½ lbs (1.25 kg)
4		ripe plum tomatoes
		sea salt
1 tbsp	(15 ml)	vegetable or chicken stock
1 tbsp	(15 ml)	olive oil
1		medium onion, peeled and chopped
2		large garlic cloves, minced
1½ cups	(375 ml)	vegetable or chicken stock
1 tsp	(5 ml)	sea salt
½ tsp	(2 ml)	each of ground coriander and ground cumin
¼ tsp	(1 ml)	smoked paprika
¼ tsp	(1 ml)	granulated sugar

Place whole red peppers on a baking sheet and broil, turning several times until skins are slightly charred and blistered. Remove to a bowl and cover with a lid. Set aside for 20 minutes to slightly cool. Then peel and scrape out the seeds. Place roasted peppers in a bowl along with any strained juices that may have collected. Set aside. Reduce oven to 425 F (220 C). Place tomatoes on baking sheet and liberally dust with sea salt. Bake for 30 minutes. Meanwhile, heat butter and oil in a large saucepan. Add onion and garlic and sauté until soft. Deglaze pan with stock. Stir in peppers and their juice, roasted tomatoes and seasonings and bring to a low boil to blend flavours. Remove from heat and purée mixture using a handheld blender or purée in batches in a blender or food processor until smooth. Add a little more stock if soup appears too thick. Return Red Pepper Soup to saucepan. Heat through. Serve with a dollop of Jalapeno Swirl.

JALAPENO SWIRL

2		jalapeno peppers, seeded and coarsely chopped
¼ cup	(50 ml)	olive oil
¼ cup	(50 ml)	fresh parsley, chopped
2 tbsp	(30 ml)	fresh basil, chopped
1 tbsp	(15 ml)	lemon juice, fresh squeezed
½ tsp	(2 ml)	ground cumin
		salt and freshly ground black pepper to taste

Combine peppers, olive oil, parsley, basil, lemon juice and cumin in a blender. Whirl until smooth. Add salt and pepper to taste.



HOT AND SOUR TOFU SOUP
Makes 4 servings (6 cups or 1.5L)

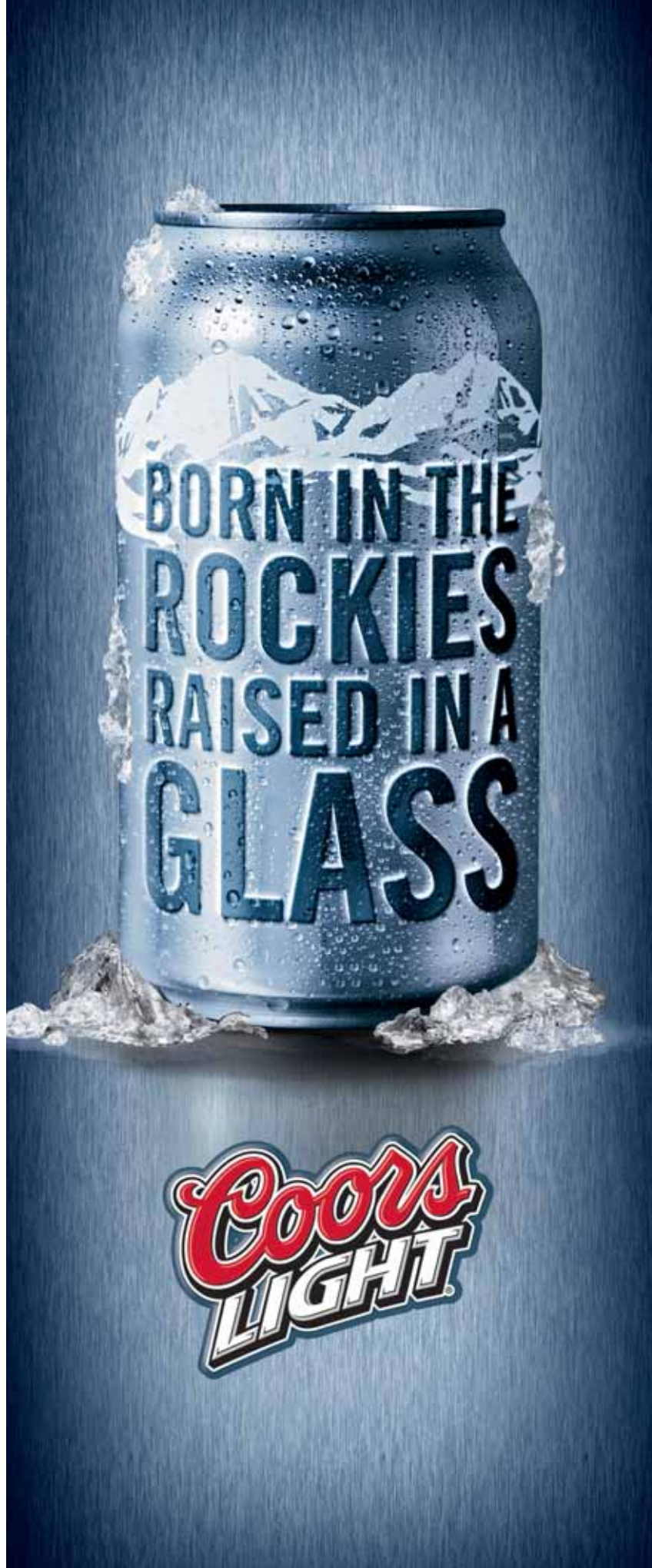
- 4 cups (1 L) beef or vegetable stock
- 2 tbsp (30 ml) fresh ginger, peeled and finely julienned
- 1 large garlic clove, minced
- 2 tbsp (30 ml) chili paste
- 3 tbsp (45 ml) unseasoned rice wine vinegar
- 3 tbsp (45 ml) tamari soy sauce
- 1 large carrot, scraped and cut into matchstick pieces
- ½ cup (125 ml) snow peas, cut into thin matchstick julienne pieces
- 5 shiitake mushrooms, sliced
- ½ cup (125 ml) canned bamboo shoots, drained
- 1 cup (250 ml) firm tofu, diced
- 3 green onions, cut into thin strips
- 1 tbsp (15 ml) cornstarch, optional
- 2 tbsp (30 ml) cold water, optional
- pea shoots

Heat stock in a large saucepan. Add ginger, garlic, chili paste, vinegar, soy sauce, julienne carrots, julienne snow peas, shiitake mushrooms and bamboo shoots. Simmer for 10 minutes to blend flavours. Add tofu and green onions. Simmer for a couple more minutes. To thicken, mix cornstarch with a little cold water. Whisk into the soup and simmer until soup thickens. Serve with a few fresh pea shoots on top.

THAI CURRIED BUTTERNUT SQUASH SOUP
Makes 8 cups (2 L)

- 2½ lb (1.25 kg) butternut squash
- ½ head (6 cloves) whole garlic
- vegetable oil
- 1 large onion, peeled and very coarsely chopped
- 2 tbsp (30 ml) ginger root, peeled, minced
- 1 stalk lemon grass, trimmed or 2 in/5cm thin strips of lemon or lime peel
- 3 cups (750 ml) vegetable stock or bouillon
- 2½ tbsp (22 ml) tamari soy sauce
- 1 tbsp (15 ml) Thai red curry paste
- 2 tsp (10 ml) demerara or dark brown sugar
- 398 ml can coconut milk
- lime wedges and cilantro

Preheat oven to 375 F (190 C). Halve squash and scrape out seeds. Place outside down in a small amount of water in a baking pan. Brush ½ unpeeled garlic head with oil and tuck alongside. Roast for 45 minutes or until squash is tender. Meanwhile, heat 1 tbsp (15 ml) oil in a large, deep saucepan. Add onion and ginger and sauté over medium-low heat until soft, about 7 minutes. Be careful not to brown or scorch. Stir often. Cut lemon grass into 2 inch (5 cm) pieces and add. Stir in stock, soy sauce, curry paste and sugar. Remove from heat and set aside. When squash is tender, peel and cut into chunks. Add to stock. Pop roasted garlic from their skins and add. Bring to a boil. Cover, reduce heat and simmer for 25 to 30 minutes. Remove lemon grass with a slotted spoon and discard. Purée remaining ingredients using a hand-held blender or purée in two batches in a blender or food processor until squash is smooth. Return to saucepan. Whisk in coconut milk and heat through. Squeeze juice of a lime wedge over each portion and garnish with cilantro before serving.





So.Cial Recipes from pages 50 & 51



VEGETABLE TERRINE

(Pictured with So.Cial's Turkey Gallantine.)

- 4 baby carrots, peeled and blanched
- 2 baby leeks, blanched
- 2 lb (900 g) tomatoes (or large can of tomatoes)
- 3 tbsp (45 ml) olive oil
- 2 tbsp (30 ml) ready-to-make aspic powder
- 2 garlic cloves
- 1 sprig of thyme
- 1 sprig of basil
- 1 salt and pepper, to taste

In a food processor, blend tomato and garlic until smooth. Strain the tomato purée through very fine cheese cloth over night. Add the tomato "water" and aspic to saucepan. Gently heat until the aspic is dissolved. Add the herbs to the pan and steep. Lay down some plastic wrap in a terrine mold. Arrange the vegetables in the mould and gently pour the tomato liquid over. Let the terrine cool overnight until firm.



BONE-IN RIB STEAK

- 2 lb (900 g) custom cut bone-in rib steak
- 1 head garlic (cloves peeled and chopped)
- 6 oz (170 g) fresh mushrooms (reconstitute in water if dried)
- 2 shallots, minced
- 2 oz (60 ml) brandy
- 1 sprig of thyme
- 2 fresh bay leaves
- 1 salt and pepper

Heat a skillet on high and coat the pan with cooking oil that has a high flash point (grapeseed or clarified butter). Season the beef well on both sides and gently place in the hot pan. Note: You may need to turn down your heat if you notice too much smoke.

Cook the steak on both sides until you achieve some caramelization. Note: the caramelization depends on the quality of the meat. If the beef has been air dried (the moisture has been removed), you will achieve caramelization faster. If the beef is fresh, it will take longer. After the beef has been caramelized, place in a preheated oven and cook for 7-10 minutes, or until the internal temperature reaches 250 F (125 C). Let it rest for 10 minutes before serving.

Using the same pan used for the beef, heat to medium and gently cook the chopped garlic, shallots, thyme and bay leaf until they are translucent (you may need to add more oil to the pan if it is too dry). Add the mushrooms. Continue cooking until the mushrooms start to become soft, then deglaze the pan with brandy. Season with salt and pepper and serve hot.



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So.Cial Recipe from page 53



GOAT CHEESE CAKE

- 11 oz (315 g) mild fresh goat cheese, softened
- ¾ cup (175 ml) granulated sugar
- 1½ tsp (7 ml) fresh lemon juice
- 1 tsp (5 ml) minced lemon zest
- 1 tsp (5 ml) pure vanilla extract
- 6 large eggs, separated
- 3 tbsp (45 ml) all-purpose flour
- icing sugar, for dusting if desired

Preheat the oven to 350 F (175 C). Butter a cake pan and dust with granulated sugar, pouring off the excess.

In a medium bowl, combine the goat cheese with the granulated sugar, lemon juice, lemon zest and vanilla and beat at medium speed until smooth. Beat in the egg yolks, two at a time, incorporating them completely before adding the next batch. Beat in the flour at low speed.

In another bowl, using clean beaters, beat the egg whites until firm but not dry. Beat one-third of the whites into the goat cheese mixture, then gently fold in the remaining whites. Spoon the batter into the prepared pan and bake for about 40 minutes, or until a skewer inserted in the centre of the cake comes out clean. Transfer to a wire rack to cool completely.

Fabulous Five Ingredient Entrées Recipe from page 60



BEEF FILLET STEAKS WITH MERLOT DEMI GLAZE

Makes 6 servings

- 4 tbsp (50 ml) unsalted butter
- 4 large shallots, peeled and minced
- 2 cups (500 ml) full-bodied red wine such as Merlot
- 4 sprigs fresh thyme, optional
- 4 cups (1 L) beef broth
- 6 (1¼ inch /3 cm) thick beef tenderloin steaks

Melt 2 tbsp (30 ml) butter in a large heavy saucepan. Add shallots and sauté over medium heat until soft but still clear. Increase heat to high. Add wine and boil until reduced to ¼ cup (50 ml). Add thyme and beef broth and cook until reduced to 1 cup (250 mL). Strain. Taste. Add salt, pepper and a pinch of brown sugar if you wish. Set aside. Barbecue steaks over hot coals or pan fry until done as you like. Heat merlot sauce and whisk in remaining 2 tbsp (30 ml) butter. Drizzle over steaks and serve each with fresh steamed green beans.



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Fabulous Five Ingredient Entrées Recipes from pages 60, 61 & 63



GREEK STUFFED PEPPER SQUASH WITH GROUND LAMB

Makes 4 servings

- | | |
|----------------|--|
| 2 | whole acorn or butternut squash, about 1 ½ lbs (750g) each |
| ¼ cup (50 ml) | store-bought Greek salad dressing |
| ½ lb (250g) | ground lamb |
| 1 cup (250 ml) | cooked brown basmati rice |
| ½ cup (125 ml) | feta cheese, crumbled |
| | chives, optional |

Preheat oven to 400 F (200 C). Cut squash in half and scoop out the seeds. Place cut side down in a roasting pan large enough to hold halves in a single layer. Add about ¾ cup (175 ml) water to pan and cover tightly with a tent of foil. Bake until squash is tender, about 35 minutes. Meanwhile, heat 1 tablespoon (15 ml) Greek dressing in saucepan. Add ground lamb and stir fry until lamb is cooked and crumbly. Drain off fat. Stir in cooked rice and remaining salad dressing and stir fry until blended. Fold in half of the feta cheese. Remove from the heat. When squash is tender remove from the oven. Reduce oven to 350 F (180 C). Divide rice mixture evenly among the squash halves and sprinkle with remaining feta. Drape with a tent of foil and return to the oven. Bake stuffed squash for 20 minutes. Serve garnished with fresh chives.



RACK OF PORK WITH POTATO AND CELERIAC MASH

Makes 4 servings

- | | |
|---------------|---|
| ½ rack | pork, about 4 to 5 cutlets |
| ¼ cup (50 ml) | pure maple syrup |
| 5 | russet potatoes, peeled and quartered |
| 2 | medium celeriac bulbs or celery roots, peeled and cubed |
| 3 | Granny Smith apples, peeled, cored and diced |
| | fried sage leaves, optional* |

Preheat oven to 425 F (220 C). Score the pork skin with a sharp knife. Rub with a little oil, if you wish and sprinkle with salt. Place in a roasting pan and bake for 30 minutes. Pour maple syrup over pork and return to the oven for a further 45 minutes until meat is cooked through and crackling is crisp. Meanwhile, cook potatoes, celeriac and apples in boiling salted water just until tender. Drain, reserving the liquid. Mash until smooth adding a little of the reserved broth to make it creamy. Add salt and pepper to taste. Slice pork into individual chops and serve on a scoop of potato mash garnished with fried sage leaves.

* Fry fresh sage leaves in a little hot oil for 30 seconds to crisp. Drain on paper toweling.



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SPAGHETTINI PASTA WITH PUMPKIN SEED PESTO

Makes 4 main course servings or 6 starters

- ¾ cup (175 ml) toasted salted pumpkin seeds
- ½ cup (75 ml) prepared basil pesto
- ¼ cup (50 ml) extra virgin olive oil
- 1 zest from 1 orange, finely grated
- ¾ lb (375 ml) cooked spaghetti pasta
- sea salt and freshly ground black pepper, to taste (optional)

Combine pumpkin seeds and pesto in a food processor fitted with a metal blade. Whirl until processed to a paste, scraping down the sides occasionally. While the machine is running, gradually add olive oil in a thin steady stream until blended. With a few quick pulses add orange zest. Toss pesto with cooked spaghetti pasta. Add a little salt and pepper if you wish. Garnish with some extra orange zest.



SAUTEED SABLEFISH OVER SWISS CHARD

Makes 2 servings

- 1 lb (500g) Swiss chard, fibrous stems and ribs discarded
- 6 tbsp (90 ml) unsalted butter
- 1 large shallot, minced
- 1 tbsp (15 ml) fresh squeezed lemon juice, optional
- 2 tbsp (30 ml) fresh minced tarragon
- 12 oz (340g) sablefish fillet, skin on, cut in half

Heat a few tablespoons water in a large saucepan. Add big handfuls of the Swiss chard and cook, tossing often, until it has collapsed enough to add more. Continue adding the chard in batches until it's all in the pan. Then cook until tender, about 2 minutes. Drain and season with salt and pepper. Cover to keep warm. Melt 1 tablespoon (15 ml) butter in a saucepan. Add shallots and saute over medium heat until soft and clear. Whisk in lemon juice, if you wish. It should sizzle and evaporate quickly. Otherwise continue cooking until it does. Remove from the heat and whisk in remaining butter and tarragon until smooth. Cover and set aside to keep warm. Preheat oven to 425 F (220 C). Melt 1 tablespoon (15 ml) butter in an oven proof frying pan over high heat. Season sablefish fillet and add to hot pan, flesh side down. Quickly sear until golden tinged, about 1 minute. Turn fillet and slide frying pan into the preheated oven and bake for 5 to 8 minutes or until it flakes easily with a fork. To serve, divide chard between 2 warmed dinner plates. Lean fillet against chard and drizzle with tarragon butter.



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750mL



Apple Desserts Recipes from pages 76, 77 & 79

APPLE-GLAZED DONUTS

Makes 6 donuts

- ½ cup (125 ml) unsalted butter
- 1 cup (250 ml) granulated sugar
- 2 eggs
- ½ tsp. (2 ml) vanilla
- 1¼ cup (400 ml) all purpose flour
- 1 tsp. (5 ml) baking powder
- generous pinch of salt
- ½ cup (125 ml) milk
- ¼ cup (50 ml) unsweetened cocoa



Preheat oven to 350 F (180 C). Generously grease 6 mini Bundt cake pans. Combine butter and sugar in a mixing bowl and beat with an electric mixer until smooth and fluffy. Beat in eggs, one at a time, and vanilla. Stir flour, baking powder, and salt together in a small bowl. Beat into creamed mixture alternatively with milk making 3 additions of flour and 2 of milk. Transfer half the batter into a separate bowl and stir in cocoa until blended. Spoon equal parts of white batter into the Bundt pans and top with equal amounts of cocoa batter. Zigzag a knife through the batter once to create a marbled effect. Bake in the centre of the oven for about 30 minutes or until a cake tester inserted comes out clean. Remove from the oven and immediately invert cakes onto a cooling rack.

Apple Glaze

- 2 cups (500 ml) pure apple cider
- 2 tbsp (15 ml) granulated sugar

Boil cider in a saucepan for 30 minutes or until reduced to ½ cup (125 ml). Pour through a sieve lined with cheesecloth to remove any sediment. Return cider to a clean pan and add sugar. Simmer mixture until syrupy. Poke cakes with a wooden pick to make several holes in each cake and drizzle with glaze.

CUSTARD AND CARAMELIZED APPLE PARFAITS

Makes 6 servings

Caramelized Apples

- 2 tbsp (30 ml) unsalted butter
- ¾ cup (175 ml) packed light brown sugar
- ¾ cup (175 ml) pure apple cider
- 2 Golden Delicious apples, peeled, cored and thinly sliced
- cinnamon



Melt butter in a saucepan over medium heat. Add sugar and apple cider. Stir to dissolve sugar. Bring to a boil and add apple slices. Reduce to simmer and sauté apples, stirring occasionally until tender and sauce is reduced by 75%. Try not to break up apple slices. Sprinkle with cinnamon to taste. Set aside to cool.

Creamy Custard

- ¼ cup (50 ml) sugar
- 2 tbsp (30 ml) cornstarch
- 1½ cups (375 ml) milk
- 1 egg
- 2 tsp (10 ml) freshly squeezed lemon juice
- ½ tsp (2 ml) vanilla
- 2 tsp (10 ml) unsalted butter
- mint leaves, for garnish

Combine sugar and cornstarch in a saucepan. Stir in milk. Cook over medium high heat, stirring constantly until mixture begins to thicken. Reduce to medium heat and cook for 2 more minutes. Whisk egg with lemon juice in a small bowl. Add 1/3 of the hot custard stirring briskly to prevent egg from forming lumps. Return egg mix to the rest of the custard in saucepan along with vanilla and cook until thickened, about 2 minutes. Stir often. Remove from heat. Stir in butter. Cool, stirring often. Spoon half the cooled custard evenly into 8 parfait glasses. Top with caramelized apple slices. Cover with remaining custard. Garnish with mint and serve.



We're doing our part.

Rodney Strong Vineyards believes in careful stewardship of the land. One way we do this is by conserving and protecting the environment through our use of solar panels, which save energy and generate power. Over the next 25 years, our solar generated electricity will reduce carbon dioxide by 89,700 tons, which is equivalent to planting 2,500 acres of trees, or not driving 22 million miles on California's roadways.



RODNEY STRONG
Vineyards



www.rodneystrong.com

Place matters. Try ours!



PECAN PRALINE SWIRL AND APPLE CHEESECAKE

Makes 16 servings

Crust

2 cups (500 ml) graham wafer crumbs
 ½ cup (125 ml) butter, melted

Preheat oven to 350 F (180 C). Combine graham wafer crumbs and butter and blend. Press crumbs into the bottom and halfway up the sides of a 9" (23 cm) springform pan with 2 ½ inch (6cm) sides. Bake for 15 minutes. Remove and cool.

Pecan Praline

½ cup (125 ml) granulated sugar
 2 tbsp (30 ml) water
 ½ cup (125 ml) pecans, chopped and toasted

Combine sugar and water in a heavy bottomed saucepan. Stir over low heat until sugar dissolves. Increase heat and boil without stirring until syrup turns golden, about 5 minutes. Remove from heat, add pecans and stir. Immediately pour praline mixture onto a buttered cookie sheet. Cool. Break into chunks and grind in a food processor leaving a few large chunks for garnish. Set aside.

Filling

4 (250g) pkgs. light cream cheese
 ¾ cup (175 ml) granulated sugar
 4 large eggs
 2 tsp (10 ml) vanilla
 1 tbsp (15 ml) orange zest, finely grated

Beat cream cheese and sugar in a large bowl with an electric mixer for about 3 minutes. Beat in eggs, one at a time, until blended. Beat in vanilla and orange zest. Do not over beat. Sprinkle with half the praline crumbs. Gently swirl crumbs into mixture. Pour filling into prepared crust. Smooth out the surface. Place pan on a large sheet of foil and press foil up sides of pan. Place pan in a larger pan with 1 inch (2.5 cm) sides. Pour enough hot water into the larger pan to come halfway up the sides of springform pan. Bake in the centre of the oven for 1 to 1 ¼ hours or until edges are set yet centre jiggles slightly. Turn off oven. Run a knife around the edges of cake to loosen. Let cool in oven for up to one hour. Then remove from water and fully cool on a rack. Refrigerate overnight to fully set cake.

Topping

2 tbsp (30 ml) unsalted butter
 1 tbsp (15 ml) granulated sugar
 1 tbsp (15 ml) lemon juice
 2 apples, skin on, cored and thinly sliced

Melt butter in a large frying pan. Add lemon juice and sugar and stir to dissolve. Add apple slices and saute briefly. Arrange slices on top of cheesecake and sprinkle with remaining praline crumbs. Slice with a hot knife for a nice clean cut.



CHAMPAGNE ZABAGLIONE WITH APPLES

Makes 8 servings

Zabaglione Sauce

½ cup (125 ml) champagne or sparkling wine
 ½ cup (75 ml) powdered sugar
 3 large egg yolks
 1 tbsp (15 ml) light corn syrup
 ½ tsp (2 ml) vanilla
 ½ cup (125 ml) whipping cream, chilled

Whisk champagne, sugar, yolks, corn syrup and vanilla in a large metal bowl until blended. Place bowl over a large saucepan of simmering water. Do not allow metal bowl with eggs to touch water. Whisk constantly over simmering water until mixture is thickened and a candy thermometer reads 160 F (70 C), about 2 minutes. Remove from the simmering water and beat with an electric mixer until tripled in volume and cooled, about 5 minutes. Clean beaters and whip cream in a separate bowl until soft peaks form. Fold into cooled zabaglione. Chill until ready to assemble.

Apple Compote

2 red apples
 2 Granny Smith apples
 lemon juice
 mint leaves, for garnish

Core apples, leaving skin on and slice paper thin. Toss apple slices with lemon juice. Blot dry with paper towels. Arrange slices in 8 stemmed dessert glasses and intersperse with dollops of zabaglione. Garnish with mint and serve immediately.



FRENCH APPLE TART WITH CARAMEL GLAZE

Makes 6 servings

Crust

1 ¼ cups (300 ml) all purpose flour
 2 tbsp (25 ml) granulated sugar
 ¼ tsp (1 ml) salt
 ½ cup (125 ml) unsalted butter, chilled
 2 large egg yolks
 2 to 3 tbsp (25 to 45 ml) ice cold water

Combine flour, sugar and salt in a food processor and blend. Add butter, cut into pieces to processor. Pulse on and off until butter is the size of small peas. With machine running, add yolks and process until large moist clumps form. Whirl in ice water, 1 tablespoon (15 ml) at a time until dough pulls away from the sides of the bowl. Gather dough into a ball, flatten into a disk and wrap in plastic. Refrigerate until cold. Roll dough out onto a lightly floured surface to a 12" (30 cm) round. Transfer to a 9" (23 cm) tart pan with a removable bottom. Fold overhang in and press, forming double thick sides. Chill.

Filling

½ cup (75 ml) granulated sugar
 ½ cup (125 ml) ground almonds
 2 large green apples
 1 lemon, juice only
 ½ tsp (2 ml) granulated sugar

Preheat oven to 400 F (200 C). Combine sugar and almonds in the food processor and grind until fine. Sprinkle almond mixture in crust. Peel and core apples. Cut into paper thin slices and fan over top of almond filling. Brush with lemon juice. Dust with sugar. Place tart on a baking sheet and bake for 15 minutes. Reduce temperature to 350 F (180 C). Continue to bake for 30 minutes. Remove and cool.

Caramel Glaze

¾ cup (175 ml) granulated sugar
 ½ cup (125 ml) water
 ¼ cup (50 ml) light corn syrup
 ¾ cup (175 ml) whipping cream
 pinch of sea salt

Combine sugar, water, and corn syrup in heavy, medium-sized saucepan. Stir over medium heat until sugar dissolves. Increase heat and boil without stirring until mixture turns amber, about 10 minutes. Occasionally brush down sides of pan with wet pastry brush. Try not to splatter as glaze will be very hot. When glaze is reduced by half and amber colour begins to appear, immediately remove from heat or it will turn too dark quickly. Carefully stir in cream. You may want to stand back — mixture will bubble vigorously. If mixture becomes too hard place back on low heat until bits are dissolved. Glaze can be made 1 day ahead, refrigerated and then re-heated over medium-low heat. Serve wedges of Apple Tart with a drizzling of Caramel Glaze over top.

WELCOME TO OUR PLACE.



JACOB'S CREEK

This unassuming sign can be found in the heart of Australia's famous Barossa Valley. Yes it's true, there is a real creek in South Australia called Jacob's Creek®. Coincidentally, there are also vineyards bearing the same name.

It all started back in 1847 when the first vines were planted by the banks of Jacob's Creek®. The creek has seen a few changes since then, and we now source our grapes from many of the finest regions within Australia. What hasn't changed is the pride we take in the wines we make.

Red, white or sparkling. Just pour yourself a glass, sit back and imagine you're at our place. You're always welcome.

Please enjoy our products responsibly.



Mushroom Recipes from pages 80 & 81

Salmon with Wild Mushroom Sauce

Makes 4 servings

- 2 tbsp (30 ml) unsalted butter
- 2 garlic cloves, minced
- 1 shallot, minced
- ½ small leek, thinly sliced
- 2 cups (500 ml) wild mushrooms, chopped *
- 2 tsp (10 ml) Dijon mustard
- 1 cup (250 ml) whipping cream
- 1 tbsp (15 ml) capers, drained
- 1 tbsp (15 ml) fresh dill, chopped
- ¼ cup (50 ml) Enoki mushrooms, trimmed
- 4x 5oz (150 g) salmon fillets, skin on salt and pepper



Melt 1 tbsp (15 ml) butter in a large, wide frying pan. Add garlic, shallot and half the leek. Sauté over medium heat until almost soft, then add mushrooms and sauté until almost tender, about 4 minutes. Using a slotted spoon, remove mushrooms and set aside. Add Dijon, cream and capers to pan. Boil until thickened and slightly reduced. Return mushrooms to pan along with remaining leek and Enoki mushrooms. Add salt and pepper to taste. Cover to keep warm and set aside. Preheat oven to 450 F (230 C). Melt remaining butter in a clean frying pan. Sear salmon fillets, skin side up for 30 seconds, just until colour changes. Flip fillets, skin side down onto an oiled baking sheet. Bake in the centre of the oven for 8 minutes. Divide generous portions of wild mushroom sauce among 4 heated dinner plates. Top with baked salmon fillets. Sprinkle with fresh chopped dill and serve.

* A mixture of chanterelles, sliced criminis and halved shiitakes works well

Mushroom Hazelnut Pâté

Makes 1 ¼ cups (300 ml)

- 1 tbsp (15 ml) olive oil
- 1 mushroom, sliced, for garnish
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 2 cups (500 ml) diced assorted fresh mushrooms*
- 1 cup (250 ml) hazelnuts, lightly toasted and skins rubbed off
- 3 tbsp (45 ml) light spreadable cream cheese
- finely grated zest of ½ orange
- 2 tbsp (30 ml) freshly squeezed orange juice
- 2 tbsp (30 ml) minced fresh cilantro
- 1 tsp (5 ml) Chinese 5 Spice
- salt and freshly ground black pepper



In a medium saucepan, sauté mushroom slices in hot oil until golden. Remove and set aside for garnishing. Add onion, garlic, and remaining diced mushrooms and continue to cook over low heat, stirring occasionally, until onions are soft and most of the liquid has evaporated, about 3 to 5 minutes. Process nuts in blender until finely ground. Set aside 1 tbsp (15 ml), to be used for topping. Add mushroom mixture, cream cheese, orange zest and juice, 1 ½ tbsp (22 ml) of the minced cilantro and Chinese 5 Spice and continue to process until coarsely blended. Add salt and pepper to taste. Transfer mixture to a small, chilled pâté crock pot and smooth the top with a thin spatula. Garnish with reserved sautéed mushroom slices. Stir remaining ground hazelnuts and minced cilantro together and scatter over top. Refrigerate until ready to serve. Flavours are enhanced when refrigerated for a day. Serve with assorted breadsticks, crisp rice crackers and little herkins.

*Choose crimini mushrooms or a mixture of crimini and shiitake mushrooms.

BC LIQUOR STORES **SPECIAL EVENTS**

JOIN US AT 39TH & CAMBIE, OUR FLAGSHIP VANCOUVER STORE, IN SEPTEMBER AND OCTOBER FOR THESE COMPLIMENTARY* EVENTS.

SEPTEMBER

06 TASTE OF ITALY 4:00-7:00pm

Taste some of Italy's best wines paired with a complimentary appetizer prepared by the team at Villa Del Lupo. Members of the Italian Chamber of Commerce will also be on-hand to provide you with a taste of Italy.

07 TASTE AND POUR THE NEW HEINEKEN DRAUGHT KEG 6:00-9:00pm

Introducing the new Heineken 5-litre Draught Keg!

Join us and be one of the first in Western Canada to try this amazing new technology...fresh draught beer in your own fridge or at a party! Pour and enjoy anywhere. Sample the international taste of Heineken draught paired with a delicious appetizer prepared by the Keg Steakhouse and Bar.

08 ADVENTUROZ **15** 4:00-7:00pm

Come and experience the flavours of [yellow tail] wines paired with a complimentary appetizer prepared by noted Vancouver chef Julian Bond.

12 "ROLLIN DOWN THE RIVER" 7:00pm

Join us for a "Rhône" tutorial provided by our Product Consultant Jodan Hayes featuring a selection of wine from the Rhône region of France and a food pairing. Tickets are \$35.00 each from the Customer Service desk at the 39th & Cambie Signature BC Liquor Store.

15 THE BEST OF FOOD AND WINE ON LOCATION WITH KASEY WILSON AND ANTHONY GISMONDI 12:00-2:00pm

Join Kasey Wilson and Anthony Gismondi on location at the 39th & Cambie Signature BC Liquor Store for a lively discussion about Australian food and wine. Also enjoy samples of Australian wines and appetizers.

16 DISCOVER YOUR PASSION FOR ITALY WITH ANTINORI WINES 4:00-7:00pm

The Antinori family of Florence is one of the world's oldest and most distinguished wine producers. Join us for an informative session and sample Antinori wines with complimentary Italian themed appetizers. Sessions will start every half hour.

19 CHEF MEETS GRAPE 5:00-7:00pm

Join a noted BC Chef for a food and wine pairing event featuring BC VQA wines.

29 BORDEAUX RELEASE - 2004 VINTAGE 4:00-7:00pm

The 2004 Bordeaux promise to deliver all the big, fresh fruit character and brightness that are hallmarks of the region. And at prices you may not expect – be prepared for some serious bargains! For the best selection, shop early on release day. For the largest selection and for rarer wines, it's best to shop at our 39th & Cambie store. A selection of the 2004 Bordeaux will also be available at Park Royal in West Vancouver, Fort Street in Victoria and the Thurlow & Alberni store in downtown Vancouver.

OCTOBER



03 "LET'S TALK TURKEY" 7:00pm

Unsure about which wine to serve with Thanksgiving dinner? This free, informative tasting, featuring six to eight wines with a complementary food pairing, will help you select wines to complement your meal.

05 LINDEMANS RESERVE THE NIGHT WITH CACTUS CLUB 4:00-7:00pm

Sample Lindemans Reserve wines and learn about Lindemans quality grapes and craftsmanship. These expressive wines offer the discerning consumer a profound drinking experience. Complimentary appetizers will be served by the Cactus Club team.

12 CONCHA Y TORO'S "PREMIUM FAMILY OF WINES" TASTING EVENT 5:00-7:00pm

Explore the tastes of three premium brands from one of Chile's iconic wineries paired with the best of regional cuisine and accompanied by live Latin music

17 "SWEETHEARTS OF BORDEAUX" 7:00pm

Join us for a Sauternes tutorial provided by our Product Consultant Karen Curtis. This event will feature a tasting of six to eight wines and will feature a food pairing. Tickets are \$35.00 from the Customer Service Desk at the 39th & Cambie store. Seating is limited.

26 SIP KETEL ONE VODKA 4:00-7:00pm

One sip of Ketel One vodka will tell you more than 1,000 words. It is a unique combination of the finest ingredients and traditional distilling craft. Join us and try this distinctive vodka paired with complimentary appetizers.

19 CRAFT BEER TASTING 6:00-8:00pm

Join Gabriel Jones, beer enthusiast and co-author of the *Passport to Beer* pocket travel guide for beer drinkers, for a seminar on some of the great-tasting beers of Western Canada. Sessions run every 30 minutes and are complimentary. Seating is limited.

20 THE BEST OF FOOD AND WINE ON LOCATION WITH KASEY WILSON AND ANTHONY GISMONDI 12:00-2:00pm

Discover the wines of Chile with Kasey Wilson and Anthony Gismondi. They will be live on location on the 39th & Cambie Signature BC Liquor Store to taste the wines and food of Chile.

23 "CREEPY COCKTAILS" 7:00pm

Join us and learn how to scare up some ghoulish cocktails ideas for your Halloween party!

*all events are free of charge, except where noted

FROM THE HOUSE OF
GRAND MARNIER®



NAVAN. Natural Vanilla Liqueur

Navan Yellow Cab

1 oz. NAVAN
2 oz. pineapple juice
Splash of fresh lime juice

Shake and strain into
a martini glass



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