

FOOD/DRINK/MORE

TASTE

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AL FRESCO P 10**

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USA **\$47.99** 605063

Rich, mature and complex with notes of vanilla, mint, toffee and light molasses, Buffalo Trace is pleasurably sweet – perfect for Mint Juleps on the patio!



CANADOS BARRIQUE APPLE
BC **\$39.99** 427526

Award-winning and cleverly named Canados is distilled from Hyslop crab apples from BC's Okanagan Valley. Savour its distinct, lively, exotic fruit and cinnamon flavours with hints of vanilla. Try serving it chilled for a late night treat with friends.



ENTERTAINING THROW THE PERFECT SUMMER GET TOGETHER AL FRESCO

A casual dinner party, cocktails at dusk, caviar and bubbly at midnight or a lakeside picnic – all seem more fun, more exciting with a gentle breeze, flickering candles and fragrant floral scents wafting through the air.

AT HOME ON THE DECK OR PATIO

An outdoor dinner party can be easy and fun. You can keep it simple and go with what you have on hand. Or choose a theme, such as tropical, tacky tourist or desert island. Have fun decorating and get your guests to dress in theme.

CREATURE COMFORTS

When entertaining moves outside, it tends to get more casual – but that doesn't have to mean uncomfortable. Look around your home for pieces of furniture you can move outside, such as extra chairs and end tables. Add seat cushions to patio chairs, scatter small side tables around for guests to set their drinks on, and group chairs in sociable clusters around your garden or patio.

THE TABLE

A main table that is big enough to seat everyone without bumping elbows is a must. If you need more space, consider buying or renting a folding banquet table. Use bright, colourful tablecloths and protect them from gusting away by hanging novelty weights around the edges. You can use your everyday dishes, or try unbreakable dishes in bold, colourful patterns.



LIGHT AND SHADE

Provide shade from the sun – a patio umbrella or canopy – and lights for when the sun goes down. Strings of novelty lights do much for atmosphere and can be kept up year-round. Tiki torches add that tropical feel and, as they burn citronella oil, keep the bugs away too! Paper lanterns are a small budget, big-effect item. For a magical touch, place some floating candles in bowls of water or even in the birdbath – who doesn't look more beautiful in the glow of candlelight? Fire up an outdoor heater or fire-pit when the sun goes down and it's camping with all the comforts!

MUSIC

Set up a portable stereo or just bring out the wireless speakers. Choose your music carefully to set the mood. Maybe pay the kids to act as DJs, so you don't have to worry about changing discs all evening. And it's a good idea to warn the neighbours that you're expecting a crowd – better still, invite them!

FOOD

When it comes to food, you have nature on your side – just about everything seems to taste better outdoors! Keep the menu simple. That being said, there are ways to enhance even simple food – marinades can transform the humblest cut of meat into a tender delicacy. Make ample use of herbs and spices. Cook everything on the barbecue, so you're not banished to the kitchen. Vegetables taste wonderful hot off the grill and you can even barbecue dessert – fruit such as sliced peaches wrapped in foil with brown sugar and a dash of liqueur is delicious and literally cooks itself!

Prepare marinades, dips and sauces in advance and freeze them until needed. Kebabs can be strung the night before. For more ideas, this issue of TASTE is full of recipes for summer outdoor entertaining.

DRINKS

There are endless possibilities here. Mix up a pitcher of Pimm's or Sangria, or create your own signature drink for guests as they

arrive, or greet them with glasses of bubbly – Champagne or Prosecco. Shake up some colourful cocktails and make sure you have all the garnishes – from lemon twists and cherries to umbrellas – and try the cocktail recipes in this magazine. Set up a wine table complete with glasses, corkscrews and cocktail napkins. Serve red wine at room temperature and set white wine in a cooler full of ice. Have another ice-filled cooler for beer, cider and some of the season's new crop of ready-mixed drinks. Serve plenty of snack foods and appetizers to accompany drinks, and be sure to include water and non-alcoholic drinks too.

OFF TO THE BEACH OR THE CABIN

The fleeting nature of al fresco opportunities calls for being prepared at a moment's notice. When the sun comes out, the last thing you want to be doing is hunting around the house for a corkscrew and blanket!

Fill a plastic tote or, if you're a traditionalist, a hamper, with ready-to-go picnic essentials, such as an all-purpose sharp knife, bottle and can openers, a tablecloth and cutting board. (See the sidebar on this page for more ideas.)

Next you'll need a cooler. Sizes vary, so maybe have a couple on hand to choose from. About \$70 will get you a spiffy 62-quart (70-litre) model with wheels. There are also coolers that plug into your car's cigarette lighter.

Store small sizes of condiments such as mayonnaise, ketchup, Dijon mustard, salad dressing, crushed or fresh garlic, together in the fridge, ready to toss into a cooler. Keep a supply of your favourite drinks – white wine and cans of pop or beer – chilled and icepacks frozen and ready to go – or pick up ice on the way.



PICNIC ESSENTIALS

- Blanket
- Tablecloth
- Eating utensils
- Glassware – preferably unbreakable
- Serving utensils
- A sharp, multi-purpose knife
- Paper napkins & towels
- Can opener & corkscrew
- Cutting board or plastic cutting mat
- Salt and pepper
- Sugar
- Cooking oil, vinegar, mustard, dried garlic and herbs
- Plastic zipper bags or containers for leftovers
- Garbage bags for cleanup
- Barbecue lighter
- Insect repellent
- Sunscreen
- Flashlight

As for the menu, keep it simple. Buy fresh, crusty buns or baguettes and all the fixings – an assortment of cheeses and cold cuts – en route and let everyone build their own sandwiches. Make salads the night before or stop at the local deli for a delicious assortment. The season's fresh fruits always go

down well, as do crackers or chips and dips. Terrines, pâtes and salami with a crusty loaf are effortless pleasures – and don't forget the olives and marinated veggies. Fresh air and outdoor activities build appetites, so more is better than less.

Keep a blanket and folding chairs in the trunk at all times, and you and al fresco are ready to get better acquainted!

SANGRIA

SERVES 10

1	BOTTLE RED OR ROSÉ WINE
2 TBSP (30 ML)	FINE SUGAR OR SIMPLE SYRUP
1	ORANGE, CUT INTO WEDGES, SEEDED
1	LEMON, CUT INTO WEDGES, SEEDED
1½ OZ (45 ML)	BRANDY
1½ OZ (45 ML)	LIME JUICE
2 CUPS (500 ML)	GINGER ALE OR CLUB SODA
	ASSORTED FRUIT (SLICED STRAWBERRIES, PEACHES, KIWI, FRESH BLUEBERRIES, RASPBERRIES)

Mix all ingredients together and chill in the fridge overnight. The next day, toss in some ice cubes and serve!

Relax Responsibly



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CONSULTANT'S CHOICE

OUR TEAM OF EXPERTS ARE ON HAND TO ASSIST YOU IN FINDING THE PERFECT PAIRING.



Karen Curtis

Product Consultant, 39th & Cambie, Vancouver
 "I love to share my passion for wine and food with my customers and friends."



THE BLACK CHOOK SHIRAZ VIGNIER

Australia **\$19.95** 171991
 Spicy and rich, with dark cherry, plum, blackberry, currant and floral notes. With its creamy texture, good acidity intermixed with pepper and spice, this elegant wine is a must buy! Delicious with lamb, strong cheeses and Mediterranean-style foods. 91 points *Robert Parker*.



PEPPOLI CHIANTI CLASSICO
 Italy **\$27.99** 606541

A beauty for the price! Rich, ripe and fruity with blackcurrant, damson plums and hints of chocolate and coconut, this is a powerful wine, with a silky, medium body. Cellar for a few years, or enjoy now with barbecued ribs. 90 points *Wine Spectator*.



Charmaine Draper

Product Consultant, Westwood Centre, Port Coquitlam
 "Wine is a diverse and engaging subject that stimulates discussion and tastebuds."



WATER WHEEL MEMSIE RED

Australia **\$19.99** 482505
 This little beauty is bursting with blackberry, raspberry and blueberry flavours. Its smooth, silky texture and juicy finish will captivate you. Try it with braised short ribs in a spicy mustard sauce. 91 points *Wine Spectator*.



ALLAN SCOTT MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$22.99** 922740
 A refreshing and lively choice to kick off summer, with a highly aromatic and intense nose of citrus, nectarines and herbaceous fruit. Its light body and crisp acidity is the perfect match for summer salads. 90 points *Wine Spectator*.



Robert Bertram

Product Consultant, Ironwood Centre, Richmond
 "I enjoy sharing my ideology about wine with customers. Life is too short not to enjoy all the wonderful wines we offer."



LIBERTY SCHOOL CABERNET SAUVIGNON

USA **\$25.99** 527184
 This dark and delicious Cab shows notes of blackberries and blueberries. It's ripe, fruit-forward, juicy and fresh with a hint of vanilla and good acidity. Enjoy this California gem with herbed lamb dishes!



CAPÇANES MAS DONÍS BARRICA
 Spain **\$16.95** 147769

This Rhône-style (Grenache/Syrah) blend is an elegant, complex, medium-full-bodied red with sumptuous aromas of blueberries, blackcurrants and minerals. Great price for a wine to enjoy over the next five to seven years.



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.

The Spaniards know how to whet an appetite as they barhop their way to the dinner table eating tapas and quaffing wine. In fact, the term tapas has come to imply the act of going out: *de tapeo* means barhopping, or the art of eating while standing, says Teresa Barrenechea, an old friend and author of *The Cuisines of Spain* (Ten Speed Press, \$55) and *The Basque Table* (Harvard Common Press, \$38.95).

Tapas evolved in Southern Spain from the congenial tradition of offering a slice of ham or a plate of fried almonds as a free ‘cover’ for a glass of sherry. It soon spread throughout Spain and then around the world.

In the Basque region, Spain’s gastronomic capital, where Barrenechea grew up, tapas are called pinchos. “The term is derived from the Spanish word *pinchar*, “to prick,” because originally pinchos were always served on toothpicks or in small earthenware bowls or on platters.

AT THIS TIME OF YEAR, A PINCHOS PARTY AND BACKYARD BARBECUE IS A SIMPLE WAY TO ENTERTAIN AND IT DOESN'T REQUIRE AS MUCH WORK AS YOU'D THINK.

You can make Basque-style pinchos by arranging fish or seafood on a small piece of toast, a cracker or, in the Spanish way, a potato chip. The idea is to mix complementary flavours and contrasting textures – something crisp with something silky, something firm with something soft.

You can also find first-rate ingredients on the shelves of a good Mediterranean deli. The Spanish have the best canned food in the world, especially their fish and shellfish. There are entire restaurants devoted to serving them, and chefs who make a point of mentioning high-quality canned ingredients on their menus. Put out an assortment of these on small plates and add a squeeze of lemon, a dash of vinegar or some minced garlic and a drizzle of good Spanish olive oil: anchovies in oil (*anchoas*) or pickled (*boquerones en vinagre*); squat red piquillo peppers (*pimientos del piquillo*); sardines packed in olive oil, tomato or a spicy sauce; whole baby squid (*calamares or chipirones*) packed in their own ink; or stuffed olives (*aceitunas rellenas*). Usually green manzanilla olives, are stuffed with a variety of fillings. In Spain, the most popular one is stuffed with anchovy (*con anchoas*). Or skewer together a small chunk of smooth, nutty manchego cheese and a neat square of membrillo – the sweet, grainy paste made from quince (get the kind labeled *carne*, it’s firmer).

If you want to get slightly more complicated, thread raw jumbo prawns in their shells on parallel skewers, drizzle with olive oil and quickly grill on both sides until shells are bright pink and the meat is opaque. In every village in Spain, they make a simple tapa called *pan con tomate* or bread with tomatoes. Thick slabs of country bread are toasted over a wood fire until lightly golden. Then tomato halves are smeared all over the toast, leaving the seeds, juice and pulp. The bread is then rubbed with garlic and fruity olive oil and sprinkled with salt.

AS FOR THE WINE, NOTHING COULD BE SIMPLER.

There’s something about Spanish wine that fits our current palate. Perhaps it’s the small producers, the non-conformity, the plethora of grapes, the diverse regions or the seldom recognized, naturally low-yielding vines that simply won’t overproduce.

Then again it could be the label designs, the bright colours, the modern art and the lack of animals. Maybe it’s just because they taste so good with pinchos or tapas. What we do know is their value for flavour is high.

A quick list of can’t-miss food wines must begin with Cava, Spain’s version of Champagne with a dry nutty twist. Freixenet Cordon Negro and Segura Viudas Brut Reserva both over-deliver in fresh, palate-cleansing, zippy, citrus, nutty, fruit-flavour style. Bring on the pinchos.

Spanish white is on a new high, led by Rueda, a super fresh blend of Sauvignon Blanc and Verdejo grapes. The dry, clean, floral, fruity versions of Rueda are led by Marques de Riscal, Bajoz Ovation and the Telmo Rodríguez Basa. Albariño is all the rage too and you simply can’t do better than the Burgans Albariño. Its exotic fresh fruit flavour cools the spiciest dish.

Spanish rosé was made for tapas, so don’t miss the very stylish Vega Sindoa, with its almond, earthy notes and raspberry jam fruit flavours. A Garnacha-Cabernet blend, it has a rich, peppery, strawberry finish. Perfect for tapas.

Moving to reds and the familiar Tempranillo grape, Marqués de Riscal has taken its Rioja knowledge to selected vineyards within the vast Castilla y León region and the results are an impressive Marqués de Riscal Tempranillo. The palate mixes fragrant, earthy fruit tones with smoky, spicy, black fruit and vanilla flavours and just a touch of heat in the finish.

GO SPANISH

WINE AND TAPAS

CHICKEN AND CHORIZO BROCHETTE



GREEN PEPPER PINCHO

RAVENSWOOD

ALL UP IN YOUR



GRILL



**Ravenswood
Zinfandel is the
perfect complement
to your summer BBQ**

**BIG, RICH and
INTENSE!**



NO WIMPY WINES NO WIMPY BBQS

Drink Responsibly.
Drive Responsibly.

Experienced wine drinkers would associate the Osborne name with sherry, but this time it is attached to the Osborne Solaz, a Tempranillo that contains 20 percent Cabernet Sauvignon for extra-added punch. It's a fruit-forward, tasty mix of grapes reminiscent of plums with a spicy, earthy aftertaste.

The Gos Monastrell hails from the Jumilla region of Valencia and Murcia in southeastern Spain. You will love its round, supple textures and the rich black cherry, peppery and licorice flavours.

Representing a slice of the New Spain is Panarroz Jumilla Red, a soft, rustic, meaty, blend of Syrah-Mourvèdre-Grenache with earthy, warm, round black-fruit-jam flavours. The same goes for Las Rocas de San Alejandro Garnacha, with its enticing white pepper, raspberry and gamey aromas and flavours and the similarly styled, Finca Luzon.

Castano Monastrell, or Mourvèdre as it is known in France, thrives in Yecla and at this price it's hard to believe you can get a supple red with grainy tannins and plenty of black cherry, chocolate, licorice and peppery flavours.

Mad Dogs & Englishman Jumilla may sound like an odd name for a Spanish wine, but do not dismiss this Shiraz-Cabernet-Monastrell blend. Look for a soft, savoury, deliciously fruity red.

It's Spain in a bottle and on the plate. What could be better?

MUSIC TO GET YOUR TAPAS TOES TAPPING

Marc Anthony:	Muy dentro de mi (You Sang To Me)
Alejandro Fernandez:	Quisera
Son by 4:	Cuando seas mia A stand-out from the "Purest of Pain" album.
Azul Azul:	La bomba (Caribbean Funk Mix)
Ricky Martin:	Solo quiero amarte (Nobody Wants To Be Lonely)
Shakira:	Suerte
Chayanne:	Simplemente
Jennifer Lopez:	Amor se paga con amor (Love Don't Cost A Thing) If you like the English language version, you owe it to yourself to hear it in Spanish.
Daniela Herrero:	Solo tus conciones
Maria Bestar:	Pensando en ti

If your musical tastes run to more traditional fare, seek out a CBC CD entitled Azulão, an easy-on-the-ear collection of Spanish (and Brazilian) songs by Isabel Bayrakdarian.

TAPAS EVOLVED IN SOUTHERN SPAIN FROM THE CONGENIAL TRADITION OF OFFERING A SLICE OF HAM OR A PLATE OF FRIED ALMONDS AS A FREE 'COVER' FOR A GLASS OF SHERRY.

CRABMEAT TAPAS



EGG AND SHRIMP TAPAS



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Award Winning Painted Turtle Wines
www.paintedturtlewine.com

This Painted Turtle Sauvignon Blanc is vibrant and fresh, with hints of citrus and peach.

THE WINES FOR TAPAS



FREIXENET CORDON NEGRO BRUT

Spain **\$14.79** 88591

Fresh, floral, nutty, apple aromas with citrus notes and similar citrus nutty, toast, mineral flavours with some creaminess. A typically dry, clean, fresh, Spanish Cava that is aged six months in vats and three years in bottle.



MARQUÉS DE RISCAL RUEDA

Spain **\$16.99** 237529

A lovely dry but fruity 85/15 Verdejo-Viura blend with grapefruit rind, mineral and green apple flavours throughout. It's a fresh, full-flavoured Sauvignon-like Spanish white that is tailor-made for seafood.



RISCAL TEMPRANILLO

Spain **\$16.99** 134684

An impressive wine with fragrant, earthy, fruit tones with smoky, spicy, black fruit and vanilla flavours and just a touch of heat in the finish.



OSBORNE SOLAZ

Spain **\$12.25** 610188

An 80/20 Tempranillo-Cabernet blend from Tierra de Castilla, Spain, this is a fruit-forward tasty mix of grapes reminiscent of plums with a spicy, earthy aftertaste. Well-priced to be served liberally around the barbecue.



GOS MONASTRELL

Spain **\$12.99** 195834

You'll love the round, supple textures and the rich black cherry, peppery, licorice and garrigue flavours. The finish is warm and dry with a bit of floral minerality and some acidity showing through. Fine intensity and weight for the money. A very savvy buy.



LAS ROCAS DE SAN ALEJANDRO GARNACHA

Spain **\$15.95** 163568

On the nose, this wine shows smoky, peppery, spicy, gamey, black cherry with a touch of barnyard. Rich, round, soft and supple with floral, meaty, spicy, cherry, chocolate and raspberry flavours with a warm finish but soft and fruity. Good value!



FINCA LUZON JUMILLA

Spain **\$14.99** 384438

Rich, gamey, savoury chocolate, black fruit nose that is ripe and round with just enough acidity and long warm, peppery fruit flavours with more cherry chocolate and earth in the finish.



CASTAÑO MONASTRELL

Spain **\$9.99** 731620

This is the ripest, maybe the sweetest, Castaño Monastrell we've tasted yet from the Yecla region. The nose is reminiscent of cherry jam, the textures smooth and supple with heaps of black cherry, chocolate, peppery licorice flavours.



MAD DOGS & ENGLISHMEN MONASTRELL SHIRAZ CABERNET

Spain **\$14.99** 188672

Peppery, animal, floral, chocolate, black cherry, menthol, tea leaf aromas abound with a dry, elegant, round palate. Best with food or keep an extra year in the bottle.



By Angela Murrills

Angela Murrills writes about food, wine and travel for many publications, including *The Georgia Straight*, *Nuvo*, *Western Living* in Canada and *Food Arts* and *Northwest Palate* in the U.S. She has written or co-authored four books.

COCKTAIL CULTURE

Like the drinks themselves, the origins of the cocktail are mixed and muddled. Some say a gorgeous barmaid and pheasant feathers played roles in creating the name “cocktail,” and New York and New Orleans are believed to be two of its birthplaces. Its birthdate is as hazy as an aging movie star’s (although New York’s Museum of the American Cocktail claims it’s 1806), but the cocktail really came of age in the roaring twenties, the era of flappers, the Charleston and, in the U.S., prohibition and bathtub gin.

IN THE 1950s, THE CRAZE WAS FOR MAI TAIS AND OTHER POLYNESIAN RUM-BASED DRINKS IN TIKI MUGS.

In the 1950s, the craze was for mai tais and other Polynesian rum-based drinks in tiki mugs. Then came cocktail dresses, cocktail rings, cocktail sausages, cocktail snacks, cocktail sticks... the cocktail culture took on a life of its own! Soon, vacationers escaping grey BC winters were bringing back a taste for margaritas and tequila sunrises, along with their tans. By the end of the 90s, the martini dominated the cocktail scene. Today’s drink lists span all these and more, and bartenders have come to be known as mixologists, inspired by the 1988 movie *Cocktail*, which did for cocktails what *Sideways* did for Pinot Noir.

Scott Young, president and founder of www.extremebartending.com, travels around the world teaching bartenders how to do tricks. “Practice dry” and with plastic bottles is his advice to beginners. Although gin, vodka, rum and whisky are still the mainstays, today’s mixologists can choose from dozens of new specialty liquors and flavoured spirits, says Young. Add natural ingredients such as fresh-squeezed juices to the mix and you have the raw materials for something unique in your glass.

MORE THAN MARASCHINO CHERRIES HIDE UNDER THE BAR THESE DAYS. WEST BAR MANAGER DAVID WOLOWIDNYK HAS BEEN KNOWN TO SERVE A BEETNIK CONTAINING BEETS.

In restaurants, creativity on the plate is often matched by creativity in pre-dinner cocktails. At *Chambar* in downtown Vancouver, bartenders Josh Pape, Tannis Ling and Wendy McGuinness meet up for brainstorming sessions, bringing in pastry chef Eleanor Chow for her understanding of contrasting and complementary flavours. These think tanks have led to the signature Blue Fig, an oven-roasted fig steeped in vodka served with Danish blue cheese on the side, and the Ruby Wednesday, concocted from chilled gin, fresh red pepper, blackcurrant and pressed apple juice. Newest on the roster is *La Contessa*, a mix of gin infused with apple-and-ginger tea, orange vermouth, peach bitters and a dash of Campari. The top-selling *Tintin* (named after the Belgian cartoon character), made with sake, vodka, pear, thyme and white grapes, changes seasonally. In fact *Chambar*’s entire list is a constant work in progress.

More than maraschino cherries hide under the bar these days. West bar manager David Wolowidnyk has been known to serve a Beetnik containing beets. At *Lolita*’s South of the Border Cantina, fresh fruit juices are the draw, such as the pink grapefruit juice and blackberries combined in the pomello noche. *Aurora Bistro* on Vancouver’s trendy

Main Street showcases regional foods as well as drinks created by local bar star Chris Stearns: Vancouver balsamic vinegar goes into its City Hall Martini, and BC fruit wine and cider, make up the Cider Collins.

In BC, the first cocktails outside the home were poured in 1954 in the *Coronet Lounge* of Victoria’s *Empress Hotel*, so chic a watering hole that one local businessman had his own direct phone line installed.





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PLEASE ENJOY RESPONSIBLY

MORE THAN MARASCHINO CHERRIES HIDE UNDER THE BAR THESE DAYS



In 1967, it became the Bengal Lounge, the name it still holds. With its colonial-inspired décor, where better to sip a Tiger's Kiss or a Peach Mango Lassi made with peach liqueur, fresh mango and yogurt. This summer marks the launch of just-squeezed juices, offbeat garnishes and super premium liquors.

Whether you picture yourself on a tropical veranda or in a 1920s Chicago speakeasy, cocktails have a certain mystique. When *Sex and the City* ruled the airwaves, it spawned a generation of Carrie wannabees sipping girly pink Cosmopolitans. More and more, flavours, bottle designs and colours are coming on the market that appeal to a female audience. Think of ethereal blue Hypnotiq or the new Ex liqueur. Speaking of celebs, in her almost 20 years at Gerard Lounge in Vancouver's Sutton Place Hotel, bartender Debra Holden has poured drinks for such stars as Robert de Niro (he said her margaritas beat those in Mexico). But while she's served many famous faces, Holden says that one star and his drinks order stands out. Turning around one night she found Pierce Brosnan a.k.a. James Bond seated at her bar. He ordered, what else, a vodka martini. "Do you know how hard it was," says Holden, "not to say 'shaken not stirred'?"

COCKTAIL CULTURE RECIPES

FROM DEBRA HOLDEN, BARTENDER, GERARD LOUNGE, SUTTON PLACE HOTEL, VANCOUVER

THINK TROPICAL

PER SERVING	
2 OZ (60 ML)	VODKA
SPLASH	EACH, MELON LIQUEUR AND BANANA LIQUEUR (½ OZ/15 ML COMBINED)
¾ OZ (20 ML)	CRANBERRY JUICE
¾ OZ (20 ML)	PINEAPPLE JUICE
	ORANGE SLICE OR LEMON TWIST, FOR GARNISH.

Shake vodka, liqueurs and juices over ice. Strain into a frosted martini glass. Garnish with orange slice or lemon twist.

FROM LILA GAYLIE, LOLITA'S SOUTH OF THE BORDER CANTINA, VANCOUVER

POMELLO NOCHE

PER SERVING	
1 OZ (30 ML)	PISCO CAPEL
½ OZ (15 ML)	GUAVA LIQUEUR
	JUICE OF ONE FRESH PINK OR RUBY RED GRAPEFRUIT
6	FRESH BLACKBERRIES
	THIN GRAPEFRUIT SLICE, FOR GARNISH

Shake all the ingredients together and pour over ice into a highball glass. Garnish with a folded grapefruit slice speared with an umbrella.

FROM THE FAIRMONT EMPRESS BENGAL LOUNGE

PEACH MANGO LASSI

PER SERVING	
¼ CUP (60 ML)	MANGO PURÉE
¼ CUP (60 ML)	FROZEN PEACHES
1½ OZ (45 ML)	PEACH SCHNAPPS
¼ CUP (60 ML)	YOGURT
1 CUP (250 ML)	ICE
	MINT LEAF, FOR GARNISH

Pulse all ingredients except mint in a blender until smooth. Serve in a poco grande glass with mint leaf garnish.

VODKA SPRITZER

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AND JUST IN TIME FOR
SUMMER!



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THESE NEW VODKA-BASED BEVERAGES COME IN TWO DELICIOUS FLAVOURS AND ARE THE IDEAL CHOICE OF REFRESHMENT FOR ANY OCCASION.

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VEX HARD STRAWBERRY ORANGE BANANA
Canada **\$9.25** 47514 6 pack
VEX blends the flavour of ripe strawberries, juicy oranges and tropical bananas with lemonade to create this refreshing cooler.



GET FRESH!

JUST A TASTE OF BC LIQUOR STORES' NEW CROP OF COOLERS AND CIDERS – PERFECT FOR HOT SUMMER DAYS.



GROWERS POMEGRANATE CIDER
BC **\$9.96** 195735 6 pack
Crisp with a refreshing aroma of juicy pomegranate, ripened to perfection and picked during the peak of season.



MYSTIQ
New Zealand **\$9.99** 657890 4 pack
Shrouded in mystery no longer, Mystiq is the first ever ready-to-drink beverage created with cognac, vodka and tropical fruit juices.



SEAGRAM EXOTIC BLACK CHERRY VODKA SPRITZER
Canada **\$9.79** 213397 4 pack
Excite yourself with this brand new cooler flavour for the summer. Perfect for your patio party.



ROCKSTAR CAN
USA **\$2.95** 512046 473ml
Rockstar is the perfect balance of great taste, vodka, herbs and naturally occurring caffeine from guarana seed extract.



BACARDI BREEZER RASPBERRY & DRAGONFRUIT
Canada **\$9.50** 772145 4 pack
Premium Bacardi rum with a refreshing blend of juicy red raspberries and exotic ripe dragonfruit flavours.

SUMMER SALADS

WHEN THE HEAT'S ON, CHILL OUT WITH A COOL, CRISP SALAD.



GRILLED PEAR SALAD WITH BACON, ROQUEFORT AND PORT VINAIGRETTE



WATERMELON WITH GOAT CHEESE



CHATEAU GAUDRELLE VOUVRAY

France **\$25.06** 309567

Made from 100 percent Chenin Blanc, this wine has apple strudel flavours, a luscious sweetness that softens the acidity, and honey and candied fruits on the finish.



ST HALLET POACHER'S BLEND

Australia **\$12.99** 535963

A delightful blend of Semillon, Sauvignon Blanc and Riesling, with tropical fruit and citrus notes to beautifully complement any style of salad.



DOMAINE JEAN BOUSQUET MALBEC ORGANIC

Argentina **\$15.99** 807263

This bright red violet wine is soft yet complex. Fruity on the nose with flavours of cherry and blackberry, it's well-structured and harmonious. A perfect summer barbecue wine.



YELLOW BEET CARPACCIO



**SELBACH RIESLING BEREICH
BERNKASTEL QBA**

Germany **\$15.75** 517581

Light, refreshing and lively. This is a very food versatile Riesling that shines with a wide variety of fare. Great value from a great producer!



HESTER CREEK MERLOT

BC VQA **\$16.99** 467324

A rich, fabulous tasting Merlot with smooth tannins and great length. This versatile food wine is as at home with steaks and all kinds of cheeses as it is with salads.



**SEE YA LATER RANCH
GEWÜRZTRAMINER**

BC VQA **\$15.99** 868067

Sporting a brand new look, the SYLR wines are better than ever. The varietal's grapefruit and spice characters are beautifully showcased in this aromatic white wine

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Sauza® Original Margarita

1/3 part Sauza® tequila Gold or Blanco

1/3 part Cointreau Liqueur®

1/3 part freshly squeezed lime juice

Mix in a shaker with ice. Strain into a salt-rimmed cocktail glass, and garnish with a lime or lemon slice.



drink  smart™





GRILLED THAI PRAWNS AND SPINACH SALAD



QUINOA AND GREEN BEAN SALAD



 
SPY VALLEY
MARLBOROUGH
SAUVIGNON BLANC
 New Zealand **\$19.99**
 179507
 A racy, vibrant wine with full flavours of passion fruit and grapefruit, and lime, with mineral and tropical fruits on the finish. Delicious with seafood appetizers or salad.



 
BERINGER
FOUNDER'S ESTATE
CHARDONNAY
 USA **\$20.04** 534230
 Fresh and fruity, this wine has ripe pear, pineapple and mango flavours highlighted with notes of citrus, apples, vanilla, caramel and nutmeg. Perfect for any summer seafood salad.



 
MAZZEI POGGIO ALLA
BADIOLA TOSCANA
 Italy **\$20.99** 528596
 A blend of Sangiovese and Merlot with aromas and flavours of black cherry and sweet, earthy hints of leather. Try this with grilled vegetables or a summer salad.



 
GEHRINGER CLASSIC
RIESLING
 BC VQA **\$13.99** 171488
 Fresh off the vine, the apple blossom aromas and crisp flavours of Riesling are all bottled up and ready to serve in this great food wine!

**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.

THE SEASON'S BLUSHING

BEAUTIES AUSTRALIA, CANADA, FRANCE, ITALY, PORTUGAL, SOUTH AFRICA, SPAIN, USA – ALL THE COOL COUNTRIES ARE MAKING IT! ROSÉ, WITH ITS DELICIOUS VERSATILITY, IS ALL THE RAGE IN THE WINE WORLD THESE DAYS.

Australia, Canada, France, Italy, Portugal, South Africa, Spain, USA – all the cool countries are making it! Rosé, with its delicious versatility, is all the rage in the wine world these days.

But what is rosé anyway? In short, it can be defined as pink wine, although that description doesn't begin to do it justice. Rosé – also known as 'blush', 'rosado', 'vin gris', 'chiarretto' and more – ranges in style as widely as Canada ranges in altitude.

Mostly, pink wine starts out the same way as red: the grapes are harvested from the vineyards and crushed to release the juice. In pink wine production, however, the grapes are pressed almost immediately after crushing to remove the juice from the skins. This imparts just a slight coloration to the resulting wine.

By and large, pink wines are known for summer drinking, as they quench the thirst while offering complexity in flavour. Rosés make great barbecue wines; the rich flavours from the red grape skins complement the charcoal grill flavours beautifully, at the same time, cooling and refreshing the palate.

This is probably the most diverse wine category of all, featuring wine styles tailored to practically every preference, from dry to sweet, various production techniques and a wide range of flavours.

In the interest of discovering the many faces of rosé, we thought it might be interesting to take a trek through the various styles of pink wine being produced in the world today.

One can hardly reminisce about the history of rosés without mentioning the legendary Mateus Rosé. 'Simple' is probably

the best word to describe Mateus Rosé in that it is neither impressive nor offensive, but rather an unpretentious introduction to the world of pink wines. Portugal's pink wine production is not limited to this entry-level wine, however, as today there are many Portuguese wineries crafting tinted-hued wines, all tending towards lightness in body and flavour and compatible with tapas-style foods.

Moving inland to Spain, we see a dramatic change in the style of rosés being produced. One of the most renowned regions for pink production in Spain is Rioja, offering a range of hues from 'rosado', which indicates a paler shade of pink, to 'Clarete,' which is just shy of red. These wines tend

ROSÉS MAKE GREAT BARBECUE WINES; THE RICH FLAVOURS FROM THE RED GRAPE SKINS COMPLEMENT THE CHARCOAL GRILL FLAVOURS BEAUTIFULLY.

to be vinified dry, allowing all the sugar to ferment into alcohol, which results in a hearty mouthful of rich, ripe, red berry flavours.

Neighbouring France has long played a role in the story of rosé, featuring myriad styles of the pink stuff from such acclaimed regions as Champagne, Loire, Burgundy and Provence.

Increasingly, we are seeing rosés from the southern areas of France on our liquor store shelves, tagged with such localities as Costières de Nîmes, Côtes du Ventoux, Côtes du Rhône and Côtes de Provence. These wines are extremely popular with the French locals, as they complement a wide array of Mediterranean foods, from the traditional

bouillabaisse (seafood soup) to fowl and lighter meats. A longer exposure to the grape skins prior to pressing means that these wines tend to not only be darker in colour than their northern counterparts, but also more flavourful, as they have acquired their share of tannins and flavouring components from the skins of the red grapes.

While their pink distribution is significantly scarcer, even the winemaking veterans of Italy, Greece, Germany and Hungary regularly make rosé wines, with styles spanning from sweet to dry. The Old World has known for a long time that there is a valid shade between red and white, colouring some of the most delicious wines in the world.

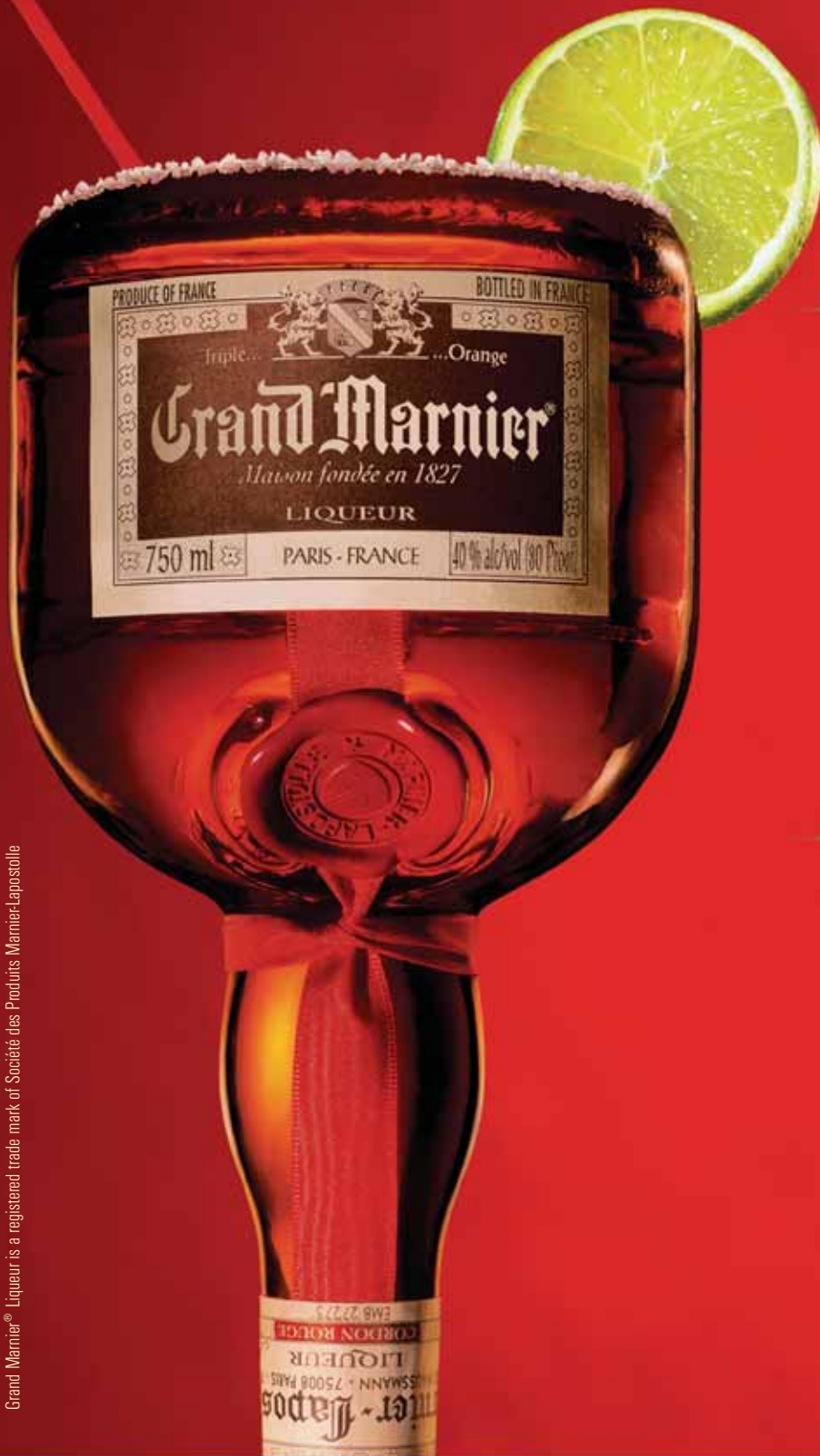
As is often the case in the history of wine, New World winemakers have taken a page from the books of the masters in creating rosés befitting summer sipping. As our tour progresses in a southerly direction, we begin to see evidence of imitation.

In Australia, wine doesn't get much more creative than those made by these friendly blokes and their production of pink wine lends no exception to this rule. Unable to use geographical indicators such as 'Rosé de Bourgogne' or 'Rioja Rosado,' the Aussies have come up with such gems as 'White Shiraz', 'Pinot Rosé' and wines that are simply labeled 'Pink.' Perfect for the forever-summer climate down under, these wines are

ROSÉ EXPOSÉ



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1 oz. Grand Marnier®
1 oz. premium tequila
splash of lime juice

In an ice-filled cocktail shaker, combine ingredients until well-chilled and strain into a margarita or martini glass.

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affordable, approachable and, most of all, quaffable.

Our American neighbours play a significant role in the history of pink wines around these parts. Back in the '80s, trailblazers such as California's Sutter Home Winery began vinifying red Zinfandel grapes, of which there was a surplus at the time, into pink wine, labeling it 'White Zinfandel'. The result was a great fanfare of excitement by the American public, who clearly showed a preference back then for sweeter-styled white wines (not to mention feathered hair and skintight jeans). But, like the rest of the fads

from that era, White Zinfandel too has waned in popularity, leaving but a few examples of the sweeter stuff on our liquor store shelves for those who are so inclined. And suffice it to say that the WZ Fan Club is still strong, both in the USA and here in Canada.

We Canadians are far from missing the boat on the pink production frenzy – British Columbian vintners are crafting rosés in almost every style imaginable – from Cabernet to Pinot Noir, from sparkling to still, from bone dry to syrupy sweet. Originating from such wine growing areas as the Fraser and Okanagan Valley as well as across Vancouver

Island, these wines are readily available for BC consumers to enjoy with any variety of our local cuisine.

From Asian stir-fries to Pacific Rim fish, from grilled vegetables to sushi, from goat's cheese to Gouda, as our local cuisine develops to reflect the natural bounty of our land, sea and sky, so too develops BC's wine industry.

Some may say that virtually touring the globe this way is akin to seeing the world through rosé-coloured glasses. May there always be room in your fridge for an ever-versatile bottle of blush.

A BOUQUET OF ROSÉS

HERE ARE A FEW IMBIBING INSPIRATIONS FROM A GLOBAL TOUR OF PINK WINES.



MATEUS ROSÉ
Portugal **\$9.99** 166
A Portuguese legend in BC, this simple, light-bodied, slightly effervescent wine has a salmon colour to it and is a classic companion to tapas-style foods.



MARQUÉS DE CÁCERES RIOJA ROSADO ROSÉ
Spain **\$13.99** 361 188
An ideal barbecue wine! Perfect with grilled vegetables or white meats, this dark pink Spanish wine features robust flavours of black cherries and fresh herbs.



BERINGER WHITE ZINFANDEL
USA **\$10.06** 239756
Dusty pink in colour, this charming wine features off-dry flavours of fresh berries and citrus fruits. Enjoy this patio classic well-chilled with cantaloupe and honeydew melons.



LAURENT-PERRIER CUVÉE ROSÉ BRUT
France **\$88.65** 158550
Bold and elegant all at once, this is a grand Champagne indeed. Showcasing yeasty aromas with hints of strawberry flavours, this bubble is sure to out-sparkle any celebration.



SEGURA VIUDAS LAVIT BRUT ROSADO
Spain **\$15.49** 122796
Fresh and bubbly, this bright pink sparkler is Spain's version of Champagne. Featuring lively acidity and red plummy fruit flavours, this wine is delicious on its own as a reception drink.



DOMAINE LAFOND ROC-EPINE TAVEL
France **\$22.99** 110411
Tavel earned the nickname of *The King of Rosés*, due to its notable complexity and balance. This is a delightfully dry wine featuring flavours of black cherries and spice.



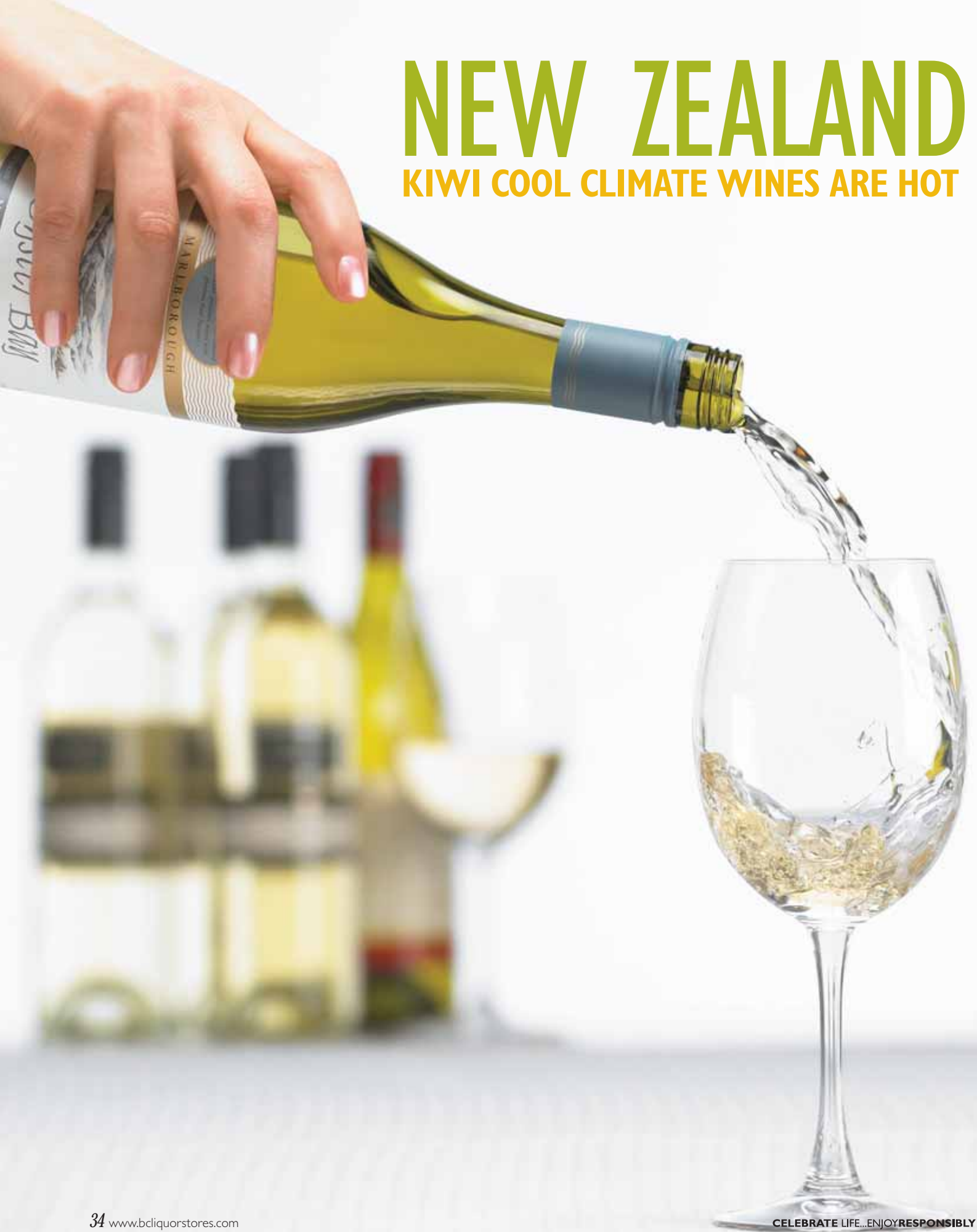
BANROCK STATION WHITE SHIRAZ
Australia **\$11.49** 110882
Off-dry with plenty of raspberry jam flavours, this pink wine is made very much in the style of White Zinfandel. Candied berries and cherry juice make this a great summer sipper.



SUMAC RIDGE PRIVATE RESERVE ROSÉ
BC VQA **\$12.99** 273334
Light-bodied and ripe with strawberry and tropical fruit flavours, this wine is made from a blend of Okanagan Valley grapes. Off-dry and pink, this wine is perfect for summer sipping.

NEW ZEALAND

KIWI COOL CLIMATE WINES ARE HOT





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!

Cat's Pee. There's something curious about a winery that would choose to name a Sauvignon Blanc after one of its aromatic attributes – Cat's Pee on a Gooseberry Bush. On another note, Maori-owned Tohu Wines, a partnership of three Maori groups and New Zealand's first indigenous winery, is imbued with ceremony and a strong spiritual aspect, "our gift from the land." Glamour Puss is a straight-ahead, easy-drinking Pinot Noir gussied up to snag attention. It and its littermate, Cat's Pee Sauvignon Blanc, are from ace winery Coopers Creek.

It's clear that New Zealanders and their wines may be attention-grabbers, but they've got the goods. They're straight-talking and they don't take themselves too seriously.

Always, it's what's in the bottle that counts.

Kiwis do take winemaking seriously. So much so that almost every wine bottled in New Zealand is screw-capped (90 percent, according to an estimate from the New Zealand Screwcap Wine Seal Initiative). The deal? Screwcaps guarantee that you'll drink the exact wine that the winemaker put in the bottle, not an altered version due to cork taint, or oxidation, and there's no bottle variation – if you loved your first bottle, the next will be as great.

New Zealand winemakers are delivering some of the tastiest, hottest wines anywhere. Two flagship varietals, Sauvignon Blanc and Pinot Noir, are Kiwi superstars. And it all began two decades ago, when Cloudy Bay Sauvignon Blanc captivated critics worldwide, cementing New Zealand Sauvignon Blanc as the global, definitive benchmark style for the varietal. Wine lovers clamoured for it, winemakers emulated it.

In recent years, Pinot Noir, pre-Sideways, began encroaching on Sauvignon Blanc's party – even to the point of being touted as "the new Sauvignon Blanc." It's not, of course, but it is New Zealand's most distinctive and sought-after red wine.

Before we tell you why you should be all over these juicy Sauvignon Blancs and polished Pinot Noirs – top-notch quality, reasonable prices and New Zealand's cool image of being a "clean, green land" (sustainability and the environment rate highly) – we'll drop a few fast facts.

Vines were first planted nearly two centuries ago on the subtropical North Island; the first wines were made in 1836 and promptly sold

to British troops. Things didn't pick up much until the 1970s, when commercial plantings took off. Today there are 550 wineries in 10 wine regions on New Zealand's North and South Islands, including the mostly southerly grown grapes in the world. The Marlborough region is the hotbed of Sauvignon Blanc and Martinborough (in Wellington) is Pinot Noir central. Sauvignon Blanc is New Zealand's most widely planted grape and Pinot Noir is nudging Chardonnay out of second place.

So what's the deal with Sauvignon Blanc? Young New Zealanders, young women in particular (they make most of the wine-buying decisions), are shifting from Chardonnay to "savvies." And respected English wine writer Oz Clarke says, "Sauvignon Blanc is probably the world's coolest white wine variety at the moment."

What does it taste like?

Sauvignon Blanc is fresh, bright, crisp and typically very aromatic –

even pungent, with tropical aromas such as grapefruit, gooseberry, guava and passion fruit. They're zingy too, juicy and thirst quenching. Some are grassy, mineral, even herbal and some, cat's pee stinky. November 2004's *Consumer Reports* explained that the pungent, cat's pee aroma is "a legitimate and often desirable description...like an off-note that adds complexity to a piece of music." Not all of these are found in every Sauvignon Blanc, but some will leap out of the glass at the first whiff. Zingy and fresh, they're ideal warm weather wines and wickedly food friendly. Oysters, mussels, prawns, vegetarian dishes and salads are easy matches.

Pinot Noir? Known as the "heartbreak" grape because it's finicky and hard to grow. Ata Rangi winemaker Clive Paton explains it so: "Pinot has a sensuality that the other styles don't have. It's the forest floor and animal undertones and the fact that it can vary from glass to glass depending on the mood, the food or even the surroundings." What's not to love? More. In the glass, it can be many things: silkily seductive, elegant, intense and savoury with ripe berries, cherries, plums, spice and earthiness. Tannins, generally soft, add texture. Pinot Noir soars with Asian flavours, grilled chicken and salmon; earthier styles partner nicely with mushrooms and duck.

Happily, we don't have to travel to "the edge of the earth" – that's how New Zealanders refer to where they live – to taste some of these cool quaffs. Many of the best are on shelves right here in BC.

New Zealand winemakers are delivering some of the tastiest, hottest wines anywhere.

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A SAMPLING OF A FEW OF OUR FAVE SAVVIES AND PINOT NOIRS



BABICH MARLBOROUGH SAUVIGNON BLANC
\$16.99 560144

This elegant, vibrant Sauvignon Blanc is round and full with concentrated grapefruit, lime juice and gooseberry flavours. Enjoy with grilled salmon or chicken, or savour on its own.



CAT'S PEE SAUVIGNON BLANC
\$16.15 353938

Zippy tropical fruit and cat's pee aromas leap out of the glass. This young "Savvie" purrs on the palate. Fresh mussels, oysters and squid will play nicely.



OYSTER BAY SAUVIGNON BLANC
\$18.99 316570

Quintessential Kiwi classic with aromas of gooseberry, grass, passion fruit and melon. Intense and lively with a slightly tart, mineral finish. Pair with shellfish – oysters and stir-fries too.



VILLA MARIA ESTATE SAUVIGNON BLANC
\$18.99 342360

A gorgeous, intense Marlborough SB that over delivers. Find focused, ripe, juicy gooseberry, lime, melon and gentle herbal notes. Sushi, shellfish, salads, vegetable dishes and chicken beckon.



ZED SAUVIGNON BLANC
\$14.99 454314

Zed's zippy label is a dead giveaway for what's in the bottle – a zesty, bright wine with more than a little attitude, plenty of fresh lime and grapefruit and a healthy whack of come-hither passion fruit.



KIM CRAWFORD MARLBOROUGH PINOT NOIR
\$23.99 13037

A great year for Kiwi Pinot. Proof is in this smooth, seductive quaff that thrills with spicy, savoury notes underscored with cherries, strawberries and silky tannins. Great with light red meat and fish



SHEPHERDS RIDGE PINOT NOIR
\$29.99 494591

A full-bodied, round fruit-forward New World Pinot. Plummy, spicy and smoky with currants, cherries, attractive barnyard notes and easy tannins. Bring on the smoked duck, chicken and lamb sausage.



TOHU PINOT NOIR
\$32.99 885

Smoky, earthy aromas with a wash of juicy black cherries and red currants. Round and harmonious underscored by ripe tannins and finished with a grind of pepper. Hits the mark with lamb or duck.



GLAMOUR PUSS PINOT NOIR
\$17.35 354621

Sassy and sleek with overtones of mint, barnyard and ripe cherries and strawberries. Likes a slight chill. Fruit-driven with a soft mouth feel and a kicky iron-paw-in-a-velvet-mitt finish. Serve with salads, pasta, fish and simple lamb dishes.

FENG SHUI

1 ¼ OZ (50 ML) ABSOLUT MANDRIN
¼ OZ (8 ML) TRIPLE SEC
FRESH WATERMELON PURÉE
SQUEEZE FRESH LEMON JUICE
2 OZ (60 ML) SPARKLING WINE
WATERMELON WEDGE, FOR GARNISH

Combine first four ingredients in a cocktail glass. Top with sparkling wine and garnish.

GINGER GALORE

1 OZ (30 ML) VODKA
¾ OZ (20 ML) GIFFARD GINGER OF THE INDIES
¼ OZ (8 ML) GIFFARD LICI-LI
ALOE JUICE
DRAGON FRUIT AND GINGER SLICE, FOR GARNISH

Combine first three ingredients in a cocktail glass. Top with aloe juice and garnish.

BEYOND



Chris Brown

Beyond's Bar Manager since it opened in June 2006, Chris has been instrumental in the set up and management of many of Vancouver's top restaurant bars and lounges. To sample more of his innovative and unique cocktails, visit: [beyond restaurant + lounge](http://beyondrestaurant.com), 1015 Burrard Street, 604-684-3474 www.beyondrestaurant.com.



KIWI ON THE GREEN

- 1 OZ (30 ML) WHITE RUM
- 1 OZ (30 ML) ORCHID MANGO LIQUEUR
- ALOE JUICE
- KIWI PURÉE
- FRESH LIME
- STARFRUIT SLICE AND KIWI WHEEL, FOR GARNISH

Combine all ingredients in a cocktail glass and garnish.

COCKTAILS

QUAILS' GATE

THE WESTBANK WINERY'S NAME COMES UP REGULARLY AS AMONG A HANDFUL OF THE OKANAGAN'S MOST CONSISTENT PRODUCERS – AND WITH GOOD REASON.

TRUE PIONEER BEGINNINGS

While some estates are born of 'life-style' choices', or maybe a well-intended passion for the grape, the Stewart Family (Quails' Gate's owners) can claim an agricultural heritage that dates back almost a century, to 1911, when Ben and Tony Stewart's grandfather and great uncle established Kelowna's Stewart Nurseries in Glenmore, now part of Kelowna.

That background proved a solid foundation, when in the late 1950s and early 60s Dick Stewart planted the first vineyards for today's Quails' Gate Estate Winery, founded with son Ben in 1990. Like most pioneers, Quails' Gate has learned which varieties work best in given sites by trial and tribulation. However, unlike others, the company has plotted its progress through a series of deliberate and carefully planned expansions, responding to the ever-changing BC industry.

NARROWING THE FIELD

Realizing early on that its future lay in cool-climate varieties suited to the more temperate 'mid' Okanagan, the winery identified Pinot Noir and Chardonnay as potential flagship priorities.

Always aware of the world market, Quails' Gate also sought winemakers from outside the Okanagan. Current incumbent

Grant Stanley may well have the best perspective yet. Canadian born and Kerrisdale raised, he 'came home' to Quails' Gate from Australia's cool climate Yarra Valley.

Interestingly, it was Quails' Gate who successfully launched BC's first 'super-premium' wines – the Family Reserves – at a time when \$30 plus for a bottle of Okanagan wine was still unheard of.

ENHANCING THE EXPERIENCE

While quality in the bottle remains paramount, says Ben Stewart, the winery has been working overtime to further enhance the visitor experience. Witness last year's expansion of the Old Vines patio into a luxurious, vista-kissed, year-round restaurant, with slate and cedar trim, under-floor heating, wood-burning hearth and wraparound patio doors to best take advantage of those endless lake and mountain views. And in the kitchen, Roger Sleiman (ex Whistler's La Rua) has bumped things up a notch, making Old Vines a must-stop on any serious Okanagan itinerary.

This summer sees the winery move to yet another level with the unveiling of a new Visitors' Centre. Says Tony Stewart, "We wanted to create an on-site experience to reinforce all the elements we believe in." To that end, the facility boasts a new wine shop (with the "Porsche of tasting bars" says

Stewart), private dining room for 50 and demonstration kitchen with doors opening onto a lakeview veranda.

With culinary tourism firmly in the winery's sights, the Stewarts are convinced that visitors want more than a winery tour. "People want to leave with some knowledge: which wine to choose, how they should serve it, and what to serve with it," says Tony Stewart. "We'll be able to cater to each specific interest."

FINDING CLOSURE

Ultimately, though, it's what's in the bottle that counts – a fact the family never fails to emphasize is underscored by this spring's conversion to twist top closures for five 'fresh' whites that the Stewarts feel are obvious candidates: Chasselas-Pinot Blanc, Chenin Blanc, Dry Riesling, Gewürztraminer and Rosé. "We looked at percentages of cork taint we were getting and the need to maintain the fresh characters of our wines," says Tony, who says that Chenin Blanc is particularly susceptible. "Even if you accept that just five or six percent show TCA" (the chemical compound that produces a 'corked' characteristic), "someone could try our wine and blame us for a bad experience." For now, Chardonnay and Pinot Noir stay under cork for the 2005, although they too



Tim Pawsey

Tim Pawsey is a renowned Vancouver-based food, wine and travel writer with a particular interest in the dramatic resurgence of BC's wine industry. A regular columnist for the *Vancouver Courier*, Tim also writes for *Where Vancouver*, the *North Shore News*, *Northwest Palate*, *99 North* and *Western Living*.

“FROM VINEYARD TO WINERY, THE TOOLS ARE IN PLACE FOR THE WINEMAKING TEAM TO MAKE THE WINES THAT WE FEEL HELP DISTINGUISH QUAILS’ GATE AND THE OKANAGAN VALLEY FROM OTHER REGIONS AND THAT’S WHAT’S MOST IMPORTANT.”

are under review for 2006.

The acceptance of screwcaps by consumers has shown a complete reversal, says Tony Stewart. In 2001, some surveys had 75 percent saying no. Five years later, 76 percent say yes. “What New Zealand and Australia have done is certainly paving the way for the industry.”

TAKING IT TO THE NEXT LEVEL

The twist-top bottles also sport a new look overall, with a smart new package that suggests a classic elegance, with each of the whites and the rosé in the appropriate style of bottle. The winery will now divide its wines into two tiers: the Quails’ Gate range (well-made, everyday bottles) and the Stewart Family Reserve label. The shift reflects the family’s belief that it’s time to consolidate their efforts.

“We’re having a lot of fun pursuing different things, and that’s exciting, but I think the region has to sit down and say ‘let’s focus on what we really do well,’ says Tony Stewart.



THE STEWART FAMILY: Front Row; Tony Stewart, Dick Stewart, Rosemary Stewart, Ruth Stewart, Ben Stewart, Andrea McFadden, Dave McFadden. Back Row; Scott Walker, Llane Stewart, Cynthia Walker.

To that end, the winery continues to focus on its vineyard needs and even more viticultural control. “We’re still working towards where we want to be,” says Ben Stewart. “Within a year or so, we should reach 100 percent estate production, he adds.

“From vineyard to winery, the tools are in place for the winemaking team to make the wines that we feel help distinguish Quails’ Gate and the Okanagan Valley from other regions. And that’s what’s most important.”



CHASSELAS – PINOT BLANC
BC VQA **\$15.99** 585737
Sip this off-dry but refreshing wine on the deck or match it with light, fruity salads. Made mainly from old vines Chasselas with Pinot Blanc for added texture and weight.



DRY RIESLING
BC VQA **\$16.99** 308312
“This one flies in the dry camp,” says Grant, with citrus and chalk aromas followed by bright, fresh lime and a gently stony palate to a crisp, zesty finish. Drink now, but put some away to age. Oysters would pair nicely.



CHENIN BLANC
BC VQA **\$18.99** 391854
Nicely balanced citrus and gentle tropical notes broadened with just a touch of oak from the small part (15 percent) that’s barrel fermented in neutral wood. “All estate fruit – always picked dead last,” says winemaker Grant Stanley.



GAMAY ROSE
BC VQA **\$14.99** 170316
Pretty, medium pink with gentle berries on the nose, vibrant strawberry on the palate, appealing acidity and a clean, dry nose. Very food friendly, especially for cold cuts and medium cheese – the perfect picnic partner.

SNOWCAPS & NIGHTCAPS

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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.

TOGETHER AT LAST FINDING THE PERFECT FOOD AND WINE PAIRINGS

Now here's an interesting tidbit: The average pH level in a glass of wine closely resembles that of the natural acid in the human stomach. What does this mean? It means that scientists agree: food and wine are best enjoyed together!

This is great news for those of us who have discovered that food and wine actually both taste better when they are enjoyed together and now it's confirmed that they are actually better for us when consumed together as well.

TOP TIPS FOR FOOD AND WINE PAIRING

MATCH COUNTRIES OF ORIGIN

Regional specialties can be the easiest meals to match, as they come with the helpful hint of the culture that surrounds them. For instance, Spaghetti Bolognese is a natural pairing with simple Italian reds like Valpolicella or Chianti.

USE WINE FLAVOURS TO ENHANCE YOUR FAVOURITE FOOD FLAVOURS

Flavours in a wine will serve to magnify like flavours in a food, so bear this

in mind when pairing the two. If you are cooking a dish that uses tropical fruits as a garnish, consider drinking wines with similar characteristics, like a New Zealand Sauvignon Blanc or a South African Chenin Blanc perhaps.

USE CONTRASTING TEXTURES TO BALANCE A PAIRING

Oil and vinegar have been a natural pairing for thousands of years because they balance each other. The same rule holds true with wine and food. When pairing with an oily dish, look for wine with good acidity to counteract the oil on the palate. Semillon, Sauvignon Blanc and Riesling are examples of white wines that are high in acidity.

FRUITY WINES WORK WELL TO COOL OFF SPICY DISHES

When enjoying spicy fares typical of many Asian dishes, look to fruity white wines like those of Germany or Alsace as they cool the palate and extinguish the heat.

BALANCE THE STRENGTH OF FLAVOURS IN THE WINE AND FOOD

If you're cooking a strongly flavoured red meat dish, pair it with an equally potent red wine. Or, if you're drinking a delicate

white wine then you will want an equally subtle meal to accompany it, ensuring that you will be able to taste both elements of the combination, not just the food or the wine.

COOK WITH THE WINE

If you're going to serve a favourite wine, try to incorporate it into your cooking as well – there is no better way to ensure that two flavours come together than to pour them out of the very same bottle.

DRINK WHAT YOU LIKE

The most important thing to bear in mind when selecting wine for any occasion is personal preference, so even though a Sauvignon Blanc may be the 'perfect match' with your halibut, if you don't like white wine then opt for red. However, you can tailor your food to match the wine, for instance select a lighter-bodied red and grill the halibut, adding a stronger flavour that will stand up to your wine.

It can be a challenge to decide what to drink with your food or what to eat with your wine but few mysteries are as much fun to unravel. So get your wineglass and your skillet out and start experimenting!

NU RESTAURANT

FANTASTIC FARE FOR A
BALMY EVENING

BC SHELLFISH
CONSOMMÉ



APPETIZER



Robert Clark

Robert Clark heads the culinary operations of Nu and its two sister restaurants. Robert's philosophy is "As chefs, our job is not only about serving great tasting food, but encouraging our staff and our guests to learn how to get sustainably produced food to the table." Nu Restaurant & Lounge, 1661 Granville Street, Vancouver 604-646-4668 www.whatisnu.com.

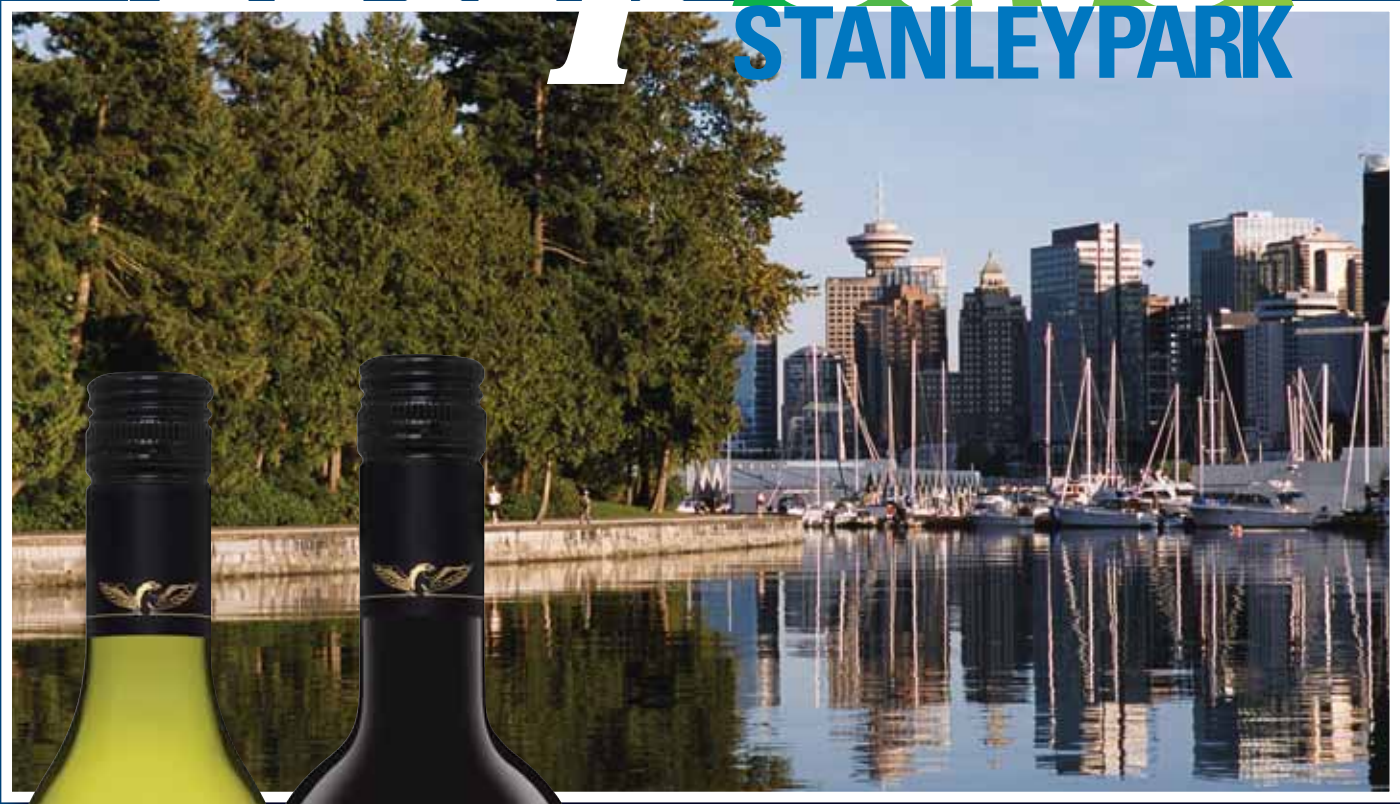
NU'S SUMMER MEAL



DUCK CONFIT

ENTRÉE

Help save STANLEY PARK




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DANIEL
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will donate
50
CENTS

*from every bottle
of Bilyara Reserve
purchased in July
towards the restoration
of Stanley Park.*

See display location for more information.
Subject to maximum donation limitations.

Enjoy
Responsibly

NU'S SUMMER MEAL

LEMON PUDDING WITH SUMMER BERRIES



DESSERT

The New Summer Tradition

The BAILEYS® SHIVER



BAILEYS
SHIVER

Have you
tried?



Caramel



Mint Chocolate



LA CHABLISIENNE CHABLIS

France **\$26.22** 359844

Rich and accessible, a graceful and harmonious wine infused with flavours of apple, honey and citrus notes, beautifully balanced with a long, lingering aftertaste of honey and mineral.



PAIRS WITH NU'S APPETIZER
BC SHELLFISH CONSOMMÉ

CHEF'S CHOICE



SOKOL BLOSSER EVOLUTION

USA **\$23.99** 616938

A blend of nine different white grapes that tie together perfectly, this extraordinarily food friendly wine can hold its own with just about any type of food.



AVALON CABERNET SAUVIGNON

USA **\$23.99** 171116

Aromas of raspberry, black cherry, boysenberry and hints of rosemary along with tobacco, plum, vanilla and cedar flavours combine to make this wine a perfect example of what California's premier Cabernet region can produce.



PAIRS WITH NU'S ENTREE
DUCK CONFIT



SAUMAREZ AALENIEN CÔTEAUX DU LANGUEDOC

France **\$34.95** 399618

Luscious, rich and full-bodied, showing muscular structure and layers of plum, chocolate, cassis and branded cherry flavours. Perfect for the cellar. 92 points *Wine Spectator*.



PAUL JABOULET MUSCAT DE BEAUMES DE VENISE

France **\$22.99** 352088 375ml

Flavours of oranges, apricots and peaches make this the perfect pairing with fresh summer berries.



PAIRS WITH NU'S DESSERT
LEMON PUDDING WITH SUMMER BERRIES



BOTEGA PETALO IL VINO DELL'AMORE MOSCATO

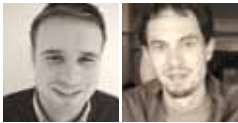
Italy **\$17.99** 580993

Lovely and fragrant. The pure, green melon, floral and anise aromas are as invigorating as the lively yet gentle effervescence.



CALIFORNIA DREAMING





James Nevison and Kenji Hodgson

James Nevison and Kenji Hodgson are HALFLAGLASS, 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* newspaper. Their informal, rather irreverent writing style aims to “make wine more fun and accessible.”

Our idea of California dreamin’ isn’t convertibles, surfboards, or Mickey and his Magic Kingdom. Mention the Golden State and we’re thinking wine road trips through endless vineyard vistas, hunting for flavour country in bottles of Chardonnay and Cabernet. Like many modern wine enthusiasts, California whets our palates with its canvas of tasty wine.

Dreaming of California means memories of hightailing it out of Sonoma, cruising over the Golden Gate Bridge with a trunk full of Russian River Pinot to make sunset on the Pacific. Miss that old Volvo. Barbecuing with a bottle of Carneros Chardonnay on a balmy, Palm Springs patio. Beats a Bud Lite. Hanging out on hot LA patios quelled only by icy glasses of Sauvignon Blanc and Viognier. *Where did all the White Zinfandel go?*

California wines – and the wine country they come from – offer unending opportunities to explore. The state accounts for over 90% of total U.S. wine production, with some 450,000 acres under vine dedicated to wine (to put this in perspective, BC has about 7,000 wine grape acres).

And although we’d like to cruise down the I-5 on a whim, we’ve been enjoying touring California through the BC Liquor Store shelves. There’s a heap of bottles from a number of up-and-coming wine regions, offering a great armchair taste of the California dream.

NAPA AND SONOMA

Without question, California’s most famed wine region remains the Napa Valley. Napa boasts some big wines – many with even bigger price-tags, and the style fits this starlet of the wine world. Napa’s on the A-list and it knows it, and Highway 29, the main north/south artery, bustles with huge money and huge style.

Meanwhile, Sonoma Valley isn’t the demure farm community it used to be (the wines were too tasty and the scenery too picturesque to keep the crowds away), but you can still find a little slice of solitude along the banks of the Russian River. Bring a bucket of fried chicken and a bottle of the regions top-notch brut, and save the gourmet meal and room at a boutique hotel for sundown.

But to really get to know California wine, we recommend reaching for bottles off the beaten path.

MENDOCINO

We’re enamoured with more remote Mendocino County, which plays like an underground club compared to Napa’s sold-out GM Place. You’re more likely to encounter Birkenstocks than Michelin Stars, but the fresh and characterful bottles pay homage to the giant redwoods, dramatic bluffs, and cooler climes of the “North Coast.”

LODI

Though branded as the gateway to California’s jug wine territory, today Lodi is wowing palates with its gobs-of-fruit Zinfandel and easygoing whites. The plethora of bottles emblazoned with Old Vines speak to the grape growing history of the region, but the big-box retail outlets and tract homes tell of the recent suburban sprawl of Sacramento and Stockton. Drink up before modern living eats up the vineyards.

PASO ROBLES

While the Sideways crowds flock to Santa Barbara County to retrace the celluloid duo’s wine tasting trail, we’ll stay a little up the road. Paso Robles is where trucker hats are worn without irony and the wines mean serious business, too. Here, tasting rooms sidle up to the Boot Barn, and the perfect night out is chilling on a patio sipping vino and watching the pickups rumble by on Spring Street, blaring that quintessential California mix of hip-hop, country, and Mexican pop.

MONTEREY/SANTA CRUZ

When it’s time to head for the hills we make for the moody fog of Monterey and Santa Cruz Counties. Dotted in pockets, nestled on slopes here and there are all sorts of quirky producers and maverick vintners doing the passionate wine thing and crafting up small batches of vino.

AND BEYOND

But who knows where tomorrow’s breakout California bottle will hail from. In this Wild West of wine, grape pioneers continue to stake their claims on the next golden plot. And we’ll happily keep trolling through the shelves dreaming of more California wines.

ADVERTISEMENT

California WINES



SUNSHINE
IN A GLASS





CA' DEL SOLO MALVASIA BIANCO
Central Coast **\$23.99** 390179

When it comes to bottled creativity, it's hard to top Santa Cruz's Bonny Doon. The wacky winery's labels are as much fun to read as the wine is to drink. Loaded with white peach and nutmeg aromas, the Malvasia is a very satisfying, very fresh sipper.



RODNEY STRONG CHARDONNAY
Sonoma **\$23.99** 226936

Rodney Strong has been long crafting primo bottles from prime Sonoma fruit. Classic Chardonnay here - apple and buttery toast bouquet leads to rich flavours complemented by a drop of sweet oak.



TALUS PINOT GRIGIO
Lodi **\$9.99** 611863

Mission accomplished: this is the perfect barbecue partner for summer '07. Fresh, floral, and lemony citrus flavours, this crowd pleasing Pinot Grigio from the flats of Lodi is looking to meet its match in grilled fish or prawn kebobs.



PARDUCCI PETITE SIRAH
Mendocino **\$17.95** 445601

There's nothing petite about this wine. Petite Sirah – a quirky grape that's at home in eclectic Mendocino – makes a robust wine, with Parducci's showing ripe plum and herby flavours. It's another barbecue winner that cries for burgers or ribs.



J. LOHR CYPRESS MERLOT
Central Coast **\$17.99** 378521

Jerry Lohr staked his name and reputation on Paso Robles and the Central Coast, where he's been growing grapes and making wine since the early '70s. This bottle reflects that bold character, bursting with cherry, tobacco and vanilla.



MICHAEL DAVID SEVEN DEADLY ZINS
Lodi **\$27.98** 337402

Big, brawny and beautiful – this is the Zinfandel of Lodi. The "seven deadly zins" actually represent the seven faithful Lodi grape growers who contributed old vine fruit to this bottle. Buckets of blackberry fruit lead to intense clove and licorice flavours. The name will start conversations and the wine inside will continue them.



CLINE SYRAH
Sonoma **\$19.99** 396481

A perennial go-to red, Sonoma-based Cline Cellars has a thing for sassy Rhône grapes (Syrah, Mourvèdre, Viognier) that we're happy to oblige. Jammy blueberry, black pepper, and toasty oak anchor this wine.



WENTE CABERNET SAUVIGNON
Livermore **\$18.99** 301507

Since 1883, the Wente family has crafted wines in the lesser-known Livermore Valley, just east of San Francisco Bay. Showing classic currant and cherry backed by mint chocolate, this is a medium-bodied Cabernet Sauvignon that's ready for drinking.

To support and celebrate our Canadian Olympic athletes' quest for gold, we'd like to recommend a red and a white.
Introducing Jackson-Triggs Esprit.™



JACKSON-TRIGGS
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Cultivating Canadian Champions



At Jackson-Triggs, we were so inspired by the spirit of our Canadian Olympic Team that we created a wine specifically to honour their quest for gold. In fact, a portion of the proceeds from the sale of each bottle of Jackson-Triggs Esprit™ will go to supporting our Canadian Olympic and Paralympic athletes and the Vancouver 2010 Winter Games. So, please join us as, together, we help cultivate Canadian champions.



Free Collector Pin. One Day only.*

On June 30th 2007, visit any of the 5 BCLDB Signature Stores listed below and receive a complimentary Exclusive Collector Pin.

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Park Royal (West Vancouver), 570 Park Royal North
Fort Street (Victoria), 1960 Foul Bay Road
Orchard Park (Kelowna), 109-1835 Dilworth Drive
Pine Centre (Prince George), 3173 Massey Drive

*At participating locations. Limited supply. Available while quantities last.

MAKE IT SIZZLE

MODERN GRILLING WITH FLAIR



PIZZA CRISPS



SHRIMP AND SCALLOP CEVICHE



  
TINHORN CREEK
CABERNET FRANC
BC VQA **\$16.99**
530717
Raspberry, spice and
vanilla aromas greet
the nose, followed by
pepper, spice, cloves,
and deep, ripe berry
flavours in the mouth.



 
ERCAVIO
TEMPRANILLO ROBLE
Spain **\$18.99** 433748
Astonishing value! Full-
bodied with flavours
of black cherry and
some earth notes, it's
well-balanced with a
long, lingering finish.
Think tapas or hearty
appetizers.



 
GEYSIR PEAK
SAUVIGNON BLANC
USA **\$15.99** 340208
What a fruit bomb! It's
bursting with lemon and
lime citrus and mango
notes, with freshness
and crisp acidity on the
finish. Perfect with any
shellfish or sip as an
aperitif.



 
TORRONTES
LOTENGO
Argentina **\$13.99**
365890
Intense perfumes of
jasmine, roses and
fruity aromas. Round
and delicate with crispy
balanced acidity. Fresh
and lively with an
appealing finish.

SESAME FLANK STEAK



FRANCIS COPPOLA
BLACK LABEL CLARET

USA **\$27.99** 521021

Aromas of blackcurrant, allspice and mocha lead to succulent flavours of wild berries, black plums and anise all in a rich, silky texture.



TERRAZAS DE LOS
ANDES CABERNET
SAUVIGNON RESERVA

Argentina **\$21.99**
603019

Dark crimson in colour with explosions of cassia and sour cherries and a slight spiciness on the nose. This wine will develop over 10 years.



Unwrap the mystery



Since 1926, the well-crafted taste of Negra Modelo has been treasured for its exceptional quality. From the moment you unwrap the gold foil, you will recognize that this is an extraordinary beer.

Relax Responsibly





GRILLED PRAWNS WITH CITRUS AIOLI DIPPING SAUCE



GRILLED SABLEFISH OR SEA BASS



WHITE TRUCK
 USA **\$16.99** 360784
 Easy going, unoaked and very fruit forward — so park your truck at the barbecue and dig in! Delicious with shellfish and spicy foods or as a delightful treat all by itself.



ALENTEJANO CORTES DE CIMA CHAMINÉ
 Portugal **\$19.99** 739029
 Medium-bodied with generous fruit and an excellent mouthfeel with flavours of spicy ripe, red berry and cherry fruit. A match for almost any barbecue fare.



SHENANDOAH VINEYARDS SPECIAL RESERVE ZINFANDEL ORGANIC
 USA **\$19.90** 333062
 Full-bodied with aromas of ripe blackberries, cherries and cocoa. Rich and complex, this is the perfect companion for a full-flavoured fish dish like the sablefish above.



CHAKANA SYRAH
 Argentina **\$14.99** 438325
 A Silver Medal winner in the first Argentina Wine Awards, this is a big and bold wine with black cherry aromas and smoky, spicy, earthy flavours.



David Hopgood

As BC Liquor Stores Portfolio Manager (buyer) for Old World/European Wines, David's expertise and extensive product knowledge are respected throughout the industry.

WALK ON THE WHITE SIDE

White wine is becoming 'hot' again. Consumers are starting to venture beyond the familiar, with Sauvignon Blanc and Pinot Gris/Grigio leading the trend and long-familiar grapes like Gewürztraminer and Riesling enjoying new-found popularity.

There is a whole world of grape varieties that we cautiously eye on liquor store shelves, barely daring to attempt even to pronounce the names of these mysterious, foreign-sounding wines.

Some, such as Viognier, Grüner Veltliner and Albariño, are already winning acclaim from the connoisseur community. Others will no doubt follow suit. Distribution of these treasures can be rather limited, but rest assured, your search will be rewarded when you venture into the wilder side of white. What's more, you are sure to impress friends and colleagues by choosing these delicious wines!

USE THIS INTRODUCTION AS YOUR MAP OF THESE UNCHARTED TERRITORIES.

ALBARIÑO (Alvarinho in Portugal) is widely planted in the Rias Baixas region of Western Spain just north of Portugal. It produces clean, crisp, lively, food-friendly wines. Classic Albariño is identified by its almond paste smell, but it can equally be peach, lemon or floral scented. Albariño is not a heavy, rich wine – it's brilliant with seafood, the staple diet of the region, and is very fashionable in Spain.

GRILLO is widely used in Sicilian wine making and, in particular, for Marsala. Generally straw-yellow in colour with lively notes of almonds, a rounded body and freshness on the palate, Grillo is best enjoyed served chilled with dishes such as fish-based antipasto, grilled fish or shellfish.

GRÜNER VELTLINER is Austria's most important wine grape, producing wines with light, fruity and sometimes slightly spicy flavours. Top-quality Grüner Veltliner from the Wachau can have a penetrating pepperiness.

CHENIN BLANC is a variety that acquired its name from Mont-Chenin in the Touraine (Loire Valley) district in about the 15th Century. The wine can be dry, sweet or anywhere in between. A mainstay in the Loire, it is also gaining a serious presence in South Africa.

FALANGHINA a late-ripening varietal grown in southern Italy, is believed to be an ancestor of the key grape in the ancient wine Falernum. Today, Falanghina is enjoying its rediscovery in fresh, lush and lively white wines somewhat comparable to Pinot Grigio. It's characterized by aromas and flavours of green apples, citrus fruits, honey and almonds.

VIIGNIER was, until recently, confined to a tiny part of the Rhône Valley, where it produces the famous wines of Condrieu and Château Grillet. Although it enjoyed some success in Australia in the '70s, the real explosion did not occur until the 1990s in Languedoc-Roussillon and California. At its best, Viognier has a lush, aromatic quality, with distinctive peachy character and apricot and floral notes. Lately, it has become quite fashionable.

MELON DE BOURGOGNE is grown near the mouth of the Loire, where the wine is called Muscadet. The best offerings, often labelled "sur lie," spend up to a year sitting on their fermentation lees in the tank or barrel, which fills out Muscadet's rather skeletal flavours. It is usually straw yellow in colour, offering fresh fruit aromas of melons, apples and pears along with some chalky minerality, and is full-bodied and complex from having spent time on the lees. It's an extraordinary match for oysters on the half shell.

GROS MANSENG'S homeland is the Jurançon appellation in southwest France. It produces dry, fruity and eminently drinkable wines throughout Gascony, as well as some little-known sweet gems in a blend with Petit Manseng. Ripe apricot and citrus fruit aromas combine brilliantly with the crisp freshness of this wine.

COLOMBARD is normally used in the distillation of Armagnac and Cognac, but when blended with Ugni Blanc (also used in the distillation of Armagnac and Cognac), the result is light, fresh, fruity quaffing wines at their very best.

INSOLIA or Inzolia, is a native grape that's found primarily in western Sicily. Golden yellow in colour, it seems to contain the rays of the sun, producing a delicate freshness for the most refined feast.



BURGANS RIAS BAIXAS ALBARINO

Spain **\$20.02** 226795

With its bracing acidity and depth of flavour, it's delightfully refreshing and an excellent companion to our plentiful seafood.



LOIMER LOIS GRÜNER VELTLINER

Austria **\$17.99** 439059

Light and lively, with flavours of green apple, lemon-lime and hints of blossoms, slate, and white pepper follow through to a tart and refreshingly dry finish. Try it with grilled vegetables.



FEUDI D'ELIMI GRILLO SICILIA

Italy **\$11.99** 134957

Zesty, lively and full on the palate, with lingering passion fruit and apricot flavours and a long, clean finish, this wine is perfect with ceviche!



FEUDI DI SAN GREGORIO FALENGHINA

Italy **\$27.99** 634907

With wild aromas of honeycomb, flowers, green apples, citrus fruits and melons, Falenghina is one of Italy's great bargains and a perfect match for any antipasto.



CAVE DE SAUMUR "LES POUCHES" CHENIN BLANC

France **\$16.75** 284968

Fresh and crisp, with elegant citrus fruit flavours of lime and grapefruit plus subtle hints of fresh, yellow peaches, it's rich and soft on the palate with plenty of acidity.



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



The Original
SAILOR JERRY
SPICED NAVY RUM
Known The World Over

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

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

It's the Original Spiced Navy Rum.



White Wines

GRECO DU TUFO is believed to be one of Italy's most ancient wines, with written references from the City of Pompeii dating back to the sixth century B.C., although its origin is believed to be in Greece. It's pale yellow to yellow in colour, with a characteristic pleasant, fruity nose and a well-balanced finish.

VERDICCHIO is grown in the Marche region of Italy. The name is a derivative of the word "verde" (green), due to its slight green/yellow hue. It's generally crisp with a light, elegant aroma and flavour. Its high

quality white wines are produced around the area of Castelli de Jesi and are noted for their high acidity and a characteristic nutty flavour. This varietal is fast growing in stature, as winemakers become more serious about this important variety.

GARGANEGA is widely grown in the Veneto region of northeast Italy and is the mainstay of the well-known "Soave." At its best, this grape will show beautiful, rather delicate, aromatic hints of lemons and almonds. The best examples can rival regular Chablis for character and minerality.



 
SÉRAME VIOGNIER
 France **\$12.99** 624395
 A round, dry, well-priced wine with balanced acidity. Fresh honey, ginger and apricots on the nose with citrus, ginger and fresh guava flavours on the palate. Perfect for the summer with light appetizers or sipping on the patio.





 
CUVÉE DU HAUT-CENSY MUSCADET SÈVRE & MAINE SUR LIE
 France **\$14.06** 553602
 A pale gold-coloured wine with citrus, honey, and lime notes. Fresh, light and fruity on the palate with some mineral notes. It's the perfect wine to enjoy with raw oysters on the half shell.




 
LA GASCOGNE GROS MANSENG-SAUVIGNON
 France **\$15.99** 378323
 A warm, slightly honey-flavoured grape from southwest France that is blended with Sauvignon Blanc to make a fine, crisp, aromatic, apple-pear and citrus-flavoured wine. A perfect partner to a variety of cheeses.



 
DOMAINE UBY COLOMBARD-UGNI BLANC
 France **\$11.99** 195792
 A light-bodied wine with great fruit, it's deliciously crisp with a refreshing finish. Perfect with raw oysters, grilled prawns, steamed mussels or clams.



 
CUSUMANO SICILIA INSOLIA
 Italy **\$17.99** 141242
 Cusumano Insolita is medium-bodied with a distinctive anise and creamy lees nose with pear, apple skin and lemon oil aromas. Bright and fruity with honey and apple characters that finish off slightly dry and well-balanced.



 
MASTROBERARDINO GRECO DI TUFO
 Italy **\$28.99** 238204
 This intense, straw-yellow-coloured wine offers apricot, peach and pear flavours with crisp acidity, an elegant structure and a beautiful balance. It's perfect with anchovies or calamari.



 
FAZI BATTAGLIA VERDICCHIO
 Italy **\$14.99** 24422
 Stylish and graceful with highlights of green apples, peaches and almonds, this wine is crisp, clean and refreshing. The perfect companion for fish or light meats.



 
CARUGATE SAN MICHELE DA UVE GARGANEGA
 Italy **\$17.99** 180653
 Light straw in colour, with a fine bouquet of meadow flowers, hints of camomile, elder flowers and iris. Elegant, with notes of sweet almonds on the finish, it's delicious as an aperitif or with any white meat or fish.

FRESH AND FABULOUS SUMMER DESSERTS



GRILLED PINEAPPLE WITH CARAMEL GLAZE AND VANILLA MASCARPONE



MARTINI PROSECCO FRIZZANTE

Italy **\$14.99** 639310
Refreshingly dry and softly effervescent, its delicate, well-balanced fruit flavours with hints of apple, peach and vanilla will offset the sweetness of the dessert – or serve it as an aperitif.



MISSION HILL RESERVE LATE HARVEST VIDAL

BC VQA **\$24.99** 32334
375 ml

A delicious late harvest wine, bursting with apricot, mango and caramel notes, balanced by mouthwatering citrus flavours. A beautiful complement to this dessert, or sip it on its own as a dessert in itself.



GRILLED BROWN SUGAR PLUMS



BLUE CHEESE AND PEAR TARTS



QUADY ESSENSIA
ORANGE MUSCAT
USA **\$14.99** 197707
375ml

From 100 percent Orange Muscat with an aroma reminiscent of orange blossom and apricot, and a lingering refreshing aftertaste, Essensia's vibrant flavour makes it an excellent accompaniment to desserts.



NIVOLE MOSCATO
D'ASTI
Italy **\$16.99** 400382
375ml

One of the most sublime and delicate of all dessert wines, its fragrant, intensely fruity bouquet leads to a refined sweetness and excellent acid balance on the palate. Enjoy it at its freshest!



BATASIOLO MOSCATO
D'ASTI

Italy **\$19.99** 288449
Full, lingering, sweet, soft flavours with an aromatic aftertaste make this Moscato the perfect summer sipper. Excellent value!



DE BORTOLI BOTRYTIS
SEMILLON
Australia **\$29.99** 554766
375ml

Extremely luscious, rich and complex. The nose is toasty almond with gentle peach and nectarine aromas mingling with the botrytis character.

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MILE HIGH PEACHES AND CREAM PIE



CHOCOLATE RASPBERRY SHORTCAKE



CHATEAU BRIATTES
ROUDES SAUTERNES
France **\$19.96** 190389
375ml

Delicate notes of honeysuckle, underbrush and slight mushroom, with a nice pleasant acidity that gives this botrytis elegance and a balanced finish.



MONTLOUIS SUR
LOIRE MOELLEUX
France **\$24.07** 445783
500ml

With a rounded nose of floral, white flowers, honeysuckle and acacia, it's powerful, yet elegant and supple with some fresh grape notes and a hint of caramelized apples on the finish.



QUADY ELYSIUM
BLACK MUSCAT
USA **\$14.99** 198697
375ml

It's rose-like aroma led Quady to name the wine *Elysium*, Greek for heaven. A dessert in itself, Elysium also pairs especially well with desserts containing red berries.



MIONETTO IL
MOSCATO FRIZZANTE
Italy **\$17.99** 73932

Fruit-forward, with flavours of peach, apricot and citrus fruits, this Prosecco will sparkle equally as a dessert wine or with spicy cuisine, such as Indian, Thai and Mexican.

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WONDERFUL
TASTE,
GREAT
VALUE



**ROBERTS ROCK CABERNET
SAUVIGNON MERLOT**

South Africa **\$8.99** 544668
With its clean, spicy berry nose and supple soft fruit, this medium-bodied wine is great for the barbecue and great value too!



TARAPACA SAUVIGNON BLANC

Chile **\$8.99** 414185
Well-balanced, fresh and fruity, this easy-drinking wine has intense aromas and flavours of citrus, white flowers and pineapple. The perfect picnic wine!



PICCINO TEGOLE TOSCANA IGT

Italy **\$12.50** 366757
This lively ruby red wine has a persistent bouquet and notes of ripe, red fruits. Soft and warm on the palate, it's the wine to have on hand for pasta and pizza.



MAN VINTNERS SHIRAZ

South Africa **\$11.99** 139915
Fresh and fruity with dark grape and berry flavours and just a touch of toast on the finish. Share this one with your friends.



REMY PANNIER ROSÉ D'ANJOU

France **\$11.99** 12641
From France's Loire Valley, this wine is delicate salmon pink in colour, exuding aromas of strawberries and cherries. It's well-balanced, fruity and elegant.

TASTE AND VALUE - IT'S IN THE BOTTLE!



**ROSEMOUNT CABERNET
MERLOT**

Australia **\$14.06** 552000
Classic blackcurrant flavours of the Cabernet contrast wonderfully with the plummy fruit of the Merlot. A fabulous barbecue wine!



**CONO SUR CABERNET
SAUVIGNON CARMÉNÈRE
ORGANIC**

Chile **\$14.49** 211185
Carménère's trademark aromas of red fruit, cassis, plum and chocolate hints lead to mocha and lightly toasted spice flavours. This is a full, delicious earthy wine!



**CREMASCHI FURLOTTI RESERVE
CARMÉNÈRE**

Chile **\$17.50** 104596
A big, powerful wine with flavours of currants, cocoa, oak notes and balanced tannins. Perfect with barbecued steak or try it with grilled tuna for a delightful treat.



LE FREAK SHIRAZ VIOGNIER

France **\$14.99** 408948
Soft, juicy and round on the palate with loads of fruit, some peppery spice and a long, persistent finish. This complex wine can match a wide range of foods, from barbecued to Mediterranean.



TAJA MONASTRELL

Spain **\$13.99** 243329
A wine could hardly be tastier and more satisfying. Wonderful, velvety, deep and crammed with flavours of blackcurrants, plum, black cherry and chocolate and just a hint of coffee.



**COLONIA LAS LIEBRES
BONARDA**

Argentina **\$12.95** 369066
Tasty and uncomplicated, with fragrant aromas of black raspberries, plums and violets, it's well-concentrated and expressive with loads of plummy, floral flavours.

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a Celebration
to Savour*



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Mocktails

FUN AND EASY TO MAKE

SERVE THESE MOCKTAILS AS ALTERNATIVES TO ALCOHOLIC DRINKS



SUNRISE SLUSHY

- 1 CUP (250 ML) ICE
- 3 OZ (90 ML) FRESH ORANGE JUICE
- 3 OZ (90 ML) FRESH PINEAPPLE JUICE
- 2 FRESH STRAWBERRIES
- 1 BANANA
- STRAWBERRIES AND A SPRIG OF MINT, FOR GARNISH

Put ice, juices, two strawberries and banana in a blender. Blend until slushy and strain into a large tumbler. Garnish with strawberries and mint sprig.

MANGO MINT FRESHY

- 2 OZ (60 ML) MANGO NECTAR
- SPLASH LIME CORDIAL
- SPARKLING WATER
- SPRIG OF MINT

In a tumbler, muddle the mint. Fill with ice. Add juices. Top with sparkling water.

THE SUPER SIPPER

- 2 OZ (60 ML) POMEGRANATE JUICE
- 2 OZ (60 ML) LEMONADE
- SPARKLING WATER
- LEMON WHEEL, FOR GARNISH

Add juices to a martini glass filled with ice. Top with sparkling water and garnish with lemon wheel.



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WINE TASTING GOES OUTDOORS

YOUR BACKYARD IS AGLOW WITH FAIRY LIGHTS STRUNG ON TREES; SURVIVOR-STYLE TIKI TORCHES LIGHT THE PATH AND TENDRILS OF FLAME FROM THE FIRE PIT LICK AT THE SUMMER EVENING AIR.





By Anne Gilmour

Add a handful of good friends sniffing, swirling and sipping their way through a selection of carefully chosen bottled treasures – this is not your typical wine tasting setting.

A wine tasting doesn't have to be a formal affair and neither does it have to be complicated. Combine a tasting with a casual summer barbecue and you have a wonderfully social way to explore the exciting world of wine.

Choose a theme based on the budget and knowledge level of your guests. Simplest is to choose a few of the better known varieties, so tasters can learn to identify the characteristics of each. For more experienced palates, you can focus on a particular grape and compare bottlings from different regions. Or for fun, choose a theme such as critter wines (wines with animal names and labels) or wines with strange names, such as Stump Jump, Lost Block, Toasted Head, Devil's Lair 5th Leg and Twin Fin. For added interest, you can include the stories behind the names.

Plan your tasting as you would an informal dinner or party. In addition to lighting, which does wonders for atmosphere, try decorating the tables with seasonal centrepieces of flowers or fruit and a scattering of votive candles.

Tasting glasses should be big enough for sniffing and swirling, tulip-shaped with stems. Glass is fine – it's best to save the crystal stemware for that formal dinner! You don't need a glass for each wine, but two glasses per person – one for red and one for white – is a good idea. Have some jugs of water and spit buckets on hand, and assure your guests that in the world of wine tasting, spitting is totally acceptable!

Set up the tasting depending on the available space and number of people. You can either group all the wines together on a table and have people gather round (this would also work well if the weather ceases to cooperate and you move the event indoors), or set up several tasting stations throughout the yard, to create a social flow.

AS FAR AS FOOD GOES, IT'S BEST TO KEEP IT SIMPLE, AS DIFFERENT FOODS CAN AFFECT THE TASTE OF WINE.

If you choose to identify the wines, place a card by each with its name and a brief description. Or, you can make it a blind tasting – place each bottle in a brown paper bag, identified only by a number. This way, perception is not influenced by price and name – and there are always some surprises!

As far as food goes, it's best to keep it simple, as different foods can affect the taste of wine. You really can't go wrong with a few varieties of cheese served with some bread or crackers – just something to nibble on while people sip and mingle. Save the barbecue for after the tasting.

Then, armed with paper and pen, let the tasting begin! Rating can be as simple as commenting on whether or not they like a wine, or you can ask guests to rate the wines in terms of appearance, smell (nose), taste (palate) and overall – numerically or with words.

Here the imagination can run wild! Wet dog, bicycle seat, flabby, foxy, skunky and barnyard. When it comes to tasting terminology, it's like learning a foreign language. And who ever knew that a wine could have fat legs or a big nose! Above all,

there are no rules. As with art, taste is personal and subjective. What tastes like nectar of the gods to me might taste like salad dressing to you! Like the fun of the chase, finding what you like is part of the enjoyment.

WINE STYLES FOR YOU TO TASTE

5 RED VARIETALS

Cabernet Sauvignon

Merlot

Shiraz/Syrah

Pinot Noir

Malbec

5 WHITE VARIETALS

Chardonnay

Sauvignon Blanc

Pinot Gris/Grigio

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Tapas Recipes from pages 15 & 17

FOR EACH *PINCHO*, CUT A FRESH CRUSTY BAGUETTE INTO SLICES ABOUT ½ INCH THICK OR LESS. PLACE THE SLICES ON A SERVING TRAY, AND ADD ANY OF THE TOPPINGS BELOW. THE SPANISH ALSO USE POTATO CHIPS, CRACKERS OR TOASTED BREAD AS A BASE. REMEMBER TO KEEP THE PINCHOS TO ABOUT TWO BITES.

Egg and Shrimp

serves 6

Peel five hard-boiled eggs, and slice in half lengthwise. Top each egg half with a cooked shrimp and a dab of mayonnaise.



Crabmeat

serves 6

Combine 8 oz fresh crabmeat with ½ cup mayonnaise and 6 green onions (white only), finely chopped.



Green Pepper

serves 6

Top grilled green pepper strips with a slice of Idiazabal cheese (available at Whole Foods) or substitute with Gruyère. Garnish with a sliver of Spanish ham or prosciutto.



Chicken and Chorizo Brochette with Cumin Aioli (*Pincho de Pollo y Chorizo*)

serves 6

1 cup (250 ml) mayonnaise
½ clove garlic, crushed to a purée
1 tbsp (15 ml) ground cumin
5 to 6 chorizos (1-inch diameter) or other spicy sausage, sliced into ½-inch rounds
3 skinless chicken-breast halves, about 1 ½ lbs., cut into 1-inch cubes
1 cup (250 ml) Spanish olive oil
12 to 14 bamboo skewers, 8 inches long, soaked in water

Starting and ending with chorizo, thread the skewers with alternating pieces of chorizo and chicken. Set the brochettes in a shallow bowl, cover completely with olive oil, and allow to marinate 12 hours.

In a blender, pulse mayonnaise, garlic and cumin until smooth. Cover and refrigerate. This should be made several hours in advance.

Remove the brochettes from the oil and shake off excess. On a very hot grill, sear on all sides, turning frequently until cooked through, about 7 minutes. Serve with the cumin aioli.



Mussels in White Wine Sauce (*Mejillones a La Marinera*)

serves 6

¼ cup (50 ml) olive oil
1 yellow onion, finely chopped
1 clove garlic, finely chopped
2 tomatoes, halved crosswise, grated on the large holes of a handheld grater, and skins discarded
3 lbs mussels, scrubbed and debearded
1 cup (250 ml) dry white wine
2 tbsp (30 ml) chopped fresh flat-leaf parsley

In a stockpot, heat oil over medium heat. Add the onion and garlic and sauté for about 5 minutes, or until soft. Add the tomatoes and cook for 1 minute longer. Discard any mussels that fail to close and add the mussels and wine to the stockpot. Increase the heat to high, cover and cook for about 5 minutes, or until the mussels start to open. Decrease the heat to low, sprinkle with a little salt and parsley, re-cover and cook, shaking the pan occasionally for about 5 minutes longer, or until all mussels are open. Discard any mussels that have not opened and serve immediately.

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Grilled Pear Salad with Bacon, Roquefort and Port Vinaigrette

Makes 4 servings

- 2 cups (500 ml) ruby port
- 1 shallot, sliced
- 1 cup (250 ml) good quality olive oil
- 3 tbsp (45 ml) red wine vinegar
- salt and freshly ground black pepper
- Pinch cayenne
- 4 strips bacon
- 1 large, firm Bosc pear
- 8 cups (2 L) mixed baby greens
- ½ cup (125 ml) fresh mushrooms, sliced
- ½ cup (125 ml) walnut halves, toasted
- ½ cup (125 ml) Roquefort, crumbled

In a medium-sized saucepan, bring port and shallot to a boil. Reduce heat and simmer until reduced to ½ cup (125 ml). Strain into bowl. Cool. Whisk oil and vinegar into Port. Add salt, pepper and cayenne to taste. Cook bacon in a skillet until crisp. Transfer to paper towels. Crumble into small pieces. Cut unpeeled pear into ¼ inch (.5 cm) slices and brush oil. Grill on a preheated barbecue or sauté in a skillet until golden brown in spots, about 2 minutes per side. Cool. Divide among 4 salad plates. Top with equal portions of bacon, pear slices, mushrooms, walnut and Roquefort. Drizzle each with a couple tablespoons (30 ml) dressing and serve. Remaining dressing can be stored in a covered container in the refrigerator for up to a month.



Watermelon with Goat Cheese and Cracked Pepper

Makes 20 appetizers

- 2 tbsp (30 ml) olive oil
- 2 large garlic cloves, peeled and sliced
- 4 slices bacon
- 100 g goat cheese, crumbled
- 2 tbsp (30 ml) Italian parsley, minced
- 30 cubes seedless watermelon, 1 ½ inches x ½ inch (2.5 cm x 1.5 cm)
- freshly ground black pepper
- chervil sprigs for garnish

Heat oil in a small skillet. Add garlic and gently simmer to flavour oil. Be careful not to burn garlic. Strain garlic and reserve oil. Cook bacon until crisp. Transfer to paper towels to drain. Crumble into small pieces. Place in a bowl with garlic flavoured oil, crumbled goat cheese and minced parsley. Gently toss together. Place a teaspoon (5 ml) of the cheese and bacon mix on each watermelon cube. Generously dust with fresh ground pepper. Garnish with chervil sprigs and serve.



Yellow Beet Carpaccio

Makes 4 servings

- 2 yellow beets
- 2 cups (500 ml) baby Italian leafy greens
- ½ cup (75 ml) extra virgin olive oil
- 2 tbsp (30 ml) seasoned rice vinegar
- ½ tsp (2 ml) Dijon mustard
- ¼ cup (50 ml) pine nuts, toasted
- 100g plain goat cheese, crumbled

Trim beets, leaving the root intact. Place in a large pot of water and bring to a boil. Reduce heat to medium and gently boil until tender but still slightly firm when pierced with a skewer. Drain and cool. Combine oil, vinegar and mustard in a small bowl and whisk to blend. Peel cooled beets and thinly slice. Divide slices among 4 serving plates, arranging them in a concentric circle on each plate. Place ½ cup (125 ml) of leafy greens in the centre of each and sprinkle with pine nuts and goat cheese. Drizzle with dressing and serve.



Grilled Thai Prawns and Spinach Salad

Makes 4 servings

- 1 lb (500 g) peeled and deveined prawns, tail on
- 2 tbsp (30 ml) peanut oil
- ¼ cup (50 ml) unsalted toasted peanuts
- ¼ tsp (1 ml) crushed chilies
- ¼ cup (50 ml) seasoned rice vinegar
- 2 tbsp (30 ml) soy sauce
- 1 tbsp (15 ml) toasted sesame oil
- ½ tsp (2 ml) sugar
- 8 cups (2 L) baby spinach leaves
- ½ cup (125 ml) shredded carrot

Brush prawns with peanut oil. Slide onto skewers and place on a greased barbecue. Grill just until prawns are barely opaque but still moist in the centre. Remove prawns from skewers and set aside. Heat remaining peanut oil in a small skillet. Add peanuts and stir just until golden and glazed. Add chilies and remove from heat. Stir in vinegar, soy sauce, sesame oil and sugar, and stir to dissolve. Pour over greens and carrots. Add grilled prawns and gently toss together to coat. Serve immediately.




Quinoa and Green Bean Salad

Makes 4 servings

- 1 cup (250 ml) quinoa
- 2 cups (500 ml) water
- ¼ tsp (1 ml) salt
- 1 cup (250 ml) thin green beans, trimmed
- ¼ cup (50 ml) olive oil
- 3 tbsp (45 ml) white wine vinegar
- 1 tbsp (15 ml) fresh tarragon, minced
- a few drops Tabasco sauce
- salt and freshly ground black pepper
- 1 small zucchini, sliced
- 2 tbsp (30 ml) chopped fresh chives
- 1 tomato, seeded and diced

Drain and rinse quinoa. Cook in boiling salted water for 15 minutes or until grains are tender but still crunchy. Rinse in cold water. Drain and set aside. Cook beans in boiling salted water just until bright green but still crisp. Rinse in cold water. Drain and set aside. In a large bowl combine oil, vinegar, tarragon, Tabasco and salt and pepper. Whisk to blend. Add quinoa, beans, cucumber, chives, and diced tomato. Gently toss together until evenly mixed. Serve immediately or refrigerate and serve within a day or two.



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Appetizer
BC Shellfish Consommé
serves 10 to 12 people

- 100 oz (3 L) can of plum tomatoes, chopped
- 1 tsp (5 ml) saffron
- 1 tsp (5 ml) sugar
- 1 tbsp (15 ml) salt
- 1 tsp (5 ml) pepper
- ¼ tsp (1 ml) nutmeg, grated
- 1 cup (250 ml) egg whites
- ½ cup (125 ml) onions, diced
- ¼ cup (50 ml) celery, diced
- 1 cup (250 ml) fennel, diced
- 2 cloves garlic, cut in half
- 2 oz fresh basil leaves
- 2 cups (500 ml) water

In a heavy bottomed stockpot, mix all ingredients making sure the egg white is evenly incorporated.

Over high heat, bring to a simmer, stirring. When white foam begins to rise around the edges of the pot, stop stirring, lower the heat and simmer for two hours.

Pour into a cheesecloth-lined strainer and let the liquid drain out of the solid mass. Refrigerate until needed. Can be made 1-2 days in advance. Freezes well and can be served hot or cold.

COOKED SHELLFISH AND GARNISH PER PERSON

- 3 whole BC mussels
- 3 whole manila clams
- 3 pieces Dungeness crab leg meat
- 2 pieces oyster meat, poached

- 1 oz Oyama chorizo,
- 1 tbsp (15 ml) red pepper, diced
- 1 tbsp (15 ml) yellow pepper, diced
- 1 tbsp (15 ml) zucchini, diced

Place all ingredients in hot bowl or bowls. Pour over the boiling consommé and serve piping hot, or cold in iced bowls with the consommé almost frozen.



Entrée
Duck Confit
serves 4

- 6 duck legs
- 30 g kosher salt, per kilo of meat
- 30 garlic cloves, smashed
- 8 cups (2 L) rendered duck or pork fat
- ½ tsp (2 ml) ground allspice
- ¼ tsp (1 ml) freshly ground nutmeg
- 1-2 bunches fresh thyme
- 6 bay leaves

Mix the allspice, nutmeg and kosher salt and sprinkle evenly over duck. Press the garlic and fresh thyme bunches onto the flesh and skin and place a bay leaf on the exposed flesh of each leg. Cover and cure in the refrigerator for 24 hours.

Preheat the oven to 200 F (93 C). Drain all the liquid from the baking dish. Pat dry. Return the cured legs to the cleaned dish along with the garlic and herbs and cover with warm fat. Bake for 6 to 8 hours or until the garlic cloves have turned a deep golden brown and the flesh is soft to the touch. Let the meat cool in the fat. When it reaches room temperature remove the legs and strain the fat. There will be a bit of duck liquid at the bottom that will turn to jelly when refrigerated and should be saved and used for seasoning poultry sauces.

Pour the strained fat back over the duck legs and store in the fridge until needed.

To reheat the duck, brush with orange marmalade and bake in the oven at 450 F (240 C) until crispy and golden.

Serve with endive and red cabbage salad, French Vinaigrette and toasted walnuts.

FRENCH VINAIGRETTE DRESSING

- 1 tbsp (15 ml) white wine vinegar or lemon juice
- 3 tbsp (45 ml) oil, (olive, corn, sunflower, walnut, or a combination of your favourite)
- 1 tsp (5 ml) Dijon mustard



Dessert
Lemon Pudding with Summer Berries
serves 12

- ¼ cup (50 ml) butter
- 1 ¼ cups (300 ml) sugar
- lemon zest
- 6 egg yolks
- 6 tbsp (90 ml) all purpose flour
- ¼ cup (50 ml) lemon juice
- 2 cups (500 ml) milk
- 8 egg whites, whipped stiff
- pinch cream of tartar

Cream butter and sugar. Add lemon zest and egg yolks, beat until smooth. Incorporate the flour, then add lemon juice. Whisk in milk.

Add cream of tartar to the egg whites and beat until they form stiff peaks. Fold ⅓ of the egg whites into the mixture from step 1. Pour back into the remaining egg whites and gently fold together. Pour mixture into individual moulds that have been buttered and dusted with sugar.

Bake puddings in a water bath at 325 F (160 C) for 20 minutes.

Allow the puddings to cool for a couple of hours or over night. Un-mould and serve with summer berries and whipped cream.

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**1 oz Banff Ice Vodka
1 oz Lime Juice
Club Soda**

*Build Banff Ice Vodka, lime juice
and ice in a tall glass.
Top with Club Soda.*





Pizza Crisps
Makes 8 small pizzas

CRUSTS

4½ cups (1.125L) flour
2 pkgs quick rising yeast
2 tsp (10 ml) salt
1 tsp (5 ml) sugar
1½ cups (375 ml) hot water
1 tbsp (15 ml) olive oil

TOPPING

1 cup (250 ml) tomato sauce
2 eggplants
2 jalapeno peppers, minced
4 slices prosciutto, shredded
½ cup (125 ml) fresh basil
2 cups (500 ml) shredded mozzarella cheese, shredded
½ cup (125 ml) grated Parmesan salt and pepper

Combine 4¼ cups (1.05 L) flour, yeast, salt, and sugar in a food processor. Blend and gradually pour in hot water and oil. Add more water if necessary, until ball forms. Transfer to a lightly-floured surface. Cover for 15 minutes. Divide dough into 8 pieces. Roll into 5 inch (15 cm) rounds. Press to form a slight rim. Transfer to a baking sheet. On each pizza, spread 2 tablespoons (30 ml) pasta sauce and eggplant slices. Sprinkle hot peppers, prosciutto, basil and ¼ cup (50 ml) mozzarella along with a tablespoon (15 ml) Parmesan. Season with salt and pepper to taste. Let stand for 15 minutes. Place baking sheet on grill over medium-high heat and close lid. Cook until bottoms are crisp and cheese is melted, about 12 minutes.



Shrimp and Scallop Ceviche
Makes 4 servings

¼ tsp (1 ml) saffron
½ cup (125 ml) coconut milk
¼ cup (75 ml) orange juice
¼ cup (50 ml) lime juice
2 tbsp (30 ml) yellow pepper, finely diced
2 tbsp (30 ml) fresh chives, minced
2 tbsp (30 ml) fresh cilantro, minced
½ lb (250 g) peeled and deveined shrimp, tail on
½ lb (250 g) bay scallops
2 bowls ice water
salt and freshly ground white pepper

Toast saffron just until fragrant. Stir in coconut milk, orange and lime juice and transfer to a large bowl. Stir in pepper, chives and cilantro. Poach shrimp and scallops (separately) in boiling, salted water until just cooked, about 45 seconds. Drain and add to ice water. As soon as they are cooled, drain and add to saffron broth mixture. Stir to coat and add salt and pepper to taste. Chill covered for 1 hour. Serve with a sprinkling of crushed chilies or hot sauce.



Sesame Flank Steak
Makes 6 to 8 servings

2 lb (1 kg) flank steak, ¾ inch (2 cm) thick
6 garlic cloves, finely minced
½ cup (75 ml) sherry
¼ cup (50 ml) soy sauce
2 tbsp (30 ml) sugar
2 tbsp (30 ml) dark sesame oil
½ tsp (2 ml) ground black pepper
1 tbsp (15 ml) sesame seeds
2 green onions, thinly sliced

Lightly score steak on both sides in a diamond pattern, about ¼ inch (.5 cm) deep. Place in a plastic bag, folding meat over to fit. In a small bowl, stir garlic with sherry, soy sauce, sugar, sesame oil, and pepper. Pour over meat. Push meat down into marinade and press out as much air as possible and seal bag tightly. Refrigerate at least 4 hours, preferably overnight. Bring steak to room temperature before grilling. Lightly oil grill and heat to medium-high. Remove steak from marinade. Grill steak with lid closed 4 minutes. Brush with marinade, then turn and continue grilling until meat gives slight resistance when pressed, 4 to 5 more minutes. Flank steak tastes best cooked rare or medium-rare. Remove from heat and let stand 5 minutes before slicing. Cut beef against the grain into thin strips. Sprinkle with sesame seeds and green onions.



Grilled Prawns with Citrus Aioli Dipping Sauce
Makes 4 servings

1 lb (500 g) jumbo prawns, peeled and deveined, tail on
1 tbsp (15 ml) olive oil
generous pinches cayenne pepper, ground cumin and salt

AIOLI DIP

½ cup (125 ml) light mayonnaise
½ tsp (2 ml) each of finely grated zest from an orange, lemon, and lime
1 lemon, freshly squeezed juice
1 small garlic clove, crushed salt and freshly ground black pepper, to taste

Combine oil and seasonings in a bowl. Stir to blend. Add prawns and stir until evenly coated. Slide prawns onto skewers and place on a greased grill over medium-high heat. Close lid and grill for about 4 minutes turning once until prawns are pink and opaque. Remove to a plate and refrigerate until chilled. Combine aioli ingredients in a small bowl. Stir to blend. Serve alongside prawns for dipping.



Grilled Sablefish or Sea Bass
Makes 4 servings

2 medium green tomatoes, finely diced
1 cup (250 ml) red, seedless watermelon, finely diced
½ cup (125 ml) red onion, minced
1 small red chili, finely minced
½ cup (75 ml) fresh cilantro, finely chopped
1 tsp (5 ml) lime juice, freshly squeezed
½ tsp (2 ml) sea salt
4 (6 oz/185g) sablefish or sea bass centre cut fillets, skin on
1 tbsp (15 ml) olive oil

Combine finely diced green tomatoes, watermelon, red onion, minced chili, cilantro, lime juice and sea salt together in a bowl. Gently toss to blend. Taste and add more salt if you wish. Be sure to serve within an hour of preparing or it will water out. Grease barbecue grill and preheat to medium-high. Pat fish dry and brush with oil. Place fish on greased grill, skin side down. Barbecue fish for 8 to 9 minutes, turning once. Fish is done when opaque looking and flakes easily. Serve fillets topped with salsa.

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Grilled Brown Sugar Plums

Makes 4 servings

- ¼ cup (50 ml) unsalted butter, melted
- 2 tbsp (30 ml) dark brown sugar
- ½ tsp (2 ml) ground cinnamon
- 8 unpeeled plums, halved and pitted
- ½ cup (125 ml) shaved white chocolate
- ¼ cup (50 ml) chopped, toasted pistachios

Grease barbecue grill and preheat. Stir butter, sugar and cinnamon together until sugar is dissolved. Brush cut surfaces of plums with butter sauce and place cut side down on barbecue grill. Grill just until slightly charred (about 1 to 2 minutes). Turn plums over and drizzle with remaining butter sauce. Sprinkle centres with shaved chocolate and transfer plum halves to individual serving bowls. Sprinkle with chopped pistachios and serve hot.



Blue Cheese and Pear Tarts

Makes 4 servings

TARTS

- 2 ripe but firm Bosc pears
- 2 lemons
- 8 cups (2 L) water
- 2 cups (500 ml) granulated sugar
- 397g package frozen puff pastry, thawed
- 4 oz (125g) Bleu de Bresse cheese
- 2 tbsp (30 ml) unsalted butter
- 1 tbsp (15 ml) demerara sugar

TOPPING

- ½ cup (125 ml) whipping cream
- 1 tbsp (15 ml) granulated sugar
- 3 tbsp (45 ml) plain yogurt
- ¼ cup (50 ml) chopped toasted walnuts

Peel pears. Rub peeled pears with the cut side of half a lemon. Combine water, sugar, and remaining lemons in a large saucepan. Bring to a boil and cook for 5 minutes to dissolve sugar. Carefully drop in pears. Simmer and poach pears just until tender (about 20 minutes). Remove and place in a bowl to cool. Preheat oven to 425 F (220 C). Roll out half the puff pastry on a floured surface just until it's large enough to cut out two 4 inch (10 cm) rounds. Repeat with remaining half of puff pastry, discarding scraps. Place pastry rounds on baking sheet and top each with cheese. Thinly slice pears and fan over cheese. Sprinkle with demerara sugar. Bake in the centre of the preheated oven for 12 to 15 minutes or until pastry is golden and cheese is bubbling. Remove to a rack to slightly cool. Whip cream and 1 tablespoon (15 ml) sugar in a bowl with an electric mixer until stiff peaks form. Stir in plain yogurt until blended. To serve, sprinkle warm tarts with walnuts and a dollop of whipped cream.



Mile High Peaches and Cream Pie

Makes 8 servings

- 4 lbs (2 kg) ripe peaches, peeled, pitted and thickly sliced
- ½ cup (125 ml) granulated sugar
- ¼ cup (50 ml) light brown sugar
- ¼ cup (50 ml) all purpose flour
- 1 tsp (5 ml) ground cinnamon
- pastry for a 10 inch (25 cm) deep double crust pie
- 4 oz (125 g) cream cheese, diced
- 1 tbsp (15 ml) milk
- 1 tbsp (15 ml) granulated sugar

PASTRY

Use your favourite pastry recipe or purchase ready-made pie shells.

Place rack in bottom third of oven and preheat to 400 F (200 C). In a large bowl, combine white and brown sugar, flour and cinnamon. Add peach slices and gently toss to evenly coat. Roll out half the pastry on lightly floured surface large enough to fit 10 inch (25 cm) deep dish pie plate. Brush rim with water. Spoon in filling, tucking diced cream cheese in between layers of peaches. Roll out remaining pastry and fit over top. Trim ¾ inch (2 cm) from edge. Tuck pastry under and flute the edges. Brush with milk and sprinkle with 1 tablespoon (15 ml) sugar. Cut steam vents in the centre. Place pie on a baking sheet and bake for 45 minutes. Cover crust edges with foil to prevent over-browning and continue to bake for about 1 more hour or until crust is golden and juices bubble thickly. Cool completely before serving.



Chocolate Raspberry Shortcakes

Makes 4 servings

SHORTCAKES

- 1 cup (250 ml) all purpose flour
- ¼ cup (50 ml) unsweetened cocoa powder
- ¼ cup (50 ml) granulated sugar
- 1 ½ tsp (7 ml) baking powder
- ½ tsp (2 ml) baking soda
- ⅛ tsp (.5 ml) salt
- ¼ cup (50 ml) cold unsalted butter, diced
- ½ cup (125 ml) whipping cream
- 1 ½ cups (375 ml) fresh raspberries
- 2 tbsp (30 ml) granulated sugar
- ½ cup (125 ml) whipping cream
- icing sugar
- fresh mint sprigs

Preheat oven to 425 F (220 C). Sift flour, cocoa, sugar, baking powder, baking soda and salt together. Add butter and work with fingertips until resembles coarse meal. Stir in half the cream just until mixture forms a light dough. Do not over mix. Divide in quarters and form into a 3 inch (8 cm) round. Place on a parchment lined baking sheet two inches apart. Bake in centre of oven for 15 minutes or until toothpick inserted in the centre comes out almost clean. Transfer to a rack to cool. Carefully cut in half horizontally. They will be quite crumbly. Place bottom halves on individual serving dishes. Whip the remainder of cream and granulated sugar with an electric mixer just until it holds stiff peaks. Spread a couple spoons of cream over bottom half of shortcakes. Arrange raspberries on top. Carefully apply top halves of shortcake. Sprinkle with icing sugar and garnish with fresh mint. Serve immediately.



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Dessert Recipe from page 64



Grilled Pineapple with Caramel Glaze and Vanilla Mascarpone
Makes 6 servings

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	sea salt
1	vanilla bean
1 cup (250 ml)	mascarpone
1	ripe pineapple, peeled and sliced into ½ inch (1 cm) thick rounds
½ cup (125 ml)	fresh blueberries

In heavy-bottomed, medium-sized saucepan, combine sugar, water and corn syrup. Stir over medium heat until sugar dissolves. Increase heat and boil without stirring until mixture turns deep amber, about 10 minutes. Occasionally brush down sides of pan with wet pastry brush, being careful not to splatter as glaze will reach very hot temperature. Glaze will be reduced by half before amber colour begins to appear. Immediately remove from heat (will turn beyond amber very quickly). Carefully stir in cream. Stand back—mixture will bubble vigorously. If caramel begins to seize a bit then return to low heat and stir until any caramel bits dissolve and sauce is smooth. Add sea salt. Glaze can be prepared 1 day ahead. Cover and refrigerate. Re-warm over medium-low heat just until pourable. Cut vanilla bean in half lengthwise, and scrape out the seeds. Whisk mascarpone and vanilla seeds together until smooth and evenly blended. Refrigerate. Grease barbecue grill and preheat. Brush pineapple slices with caramel glaze and grill for 2 to 3 minutes or until golden. Remove to individual serving dishes and serve with blueberries and a dollop of vanilla mascarpone. Drizzle with some extra caramel sauce.

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EVENTS

JOIN US AT 39TH & CAMBIE,
OUR FLAGSHIP VANCOUVER STORE,
IN JUNE AND JULY FOR THESE
COMPLIMENTARY EVENTS.

JUNE

TASTE CALIFORNIA

June 2 12:00 – 4:00 pm

Join us for a dynamic, food and wine grazing event designed to officially celebrate a special release of California wines in the BC market.

MANGELORE LIQUEUR TASTING

June 10 3:00 – 5:00 pm

Enjoy delicious food while tasting a refreshing fun Cocktail on Sunday, June 10. Customers will taste the new Indian Summer Cocktail prepared by Watermark's Mixologist, also on hand Lynda Larouche, Executive Chef of Watermark will be creating a specially prepared matching appetizer.

TREE BREWING TASTING

June 16 2:00 – 4:00pm

Join Tree Brewing on Saturday, June 16 for an opportunity to taste Tree Brewings' beers with complimentary appetizers. Bring Dad out to celebrate Father's Day and toast with these special brews.

SONORA RANCH TASTING

June 17 1:00 – 5:00 pm

Come and enjoy Sonora Ranch wine samples and appetizers with Dad on Father's Day. Perfectly priced for your Father's Day dinner – don't run out, buy the case!

STELLA ARTOIS DRAFT MASTER EXPERIENCE

June 21 4:00 – 8:00 pm

Join Stella Artois' Ambassadors for a demonstration of how to pour the perfect glass of Stella Artois. You will have the opportunity to learn the 9-Step Pouring Ritual and be invited to the portable bar unit to pour a Stella Artois using the Stella Artois Chalice. The Ambassador will grade each participant on their pour and then customers will be sent a scorecard via e-mail courtesy of StellaArtois.com

LONETREE CELLARS TASTING

June 22 4:00 – 7:30 pm

Join Michael Wehrs and learn more about Pertaringa Wines Australia. He will be hosting a tutored product sampling of their Shiraz while Chef Christian Veldem of the Pacific Institute of Culinary Arts creates a specially prepared complimentary appetizer to enjoy.

JACKSON-TRIGGS ESPRIT LAUNCH

June 30 12:00 – 4:00 pm

Customers can enjoy the flavours of Jackson-Triggs newest wine Esprit while meeting some of Canada's top athletes. Vincor is a proud sponsor of the Vancouver 2010 Olympic Winter Games and proceeds from the sale of this wine will go to support the Games.

Meet Olympic athletes and have a bottle of wine signed at the following locations:

39TH & CAMBIE – **Kristi Richards**,
World Champion Moguls

ORCHARD PARK – **Deidra Dionne**,
Freestyle Aerial Skiing

FORT STREET – **Alison Sydor**,
Olympic Silver Medalist in 1996 for Mountain Biking

PRINCE GEORGE – **Christopher Wong**,
Freestyle Skiing

SAUZA TEQUILA

July 6 4:00 – 6:00 pm

Celebrate summer and try an original margarita made with Sauza tequila while enjoying appetizers prepared by Las Margarita's. Enjoy live Mexican music and other specialty drinks made with Sauza tequila.

BACKYARD BBQ WITH BAREFOOT WINES

July 7 4:00 – 8:00 pm

Come and experience a backyard BBQ party with Barefoot Wines. Relax on patio furniture and enjoy mini burgers, mini hot dogs and samples of Barefoot wines. Also, enter for a chance to win a Bocce set.

ARGENTINE WINE EVENT

July 13 5:00 – 7:30 pm

Enjoy the wines of Argentina, the excitement of the Tango and a deliciously prepared appetizer!

ALIZÉ TASTING

July 20 4:00 – 6:00 pm

Join us and sample a variety of Alizé cocktails garnished with exotic fruit from around the world. Every half hour there will be a demonstration on how to mix a variety of cocktails using this exciting blend of French cognac, passion fruit and vodka. Also receive a complimentary recipe book so that you can make these drinks at home!

ARGENTINE WINE EVENT

July 27 5:00 – 7:30 pm

Enjoy the wines of Argentina, the excitement of the Tango and a deliciously prepared appetizer!

JULY

"A TASTE OF ARGENTINA"

FOOD AND WINE EVENT

July 2 12:00 – 5:00 pm

Join Certified Sommelier/Chef de Cuisine Tim Ellison and the Rocky Mountain Wines crew as we enjoy the best of Argentinean food and wine.

NEXT ISSUE

FALL IS OFTEN BC'S MOST BEAUTIFUL SEASON. THE FALL ISSUE OF **TASTE** WILL HIGHLIGHT WINES FROM ITALY AND CHILE, AS WELL AS TONS OF OTHER WINE SUGGESTIONS, RECIPES AND ENTERTAINING IDEAS. PICK UP YOUR COPY OF **TASTE** FROM BC LIQUOR STORES IN EARLY SEPTEMBER.



NEW SIGNATURE BC LIQUOR STORES OPEN IN VERNON AND PRINCE GEORGE

We're delighted to announce the opening of two new Signature stores. Visit us and check out our expanded hours, Sunday openings, our Product Consultants and a superb product selection to make your shopping experience fantastic.

Vernon Signature Store

Unit 245A Village Green Mall
Phone: 250-503-3610
Hours: 9:30 am – 9:00 pm Monday – Saturday
11:00 am – 6:00 pm Sunday

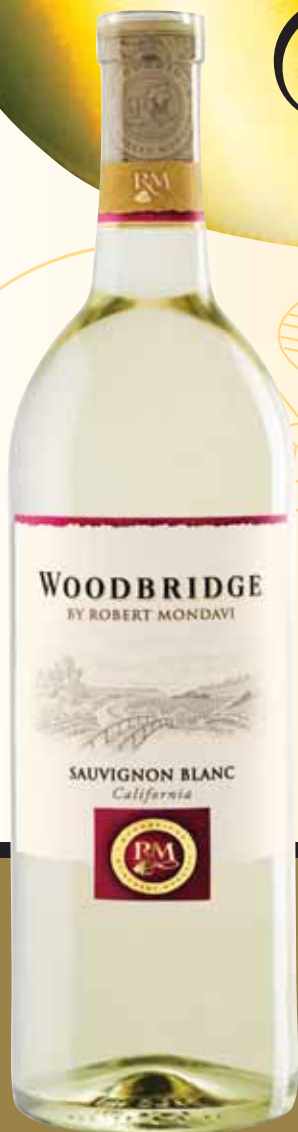
Pine Centre Signature Store, Prince George

3173 Massey Drive
Phone: 250-561-5608
Hours: 9:30 am – 9:00 pm Monday – Thursday
9:30 – 11:00 pm Friday – Saturday
11:00 am – 6 pm Sunday

FOR MORE INFORMATION ON BC LIQUOR STORES LOCATIONS, VISIT OUR WEBSITE AT WWW.BCLIQUORSTORES.COM.

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