

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUOR STORES

AUTUMN HARMONY

BEHIND THE 2008 BORDEAUX RELEASE

Bordeaux's intricate journey from barrel to BC 4

PELLER ESTATES CELEBRATES 50 YEARS

Three generations of BC winemaking 14

DALE MACKAY

Food Network Canada's Top Chef! 88

FIRST FAMILIES OF AUSTRALIA

The custodians of the wine lands down under 110

OVER 50 NEW RECIPES AND 12 RECIPE CARDS INSIDE



Find Your Beach

findyourbeach.ca

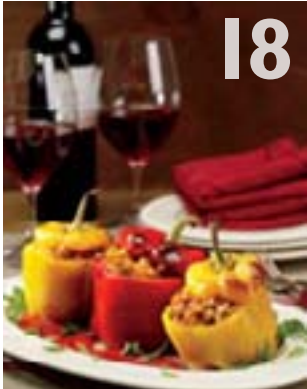


relax responsibly 

FOOD/DRINK/MORE

TASTE

BC LIQUORSTORES®



18

4 BEHIND THE 2008 BORDEAUX RELEASE

Bordeaux's intricate journey from barrel to BC

9 GRAPE CUISINE!
un-wined

14 PELLER ESTATES CELEBRATES 50 YEARS
three generations of BC winemakers

18 GET STUFFING
filling up for fall

25 NEW
these just in!

26 SICILY
an island of wine

31 HOT
autumn's most wanted

32 FROM AN ITALIAN TRATTORIA
Italy's finest

38 PAIRING YOUR THANKSGIVING FAVOURITES

42 SIGNATURE SELECTIONS
Stephen Schiedel, Portfolio Manager Recommends: Wines of the Americas

46 CHICKEN, ORGANICALLY SPEAKING
friendly fowl

53 FLAVOURS
of autumn

54 OKANAGAN FALL WINE FESTIVAL
a season of wine

60 ZILLIONS OF ZUCCHINI
endless possibilities

64 NAPA VALLEY
land of plenty

68 CRAZY ABOUT NUTS
from appetizers to desserts

72 EAT LOCAL, BC'S BEST
sustainable sustenance

76 BAO BEI CHINESE BRASSERIE
made with love in chinatown

82 BAR STAR
Simon Kaulback from Boneta

84 RETHINKING RUM
the subtle depths of this historic spirit

88 CELEBRITY CHEF DALE MACKAY
Food Network Canada's Top Chef!

91 CONSULTANT'S CHOICE
our experts share their favourites

93 SCOTCH, SODA AND OTHER INGREDIENTS
mix up your single malt

94 SINGLE MALT SCOTCH
a breed apart

98 COOKING WITH CARAMEL
rich and creamy

102 BURGUNDY
uncomplicating the wines of Burgundy

106 SOUTH AFRICAN CUISINE
a medley of flavour

110 FIRST FAMILIES OF AUSTRALIA
the custodians of the wine lands down under

114 THE BRUNCH CLUB
early afternoon entertaining

118 "OZAPFT IS!"
the fun and *Festhalten* of Oktoberfest

122 EXOTIC VEGETABLES
a change for the extraordinary

126 OLIVES, ATHENA'S GIFT
modern fruit of an ancient tree



114

130 ASIAN CURRIES FOR COOL WEATHER
warm spice for a chilly night

134 ASK AN EXPERT

136 VERY SPECIAL EVENTS

139 RECIPES



COVER



THE MACALLAN 12-YEAR-OLD SINGLE MALT WHISKY
Scotland \$89.95 63206

This Speyside whisky is matured in sherry-infused oak casks, delivering a classic style. Rich amber in colour with a lovely nose of vanilla, ginger, dried fruits, sherry and wood smoke, it is smooth on the palate with dried fruits, spice, chocolate and orange flavours. The long finish is highlighted by sweet toffee, dried fruits, wood smoke and spice.



98

Cover photo location: **Showcase Pianos**
1224 West Broadway, Vancouver, BC
604-437-5161 showcasepianos.com

MEXICO'S #1 LUXURY TEQUILA



Discover Tequila at www.donjulio.com

Please Drink Responsibly

For product availability, please visit beliquorstores.com

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

TASTE

Visit www.beliquorstores.com or download our free iPhone App to locate any product sold at BC Liquor Stores and for current pricing information.

OUR SYMBOLS

- Country of Origin
- BC VQA Whites
- BC Craft Beer
- Sweetness Code
- Kosher
- Organic

EDITOR-IN-CHIEF
Paulette Perry

MANAGING EDITOR | ART DIRECTOR
Pauline White

EDITOR | ADVERTISING CONTACT
Lorraine Lamont
604-252-2994

ASSISTANT EDITOR
Susanne Knight

GRAPHIC DESIGN
Deborah Burns Johnson, COO

PRODUCT CONSULTANT
Bibek Korolik

ADVERTISING ARTWORK SUBMISSION CONTACT
Diane Hild
604-252-2994

PHOTOGRAPHY
Kent Hager Studios

FOOD STYLISTS
Nathan Fong
Layven Florida
Murray Bancroft

PRINTER
Mitchell Press

Prices are subject to change without notice. Prices include shipping and handling charges. Product description and display price in the liquor store will prevail. Products in this publication will be available in stores with very limited quantities are distributed only to Signature BC Liquor Stores.

Head Office: 2625 Rupert Street,
Vancouver, BC V5X 1T1
Phone 604-252-3000 • Fax 604-252-3099
Email taste.magazine@beliquorstores.com

BC LIQUOR STORES
CELEBRATE LIFE. ENJOY RESPONSIBLY
www.beliquorstores.com



*ASTE magazine is printed on 100 percent vegetable ink.

THIS ISSUES' CONTRIBUTORS

CAROLYN EWANS-HAMPTON
Bestselling author and seasoned journalist, Carolyn has written for numerous national and international magazines, newspapers and websites. Her latest book, *Good Beer Best*, is a collection of her best beer writing from her regular 'craft beer' column in Vancouver's *News*.

DARNA VAN PHILLIGEN
Darna is a wine and spirits journalist, wine and sake sommelier and publisher of *WineScape* and *WineScape*. She can be heard weekly across Canada on *Radio 630* and *Radio 1080*. She is also a contributor to several local and national publications.

JAMES NEWSON
James Newson is an award-winning wine writer and editor and the wine columnist for *The Vancouver Province*, where his wine column, "The Wine Guy," appears each Thursday. James is the co-author of six national best-selling books on wine and spirits, including *Wine for Dummies* and *Wine for Dummies 2012* (over \$20 is scheduled to be released this fall).

RHYS FENDER
Rhys Fender became Canada's youngest Master of Wine in 2010. He is a wine writer through his columns, *Wine Plus* and his website www.rhysfender.com. He is a regular contributor to *Wine Access*, *WineScape* and *Spoon*. In 2008 he was named *Wine Access* Under 40 in Western Canada by *Western Living* magazine.

JOANNE SASVARI
Joanne Sasvari is a Vancouver-based writer who covers fashion, travel, food and lifestyle. She is the author of the weekly "In Good Spirit" column for *The Vancouver Sun*, the BC Chair of the *Travel Media Association* and author of the book *Top 100 Sky Menor* from *Harvard Business Review* (Crest Books, 2009).

JOE WIEBE
Joe Wiebe writes about what he loves: books, sports, culture and craft beer. He is busy practicing his German drinking skills in preparation for the first beer festival in his hometown. Check out more of his writing at www.thefirstwetter.com or read his regular craft beer columns in *Vancouver News* and the *Northwest Evening News*.

JUDITH LANE
Judith Lane is a Vancouver-based food and wine writer and a frequent contributor to the *Group*, *Smith City*, *Food* and *BC Restaurant News* among other publications. Judith will go almost anywhere for a good story and a glass of wine.

STEPHEN SCHIEDEL
Stephen is a wine and spirits critic. He is responsible for selecting *Wines of the Americas* for BC Liquor Stores. Starting as a store clerk at the 39th and 10th Street location, he has spent the past 15 years in all aspects of the business, from marketing to Master of Wine study sessions. Stephen uses his marketing education and background to find the right product at the right price for the customer.

TIM PAMSEY
Tim Pamsey is known to Vancouver *Canoe* readers for his restaurant and food reviews, as well as his articles on drinks for the *North Shore News* (which articles often picked up by outlets such as the *Calgary Herald* and the *National Post*) as well as for *WINE*. Tim is also a frequent contributor to *Wine Access* and is a director of the BC Hospitality Foundation. Follow him at thefirstwetter.com and twitter.com/thefirstwetter.

BARBARA PHILIP
Barbara Philip, Master of Wine, is the Toronto-based wine critic for the *Forbes* magazine and the *BC Liquor Store*. Barbara has a long history working as a sommelier and wine educator and in 2007 became the first Western Canadian to achieve the Master of Wine certification as a freelance lecturer, radio columnist and wine judge with her company, *Barbarian Wine Consulting*.

KASEY WILSON
Kasey Wilson is an award-winning Vancouver-based food and travel writer. She is the author of the weekly "In Good Spirit" column for *The Vancouver Sun*, the BC Chair of the *Travel Media Association* and author of the book *Top 100 Sky Menor* from *Harvard Business Review* (Crest Books, 2009).

JAMES CLUER
James Cluer is the Editor of *Wine*, one of only three in Canada. He runs Fine Vintage Ltd., a company that offers production in the provinces. *Wine* was named one of the world's best wine courses. He also publishes *James Cluer Selects*, monthly e-news of wine recommendations. James is one of the world's leading wine commentators with clients including airlines, cruise lines and luxury travel groups.



BEHIND THE 2008 BORDEAUX RELEASE

BC LIQUORSTORES

by Barbara Philip

IN ADDITION TO BEING A CELEBRATION OF GREAT WINES, THE BORDEAUX RELEASE AT BC LIQUOR STORES IS A SALUTE TO THE HISTORY AND TRADING PRACTICES OF THE WORLD'S MOST INFLUENTIAL VITICULTURAL REGION.

You may have wondered how wines from the top Châteaux are selected, shipped and arrive in British Columbia for the release. In fact, the process is fairly intricate. Due to its history and industry structure, the manner of buying and selling Bordeaux is quite different from trading other wines.

While both the dry whites and luscious sweet wines of Bordeaux can be excellent, the region is best known for its reds. They are typically blends of Merlot, Cabernet Sauvignon and Cabernet Franc and often spend several months aging in small oak barrels or *barriques*. The very best wines are characterized not only by their depth of flavour and balanced structure, but by their ability to age for several years in bottle.

Bordeaux sits on the Gironde estuary, a historically famous commercial waterway in southwest France. Proximity to the Atlantic affects the region's wines in two main ways. Firstly, the maritime climate influences which grape varieties are successful and which styles of wine are produced.

Cabernet Sauvignon, for instance, is a late-ripening variety and the moderate maritime climate allows it to stay on the vine late into the fall. Unlike Cabernet from a warmer area like California, a Bordeaux will have firmer acidity and more herbal character. Secondly, the Gironde was instrumental in building export markets to other European countries. Of these, England has traditionally been the most important. Since the marriage of King Henry II

of England and Eleanor of Aquitaine in the 12th century, there has been a strong relationship between the English wine consumer and Bordeaux. In fact, Britain's love of claret (red Bordeaux), together with the wine's high quality, has played a key role in the region's fame. More recent history has seen wine consumption grow in countries outside of Europe and with it, a demand for classic wines like Bordeaux. There is an established market in North America and a rapidly growing one in Asia. With the entire world wanting to buy wines from one region, demand can outstrip supply and the product has to be strictly allocated.

To secure their allocations of top Bordeaux, retail buyers and importers in the wine trade must stake their

Blends of Merlot, Cabernet Sauvignon and Cabernet Franc age in small oak barrels or *barriques* in Bordeaux.

BC LIQUORSTORES


CHATEAU LA GARENNE
PESCAIEGONNAOC 2008
France **\$18.00** 10900

This is generous and refreshing white wine with pungent lime cordial, passionfruit and herbs on the nose. The palate has balanced acidity with some creaminess.




CHATEAU THIL-COMTE
CLARY PESCAIEGONNAN
AOC 2008
France **\$30.00** 07433

This great value Bordeaux is densely coloured with a rich nose of dark chocolate and licorice. Tannins are firm but will be easily tamed with a juicy grilled rib steak.



TASTE 5

BORDEAUX SITS ON THE GIRONDE ESTUARY, A HISTORICALLY FAMOUS COMMERCIAL WATERWAY IN SOUTHWEST FRANCE

chains years before they take delivery of the wines. Essentially, they are purchasing Bordeaux on futures. There is one opportunity to sample the wines before buying them but one must fly to Bordeaux to do it. For a week in the springtime, the Bordeaux Châteaux open their doors to journalists, buyers and importers from around the world. These are the *en primeur* tastings that take place in March or April after the harvest. For example, the 2010 vintage was tasted in April of this year and the 2008 vintage, early in 2009. The production is not bottled at this point because the wines are still maturing in *barriques*. In order to offer them for tasting, producers have to take samples from the barrels and bottle them especially for the occasion. Visitors will taste hundreds of samples during the week of *en primeur* and immediately following the tastings in Bordeaux, the futures "campaign" will begin. The campaign consists of offers that come from intermediaries called *negotiants*. The *negotiants* buy hundreds of wines from the Châteaux and then offer them to buyers like the BC Liquor Distribution Branch. Demand for the wines will be greater or lesser depending on the strength of the vintage, journalist reviews (especially those of Robert



BELOW: QUINOSTONES

CHATEAU CALON SÉGUIR ST-ESTÈPHE AOC 2008 109207
France **\$78.00**
107177, 108779, 107664
The nose is dense with bitter chocolate, oak and roasted bell pepper. The tannins are mouth coating and firm and the finish is long. The Calon Seguir will benefit from five to eight years in the cellar.



CHATEAU BELGRAVE HAUT-MÉDOC AOC 2008
France **\$38.00** 107140
Wild herbs, spice and cassis dominate the nose of this aromatic wine. The palate is fleshy, and ripe with black fruits and dried rosemary flavours. Try it with roast lamb.



CHATEAU BATAULLEY GRAND CRU CLASSE PAULIAC AOC 2008
France **\$59.00** 448209
This wine will reward the patient wine lover by developing in the cellar for eight to 10 years. Now it is aromatic with mineral, pencil lead and cassis aromas on the nose. The palate is very firm with juicy acidity and a long finish.



CHATEAU KIRWAN PANSOLY AOC 2008
France **\$49.00** 108787
This *grands crus* classic from the Gironde region, Dordogne and Cognac, offers the blackest and deepest of the nose, while the palate has some pretty floral and mineral notes.



CHATEAU RUY BLANQUET ST-ÉMILION GRAND CRU AOC 2008
France **\$25.00** 109280
The Merlot in this wine really comes through on the nose which is very approachable with ripe plum and spring flowers. With its mellow tannins, it will make for beautiful drinking over the next two to three years.



CHATEAU LAGRANGE ST-JULIEN AOC 2008
France **\$68.00** 115576, 109207, 108571
Pink, aise and black cherry aromas on the nose of this wine make it instantly appealing. The palate is juicy and fresh with ripe tannins and lots of ripe fruit. This would partner well with aged cheddar.



Parker) and quantities produced. The amount allocated to any one buyer will depend on that buyer's history with the *negotiants*. Offers for the vintage will typically come in daily from April through July, with payment due at the end of the campaign.

Typically, Bordeaux purchased *en primeur* will spend two more years in the Chateau cellar before being shipped to *negotiants* and then on to the final customer. Some of that time will be spent in *barrique* and some in bottle. In the case of BC Liquor Stores, the *en primeur* purchases arrive nearly three years after the grapes were harvested. Once the wines are here, they are all released into the stores at the same time. After such a long wait for these classic wines, the release is certainly cause for celebration!

The intricate and relatively long process of purchasing Bordeaux wines makes their arrival in BC Liquor Stores highly anticipated. As Product Consultants get a chance to try many of the Bordeaux soon after their arrival in BC, do not hesitate to ask for a personal tasting note and review. This year's Bordeaux release is on October 1st, 2011.

JOIN US FOR THE 2008 BORDEAUX RELEASE!
AT ALL SIGNATURE BC LIQUOR STORES ON SATURDAY, OCTOBER 1ST 9:30 A.M. TO CLOSE
For Signature BC Liquor Store locations and hours visit www.bcliquorstores.com or download our free iPhone App.

Bordeaux

2008 Les Vins de

BORDEAUX RELEASE BEGINS:
Saturday, October 1, 2011
at Signature BC Liquor Stores
FOR DETAILS GO TO:
www.bcliquorstores.com

BC LIQUOR STORES
GET THE BC LIQUOR STORES
FREE PHONE APP
NOW! VISIT BCLIQUORSTORES.COM

BC LIQUORSTORES
CELEBRATE LIFE...ENJOY RESPONSIBLY

by Lauren Monera

FOR RECIPE, PLEASE SEE PAGE 139

GRAPE CUISINE!

Sometimes called "fruit of the gods," grapes have a long and eventful history. Ancient Greeks are credited with first fermenting grape juice into wine and even had a god of wine, Dionysus. Today there are thousands of grape varieties used as table, wine or raisin grapes. Although we often think of grapes growing in a Mediterranean climate, they are actually cultivated on all continents, (with the exception of Antarctica) and are native to regions in Asia, Africa and North America. Why not celebrate their considerable pedigree and widespread appeal this fall by featuring grapes on your plate as well as in your glass?



GRAPE FOCACCIA

BC LIQUORSTORES

TASTE 9

HOPE FAMILY WINES
SINCE 1978

MADE IN PASO ROBLES
DELIVERING DELICIOUS WINES FOR OVER 30 YEARS

LIBERTY AUSTIN HOPE **STERRATO** CANDOR **THOUBILMAKER**

90 POINTS BY ANTHONY GISMONDI!

TRAILBLAZER



FOR RECIPE, PLEASE SEE PAGE 139



RAISIN PIE

PAIRS WITH GRAPE FOCACCIA

| | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p>RODNEY STRONG SONOMA CHARDONNAI USA \$22.99 2,289.36</p> <p>Bright lemon and apple aromas mingle with hints of brown spice and vanilla, making you to enjoy this fruit-forward California apper. On the palate, pear and pineapple with spice and refreshing acidity complement the toasty barrel complexity.</p> |  <p>TIO PEPE FINO SHERRY Spain \$21.99 2,426.69</p> <p>Tio Pepe Fino is a classic dry fortified sherry with a nose of nutty, blanched almond, pineapple, fresh dough, dehydrated citrus and pear aromas. Made only from Palomino grapes, the palate is dry and mouth-watering, full and round, with a fresh that lingers on and on.</p> |  <p>GRAHAM'S 10-YEAR-OLD TAWNY PORT Portugal \$39.99 206,508</p> <p>Graham's aged tawny shows a characteristic nutty quality and delicious mature honeyed fruit, melowed by aging in seasoned oak casks. Deep amber in colour, with complex orange peel and herbicpin aromas, the palate shows rich in utdate spicness with hints of wanuts and an elegant, long finish.</p> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

PAIRS WITH RAISIN PIE

New Season. New Kings.



Why not crown the moment?

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

PLEASE ENJOY RESPONSIBLY



PAIRS WITH RAISIN PIE



PNEAU DES CHARENTES MARNIER

France **\$22.01** | 159903
Pneuau des Charentes is a sweet, Cognac-fortified wine made with grapes from the Cognac region following a process that is a closely guarded secret. Golden and clear in colour, fruity and heady on the nose, this complex wine is enchanting with nuances of honey and raisin acting as perfect partners for this dessert.



PAIRS WITH PICKLED GRAPES



SEE YA LATER RANCH GEWURZTRAMINER

BC, VQA **\$16.99** | 868067
The delicious Okanagan white displays a spicy aroma of lychee fruit and rose petal blossom with hints of pink grapefruit. The full palate bursts with rich, exotic flavours of lychee and ripe melons to match its crisp acidity and off-dry finish.



CLINE ANCIENT VINES ZINFANDEL

USA **\$25.99** | 396564
Deep ruby red in colour this Zinfandel has scents of ripe raspberry, boysenberry, and blackberry jam, with accents of allspice, dried cherry and hints of vanilla. The full palate mirrors the nose, delivering waves of ripe strawberry, coffee and chocolate characters rounded out with spice and oak flavour's.



BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 139



PICKLED GRAPES

TASTE 13

PELLER ESTATES

CELEBRATING 50 YEARS

by Rhys Bender

Looking back at the Pioneers of the British Columbia wine industry there are many colourful characters, larger-than-life folk who have graced magazines, made appearances and basked in most of the limelight. There have also been other pioneers, those who have contributed in a quieter, more subtle manner, their efforts no less important but achieved in a different way.

One such pioneer is Andrew Peller and this year Peller Estates Winery is celebrating 50 years and three generations of making wine in British Columbia. Hmongan immigrant Andrew Peller first arrived in the Okanagan in 1938 and was quick to see the potential of the Okanagan and Similkameen valleys for growing grapes. The following year he purchased his first piece of property and planted a vineyard in the Similkameen on a slope above the river. Wasting no time, Peller built a winery in Port Moody in 1960 and by the end of 1961, was ready to toast with his first wine. That was 50 years ago, and a lot has happened in British Columbia's wine industry since.

Peller Estate has been a fixture throughout the intervening years, a company that has adapted and changed many times, always ready to evolve to meet the needs of customers. While this very pragmatic approach may not have been the romantic story of some other pioneers of British Columbia's wine industry, it certainly was important. When consumers wanted semi-sweet sparkling wine or likenesses of European classics Peller made them.

With very few vineyards actually

planted in British Columbia at the time, Peller relied on bringing in grapes and wine from outside of Canada to meet demand. In 1965 Andrew Peller, in discussions with the British Columbia government, made a promise to use more locally grown grapes and started searching for more suitable land on which to plant another vineyard. In 1969 he found what he was looking for on First Nations land in the south Okanagan and after many years of negotiations, Peller struck a deal where he would provide the technical knowledge and capital and the Osoyoos Indian Band would provide the land and labour. This was the birth of the highly regarded NK Mip vineyard which was planted in the early 1970s. Such was the success of the partnership, that Andrew's son Joe was made an honorary Chief.

For most of the next few decades, Peller wines were widely available. These wines were designed to offer value and meet the tastes of the day. Fast forward to this century and things started to change. The growing British Columbia wine industry had switched course and quality – locally grown and locally made wine was the order of the day. Peller Estates adapted again and started focusing

on their vineyards, their winemaking and began a renewed commitment to producing quality local wines.

If you have an earlier image of Peller wines in your mind, you might have missed a lot of this revolution. Many of the positive changes occurred around the time Peller purchased

Cascadia Brands (owner of Calona-Vineyards) in 2005. By doing so they gained the skills of highly regarded winemaker Howard Soon. Not long after that, Okanagan born-and-raised and Canadian-trained winemaker Stephanie Leinemann, having

been mentored by Soon, took over winemaking duties. Leinemann has now been making the Peller wines for six years and the rise in quality has been outstanding. More and more often the Peller name is appearing on the awards list of numerous wine competitions.

The change in wine quality has come about for a number of reasons. First, Leinemann started spending more time in the vineyards. Working closely with the vineyard managers and contracted grape growers, Leinemann says "we now start making wine in the vineyard." Quality grapes make it easier to produce quality wine and along with some gentler processing, the quality is evolving rapidly. It is clear that Peller wines are now

competing at the high quality end of the British Columbia wine industry. Yet the wines also offer excellent value. There are two tiers of Peller Estates wine – the Family Series and Private Reserve. Few brands can match the quality for price ratio of these 100 percent BC VQA wines in the \$13 to \$20 range.

Peller Estates Celebrating 50 Years

Fifty years since that first wine was raised to Andrew Peller's lips on Christmas Eve, 1961 it is now his grandson John Peller who heads up the company. John Peller is rightfully proud of what his family has achieved in the past 50 years and excited about what is still to come. While the company might not have been built on the current concept of *terroir*-driven, locally produced wines, it certainly contributed to making those wines a possibility today. It seems fitting that the direction Peller is now heading is once again back to the land, with the wines in the hands of a quality winemaker, sourcing fruit from quality vineyards and offering great wines that are great value.



Peller Estates Winemaker Stephanie Leinenman

By seeing beyond the dark and dull beers of the day, in 1842 our visionary brewer created a beer unique in taste and distinct in colour. Pilsner Urquell. Using the soft local water, the "noble" Saaz hop and pioneering brewing techniques, he put the town of Pilsen on the map, and on bars all around the world. The world's first golden beer, its exquisite flavour is seen by many today as the authentic taste of beer. Try it and see for yourself.



THE PURE PILSNER FROM PILSEN



PPELLER ESTATES PRIVATE RESERVE PINOT GRIS
BC VQA \$16.99 618306

This wine opens with an intense and ripe aroma, a blend of ripe apples, fig, honeysuckle and tropical fruit with subtle notes of vanilla, custard and citrus. The palate is quite full and lush with ripe cassis-like, honey pear and pineapple, with refreshing grapefruit and spice notes. Serve well-chilled.



BC LIQUORSTORES

PPELLER ESTATES PRIVATE RESERVE CHARDONNAY
BC VQA \$17.99 618098

This classic Chardonnay has aromas of peach, mango, vanilla cream, brioche and butter with a hint of lemony freshness. The palate is creamy and soft, balanced with oak and fresh fruit. The rich apricot, pineapple and mango are balanced by lemon, apple and spice. Classic New World Chardonnay.



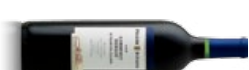
PPELLER ESTATES PRIVATE RESERVE DRY REDSUNG
BC VQA \$15.99 186049

This Red is bright and intense with aromas of rose, lemon, mineral, green apple and mandarin, all long with hints of papaya. The palate is dry and zesty with zesty acidity. It is light-bodied but with plenty of fines, spice and passion fruit flavours and a long fresh, lingering finish. Try with a vinaigrette-dressed salad.



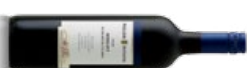
PPELLER ESTATES FAMILY SERIES CABERNET-MERLOT
BC VQA \$14.49 582858

This blend shows good intensity of aroma with smoky, herbal, berry, meat, spice and shored notes. The palate is dry, with grippy tannins and acidity. There are smoke, coffee and caramel along with blackberry, blueberry, plum and tomato flavours. A good choice to contrast a rich spaghetti Bolognese.



PPELLER ESTATES FAMILY SERIES MERLOT
BC VQA \$14.49 617654

The well-made Merlot has aromas of cherry, coffee, baked pastry, fig and smoked meat. The palate is dry and balanced with enough acidity and tannin to give structure while maintaining approachability. The juicy plum, cherry, caramel, clove and herbal notes add interest. A great value.



PPELLER ESTATES PRIVATE RESERVE CABERNET SAUVIGNON
BC VQA \$19.99 618330

This Cabernet Sauvignon is deep in colour and full of intense aromas and classic, varied notes of cassis, roasted herbs, violet, tomato, plum, charred meat and pepper. The palate is full and structured with good acidity and tannin that give backbone to the cassis, cocoa, orange, and smoked paprika that linger on the finish.



TASTE 17

Get STUFFING

Filling up for fall



SICILIAN STUFFED PEPPERS WITH RICE AND CHORIZO

BC LIQUORSTORES

18 www.bcliquorstores.com

by Nathan Fong

FOR RECIPES, PLEASE SEE PAGE 141

Almost every culture has a dish, whether savory or sweet, that is something stuffed with something else. Here we have a traditional Sicilian dish of stuffed sweet bell peppers filled with a savory mix of rice and spicy chorizo, drizzled with a simple tomato sauce and baked until the peppers are delicate and tender. Fresh figs filled with chopped walnuts and sublime Salton cheese served over a simple dressed salad make a wonderful Autumn appetizer. Herb-infused ricotta cheese tossed with fresh shrimp, crab and scallops stuffed into pasta shells is a perfect main course. And lastly, offer a large fresh shitake mushroom cap, stuffed with scallop and shrimp mousse and covered with Japanese panko breadcrumbs, lightly fried and drizzled with a teriyaki sauce. So get stuffing and make an elegant lunch course or appetizer anytime!

PAIRS WITH SICILIAN STUFFED PEPPERS WITH RICE AND CHORIZO



GRAY HONK UNWOODED
BC VQA, \$16.99 501114

Yellow-green in hue, this Okanagan Chardonnay has strong strawberry and layered floral and tropical aromas. Packed with flavours of tropical fruit, tangy lime and melon, it has a long finish of sweet fruit.



BERONIA RIOJA RESERVA
Spain \$24.99 216770

The light aged, elegant Spanish wine exhibits nice citrus, licorice and smoky aromas and flavours. The texture is smooth, lively and fresh with a pleasing accompaniment to the stuffed peppers with chorizo.



BC LIQUORSTORES



PANKO-CRUSTED STUFFED SHITAKE MUSHROOMS

PAIRS WITH PANKO-CRUSTED STUFFED SHITAKE MUSHROOMS

KIM CRAWFORD PINOT NOIR
New Zealand \$21.99 867127

The Marlborough red is an entirely aromatic Pinot, showing dark cherries with the alluring complexity of well-integrated oak. It is fruit-focused and velvety with rich flavours of ripe black cherry and raspberry, balanced by sweet, smoky oak and soft tannins.



HAKUTSUKU JUNNAI
Japan \$19.5 210923 3004

Using only the finest rice and purest natural spring water, Junnai Junmai is brewed with the traditional method of sake in the original region of Fukuoka, Japan. The fresh, fragrant sake is silky, with a fragrant smoothness can be enjoyed chilled or at room temperature.



TASTE 19

THE
WISERHOOD

THANKS FOR
MAKING US CANADA'S
#1 CHOICE
FOR WHISKY

WISER'S
The Blend

APPARENTLY,
THE TASTE OF VICTORY
HAS HINTS OF
SPICE & OAK.

WWW.FACEBOOK.COM/WISERHOOD

Please enjoy our products responsibly.



FOR RECIPE, PLEASE SEE PAGE 141



CONCHIGLIONI STUFFED WITH RICOTTA AND SEAFOOD

BC LIQUORSTORES

TASTE 21

MASI

BROLO CAMPOFIORIN • ORO •

A Special Selection
of Masi Campofiorin

Masi Campofiorin —
Beyond Ripasso.



Masi Brolo Campofiorin ORO • \$83/69

Masi Campofiorin • \$150/51

To learn more please visit
www.beyondripasso.com



APPAXXIMENTO
MASI EXPERTISE
Audolo So re vini.

Get Stuffing

ALMOST EVERY CULTURE HAS
DISH, WHETHER SAVOURY
OR SWEET, THAT IS
SOMETHING STUFFED
WITH SOMETHING ELSE

PAIRS WITH WITH CONCHIGLIONI
STUFFED WITH RICOTTA AND SEAFOOD



100
SAUVIGNON BLANC
New Zealand **\$18.99** 207/662
Vibrant aromatics with fresh
gooseberry and tropical fruit
notes characterize this delicious
Marlborough white. A medley of
classic herbaceous notes, citrus
and lemon grass highlight an
intensely flavoured palate. The
lighting, lively finish and crisp,
appealing dryness make it ideal
for seafood pasta dishes.

100
**J. LOHR RIVERSTONE
CHARDONNAY**
USA **\$22.99** 258/669
This Chardonnay is bright and
youthful straw yellow colour
with aromas of lime zest, ripe
pear, nectarine and pineapple
with notes of caramel,
butter-scotch, honey and vanilla.
It has complex and rich flavours
with citrus, stone fruit and
baked toastiness graciously
balanced by fresh acidity.



BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 141

PAIRS WITH FRESH FIGS STUFFED WITH STILTON, WALNUTS AND PROSCUITTO



100
**FONSECA BINNO 27
RESERVE PORT**
Portugal **\$22.99** 27/1585
Bottled from reserve wines
selected for their superb
fruit character and depth of
colour, this reserve port has a
well-knit structure and a rich
and velvety body. Luscious
blackberry and cherry
flavour highlight both the
nose and palate, which finishes
on an intense, lingering note.



100
QUINS GATE CHENIN BLANC
BC VQA **\$18.99** 397/854
This straw-coloured white is
made from 90 percent Chenin
Blanc and 10 percent Sauvignon
Blanc. Lemony and lime abound
on a full mid-palate, providing
juiciness and texture. It is sup-
ple and dry in the mouth with fruit
flavours that stay fresh and
vibrant on the finish. The finish is
sweet, offering up peach and
citrus notes, while the finish is dry
and juicy.



FRESH FIGS STUFFED WITH STILTON, WALNUTS AND PROSCUITTO

TASTE 33

Crystal Head

VODKA



pure

spirit

GLACIAL AQUIFER WATER. QUADRUPLE DISTILLED.
HERKIMER DIAMOND FILTERED. ADDITIVE FREE.

PURE EXPERIENCE.



Double Gold Medal Winner

Use your head...drink responsibly. www.CrystalHeadVodka.com
©2011 Crystal Head Vodka® Product of Canada. Grain vodka 40% alc/vol
www.facebook.com/crystalheadvodka



+56663



NEW
THESE
JUST
INI!



 **SANDHILL CABERNET MERLOT VANESSA VINEYARD**

BC VQA **\$19.99** 1684L

Sandhill Cabernet Merlot is a deep garnet colour with a beautiful bouquet of black cherry, blue plum and baking spice. The southwestern exposure of the Vanessa Vineyard provides the slight and heat required to produce a full-bodied wine with good structure and intense flavours of blackberry, plum, cocoa powder, all nicely framed by oak. Enjoy with rich steaks or sharp Canadian cheddar.

BC LIQUORSTORES



 **ORMANNE PICPOUL DE PINET**

France **\$18.99** 124834

This aromatic white from the Languedoc on the Mediterranean coast is a brilliant pale gold colour and bursting with scents of white flowers, passion fruit and citrus peel. Dry, fruity and lively in the mouth, this new varietal is ideal with grilled fish seafood, rich cheese and charcuterie.



 **SPIGEBROX SPICED WHISKY**

Canada **\$25.99** 169987

Inspired by the story of a Prohibition-era Canadian bootlegger, who sold whisky in wooden kegs stamped with the word "spice," this small-batch blend of rye whisky is infused with nutmeg, cinnamon, cloves and vanilla. Great for enjoying on the rocks, in cocktails or simply mixed with cola or ginger ale.

TASTE 25

SICILY

AN ISLAND OF WINE



26 www.bcliquorstores.com

BC LIQUORSTORES

by James Newison

There is a popular Sicilian saying: “Everything must change so that everything can stay the same.” Sicilians readily reference the words, which first appeared in the pages of Giuseppe Tomasi di Lampedusa’s renowned novel *The Leopard*. There is an enticing uniqueness to Sicily, woven into this exotic island by a historical melange of Greek, Arabic and Norman influences (to name just a few) that create a distinct Sicilian culture evident in its people, architecture and cuisine.

Certainly this proud foundation will remain no matter the change. However, with apologetics to Signor Tomasi, while the wines of Sicily are certainly undergoing significant change it is quite unlikely that they will stay the same, which is a great evolution for wine drinkers. Despite the extroverted emotions, opinions and flavours found throughout Sicily, the island’s wines have in modern times been rather anonymous. There is no shortage of wine produced in this sun-drenched agricultural paradise; indeed Sicily has the most acreage dedicated to vineyards of Italy’s 20 regions. Lakes worth of wine are produced, it’s just that much of the juice typically gets shipped off in bulk to other parts of Italy and further afield. There has always been Marsala, of course, or at least Marsala has been internationally known since its introduction to England in the late 18th century as a substitute to French wines that dried up thanks to England’s war with France. But beyond Sicily’s famous fortified, aside from a handful of established wine estates – notably Tascia d’Almurtus & Regaleali, Corvo’s Duca di

BC LIQUORSTORES

Salaparuta and Panera – until the 1990s the wine picks were rather slim.

However, everything must change and an evolution amidst Sicily’s vineyards is well underway. A crop of new wineries keen to put a face on Sicilian wine has proliferated, backed by an influx of investment from local concerns, northern Italian wine companies and foreign wine companies alike, relishing the possibilities for quality wine from Sicily. Across the island, new vines are sprouting and old grape-growing sites are being reinvigorated, providing diverse pockets for winemakers to work from. Though the geographic location of Sicily, off the southernmost “toe” of Italy, lends itself to a sunny, hot and dry climate overall, the island, the largest in the Mediterranean Sea, is home to both mountain ranges and sandy beaches. The landscape morphs from sun-parched cactus groves to rich volcanic loam, providing a myriad of hillside slopes and microclimates for wine grapes. Interestingly, the growing international attention and appreciation

FRATELLI FICU MARSALA SUPERIORE DRY
Italy, \$18.98 111047
Marsala is much more than cooking wine! As proof, pick up a bottle of this Marsala Superiore and marvel at its nutty, caramel nuances. Great served neat or on the rocks as an aperitif.



SANTA CRISTINA PINOT GRIGIO
Italy \$16.99 738151
Peach and almond aromas abound in this fresh, fruity Pinot Grigio. Serve well-chilled as a crisp foil to fried arancini frisotto balls.



SANTA MARGHERITA
Italy \$19.99 131565
Bold and snappy, this is snappy. Bold and snappy, this is snappy. Beyond Snappy, this is snappy. Beyond Snappy, this is snappy. Beyond Snappy, this is snappy. Think roast lamb or aged cheese.



TASTE 27

WALK US THROUGH THIS

Santa Margherita is proud to support the



From September 1-26, 50¢ from each sale of our products will be donated in support of the Scotiabank AIDS Walk for Life.

Join the walk September 17-25, 2011 in over 50 locations across Canada. aidswalk@life.ca/marathonactionsIDA.ca
 Help us help more at santamargherita.ca
facebook.com/santamargheritacanada
twitter.com/SMPInofidiodca



NERO D'AVOLA HAS EMERGED AS SICILY'S STAR CULTIVAR. WHETHER BOTTLED ALONE OR BLENDED WITH SYRAH, MERLOT OR CABERNET SAUVIGNON, IT IS THE HEART OF THE MAJORITY OF SICILY'S DARK-COLOURED, RICH-FLAVOURED REDS.

For Sicilian wines was initially thanks to grapes like Syrah and Chardonnay. Plantings of these globalized cultivars thrive in Sicily's congenial grape growing conditions and many wine bottles from Sicily are showing up on shelves sporting labels with widely-recognized grape names. That said, change is never linear and, as interest in Sicilian wine gains momentum, there has been a circling back to the island's indigenous grape varieties.

Of these, Nero d'Avola has emerged as Sicily's star. Whether bottled alone or blended with Syrah, Merlot or Cabernet Sauvignon, it is the heart of the majority of Sicily's dark-coloured, rich-flavoured reds. But be on the lookout for spicy Nerello Mascalese and tart, fresh Frappato too. For Sicily's white wines, Caciariello is by far the most significant grape, not least because it is a fixture in Marsala. However, there is excitement surrounding nutty and aromatic Inzolia, as well as rich Grillo. The grape names might not yet roll off the tongue with familiarity, but count on seeing more of these unique wines in years to come.

While reds and whites dominate the current excitement in Sicilian wines,

it's also certainly worth uncorking the island's fortified and dessert wines. In westerly, windswept Marsala, the "port of God" (from *Marsala-d-Idilli*), there is renewed care in upping quality to overcome Marsala's misplaced congruence with mere cooking wine. And though they are rarer to come by, there is no forgetting the sumptuous sweet wines of Malvasia delle Lipari or the sensuous semi-dried Passito di Pantelleria, whose remote volcanic outcrop of an island creates a vineyard setting without compare throughout the world's wine regions.

Perhaps then, the more things change the more they really do stay the same. Sicily's vineyards flourished during Greek civilization, its wines were widely exported and said to influence the viticulture of mainland Italy. It's true the wines of Sicily today differ dramatically from those of yore, but the key to wine enjoyment remains constant: to find wines full of flavour and character that capture a sense of where they are from. Sicily truly is like no other place and it's a great time to celebrate the wines that bottle this spirit.

VOÇA QUATTRO
 July | \$15.99 115550
 Merlot, Cabernet Sauvignon, Shiraz and Pinot Noir are the four grapes in the "Quattro" blend. It's a smooth, stylish red right at home in its untraditional, equally stylish bottle.



RIÈNTO ORGANIC NERELLO MASCALESE
 July | \$13.99 579896
 Agrodolce or sweet-and-sour, is a common theme in Sicilian cuisine, so it's fitting that this indigenous red features ripe cherry fruit balanced by spicy, sunny sun-baked earth and a tart, spicy finish.



CELISO SCURATI NERO D'AVOLA
 July | \$24.49 18319
 One hundred percent Nero d'Avola. Unbeaked. Unfiltered. Full of character. This is robust Sicilian wine at its purest, full of bold blackberry fruit and savory herbs. Get the bestozzo on the grill.



BC LIQUORSTORES

SPICEBOX



©2011 Spicebox Whisky, Canada

SPICEBOX™ TRUE CANADIAN SPIRIT

Honouring our
Spirited History of
PROHIBITION.



One of the **Best Tasting**
spirits on the market. Cold extraction and
vanilla & spice infusions
create a **SMOOTH, RICH
AND INVITING** whisky.

SOLD by all First Class Dealers & Juice Joints.
Just say **"SPICEBOX."**

NOW AVAILABLE AT BC LIQUOR STORES!
PRODUCT OF CANADA
SPICEBOXWHISKY.COM

THE WOOD STAFF

HOT AUTUMN'S MOST WANTED



SWEDKA VODKA
Sweden **\$23.75** 877704
The makers of this premium-style vodka combine a centuries-old recipe with futuristic distillation technology. Made from Swedish winter wheat, Svedka is distilled five times, giving it a smooth and clean taste.

BC LIQUORSTORES



HECUALA MONASTRELL
BODEGA CASTANO
Spain **\$14.99** 583890
This Spanish red is derived from 100 percent Monastrell grapes sourced from older vines and aged in French oak barrels. It is a purple-hued red and offers up a nose of blackberry, pepper spice and fruit-forward with flavours of black cherry, chocolate and licorice. This wine is ideal for spicy dishes and Mediterranean seafood.



KIM CRAWFORD SAUVIGNON BLANC
New Zealand **\$21.99** 100094
This Marlborough white is a pale yellow-green in colour with lively aromas of lime, stone fruits and herbs. Bright and complex with crisp acidity and flavours of guava and grapefruit, the BC favourite pairs with raw oysters, barbecued prawns or grilled halibut.

TASTE 37

FROM AN ITALIAN TRATTORIA



LAMB SAUSAGE AND BUFFALO MOZZARELLA PIZZA

32 www.bcliquorstores.com

BC LIQUORSTORES

by Murray Barcroft

FOR RECIPES, PLEASE SEE PAGE 145

When it comes to entertaining at home, fancy does not always translate into fun. Why not keep things “upscale casual” with some simply delicious classics from our Italian Trattoria menu? For starters, bite into a risotto and cheese filled arancini, dipped in yellow heirloom tomato sauce, then move on to a bowl of authentic Minestrone Soup hot off the stove with a savoury Panzanella Salad on the side. Next, the main attraction – Lamb Sausage and Buffalo Mozzarella Pizza with handmade crust and homemade tomato sauce, baked on a pizza stone for extra crispness. Close your eyes, sip your Ripasso and you’re sitting at a sidewalk table in Napoli!

PAIRS WITH LAMB SAUSAGE AND BUFFALO MOZZARELLA PIZZA



BATASIOLO BARBERA D’ALBA
Italy \$16.99 311555

Made from Barbera grapes grown on the hills around the Piedmont town of Alba, this deep ruby coloured red wine has a pronounced nose of blueberry and raspberry with hints of earthiness. It is medium-bodied and dry with fine tannins to give it a crisp and lively finish.



BC LIQUORSTORES



ARANCINI WITH CHEESE AND YELLOW TOMATO SAUCE

PAIRS WITH ARANCINI WITH CHEESE AND YELLOW TOMATO SAUCE



1884 RESERVADO SYRAH DON MIGUEL GASCON
Argentina \$16.99 741532

This Old World-style Syrah is a bright red colour with wild herb and ripe, red fruit aromas, followed by chocolate and vanilla and a burst of blueberry and savoury grilled meat. Medium-bodied with plenty of juicy red berries, it has a powdery texture and a smooth, lusting finish.



CEDARCREEK PINOT GRIS
BC VQA \$17.90 561175

It seems the Okanagan bears enjoy the same ripeness in their grapes as people do. The grapes for this wine were harvested in late fall – the same time bears start making their way under the fences into vineyards! This Pinot Gris is a refreshing, crisp white with aromas of pear and apricot, followed by flavours of ripe peach and just a little melon.



TASTE 33

explore
to discover



Carmen Gran Reserva Cabernet Sauvignon

"...Amazing for the money, it tastes better than most \$25 cabernets on the Canadian market."

Bepi Corsari, Globe and Mail, September 2010

Carmen Gran Reserva Carmenère

89 pts "... Excellent value for the price."

gismondionwine.com, September 2010



CARMEN
CHILE

Proudly represented across Canada by Clifton-Hobbs.

From an Italian Trattoria

FOR RECIPE, PLEASE SEE PAGE 145



MINISTRONE SOUP

PAIRS WITH APANCINI WITH CHEESE AND YELLOW TOMATO SAUCE



PASQUA RIPASSO VALPOLICELLA SUPERIORE
Italy | \$19.99 602342

This rich wine from the Veneto region is dark red in colour with a spicy, peppery nose featuring ripe black cherry and prune fruit, and a touch of earthiness. Medium-bodied, fleshy and leathery in the mouth, it has enough Ripasso sweetness and spice to complement this appetizer.



PAIRS WITH MINISTRONE SOUP



MONTENANTICO TOSCANA IGT
Italy | \$16.99 587113

Dark, ruby in colour, this medium-bodied Tuscan red is a blend of Sangiovese, Cabernet Sauvignon and Merlot. Its bouquet of leather, earth, herbs, black cherries and plums is confirmed on the palate – round, spicy, elegant and attractively fruity.



OGIO PUGLIA PRIMITIVO
Italy | \$12.99 137026

The dark, ruby red wine with violet highlights has an intense and fragrant bouquet with subtle earthy aromas. The mouth is packed full of zesty cherry, blackberry, plum, spice, sweet oak and chocolate flavours.



BC LIQUORSTORES

TASTE .35

IF YOUR FAVOURITE COLOUR
IS BEIGE YOU SHOULD PROBABLY
DRINK SOMETHING ELSE.

Never blah, always bold. The complex and spirited wines
of Ravenswood have never been accused of being subtle.
And that's just the way we like it.

Please enjoy responsibly.



ravenswoodwinery.com

RAVENSWOOD
BOLD BY NATURE

From an Italian Trattoria

TRY SOME SIMPLY
DELICIOUS CLASSICS
FROM OUR ITALIAN
TRATTORIA MENU

PAIRS WITH PANZANELLA SALAD



**TOMASSI LE ROSSE
PINOT GRIGIO**
Italy \$19.99 326488
This dry white wine is lemon
yellow in colour with hints of
clean, fresh tropical fruit on
the nose. Medium-bodied and
creamy in the mouth, it has
intense flavours of pineapple
rind, peach pit, mineral and
citrus followed by a crisp finish.



**VILLA ANTINORI
TOSCANA IGT**
Italy \$26.99 104685
A blend of Sangiovese,
Cabernet Sauvignon, Merlot
and Syrah, this wine has an
arose ruby colour and offers
aroma of ripe fruit, plum jam,
milk, chocolate and tobacco.
In the mouth, it has good body
with soft, velvety tannins. The
finish is long, leaving hints of
ripe fruit on the palate.

FOR RECIPE, PLEASE SEE PAGE 145



PANZANELLA SALAD

BC LIQUORSTORES

TASTE 37



FROM VILLEROY & BOCH: "Modern Grace" china, "New Wave" flatware, runners and napkins FROM WILLIAM SWITZER: chairs

PAIRING YOUR THANKSGIVING FAVOURITES

by Tim Pawsey

A perfectly bronzed roast turkey, stuffed with fresh sage, onion and bread crumbs, handmade cranberry sauce, pumpkin pie and more! Thanksgiving conjures up indelible images shaped by generations of tradition. Although the original had its roots in the 1621 meal shared by the newly landed Mayflower pilgrims and American First Nations people, Canada's multicultural society continues to bring new flavours to the fall feast.

Even back then, there was a variety of tastes on the table, from duck and venison to local clams and fruits of every kind. While turkey will always be the mainstay of Canadian Thanksgiving, the modern celebration reflects our ever-broadening culture. Chances are a contemporary BC Thanksgiving will have as its centerpiece any number of local and delicious specialties.

A SPARKLING WELCOME
Nothing raises the tenor of a celebration like a glass of bubble, perhaps one from BC, to make the point that this truly is a seasonal celebration of all things local. Too often, champagne, cava or other "methode champenoise" sparkling wines are reserved only for special occasions. It pays to remember that the traditional and still most copied cuvee of Chardonnay and Pinot Noir is also one of the more food-friendly and flexible tastes you can pour, not only to begin, but to enjoy throughout the meal. One of the most memorable meals we've ever enjoyed remains a dinner in Champagne, where no still wines were served, from the very first appetizer to the arrival of the cheese trolley.

RED WINE OR WHITE? WHEN IT COMES TO TURKEY, TAKE YOUR PICK.

The domesticated descendant of the wild turkeys that graced the original Thanksgiving table remains an irresistible main course. Its mild, white breast meat is always highly prized, but the darker, more flavourful leg and thigh deliver earthy notes that – especially with a good sage-based stuffing – can be the perfect match for Pinot Noir or even a heavier, perhaps more rustic red to play with the cranberry sauce. But turkey is truly versatile, so much so that you can also easily pour a textured, viscous aromatic white, such as Gewürztraminer, to pick up on the herbs and stuffing – and cater to those who prefer white to red.

SEASONAL SQUASH TAKES CENTRE STAGE

For a flavour-packed vegetarian main course that can also play the role as a delicious side dish, look no further than acorn squash. Filled with nutty-tasting and textured wild rice and hazelnuts, dried cranberries or even chestnuts, squash can really emphasize the season. Fall brings a wealth of local varieties, from acorn to butternut, all

of which lend themselves to versatile stuffing. Serve with a crisp white such as Sauvignon Blanc, bring in a touch of chili spice to make it sing with Gewürz, or add mushrooms to the mix and match with Pinot Noir.

THANKSGIVING TUNA?

Some years ago, we were heading up Vancouver Island for Thanksgiving and realized we had no turkey organized. No worries! We stopped by a wharf and picked up what turned out to be the start of a new tradition – the Thanksgiving Tuna! In an era when many people prefer seafood to meat, BC Albacore tuna (flash frozen and sold by the kg) is widely available. The fish, remarkably lean, requires little cooking. Quickly par-seared in pieces, oven-baked whole or even barbecued, tuna loin is an appealing seafood option that goes well with a medium-bodied Pinot Noir, sparkling wine or Sauvignon Blanc.

NO!-SO-HUMBLE PIE

Pumpkin pie, as we know it today, was a latecomer to the Thanksgiving feast, as this gourd was usually roasted or boiled and served plain. The classic dessert that we know as today's pastry shell pie, with scented pumpkin primed with spices like nutmeg, cinnamon and ginger, didn't originate until about a century after the pilgrim feast. But, like turkey, it remains an iconic tradition. When choosing wine, keep in mind that the wine should always be sweeter than the dessert – which is why BC kevinne, served chilled but not too cold, makes for the truly perfect finish and a good reason to give thanks in any culture.



kimcrawfordwines.com

Please drink responsibly.

Pairing Your Thanksgiving Favourites

NOTHING RAISES THE TENDR OF A CELEBRATION LIKE A GLASS OF BUBBLE



SUMMIT RIDGE STEILLER'S JAY BRUT
 BC VQA **\$24.99** 264879
 Toss BC with a little of this vintage brut from the Okanagan's most prolific sparkling producer. It really delivers with loads of persistent bubbles and classic Pinot Noir character along with textured leesy notes.



JACKSON ESTATE SAUVIGNON BLANC "STICH"
 New Zealand **\$19.99** 509851
 Named after winery owner John Steinhilber, this Marlborough still brings aromas of grassy and tropical notes, followed by gooseberry, citrus and a hint of mineral on the palate. It has a balanced mouth feel and good acidity through a fresh nose. Think simply cooked seafood, poultry or fresh studded oysters with lemon.



CHIMÈRES ST-ROCH CHATEAUNEUF
 France **\$25.50** 274175
 Made from mainly Grenache grapes grown on rocky schist soils, this wine has plush, dominant black fruit flavours with some tobacco notes. Its generous palate has firm tannins and a lengthy end. Think wild mushrooms, sage stuffing and rich, dark gravies.



PELLER ESTATES PRIVATE RESERVE PINOT NOIR
 BC VQA **\$18.99** 618314
 This long-running BC winery continues to up its game with wines such as this well-balanced, strawberry and earth-toned Pinot featuring smooth tannins and a hint of spice. Think grilled lamb chops, mushroom stuffed squash, seared tuna or barbecued salmon.



THE DESSERT WINE SHOULD ALWAYS BE SWEETER THAN THE DESSERT



PPFAFFENHEIM GEWÜRZTRAMINER
 France **\$19.99** 612119
 Gewürz's floral and spicy notes lend themselves to a wide variety of tastes, from mild white meat to spicy and savoury fare. This affordable, quite viscous white wine sports honey and rose petal on top, followed by a smooth, rich palate and a touch of spice.



MISSION HILL FAMILY RESERVE VIDAL ICEWINE
 BC VQA **\$49.99** 813618 3732ml
 Vidal is more prevalent in Ontario, where it is an icewine mainstay, than in BC. This example could change that. Honey, tropical fruit and orange notes with a rich palate underpinned by firm acidity through a lengthy dose make it enjoyable with pumpkin pie, custard tart, dried fruits or blue cheese.

A GOOD SAGE-BASED STUFFING CAN BE THE PERFECT MATCH FOR PINOT NOIR

BC LIQUORSTORES

TASTE #1



42 www.selectionstores.com

Photograph by Joe Borelli

SIGNATURE SELECTIONS

STEPHEN SCHIEDEL, PORTFOLIO MANAGER
RECOMMENDS

Our "Signature Selections" feature showcases exclusive, harder-to-find products that are available only at the 21 Signature BC Liquor Stores across British Columbia. These are larger stores that carry a wider choice of wines, beers and spirits and offer the expertise of trained Product Consultants, who are more than happy to advise, suggest, explain and answer any questions about the huge selection. If there is not a Signature BC Liquor Store near you, remember that all the products here can be quickly and easily transferred to your nearest BC Liquor Store, just ask at the Customer Service desk.

This installment of "Signature Selections" was conducted by Stephen Schiedel, Portfolio Manager, Wines of the Americas, at the BC Liquor Distribution Branch. Stephen has seen many trends come and go over the years. Back in 1979, when Stephen first worked in a liquor store as holiday help, the stores were vastly different to those of today. Many were still counter service, and the product selection was a mere fraction of what you see in BC Liquor Stores today. Becoming a store clerk at the 39th & Cambie flagship store opened up a world of product and discerning customers for him. In-house Product Knowledge courses and later, Master of Wine study sessions, provided him a wider background in the world of wine. Working with the dynamic Wines of the Americas portfolio since 2003 has allowed Stephen to build on his marketing education to find the right product at the right price for the customer. Here he shares some insight on current trends in BC Liquor Stores and also a glimpse at what is up-and-coming in the near future.

“We are increasingly customer-focused at BC Liquor Stores and the wine intelligence of our customers means we have to be equally wine savvy to meet their needs today and, more importantly, tomorrow.”

- STEPHEN SCHIEDEL, Portfolio Manager, BC Liquor Distribution Branch

BC LIQUORSTORES

by Stephen Schiedel, Portfolio Manager, BC Liquor Distribution Branch

CURRENT TRENDS IN WINES OF THE AMERICAS

ARGENTINE MALBEC

Until a few years ago, very little Argentine wine was exported, as most of what was produced was consumed by the domestic market. That has changed dramatically and has since opened up a vast untapped wine source, with Malbec becoming Argentina's premium red wine of choice. This once obscure French variety from Cahors and Bordeaux has blossomed in the radically different growing conditions of Argentina. Today in BC, Argentine Malbec has become a mainstream consumer choice alongside Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc and Pinot Grigio. That's a substantial achievement in just a few years. Why has Malbec become so popular? Beyond its sheer value for money, fruit-driven Malbec grown in Argentina offers a cornucopia of red and black fruits, floral hints and a grapey/ness not found elsewhere. In short, Malbec is what wine drinkers think red wine should taste like! A little more sophistication in the variety comes from more select Mendoza zones of production. An excellent introduction to this grape would be the Malbec La Posta Pizzella Vineyard, from the Uco Valley.



LA POSTA MALBEC - PIZZELLA FAMILY VINEYARD
Argentina \$19.99 923789
This Malbec shows some experience of the grape, with lots of plummy fruit flavours, then evolves into a more subtle, persistent personality. It firms up with tannin and some minerality into a very long finish. Try with your next asado (Argentine-style barbecue).

BC VQA WHITE BLENDS

Top-selling whites in the market include homegrown BC VQA wines, many of which are proprietarily named or marketed as multi-varietals. This differs from the U.S. market, for example, where single varietals dominate almost to the exclusion of all others. These BC wines can all trace their roots, figuratively at least, back to the first vitifera plantings in the Okanagan Valley in 1968. Based on Germanic aromatic varietals, BC VQA whites offer a spice and fruitiness with distinctive crisp acidity that is found in this more northerly growing location. My intuition as to why these BC white blends sell so well? They pair better with the Pacific Rim cuisine that is everyday fare here. A mouthful of fruity richness works so well with sushi, curry and other spicy dishes. Another factor contributing to their popularity is our West Coast weather that allows outdoor grilling most of the year. A top example of a BC VQA white blend is one from Quails Gate, who have parlayed the old vine table grape Chasselas into a contender by adding some fruity Pinot Blanc and fuller-bodied complexity from Pinot Gris.



QUAILS GATE CHASSELAS PINOT BLANC PINOT GRIS
BC VQA \$18.99 585737
Okanagan tree fruits are in evidence in this BC blend with flavours of apple, tart peach and recharme. It has a crisp green grape quality that is very refreshing. Pure and lively, it will serve as equally well as a sipper or with spicy cuisine.

BC LIQUORSTORES

TASTE 43

CALIFORNIA

California has jumped back into the driver's seat becoming a consumer comfort zone for everyday through more premium wines. This is not only unique to BC but also across Canada. Plus the new look of casual, colourful wine branding from California seems to connect with consumers who are looking for something new.

California wines first appeared in BC many years ago with the chocolate and vanilla varietals of Cabernet Sauvignon and Chardonnay. These are still consumers' favourites but there is so much more to discover. The resilient California wine industry has kept evolving, working from its strengths of climate and varietal such that now it finds itself offering better value than ever before. An educated guess is that California is back on top because consumers can now appreciate the fuller expression – for less – of California whether it is Lodi, Amador, Paso Robles, Central Coast, Mendocino, Sonoma or Napa Valley. A good example is the Hahn Monterey Pinot Noir. With extensive vineyards in the Central Coast area they are able to craft an appealing expression of the grape, with just the right amount of the firmness one expects from California. Look for some silky texture and a long finish.



BC

HAHN MONTEREY PINOT NOIR

USA \$21.99 \$31.099
The Californian really nails the textural balance of the Pinot Noir grape offering a rich, soft palate of cherry and plum notes. It's nice and silky, into the long finish and a wonderful pairing with salmon or tuna steaks.



UP-AND-COMING TRENDS IN WINES OF THE AMERICAS

SINGLE VINEYARD

All wine comes from vineyards, but the ability to distil in to a more specific locale usually results in more personality and character of site. The ultimate is a single vineyard or plot that has superior defined parameters of sun exposure, drainage, etc. Rather than diluting the wine via multiple vineyard sources, single-vineyard wines deliver the concentration of that individual vineyard into the glass.

In 1993, when I had the opportunity to work the harvest at Sumac Ridge for a week, proprietor Harry McWaters included a visit down south to the Black Sage Road to see a new vineyard site. This vineyard investment was the start of much of what we see in the Okanagan today. The south Okanagan is where the majority of BC wine is produced, especially reds. Sumac Black Sage Vineyard is planted primarily to Bordeaux varietals and the Sumac Black Sage Vineyard Merlot offers a full-bodied profile of black fruits, plum, oak structure and cellate earthy Black Sage character.



Signature Selections, Wines of the Americas

EXTREME TERRAOR

New wine regions can have a tough time measuring up to Old World standard bearers that often boast centuries of history and commercial success. One such potential contender might be Chile's Elqui Valley. Chile's most northerly wine region at the southern edge of the Atacama desert is a narrow west-east valley that frames the cool, foggy Pacific Ocean air inwards into an extreme of dryness. Irrigation from the Andes is the only way to get anything to grow here. Extreme winds necessitate wind screens on the steep slopes that extend upwards into the Andes. This is high-altitude viticulture at over 2000 metres above sea level.

At Falerma, they take it to another level by planting a vineyard on an old river bed, or partially drying the grapes on the vine as is done in Italy. The results from their various vineyards seem to yield excellent wines, offering freshness of concentrated varietal fruit and something more: a special sense of a wine from somewhere. Falerma Carménère is one such example, with ripe varietal notes and a fullness of soft tannins plus an Old World structure that is most pleasing. From an extreme growing condition comes an extreme expression in the glass!

CALIFORNIA 2007 VINTAGE

The 2007 vintage in California and in particular Napa Valley seems to be a standout year. There is an undeniable lushness to the wines as Mother Nature allowed a bit more sunshine and favourable conditions to ripen the grapes perfectly. Perhaps a stretch, but it is almost like the 1982 Bordeaux vintage that became a modern benchmark. In Napa there is widespread confidence as the wineries have greater history to work from and are also more adept at mastering their diverse soils and vineyard exposures. Whether valley floor through hillside locations, there are more nuances to appreciate and there has been the investment capacity to support making better wines. As well the replanting of the 1990s after phylloxera challenges finds the vineyards working at full strength again. As a counter to power there is also a direction to using more Petit Verdot, Cabernet Franc and Malbec in the blend for complexity and elegance. These wines can offer consumption today but really can go into the cellar for five to ten years easily to develop more complexity and harmony.

The Regusci winery has a 2007 Cabernet Sauvignon that is a textbook example of the vintage. Stags Leap District on the southeast side of the valley has long been the source of complexity and structure in Napa Cabernets. This is highly recommended.



BC

FALERMA RESERVA ELQUI VALLEY CARMÉNÈRE

Chile \$17.99 \$56.178
With the textbook aeriell hints on the nose of spicy, bamboo, cigar wrapper and toast, this Chilean Carménère has a silky, concentrated palate hanging at plum and currant fruit. With a dry chocolate finish that goes on and on, it's best served in a big glass.



BC

REGUSCI STAGS LEAP DISTRICT CABERNET SAUVIGNON

USA \$69.99 \$277.1
This is a big, elegant wine with a soft, elegant lush grape that has more pronounced on the mid-palate with chunky tannic oak and vanilla notes. With a long, lingering finish, it will drink well now and over the next five to ten years.

CHICKEN

ORGANICALLY
SPEAKING



BUTTERMILK CHICKEN SALAD WITH GRANBERRIES AND WALNUTS

46 www.bcliquorstores.com

BC LIQUORSTORES

by Murray Barcroft

ORGANIC, FREE-RUN, FREE-RANGE, SPECIALTY OR SP-CA CERTIFIED?

As with all food in your life, it's worth taking a little time to research where your Sunday chicken came from and how it was raised. There are different requirements for each method of raising chickens, but generally look for fowl from low-stress environments that were fed certified organic grain and not hormones or antibiotics. Here we suggest a few recipes for the healthier (and tastier) organic chicken that is available from local farms and markets.

PAIRS WITH BUTTERMILK CHICKEN SALAD WITH GRANBERRIES AND WALNUTS

 VILLA TEREZA ORGANIC

PINOT GRIGIO
Italy **\$18.99** 549642
This dry white is pale straw in colour and has a ripe apple nose that carries through on the palate. It has flavours of cooled pear, lemon citrus and mineral with hints of orange and melon fruit.



 BHUJANA ADOBE

ORGANIC SYRAH
Chile **\$14.99** 5801
Intense ruby red in colour, this bright red wine has aromas of blackcurrant, fresh cherry and notes of smoke and spice, especially black pepper. Good volume in the mouth with harmonious soft tanning, it is a complex wine that pairs well with chicken dishes.



PAIRS WITH ROASTED CHICKEN BREASTS WITH DRIED APRICOTS, CAPERS AND OLIVES

 SPIER CHENIN BLANC

South Africa **\$13.96** 659037
This classic South African white is pale in colour with a greenish hue. It has aromas of guava and tropical fruit with hints of kiwi fruit and gooseberries. A well-balanced palate of lively fruit and firm acidity features a long mouth-watering finish.



FOR RECIPES, PLEASE SEE PAGE 148



ROASTED CHICKEN BREASTS WITH DRIED APRICOTS, CAPERS AND OLIVES

TASTE 47



LA POIRE

FILL GLASS WITH HAND-CHIPPED ICE. Serve on the rocks. GREY GOOSE® La Poire pearflavoured vodka has been carefully crafted from pears of the Anjou region of France, creating a distinct balance of freshness and natural pear essence in every pour. The result is a smooth, generous taste, best appreciated as is.



GREYGOOSE.COM
 Buy Responsibly GREY GOOSE AND THE GREY GOOSE DEVICE ARE REGISTERED TRADEMARKS. VODKA - 40% ALC BY VOL.




FOR RECIPE, PLEASE SEE PAGE 148




GRILLED PESTO AND GOAT'S CHEESE-STUFFED CHICKEN
 PAIRS WITH ROASTED CHICKEN
 BREAKFASTS WITH DRIED APRICOTS,
 CAFÉS AND OLIVES



 **BONTERRA ORGANIC CHARDONNAY**
 USA \$18.99 342936
 This white gives an initial impression of rich, buttery cream that turns to aromas of honey and toasted almond and crème brûlée. In the mouth, hints of spicy oak and light minerality complement the freshness of fruit and notes of green apple, pear and citrus.

PAIRS WITH GRILLED PESTO AND GOAT'S CHEESE-STUFFED CHICKEN



 **CUNA ORGANIC TORRONTES**
 Argentina \$13.99 213389
 This crisp white wine is bright green-yellow with a gold sparkle. The nose is of rose petals with hints of jasmine, combined with orange peel notes. The palate is incredibly fresh and floral with soft acidity and the notes of fresh Torrontes grape.



 **PURATO SICULA ORGANIC NERO D'AVOLA SICILIA**
 Italy \$15.99 438431
 Medium-deep red in colour, Purato is rich and ripe, with a firm nose of dark plum, cherry, fresh green herbs and hints of cedar and pepper. The palate is succulent with soft black cherry and plum flavours, a lush texture and well-balanced acidity leading to a gently drying finish.

BC LIQUORSTORES

TASTE 49

NEW!
ARRIVAL

The People's Wine



An intriguing new wine from New Zealand hits Canada

A unique collaboration between some of New Zealand's best winemakers and one of their top artists has hit Canadian shores and it's sure to set tongues wagging.

To find out more visit www.thepeopleswine.co.nz

Sauvignon Blanc SKU #515079 / Pinot Noir SKU #744318

Join us on facebook.com/ThePeoplesWine

Please Enjoy Responsibly.



Chicken, Organically Speaking

FOR RECIPE, PLEASE SEE PAGE 148



CHICKEN TAGINE

PAIRS WITH CHICKEN TAGINE



**WINDS OF CHANGE ORGANIC
PINOTAGE-SHIRAZ**
South Africa **\$15.99** 567881

A delightful blend of rich, spicy Shiraz and earthy Pinotage, this wine is a garnet hue with purple hints. Aromas are of dried red fruits, plum, chocolate, rich spice and notes of vanilla and licorice. Full-bodied, with ripe tannins and good length and structure, it's fresh on the entry, with flavours of cooked plum, charred meat and rich liquor.



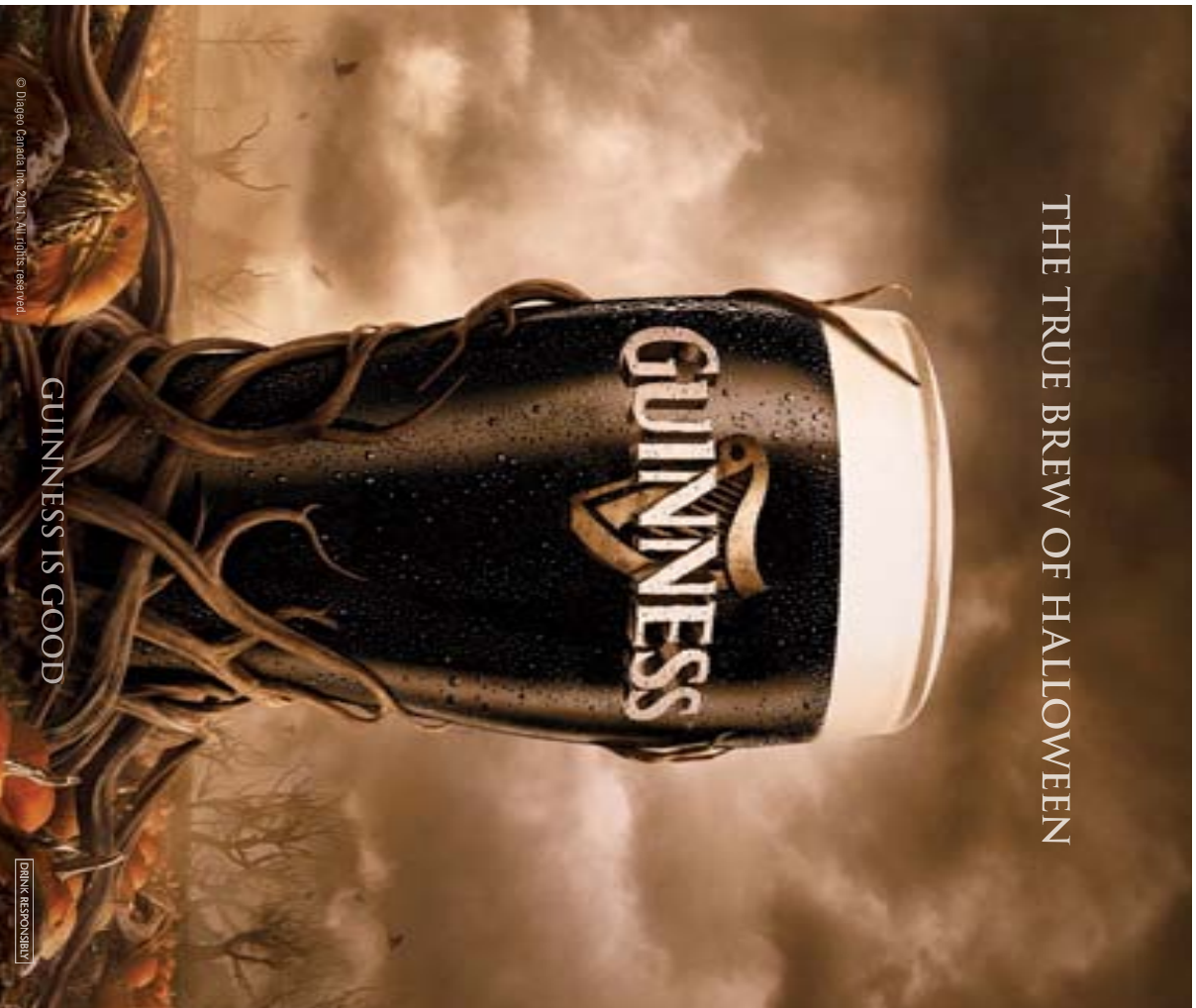
**CONO SUR ORGANIC CABERNET
SAUVIGNON-CARMENERE**
Chile **\$14.49** 211185

This reddish-purple wine from the Colchagua Valley offers an expressive and very fruity nose, with notes of plums, berries and dry fruits. In the mouth is a delightful concentration of red and black fruits, in harmony with the soft tannins, culminating in a chocolate finish with underlying woody and toasty hints.



BC LIQUORSTORES

THE TRUE BREW OF HALLOWEEN



GUINNESS IS GOOD

DRINK RESPONSIBLY

© Diageo Canada Inc. 2011. All rights reserved.

FLAVOURS OF AUTUMN



**CENTENNIAL 10 YEAR OLD LIMITED EDITION
CANADIAN EYE WHISKY**

Canada **\$23.95** 387/209
A true Canadian eye whisky, Centennial 10 Year Old Limited Edition uses soft winter wheat blended with one fistful of the traditional corn, giving it a smooth, rich flavour profile. Aged for a minimum of 10 years, it's enjoyable in classic rye-based cocktails, on ice or neat.

BC LIQUORSTORES



**TRIVENTO GOLDEN
RESERVE MALBEC**
Chile **\$22.99** 1669
Vigorous red in colour with violet tints, this elegant reserve wine has aromas of plum, cherry and hints of sweet oak. Juicy, red fruit flavour's complement a silky, slightly sweet and profound palate. This Argentine Malbec calls out for grilled or roasted meats, spicy dishes and pizza with mushrooms and sausage.



GEHINGER BROTHERS MERLOT DRY ROCK VINEYARD
BC VQA **\$15.99** 559/838

The Dry Rock Vineyard's unique microclimate and lower crop levels result in a red with big concentrations of intense spice and sandalwood flavoured tannins. Full on in the mouth, the fruit flavours well with traditional roasted meat and rich cheeses, but the soft tannins allow it to be enjoyed on its own!

TASTE 33

OKANAGAN FALL WINE FESTIVAL

by James Neilson

SEASONS CHANGE. IT'S SAID AND IN THE OKANAGAN SO TOO DO THE WINE FESTIVALS. FALL, WINTER, SPRING AND SUMMER – THE FOUR SEASONS EACH LEAD A SPECIAL SCENE TO WINE COUNTRY AND EACH PERIOD ALSO BRINGS A UNIQUE CELEBRATION FEEL THAT CAPTURES THE EVOLUTION OCCURRING IN THE WINERIES AND VINEYARDS OF THE OKANAGAN.

The heat of summer takes the festivities outdoors, as revelers serenade the grapes ripening in the vines, while winery tasting rooms find themselves elbow-deep in prime wine touring season. In winter, the vineyards settle into dormancy and a tranquil peace and while the newly fermented wines get a rest in the cellar, in proper Canadian fashion, the Winter Festival takes to the slopes – pairing fresh powder with hot tubs and revvins! In spring, activity awakens to a cacophony, as boarding lines gear up in the cellars and new life buds in the vineyards. At the Spring Festival wineries uncork and uncap new wine releases to great appeal. But if ever there was a perfect time to celebrate the vine (and admirably, it's always a good time to tour wine country) it would be autumn. Harvest season, when vines hang heavy with plump, ripe fruit and winemakers and cellar hands steel themselves for

the ensuing lack of normal working hours and rest that arrives with the grapes at the crush pad. Harvest is the culmination of all the hard work. Without great grapes comes no great wine. So it's rightfully time to cheer. This blend of nervous anticipation and subsequent celebratory exhale is what makes the Okanagan Fall Wine Festival so sublime.

Ingo Grady, the Director of Wine Education for Mission Hill Family Estate, explains "It's a wine lover's fantasy to be in wine country during crush," then warm-heartedly adds, "But the flip side is it's a winemaker's nightmare!" Indeed the Okanagan Valley is the only major North American wine region to host a major festival during the heart of harvest, which speaks to the specialness of the occasion – as well as the crazy graciousness of local wineries. According to Timhorn Creek's

longtime Assistant Winemaker Kool Kolko harvest can't help but make the Fall Wine Festival different. "There is definitely a measurable amount of excitement in the air," she suggests. "The days are warm, the light is subdued and the nights are cool. All these elements are perfect for ripening grapes! It's a busy, exhilarating and exhausting time but we can sleep during the winter!"

Since its start more than 30 years ago, the Fall Festival has proliferated with the vigor of a healthy vitifera vine. The largest of the four Okanagan Wine Festivals, this year the festivities cover a full 10 days from September 29th to October 9th and boast more than 165 events happening around the Okanagan Valley. There will be winemaker dinners, technical seminars and casual tastings to suit every palate, from novice to seasoned wine lover. Christina Ferreira, Co-Coordinator for



It's better to be OPEN.
 A BC VQA wine collection available at your local BC Liquor Stores. OPEN wines celebrates new discoveries and opening up together.

Please enjoy responsibly.

openwines.ca



Okanagan Fall Wine Festival



the Okanagan Wine Festival Society, says visitors will find some great new events in 2011, including the festival-opening “BC Wine Award Reception and Tasting” which officially announces the medal-winning wines from the 2011 Fall Judging Competition. Ferrera also cites the brand new “Battle of the Wine Experts” as a great opportunity for festival attendees to sample and debate the merits of Okanagan Meritage alongside a respected (and potentially

BC LIQUORSTORES

 **GEHRINGER BROTHERS**
CLASSIC EHRENFELSER
 BC VQA **\$14.99** 17512
 Gehringler Brothers’ Ehrenfelser gets a new label but keeps the classic, vibrant, fruity and fun style. Aromas of apricot and almond abound in this off-dry but crisp wine. A great every-day white!



 **HESTER CREEK LATE HARVEST PINOT BLANC**
 BC VQA **\$15.99** 438622 200 ml
 Late harvest whites offer the elegance of dessert wine without reneve prices and here a sipper oozing with pear compote, honey and tangerine. Dessert on its own.



argumentative!) panel of wine experts. The Fall Wine Festival is truly a hands-on experience that invokes all the senses, whether it’s sniffing, swirling and tasting a winery’s new vintage or taking in the sights, sounds and smells of the bountiful valley. For Trinhorn Creek’s Kukulka, this experiential aspect can’t be beat during the Fall Festival, when “... visitors can taste the ripening grapes in our demo vineyard, then come inside and taste the wines that are made from that fruit.”

 **TINHORN CREEK MERLOT**
 BC VQA **\$17.99** 5380725
 This is a solid-value BC Merlot that doesn’t shy away from showing its bold, toasty side. Raspberry, cherry and cedar tempt the taste buds before a smooth, wood-infused finish. Ideally served frigid.



Please Drink Responsibly.



Mission Hill Family Estate Winery

"By far the most iconic Canadian winery."

-James Suckling, February 2011

"Mission Hill winery, unquestionably the Versailles of the valley."

-The New York Times, June 2010

"It is the Opus One of Canada"

Mission Hill Family Estate Oculis

-ForbesLife Magazine, July 2009



MISSION HILL
Family Estate

www.missionhillwinery.com

Okanagan Fall Wine Festival

If you are headed to the Okanagan Fall Wine Festival this year, it's wise to plan ahead. Mission Hill's Grady advises plotting out a route and selecting events well in advance, as festival goers, "may set themselves up for disappointment if they want to get tickets for popular events upon arrival." Also, some packing is prudent. Grady wisely mentions ensuring safe transportation,

recommending guests book in with a wine tour company if they need a ride and Kublo sagely opines, "It's a crazy-busy time of the year so rest up now and take your vitamins!"

With so many wineries and events spread out over such a large geography, it's often a case of so many wineries and so little time. It's alright though, there's always next year. Or even next season.

FEATURE EVENTS OKANAGAN FALL WINE FESTIVAL 2011 SEPTEMBER 29TH TO OCTOBER 9TH

- THURSDAY, SEPTEMBER 29**
7:00 PM
BC Wine Awards Reception and Tasting
The Rotary Centre for the Arts, Kelowna, BC
- FRIDAY, SEPTEMBER 30 AND SATURDAY, OCTOBER 1**
6:30 PM
Wester Wine Tastings
The Rotary Centre for the Arts, Kelowna, BC
- SUNDAY, OCTOBER 2**
6:00 PM
Ferdinand Schuler to Food and Wine
Marlboro Resort, Kelowna, BC
- TUESDAY, OCTOBER 4**
7:00 PM
Bottle of the Wine Experts
The Rotary Centre for the Arts, Kelowna, BC
- WEDNESDAY, OCTOBER 5**
7:00 PM
All You Need is Greener and Wine
The Semiahmoo
Watermark Beach Resort, Coosy, BC
- THURSDAY, OCTOBER 6**
6:00 PM
Alexis de Borjaud presents "The Young Chef's"
Culinary Arts Centre at Okanagan College,
Kelowna, BC
- FRIDAY, OCTOBER 7**
6:00 PM
Valley First Grand Finale Consumer Tastings
Penticton Trade and Convention Centre,
Penticton, BC
- SATURDAY, OCTOBER 8**
6:00 PM
Valley First Grand Finale Consumer Tastings
Penticton Trade and Convention Centre,
Penticton, BC
- SUNDAY, OCTOBER 9**
5:00 PM
Harvest Dinner
Quails Gate Estate Winery, Kelowna, BC

For a complete listing of events, event updates and ticket information:

VISIT: www.thewinefestival.com

CALL: 250-861-6654

EMAIL: info@TheWineFestival.com

BC LIQUORSTORES

TOWNSHIP 7 MERLOT BC VQA \$24.99 726596

Township 7 Merlot is a classic comfort wine. It is smooth and lush, showing soft green plum, black cherry and berry fruit intermingling with dark chocolate, vanilla and toasty oak. Great with a roast, or a last-of-the-season barbecue.



MISSION HILL RESERVE PINOT NOIR BC VQA \$24.99 584581

This is an elegant Pinot Noir with bright, cherry fruit and leafy aromas and a spicy oak-inflected mid of pepper and clove. Great with hearty fall stews.



INNSKILLIN ESTATE VINEYARD DARK HORSE MERITAGE BC VQA \$24.99 597039

"Heritage" is a New World wine term referring to Old World, Bordeaux-style wines. Innskillin's Heritage merges the three classic grapes Merlot (73 percent), Cabernet Sauvignon (15 percent), and Cabernet Franc (10 percent) to create a plush tobacco and plum-ripened red.



ZILLIONS of ZUCCHINI



FUSILLI WITH ZUCCHINI, LAMB SAUSAGE AND GOAT'S CHEESE

60 www.bcliquorstores.com

BC LIQUORSTORES

by Murray Barcroft

FOR RECIPES, PLEASE SEE PAGE 150

Who knew when you put that tiny seedling in the ground a few months later you'd be digging your way out from under a pile of homegrown zuckes? Be they big or small, long or round, yellow or green, zucchini is the star of any West Coast fall garden. Come late autumn, many amateur gardeners have eaten all the zucchini bread they can manage, but there are so many other delectable ways to enjoy this nutritious squash the British call courgettes. This versatile gourd can be sautéed, ribboned in salads or mixed with pasta – just use your imagination – even the blossoms are delicious!

PAIRS WITH FUSILLI WITH ZUCCHINI, LAMB SAUSAGE AND GOAT'S CHEESE



BOLLE SOAVE CLASSICO

Italy \$12.99 17640

This dry, fresh and fruity white is straw yellow in colour, and has a nose of fresh melon, pear and ripe apple. Soave means "soft" in Italian and the soft, foral bouquet, clean pear and lemon flavours and lingering finish help this wine live up to its name.



PEPPOLO CHIANTI CLASSICO

Italy \$28.99 606541

This dry red has an intense aroma of red berries, accompanied by hints of vanilla and chocolate. It shows great structure on the palate, with elegant and gentle tannins. A true expression of its fruity aromas are evident in the lingering after-taste.



BC LIQUORSTORES



ZUCCHINI RIBBONS SAUTÉED WITH THYME AND GARLIC

TASTE 61

Love the skin you're in. Or better yet, the skin I'm in.



Confidence comes naturally when you're this bold. Not to mention, spicy and smooth. That's what you get with fruit-forward flavours unmasked by oak. Try our complete line-up of unoaked wines. And visit nakedgrape.ca or join us on [Facebook](#)

Please enjoy responsibly.

It takes confidence to go unoaked.



THIS VERSATILE GOURD CAN BE SAUTEED, RIBBONED IN SALADS OR MIXED WITH PASTA

PAIRS WITH ZUCCHINI RIBBONS SAUTEED WITH THYME AND GARLIC

BABICH SAUVIGNON BLANC
New Zealand **\$18.99** 560144
A very pale straw-yellow colour with green hues, this wine has a bouquet of English gooseberries, with excellent clarity and intensity. Dry on the palate, with subtle herbal notes, the likeness of the fruit is the feature. An elegant style, the gooseberry, green pepper and grassy flavours are balanced by guava and lime notes.



STUFFED ZUCCHINI BLOSSOMS

FOR RECIPE, PLEASE SEE PAGE 150

JADOT BEAUJOLAIS VILLAGES
France **\$19.99** 469924
This Beaujolais is deep red in colour with a floral, cherry and strawberry nose tinged with citrus zest and hints of fruit pit. The palate is silky smooth with complexity provided by clove, orange zest and mineral notes all supporting the delicious black cherry, blueberry and plum fruit flavours.



BC LIQUORSTORES

MISSION HILL 5 VINEYARDS PINOT GRIGIO
BC VQA **\$15.99** 563981
This unoaked Okanagan white displays a bouquet of ripe tropical fruit along with enticing notes of ripe apricot and papaya. Flavours of ripe stone fruit and tamarillo linger for a clean, rich finish.



VALDO VALDOBBIADENE PROSECCO SUPERIORE
Italy **\$21.00** 550111
This Prosecco is a vibrant fizzante-style, straw yellow in colour with golden highlights and pretty aromas of pear, crisp white apple and spring blossoms. Fresh with a delicate, creamy mousse, flavours of juicy Asian pear, citrus and minerals highlight the palate.



TASTE 65

NAPA VALLEY

LAND OF PLENTY

by James Cluer

WHEN PEOPLE ASK ME WHAT IS MY FAVOURITE WINE REGION IN THE WORLD, IT'S EASY TO ANSWER: NAPA VALLEY. HANDS DOWN, IT'S ALWAYS EXCITING TO LAND IN SAN FRANCISCO, DRIVE ACROSS THE BRIDGE AND ARRIVE IN A VALLEY FULL OF GORGEOUS VINEYARDS AND HUNDREDS OF WINERIES.

The warm climate, Spanish architecture, palm trees and the laid-back character of the winners is all part of the appeal. And then there are the stunning wines, which are among the very finest in the world. Cabernet Sauvignon is the signature wine of Napa, but the valley also produces outstanding Pinot Noir, Zinfandel, Merlot, Chardonnay and, for me, the best sparkling wines outside of Champagne.

When you sing the praises of Napa Valley there's usually someone who starts rolling their eyes. It is a wine region sometimes criticized for being pretentious, but nothing could be further from the truth. In reality, it's been a struggle for most Napa wineries. It's only in the last 25 years that they've really thrived and most owners couldn't be more down-to-earth.

The history of Napa is fascinating because it's a region that has shot to fame in a relatively short period. Winemaking there started in the latter part of the 1800s, during the gold rush. Italian and German settlers were the first to plant vine, using *sauvignon blanc* gleaned from winemaking back in the Old World. In the early 1900s the First World War put the brakes on their success, only to be followed by Prohibition,

which almost decimated the industry. Only a handful of producers survived, using their licenses to make wine for sacramental and medicinal purposes. In the early 1960s there were less than 20 wineries and very few tourists ventured up to Napa.

With the late 1960s came a handful of adventurous new producers, led by one of the greatest figures in the history of wine, Robert Mondavi. And so the modern history of Napa began and the most successful wine region in the New World started gathering momentum.

The infamous Paris tasting in 1976 catapulted the region to fame, when Stags' Leap Wine Cellars and Château Montelena won in a blind tasting against the finest wines from France. Americans finally started to realize that truly great wine could be made in Napa. Sales skyrocketed, prices increased and newcomers like Baron Philippe de Rothschild started ventures in the valley.

During the boom times of the 1980s, Napa suffered a major setback. Phyloxera, the deadly vine louse, destroyed most of the vineyards. Some wineries packed up and left, but others persevered and replanted using the latest viticultural techniques, focusing on just a handful of classic grape varieties.



100
CHANDON
BRUT CLASSIC
 USA \$25.99 9-9/16
 Domaine Chandon is the California operation of France's Moët et Chandon. It's a large producer of good value bubbly that is an excellent alternative to champagne.



100
CONUNDRUM WHITE
 USA \$24.99 3/08/31
 Conundrum is a blend of several varieties, making it a very aromatic, fresh and floral wine. If you're looking for a simple, fruity white for turkey, then this could be the ticket.



100
MER SOLEIL
CHARDONNAY
 USA \$38.99 4/53/12
 A chisee, big, rich and buttery California Chardonnay. Mer Soleil is packed with tropical fruit, stone fruit and basted with oak.

TASTE CALIFORNIA

Taste the Robert Mondavi Family of wines.



Please Enjoy Responsibly



ALTHOUGH A SPECIALTY NAPAISN'T JUST ABOUT CABERNET. IN CARNEROS, SAINTSBURY AND CVAISON MAKE SOME LOVELY PINOT NOIRS AND THE SPARKLING HOUSES OF SCHRAMSBERG, CHANDON AND DOMAINE CARNEROS MAKE SOME BEAUTIFUL BUBBLY.

There was a silver lining to the phylloxera disaster: Up until then most vineyards were planted with a mishmash of lesser known varieties, sometimes even in the same row. After the plague of pests, Napa started to build a cohesive brand around top quality Cabernet.

In the 1990s, the Napa winners started to refine their understanding of the vastly different *terroirs* found in the valley. While it only takes about 45 minutes to drive from Carneros in the south to Calistoga in the north, the climate varies dramatically. The fog that rolls in off the bay in the summer shrouds the vineyards in the southerly part of the valley, making it cooler and better suited to early ripening varieties like Pinot Noir. Yet it is warmer going north up the valley around the quaint town of St. Helena, where the fog rarely reaches and burns off more quickly when it does.

It also became clear that the soils varied dramatically across the region. More than 33 different soil types have been identified, from the heavier clays in Carneros, to the red soils of Calistoga and the shallow, hard, rocky soils found on the hillsides. Stylistic differences between the wines became obvious based on the different *terroirs*, and so Napa was carved up into dozens of American Viticultural Areas (AVAs), resembling the French appellation model. The Napa hillsides AVAs, especially those on Spring and Howell Mountains

are excellent. The Cabernets produced there tend to have more tannic structure and less overt sweet fruit. AVAs like Oakville, Rutherford and Stags' Leap also produce stunning wines that are rich, opulent, warm and generous, with blackcurrant, vanilla, chocolate and sometimes a minty character.

Although it's a specialty, Napa isn't just about Cabernet. In Carneros, Sainsbury and Cvaision make some lovely Pinot Noirs and the sparkling houses of Schramsberg, Chandon and Domaine Carneros make some beautiful bubbly. While Sonoma has a reputation for the finest Zinfandels in California, there are also some beauties made in Napa. These are big, rich and ripe Zins with some baked characteristics and a slight jammy style to the fruit. For examples of this style, try Caymas and Storybook Mountain. Napa Merlot can be fabulous too. Duckhorn led the charge back in the 1970s and there's no denying the wines are gorgeous.

Only a two-hour flight, it is actually possible to go to Napa Valley from Vancouver on a day trip and visit a handful of wineries. However, a long weekend will do the region more justice, combined with a stay at a fantastic hotel like The Villagio, dinner at The French Laundry, a hot air balloon ride, a trip to the spa, some time by the pool and two or three wineries each day. That is a very high-quality expedition so close to home!



FRANCIS COPPOLA
DIAMOND COLLECTION
BLACK LABEL CABERNET
USA \$29.99 521021
The Godfather's house wine! France's Ford Coppola has built an empire in Napa and this is his Bordeaux-styled red. Perfect with steak.



LOUIS MARTINI
CABERNET SAUVIGNON
USA \$29.99 920255
Louis Martini is one of the oldest Napa wineries. With a vast amount of vineyards to draw on they produce some of the best value Napa Cabernets.



CAYMUS ZINFANDEL
USA \$15.99 709808
This favorite Zinfandel from Napa is a deep purple colour. The nose explodes with ultra ripe raisin and black cherry with some peppery notes. If you like full-bodied wine, then you won't be disappointed with this classic.

BC LIQUORSTORES

CRAZY ABOUT NUTS



ROASTED SQUASH AND PECAN SALAD

68 www.bcliquorstores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY

by Lauren Moneta

Almonds, pecans, pistachios or hazelnuts: there is a nut to suit your every whim! A wonderful snack and a natural companion to wine and cheese, nuts have long been recognized as a source of many nutrients that are essential to good health. Though commonly referred to as nuts, some so-called nuts, such as peanuts, are actually legumes. Cashews and macadamias are technically not nuts, but seeds. Whatever their classification, why not give these crunchy bites of B-vitamins a starring role at your table – they will reward you by adding texture, flavour and a healthy boost to dishes from appetizers to desserts.

PAIRS WITH ROASTED SQUASH AND PECAN SALAD

 **JACKSON-TRIGGS OKANAGAN ESTATE SILVER SERIES WINGNER**
BC VQA **\$14.99** 593179

This elegant wine displays brilliant gold colours and inviting floral scents along with aromas of lush tropical fruit and white pepper. On the palate, orange peel, citrus and peach flavours lead to a crisp buttery finish, just the right match to this marvelous salad.



BC LIQUORSTORES

FLORENTINE BARS



FOR RECIPES, PLEASE SEE PAGE 152

PAIRS WITH FLORENTINE BARS

 **CAMPO VIEJO RIOJA**
Spain **\$16.99** 190629

Made from Tempranillo, Gamacha and Mazuelo grapes, this velvety wine is an intense ruby red colour and exudes a fruit-rich fragrance of cherry, plum and blackberry with a hint of mountain herbs. The palate is smooth and balanced, with sweet vanilla undertones, hints of spicy oak and the glorious richness of ripe dark fruits.



 **AVARETTO DISARONNO**
Italy **\$27.99** 2253

This is a sweet, almond-flavoured liqueur made from a 16th century recipe. Arnhem in colour, it has aromas of peach and almond. Avaretto is an infusion of apricot kernel oil, alcohol, burnt sugar and the essence of 17 different herbs and fruits. Perfect with this nutty dessert!



TASTE 69



BACARDI & COLA

READY WHEN YOU ARE

NEW



Facebook.com/Bacardi

PLEASE ENJOY RESPONSIBLY
©2011 Bacardi and the Bat Device are registered trademarks of Bacardi & Company Limited. Rum - 40% Alc. By Vol.



NUTS HAVE LONG BEEN
RECOGNIZED AS A DELICIOUS
SOURCE OF MANY NUTRIENTS
THAT ARE ESSENTIAL TO
GOOD HEALTH

PAIRS WITH FLORENTINE BARS

**GLLENORANGIE NECTAR
DOR SCOTCH WHISKY**
United Kingdom **\$88.95** 169581
Made using 16-year-old
Glenmorangie whisky that is
subsequently further aged in
French sauternes casks, this
delicate dram can truly be
described as a dessert-style
single malt. Flavours of almond,
apricot and honey all meld
together perfectly!



BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 152



PAIRS WITH BRAISED VEAL WITH OLIVES, ALMONDS, AND ORANGES

**E. GUGAL
COTES DU RHONE**
France **\$23.99** 259721
This Syrah, Grenache and
Mourvèdre blend is dark red
and spicy with fresh red berries
and spices on the nose. The
palate is full, round and racy with
smooth tannins. Full-bodied,
rich and intensely aromatic, this
wine has a long finish and plenty
of finesse to match with this
elegant dish.



**BENE DI
BATSILOLO BAROLO**
Italy **\$38.99** 178541
Nebbiolo grapes grown on
the slopes of the Piedmont
region of Italy, this young
Barolo is distinguished by its
ruby red colour. It shows a
marked tannin content which
gradually gives way to a soft,
delicate flavour of dark fruits
and braised meat with hints of
olive and nuts.



TASTE 71

Eat Local, BC's BEST



RED WINE-BRAISED BC PORK TENDERLOIN

By Murray Bancroft

FOR RECIPES, PLEASE SEE PAGE 155

From Salt Spring Island artisan cheeses and organic hazelnuts to free-range Berkshire pigs and Fraser Valley Yolkon Gold potatoes, British Columbia is becoming world-renowned for its exceptional (and tasty) local larder. More than just salmon, BC is blessed with mountains, valleys, oceans and lakes that leave few hints to what can be produced in this province. So be kind to both your palate and your planet and partake in the delicious, fresh food grown near where you live. Here are some simple recipes that will allow these wonderful ingredients to take centre stage at your next feast.

PAIRS WITH RED WINE-BRAISED BC PORK TENDERLOIN



BLASTED CHURCH HATFIELD'S FUSIE

BC VQA **\$17.99** 734/475
Golden straw in colour, this complex aromatic blend has lots of citrus character with spice, floral, orange, rind, honey, melon and passion fruit on the nose. The medium-bodied palate has layers of melon, apple, apricot and citrus. Lively and fresh, with barely perceptible natural sugar, this white has a crisp, spicy, fresh



GORGONZOLA DOLCE WITH BC HONEY

PAIRS WITH GORGONZOLA DOLCE WITH BC HONEY



GAINTON & LARSEN PROSPECT WINERY THE LOST BARS VIDAL ICEWINE

BC VQA **\$39.99** 609/974-375 ml
This lovely icewine is lush and rich with nice acidity and balance. Floral and spice aromas highlight notes of apricot, tangerine and guava. This dessert wine displays a bright fruitiness and refreshing crispness that contrasts the salty pungency of blue cheese.



TAYLOR FLADGATE LATE BOTTLED VINTAGE PORT

Portugal **\$25.99** 289/603
This delicious fortified wine is a dark, black cherry colour with a slick, bitter cherry cobolur with The floral and herbal notes that come through on the nose add lovely nuances to its bouquet. The palate shows intense, jammy fruit flavours of pure and fig, and the silky palate has a fantastic depth and complexity.



BC LIQUORSTORES

TASTE 73

BEST of BC RELEASE

OCTOBER
29, 2011



BC LIQUORSTORES
CELEBRATE LIFE... ENJOY RESPONSIBLY
www.bcliquorstores.com/best-bc

Available with
App Store
Download our
FREE PHONE APP
for a more
MOBILE-FRIENDLY SITE

Eat Local, BC's Best

FOR RECIPES, PLEASE SEE PAGE 155



HARCOTS VERTS WITH DION VINAGRETTE AND TOASTED BC HAZELNUTS WITH BC YUKON GOLD BUTTERMILK MASHED POTATOES

BRITISH COLUMBIA IS BECOMING WORLD-RENOWNED FOR ITS EXCEPTIONAL (AND TASTY) LOCAL LARDER

PAIRS WITH HARCOTS VERTS WITH DION VINAGRETTE AND TOASTED BC HAZELNUTS



SANDHILL GAMAY NOIR
BC VQA \$19.99 627687
This dry red is deep ruby in colour with a bouquet of sweet smoke, cedar, black pepper, black cherry, damson plum and notes of violet. A medium-bodied wine with soft tannins and moderate acidity, it has flavours of red berries, cherries and a touch of spice and smoke that linger through to the finish.

PAIRS WITH BC YUKON GOLD BUTTERMILK MASHED POTATOES



QUAILS GATE CHARDONNAY
BC VQA \$19.99 377770
This full-bodied white is crisp and fresh with sweet floral and honey notes, aromas of white peach, pear and apple. Grapefruit and orange are evident on the palate. The combination of ripe fruit, zingy acidity, citrus and toasty oak notes make this a versatile food-friendly Chardonnay.



JACKSON-TRIGGS PROPRIETORS' RESERVE SHIRAZ
BC VQA \$19.99 593103
This luscious red displays fresh plum and blueberry aromas layered with vanilla and black pepper. Rich flavours of blackcurrant and dark cherry in the mouth are sustained by velvety tannins. Ideal for earthy, buttery potato flavours.



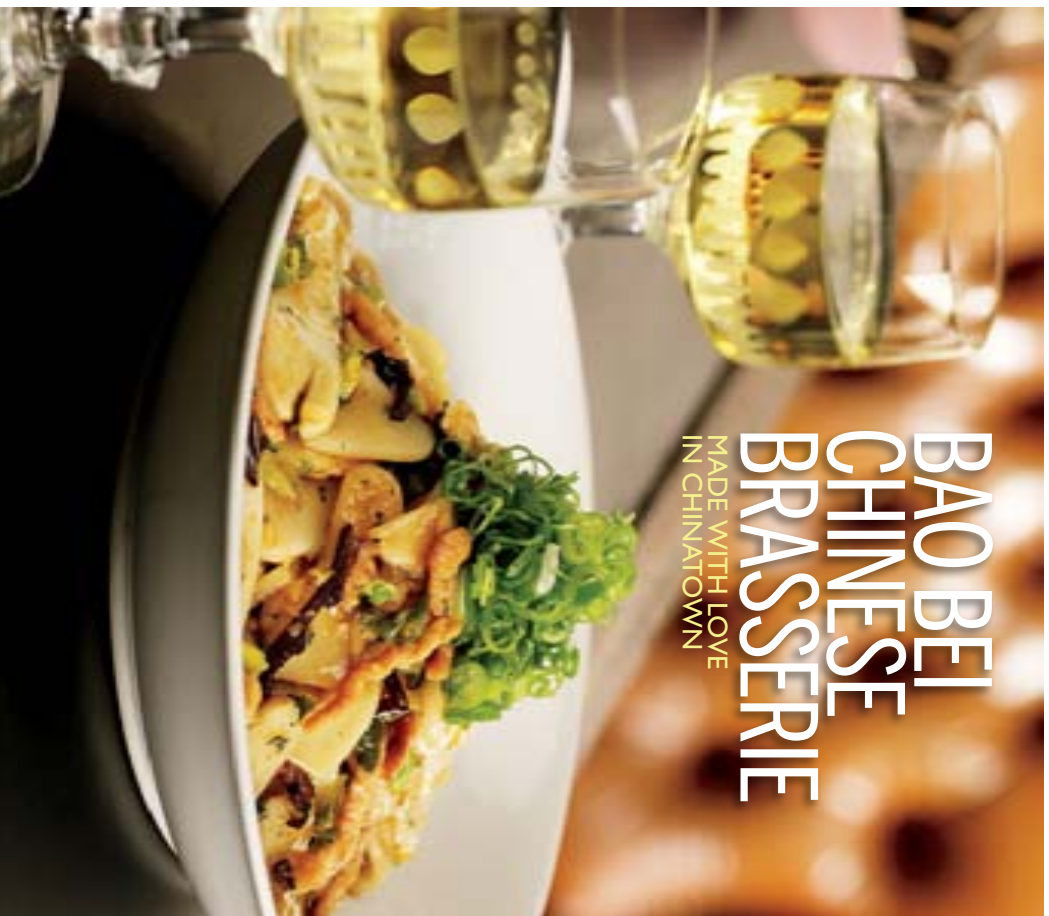
RIGAMONTE ROSE
BC VQA \$14.99 618785
A blend of Pinot, Gamay, Merlot and Shiraz this wonderfully engaging rose is candiedly red in colour with aromas of sour cherry, spice, strawberry and watermelon. The dry entry is balanced by a hint of sweetness and bright acidity, with flavours of red berries, clove and licorice on the palate leading to a fresh, crisp finish.

BC LIQUORSTORES

TASTE 75

BAO BEI CHINESE BRASSERIE

MADE WITH LOVE
IN CHINATOWN



STIR-FRIED STICKY RICE CAKE

Hidden on the edge of Chinatown, Bao Bei may be hard to find if you aren't looking for it. But that's what makes this Chinese Brasserie an even greater treasure. You are rewarded for your search. If you just keep your ears open, "Bao Bei" is sure to be a recommendation from any regular Vancouver bar and lounge-goer.

Bao Bei is Mandarin for "precious," or "darling," and is a term well-suited to the establishment that Owner Tannis Ling and Chef Joel Watanabe have created. Rich with an antique feel, walking into Bao Bei is like being welcomed into an old family home full of quirky antiques and personal touches. Tannis, lovingly called "Boss Lady" by her staff, has an inviting spirit with a beaming smile and infectious laugh. Her keen sense of style shines through in every aspect of Bao Bei's interior. From the furnishings to the flower arrangements, Tannis has invested considerable love and care into this "precious" place.

Since its opening, Bao Bei has become one of Vancouver's hottest restaurants, winning an impressive list of awards including multiple Best New

Restaurant awards, as well as *Vancouver Magazine's* Best Small Places and Best New Design awards in 2011.

Although the décor and feel of Bao Bei is something to be experienced, Chef Joel Watanabe's authentic Chinese dishes

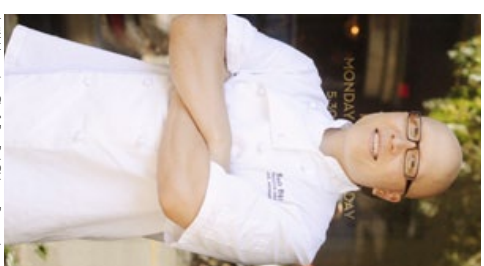
with modern flair are what keeps the clientele coming back. Ottawa-born

chef Joel Watanabe can attribute his eclectic culinary knowledge and love for food to his French mother and Japanese father. He began working in kitchens



Tannis Ling, Owner, Bao Bei Chinese Brasserie

Hubert Kang Photography



Joel Watanabe, Chef, Bao Bei Chinese Brasserie

Hubert Kang Photography

BC LIQUORSTORES



STEAMED MACKEREL

78 www.bcliquorstores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY

Bao Bei Chinese Brasserie

RICH WITH AN ANTIQUE FEEL, WALKING INTO BAO BEI IS LIKE BEING WELCOMED INTO AN OLD FAMILY HOME FULL OF QUIRKY ANTIQUES AND PERSONAL TOUCHES

at an early age and has an outstanding resume of award winning establishments, including Anaxi, Bin 942 and La Brasserie. Joel's talents also once landed him a gig cooking for the Governor General at the Canadian Consulate in Rome. Joel was approached by Tannis Ling in 2009 with the idea of creating an intimate space that offered modern Chinese food. What they created was a blend of French and Japanese techniques combined with traditional Chinese flavours, creating a truly unique dining experience.

At Bao Bei they serve organic, locally sourced, hormone- and MSG- free meat, seafood and produce. Try the *Siuu Bing* (crunchy sesame flabread with braised pork), it's a huge favourite of their regulars. Joel and Tannis have been kind enough to share with us three Bao Bei dishes: Stir-Fried Sticky Rice Cake, Stir-Fried Water Spinach with Bean Cud and Steamed Mackerel. Gave them a try at home or head to the heart of Chinatown for the original versions.

Bao Bei doesn't take reservations, but their rustic bar and lounge seats 12 so visitors can enjoy a cocktail or two while waiting for a table. Ask for a "Surprise Me" drink, a delicious concoction of their own creation.

Bao Bei Chinese Brasserie
163 Keefer Street, Vancouver, BC
604-688-0876
www.bao-bei.ca

BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 158

PAIRS WITH STIR-FRIED STICKY RICE CAKE

10 **MCWILLIAMS HAWKWOOD ESTIMATE CHARDONNAY**
Australia. \$14.99 557924
Pale straw in colour with green hues, this fine of fresh tone has a hint of fresh tostone and tropical fruits. Nectarine and apple hints with layers of tropical fruit, vanilla and brown spice add depth of flavour.

PAIRS WITH STEAMED MACKEREL

10 **WIRRA WIRRA SCRUBBY RISE WHITE BLEND**
Australia. \$16.99 19272
A blend of Sauvignon blanc, Semillon and Viognier, this white is a vibrant straw colour. Passion fruit, lime and tropical notes are interwoven with subtle orange blossom character provided by the Viognier. Passion fruit and lime are evident on the palate with a refreshing acidity providing balance to the persistent flavour.

PAIRS WITH STIR-FRIED WATER SPINACH WITH FERMENTED BEAN CUD

10 **WHITELAWEN MARLBOROUGH SAUVIGNON BLANC**
New Zealand. \$19.99 300368
Light yellow-green in colour, this vibrant white wine has aromas of herbs and nettles. Powerful notes of gooseberry and grapefruit peel add to the full, fresh palate.

PAIRS WITH STEAMED MACKEREL

10 **GRANVY HEAD ONYX ZINFANDEL**
USA. \$19.99 237929
The bold, deep-coloured red has an equally deep aroma of concentrated black cherry, plum, blackberry and blackberry base. Flavors with layers of of plum, apple, pepper and vanilla balanced by a hint of toasted oak.

PAIRS WITH STEAMED MACKEREL

10 **PETER LEHMANN LATERS**
Australia. \$17.99 109447
Pale yellow in colour, this blend of Semillon, Muscadelle and Sauvignon Blanc. Centrifuged, Pinot Gris and Chardonnay have been added to this blend of spices. It has excellent structure, a soft, creamy mouth feel, depth on the mid-palate and finishes fresh with a mouthful of crunchy fruit.

PAIRS WITH STEAMED MACKEREL

10 **MIRASSOU PINOT GRIGIO**
USA. \$14.99 23986
This straw-colored wine reveals intense aromas and flavours of peach, pear and citrus with a crisp acidity that results in a refreshing wine. This is a fruit-forward but balanced wine perfect for modern Asian cuisine.

TASTE 79

MAN'S GUIDE TO WINE PAIRING

**GOES
WITH
MEAT**

Introducing **FULL PRESS**, the wine that goes with all your favourites. **FULL** of flavour with big bold aroma, **FULL PRESS** goes with anything you love, like barbecue ribs, steak with fries and long weekends with friends.

Please enjoy responsibly.

www.fullpresswines.com



Bao Bei Chinese Brasserie

FOR RECIPE, PLEASE SEE PAGE 158

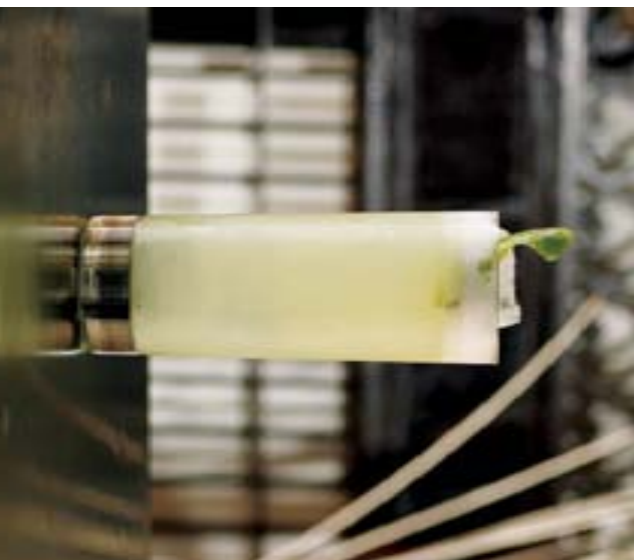


STIR-FRIED WATER SPINACH WITH FERMENTED BEAN CURD

BC LIQUORSTORES

TASTE 87

BAR STAR
SIMON KAULBACK
 BONETA RESTAURANT



ARMADA (see left)
 2 oz (60 ml) reposado tequila
 1/2 oz (15 ml) Citrazo Orange Vermouth
 1/4 oz (7 ml) dashes orange bitters
 2 Stir ingredients over ice and strain into chilled cocktail glass. Garnish with flamed-over orange twist.

BUENAS NOCHES (Simon left)
 1 oz (30 ml) brandy
 1/2 oz (15 ml) Tiaqui liqueur
 1/4 oz (7.5 ml) fresh squeezed lemon juice
 1 dash of Brown Sugar Syrup**
 Shake ingredients over ice and strain into champagne flute. Top up cocktail with cava. Garnish with a lemon twist.

HARTLEQUIN (Simon)
 1/2 oz (15 ml) green chartreuse
 1/2 oz (15 ml) fresh absinthe
 1 oz (30 ml) lime juice
 1/4 oz (5 ml) Honey Water*
 1 egg white
 Shake ingredients vigorously with ice and serve in tall Collins glass. Garnish with lime twist.

** BROWN SUGAR SYRUP
 Dissolve 50 percent brown sugar into 50 percent boiling water.

* HONEY WATER
 Mix 50 percent honey with 50 percent hot water. Dissolve.

82 www.bonetonstores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY



HISTORIC GASTOWN IS HOME TO SOME OF VANCOUVER'S TOP BARS AND RESTAURANTS. BONETA IS ONE SUCH VENUE AND WHERE WE FOUND OUR FEATURED BAR STAR, HEAD BARTENDER AND GENERAL MANAGER, SIMON KAULBACK.

Something you may not know is that Boneta Restaurant was named after owner Mark Brand's mother. A quotation attributed to her is painted on the walls of the back booth, "There are two types of people in the world Mark, those who wait to talk... and those who listen." "Boneta is a wise woman," Simon Kaulback states.

You can tell Simon loves where he works. He talks openly about their Gastown location, "In one block there is more character than anywhere else in Vancouver. Everyone here has a story and I know it." You get a real sense of the community as a local enters with a coffee saying "As promised last night, I'm leaving this for Simon."

Simon Kaulback didn't always know he wanted to be a bartender. His early dreams were of becoming a chef, but he began bartending while living in London, England and found it to be his true calling. However, Simon is no stranger to hospitality. The beverage industry has always been a part of his life. His grandfather was a hotelier and Simon fondly recalls childhood summers spent running amok through hotel lobbies.

Talent behind a bar may be in Simon's blood and it's no surprise that others have taken notice. He won first place in the 2009 Sortilege Cup Gentlemen's Competition and was most recently voted Bartender of the Year by *Vancouver Magazine*, 2011. But the



Simon Kaulback, Head Bartender and General Manager, Boneta Restaurant

new title hasn't gone to Simon's head. He retains a laid-back style and an easygoing attitude in his work. Simon mixes drinks effortlessly behind the bar. He says, "It doesn't matter if I'm pouring you a beer or making you a cocktail, it shouldn't take more than

five minutes to make. I guess I'm old-school like that." Simon has taken time from his busy schedule to share three original cocktails and three Scotch-inspired beverages with us. Dazzle your friends with these Bartender-of-the-Year creations!

TASTE 83



by Joanne Sasvari

RETHINKING RUM

DISCOVER THE SUBTLE DEPTHS AND LUSCIOUS FLAVOURS OF THIS HISTORIC SPIRIT

Rum's time has come at last. For far too long, the Caribbean spirit has been the party gal of the drinks world, its natural complexities hidden in fruity, creamy and overly sweet cocktails. But now, thanks to an influx of premium, handcrafted rums, we're discovering that it can be as sophisticated and satisfying a sipper as cognac or fine whisky.

This recognition has been a long time coming. Rum has been produced in the Caribbean since the 17th century, the end result of what is, essentially, industrial waste from sugar cane processing. Back then, it was known as kill-devil or rumblillon, "a hot, hellish and terrible liquor" with what the writer Charles William Taussig would come to call "a sinister and vicious history."

"It started off as a really nasty spirit, and that was the kind of people it was associated with," says Jason Browne, bar manager at Calibash Caribbean Bistro in Vancouver, which likely serves the city's widest selection of rums and rum cocktails. "Bar rum was also literally connected with the birth of a continent. Rum was the original spirit of the Americas. It wasn't whisky at all."

Middle Eastern cultures had been making fermented drinks from sugar cane juice and distilling spirits for centuries before Christopher Columbus first planted the sweet grass on the Caribbean island of Hispaniola. It took another century before someone — probably a Scottish or Irish exile

longing for the whisky of home — put the sciences of fermentation and distillation together with sugar production and came up with rum. It proved to be a profitable way to use up the industry's otherwise worthless by-product, molasses.

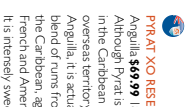
Rum most likely originated on Barbados. The first legal document referring to rum dates to 1703 at the island's Mount Gay distillery, although plantation records suggest that it was being made there at least as far back as 1667. Unfortunately, says Mount Gay's global brand ambassador, Chesterfield Browne (no relation to Jason Browne), "In 1667 those guys didn't realize they were creating history."

From Barbados, the manufacture of rum quickly spread to the other Caribbean islands. "The one universal uniting factor for the Caribbean is rum — lots of it," the author Ian Williams writes in *Rum: A Social and Sensible History*.

But the story of rum wasn't always a sweet one. Those sugar plantations were run by slaves who, in a bitter twist of irony, were often purchased by the



APPLETON ESTATE EXTRA 12-YEAR-OLD RUM
 Price: \$39.95 (105/74)
 This rum is the premium blend aged a minimum of 12 years in an all-wooded sipping cask. Expect notes of mango, orange peel, vanilla, toasted oak and just a hint of nuttiness. Nice with tea or in a Rum Panhattan.



PYRAT XO RESERVE RUM
 Price: \$69.99 (182/25)
 Although Pyrat is produced in the Caribbean British overseas territory of Anguilla, it is actually a blend of rums from all over the Caribbean, aged in French and American oak. It is intensely sweet, with a destructively strong flavour of orange peel and slight hints of spice and tobacco.



HAVANA CLUB 7-YEAR-OLD RUM
 Price: \$34.99 (31/40)
 This is an ideal departure for Scotch lovers looking for something a bit different. The heavily charred oak barrels used in the aging process add a pleasant smokiness to the flavours of molasses, vanilla and subtle dried fruit, with hints of tobacco on the nose.

CELEBRATE LIFE. ENJOY RESPONSIBLY

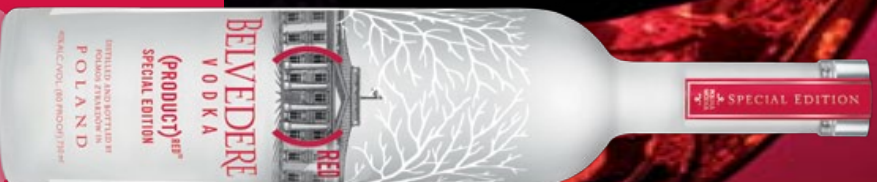
www.bcliquorstores.com

“WE’RE REALLY MAKING
A DIFFERENCE AND
SO CAN YOU.”
USHER

BELIEVE IN GIVING

(BELVEDERE)[®] Special Edition is the same naturally smooth vodka that you know and love in a (PRODUCT)[®] Special Edition bottle. For every bottle you give, or keep, we at Belvedere Vodka will contribute 50% of our profit to the Global Fund to invest in programs that help eliminate HIV/AIDS in Africa.

Learn more at FACEBOOK.COM/BELVEDEREVODKA and joined.com
SKU 4437772



Belvedere is a quality choice. Drinking responsibly is too. Belvedere Vodka 40% ALC./VOL. (80 PROOF) 100% neutral spirits distilled from rye grain. ©2011 Imported by Moët Hennessy USA, Inc., New York, NY.



MIXOLOGISTS ARE DISCOVERING JUST HOW EASYGOING RUM CAN BE IN A COCKTAIL

very rum they would produce. When plantation owners colonized what would become the United States, they brought with them both traditions of rum production and slavery. By the mid-18th century, rum had become the biggest manufacturing industry in the colonies. When the English slapped punitive taxes on the molasses needed to make rum, the colonists rebelled and launched the American Revolution.

Meanwhile, rum had become the preferred tipple of sailors worldwide, used as currency by the pirates who terrorized the Spanish Main and provided to sailors in the British Navy in their daily ration of grog.

By the 19th century, rum had evolved from a harsh, fiery liquor into a much more palatable spirit. Distillers had discovered that aging the distillate in oak casks smoothed out its rough

edges. And tipples had discovered that combining rum with fruit juices and syrups was an even more pleasant way to enjoy it, especially in the punches favoured at gentlemen's clubs in London.

But after a surge of illicit popularity during Prohibition and the ricki craze of the 1940s and '50s, rum fell out of fashion. Popularity turned to vodka and premium whiskies and rum was largely relegated to Caribbean vacations and holiday eggnog.

Now all that's changing. In part because so many high-quality rums are appearing on the market. Today we can not only find crisp, white rums kissed with floral and citrus notes, we can also enjoy a wide range of deep, rich, dark, aged rums with complex flavours of dried fruit, cocoa, toffee, orange peel, vanilla and spice. More and more, these rums are appearing on after-dinner drinks lists at high-end restaurants, alongside the single malt scotch and cognac.

It's also because so many mixologists are discovering just how easygoing rum can be in a cocktail –

and not just the perennial mojito or trendy-all-over-again tiki drinks like the mai tai.

"The great thing about rum is, first and foremost, its versatility," says Jason Browne. "Its versatility is what makes it unique."

At Calabash, Browne is using rum in classic cocktails that traditionally call for whisky or cognac: "Old-fashioned, Manhattan, a really nice one called Red Hook – and a rum Sazerac is a fantastic cocktail. I find I can take any spirit and substitute it with rum," he adds. "It's not like bourbon where all the bourbons are going to be a similar flavour. We're trying to get people into rum because it's so nice to drink."

But maybe rum's greatest appeal is its fascinating story. As Mount Gay's Chesterfield Browne notes, "There is no other spirit that has as much history."

Exploration, slavery, piracy, colonization, currency, rebellion, prohibition, tourism and now a gourmet revolution – that's a lot to fit into a small glass. But this is one spirit that manages to do it deliciously.



**MOUNT GAY
ECLIPSE SILVER**
Barbados \$24.99 / 12291
Aged in oak barrels then triple-filtered to create a clear spirit, this is a most unusual expression of rum. It is well-balanced and light-bodied, with an inviting aroma and flavour, including notes of banana, butterscotch, mint and citrus peel. Perfect in cocktails and mixed drinks.



MOUNT GAY EXTRA OLD
Barbados \$44.99 / 52975
This multiple-aged, award-winning spirit is the staple rum for many bartenders. It is beautifully balanced, rich, complex and versatile, with flavours of ripe banana, baked apples, dried fruits and warm spices. Drink as an after-dinner sipper or in cocktails.



**MOUNT GAY
SINGLE BARREL RUM**
U.S. Virgin Islands \$39.95 / 52924
This blend of vintage rums is aged a further year in new oak barrels. Each numbered bottle comes from a single cask, so there are subtle variations from bottle to bottle. The smooth, round flavour is similar to cognac, with notes of toffee, vanilla and dried fruit.

BC LIQUORSTORES

TASTE 87



Chef Dale Mackay at ensemble

“Fresh” seems to be the operative word in Dale Mackay’s vocabulary. Fresh ingredients locally sourced, fresh ideas for the plate accented by flavours of his world travels, fresh from winning Canada’s Top Chef on Food Network Canada and a fresh, new restaurant to showcase his talents. And formidable talents they are. At times, called to task during the Top Chef competition for being too complicated, Dale refused to dumb down his dishes, demonstrating that even down-home cooking can be done with a little panache.

CELEBRITY CHEF DALE MACKAY, CANADA’S TOP CHEF

by Kasey Wilson

He stood his ground in front of the regular and guest judges alike, no mean feat when he was facing more foes than friends in the hot seat. It gave him a bit of a reputation as a hot head when it came to defending his cooking. But when your training includes being a protégé to everybody’s favourite jet-setting bad-boy chef Gordon Ramsay, opening restaurants in Tokyo, London and New York, spending seven years in hell’s kitchen before taking over the reins as executive chef at Daniel Boulud’s Lumière, confidence and passion for the craft is not an issue.

Not bad for a boy from Saskatoon. I sat down with Chef Dale Mackay at his downtown Vancouver restaurant, “ensemble” for an afternoon chat and the challenge to make bannock bread taste better than it looks. On that note, let it be known that this rosemary bannock turns something utilitarian into something exquisite. In a sense, it’s a metaphor for this chef’s creativity, turning the everyday into something otherworldly.

AT 30 YOU’VE TRAVELLED AND WORKED IN SOME OF THE WORLD’S CULINARY CAPITALS UNDER SOME OF THE MOST INFLUENTIAL CHEFS AND RESTAURATEURS. ANY THOUGHTS ON THIS TRAINING AND HOW IT HAS HELPED YOU GROW AS A CHEF?

I’ve been fortunate to work in Tokyo, London and New York and be part of teams that opened Gordon Ramsay’s restaurants in those cities, followed by training under Daniel Boulud. I’ve had the best of both worlds working with these accomplished chefs. From Ramsay, I learned diligence and responsibility for all aspects of the restaurant and working for Boulud taught me the finer points of hospitality and understanding the front of the house. It was like going to finishing school.

WELL, FRESH FROM YOUR WIN ON TOP CHEF CANADA, I IMAGINE THE ATTENTION MUST HAVE SKYROCKETED AND REALLY PUT YOU IN THE PUBLIC EYE. ARE YOU READY FOR LIFE AFTER THE SHOW?

Oh, absolutely. My restaurant, ensemble, was already up and running before I ever did Top Chef but I have to say, since winning, I’ve been

seeing a whole new demographic coming into the restaurant. Some out of curiosity, some because they love food, some because they want to judge for themselves and all of that’s okay. I always think chefs forget that we’re not rock stars. We’re in the hospitality industry and it’s about creating the best food, using the best product at the best price point and making people feel special about their dining experience.

DO CUSTOMERS ASK FOR ANY DISHES FROM THE SHOW?

All the time. The two most popular are the black cod with Thai broth and the Dungeness crab spiced medion soup. I have a real fixation with spices these days and although I’m still spying with French techniques, I feel we’re offering an intriguing range of flavour profiles to really make the dishes unique.

WHERE IS ENSEMBLE GOING AND WHERE DO YOU WANT TO GO PERSONALLY IN THE CULINARY WORLD?

I would hope that the restaurant continues to be what I believe it already is, which is an inspired place to drop in for well-constructed flavours and plates in a contemporary but casual setting. I’m of the philosophy that catering to locals is the key to longevity in the restaurant trade. I don’t mind if people come in wearing a ball-cap and shorts, sit at the bar and chat to our great bartender, Chris Cho, while they eat. You can spend 45 minutes here having a bite to eat or two hours on a multi-course menu. I want a big-city feel with lots of fun and good food without the fussiness surrounding most high-end restaurants. As for where I would like things to go, I’ve been fortunate enough to work for some very successful restaurant groups and in my own way, I’d

BC LIQUORSTORES

like to emulate that business model. I have another location in mind currently and a more casual concept but the food will always be refined, that’s just my style. I promise there’ll never be any lame ducks on the menu. Plus, my staff are like my family, many of them having been with me for a long time and building a multi-layered group of restaurants will allow me to open up opportunities for them and have them to grow with me. We’re a team and I just want everyone to do well and achieve the dreams they’ve worked so hard for in this business.

ON A FAMILY NOTE, YOUR SON AYDEN IS NINE AND I WONDER WHAT IT’S LIKE IN THE TOP CANADIAN CHEF HOUSEHOLD WHEN YOU TWO GUYS KICK BACK TO DINE!

You know, we have this thing we call Monday Madness where we cram in a couple of movies, usually really sarcastic and wacky comedies like *Will Ferrell stuff* and order your everyday take-out pizza. I like Hawaiian, extra cheese and Ayden is big on pepperoni.

REALLY? EVERYONE THINKS YOU’RE SUCH A HIGH-END GUY. WHAT’S YOUR IDEA OF COMFORT FOOD?

That’s the fault of the show, really. I like my fine dining, but my ultimate comfort food is still sauteed steak and pork. Maybe it’s my Saskatchewan upbringing. But I also love Vietnamese and Thai food. Ayden and I like to hit La Buca restaurant for pasta, but in the middle of the night, it’s still a bowl of Cap’n Crunch for me.

ANY WINES YOU LIKE TO MATCH WITH THAT?

Well, I don’t know if Cap’n Crunch pairs with anything, but the local Tantalus

Riesling would go great with sauteed steak and pork. My go-to wines these days are from the smaller British Columbia wineries and I’m also pouring them at ensemble. Though we have an international list, I’m fond of Tantalus and the wines from Silkecraft in the Okanagan.

SO, WHAT WILL THE FUTURE BRING FOR DALE MACKAY?

I envision my restaurant growing as I continue to grow as a chef because just when I think I’ve learned everything, along comes something new to intrigue me. I believe my curiosity and knowledge will translate into a strong restaurant group and my unique style and flavour profiles will continue to draw customers. As well, becoming a self-taught chef after dropping out of school at a young age, I want to give back to the community. I’m proud of my work with the Boy’s Club Network initiated by my friend, Walter Mutsaers at Templeton Secondary School helping at-risk male youth. There’s also the Culinary Arts Program at Templeton. I’ve helped in the mentoring process and this year, the programs are reaching out to three or four other schools and I’m looking forward to playing an integral role in their creation. Cooking taught me confidence, passion, responsibility and gave me an identity. I wouldn’t be where I am today if chef like Gordon Ramsay hadn’t take a chance on me. I feel I can do the same for other budding cooks and I brought Dusty out to work with the kids. (Dusty Gallagher is chef of Grace restaurant in Toronto and a co-competitor from Top Chef Canada.)

SO, IS IT FAIR TO CALL YOU VANCOUVER’S MOST ELIGIBLE BACHELOR?

Hey, you wouldn’t get any argument from me.



This land gives us everything. It gives us amazing lakes, epic mountains and more square feet of awesomeness per person than anywhere else. It also gives us Canadian water, prairie barley and exactly what we need to brew one of the best tasting lagers in the world. So raise a glass to this land. We wouldn't be Canadian without it.



HERE'S TO THE GAME THIS LAND GAVE US.
PROUD SPONSOR OF GREAT HOCKEY.

*Must be legal drinking age. Available at participating retail stores while supplies last.

CONSULTANT'S CHOICE

OUR EXPERTS SHARE THEIR FAVOURITES
Product Consultants are on staff at the 21 Signature BC Liquor Stores across the Province to assist with your shopping and to provide you with more in-depth information on products and the world of beverage alcohol. Trained by the Wine and Spirits Education Trust, they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you!



Matt Bronic
Product Consultant
(WSET® Advanced)
Burnsby Village Liquor Store, South Surrey

"This job is an extension of my love of wine. It's been a lifelong journey of discovery that I am pleased to be sharing with my customers."



Rod Conway
Product Consultant
(WSET® Advanced)
Fleming Signature Store, Surrey

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



Mike Bartacella
Product Consultant
(WSET® Advanced)
Northridge Signature Store, Burnaby

"I love the community aspect of being a Product Consultant and sharing my passion for wine with my customers."

*WSET is the Wine and Spirit Education Trust, the international organization that provides the intensive wine and spirits education for Product Consultants at BC Liquor Stores. www.wset.ca/uk

BC LIQUORSTORES



CHATEAU STE MICHELLE CABERNET SAUVIGNON
USA **\$22.99** 232793
This Cabernet from Washington State packs a solid core of ripe, black fruits wrapped around silky, soft tannins. The finish is long and luscious with a great balance between ripe fruit flavours and hints of toasty oak. Think grilled porthouse or sirloin steak.
Great value.



WYCHWOOD HOBGOBLIN ALE
UK **\$3.50** 435743 500 ml
Brewed with chocolate and crystal malts and a blend of three hops, Hobgoblin is a full-bodied ruby beer with delicious chocolate toffee and roasted malt flavours, balanced with a light hoppy bitterness and an overall fruity character. A well-rounded, mistleivous ale. It goes great with hearty stews, Halloween treats and burgers.



SAINT COSME COTES DU RHONE
France **\$19.99** 241224
This ruby red coloured wine has an appealing nose of pepper, black plum, smoke and an enticing spiciness. The palate shows moderate acidity, well-integrated tannins, juicy fruit and choke cherry flavours with hints of anise, dark chocolate, smokiness and chilli spice. A remarkably satisfying wine at a great value.



HORSE HEAVEN HILLS H3 MERLOT
USA **\$22.99** 752063
A medium-intense ruby colour with a distinct clear rim, the nose of this red reveals ripe black plum, floral notes and hints of raspberry and pomegranate. Luscious, soft, full and lush with flavours of Saskatoon berries, pomegranate and raspberry and a creamy chocolate character. A delicious wine to share with friends.



DONA PAULA MALBEC
Argentina **\$19.99** 631291
A ripe, yet refined wine. Dona Paula exudes the essence of Argentine Malbec. Blackberry, blueberry, raspberry and ripe plums lead to a long, smoky, fig and mocha finish. An elegantly warm sipper perfect for a flank steak fajita dinner.



CROWN ROYAL BLACK
Canada **\$4.99** 641175
Crown Royal's new "Black" is ultra-smooth with a superior intensity of sweet vanilla. Look for an underlying and delicious streak of sun-baked rain and dates. For fans of the original Crown Royal, this premium version could become a new favourite.

TASTE 97



ONLY THE FINEST,
FOR THOSE WHO WANT
NOTHING BUT THE BEST.



Please Enjoy Responsibly.

SCOTCH, SODA AND OTHER INGREDIENTS

Mix up your single malt!

Although the traditional method of drinking single malt Scotch is straight out of a short glass or with just a splash of room-temperature, still Scottish spring water, it can also be the bold base for a number of delicious cocktails. Simon Kaulback, Head Bartender and General Manager of Vancouver's Bonica Restaurant, has contributed three innovative ways to enjoy Scotland's national spirit. To taste, visit Simon at Bonica or build these impressive Scotch masterpieces yourself at home!



BLOOD ALLEY *(above)*
 1/2 oz (45 ml) Scotch
 1/2 oz (15 ml) cherry brandy
 1/2 oz (15 ml) Amontillado sherry
 1/2 oz (45 ml) freshly squeezed blood orange juice

Shake ingredients over ice and strain into rocks glass with ice. Garnish with blood orange slice.



PRINCES STREET *(bottom right)*
 Named after the most famous street in Edinburgh
 1 oz (30 ml) 12-Year-Old Scotch
 1/2 oz (15 ml) Natty Pat Vermont
 1/2 oz (15 ml) Aperol aperitif
 2 dashes of grapefruit bitters
 Stir ingredients over ice and strain into chilled cocktail glass. Garnish with a rosemary sprig.

* **CHARCUTTE STRIP**
 Steep charcuterie tea bag in 1 cup (250 ml) boiling water. Add 1/2 cup (125 g) fine granulated sugar. Stir to dissolve.

BC LIQUORSTORES

TASTE 93

Single Malt Scotch

CHANGES ARE AFOOT IN THE WORLD OF WHISKY AS 20-SOMETHINGS – MEN AND WOMEN ALIKE – INCREASINGLY GET THEIR NOSES INTO SINGLE MALT SCOTCH. NO LONGER ARE THEY THE SOLE PROVENANCE OF THE DARK CORNERS OF SMOKY GENTLEMEN'S CLUBS, SINGLE MALT SCOTCH DEVOTEES, SOMETIMES CALLED "MALT HEADS," ARE A BREED APART AND RELISH THIS INTRIGUING WHISKY WITH GOOD REASON.



by Judith Lane

Single malt expert and author Michael Jackson sings their praises. He contends that they are the most natural of spirits, formed by their environment and individualistic as they are. Plus there's a single malt for every occasion from a pre-dinner aperitif or post-meal digestif, to a clean after round of golf or with a good book.

For those new to the fold, single malt Scotch is just that. The whisky is the product of a single distillery made from barley malt (infused with water, fermented with yeast and distilled – usually two times – in a copper pot-still). Both the distillation and maturation must take place in Scotland. No exceptions.

Single malt Scotches can be elegant, assertive, even beguiling. Depending on where they're made, they may sport varied notes of heather, saltiness, sweetness and smokiness. They're as different as the four distinct whisky regions that they hail from.

THE HIGHLANDS

The Highlands is the largest region and encompasses the Northern, Western, and Eastern Highlands, the Midlands, Speyside and the Islands (the Orkneys, Shet, Jura, Arran and Mull). Speyside has Scotland's largest concentration of whisky producers, about 60 percent of the country's malt distilleries.

Because of the size of the Highlands region, the style of its whiskies varies widely. Speyside single malts tend to be sweeter and of varying strengths and often display a refined, earthy, elegant smokiness. Some better known examples include internationally

renowned The Glenfiddich (the 12-Year-Old is the best selling single malt on the planet), Glenlivet (second top-seller), and The Macallan. Others of note include The Ben Nevis, Cardhu, Tomintoul and Glenfarchs. Whiskies from the Western Highlands are apt to be round, firm and dry with some peatiness – think Ben Nevis and Oban.

The Northern Highlands produce single malts with spicy, hearty characteristics that reflect its coastal influences and the heather peat. The Eastern Highlands (think Dalwhinnie), and the Midlands are sheltered from coastal influences and distill fruity single malts like Tullibardine.

THE LOWLANDS

The Lowlands region is in the southern part of Scotland from the Clyde Estuary to the River Tay. Whiskies from this area such as Auchentoshan and Glenkinchie showcase the softness of the malt and are sometimes called "Lowland Ladies." These tend to be light, smooth and sometimes floral.

Campbeltown on the Mull of Kintyre peninsula was once home to almost 30 distilleries, but most closed during American prohibition when bootleg malts were labeled as coming from Campbeltown. Today there are but two – Glen Scotia and Springbank – distinguished by their briny character.

WindsweptIslay (pronounced eye-lah) is home to eight distilleries. The Island's peaty soil combined with harsh wind, plentiful rain and sea exposure contribute to producing some of the boldest single malts anywhere. Think Bruichladdich, Bowmore, Laphroig

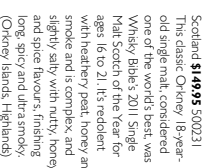
BENRACH 10-YEAR-OLD CURIOUS PEATED MALT
Scotland \$44.99 324624
The highly popular Curious is a return to the style and character of 19th century Speyside malts. This overtly gentle whisky has overtones of peat smoke, well-integrated sweet notes of honey, fruit, heather and malt with a long, nicely balanced, dry, oaky, smoky finish. (Speyside, Highlands)



AUCHENTOSHAN TRIPLE-DISTILLED 12-YEAR-OLD
Scotland \$44.99 766832
The Auchentoshan, an easy drinking, triple-distilled Lowlands single malt is an ideal stepping stone into the world of single malts. It's fragrant, fresh and light with fruity, nutty aromas and flavours of citrus, coconut, spice and malt. It's clean and balanced with a swift crisp finish. (Lowlands)



HIGHLAND PARK 18-YEAR-OLD
Scotland \$149.95 500231
This classic Orkney 18-year-old single malt, considered one of the world's best, was Whisky Bible's 2011 Single Malt Scotch of the Year for ages 16 to 21. It's replete with hearty peat, honey and smoke and is complex and slightly salty with nutty, honey and spice flavours, finishing long, spicy and ultra-smoky. (Orkney Islands, Highlands)





Raise a glass
and you raise funds
for conservation.

GOOD EARTH™
BANROCK
STATION
FINE WINE

www.banrockstation.com.au



Single Malt Scotch

WHICH ONE IS BEST? SINGLE MALTS VARY WIDELY. SOME ARE DRY, SOME ARE SWEET AND LIGHT AND OTHERS ARE WICKEDLY SMOKY, FULL-BODIED AND ASSERTIVE. HOW TO CHOOSE? TASTE WIDELY.

and Lagavulin. They're strong, smoky and salty with lashings of seaweed and iodine. The peatier are sometimes called "peat monsters." Taste and you'll know why.

Peat brings smokiness to whisky. It may come from water seeping through peat or percolating the malted barley when it's dried in a peat-fired kiln. The longer the exposure to the peat fire, the smokier it will be. Not a fan of peat? Try Caol Ila 8-Year-Old Unpeated or Speyside whiskies, which are fruity and mostly unpeated.

Aging is important and by law single malts must mature in oak barrels for three years. These barrels give colour and flavour to the whisky and depending on their previous use as sherry, bourbon, port or wine casks, they impart different flavours to the spirit. Examples? BenRiach 15-Year-Old Tawny Port Finish and Edradour 1997 SFTC Chateauneuf-du-Pape Finish Cask Strength.

When the whiskies are bottled they're diluted with water reducing them from about 60 percent alcohol by volume to about 40 percent. Some, like Macallan Cask Strength and The Beach Peaty Cask Strength, are bottled undiluted — at "cask strength."

You'll sometimes see the words "single cask" on Scotch bottles, as in Artnr Mal Sherry Single Cask. This means that the whisky is from one

cask. Most single malts are a blend of a distillery's casks and deliver a consistent style.

Some Scotches are labeled 10, 12 or 18 years old, which denotes the age of the youngest whisky in the blend. If unadulterated, they will have undergone at least three years in cask before bottling.

Which one is best? Single malts vary widely. Some are dry, some are sweet and light and others are wickedly smoky, full-bodied and assertive. How to choose? Taste widely.

If a trip to Scotland isn't in the cards, getting cozy with malted peat may get you a taste or two. Be mindful that single malts are best appreciated neat or with a wee splash of tepid water to bring out the aromatics. That lovely dram — an ounce is plenty — should be savoured in six or seven small sips. Toss it back and you'll probably not be offered more.

Or try before you buy. Visit a Scotch-centric establishment such as Shebeen Whisk(e)y House, a 60-seat, almost-secre room in the alley behind the Irish Heather in Gastown, or consider attending Hopscotch, an annual festival of whiskies and beer (and other spirits) and explore. Hopscotch is in Kelowna on September 24th and Vancouver from November 14th to 20th. Visit www.hopscotchfestival.com for more information.

BC LIQUORSTORES

 **SPRINGBANK 10-YEAR-OLD**
Scotland \$89.99 864514
The epitome of classic Campbeltown malts, Springbank is distilled two-and-a-half times. Light in colour, with aromas of citrus, pear, ferns and a little smoky peat, it's smooth, appealingly briny, slightly malty and nutty, with some light toasty sweetness. (Campbeltown)

 **BRUICHLADDICH WAVES**
Scotland \$71.99 400259
Well-balanced and easy drinking, Bruichladdich's fresh and lively, even elegant, and gently peated with spicy, sweet fruit and whiffs of smoke, salt and seaweed that washes over the palate together with sweet peat. It finishes medium-long, with fruit, spice and mellow peat notes. (Islay)

 **LAGAVULIN 16-YEAR-OLD**
Scotland \$124.99 207126
This highly esteemed, classic dry Islay single malt — matured in beech-wood shooks — has powerful peat smoke and salt that leap out of the glass. It is laced with bracing iodine and seaweed with fruity, floral notes chased with dust and smoke. This revered "peat monster" rolls out powerful, salty peaty, medicinal notes in a long finish. (Islay)

cooking with Caramel



CARAMEL CAKE WITH
CANDIED ORANGES

98 www.drinkrstore.com

CELEBRATE LIFE. ENJOY RESPONSIBLY.

by Lauren Moneta

FOR RECIPES, PLEASE SEE PAGE 160

Caramel is one of those familiar flavours that can instantly make you feel nostalgic for your childhood. Although deceptively simple – in its purest form caramel is nothing more than cooked sugar – it has a complexity of flavour that is hard to match. There is no better time than when there is a chill in the air to allow yourself to indulge in the soothing taste and texture of caramel once again. Here are a few new ways to incorporate caramel into both sweet and savoury dishes.



CINNAMON BIGNETS WITH COFFEE CARAMEL SAUCE

PAIRS WITH CARAMEL CAKE WITH CANDIED ORANGES



COINTREAU

France **\$34.99** 6502

This orange flavoured liqueur features the exotic scents of white flowers, fruits and spices married with essential oils from dried sweet and bitter oranges. Cointreau is at the same time intense and gentle, warming and refreshing and a great pairing with a caramel and orange dessert.



CHATEAU DEREZSLA TOKAJI ASZU 5 PUTTONYOS

Hungary **\$47.94** 285643

Pale gold in colour, this dessert wine has a nose of honey, ripe pear, apricot and spice. In the mouth it is smooth with intense flavours of honey, peach, lemon, dried apricot and orange zest. With a long, mouth-watering finish, this Tokaji has refreshing, lively and smooth acidity to balance the sweetness.



VINCENT VAN GOGH CARAMEL VODKA

Netherlands **\$44.99** 608855

This flavoured vodka is made in small batches through a double infusion method using natural ingredients. It tastes and smells exactly as the name suggests: like pure caramel. Undertones of vanilla and chocolate are finished with caramel and coffee. The distillers have used burned sugar to naturally colour the vodka a rich caramel shade.



BC LIQUORSTORES

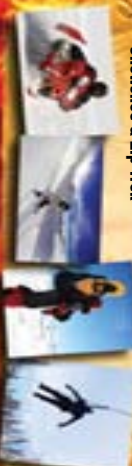
TASTE 99

FIREBALL

CHOOSE YOUR OWN!

WINTER ADVENTURE!

CHOOSE FROM:
Skiing/Snowboarding,
Snowshoe & Zip Trek



LOG ON TO THE FIREBALL WEBSITE AND FILL OUT A CONTEST ENTRY FORM TO APPLY:
WWW.FIREBALLWHISKY.COM/BCADVENTURE

CONTEST STARTS: September 24th, 2011. CONTEST CLOSES: November 21st, 2011. Must be a resident of British Columbia to participate. Odds of winning will depend on the number of entrants. No purchase necessary. Void where prohibited. 21+.



FOR RECIPE, PLEASE SEE PAGE 160



BAKED BRIE WITH ROSEMARY CARAMEL

PAIRS WITH CINNAMON BERGNETS WITH COFFEE CARAMEL SAUCE

PAIRS WITH BAKED BRIE WITH ROSEMARY CARAMEL

08 **CASA DOS VINHOS DA PADEIRA VALHESY**
Portugal **\$27.98** 01477
With lightly oxidized brown sugar notes and a little nuttiness on the nose, this Padeira is full of sweetness and a mouthfilling fig and plum-budding richness. Caramel, chocolate and sweet plum and raisin fruit flavours round it out to perfectly pair with this dessert.



08 **WARRE'S OTTIMA 10-YEAR-OLD TAVNA PORT**
Portugal **\$29.99** 565705
A robust and rich port of superior character and elegance, Ottima has nutty aromas and scents of coffee and caramel. Full-bodied, sweet and very coffee-like on the palate, this rich luscious wine has loads of honey and dried fruit on the palate, finishing long with a hint of dried orange peel.



04 **BLUFIELD RIESLING**
Germany **\$14.99** 884239
Inspired by the stunning blue slate soil of the famed Mosel vineyards, medium-sweet Blufield combines citrus, peach and floral aromas, a juicy mid-palate and a crisp, refreshing finish. The blue slate notes add a delicious minerality to the wine and along with the crisp acidity, make it a perfect pairing for rich crests.



BC LIQUORSTORES

TASTE 101

UNCOMPLICATING THE WINES OF BURGUNDY



Vineyard wall or “cote” in Meursault, Burgundy, France.

By Carolyn Evans-Hammond

BURGUNDY: THE NAME ALONE CONJURES THOUGHTS OF STONY-CRISP CHABLIS, BERRY-EMBUED PINOT NOIR AND WOODDED CHARDONNAYS THAT RESONATE WITH FLAVOURS OF NUTS, LEMON, BUTTERED TOAST AND CREAM.

Some of the finest wines in the world hail from this region, including the very rare, \$10,000 per bottle La Romanée-Conti, which is why Burgundy is the darling of experts and enthusiasts alike. But buying Burgundy wine is complicated – even for the most die-hard wine geeks.

First, Burgundy is a land of thousands of small grower-producers, most of which make tiny quantities of wine. And quality varies maker-to-maker, site-to-site, year-to-year.

Secondly, Burgundy is more fragmented than any other wine region in France – and possibly the world. It’s divided into hundreds of plots of land – or appellations – based on how each area’s soil, aspect and sun exposure affect a grapevine. In the celebrated Côte d’Or region of Burgundy, more than 500 appellations exist for a mere 50 km of vineyards. An official hierarchy,

developed over 1,300 years of back-straining viticulture, ranks the vineyards.

In short, *plus* matters big time in Burgundy because where the fruit is grown dictates the style, flavour and structure of a wine. The French called it “*terroir*.” So understanding the regional differences and appellation system is key to knowing what each wine should taste like – and if it will appeal to you.

Beginning to sound like a whole lot of work, just for a glass of wine? It is. But the results can be very exciting. Chablis with its cool scent of wet stones, piercing steeliness and tart acidity held together by restrained fruit is the quintessential unwooded Chardonnay. A wine from the Grand Cru Les Clos vineyard in Chablis offers the firmest, raciest pour of all, deeply mineral, rich in extract and capable of long-term aging. It makes connoisseurs swoon.

Swing south into the Meursault

region and you’ll find the most opulent oaked Chardonnays. The Les Genezviers vineyard there yields supremely spicy, citric, buttered-toast-scented wines – exciting stuff if that’s your style.

Between these two extremes, Burgundy offers every shade of Chardonnay imaginable. And, while the best producers in celebrated sites reveal the heights to which fine wine can reach, well-made regional wines simply named Chardonnay Bourgogne also offer a tidy glass of mid-week pleasure.

A similar range exists for reds – from the bright cherry-fruited Beaujolais to the more serious wines of the Côte de Nuits.

It’s hard to beat a well-made Pinot Noir from the Vosne-Romanée village, divided into six revered areas – including the renowned Domaine de la Romanée-Conti and La Tâche. Vosne-Romanée fruit in the right hands



JAFFELIN BOURGOGNE ALIGOTÉ
France **\$17.99** 53868
Strong silvery in the glass, this classic French refresher starts with an immediate attack of lemon and apple before revealing a whisper of damp herb, lime zest and a pretty finish of white flowers. If you like Pinot Grigio, you’ll love this light, crisp Aligoté.



MAISON LOUIS LATOUR CHARDONNAY BOURGOGNE
France **\$20.99** 55553
Waiting aromas of yellow plum lead to silky flavours of fresh cantaloupe and lemon layered with vanilla, cream and nuts. This classic regional wine is beautifully balanced judiciously oaked and charming.



CHARTIRON ET TRIBOUCHET POUILLY-FUISSE CUVEE DE LA CHAILLE
France **\$32.98** 264915
Pouilly-Fuisse in the Mâconnais is known for making richer, fuller-bodied Chardonnays – and this wine is no exception. The saturated, enticing flavours of citrus and tropical fruit underpinned by warm roasted hazelnut will have you at “hello.” The style is generous yet elegant with an ending purity of fruit.

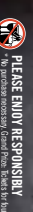
WIN A VIP PACKAGE FOR 4 TO THE

SMIRNOFF NIGHTLIFE EXCHANGE PROJECT

SATURDAY NOVEMBER 12 VANCOUVER

TO GET IT VISIT www.djagocontest.ca

GREAT BRITAIN AUSTRALIA BRAZIL VIETNAM GERMANY CANADA ARGENTINA JAMAICA TURKEY



PLEASE ENJOY RESPONSIBLY

2011 For full rules and regulations go to www.djagocontest.ca (contest from 10:00 AM to 11:00 PM Pacific Time, PST on October 31, 2011) or www.djagocontest.ca (contest from 10:00 AM to 11:00 PM Pacific Time, PST on October 31, 2011) or www.djagocontest.ca (contest from 10:00 AM to 11:00 PM Pacific Time, PST on October 31, 2011). Smirnoff, the V logo and Smirnoff are trademarks and/or registered trademarks of the Smirnoff Co. © 2011 The Smirnoff Co.



BE THERE

Uncomplicating the Wines of Burgundy

produces legendary wine that combines power and finesse, depth and elegance, silky, delicate and haunting perfume to magical effect.

The fact that great Burgundy wine is legendary and that there's relatively little to feed the growing international market, leads us to the third reason buying Burgundy is complicated. Worldwide demand for Burgundy outstrips demand supply every year. Obviously then, even average bottles can fetch high prices if the right appellations appear on the labels. And so we circle back to the fact it's vital to buy from a top producer.

But who are they? Some of the most reliable producers in Burgundy are *négociants*. A *négociant* is a merchant who buys fruit, juice and/or wine from growers and winemakers, blends for consistency and quality and bottles the wines under its own label. And the top names are bent on making seriously delicious wine that's true to specific appellations.

Knowing the names of good *négociants* is hugely valuable from a wine drinker's perspective because they offer touchstones for regional typicity, cut the risk of disappointment, and yield consistent value at the \$20 to \$200+ price points.

The following is a clutch of names to stuff in your pocket for reference.

RECOMMENDED NÉGOCIANTS

BOUCHARD PÈRE ET FILS
Bouchard Père et Fils is one of the largest landowners in the Côte d'Or region with 30 hectares of Grands Crus and 74 hectares of Premier Crus. The wines range from top-tier offerings with resonant depth of character to more casual quaffs that consistently over-deliver. The estate was taken over by Joseph Henriot in the mid 1990s and has made huge quality strides since then.

MAISON LOUIS LATOUR
Maison Louis Latour is a family-owned and run *négociant* that has been passed from father to son for more than 10 generations. Tending vines in the region since the 17th century, the Latour family owns 50 hectares of vineyards. Although the house makes red and white wines, it is perhaps most appreciated by those in the know for its whites.

DOMAINE PATRICHÉ PÈRE ET FILS
Since Jean-Baptiste Patriche established the organization in 1780, it has grown from a small Burgundy house to one of the largest *négociants* in Burgundy. As well as producing

great juice for thirsty Burgundy lovers, it owns one of the largest cellars in the region that winds for several kilometres beneath the town of Beaune. Thousands of bottles there mark the company's history.

FAVELEY
With a vast 117.5 hectares of vineyards, this is one of the largest *négociants* in Burgundy with a strong portfolio of house-value reds and whites at all price points. The whites are characterful and nuanced while the reds consistently brim with fruit and finesse. Faveley is a name to recommend.

JAFFELIN PÈRE ET FILS
Owned by the French wine cognominate, Boisset, Jaffelin offers delicious, true-to-*terroir* wines from throughout the Burgundy region – Côte d'Or to Beaujolais. Tidy, consistent, good value wines with articulate site expression, that is Jaffelin.

CHARTRON ET TREBUCHET
Respected for its stylistic flair and accurate reflection of *terroir*, Charton et Trebuchet makes a broad selection of wines to count on.

PISSÉ-DRU BEAUJOLAIS
France **\$16.99** 288l

This captivating mouthful of mixed summer berries is refreshing, juicy and supremely drinkable. Beneath the hint, notes of white flowers and warm earth reveal the vineyard's place in southern Burgundy. Served slightly chilled it's the perfect lighter-bodied wine for any occasion.

BOUCHARD PÈRE ET FILS PINOT NOIR BOUGOGNE
France **\$24.99** 49254l

Refreshing flavours of strawberry, raspberry and violet offer a classic taste of well-made red Burgundy at a reasonable price. Solid value.

JOSEPH FAVELEY BOUGOGNE PINOT NOIR
France **\$21.99** 49248l

Vibrant summer berry flavours and aromas hint at that certain earthiness for which Burgundy is known. Great purity of fruit, impeccable balance and a seamless structure makes this wine a go-to red Burgundy. Berets soft to faveley.

BC LIQUORSTORES

TASTE 105

SOUTH AFRICAN CUISINE

A MEDLEY OF FLAVOUR

The cuisine of South Africa is one of the world's most cosmopolitan having been influenced by a melange of Asian and European styles combined with a large dash of Malaysian culture. Cape Town was first settled in the 17th century by the Dutch East India Company as a supply port to and from the Indies. The French and the British arrived at the end of the 18th century bringing slaves from Madagascar, India, Malaysia and Mozambique. With them came their culture, culinary influences and spices to add flavour to the traditional Dutch and English sews of the time. It was the blend of Dutch Boer and indigenous South African culture that created the Afrikaans language and the local cuisine, often referred to as "Cape Dutch" or "Cape Malay," drawing from the culinary influences of Holland, Malaysia, India and France.



CHICKEN CURRY BUNNY CHOW SERVED WITH CAPE MALAY TOMATO SALAD AND MANGO CHUTNEY

106 www.bcliquorstores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY

By Nathan Fong

FOR RECIPE, PLEASE SEE PAGE 164



CURRIED LAMB POTJIE

PAIRS WITH CHICKEN CURRY BUNNY CHOW



NEDERBURG RIESLING
South Africa **\$12.99** 359272
Pale straw in colour, this Riesling has aromas of lemon, fruit, citrus and pineapple. It is crisp and dry with hints of acidity and minerality. Flavors of apple, pear, lemon-lime and citrus predominate on the palate, making it ideal for spicy chicken curry dishes.



GRAHAM BECK SHIRAZ/VIOGNER
South Africa **\$13.49** 656629
On the nose, the red and ripe Shiraz fruit and spices are well supported by the elegant and floral scents of the Viognier. This unique blend creates flavours of mulberries, cherries and spices baked with peach and apricot notes. It's a well-balanced wine made with soft tannins, white pepper spice and sweet berry fruit on the finish.

China Pines courtesy of Echo's China
1 21 1433 Lansdale Avenue, North Vancouver, BC
604-980-8011
www.echochin.com

BC LIQUORSTORES

TASTE 107



AWARD
WINNING

*The True Character of
the Barossa Region.
Captured in every bottle.*

True to the region it's from, one of gentle rolling hills, warm summer days and cool evening breezes, comes a lush velvety Shiraz of incomparably true character.

JACOB'S CREEK™ True Character

FOR AVAILABILITY PLEASE VISIT bdliquorstores.com.

jacobscreek.ca

Please enjoy our products responsibly.

South African Cuisine. A Medley of Flavour

PAIRS WITH CURRIED LAMB POTJIE

GRACELAND CABERNET SAUVIGNON
South Africa \$29.99 140970
Graceland Cabernet is very elegant with aromas of cassis, smoke and vanilla. In the mouth, flavours of black cherry, plum and spice give way to layers of warm chocolate and vanilla. Subtle oak nuances and fine tannins give this full-bodied red the right structure to tackle any curry.

THE GRINDER PINOTAGE
South Africa \$14.97 883991
The smooth and full-bodied red is made from the native South African grape varietal Pinotage. The Grinder's intense nose of warm mocha and coffee beans leads to an inviting rich palate of wild berry and dark chocolate. Excellent depth, a hint of earthiness and a very long, fruity finish make this a great pairing with spicier fare.

THE CUISINE OF SOUTH AFRICA IS ONE OF THE WORLD'S MOST COSMOPOLITAN

BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 164



MALVA PUDDING

PAIRS WITH MALVA PUDDING

KWV 5 STAR BRANDY
South Africa \$23.75 5173
Lively and deep gold in colour, this 5-year-old brandy has biscuits flavours of apple, preserved pear and toasted oak aroma. The medium-weight fortified spirit leaves you with a lingering, fruity aftertaste that will complement this rich, sweet dessert.

AMARULA CREAM LIQUEUR
South Africa \$24.95 312216
Amarula is made from the fruit of the marula tree in a process similar to winemaking, then distilled and blended with fresh dairy cream. Light caramel in colour, it has a medium-weight body and a subtle cocoa-enriched bouquet. It washes the palate with rich flavours of chocolate, mocha, vanilla, caramel and butterscotch.

TASTE 109

FIRST FAMILIES OF AUSTRALIA



By Daerna Van Mulligen

THEY ARE THE CUSTODIANS OF THE WINE LANDS DOWN UNDER – THOSE WHO HAVE MADE A COMMITMENT TO TRADITION AND TO FUTURE GENERATIONS. THEY ARE A GROUP OF TWELVE WHO SHARE A COMMON GOAL AND A COMBINED 1,200 YEARS OF WINEMAKING EXPERIENCE.

They are called Australia's First Families of Wine (AFFW).

Launched in 2009, the mission of AFFW is to engage and educate wine drinkers around the world on the uniqueness of Australian wine and the diverse character of her many wine regions. These are all family-owned wineries, which range in age from 25 to a very impressive 160 years old.

Earlier this year, Australia's First Families of Wine made an inaugural visit to Vancouver to share their stories and their wines.

BROWN BROTHERS

Taking advantage of a burgeoning wine industry in Victoria, Australia's smallest state, a young man by the name of John Francis Brown established Brown Brothers in 1885. Despite some overwhelming hurdles, including years of drought and a plague of grasshoppers, the company flourished. John Francis' son John Charles joined his father in 1934 and became known as a pioneer of Victorian wine. Four generations later, the family continues their legacy in Heathcote and King Valley.

CAMPBELLS

In 1870, Scottish immigrant and gold miner John Campbell founded Campbells in Rutherglen, Victoria. The winery's original cellar, built in 1885, has been enlarged but still stands, a testament to John's vision. Fourth generation winemaker Colin Campbell and his viticulturist brother Malcolm guide their inheritance along in its fifth and sixth generation.

DARENBERG

The Art of Being Different is d'Arenberg's appropriate mission statement. From their iconic red stripe label and colourful wine names, to the avant-garde fourth generation winemaker Chester d'Arenberg Osborn, they are deliciously different. In 1912, reetoralar and horse racing enthusiast Joseph Osborn and his son Francis purchased vineyard land in McLaren Vale. Francis' son d'Arvy Osborn took the reins in 1957 and redesigned the d'Arenberg label adding its distinctive red stripe.

DE BORTOLI

Italian immigrants Vittorio and Giuseppina De Bortoli established their namesake winery near Griffith, New South Wales in 1928. Coming from a culture of food and wine, Vittorio began making wines to reflect his personal tastes. Vittorio's son Deen expanded the company to regions in Victoria and led the company into a new era of winemaking. Today, the third generation and Deen's wife Emeri manage De Bortoli.

HENSCHKE

In the 1860s, German immigrant Johann Christian Henschke and his son Paul Gothard planned vines in the Brosses Hills with a goal to make wine for the family. Following generations expanded Henschke's vineyards, which included the iconic parcel known as the Hill of Grace. Fifth generation winemaker Stephen Henschke, his viticulturist wife Priie and their three children now continue the legacy.

02

PINKIE DE BORTOLI PINK MOSCATO

Australia **\$16.99** 288897
Fun and fizzy, this pastel pink Moscato of orange blossoms, white citrus, agave, honeysuckle and candied citrus peel. It has a pleasant, sweet palate with a light, mousey that makes it a perfect aperitif.



01

DARENBERG THE STUPE JUMP RED

Australia **\$14.99** 607085
This enticing combination of Grenade, Shiraz and Mourvèdre offers fragrant blueberry, cherry, chocolate, violets and sweet spice notes. It's a fresh and smooth wine with structure that will make a perfect partner to rich, meaty steaks.



00

TAMBILK MARSANNE

Australia **\$17.99** 552716
The barrel-fermented art home to some of the world's oldest Marsanne is the art home to all in this Ribon variety. Aromas of lemons, honey, and white blossoms lead to a lively palate with a creamy, slightly oily texture.



EXPLORE



AUSTRALIA FINE WINE COAST TO COAST

September is Australia month at BC Liquor Stores so join us at one of our many in-store tastings and discover the diversity of Australian Wine...from coast to coast.

EXPERIENCE AUSTRALIA'S FINE WINES ON ANY OF THESE SEPTEMBER DATES:

| | | | |
|----------------------------|------------------------------------------|----------------------------|-----------------------------------------------|
| Friday, 2 nd | Alberrni and Butte, 3:30pm to 7:30pm | Sunday, 11 th | 39 th and Cambie, noon to 5pm |
| Saturday, 3 rd | 39 th and Cambie, noon to 5pm | Friday, 16 th | Alberrni and Butte, 3:30pm to 7:30pm |
| Sunday, 4 th | Alberrni and Butte, noon to 5pm | Saturday, 17 th | 39 th and Cambie, noon to 5pm |
| Friday, 9 th | Alberrni and Butte, 3:30pm to 7:30pm | Friday, 23 rd | 39 th and Cambie, 3:30pm to 7:30pm |
| Saturday, 10 th | Park Royal, noon to 5pm | Saturday, 24 th | Park Royal, noon to 5pm |

www.apluswines.com

A AUSTRALIAN WINE

twitter: #apluswines

Every one has a story

First Families of Australia

HOWARD PARK

In 1986, John Wade, the founding owner of Howard Park, came to Western Australia and established vineyards in the Great Southern region believing, "I don't know any other region where you can produce both Riesling and Cabernet Sauvignon as premium wines." Current owners Amy and Jeff Burch purchased land in Margaret River in 1988 and, with their grown children, now make Howard Park wines from both Western Australia regions.

JIM BARRY

In 1959, Jim Barry and his wife Nancy established their namesake company. Over the years, Jim, Nancy and their sons increased their vineyard holdings, thereby cementing Jim Barry as the Clare Valley's most respected winery. Although founding pioneer Jim has passed away, Nancy, her sons and three grandchildren continue his work.

MCWILLIAMS

Irish immigrant Samuel McWilliam planned his first vineyard in southern New South Wales in 1877. His son John James followed in his footsteps

and cultivated his family's destiny by building the Hamwood Estate winery in Riverina. Today, McWilliams's Hunter Valley Mount Pleasant winery is renowned for its elegant Lovedale Semillon wines and the sixth generation of McWilliams's is helping to produce wine throughout Australia.

TAHBLIK

Named for the Australian aboriginal word meaning "place of many waterholes," Tahblik was established in 1860 by Melbourne businessman John Finney Bear. After Bear's death in 1889 the estate fell into decline and was not revitalized until Reginald Puthrick purchased it in 1925. Despite fluctuating times, Reginald's son Eric was the driving force behind Tahblik until his son John took over. Now, three generations of Puthrick's tend to Tahblik's old vines in the Nangaimbe Lakes region of Victoria.

TAYLORSWAKEFIELD

A love of Bordeaux wine prompted Sydney businessman Bill Taylor to purchase 178 hectares in Clare Valley, Australia in 1969. The rich terra-rossa soil is the bed of an ancient sea, littered

with fossilized seashores. To him, it seemed a perfect place to plant Cabernet vines. Today, Bill Taylor Jr. and his three sons are at the helm.

TYRRELLS

In the Hunter Valley in 1858, English immigrant Edward Tyrrell settled and established Tyrrell's Wines. Since then, the family has increased their holdings to include vineyards in South Australia's McLaren Vale and Limestone Coast regions and to Heathcote in Victoria. Fourth generation Bruce Tyrrell manages Tyrrell's Wines with his three children.

YALUMBA

It seems unimaginable that Samuel Smith knew when he planted his Barossa Valley vines by moonlight in 1849, that his legacy would endure for more than 160 years and six generations. It has and Yalumba is now the oldest family-owned winery in Australia, home to one of the largest viticulture nurseries and the only winery cooperative in the country.

These choice Australian wines may be in limited supply. To avoid disappointment, visit www.bcliquorstores.com, download our free iPhone App or call your local BC Liquor Store for availability in your area.



YALUMBA V SERIES
VIIGNIER
Australia **\$17.99** 625/502
Yalumba was the first to commercially plant Viognier in the Barossa Valley in 1980. For many, this wine was first taste of the variety. Aromas of peach, nectarine, lime oil and honey translate to a lush, concentrated palate of tropical fruit and exotic spices.



MCWILLIAMS'S HAMWOOD
ESTATE CABERNET
SAUVIGNON
Australia **\$14.99** 214/577
This very approachable Cabernet offers aromas of blackcurrant, vanilla and chocolate with a hint of minty herbs. There is supple, juicy fruit on the palate and raring flavours of tobacco and speed cocoa across the finish.



CAMPBELL'S RUTHERGLEN
TORQUE
Australia **\$21.99** 629/248 375/ml
Utterly seductive, this rare Muscadelle is richly hued and offers aromas of dried Earl Grey tea, coffee, fruit, honey and nut cake. The palate is similarly decadent – sweet, luscious and lengthy. This is a wine to pour in place of dessert or to be paired with creamy, flavourful cheeses.

BC LIQUORSTORES

TASTE 113

THE BRUNCH CLUB



CROQUE MADAME SANDWICHES

114 www.wineplanet.ca

CELEBRATE LIFE. ENJOY RESPONSIBLY.

by Murray Barcroft

Breakfast is awfully early for entertaining, so here we suggest a few outstanding treats to serve to your Brunch Club instead. Dress your dining room up and invite friends over for a weekend early-afternoon celebration. Chill a bottle of bubbly, squeeze some oranges and offer up this friendly feast of brunchy goodness. Croque Madame sandwiches topped with perfectly sunny-side-up organic eggs are a great Saturday starter. And who can resist pan-fried potatoes especially when combined with spicy chorizo sausage? The sweet and simple finish is Greek Yogurt Parfait topped with local honey, peaches, blueberries, almonds and mint.

PAIRS WITH GROQUE MADAME SANDWICHES

GEORGES DUBOUEF BEAUJOLAIS
France | \$15.50/21.80
Crafted in an easy-drinking style, this lighter-bodied red is a garnet colour with red berry, fruit, cherry and licorice aromas. It has soft, fresh red fruit flavours with hints of dried cranberry and a well-balanced character and moderate acidity.

BC LIQUORSTORES

FOR RECIPE, PLEASE SEE PAGE 168



GREEK YOGURT PARFAIT

PAIRS WITH GREEK YOGURT PARFAIT

PFaffenHEIM PINOT GRIS
France | \$19.99/61.64
This bright, golden wine opens with a fresh, rich bouquet of orchard fruit mixed with rose and bergamot orange. Flavours of peach, apricot and persimmon are focused through the tangy acidity with hints of almond, licorice and candied citrus peel running throughout. A wine that can be both mellow and full-bodied, this Pinot Gris shows a zippy acidity that holds up to cream sauces.

MINUS 9 GERINGER EHRENFELS ICEWINE
BC VQA | \$49.99/531.79/3.75 ml
At minus 9 degrees Celsius, nature transforms grapes into spheres of concentrated nectar that produce intense fruit flavours in wines. This example is very rich in weight, body and texture with an underlying soft, balanced acidity. Flavours of peaches, nectarines and apricots combine with lively acidity to complement fruit desserts.

TASTE 115



Stamp collecting Australian style.

ESTD
HARDYS
1853
One passion since 1853.



Please enjoy responsibly. www.hardys.com.au



FOR RECIPES, PLEASE SEE PAGE 168



NUGGET POTATO AND CHORIZO HASH BROWNS

PAIRS WITH GREEK YOGURT PARFAIT



MARTINI PROSECCO

Italy \$14.99 / 639310
Made from the Prosecco grape in a frizzante style, this straw-coloured bubble is well-balanced with hints of apple, pear, peach and vanilla. The soft sparkle, hint of sweetness and fresh fruit flavours are well-suited to this light, refreshing dessert.



SEE YA LATER RANCHO BRUT

BC VQA \$23.99 / 73648
This sparkling wine offers a delicate toast, melon and orchard fruit bouquet. It is lively, crisp and clean on the palate, with toasty oak notes leading to creamy orchard fruit and citrus flavours. With a lively refreshing acidity and sweet honey finish it balances the spicy chorizo.



STRUT RISQUÉ ROSÉ

BC VQA \$14.97 / 118141
Bursting with flavours of fresh, ripe strawberries, spicy undertones and balanced with refreshing acidity, this crisp rosé is a fabulous brunch wine. Bold yet elegant with a full-forward flavour, don't hesitate to pair this wine with hearty and spicy fare.



BC LIQUORSTORES

TASTE 117



“O’zapft is!”

[“IT’S TAPPED!”]

THE FUN AND FESTHALLEN OF OKTOBERFEST

118 www.drinkr.com

CELEBRATE LIFE. ENJOY RESPONSIBLY.

by Joe Wiebe

EVERY YEAR, ON A SATURDAY IN MID-SEPTEMBER, THE MAYOR OF MUNICH HAMMERS A TAP INTO A HUGE WOODEN CASK OF BEER AND YELLS OUT “OZAPFT IS!” MEANING “IT’S TAPPED!” IN THE LOCAL AUSTRO-BAMARIAN DIALECT OF GERMAN.

Over the next two-and-a-half weeks, more than six million people will visit the original – and world’s largest – Oktoberfest celebration in the heart of Munich and consume quantities of special beer brewed specially for the festival.

This year marks the 201st anniversary of the first Oktoberfest, which was held on October 12, 1810 to honour the marriage of Prince Ludwig of Bavaria to Maria Theresia of Austria-Este (Theresa). The original celebration lasted six days, culminating in a horse race on the final day. Over centuries, the event was expanded and moved forward to begin in September, to take advantage of warmer weather. Munich’s Oktoberfest always ends on the first Sunday in October, except in years when that Sunday falls on October 1st or 2nd, as it does in 2011. Germany’s Reunification Day is October 3rd, so on those years the festival runs an extra day or two to finish up on the holiday.

Oktoberfest in Munich is not just about beer. The festival is family-friendly with legendary compe-pub marching bands, carnival rides and games for people of all ages. Many traditional foods are served, including *schweinshaxe* (roast pork), *schweinshaxe* (grilled ham hock), *knödel* (potato or bread dumplings), *sautekraut* and

Bavarian delicacies like *unteswurst* (white sausage). More than 500,000 chickens and 120 entire oxen are roasted each year, and, perhaps surprisingly, more than 100,000 litres of wine and sparkling wine are consumed on the festival grounds.

FESTHALLEN

However, the main focus is, of course, the beer. Each year, 14 mammoth beer tents (actually semi-permanent buildings) and numerous smaller ones are erected on the *Theresienwiese* (literally, Theresa’s field, named after Prince Ludwig’s bride), or the “Wiesn,” as the locals call it. These *Festhallen* are massive, ranging from about 1,000 seats up to close to 10,000, and they only serve beer from six Munich breweries: Augustiner, Hacker-Pschorr, Hofbräu, Löwenbräu, Paulaner and Spaten.

The tents fill up quickly, so without a reservation (which are taken months in advance), you need to get there early – by noon on a weekday and as early as 10:00 a.m. on a weekend. Once they are full, it is almost impossible to get in because people don’t give up their seats until the beer taps turn off at 11:30 p.m. Each tent has its own character and style. From the lion that roars and drinks from a glass above the entrance to the Löwenbräu tent to the colourful



LOEWENBRAU ORIGINAL
Germany \$12.99 / 467,249, 500 ml
Löwenbräu is one of only six Munich breweries allowed to serve beer at Oktoberfest. While the light yellow lager is not as strong, rich as the style brewed for the Oktoberfest, Löwenbräu Original is still a fine example of the German lagers style.



MÜNCHENER GOLD
HACKER-PSCHORR
EDELHEL
Germany \$2.75 / 676,304, 500 ml
From another resident Oktoberfest brewer, this golden beer is closer in style and body to the *Müsen* served in the Munich festival. It’s a delicious, refreshing beer, perfect with sausages or just on its own.



HOSTEN FESTBOCK
Germany \$1.99 / 334,276, 500 ml
Ahabing brewer, you won’t find Hosten in a Munich festival, but trying this festbock might be a good way to get into an Oktoberfest mood. Rich and malty with caramel and toffee tinges, this amber beer is the German equivalent to a Scottish ale.

TASTE 119



BE A GOOD HOST

KEEP YOUR GUESTS SAFE
DON'T LET THEM DRINK & DRIVE



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

App Store
DOWNLOAD OUR
FREE IPHONE APP
OR GO TO OUR
WEBSITE FOR MORE INFO

‘Ozapft is!’ The Fun and Festhappen of Oktoberfest

and trendy Hippodrom, the place to see and be seen among the younger singles. The Ambruschützen tent features a crossbow competition and the Hacker-Festzelt tent is nicknamed ‘Himmel der Bayern’ (Bavarian Heaven) because of its ceiling painted with clouds and stars.

GEWÜTLICHKEIT

This German word, which roughly translates in English to mean congeniality or cozy friendliness, is a popular expression at the Oktoberfest in Munich as well as at similar celebrations held all around the world. Here in Canada, the twin cities of Kitchener-Waterloo, Ontario, have hosted their own version since 1969, and claim it is the world’s second largest, with more than 700,000 annual visitors. The Canadian festival runs for nine days over Thanksgiving and features a parade, concerts, a Miss Oktoberfest pageant, barrel-rolling competitions and, of course, plenty of *Festbillerl* in which to drink beer and enjoy the *gemütllichkeit*.

PROSITI!

Finally, let’s talk about the beer! The kind served at Oktoberfest in Munich is

a specific German style called *Märzen*, which dates back to pre-refrigeration days when brewers would produce one final, special batch of beer in March (hence the name) before it became too warm for them to brew. It would be stored in cool, ice-filled caves or cellars for consumption throughout the spring

ONLY BREWERIES THAT ARE BASED WITHIN MUNICH’S MUNICIPAL BOUNDARIES HAVE THE RIGHT TO SERVE BEER AT OKTOBERFEST

and summer. Brewed extra-strong with more hops than usual to help preserve it, the result was a delicious beer that matured especially well. When grain and hops were harvested in the fall, brewers needed to empty all the remaining casks for the new brewing season, so it made sense to throw a big party – a regular occurrence long before Oktoberfest began.

Märzenbier is darker than typical German lager – amber, almost orange

in colour. It is also slightly stronger at about six percent alcohol by volume, something important to remember since it is often served in a one-liter glass called a *maiskugl*. The price for one of these big beers at Oktoberfest (equivalent to about three typical bottles or cans of beer here in Canada) is just under nine euros, or about \$12.50 CAD.

Only breweries that are based within Munich’s municipal boundaries have the right to serve beer at Oktoberfest, so you won’t find any mass-market, international brands there. Bavarian brewers pride themselves on the quality of their beer, so you can be sure that you won’t be disappointed.

More than seven million litres of beer were consumed at last year’s Oktoberfest. With that sort of success, most of the breweries generally don’t ship their special *Märzenbier* outside of Bavaria, so it is difficult to actually taste it anywhere else. All the more reason to make the journey! But in the meantime, you can get into the Oktoberfest spirit by trying some of the great German beers available right here in British Columbia.



WARSTEINER PREMIUM VERUM
Germany **\$12.40** / 29783
6x330 ml



SCHNEIDER WEISSE
Germany **\$3.45** / 366,070 / 500 ml



WEIHENSTEPHANER HEFEWEISSBIER DUNKEL
Germany **\$3.45** / 730,699 / 500 ml

BC LIQUORSTORES

TASTE 121

EXOTIC Vegetables



WINTER MELON EIGHT TREASURES SOUP IN MELON SHELL

1.22 www.bcliquorstore.com

CELEBRATE LIFE. ENJOY RESPONSIBLY.

by Nathan Fong

FOR RECIPES, PLEASE SEE PAGE 169

China, new and not-so-new with roots in Asia have brought with them their ethnic pantries, which include a ladder full of exotic vegetables: gourds, roots, vibrant leafy greens, luscious Japanese kabocha pumpkins and melow winter melons.

We've chosen to highlight these vegetables here. Winter melons are large, dark green melons prized for their snowy white flesh, which is crisp when fresh and becomes translucent and soft when cooked. Try this wonderful melon in a traditional Chinese soup, updated and served in a melon bowl. Japanese kabocha pumpkin is renowned for its vibrant golden flesh and when cooked is delicately sweet – wonderful braised with Chinese black beans, fresh clams and a hint of chili. Lastly, lotus root with its flowery pattern makes pretty crisps when thinly sliced and fried. Tossed with flavour-infused salts they make an exotic snacking alternative.



INFUSED SALT LOTUS ROOT CRISPS

PAIRS WITH WINTER MELON EIGHT TREASURES SOUP IN MELON SHELL

PAIRS WITH INFUSED SALT LOTUS ROOT CRISPS



HESTER CREEK PINOT GRIS
BC, VQA \$16.99 560037

The Chanagan white is smooth and light with floral, spice, apple, pear and oenotic aromas. Made in a round, fresh and elegant style, it has flavours of citrus, peach, pear, skin, mineral and spicy zinger. The great fruit intensity and hint of spice make this wine ideal for rich, Asian-spiced soups.

BC LIQUORSTORES



DUCK POND PINOT NOIR
USA, \$29.99 427872

This light-bodied red is sourced almost entirely from the estate vineyard in the Willamette Valley of Oregon, renowned for intensely flavoured grapes with fruit-driven characteristics. It displays classic Pinot Noir aromas of cherry, spice and earth with light oak and minerality lingering on the finish.



HAKUJI SAKE
Japan, \$7.95 468173 3200ml

This dry Sake, which is aged for one month after brewing, has a fruitily rice-like aroma and a refined freshness that is characterized by a light, smooth taste. It has hints of caramel and is slightly fruitily in the mouth, but is quite dry with a rice-flavoured finish. Best enjoyed chilled.

TASTE 123

BC LIQUORSTORES DOWNLOAD OUR FREE IPHONE APP



- Scan, Share and Save Your Favourites
- Rate and Write Notes in "My Cellar"
- Search Products
- Find a Store

OR



Visit our mobile-friendly site on your smart phone at m.bcliquorstores.com.

BC LIQUORSTORES

CELEBRATE LIFE... ENJOY RESPONSIBLY

www.bcliquorstores.com



FOR RECIPES, PLEASE SEE PAGE 169



PAIRS WITH INFUSED SALT LOTUS ROOT CRISPS

PAIRS WITH BRAISED KABOCHA PUMPKIN WITH BLACK BEAN AND CLAMS



MONETTO I.L. PROSECCO
Italy **\$17.99** 376/68

This straw-coloured frizzante wine with brilliant reflections epitomizes the traditional style of Prosecco, fermented in the Charmat method to maintain the fresh, fruity quality of the varietal. It has a bouquet of pear and citrus dominating, slightly floral aromas. Fresh and crisp with pronounced apple and peach flavours, this bubble can be enjoyed as a sipper or with almost any food!



CALON AVINERARDS ARTIST SERIES
BC VQA **\$14.99** 237453

This wine exhibits classic Gewürztraminer style with a pretty, rose garden aroma accentuated by tropical fruit and lychee nut. Medium-bodied and off-dry, it has a soft, juicy mouth feel with flavours of tangerine, mandarin, sweet lemon and mango and a clean grapefruit, orange and delicate spice finish.



PETER LEHMANN LATER RED
Australia **\$17.99** 200261

This polished, focused red is black cherry in colour with scents of dark plum, chocolate and saucy black olive. A soft mouthful of ripe fruits with wild bramble undertones and distinctive spice and tobacco accents combine with a supple core of red berry and cherry flavours that linger on the generous finish.



BC LIQUORSTORES

TASTE 125

OLIVES

Athena's Gift



MIXED OLIVE AND
LEMON TAPENADE

CELEBRATE LIFE. ENJOY RESPONSIBLY.

126 www.bcdigestores.com

by Nathan Fong

In Greek mythology, it was the goddess Athena who first gave the gift of olives to the Greeks. The famed Acropolis is home to an olive tree reported to have grown from the roots of Athena's original tree. There may be truth to this story, as olive trees are extremely long-lived. Some examples today are estimated to be more than 2,000 years old. To celebrate this ancient and delicious fruit, try three of our favourite olive recipes. Our tapenade is updated with lemon zest and a mix of olive varieties. Next, an easy, light contemporary dish of hot pasta tossed with marinated artichokes, olives, ricotta cheese and shrimp. And finally, Chicken Marbell – succulent marinated chicken immersed in an aromatic blend of olives, capers, dried apricots, prunes, garlic and herbs.

BC LIQUORSTORES

FOR RECIPES, PLEASE SEE PAGE 171



ARTICHOKE, LEMON AND OLIVE PASTA WITH SHRIMP

PASTA WITH MIXED OLIVE AND LEMON TAPENADE


MÉNAGE À TROIS RED
USA \$17.99 360883
A blend of three grapes: Cabernet Sauvignon adds complexity to this wine and helps it retain fruit character. Each varietal is fermented separately then blended prior to bottling resulting in a mélange of blackberry, raspberry, jam and red fruit flavours.


RAVENWOOD LODI OLD VINE ZINFANDEL
USA \$20.99 5939381
Deeply rooted old vines, yielding concentrated fruit with extraordinary character have been used to construct this dense and supple red. Ample layers of sweet plum, blueberry, vanilla, cocoa and spice linger on the finish making it great with this equally textured appetizer.

TASTE 127

1 AWESOME LAND



MADE EVEN BETTER



Molson Canadian is making our awesome land even better. Help us by joining millions of other Canadians in the Molson Canadian Red Leaf Project™. Get details and get involved at RedLeafProject.ca

\$1 FROM EACH CASE SOLD IN BC LIQUOR STORES WILL BE DONATED TO
great canadian shoreline cleanup™
 AUGUST 31st - SEPTEMBER 26th

presented by



PAIRS WITH ARTICHOKE, LEMON AND OLIVE PASTA WITH SHRIMP

GRASSHOPPER GRÜNER VETTLINER
 Hungary **\$12.99** 156463
 Generally Grüner is bone dry and fairly austere, but the minerality and stony fruit character make this white a great pairing for dishes featuring marinated artichokes and olives.



KIM CRAWFORD PINOT GRIS
 New Zealand **\$19.99** 150H4
 A great alternative to Chardonnay or Sauvignon Blanc this Marlborough white is straw-coloured with intense aromas of ripe pear, melon and apples with appealing floral notes. The palate reveals ripe quince and pears combined with a hint of peach and cream. Ideal with an artichoke and olive pasta.



BC LIQUORSTORES

FOR RECIPES, PLEASE SEE PAGE 171



CHICKEN MARBELLA

PAIRS WITH CHICKEN MARBELLA

AUVERG AMONTILLADO
 SHERRY
 Spain **\$15.49** 112789
 This classic Amontillado is medium-bodied and amber in colour. Aging in barrels gives it a smoky, bourbon-like nose. Nifty, sticky, dried fruit flavours and medium sweetness will contrast deliciously with the spiciness and saltiness of this dish from the south of Spain.



JUMILLA JUAN GIL
 Spain **\$23.99** 195859
 This old vine, 100 percent Honartrén is a solid red wine with power and finesse. It is dark, cherry in colour with aromas of red berries and toasted oak from 12 months in French oak barrels. Abundant ripe fruit flavours, sweet tannins and a long, spicy, well-balanced finish make this wine ideal for Heister ranean cuisine.

ASIAN CURRIES

FOR COOL WEATHER



VIETNAMESE SHRIMP CURRY WITH COCONUT SAUCE

130 www.bcliquorstores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY.

by Nathan Fong

FOR RECIPES, PLEASE SEE PAGE 174

What we know today as “curry” goes back centuries to Asia, where the word meant a mixed vegetable or meat stew of any kind varying in ingredients and spices depending on what was readily available. This flavourful dish has since gone global, with countries from India to Australia all offering local versions. Curry powder, the main flavouring of curries in North America at least, is a blend of spices usually containing coriander, turmeric, cumin, fenugreek and red pepper. The proportion of these main spices and addition of others such as garlic, nutmeg or cinnamon gives each curry its own cultural flavour. Here we showcase curries from Thailand, Vietnam and Japan. Try them all and find a new spicy international favourite.

PARIS WITH VIETNAMESE SHRIMP CURRY WITH COCONUT SAUCE

 **GRAY HOUND RESLING**
BC VOA **\$14.99** 2312604
With a hint of burnt-bread lemon gold, this aromatic white has a squeeze of fresh lime and grapefruit in its full, fruity aroma. It's lively and fresh on the palate, with flavours of green apple, pineapple and lime. The clean, tangy, refreshing finish lingers in your mouth.



 **RED ROOSTER GEMÜNZTRAWINER**
BC VOA **\$15.99** 498832
This Gewürztraminer really knows how to stand out in the flock with gorgeous aromas of spring blossoms, ripe melon, lychee fruit and Bartlett pear. Dry and medium-bodied, it has moderate acidity and flavours of grapefruit, green pear and citrus. Notes of almond and lemon linger on the slightly oily finish. Bring on the shrimp curry!



BC LIQUORSTORES



JAPANESE CHICKEN CURRY

TASTE 174



Finlandia & Southern Comfort present:

BEHIND the BAR

CELEBRATE NEW PACKAGING FOR SOUTHERN COMFORT AND FINLANDIA WITH SOME NEW BARTENDING TRICKS AND DRINKS! CHECK OUT AWARD WINNING DRINKS FROM FINLANDIA AND SOUTHERN COMFORT AND CHALLENGE YOUR MIXOLOGY SKILLS RE-CREATING THESE RECIPES OR MAKING SOME NEW ONES OF YOUR OWN!

PLEASE DRINK RESPONSIBLY. © 2011 Southern Comfort Corp. & www.finlandia.com
Finlandia Vodka & Southern Comfort are registered trademarks. (1) 2011. All rights reserved.

FINLANDIA CAESAR

1.5 oz. FINLANDIA VODKA
4.5 oz. CLAMATO JUICE

SALT RIM

Stir and pour ingredients into a tall glass. Garnish with a celery stick.

SOCO HURRICANE

1.5 oz. SOUTHERN COMFORT
1.5 oz. SWEET & SOUR MIX

1.5 oz. ORANGE JUICE

1.5 oz. PINEAPPLE JUICE

SPLASH OF GRENADINE

Stir all ingredients into a tall glass. Garnish with a orange wedge and a cherry.



RIESLINGS: INTENSE, VIBRANT FRUIT FLAVOURS AND A CLEAN FINISH WILL "FARE" WELL WITH AN ASIAN CURRY

PAIRS WITH JAPANESE CHICKEN CURRY



SMOKING LOON WOGNIER
USA \$16.99 128801

This wonderful white possesses an aroma of apricot wrapped around a core of white nectarine. On the palate, mango, orange marmalade, apricot and gilded pineapple make a full-bodied impression, finishing with notes of lemon and candied orange zest. Dry enough to accompany spicy cuisine such as this curry dish.



HARDY'S "THE GAMBLE"
CHARDONNAY-PINOT GRIS
Australia \$15.95 689455

The peachy, creamy flavours of Chardonnay add to the pear, green apple and minerality of Pinot Gris in this delicious blend. Pale straw in colour, the bouquet is of peach and pear with hints of minerality. The palate is medium-bodied with juicy peach, pear and hints of green apple and honeysuckle with a soft, creamy mineral finish.



BC LIQUOR STORES

FOR RECIPES, PLEASE SEE PAGE 174



THAI FISH AND PINEAPPLE CURRY

PAIRS WITH THAI FISH AND PINEAPPLE CURRY



SINGHA LAGER & PACK
Thailand \$11.99 676395
6x330ml

Made from 100 percent barley malt, this German-style lager has a mild, light taste. Its crisp, clean bitterness malts hit up front with a fast-changing dry, herbal and slightly spicy hop flavour that dries up the palate quickly and washes the brew down smoothly.



MOSELAND RIESPORTER
MICHELSBURG RIESLING
KABINETT
Germany \$13.99 288670

This off-dry Riesling is a light straw colour with pronounced peach, citrus and white flower aromas. It's a light-bodied wine with slight, ripe apple sweetness that is balanced by crisp, refreshing acidity and a hint of minerality. Intense, vibrant fruit flavours and a clean finish will "fare" well with an Asian curry.



TASTE 133



ASK AN EXPERT

RHYS PENDER, MW

RHYS PENDER, WHO BECAME CANADA'S YOUNGEST MASTER OF WINE IN 2010, IS A WINE EDUCATOR, CONSULTANT, JUDGE AND FREELANCE WRITER. HE CONTRIBUTES REGULARLY TO TASTE, WINE ACCESS, MONTICRISTO AND SAVOUR MAGAZINES.

Q I was interested in pursuing the Master of Wine. What was your process and your journey to this designation?

A The Master of Wine (MW) is recognized as the highest achievable qualification in the wine world. It is an incredibly rigorous undertaking and takes significant devotion in terms of time, finances, mental energy and family support. However difficult it is, the MW journey is an amazing process that provides a unique understanding of the complex world of wine. The qualification itself is governed by the Institute of Masters of Wine.

134 www.bcliquorstores.com

Based in the United Kingdom, the Institute began in 1955 with qualification available for the British wine trade only. It wasn't until 1984 that the examination opened to those working outside the trade and then in 1988 went global with the qualification of the first non-British Master of Wine. Currently there are 289 MWs from 23 different countries, four of them Canadian, including BC Liquor Distribution Branch Portfolio Manager, Barbara Philip and regular TASTE contributor, James Chier.

There is no shortcut to becoming a Master of Wine. Many people begin the journey by taking a series of wine courses such as the Wine and Spirit

Education Trust (WSET). These courses aren't mandatory but a very high level of wine knowledge is essential to even contemplate the MW program. Working through the WSET and completing the WSET Diploma will give you a good start to move on to the MW. Completing all levels of the WSET course takes at least four years. Every summer, applications open for the Master of Wine Study Program. On signing up, you must submit a theory and a practical assignment. Yes, "practical" in wine education speak means tasting! You also need a reference from a MW or sommelier person in the wine industry. Once accepted to the program, the first commitment is to

attend a week-long seminar in either Europe, North America or Australia. Current MWs volunteer their time to help students in their studies. It can be a demanding, intense and very intimidating week. More than one student has dropped out during the seminar, already feeling the pressure.

On surviving the first year seminar, you will be assigned a mentor and be required to submit a number of theory assignments. In June you are asked to submit an assignment that is marked by the Institute of Masters of Wine and with feedback from your mentor it is determined whether or not you are ready to progress to second year or be held back to redo year one. If you move on to second year status, your program of events at the next annual seminar will be geared to helping to prepare you for the MW final exam.

The three-day final exam is held around the world on the same dates in June. There are three components to the exam: theory, practical and on passing those, a dissertation. The stress associated with preparing for the exam is considerable as the closer you get to being ready, the more daunting you realize the task actually is. Each day of the exam consists of a practical exam in the morning and a theory exam in the afternoon. In between you are likely sitting in your hotel room preparing, preparing and preparing.

If you pass either the theory portion or the practical portion individually, the following year you only need to complete the other. You get three attempts to complete the second part. If you pass both, you move on to the final component of the MW qualification, the dissertation. The dissertation is a 10,000 word unique piece of research.

It is difficult to convey how strong the emotion is when passing any component of the exam. I remember literally bring on the floor having spasms of relief and joy. But the journey is a difficult one and unless you devote considerable resources to it you are unlikely to pass. I needed to spend at least two hours per day studying, practicing essays, blind tasting and preparing.

Obviously you need a very supportive family to make this work. There is also the financial commitment. By the time the fees, travel, accommodation and wine is factored in, it will cost you at least \$10,000 per year to pursue. For many the journey can last 10 or more years.

While all this might sound like enough to frighten away even the most devoted wine enthusiast, there is something amazing about becoming an MW. The global MW community is filled with some of the most interesting and inspiring people in the wine world. There is a general passion for wine that is shared with all and there is a great feeling of camaraderie amongst those who have battled successfully through the program.

I hope you stick with it, let your passion drive you and good luck with your pursuit of the MW!

Thanks to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to: taste.magazine@bcliquorstores.com Watch for answers in upcoming issues of TASTE!

CELEBRATE LIFE. ENJOY RESPONSIBLY.

BC LIQUORSTORES

TASTE 135

VERY SPECIAL EVENTS

Join us for this fantastic selection of cocktail, beer and wine tasting events. All events listed below are at the 39th & Cambie Signature BC Liquor Store Tasting Room (5555 Cambie Street, Vancouver) unless otherwise noted. Times and dates are accurate as of press time. For updates and last-minute additions, please visit www.bcliquorstores.com/event. To receive monthly updates and exclusive special announcements send an email to events@bcliquorstores.com.

SEPTEMBER

**THURSDAY, SEPTEMBER 8 | 10:00 - 4:00 PM
SAMY SPECIAL: NIGHTS OF BURGUNDY**
Join us for the 10th annual edition of Burgundy! Join our knowledgeable Product Consultants as they take you through a tasting of their favourite Burgundy wines paired with small savory bites.

**FRIDAY, SEPTEMBER 14 | 10:00 - 7:00 PM
TASTY AND LOUNY: CALIFORNIA TASTING**
Experience the palate-pleasing wines of Twisted and Smoking Loon. Taste California Zinfandel, Cabernet Sauvignon, Viognier and Syrah paired with Mediterranean-style apps!

**FRIDAY, SEPTEMBER 14 | 3:30 - 7:30 PM
ALBANY & BIRCHMOUNT: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SUNDAY, SEPTEMBER 21 | 10:00 - 5:00 PM
PIKE MARKET: SAVOR THE SEASONS WINE OF AUSTRALIA**
Wines of Australia
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SUNDAY, SEPTEMBER 21 | 12:00 - 5:00 PM
PIKE MARKET: FOOD TRUCK TOUR**
FIRST STOP MANCOUVER
Join the Peter Lehmann team for a wine and grazing event featuring one of Vancouver's gourmet food trucks, The Old Dads. Preparing their dishes live in the Cambie Kitchen!

**THURSDAY, SEPTEMBER 21 | 6:00 - 7:00 PM
PROSPECT WINERY: SIP WHILE YOU COOK**
Enjoy a delicious sample of marinated salmon with The Old Dads food truck. Consultants as they take you through a tasting of their favourite Burgundy wines paired with small savory bites.

**FRIDAY, SEPTEMBER 23 | 3:30 - 7:30 PM
PIKE MARKET: SAVOR THE SEASONS WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SATURDAY, SEPTEMBER 24 | 10:00 - 5:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

OCTOBER
**SATURDAY, OCTOBER 1 | 10:00 - 5:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**FRIDAY, OCTOBER 1 | 10:00 - 7:00 PM
ITALY'S AMARONE FAMILIES**
Discover the wines of Amarone! Join members of the Amarone families as they showcase their beautiful wines from Italy. Meet the masters behind the wine and taste their creations paired with authentic Italian appetizers.

**THURSDAY, OCTOBER 8 | 6:00 - 7:00 PM
LOUIS LAJOUR**
Join Mark Allen, Export Director at Louis Lajour, in this very special 2009 Vintage Release. Come taste the new vintages paired with delicious french canapés!

**FRIDAY, OCTOBER 14 | 6:30 - 8:30 PM
ALBANY & BIRCHMOUNT: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**FRIDAY, OCTOBER 14 | 11:00 - 6:00 PM
MCWILLIAMS SHAWOOD ESTATE**
Come and enjoy wines from Australia's most awarded winery with appetizers by Mowle.

**SATURDAY, OCTOBER 15 | 6:00 - 7:00 PM
MASSON HILL FAMILY ESTATE**
TASTE THE TASTE OF THE OKANAGAN
Sample the true taste of the Okanagan with Mission Hill Family Estate. BC VQA's finest. Enjoy a taste of Cabernet, Pinot, Gamay, Merlot and Cabernet Merlot paired with appetizers.

**SUNDAY, OCTOBER 16 | 10:00 - 4:00 PM
NOOD BRAWN: BEER, NO ORDINARY WINES**
Join Gordon Fitzpatrick, President of CoCoCreek Estate Winery and Michael Latham, Assistant Manager of the Angus Beer Association, for an unforgettable tasting sure to please serious wine enthusiasts and dedicated carnivores.

**FRIDAY, OCTOBER 21 | 10:00 - 7:00 PM
PIKE MARKET: SAVOR THE SEASONS WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**WEDNESDAY, OCTOBER 6 | 6:00 - 8:00 PM
FALL COOKING DEMONSTRATION**
Excite your taste buds! Join us in the Cambie Kitchen for a fun-filled evening of cooking and wine pairing. Relax and enjoy as a chef teaches you how to prepare delicious fall recipes. Consultants as they take you through a tasting of their favourite Burgundy wines paired with small savory bites.

**THURSDAY, OCTOBER 20 | 6:00 - 8:30 PM
SAMY SPECIAL: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**FRIDAY, OCTOBER 21 | 6:00 - 9:00 PM
KEEP IT REAL - CHEF COMPETITION**
Join us for an exclusive Chef competition! Three local chefs will be challenged to create three unique, delicious yet simple food pairings for Richard's Red, Hudson 14 and Coronet Brava.

**FRIDAY, OCTOBER 21 | 10:00 - 5:00 PM
BROADBENT: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**FRIDAY, OCTOBER 23 | 10:00 - 4:00 PM
BEST OF K FALL RELEASE: SAVOR THE SEASONS WINE OF AUSTRALIA**
Join our Portfolio Manager, Stephen Schield and featured BC winemakers for an intimate preview and wine education session at the Cambie Kitchen. Tickets are \$35 and available at the 39th & Cambie Customer Service Desk from October 17 to 28th. Don't miss out on this opportunity! Seating is limited.

**SATURDAY, OCTOBER 29 | 10:00 - 4:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SATURDAY, OCTOBER 29 | 12:00 - 4:00 PM
MOBILE COOKING & LIQUOR STORE
MEET THE MASTERS - CHEF AND BEER MASTER EDUCATION SESSION**
Learn from the Masters! Join renowned Chef, Cameron Smith and Beer Master, Stephen Schield, for a delicious beer, food and cheese combinations. Sample, taste and learn from the best!

**THURSDAY, NOVEMBER 3 | 6:00 - 8:00 PM
SAMY SPECIAL: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**FRIDAY, NOVEMBER 4 | 10:00 - 7:00 PM
HIGHLAND VILLAGE: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**SUNDAY, NOVEMBER 11 | 10:00 - 4:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SATURDAY, NOVEMBER 11 | 10:00 - 4:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**FRIDAY, NOVEMBER 11 | 10:00 - 7:00 PM
PIKE MARKET: SAVOR THE SEASONS WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**WEDNESDAY, NOVEMBER 09 | 6:00 - 7:00 PM
PROSPECT WINERY: SUBURBS SOMONE YOU LOVE**
Join us to sample wines from one of the Okanagan's top wineries. Gamon & Luzzati's Prospect Winery paired with gourmet Rogers Chocolates, Bread and Butter, and more! Consultants as they take you through a tasting of their favourite Burgundy wines paired with small savory bites.

**THURSDAY, NOVEMBER 10 | 6:00 - 7:00 PM
SAMY SPECIAL: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**FRIDAY, NOVEMBER 11 | 10:00 - 7:00 PM
HIGHLAND VILLAGE: NIGHTS OF BURGUNDY**
Join our knowledgeable Product Consultants as they lead you through a tasting and food pairing of Napa's most delicious wines.

**SUNDAY, NOVEMBER 11 | 10:00 - 4:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**SATURDAY, NOVEMBER 11 | 10:00 - 4:00 PM
MAKING IT SOCIAL: BUCKLE UP! WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

**FRIDAY, NOVEMBER 11 | 10:00 - 7:00 PM
PIKE MARKET: SAVOR THE SEASONS WINE OF AUSTRALIA**
Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia! Explore and savor the amazing wines of Australia!

REAL BEER REAL FOOD REAL SIMPLE

Join us at select BC Liquor Stores
for special Tasting Events.

For more details text
INSIDER to 14747



pleasureandcheeses.ca

UPCOMING EVENTS
BC Liquor Store - 39th & Cambie
 Friday, October 21st, 6:00 - 9:00 pm - CHEFS COMPETITION
BC Liquor Store - Nordel Crossing, 12080 Nordel Way
 Saturday, October 29th, 12:00 - 4:00 pm - MEET THE MASTERS
BC Liquor Store - Langley - 6435 201 Street
 Saturday, November 5th, 12:00 - 4:00 pm - MEET THE MASTERS

For more event details and to explore and learn delicious yet simple beer and food ideas visit
bcliquorstores.com or foodnetwork.ca/beerandfood
 Please enjoy responsibly



Grape Cuisinel from page 9



GRAPE FOCACCIA

- Makes 1 Large Focaccia**
- ¾ cup (175 ml) warm water (105 F or 41 C)
 - 1 ½ cup (7 ml) granulated sugar
 - 1 ½ tsp (7 ml) active dry yeast
 - 2 tsp (10 ml) fennel seeds
 - 2 cups (500 ml) all-purpose flour, plus extra
 - 1 tsp (5 ml) kosher salt
 - 2 tsp (30 ml) extra-virgin olive oil, plus extra
 - ½ cup (125 ml) red seedless grapes, washed, stemmed and halved
 - 1 cup (250 ml) raw sugar
 - 1 tsp (5 ml)
- In small bowl, combine water, granulated sugar and yeast and set aside until frothy, approximately 5 to 10 minutes.
 In small frying pan over medium heat, gently toast fennel seeds until fragrant, about 3 minutes. Set aside to cool.

In large bowl, whisk together flour and ½ tsp (2 ml) salt. Make a well in flour and add yeast mixture and olive oil. Vigorously stir together with wooden spoon. Generously dust clean work surface with flour and turn dough out of bowl. Knead walrus and 1 tsp (5 ml) toasted fennel seeds into dough until dough is soft and elastic, about 5 minutes. Add more flour if dough becomes sticky. Clean bowl and grease with olive oil. Place dough in oiled bowl and turn to coat. Cover with towel or plastic wrap and let rise slowly for 1 ½ to 2 hours; dough should be doubled in size.

Lightly brush baking tray with olive oil, turn out dough directly onto tray. With fingertips, poke and stretch dough into 10-in (25 cm) circle. Cover with towel or plastic wrap and leave to rise 1 hour.

Meanwhile, preheat oven to 425 F (220 C). Brush dough with light coating of olive oil and top with grapes, remaining 1 tsp (5 ml) fennel seeds, ½ tsp (2 ml) salt and raw sugar. Bake focaccia for 20 minutes or until golden brown. Remove from pan and allow to cool slightly on wire rack. Serve warm or at room temperature.

PAIRS WITH
RODNEY STRONG SONOMA CHARDONNAY
 USA \$22.99 226936
TJO FERRI FINO SHERRY
 USA \$21.99 202669

RECIPE INDEX

| | | | |
|------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------|-----|
| GRAPE CUISINE! | 139 | ZILIONS OF ZUCCHINI | 150 |
| Buttermilk Chicken Salad | 148 | Red Wine Braised BC Pork, Kanihonin | 155 |
| Roasted Chicken Breasts with Dried Apricots, Olives and Olives | 149 | Hotpot Bone Duck with Chive Vinaigrette and Toasted BC Hazelnuts | 156 |
| Grilled Pesto and Goat Cheese-Stuffed Chicken | 150 | BC Yukon Cold Buttermilk Mashed Potatoes | 157 |
| Chicken, Organically Squeaking | 147 | BAO BEI CHINESE BRASSERIE | |
| Scanian Stuffed Peppers with Rice and Chorizo | 141 | Berry-Frodo Sticky Rice Cake | 158 |
| Conjugal Stuffed with Ricotta and Scalloped Fresh Figs, Stuffed with Shilton, Walnuts and Prosciutto | 143 | Stuffed Farmhouse | 159 |
| FROM AN ITALIAN TRATTORIA | 144 | Shenard Medford | 160 |
| Lamin Strudel and Buffalo Potatoes and Fries | 145 | COOKING WITH CARAMEL | |
| Minestrone Soup | 146 | Caramel Cake with Candied Oranges | 160 |
| CHICKEN, ORGANICALLY SQUEAKING | 147 | Orange-Ginger Caramel Sauce | 163 |
| Buttermilk Chicken Salad | 148 | ASIAN CURRIES FOR COOL WEATHER | |
| Roasted Chicken Breasts with Dried Apricots, Olives and Olives | 149 | Yamaguchi Spring Curry with Coconut Sauce | 171 |
| Grilled Pesto and Goat Cheese-Stuffed Chicken | 150 | Artichoke, Lemon and Olive Pasta with Spring Chicken Meatballs | 173 |
| GRAPE FOCACCIA | | OLIVES, ATHENA'S GIFT | |
| Buttermilk Chicken Salad | 148 | Philly Cheesesteak | 172 |
| Roasted Chicken Breasts with Dried Apricots, Olives and Olives | 149 | Artichoke, Lemon and Olive Pasta with Spring Chicken Meatballs | 173 |
| Grilled Pesto and Goat Cheese-Stuffed Chicken | 150 | EXOTIC VEGETABLES | |
| UPCOMING EVENTS | | Maple Mustard Beet Rootbeer Soup in Heilon Shell | 169 |
| BC Liquor Store - 39th & Cambie | | Influenced Salt Lotus Root Crisps | 170 |
| Friday, October 21st, 6:00 - 9:00 pm - CHEFS COMPETITION | | Braised Kohona Pumpkin with Black Bean and Cilantro | 170 |
| BC Liquor Store - Nordel Crossing, 12080 Nordel Way | | THE BRANCH CLUB | |
| Saturday, October 29th, 12:00 - 4:00 pm - MEET THE MASTERS | | Croque Madame Sandwiches | 168 |
| BC Liquor Store - Langley - 6435 201 Street | | Greek Yogurt Parfait | 169 |
| Saturday, November 5th, 12:00 - 4:00 pm - MEET THE MASTERS | | Nagari Rotato and Chorizo Hair Buns | 169 |
| UPCOMING EVENTS | | ASIAN CURRIES FOR COOL WEATHER | |
| BC Liquor Store - 39th & Cambie | | Yamaguchi Spring Curry with Coconut Sauce | 171 |
| Friday, October 21st, 6:00 - 9:00 pm - CHEFS COMPETITION | | Artichoke, Lemon and Olive Pasta with Spring Chicken Meatballs | 173 |
| BC Liquor Store - Nordel Crossing, 12080 Nordel Way | | OLIVES, ATHENA'S GIFT | |
| Saturday, October 29th, 12:00 - 4:00 pm - MEET THE MASTERS | | Philly Cheesesteak | 172 |
| BC Liquor Store - Langley - 6435 201 Street | | Artichoke, Lemon and Olive Pasta with Spring Chicken Meatballs | 173 |
| Saturday, November 5th, 12:00 - 4:00 pm - MEET THE MASTERS | | EXOTIC VEGETABLES | |
| UPCOMING EVENTS | | Maple Mustard Beet Rootbeer Soup in Heilon Shell | 169 |
| BC Liquor Store - 39th & Cambie | | Influenced Salt Lotus Root Crisps | 170 |
| Friday, October 21st, 6:00 - 9:00 pm - CHEFS COMPETITION | | Braised Kohona Pumpkin with Black Bean and Cilantro | 170 |
| BC Liquor Store - Nordel Crossing, 12080 Nordel Way | | THE BRANCH CLUB | |
| Saturday, October 29th, 12:00 - 4:00 pm - MEET THE MASTERS | | Croque Madame Sandwiches | 168 |
| BC Liquor Store - Langley - 6435 201 Street | | Greek Yogurt Parfait | 169 |
| Saturday, November 5th, 12:00 - 4:00 pm - MEET THE MASTERS | | Nagari Rotato and Chorizo Hair Buns | 169 |

She is a thing of beauty



stellabros.com*
facebook.com/stellabrosfindojo*

*Must be 18+ to drink. © 2014 Stella Artois.



RAISIN PIE

Serves 8

PASTRY

- ¼ cups (125 ml) cold unsalted butter, cut into cubes
- ¼ cup (25 ml) cream cheese, room temperature
- ¼ cup (50 ml) 35% whipping cream
- 1½ cups (375 ml) all-purpose flour, plus extra
- ½ tsp (1 ml) salt

In bowl of food processor, pulse together butter, cream cheese and whipping cream until combined with some pea-sized pieces of butter. Add flour and salt and pulse until combined and dough holds together in a ball. Turn dough out onto lightly floured surface and gather into ball. Divide into 2 pieces. Flatten each into a disk and wrap with plastic wrap. Allow dough to rest in refrigerator at least 30 minutes before rolling out. Dough can be made and kept chilled up to 2 days before assembling pie. If dough is refrigerated longer than 1 hour, allow it to sit for 10 to 15 minutes at room temperature before rolling out.

On lightly floured work surface, roll 1 piece of dough into 12-in (30 cm) round. Transfer dough to 8-in (20 cm) pie plate, pressing into edges. Trim edge of dough leaving a 1-in (2.5 cm) overhang around edge of pie plate. Cover pie shell with plastic wrap and chill at least 30 minutes.

On lightly floured work surface, roll remaining piece of dough into 12-in (30 cm) round. Transfer to parchment-lined plate big enough to accommodate pie crust. Cover with plastic wrap and chill at least 30 minutes.

FILLING

- 1 cup (250 ml) golden raisins
- 1½ cups (375 ml) Thompson raisins
- ¼ cup (50 ml) dark rum
- 1¼ cups (425 ml) water
- 2 tbsp (30 ml) conistarch
- 3 tbsp (45 ml) cider vinegar
- ½ cup (125 ml) granulated sugar
- 1 tsp (5 ml) orange zest
- 1 tsp (5 ml) lemon zest
- 1 tsp (5 ml) ground cinnamon
- 2 tbsp (30 ml) unsalted butter
- 1 large egg

In medium bowl, combine raisins with rum and set aside for 30 minutes. Position oven rack in middle of oven. Place rimmed baking sheet on oven rack, and preheat oven to 425 F (220 C).

In medium saucepan, whisk together water and conistarch. Stir in raisin mixture, cider vinegar, sugar, orange and lemon zest, cinnamon and butter. Bring mixture to gentle boil, while stirring constantly, over medium-high heat. Let boil until very thick, about 2 minutes. Remove from heat and let cool to lukewarm. Meanwhile, in small bowl, whisk together egg with 1 tbsp (15 ml) water.

Pour raisin mixture into prepared pie shell. Brush pastry edge with some of egg wash. Lay prepared pastry round over raisin filling and press lightly to seal pastry together. Trim top pastry to match overhang and crimp edges as desired. Sparingly brush egg mixture over crust and cut several steam vents with a sharp knife. Bake raisin pie on baking sheet for 15 minutes, reduce temperature to 375 F (190 C) and continue to bake until crust is golden and filling is bubbling through vents, 35 to 40 minutes. If crust is getting too brown, place piece of tin foil over top. Transfer pie to wire rack to cool slightly before serving. Serve warm or at room temperature with sweetened whipped cream or vanilla ice cream.

PAIRS WITH

GRAHAM'S 10-YEAR OLD TAWNY PORT

Per-tugil \$39.99 20/6508

PINEAULDES CHARENTAIS MARNIER

France \$22.01 15903



PICKLED GRAPES

Makes about 3 cups (750 ml)

- 1 lb (500 g) red and green seedless grapes
- 1 cup (250 ml) white wine vinegar
- ¼ cup (175 ml) granulated sugar
- ½ tsp (2 ml) salt
- orange peel
- 2 pieces yellow mustard seeds
- 1 tsp (5 ml) cinnamon stick
- 1 tsp (5 ml) whole black peppercorns
- 4 whole allspice berries

Pull grapes from stem, rinse and dry.

Wash a large cleaning jar in warm, soapy water or run through dishwasher.

Fill jar with grapes.

In medium saucepan, stir together vinegar, sugar, salt, orange peel, yellow mustard seeds, cinnamon stick, peppercorns and allspice berries. Bring to boil over medium-high heat, stirring occasionally. Remove saucepan from heat and pour hot pickling liquid over grapes. Secure lid on jar and let cool at room temperature. Once cool, chill for at least 8 hours or overnight. Serve alongside a selection of your favourite cheeses and cured meats.

Pickled grapes will last for 3 weeks if refrigerated. Pickled flavour gets stronger over time and stems will wrinkle slightly.

PAIRS WITH

SEEVALTERE RANICH GEWÜRZTRAHNER

BC VINO \$16.99 86/86/67

CLINE ANCIENT VINES ZINFANDEL

USA \$23.99 396564



SICILIAN STUFFED PEPPERS WITH RICE AND CHORIZO

Serves 6

- 1 ¼ cup (50 ml) extra-virgin olive oil
- 1 white onion, finely chopped
- 3 garlic cloves, minced
- 1 small green pepper, core'd, seeded and ¼-in (0.5 cm) diced
- 1 lb (500 g) chorizo, casings removed and crumbled
- 1 cup (250 ml) canned Italian plum tomatoes, milled or crushed
- 1 ½ tsp (2 ml) red chili flakes
- 1 ½ cups (375 ml) cooked white rice
- 1 ½ cup (75 ml) Romano or Parmesan cheese, grated
- 2 large eggs, lightly beaten
- 1 ½ cup (125 ml) dried bread crumbs, plain
- 1 tsp (5 ml) dried oregano
- ¼ cup (50 ml) Italian parsley, coarsely chopped (plus some for garnish)
- salt and freshly ground black pepper, to taste
- 6 medium red or yellow bell peppers
- 3 cups (750 ml) tomato sauce

Preheat oven to 400 F (200 C).

In large skillet, heat oil over medium heat. Add onion, garlic, and green pepper and sauté until soft, 4 to 5 minutes. Increase heat to medium-high and add chorizo, breaking up meat and cooking 3 to 4 minutes. Add tomatoes and red chili flakes and simmer until thickened, about 15 minutes. Transfer to large bowl and set aside to cool.

In another bowl, mix rice, cheese, eggs, bread crumbs, oregano and parsley. Add to cooled chorizo sauce and mix well. Season with salt and pepper to taste.

Slice tops off peppers, about ¼-in (1 cm), reserving them. Lay out peppers whole, core and seed them.

Divide mixture among peppers, stuffing lightly and mounding filling just past tops. Top with reserved pepper tops and transfer to baking dish. Cover with lid or aluminum foil and bake 30 to 60 minutes, or until peppers are tender. Remove lid or foil for last 10 minutes to brown.

When ready to serve, heat up tomato sauce and ladle around peppers. Serve immediately, and garnish with chopped Italian parsley.

PAIRS WITH

BENCIGNO JAESERVA

Spain \$24.99 216720

GRAY MOKK UNWOODDED CHARDONNAY

Italy \$16.99 501114

CELEBRATE LIFE. ENJOY RESPONSIBLY.

BC LIQUOR STORES

TASTE 141



PANIKO-CRUSTED STUFFED SHIITAKE MUSHROOMS

Serves 8 as an appetizer

SEAFOD STUFFING MIXTURE

- 4 tbsp (60 ml) dash (bonito stock), or substitute chicken or fish stock
- 2 tbsp (30 ml) finely diced carrot
- 1/2 small cooking onion, finely chopped
- 4 small fresh shiitake mushrooms, finely diced
- 4 oz (125 g) large raw shrimp (21/26 size), peeled, deveined, chopped
- 4 oz (125 g) scallops, coarsely chopped
- 4 oz (125 g) white fish fillet (halibut, snapper or cod), deboned and chopped
- 1/2 tsp (2 ml) salt
- 1 tsp (5 ml) light shoyu (soya sauce)
- 2 tsp (10 ml) sugar
- 1 large egg, well beaten

In small saucepan over medium heat, add dash, carrot, onion and shiitake mushroom and cook until vegetables have softened and stock has evaporated. Set aside to cool.

In mixing bowl, add chopped shrimp, scallops, fish, cooled vegetable mixture, salt, shoyu and sugar. Mix ingredients with hands until well combined. Add 1/2 of beaten egg and continue to mix, occasionally kneading mixture to form a sticky paste.

Cover with plastic wrap and refrigerate for 30 minutes to 1 hour.

SHIITAKE MUSHROOMS

- 8 large fresh shiitake mushrooms, cleaned, stems removed
- 1/2 cup (125 ml) all-purpose flour
- 1/4 cups (175 ml) paniko bread crumbs
- 1/4 cups (175 ml) vegetable oil for deep frying

Coat large shiitake mushrooms in flour, dusting off any excess. Divide seafood stuffing mixture into 8 portions (about 3 tbsp (45 ml) each) and press onto bottom of each mushroom with spoon. Dip stuffed mushrooms into paniko breadcrumb coating exposed seafood mixture.

In heavy-bottomed pot add enough vegetable oil to come 2-in (5 cm) up the side of the pot. Heat oil over medium heat until registers 300 F (150 C) on deep-fry thermometer.

Carefully place mushrooms, paniko breadcrumb side down, into hot oil and deep-fry for 3 to 4 minutes. Remove and drain stuffed mushrooms onto paper towel-lined baking sheet.

- 1/4 cup (175 ml) Teriyaki Sauce* (recipe below or use store-bought)
- 1 tsp (5 ml) cornstarch
- 1 tsp (15 ml) water

In saucepan over medium heat warm Teriyaki Sauce. In a small bowl, mix together cornstarch and water and whisk into sauce. Bringing to a boil and stirring constantly, let thicken. Set aside, keeping warm.

GARNISH

- 2 tbsp (60 ml) vegetable oil
- 2 large cloves, minced garlic
- 1/2 lb (250 g) baby spinach, cleaned and rinsed
- 3 cups (750 ml) bonito flakes, to garnish

In skillet, add vegetable oil and heat over medium heat. When hot, add minced garlic and drained spinach. Sauté until spinach is wilted.

To assemble, cut each stuffed mushroom into 2 or 4 slices depending on mushroom size and place onto serving plates. Top with small amount of spinach. Drizzle Teriyaki Sauce around plate and garnish with bonito flakes. Serve immediately.

***TERIYAKI SAUCE**

Makes 3 cups (750 ml)

- 1 (takes 2 to 3 hours to prepare, can substitute store-bought)
- 2 cups (500 ml) 4-in (10 cm) piece kombu (dried kelp)
- 2 cups (500 ml) dash or chicken stock
- 1 1/2 cups (375 ml) fresh ginger, sliced into coins
- 3 garlic clove, minced
- 1 orange, cut into 1-in (2.5 cm) chunks
- 1 medium onion, quartered
- 1/4 cup (50 ml) sugar
- 1/4 cup (50 ml) medium onion, quartered
- 1/4 cup (50 ml) mirin
- 1/4 cup (50 ml) sake

In large saucepan over medium heat, add all ingredients and bring to boil. Lower heat and simmer 2 to 3 hours. Remove from heat, cool, and strain through cheesecloth-lined sieve. Keep refrigerated. Use as sauce or for grilling grilled chicken, beef or seafood.

PAIRS WITH

- HAKITSUBU JUNNAI GINGO SAKE
- KIM CRAWFORD PINOT NOIR
- New Zealand \$19.99 887/27



CONCHIGLIONI STUFFED WITH RICOTTA AND SEAFOOD

Serves 6

- 24 uncooked conchiglioni pasta (jumbo pasta shells)
- 1 1/2 cups (15 ml) butter
- 1 medium onion, finely chopped
- 3 garlic cloves, minced
- 1/2 red bell pepper, cut into 1/2-in (0.5 cm) dice
- 8 large scallops, rinsed, dried and cut into 1/2-in (1 cm) dice
- 1/2 lb (250 g) raw shrimp, peeled, deveined and cut into 1/2-in (1 cm) dice
- 2 cups (500 ml) ricotta cheese
- 1 cup (250 ml) Romano or Parmesan cheese, grated
- 1/2 cup (125 ml) fresh dill, finely chopped
- 2 tbsp (30 ml) fresh thyme, finely chopped
- 2 tbsp (30 ml) fresh basil, chopped, plus extra
- 1 lemon, zest and juice
- 1/2 lb (175 g) fresh Dungeness crabmeat
- 1/2 tsp (2 ml) nutmeg
- 1-1/2 oz (500 g) jar Alfredo sauce
- 1/2 tsp (2 ml) salt and freshly ground black pepper, to taste

Heat oven to 350 F (180 C). Spray 9 x 13 x 2-in (23 x 33 x 5 cm) baking dish with cooking spray. Cook pasta shells as directed on package and drain.

While pasta is cooking, melt butter in skillet over medium-high heat. Add onion, garlic and bell pepper and sauté until soft. Add scallops and chopped shrimp and sauté until just done, about 2 minutes, taking care not to overcook. Transfer to a bowl and allow to cool slightly.

In mixing bowl add ricotta, 1/2 cup (125 ml) of Romano or Parmesan, dill, thyme, basil, lemon zest and juice, crab, nutmeg, cooled scallop mixture and 1/2 cup (125 ml) of Alfredo sauce. Season with salt and pepper to taste.

Spread 1/2 cup (125 ml) of remaining Alfredo sauce over bottom of baking dish. Fill each cooked pasta shell with about 3 tbsp (45 ml) of cheese and seafood mixture. Add pasta in prepared baking dish and spoon remaining Alfredo sauce over top. Sprinkle with 1/2 cup (125 ml) of Romano or Parmesan cheese. Bake for 15 to 20 minutes or until bubbly. Remove foil and let stand for 10 to 15 minutes or until golden. Garnish with extra chopped basil just before serving.

PAIRS WITH

- SACRED HILL SAUVIGNON BLANC
- New Zealand \$18.99 207/662
- LEHR RIVERSTONE CHARDONNAY
- USA \$22.99 258699

BC LIQUORSTORES

CELEBRATE LIFE. ENJOY RESPONSIBLY

SANTA CRISTINA

A FAMILY PORTRAIT

A NEW LOOK FOR A CLASSIC FAVOURITE. ... AND A NEW ADDITION TO THE FAMILY.

Find Santa Cristina on WWW.SANTACRISTINA1946.IT



FRESH FIGS STUFFED WITH STILTON, WALNUTS AND PROSCIUTTO

Serves 4 as an appetizer

- 4 large fresh figs
- 2 tsp (10 ml) fresh thyme leaves, finely chopped
- 2 oz (60 g) stilton cheese, crumbled
- 2 oz (60 g) toasted walnuts, coarsely chopped
- 2 thin slices prosciutto, cut into 1-in (2.5 cm) wide strips
- 4 pre-rolled strips of store bought puff pastry, 1-in (2.5 cm) wide
- 1 large egg, beat with 1 tbsp (15 ml) water to make egg wash

Preheat oven to 400 F (200 C).
Make criss-cross cut into top of each fig, cutting 1-in (2.5 cm) deep. Press sides to open up like a flower. In a small bowl mix together thyme, stilton and walnuts. Divide and stuff into open figs.

Place strip of prosciutto over strip of puff pastry and wrap around each fig, puff pastry facing out. Pinch to seal and brush pastry with egg wash. Place figs on parchment paper-lined baking sheet and bake in oven for 10 to 12 minutes, or until pastry is golden and cheese is melted.

Serve on bed of frisée or mesclun greens lightly dressed with your favourite vinaigrette.

PAIRS WITH

FONSECA BBN NO. 27 RESERVE PORT
Fornage! \$21.99 2/3/85
QUALI'S GATE CHEVIN BLANC
BC VQA \$18.99 3/9/85+



LAMB SAUSAGE AND BUFFALO MOZZARELLA PIZZA

Serves 4

- 1 lamb sausage
 - 1 Pizza Crust (Pizza Dough) recipe follows, make beforehand
 - 1/4 cup (50 ml) San Marzano Tomato Sauce (recipe follows, make beforehand)
 - 1/2 cup (175 ml) mozzarella, regular or buffalo
 - 2 tbsp (30 ml) freshly grated Parmesan cheese
- Preheat oven to 550 F (288 C). If using a pizza stone, preheat on lower third rack.

On floured surface, stretch and roll out dough to desired thickness. If not using pizza stone, transfer to baking sheet before topping with sauce and cheese. Top with thin layer of tomato sauce then pieces of sausage, then mozzarella.

Bake in preheated oven on pizza stone for 6 to 8 minutes or 8 to 10 minutes if using baking sheet. Crust should have some darker brown spots around edges and underneath. Finish with Parmesan cheese.

PIZZA DOUGH

Makes 6 Pizzas

- 2 lbs (1 kg) all-purpose flour, plus extra
- 2 tbsp (30 ml) fresh yeast (or 1 tbsp (15 ml) active dry yeast)
- 2 1/4 cups (675 ml) lukewarm water, divided
- 2 tbsp (30 ml) olive oil
- 1 tbsp (15 ml) honey
- 1 pinch fine salt

Mix half the water with yeast, honey and oil. Allow to stand 10 to 15 minutes until frothy. Using stand mixer with paddle attachment or large bowl, add flour and slowly incorporate yeast mixture. Add salt, slowly stir in remaining water. If using mixer, mix until dough forms a ball and becomes smooth and elastic. If kneading by hand, process should take 5 to 10 minutes (they need additional flour for work surface if dough gets too sticky).

Place dough in lightly oiled bowl and cover with a towel or plastic wrap. Place in warm area and let rise slowly for 4 to 5 hours. Dough should double or triple in size.

Transfer dough onto lightly floured surface and roll into long log shape. Cut into 6 equal pieces, form into balls and refrigerate or freeze until ready to use.

SAN MARZANO TOMATO SAUCE

- 1 1/28oz (796 ml) can of tomatoes (San Marzano)
- 3 sprigs fresh basil

Place ingredients into medium saucepan and bring to a boil, stirring frequently, over medium heat. Reduce heat and simmer for 15 to 20

minutes, stirring occasionally to break down tomatoes until chunky consistency is achieved. Sauce will reduce and thicken slightly.

PAIRS WITH

BATASIOLO BARBERA D'ALBA
Italy! \$17.99 3/1/855
1884 RESERVE DO SYRAH DON MIGUEL GASCON
Argentina \$16.99 7/4/832



ARANCINI WITH CHEESE AND YELLOW TOMATO SAUCE

Serves 6

- 1 1/2 cup (350 ml) olive oil
- 1 cup (250 ml) shalloes, dried
- 1/4 cup (50 ml) canola oil or arborio rice
- 1/2 cup (50 ml) dry white wine
- 1/2 L (500 ml) hot chicken or vegetable stock
- 1/4 cup (50 ml) butter
- 1/4 cup (50 ml) Parmesan, grated
- 1/4 cup (50 ml) lemon, zest and juice
- 2 sprigs fresh thyme, dried or grated
- 2 sprigs salt and freshly ground black pepper, to taste

- 1 cup (250 ml) hot water, hot
- 2 cups (500 ml) vegetable oil for frying

In heavy-bottomed pot, heat olive oil over medium-high heat and cook shalloes 2 to 3 minutes. Stir in rice and cook 2 to 3 minutes. Add white wine, stir and cook 2 to 3 minutes until wine has evaporated. Take ladles of hot stock (1 at a time) and add to rice. Stir occasionally and add more stock as each ladle is absorbed. Cook rice for 20 minutes until rice is soft but still has some texture when you bite it. Remove from heat and stir in butter, Parmesan, lemon juice and zest and add salt and pepper to taste. Set aside to cool.

Heat vegetable oil in saucepan until it registers 350 F (180 C) on deep fat frying thermometer.

Once cooled press golf ball-sized portion of rice mixture into palm of hand and add 2 to 3 pieces of mozzarella and 2 to 3 thyme leaves in centre, wrap rice around filling and form into a ball. Dip in beaten egg then roll in bread crumbs and fry, turning frequently with a slotted spoon, for 4 to 5 minutes until golden brown. Remove, drain on paper towel and serve over Yellow Tomato Sauce (recipe follows).



yellowtailwine.com
facebook.com/yellowtailcanada

new taste ✓ resealable closure ✓ new bottle
Also available in Bubbles Rosé
ENJOY YELLOW TAIL RESPONSIBLY

YELLOW TOMATO SAUCE

- 6 yellow tomatoes
 - 3 sprigs fresh basil
 - 3 salt and freshly ground black pepper, to taste
- Score bottom of tomatoes with “X” shape and place in boiling water for 1 minute until peels start to fall off. Remove tomatoes and place immediately in cold water. Peel away skins and discard. Coarsely chop tomatoes and heat in a pot over medium heat. Add fresh basil and cook for about 10 minutes until tomatoes break down with chunks still remaining. Remove and discard basil, season with salt and pepper and serve with Arancini.



MINISTRONE SOUP

- Serves 6**
- 3 tbsp (45 ml) olive oil
 - 1 leek, trimmed, washed and sliced
 - 2 carrots, peeled and diced
 - 1 stalk celery, diced
 - 1-28 oz (796 ml) can of tomatoes (San Marzano)
 - 4 kale leaves, chopped
 - 4 cups (1 l) chicken stock
 - 6 sprigs fresh thyme, leaves dropped
 - 2 bay leaves, ripped in half
 - 1 piece frozen Parmesan rind (optional)
 - 1 cup (250 ml) cooked pasta (suggested: orecchiette, pasta)
 - 1 cup (250 ml) cooked Borlotti beans or use what you have available

PAIRS WITH

- CEDARCREEK PINOT GRIS
- BC VQA \$1790 56/175
- PASQUA RIPASSO VALPOLICELLA SUPERIORE
- Italy \$19.99 602342

- 1 small zucchini, diced
- 4 sprigs fresh basil, leaves only
- 2 tbsp (30 ml) Parmesan, grated
- 2 salt and freshly ground black pepper, to taste

Heat oil in heavy-bottomed pot over medium heat and sweat leek, carrots and celery for 5 to 10 minutes. Add tomatoes, kale, chicken stock, thyme, bay leaves and Parmesan rind (if using). Bring to a boil, turn down heat and let simmer 20 minutes. Add cooked pasta, cooked beans, zucchini, basil leaves and simmer another 10 minutes. Add salt and pepper to taste and finish with grated Parmesan before serving.

PAIRS WITH

- MONTEBELLICO TOSCANA IGT
- Italy \$16.99 587113
- OGIO PUGLIA PRIMITIVO
- Italy \$12.99 137026



PANZANELLA SALAD

- Serves 6**
- 1 loaf Italian bread, preferably day-old
 - 1/2 cup (175 ml) extra-virgin olive oil, divided
 - 6 anchovies (or quality jarred/finned anchovies)
 - 1 small jar pimiento peppers, sliced into strips
 - 50 g (1 1/2 oz) Spanish chorizo, chopped and grilled or sautéed
 - 12 cherry tomatoes, halved
 - 2 tbsp (30 ml) red wine vinegar (or to taste)
 - 1/2 hand fresh basil, coarsely chopped
 - 1/2 salt and freshly ground black pepper, to taste

Preheat oven to 350 F (180 C). Remove crust from bread and cut into large cubes. In a large bowl, toss bread with 1/4 cup (50 ml) olive oil and pinch of salt. Place bread in a single layer on a baking sheet and bake for 8 to 12 minutes, until golden brown. Let cool slightly.

To assemble, in a large bowl toss anchovies, pimiento peppers, chorizo, tomatoes and bread together. In a small bowl whisk together remaining 1/4 cup (125 ml) of olive oil, red wine vinegar and salt and pepper to taste. Pour half the dressing over salad, adding more as necessary. Transfer to serving platter, garnish with chopped basil and serve.

PAIRS WITH

- TOMVASSILE ROSSE PINOT GRIGIO
- Italy \$19.99 326768
- VILLA ANTONI TOSCANA IGT
- Italy \$26.99 104885

BC LIQUORSTORES



CHEERS!
EXCEPTIONAL DRINK RECIPIES FOR TOASTING WITH FRIENDS
at appletonestate.com
Enjoy with care.

INTRODUCING RICKARD'S® BLONDE

NOW AVAILABLE IN THE NEW TASTER'S 12 BOTTLE PACK

RICKARD'S TASTER'S

WHITE RED BLONDE DARK

12 TASTER'S

A PINT OF DELICIOUS

*MUST BE LEGAL DRINKING AGE. AVAILABLE AT PARTICIPATING RETAIL STORE. WHILE SUPPLIES LAST.

700 years of Tuscany, in a glass

Frescobaldi
FRESCOBALDI
www.frescobaldilife

L'AMBITO ORGANICO È GARANTITO DAL MINISTERO ITALIANO DELLE POLITICHE AGRICOLE, ALIMENTARI E FORESTIERE
 CERTIFICAZIONE ORGANICA PER LE REGIONI ITALIANE

Chicken, Organically Speaking from page 46



BUTTERMILK CHICKEN SALAD WITH CRANBERRIES AND WALNUTS

- Serves 4**
- 2 organic chicken breasts, poached or from roasterie chicken
 - 3 sprigs fresh basil, leaves only
 - 1/4 cup (50 ml) dried cranberries
 - 1/4 cup (50 ml) walnuts, toasted and coarsely chopped
 - 1 egg yolk
 - 1/4 cup (50 ml) buttermilk
 - 1/4 cup (50 ml) creme fraiche
 - 1 organic lemon, juice and zest

148 www.bcd liquor stores.com

CELEBRATE LIFE. ENJOY RESPONSIBLY

Chicken, Organically Speaking from page 46



ROASTED CHICKEN BREASTS WITH DRIED APRICOTS, CAPERS AND OLIVES

- Serves 6**
- 6 chicken breasts, free range, boneless, skinless
 - 2 tsp (30 ml) olive oil
 - 2 tsp (30 ml) brown sugar
 - 1/4 cup (50 ml) apple juice
 - 1 tsp (15 ml) capers
 - 1/4 cup (50 ml) dried apricots
 - 12 green olives
 - 2 tsp (30 ml) red wine vinegar
 - 1 tsp (15 ml) salt and freshly ground black pepper, to taste

Preheat oven to 375 F (190 C). Lay chicken on parchment lined baking sheet and top with remaining ingredients. Bake in oven 45 minutes and serve.

PAIRS WITH
SPER CHENIN BLANC
 South Africa **\$13.96** 5/9/037
BONTERA ORGANIC CHARDONNAY
 USA **\$18.99** 3/2/15b

BC LIQUOR STORES

MIONETTO
Bollicine Italiane
 FONDATA NEL 1827
 ITALIA

Mionetto
the Prosecco
 www.mionetto.com

CAMPAIGN FINANCED AS PER THE COUNCIL REGULATION (EC) NO. 479/2008 Project no. 58114 position 25



GRILLED PESTO AND GOAT'S CHEESE STUFFED CHICKEN

Serves 4

- 8 pieces chicken, thigh meat, skin on, boneless (or skin on, bone in)
- 1/2 cup (125 ml) basil pesto
- 1/2 cup (125 ml) goat's cheese

salt and freshly ground black pepper, to taste

Preheat oven to 375 F (190 C). Lift skin and make a small pocket between skin and meat. Stuff one tablespoon of each (pest and goat's cheese) into centre. Press down on skin to distribute stuffing. Heat grill pan over medium-high heat and place chicken skin side down for 3 to 5 mins until skin begins to brown. Flip chicken skin side up and transfer pan to oven for 25 mins (or 35 to 40 minutes if using skin on, bone in). Skin should be crisp and golden brown and chicken should be cooked through.

PAIRS WITH

CUPA ORGANICTORRONTES

Argentina \$13.99 21389

PURATO ORGANIC NERO D'AVOLA SICILIA

Italy \$19.99 4939181



CHICKEN TAGINE

SERVES 4

- 2 tbsp (30 ml) olive oil
- 1 tsp (5 ml) cumin seeds
- 1 tsp (5 ml) ground coriander
- 3 garlic cloves, smashed
- 2 cipollini onions or 1 small onion, sliced
- 1 free range chicken, cut into breasts, legs and thighs
- 1 fennel, trimmed and sliced
- 2 preserved lemons, quartered
- 2 cups (500 ml) chicken stock
- 1 tsp (15 ml) saffron
- 1 salt and freshly ground black pepper
- 1 yellow bell pepper, cored and sliced
- 1 red bell pepper, cored and sliced
- 1/4 cup (50 ml) green olives

150 www.bcliquorstores.com



ZUCCHINI RIBBONS SAUTÉED WITH THYME AND GARLIC

Serves 6

- 1 yellow zucchini, cut into match-sticks
- 1 green zucchini, cut into match-sticks
- 1 olive oil
- 1 tsp (15 ml) butter
- 2 sprigs fresh thyme leaves, chopped
- 1 garlic clove, minced
- 1 salt and freshly ground black pepper, to taste

Place cut zucchini on a clean towel to absorb any excess moisture. Heat a large frying pan with oil and butter over medium-high heat. Add to pan thyme, garlic, zucchini and a pinch of salt and pepper. Fry, stirring often, 4 to 5 minutes until zucchini softens. Check seasoning and adjust if necessary before serving.

PAIRS WITH

BABICH SAUVIGNON BLANC

New Zealand \$18.99 560144

JADOT BEAULOUAIS VILLAGES

France \$19.99 46924



STUFFED ZUCCHINI BLOSSOMS

Serves 6

- 12 freshly cut zucchini blossoms
- 6 cups (1.5 l) vegetable oil
- 2 lemons, each cut into 6 wedges
- 2 coarse sea salt, to taste

STUFFING

- 2 cups (500 g) ricotta cheese
- 1/4 cup (50 ml) grated Parmesan cheese
- 1 lemon, zest and juice
- 6 sprigs fresh mint, chopped
- 1 tsp (5 ml) salt
- 1 dried chili flakes

In a large bowl mix together stuffing ingredients until well-blended and smooth. Transfer to piping bag (if available) and chill in refrigerator while preparing zucchini blossoms.

To assemble, heat 1 liter of vegetable oil over medium-high heat to 350 F (180 C) in high-sided pot or deep fryer (follow manufacturer's instructions).

Make a slit in each zucchini blossom, being careful not to tear too much of the delicate petals. Depending on size, pipe approximately 2 tbsp (30 ml) of stuffing mixture into each blossom. Alternatively, use small spoon to stuff each blossom. Close back up by pressing petals together tightly around filling.

Dip each blossom into Batter (recipe follows), coating evenly. Shake off excess batter and fry 4 to 6 min or until crispy. Batter should just start to turn golden brown. Transfer fried blossoms to paper towel-lined tray to drain excess oil. Serve with lemon wedges and coarse sea salt.

BATTER

- 1 cup (250 ml) self-rising flour
- 1 cup (250 ml) cold sparkling water

Whisk together ingredients in bowl until smooth and lump free. Use immediately.

PAIRS WITH

FISSION HILL SWINEKARDS PINOT GRIGIO

BC VQA \$19.99 369381

VADOBARDNERE PROSECCO SUPERIORE

Italy \$21.00 550111

CELEBRATE LIFE. ENJOY RESPONSIBLY.

BC LIQUORSTORES

TASTE 151

Crazy About Nuts from page 68



ROASTED SQUASH AND PECAN SALAD

Serves 4

- 4 cups (1 l) butternut squash, peeled, seeded, cut into 1-in (2.5 cm) cubes
- 8 tbsp (120 ml) olive oil, divided
- 1/4 tsp (2 ml) ground cumin
- 1/4 tsp (1 ml) sweet Spanish paprika
- 8 slices pancetta or prosciutto
- 1/4 cups (175 ml) pecans
- 2 tbsp (30 ml) maple syrup
- 1 tbsp (15 ml) Dijon mustard
- 2 tbsp (30 ml) red wine vinegar
- 4 cups (1 l) arugula, washed and dried
- 1 head radicchio, leaves separated, washed, dried and torn
- 1/2 cup (125 ml) soft, unripened goat's cheese
- salt and freshly ground black pepper, to taste

Place a baking tray in the oven and preheat oven to 375 F (190 C). Place squash in a large bowl and toss with 2 tbsp (30 ml) olive oil, cumin, paprika, a good pinch of salt and some ground black pepper. Tip squash onto preheated baking tray and roast 30 to 35 minutes, stirring occasionally, until tender. Allow to cool.

While squash is roasting, place pancetta or prosciutto in single layer on parchment-lined baking tray. Bake until crispy, 8 to 10 minutes. Let cool then crumble.

Preheat a dry frying pan over medium-high heat. Add pecans, maple syrup and a pinch of salt. Cook, stirring frequently, until syrup is caramelized and nuts are toasted, about 2 minutes. Remove caramelized nuts from pan and let cool.

In small bowl whisk together Dijon mustard, vinegar and remaining 6 tbsp (90 ml) olive oil. Season to taste with salt and pepper. Set aside.

To assemble, in large bowl toss together arugula, radicchio, roasted squash and caramelized pecans. Divide salad among serving plates and top with crumbled goat's cheese and pancetta. Drizzle with dressing.

PAIRS WITH:

JACOBS JACKS OKANAGAN ESTATE SILVER SERIES VIOGNIER
BC VQA \$14.99 99/129
CAMPO VINO RIOJA
Spain \$16.99 99/0629

TRY CEDARCREEK WINES PAIRED WITH CANADIAN ANGUS BEEF.

~ NO ORDINARY BEER, NO ORDINARY WINES. ~



CEDARCREEK
ESTATE WINERY
Our Wine Is Our World
cedarcreek.bc.ca

CEBARKCREEKWINE



trunkendward.com



CANADIAN BREWING AWARD WINNERS



Crazy About Nuts from page 68



FLORENTINE BARS

Makes 10 Bars

CRUST

- 1 1/2 cups (375 ml) all-purpose flour
- 1/2 cup (125 ml) confectioner's sugar
- 1/4 tsp (1 ml) salt
- 1/2 cup (125 ml) unsalted butter, cold and cubed, plus extra
- 1 large egg, lightly beaten

Grease 9 x 13-in (23 x 33 cm) pan with softened butter; line with parchment paper and butter parchment paper.

In food processor bowl, pulse together flour, sugar and salt. Add butter and pulse until mixture is crumbly with some pea-sized pieces of butter. Add egg and pulse 3 to 5 times until dough holds together when pressed between fingers. Turn dough onto clean work surface and knead 2 or 3 times to form a ball. Wrap dough in plastic wrap and refrigerate for 2 hours.

Preheat oven to 375 F (190 C).

Lightly flour work surface and roll out dough to into 11 x 16-in (28 x 40 cm) square. Transfer to prepared cake pan and press into corners. Trim dough to come half way up side of pan. Pierce crust all over with fork and freeze for 30 minutes.

Line crust with piece of aluminum foil and bake for 20 minutes. Remove foil and continue baking until firm and golden brown, about 10 minutes. Cool on wire rack.

FLORENTINE FILLING

- 3/4 cup (175 ml) sliced almonds
- 1/2 cup (125 ml) unsalted pistachios
- 1/2 cup (125 ml) skinned hazelnuts
- 1/4 cup (50 ml) unsalted butter
- 1/4 cup (50 ml) granulated sugar
- 2 tbsp (30 ml) honey

BC LIQUORSTORES

TASTE 133

- ¼ cup (50 ml) 35% whipping cream
- ¼ cup (50 ml) candied orange peel, chopped
- 1 tbsp (15 ml) finely grated lemon zest
- ¼ vanilla bean, split and seeds scraped out
- 2 tbsp (30 ml) pastry flour
- ¼ cup (50 ml) dark or white chocolate, melted and cooled

Reduce oven temperature to 350°F (180°C).

Place nuts on baking sheet and bake, stirring occasionally, until fragrant, about 8 minutes. Set aside to cool to room temperature.

In medium saucepan, whisk together butter, sugar, honey and cream over medium-high heat. Bring to boil and cook, stirring occasionally, until mixture reads 248°F (120°C) on thermometer. Remove saucepan from heat and stir in nuts; candied peel, lemon zest, vanilla seeds and flour. Pour Florentine filling into cooled pastry shell and bake until filling starts to bubble, about 15 to 20 minutes. Cool in pan on wire rack to room temperature. Use parchment paper to lift Florentine out of pan and drizzle with chocolate. Chill in refrigerator for 15 minutes to set chocolate before cutting into bars. Florentine bars can be stored in airtight container between sheets of parchment paper at room temperature for one week.

PAIRS WITH

AMARETTO DISARONNO

GLENMORANGIE NECTAR D'OR SCOTCH WHISKY
UK \$88.95 (6958)



BRAISED VEAL WITH OLIVES, ALMONDS AND ORANGES

Serves 4

- 2 oranges
- 2 tbsp (30 ml) olive oil, divided
- 2 veal chops, trimmed of fat and silver skin (can substitute chuck roast)
- 3 lbs (1.5 kg) celery stalks, diced
- 1 medium carrot, peeled and diced
- 1 large onion, peeled and diced
- 2 garlic cloves, sliced
- 2 spring fresh thyme bay leaves
- 2 fennel seeds
- 1 tsp (5 ml) red wine
- 1 cups (250 ml) veal stock or beef stock
- 2 cups (500 ml) sliced almonds
- ½ cup (125 ml) green olives, pitted and sliced
- ¼ cup (50 ml) fresh parsley, chopped
- ¼ cup (50 ml) salt and freshly ground black pepper, to taste



RED WINE BRAISED BC PORK TENDERLOIN

Serves 4

- 2 tbsp (30 ml) olive oil
- 1–2 lb (1 kg) pork tenderloin
- ½ cup (125 ml) red wine vinegar
- ½ cup (125 ml) dry red wine, plus extra
- 1 sprig fresh rosemary, leaves dropped
- 1 sprig salt and freshly ground black pepper, to taste

Heat olive oil in heavy-bottomed frying pan over medium-high heat. Season pork liberally with salt and pepper and sear on all sides. Add vinegar, red wine and rosemary. Liquid should cover half of pork; if not, add water. Bring to a boil then turn heat to low. Cover with a lid or tin foil and simmer 40 minutes, turning every 10 minutes. If liquid evaporates add more wine. Remove to a cutting board; let rest 5 minutes, slice and serve.

PAIRS WITH

QUALITAS GATE DRY RESLING

BC VQA \$16.99 308312
BLASTED CHURCH HATFIELD'S FUSE
BC VQA \$17.99 754475

Adjust oven rack to bottom third of oven and preheat to 325°F (170°C). Zest one stripe of orange peel with vegetable peeler. Remove pith from oranges and cut orange segments into small bowl. Set aside.

In Dutch oven, warm 1 tbsp (15 ml) olive oil over medium-high heat. Season veal chops (or chuck roasts) with salt and pepper. Working in 2 batches, sear meat until browned on all sides. Transfer to medium bowl.

Lower heat to medium and add remaining 1 tbsp (15 ml) olive oil and celery, carrot, onion, thyme, bay leaves, fennel seeds and strip of orange zest. Cook, stirring frequently, scraping up any browned bits, until onion is soft, about 5 minutes. Add wine and veal stock and bring to boil. Add veal pushing it down into liquid. Bring back to boil, cover, and transfer Dutch oven to oven. Cook veal, stirring twice, until very tender; meat should pull apart with a spoon, 1½ to 2 hours.

While veal is braising, place sliced almonds on baking tray and bake in oven along with veal until golden, about 10 minutes. Set aside to cool.

Remove veal from braising liquid with slotted spoon and transfer to bowl. Keep warm. Bring braising liquid to boil over medium heat, stir occasionally, and allow to reduce until slightly thickened, about 10 minutes. Strain through fine mesh strainer into clean saucepan, add braised veal and olives. Bring to simmer over medium-low heat. Remove from heat and stir in orange segments.

Serve braised veal over boiled or mashed potatoes. Ladle over sauce and sprinkle with chopped parsley.

PAIRS WITH

E. GUGAL COTES DU RHONE
France \$23.99 239721

BENE DI BATAIOLA BAROLO
Italy \$38.99 178541

Your favourite Winter beer returns this October.

The only part of Winter that's back by popular demand.

Eat Local, BC's Best from page 72



GORGONZOLA DOUCE WITH BC HONEY

Serves 4 as an appetizer

1/4 lb (175 g) fresh BC honey (amount as preferred)
Gorgonzola Dolce
thin crackers or toasted, sliced baguette

Spoon 1 tsp of both cheese and honey onto cracker or toasted, sliced baguette. Serve on own or with other cheeses or charcuterie.

PAIRS WITH

GANTON & LARSEN PROSPECT WINERY THE LOST BARS VIDALISEMINE BC VQA \$39.99 609/974 375 ml
TAYLOR FLADGATE LBY/PORT Fortlight \$25.99 28/9603



HARICOTS VERTS SALAD WITH DIJON VINAIGRETTE AND TOASTED BC HAZELNUTS

Serves 4

2 cups (500 ml) haricots verts (french green beans)
2 tbsp (30 ml) Dijon Vinaigrette (Recipe follows)
1/4 cup (50 ml) toasted hazelnuts, coarsely chopped

Blanch green beans in salted boiling water 3 to 5 minutes depending on size. Beans should retain crispness and be dark green. Strain and plunge into ice water to stop cooking. Blot dry on clean kitchen towel. Toss in Dijon Vinaigrette until evenly coated, season to taste. Transfer to serving platter and top with toasted hazelnuts.

Eat Local, BC's Best from page 72

DIJON VINAIGRETTE
2 tbsp (30 ml) red wine vinegar
2 tbsp (30 ml) Dijon mustard
1 shallot, finely chopped (optional)
1 1/4 cups (300 ml) extra virgin olive oil
3 tbsp (45 ml) salt and freshly ground black pepper, to taste
water

In large bowl, whisk together red wine vinegar, Dijon mustard, shallot (if using) and pinch of salt and pepper. Whisk in one direction to avoid splattering while slowly adding oil in thin stream. Continue whisking until dressing is emulsified and thick enough to coat a spoon.

Season with salt and pepper to taste. Whisk in enough water to achieve pouring consistency. Transfer to clean jar and store in the refrigerator up to 3 weeks.

PAIRS WITH

SANDHILL GAMAY NOIR BC VQA \$19.99 627/887
BIGMAK ROLE ROSE BC VQA \$14.99 618/8785



BC YUKON GOLD BUTTERMILK MASHED POTATOES

Serves 6

6 1/2 cup (50 ml) large Yukon gold potatoes, peeled and quartered
1/4 cup (50 ml) butter, plus additional to serve
1/4 cup (50 ml) buttermilk
1 tsp salt
1 tsp freshly ground pepper

Add potatoes to pot of salted water and bring to boil for 20 minutes until potatoes are cooked through when tested with knife or skewer. Strain and place potatoes back in hot pot (heat turned off) so moisture evaporates. In small saucepan, gently heat buttermilk and butter on low heat until butter melts. If you have a ricer, pass potatoes through or, mash with potato masher and fold in buttermilk mixture. Season with salt and pepper and serve with dollop of butter.

PAIRS WITH

QUINIS GATE HARBONNAY BC VQA \$19.99 277/270
JACKSON TRIGGS RR SHIRAZ BC VQA \$19.99 593/103

Wolf Blass Wine

TUTOR

A unique Wolf Blass wine tasting experience right on your table.

GRAB THE WINES
Yellow Label Chateau Sauvignon & Yellow Label Shiraz
Yellow Label Sauvignon Blanc & Yellow Label Chardonnay

GET THE APP
Download it free at wolfblasstasting.ca

Available for Apple, Android & Amazon

WOLF BLASS®

BC LIQUORSTORES

flipflop
to each their own™

www.flipflopwines.com

FOLLOW US @ flipflopwines

Now available at BC Liquor Stores!



1 pair of flip flops will be donated to a person in need for every bottle sold. Since 2004, Soles 4 Souls has provided more than 13 million pairs of shoes in over 158 countries to people in need. To learn more, visit www.soles4souls.org

Soles 4 Souls



STIR-FRIED STICKY RICE CAKE

- SERVES 2**
- 200 g (7 oz) dried sticky rice cake*
 - 90 g (3 oz) pork loin
 - 4 tbsp (60 ml) light soy, divided
 - 3 1/2 tsp (17 ml) sesame oil, divided
 - 1 tsp (5 ml) granulated sugar, divided
 - 50 g (1 1/2 oz) dried wood ear mushrooms, strips**
 - 100 g (3 1/2 oz) bamboo shoots
 - 2 tsp (30 ml) vegetable oil
 - 1 tsp (5 ml) garlic, minced
 - 2 tsp (30 ml) chicken stock
 - 1 1/2 cup (375 ml) green onion, to garnish (optional)

Rehydrate dried rice cake in water overnight in refrigerator. Julienne pork loin and marinate for 1/2 hour to overnight in 2 tbsp (30 ml) light soy, 1 1/2 tsp (7 ml) sesame oil, and 1 tsp (5 ml) sugar. Rehydrate wood ear mushroom by letting sit in boiled water until tender, about 5 minutes. Drain and set aside.

Slice bamboo shoots into 1/4-in (0.5 cm) pieces on the bias and set aside.

Heat wok over high heat until smoking; swirl in oil. Add julienned pork and sauté until browned and almost cooked through. Quickly add garlic, mustard greens, wood ear mushroom, bamboo, remaining 2 tbsp (30 ml) light soy, 2 tsp (10 ml) sesame oil and 2 tsp (10 ml) sugar; sauté 15 seconds, not allowing garlic to burn. Add sticky rice cake and chicken stock. Cook stirring vigorously until stock has evaporated to sandy consistency.

Serve with finely chopped green onion and sunny-side up egg if desired.

* Found in Chinese supermarkets in 400 g bags and is sometimes called "rice pasta." ** Found in Chinese supermarkets either whole or in strips. Mushroom is black on one side and tan on other with velvet skin.

*** Found at T & T in refrigerated section by kimchi.

PAIRS WITH

PCSWILLIAMS HANWOOD ESTATE CHARDONNAY
 AUSTRALIA **\$14.99** 557934
 CHAARLY HEAD OLD VINE ZINFANDEL
 USA **\$19.99** 237923



SAVE ROOM FOR CAKE. PLEASE DRINK RESPONSIBLY.
 JACK DANIEL'S and OLD NO. 7 are registered trademarks. © 2011 Jack Daniel's. Alcohol 40% by Volume (80 proof). Distilled and Bottled by JACK DANIEL DISTILLERY, Lynchburg, POP® 3811, Tennessee.
www.JackDaniels.com



STIR-FRIED WATER SPINACH WITH FERMENTED BEAN CURD

- SERVES 2**
- 2 cubes of chili fermented bean curd*
 - 2 tsp (10 ml) soy
 - 1 tsp (5 ml) Shao Xing (Chinese cooking wine)
 - 1 tsp (5 ml) granulated sugar
 - 2 tsp (30 ml) vegetable oil
 - 2 Thai chilies, halved (less if you prefer not as spicy)
 - 1/2 tsp (2 ml) garlic, minced
 - 250 g (8 oz) water spinach**
 - 1/2 cup (125 ml) chicken stock

In a blender purée fermented bean curd, soy, Shao Xing and sugar. Set aside. Heat oil in wok over low heat and gently sauté Thai chilies and garlic. Do not let garlic burn.

Turn heat to high and add water spinach and chicken stock. Cook until spinach is tender but still crunchy.

Add purée, mixing well into chicken stock, making sure to coat water spinach. Remove spinach quickly and plate, pouring sauce over top.

* Preserved tofu comes in small jars and can range in intensity of flavour. You can tell what it is by its cubed shape and can be found in the condiment section of T & T.

** Found in any Asian grocery store. Stalks are pale green and hollow with bright green leafy tops.

PAIRS WITH

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC
 New Zealand **\$19.99** 300368
 MIRASSOU PINOT GRIGIO
 USA **\$14.99** 23996

BC LIQUORSTORES



STEAMED MACKEREL

Serves 2

- 1 cup dried shitake mushrooms
- 2 cups (500 ml) light soy
- 1 cup (250 ml) granulated sugar
- 1/2 cup (125 ml) water
- 2 cups (500 ml) pieces of ginger, thinly sliced
- 2 cups (500 ml) pieces of horseradish, thinly sliced
- 2-in (5 cm) Chinese celery leaves
- 1/2 cup (125 ml) head of garlic, smashed
- 1 green onion cut into 1-in (2.5 cm) pieces
- 1 mackerel
- 1 garlic oil, to garnish (optional)
- 1 sautéed flowering garlic chive (optional)

Rinse mushrooms then rehydrate in 1 cup (250 ml) water for 6 hours to overnight. Drain and reserve liquid.

Set up a steamer by boiling 2-in (5 cm) of water in bottom of wok, keep hot. Make infused soy by combining 1 cup (250 ml) soy, 1/2 cup (125 ml) sugar, water, half of ginger, horseradish, celery leaves, and head of garlic in medium-sized pot. Bring to boil, reduce heat and simmer until reduced to 1 cup (250 ml) of liquid. Set aside.

Simmer 1/2 cup (125 ml) of mushroom water, remaining 2 tbsp (30 ml) of soy, 2 tsp (10 ml) sugar and mushrooms until soft and tender.

In heatproof, shallow bowl place remaining sliced ginger and green onion and top with mackerel fillet. Put in basket of a bamboo steamer. Pour 2 tbsp (30 ml) of infused soy on fish and put mushroom on top. Place steamer basket in wok, making sure water is not touching steamer. Cover and steam until just cooked, about 6 minutes.

Serve with garlic oil or sautéed flowering garlic chive.

PAIRS WITH

PETER LEHMANN LAYERS WHITE
Australia **\$17.99** (09-447)
WIRBA WIRBA SCULBERG RISE WHITE BLEND
Australia **\$16.99** 99322



CARAMEL CAKE WITH CANDIED ORANGES

Serves 8

- 2 cups (500 ml) granulated sugar
 - 2 cups (500 ml) water
 - 1 large navel orange, cut into 1/4-in (0.5 cm) slices
- Line baking sheet with parchment paper and set aside. In medium saucepan bring sugar and water to boil over medium heat, stirring until sugar dissolves. Add orange slices, place a round of parchment paper on top of oranges, and reduce heat to medium-low. Simmer, turning orange slices occasionally, until pulp is tender and translucent, about 40 minutes. Remove orange slices from syrup and arrange in a single layer on prepared baking sheet and set aside.
- Orange syrup can be saved and used again when candying oranges or other citrus fruit.

CAKE

- 1/2 cups large egg
- +2 tbsp (405 ml) granulated sugar
- 2 cups (500 ml) water, divided
- 1/4 cup (50 ml) unsalted butter, room temperature
- 1 cup (250 ml) all-purpose flour
- 1 tsp (5 ml) baking powder
- 1/4 tsp (1 ml) kosher salt
- 1/4 cup (50 ml) milk

Preheat oven to 375 F (190 C). Grease 8-in (20 cm) round cake pan with butter, line bottom with round of parchment paper.

In medium saucepan, stir 1 cup (250 ml) sugar with 1 cup (250 ml) water over medium-high heat. Bring to boil, without stirring, and continue cooking until mixture becomes deep amber in colour, about 8 minutes. Immediately remove caramel from heat and add remaining 1 cup (250 ml) water. Be careful as caramel will bubble vigorously. Return to heat, bring back to boil and reduce until there is 1 1/4 cup (300 ml) caramel syrup, about 5 minutes. Set aside and let cool to room temperature.

In bowl of stand mixer fitted with paddle attachment, beat butter and 1/2 cup (125 ml) sugar until light and fluffy. Beat in 1/4 cup (50 ml) caramel syrup. In another bowl sift together flour, baking powder and salt. Mix flour mixture into butter mixture, alternating with milk, until incorporated.

In another bowl, beat egg and remaining 2 tbsp (30 ml) sugar until pale and thick. Fold into cake batter until well combined.



CINNAMON BIGNETS WITH COFFEE CARAMEL SAUCE

Serves 6

- 1/2 cups (125 ml) granulated sugar
- 1/4 cup (50 ml) water
- 2 tbsp (30 ml) freshly brewed espresso
- 1/4 cup (50 ml) 35% whipping cream
- 1/4 cup (50 ml) unsalted butter, cubed

In medium sized, heavy bottom saucepan stir together sugar and water over low heat until sugar dissolves. Increase heat to medium-high and, without stirring, bring mixture to boil. When mixture starts to turn amber in spots stir occasionally until mixture turns deep golden, about 10 minutes. Remove saucepan from heat and immediately stir in espresso, cream and butter. Be careful, mixture will bubble vigorously. Return saucepan to medium heat and stir constantly until caramel is smooth. Pour caramel into bowl and let cool.

1925
OUR ICEBERGS
AND THERE ARE FEW
SPESQYAUULAR

To know someone you have to get beyond the superficial distractions. The same can be said about Iceberg Vodka. Some say our bottle is quirky...don't worry we can take it! Because once you taste what 12,000-year-old Iceberg water, the **WORD'S PUREST WATER**, does to our vodka, we know we will get the last laugh! In fact we kicked all other vodkas in the **hottles** at a worldwide taste test. So get beyond the quirky and taste the great.

ICEBERG VODKA. PURITY. FOR THE PERFECT TASTE.



Coffee caramel sauce can be made ahead and refrigerated up to 2 weeks. Warm over medium heat before serving.

BEIGNETS

- 6 tbsp (90 ml) warm water
- 1/2 cup + 2 tbsp (155 ml) granulated sugar
- 1 1/2 tsp (7 ml) active dry yeast
- 1/4 cup (50 ml) butter/milk
- 1 tsp (5 ml) ground cinnamon
- 1/4 tsp (1 ml) salt
- 1 large egg
- 1 1/2 cups (425 ml) all-purpose flour
- 1 tbsp (15 ml) vegetable oil, for frying
- 6 cups (1.5 l) vegetable oil, for frying

In bowl of stand mixer fitted with paddle attachment stir water, 2 tbsp (30 ml) sugar and yeast. Let sit until frothy, approximately 5 to 10 minutes. Add butter/milk, 1/2 tsp (2 ml) cinnamon, salt, egg and 1/4 cups (175 ml) flour and mix until combined. Mix in butter. Add another 1/4 cup (175 ml) flour and mix until dough comes together. Turn dough out onto lightly floured surface and knead in remaining 1/4 cup (50 ml) flour until dough is smooth, about 5 minutes. Place dough in bowl lightly greased with vegetable oil, turning to coat. Cover with towel or plastic wrap and let rise, in warm, draft-free spot until doubled in size, about 1 hour.

In small bowl stir remaining 1/2 cup (125 ml) granulated sugar and 1/2 tsp (2 ml) cinnamon. Set aside.

Punch down dough and turn out onto lightly floured work surface. Roll out to a 1/2-in (1 cm) thickness. With a 1-in (2.5 cm) round cutter, cut out circles and place on lightly floured baking sheet. Should make 60 beignets. Cover with towel and let rise in warm draft-free spot for 30 minutes.

Meanwhile, heat oil in large sautépan until it registers 350 F (180 C) on candy thermometer. Fry beignets, a few at a time, rolling them around with slotted spoon, until puffed and golden brown, about 1 to 2 minutes. Transfer beignets to paper towel-lined plate to remove excess oil then roll in cinnamon sugar. Serve warm with Coffee Caramel Sauce for dipping.

PAIRS WITH

- VINCENT VAN GOGH CARAMEL VODKA
- Netherlands \$44.99 60/955
- CASA DOS VINHOS DE MADREIA
- Portugal \$27.98 10/477



TIME TESTED LOVE

TIME TESTED WINE



TIME TESTED FRIENDSHIP



TIME TESTED FAMILY



TIME TESTED RECIPE



TIME TESTED BOOTS

AUSTRALIA'S MOST AWARDED WINERY



BAKED BRIE WITH ROSEMARY CARAMEL

Serves 6

- 1/2 cup (125 ml) granulated sugar
- 2 tbsp (30 ml) water
- 1 tbsp (15 ml) 35% whipping cream
- 2 tbsp (30 ml) unsalted butter
- 1 tbsp (15 ml) brandy
- 1/4 tsp (1 ml) salt
- 1/4 tsp (1 ml) chopped fresh rosemary
- 1/3 cup (75 ml) unsalted mixed nuts (cashews, walnuts, hazelnuts, etc.)
- 1 tbsp (15 ml) dried cherries or dried cranberries
- 1 tbsp (15 ml) chopped dried apricots
- 1 wheel of brie or Camembert cheese (200 g)

Preheat oven to 375 F (190 C). Lightly grease pie plate with butter.

In small, heavy bottom saucepan over medium-high heat stir together sugar and water. Bring to boil and continue cooking until mixture becomes deep golden brown, about 5 minutes. Brush sides of pan with water occasionally to prevent sugar from crystallizing. Remove from heat, stir in cream, butter and brandy. Be careful, caramel will bubble vigorously. Return to heat and allow any seized caramel to liquid. Remove from heat and stir in salt and rosemary. Set aside, keep warm.

In small bowl stir mixed nuts and dried fruits. Place brie in prepared pie plate and top with fruit and nut mixture. Bake until brie is warm and soft. Tinting will depend on ripeness of cheese, so check after 3 minutes; then every 2 minutes after until cheese is soft to touch. Remove from oven and drizzle with rosemary caramel sauce. Let cool for 5 minutes before transferring to plate. Serve with crackers, crusty bread or apple and pear wedges.

PAIRS WITH

- WARRE SOTIPA 10 YEAR OLD TAWNY PORT
- Portugal \$29.99 565/705
- BLUFEUD RIESLING
- Germany \$14.99 88/4239

BC LIQUORSTORES

Live Deliciously

88PTS WINACCESS V08 - 2011

Also available in a velvety Cabernet Sauvignon, - V08 - 88pts WineScores.ca, 2010 -

THINK
butter cream, butterscotch, vanilla

THINK
plush, velvety, silky-smooth

THINK
big, rich, and over the top



CHICKEN CURRY BUNNY CHOW

- Serves 8**
- 3 tbsp (45 ml) whole star anise
 - 2 - 5-in (12 cm) cinnamon stick, halved
 - 3 whole cardamom pods
 - 1/2 tsp (2 ml) fennel seeds
 - 1/2 tsp (2 ml) cumin seeds
 - 1 large onion, finely chopped
 - 1 garlic clove, finely chopped
 - 1 - 1-in (2.5 cm) gram masala
 - 3 tbsp (45 ml) ground coriander
 - 1 tsp (5 ml) cayenne
 - 2 tsp (10 ml) turmeric
 - 8 curry leaves (optional)
- 5 tomatoes, coarsely chopped
 2 1/2 lbs (1.25 kg) boniness, skinless chicken thighs, cut into 1-in (2.5 cm) cubes
 1/2 cup (125 ml) chicken broth or water
 3 potatoes, peeled and cut into 1-in (2.5 cm) cubes
 2 bunch dhalro, chopped
 2 large loaves sandwich bread, unsliced
- In large heat-proof casserole, warm oil over medium-high heat. Add star anise, cinnamon sticks, cardamom pods, fennel and cumin seeds and sauté until fragrant, 1 to 2 minutes. Add onion, garlic and ginger and sauté until onion becomes soft. Add gram masala, coriander, cayenne, turmeric and curry leaves (if using) and sauté until fragrant. Add tomatoes and stir until they become soft.
- Add chicken and ribs well. Bring to boil, cover and lower heat to simmer. Cook until meat is just about tender, about 7 1/2 hour. Add broth and potatoes and continue to simmer until potatoes are tender and chicken is cooked.
- Depending on length of bread loaves, divide and slice across the loaf into 4 thick portions with a sharp bread knife. Cut out most of soft inside bread, leaving a thick wall and bottom, reserving removed bread. If desired, you can toast bread in preheated 350 F (180 C) oven until lightly toasted.
- Before serving, stir dhalro into curry.
- Place bread onto serving dish and ladle curry into hollows. Top with reserved bread and serve with Mango Chutney and Cape Malay Tomato Salad (recipes follow).

**WE DON'T MIND
TAKING OUR WORK
HOME WITH US.**



PALE ALE

BC LIQUORSTORES

- MANGO CHUTNEY**
Makes 2 cup (500 ml)
- 2 whole cloves
 - 1 - 4-in (10 cm) whole star anise
 - 1 tsp (5 ml) cinnamon stick
 - 1 tsp (5 ml) cumin seeds
 - 1 tsp (5 ml) cardamom pods, cracked
 - 2 1/2 cup (125 ml) white vinegar
 - 1/2 cup (50 ml) water
 - 1/2 cup (175 ml) granulated sugar
 - 1 salt
 - 2 large ripe, firm green mango, peeled, cut into 1-in (2.5 cm) cubes
 - 2 medium firm yellow mangoes, peeled, cut into 2-in (5 cm) cubes
 - 1/2 cup (7 ml) peeled and finely chopped fresh ginger
 - 1/4 cup (50 ml) candied ginger, chopped
 - 3 whole dry red chilies, slightly broken
 - 2 garlic cloves, finely chopped
- OGOPOGO'S LAIR™**
- OGOPOGO'S LAIR lies on the east side of Okanagan Lake, in the bend between Kelowna and the foot of the lake. According to legend, the lair is a cave under Squally Point near Katerside Island where Ogepogo rested when not prowling the lake's waters.
- For more information visit us online at www.prospectwinery.com
- OGOPOGO'S LAIR™**
- OGOPOGO'S LAIR** lies on the east side of Okanagan Lake, in the bend between Kelowna and the foot of the lake. According to legend, the lair is a cave under Squally Point near Katerside Island where Ogepogo rested when not prowling the lake's waters.
- 1 1/2 cup (125 ml) small onion, finely chopped
 1/2 cup (125 ml) raisins (optional)
- In small piece of cheesecloth, put spices and tie into small bundle. In medium-sized saucepan, mix vinegar, water, sugar, salt and spice bundle over medium heat until sugar has dissolved. Stir in mangoes along with fresh ginger, candied ginger, chilies, garlic, onions and raisins (if using). Lower heat to simmer and cook uncovered, stirring occasionally, until syrupy and slightly thickened, 30 to 45 minutes. Pour into sterilized hot jars, leaving 1/2-in (1 cm) airspace. Seal jars and allow to cool. Refrigerate until ready to use.
- CAPE MALAY TOMATO SALAD**
- Serves 4 as an appetizer**
- 3 large ripe tomatoes, sliced thin
 - 1/2 tsp (2 ml) sugar
 - 1/2 tsp (2 ml) sea salt
 - 1/4 tsp (2 ml) ground cumin
 - 1/4 tsp (2 ml) hot green chili pepper, seeded and minced
 - 1 small white onion, finely chopped
 - 1/2 sherry wine vinegar
 - 2 tbsp (30 ml) extra-virgin olive oil

TASTE 165

GANTON & LARSEN PROSPECT WINERY
 OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

**THE OKANAGAN VALLEY IS FULL OF HIDDEN
SPLENDOURS WAITING TO BE REDISCOVERED.**

OGOPOGO'S LAIR™

OGOPOGO'S LAIR lies on the east side of Okanagan Lake, in the bend between Kelowna and the foot of the lake. According to legend, the lair is a cave under Squally Point near Katerside Island where Ogepogo rested when not prowling the lake's waters.

For more information visit us online at www.prospectwinery.com

2020: THE FUTURE WITHOUT BREAST CANCER

EVERY DONATION BRINGS US CLOSER TO OUR GOAL

From August 31 to September 26

\$150

from every purchase of

Catena Malbec & Catena Cabernet Sauvignon in BC Liquor Stores, will be donated to the Canadian Breast Cancer Foundation. CIBC Run for the Cure.

In support of
Canadian Breast Cancer Foundation

CIBC Run for the Cure

Sunday, October 2, 2011

www.cbct.org



Scan to make a donation, get the full event info or check us out on Facebook and Twitter!

TRIA11TO
www.cbct.org



Place tomato slices on serving platter. Mix together salt, sugar and cumin and sprinkle over tomatoes. Sling with chili and onion. Drizzle with sherry vinegar and olive oil. Let sit for 15 to 20 minutes before serving.

PAIRS WITH
GRAHAM BECK SHIRAZVINOIGNIER
South Africa **\$13.49** 656629
NEDERBURG RIESLING
South Africa **\$12.99** 320272



CURRIED LAMB POTJIE

- Serve 6**
- 3 tsp (45 ml) olive oil
 - 2 1/2 lbs (1.25 kg) lamb shoulder, cut into 1-in (2.5 cm) pieces
 - 2 1/2 lbs (1.25 kg) large onions, sliced 1/4-in (0.5 cm) thick
 - 1 - 1-in (2.5 cm) garlic ginger, finely chopped
 - 6 garlic cloves, finely chopped
 - 2 tsp (10 ml) ground cumin
 - 2 tsp (10 ml) ground coriander
 - 1 tsp (5 ml) garam masala
 - 1/2 tsp (2 ml) red chili flakes
 - 1/2 tsp (2 ml) turmeric
 - 1 1/2 cups (375 ml) can whole tomatoes, puréed in blender
 - 1 cup (250 ml) bay leaves
 - 2 3/4 cups (675 ml) white rice
 - 2 3/4 cups (675 ml) white rice
 - 2 3/4 cups (675 ml) white rice

The lamb, chili sauce, sweet potatoes, peeled and cut into 1-in (2.5 cm) chunks large onions, peeled and cut into 1-in (2.5 cm) chunks salt and freshly ground black pepper, to taste

In large heavy cast iron or heat proof casserole, heat half of olive oil over medium-high heat. Add lamb and sauté until browned. Remove and set aside. Add remaining oil and sauté onions, ginger and garlic until soft. Add cumin, coriander, garam masala, chili flakes and turmeric and sauté until fragrant, about 1 minute. Add puréed tomatoes, stock and bay leaves and bring to boil. Add reserved lamb meat and chili sauce and bring to boil. Lower heat and simmer, partially covered, for 1 hour. Stir in sweet potatoes and carrots and cook another hour or until potatoes are tender. Season to taste with salt and pepper and serve with Yellow Rice (recipe follows).

YELLOW RICE

- 1 tbsp (15 ml) granulated sugar
- 1/2 tsp (2 ml) turmeric
- 1 tsp (5 ml) salt
- 2 tbsp (30 ml) unsalted butter
- 1 - 2-in (5 cm) cinnamon stick
- 1 cup (250 ml) raisins
- 1 - 2-in (5 cm) strip lemon rind
- 2 cups (500 ml) white rice

In large saucepan, bring 4 cups (1 liter) water to boil. Add all ingredients except for rice and stir until sugar has dissolved. Stir in rice, bring to boil, cover, lower heat and simmer for 20 to 25 minutes or until rice is soft and fluffy. Remove cinnamon stick and lemon rind before serving.

South African Cuisine, a Medley of Flavour from page 106

PAIRS WITH

GRACELAND CABERNET SAUVIGNON
South Africa **\$29.99** 460370
THE GRINDER PINOTAGE
South Africa **\$14.97** 883991



MALVA PUDDING

- Serve 6**
- 1 cup (250 ml) brown sugar
 - 1 cup (250 ml) large egg
 - 3 tbsp (45 ml) apricot jam
 - 1 cup (250 ml) all purpose flour
 - 1/2 tsp (2 ml) baking soda
 - 1/2 tsp (2 ml) baking powder
 - 1/2 cup (125 ml) salted butter, plus extra
 - 1 tsp (5 ml) white vinegar
 - 1 cup (250 ml) milk

Preheat oven to 350 F (180 C).

In bowl beat together egg and sugar until sugar has dissolved, then stir in jam. In separate bowl sift together flour, baking soda, baking powder and salt. In another bowl combine melted butter and vinegar mixing well. Add vinegar mixture and milk to egg mixture alternately with flour mixture, stirring well to combine. Transfer batter to butter greased 1 cup (250 ml) ramekins, filled 2/3 full. Cover with butter greased lid or tinfoil and bake for 30 to 35 minutes, or until top is browned and toothpick inserted into the center comes out clean.

SAUCE

- 1/2 cup (50 ml) butter
- 1/4 cup (50 ml) brown sugar
- 1/4 cup (50 ml) whipping cream

In a saucepan, whisk together butter and sugar over medium heat until sugar has dissolved and mixture is smooth. Slowly whisk in cream. Pour sauce over pudding. By poking holes in top of pudding, it will help sauce to soak in.

Serve warm with custard or whipped cream.

PAIRS WITH
KVM 5 STAR BRANDY
South Africa **\$23.75** 5173
AMARULA CREAM LIQUEUR
South Africa **\$24.95** 342246

SIMPLY PERFECT.



The perfect way to enjoy Patron is responsibly. © 2011 The Patron Spirits Company, Las Vegas, NV.

BIG HOUSE
 Big House White + Big House Red
BEST BUYS
 WINE ENTHUSIAST
 MARCH 2011

Big House Red 2009
85 Points
Best Buy
 2010 Wine Advocate

Big House White 2009
88 Points
Killer Value
 2010 Wine Advocate

Big House White 2008
#1 Best Buy
Top 100 Best Buys
 2009 Wine Enthusiast



© 2009 Big House Wine Co., Soledad, CA
 PRODUCT REPRESENTED BY
MONDIA
 WINE & SPIRITS
www.BigHouseWine.com
 Please Enjoy Responsibly.

The Brunch Club From Page 114



CROQUE MADAME SANDWICHES

- Serves 6**
- 12 slices brioche bread
 - 2 tbsp (30 ml) unsalted butter
 - 6 slices ham
 - 6 slices tomato
 - 6 slices Swiss cheese
 - 6 large eggs
 - 3 sprigs fresh basil, for garnish (optional)
 - 2 cups (500 ml) salt and freshly ground black pepper, to taste
 - 2 cups (500 ml) Cheese Sauce (recipe follows; make ahead)

Grill or toast bread then butter. Place 6 pieces on parchment lined baking tray, and top each with a slice of ham, tomato and Swiss cheese. Meanwhile, fry eggs (you can finish them in oven if desired). Bake topped bread in oven to melt cheese, about 4 minutes. Top each sandwich with remaining bread, fried egg and basil leaves (if using) to garnish. Season with salt and pepper and serve with Cheese Sauce (recipe follows).

CHEESE SAUCE

- Makes about 3 cups (750 ml)**
- 1/4 cup (50 ml) unsalted butter
 - 1/4 cup (50 ml) all-purpose flour
 - 2 cups (500 ml) milk
 - 1 cup (250 ml) cream
 - 1/4 cup (50 ml) grated Gruyère cheese

In saucepan with wooden spoon, stir together butter and flour over low to medium heat to create a roux. Cook roux for 5 minutes, taking care not to burn, then gradually whisk in milk and cream. Stirring frequently over low heat, cook sauce for 20 minutes. Sauce should be thick enough to coat back of a spoon. Whisk in cheese and season to taste with salt and pepper.

PAIRS WITH
 GEORGES DUBOUC BEAUJOLAIS
 France **\$15.50** 21/480
 PFAFFENHOF PINOT GRIS
 France **\$19.99** 6/6144

The Brunch Club From Page 114



GREEK YOGURT PARFAIT

- Serves 2**
- 2 cups (500 ml) Greek-style yogurt
 - 1 peach, core and seed diced
 - 1/4 cup (50 ml) blueberries
 - 1/4 cup (50 ml) almonds, toasted and coarsely chopped
 - 1/4 cup (50 ml) wildflower honey
 - 2 sprigs fresh mint

Divide yogurt between 2 glasses, bowls or jars. Top with peaches, blueberries and almonds, and drizzle with honey. Garnish with mint leaves.

PAIRS WITH

MINUS GEBIRGER EHRENFELSER ICEWINE
 BC VQA **\$49.99** 2.5/1739 375 ml
 MARTINI PROSECCO
 Italy **\$14.99** 6/39310



NUCKET POTATO AND CHORIZO HASH BROWNS

- Serves 6**
- 1 tbsp (15 ml) olive oil
 - 1 tbsp (15 ml) cumin seeds
 - 1/2 cup (125 ml) chorizo, diced
 - 2 lbs (1 kg) nugget potatoes, washed and halved or quartered
 - dried oregano
 - bunch Italian parsley, chopped
 - 1/2 salt and freshly ground black pepper, to taste

Preheat oven to 375 F (190 C). In cast iron pan heat oil and cumin over medium-high heat for 2 to 3 minutes. Add chorizo and fry for another 2 minutes. Add potatoes and toss with oregano, salt and pepper. Place pan in oven for 15 to 20 minutes, until potatoes are cooked through, then toss with parsley and serve.

PAIRS WITH
 SEETALATER RANCH BRUT
 BC VQA **\$23.99** 756/46
 STRUT RISQUE ROSE
 South Africa **\$14.97** 883991

Exotic Vegetables From Page 122



WINTER MELON EIGHT TREASURES SOUP IN MELON SHELL

- Serves 8 as a first course**
- 3 medium stock or cantaloupe melons, or 6 small
 - 9 cups (2.25 l) chicken stock
 - 1 tsp (5 ml) finely minced fresh ginger
 - 1 tsp (5 ml) light soy sauce
 - 1/2 tsp (2 ml) salt
 - 1/2 tsp (2 ml) granulated sugar
 - 1 lb (500 g) winter melon, rind removed and cut into 1/2-in (1 cm) dice
 - 6 oz (180 g) fresh shiitake mushrooms, stems removed and sliced
 - 4 oz (125 g) fresh green beans, trimmed and cut into 1-in (2.5 cm) pieces
 - 8 heads fresh or tinned baby corn (dried), cut into 3 pieces
 - 5 scallops, cut into 1/4-in (0.5 cm) thick coins
 - 1/2 lb (125 g) medium shrimp, peeled and cut into 1/2-in (1 cm) dice
 - 1 cup (5 ml) Chinese barbecued pork, cut into 1/4-in (0.5 cm) dice
 - 2 sesame oil
 - 1 green onion, finely chopped
 - 1 small handful cilantro leaves
 - 1 salt and ground white pepper, to taste

Wash melons under cold water and dry well. If using medium sized, cut each in half and scoop out the seeds. If small, cut off the stem end to make an opening large enough to scoop out the seeds. Scoop out flesh with melon baller, leaving 1/4-in (1 cm) thick wall; reserve melon containers. Cut scooped out flesh into small dice and reserve.

In large saucepan, bring to a boil chicken stock, ginger, soy sauce, salt and sugar over medium-high heat. Add winter melon, mushrooms, beans, corn, scallops and shrimp. Bring to boil, then lower heat and simmer until seafood is cooked. Remove from heat and mix in barbecued pork, sesame oil, green onions, cilantro and reserved melon. Season to taste with salt and white pepper.

Place reserved melon containers into serving dishes and ladle soup into melons.

PAIRS WITH
 HESTER CREEK PINOT GRIS
 BC VQA **\$16.99** 5/60207
 DUCK FOND PINOT NOIR
 USA **\$29.99** 42/872

CELEBRATE LIFE. ENJOY RESPONSIBLY.

BC LIQUORSTORES

TASTE 109



INFUSED SALT LOTUS ROOT CRISPS

Serves about 12

- 1 lotus roots, 4 to 5 in (10 to 12 cm) long, cleaned and peeled
- 4 cups (1 L) vegetable oil
- seasoning mixtures (recipes follow)

With a sharp knife, carefully slice lotus root paper-thin. Place slices in single layer on paper towel-lined baking sheet. Cover with another layer of paper towel and another layer of lotus root slices. Cover with paper towel and let sit 5 minutes to remove excess moisture.

Warm vegetable oil in large flat-bottomed wok over medium-high heat until it registers 350 F (180 C) on a deep-fat frying thermometer. Can also test oil temperature by placing slice of lotus root in oil. If fritus root begins to bubble gradually, oil is ready. If oil bubbles rapidly, oil is too hot and fritus root will burn. When oil is at proper temperature, working in batches, add a few lotus root slices to oil. Use slotted spoon to remove slices as soon as they have turned brown and carefully place on cooling rack or plate lined with paper towels.

While warm, place chips into large mixing bowl and sprinkle choice of seasoning mixtures (recipes follow). Toss well to mix. Place into serving bowl and repeat with other seasoning mixtures.

TOGARASHI SPICE

- 1 tsp (5 ml) togarashi (Japanese chili spice mix)

SESAME SALT

- 3 tbsp (45 ml) white sesame seeds
- 3 tbsp (45 ml) sea salt

Place sesame seeds in dry skillet over medium-high heat and shake pan until seeds start to toast and become fragrant, about 3 to 4 minutes. Remove from heat and transfer to a spice grinder and pulse until the sand texture. Add salt and pulse 2 to 3 times to combine. Transfer to an airtight container.

MATCHA SALT

- 1 tbsp (15 ml) sea salt
- ½ tbsp (4 ml) matcha powder

Place ingredients a spice grinder and pulse 2 to 3 times until well combined.

PAIRS WITH

HAKUJITSUBU DRAFT SAKE

Japan \$17.95 46/8173

MONNETTO IL PROSECCO

Italy \$17.99 378638

170 www.bbdjournalstores.com



BRAISED KABOCHIA-PUMPKIN WITH BLACK BEAN AND CLAMS

Serves 4

- 2 garlic cloves, minced
- 1 tsp (5 ml) fermented black beans, finely minced
- 1-3lb (1 ½ kg) kabocha pumpkin
- 2 tbsp (30 ml) canola oil
- 1 tsp (5 ml) minced fresh ginger
- 1 small onion, finely chopped
- ½ cup (75 ml) chicken stock
- 1 tsp (5 ml) granulated sugar
- ½ tsp (2 ml) salt
- 1 tsp (5 ml) light soy sauce
- ½ tsp (7 ml) jalapeño or Thai red chili, seeded and finely chopped
- 1 lb (500g) manila clams, rinsed and drained
- 2 green onions, chopped
- 1 small bunch cilantro, chopped

In small bowl, mash together garlic and black beans into a paste.

Using a long, heavy knife, cut pumpkin into quarters discarding seeds and strings inside. Peel each quarter and cut flesh into 1-in (2.5 cm) cubes. Should make 4 ½ cups (1.5 L).

Heat large flat-bottom wok or heavy skillet over medium-high heat until hot. Add oil, ginger, onion and stir-fry for 1 minute or until fragrant. Add black bean paste and pumpkin and stir-fry for 2 to 3 minutes. Add ½ cup (50 ml) of chicken stock. Bring to boil, then lower to simmer, cover and cook for 2 to 3 minutes, or until pumpkin begins to soften. In a small bowl, stir together sugar, salt, soy sauce, cornstarch and remaining chicken stock. Add to wok along with chili and clams. 1½ wks, cover and cook until clams have opened and pumpkin is easily pierced with a fork. Discard unopened clams. Transfer to warmed serving dish and garnish with chopped green onions and cilantro. Serve with hot steamed rice.

PAIRS WITH

CHONMA NINEKAROS ARTIST SERIES GEWURZTRAMINER

BC, USA \$14.99 237353

PETER LEHMANN LAYERS RED

Australia \$17.99 200261

CELEBRATE LIFE. ENJOY RESPONSIBLY



MIXED OLIVE AND LEMON TAPENADE

Makes 3 ½ cups (875 ml)

- 2 tbsp (30 ml) brined capers, drained
- 1 cup (250 ml) black olives, pitted
- 1 cup (250 ml) green olives, pitted
- 1 cup (250 ml) Kalamata olives, pitted
- ½ cup (75 ml) roasted red peppers, chopped
- ¼ cup (50 ml) fresh basil, chopped
- 1 to 2 anchovies, coarsely chopped (optional)
- 2 tsp (30 ml) finely chopped preserved lemon or zest of ½ lemon
- 2 tsp (10 ml) balsamic vinegar
- 2 tsp (10 ml) Italian parsley, chopped
- ¼ cup (50 ml) extra-virgin olive oil
- ½ cup (75 ml) toasted baguette crostini or crackers

Add garlic and capers to food processor and process until coarsely chopped. Add olives, red peppers, basil and anchovies (if using) and process until coarsely chopped. Add preserved lemon or lemon zest, vinegar, parsley and olive oil and process until blended but not perfectly smooth. Transfer to mixing bowl, cover with plastic wrap and allow to rest 1 hour. Serve with baguette crostini or crackers. Can be made ahead and refrigerated for up to 3 days.

PAIRS WITH

MENAGA TROIS RED

USA \$17.99 360853

RAVENSWOOD LODI OLD VINE ZINFANDEL

USA \$20.99 599381

The true essence of Chianti Classico

BROLIO CASTLE

Bettino Ricassoli's search for the perfect wine was the beginning of the development of winemaking in the Chianti area. The Baron boosted the development of roads and railways and worked with a great progressive spirit for that period to educate and involve farmers and croppers in a production philosophy that aimed at quality.

BROLIO

RICASSOLI

BARONE

RICASSOLI

ITALY

PROUDLY REPRESENTED BY TRAVIO

T R A V I O

www.travio.it

Olives: Athena's Gift from page 126



ARTICHOKE, LEMON AND OLIVE PASTA WITH SHRIMP

Serves 4

- 1 lb (500 g) spaghetti or linguini
- 1-6 oz (180 g) jar roasted artichokes, quartered, reserve liquid
- 1/2 red onion, finely chopped
- 1 lemon, zest and juice
- 3 tbsp (45 ml) extra-virgin olive oil
- ricotta
- 1/2 cup (125 ml) grated Romano or Parmesan cheese
- 1/2 cup (50 ml) Nigose olives or quartered, pitted Kalamata olives
- 2 large tomatoes, finely chopped or quartered cherry tomatoes
- 1/4 cup (175 ml) bag baby arugula
- 1/2 lb (250 g) freshly cooked and peeled shrimp

two (170 g) tins tuna, broken into 1-in (2.5cm) chunks
or sea salt and freshly ground black pepper, to taste
Bring large saucepan of salted water to a boil and cook pasta according to package directions. While cooking, whisk together lemon juice and zest, reserved artichoke marinade and red onion.

Drain pasta, reserving 3 tbsp (45 ml) of pasta water, then return to saucepan with lemon vinaigrette, cooking water, ricotta, Romano or Parmesan cheese, artichokes, olives, and tomatoes; mix well and heat through. Stir in arugula and shrimp, and season to taste with salt and pepper. Serve immediately.

PAIRS WITH

- GRASSHOPPER GRÜNER VELLINER
- Hungary \$12.99 156463
- KIM CRAWFORD PINOT GRIS
- New Zealand \$19.99 150444

GREAT TIMES ARE WAITING.

Budweiser

Must be 21 or older to drink. ©2010 Anheuser-Busch, Inc.

RODNEY STRONG VINEYARDS

Enter for a chance to **Win A Trip For Two** to RODNEY STRONG'S Jazz in the Vineyard.

Sonoma's Best Outdoor Concert Series

Visit: www.martinihonny.com/contest/dazinthevineyard for more details!

NO PURCHASE NECESSARY. MUST BE OF LEGAL DRINKING AGE. ENJOY RESPONSIBLY. CONTEST RUNS FROM AUGUST 28, 2011 TO DECEMBER 1, 2011.

BC LIQUORSTORES

CHICKEN MAREBELLA
Serves 10

- 12 chicken thighs
- 1 1/2 garlic cloves, finely chopped
- 1 1/2 tsp (5 ml) salt and freshly ground black pepper, to taste
- 2 tsp (30 ml) dried onion, finely chopped
- 1/2 cup (50 ml) dried rosemary
- 1 tsp (5 ml) dried thyme
- 1/4 cup (50 ml) salt and freshly ground black pepper, to taste
- 1/2 cup (50 ml) olive oil
- 1/2 cup (125 ml) pitted prunes
- 1/2 cup (125 ml) dried apricots, halved
- 1/2 cup (125 ml) pitted Spanish olives
- 1/2 cup (125 ml) Nigose olives
- 1/4 cup (50 ml) brined capers, with 2 tsp (30 ml) brine

PAIRS WITH
ALVAREZ ARRONCILLADO SHERRY
Spain \$15.49 102789
JUNILLA JUAN GIL
Spain \$23.99 195859

CHICKEN MAREBELLA
Remove chicken from marinade and arrange in single layer in large, shallow baking dish. Spoon marinade mixture and sprinkle brown sugar over chicken. Pour wine around chicken.
Bake for 45 minutes to 1 hour, basting frequently with pan juices. Transfer chicken, dried fruit, and olive mixture to warmed serving platter. Pour some of pan juice over chicken and garnish with chopped parsley. Serve remaining pan juice separately in gravy boat. Serve with couscous if desired.

PAIRS WITH
ALVAREZ ARRONCILLADO SHERRY
Spain \$15.49 102789
JUNILLA JUAN GIL
Spain \$23.99 195859

BC LIQUORSTORES



VIETNAMESE SHRIMP CURRY WITH COCONUT SAUCE

- Serves 4**
- 3 tbsp (45 ml) hot Indian curry powder or garam masala
 - 1 tsp (15 ml) ground turmeric
 - 1½ lbs (750 g) medium-sized raw shrimp, peeled and deveined
 - 3 tbsp (45 ml) granulated sugar
 - 2 tsp (30 ml) large shallots, coarsely chopped
 - 2 garlic cloves, finely chopped
 - 1 2-in (5 cm) piece galangal or ginger, finely chopped
 - 1 stalk lemongrass, outer leaves removed, finely chopped
 - 2 to 3 Thai red chilies, finely chopped or 2 tsp (10 ml) dried chili flakes
 - 1 fish sauce
 - 3 tbsp (45 ml) can coconut milk

- ½ cup (125 ml) water
- 1 to 2 sweet potatoes, peeled and cut into 1-inch cubes
- 1 small bunch cilantro, coarsely chopped
- 1 small bunch Thai basil, coarsely chopped
- 1 salt and freshly ground black pepper, to taste

In small bowl mix curry powder and ground turmeric. Mix half of spice mixture with shrimp and coat well. Set aside.

Make a caramel sauce by heating sugar in small saucepan with 1 tbsp (15 ml) water, over medium heat, until sugar dissolves and syrup turns golden. Remove and set aside.

Heat vegetable oil in large saucepan or flat-bottomed wok over medium-high heat. Add shallots, garlic, galangal or ginger, and lemongrass and stir-fry until fragrant, about 1 minute. Add remaining spice mixture and chilies and stir-fry for 2 to 3 minutes. Add fish sauce, coconut milk, water and sweet potatoes; mix to combine. Bring to boil, then lower heat to simmer and cook until sweet potatoes are soft yet firm. Mix in shrimp and caramel, bring to boil, reduce heat to simmer and cook 4 to 5 minutes or until sweet potatoes are soft and shrimp is tender and cooked through. Season to taste with salt and pepper and stir in half the cilantro and basil. Transfer to serving dish and garnish with remaining herbs.

- PAIRS WITH**
- GRAY MONK RESLING
 - BC VQA \$16.99 321/04
 - RED ROOSTER GEWÜRZTRAMINER
 - BC VQA \$15.99 398/52



JAPANESE CHICKEN CURRY

- Serves 4**
- 2 cups (500 ml) chicken stock
 - 1 cup (250 ml) dashi (Japanese soup stock)
 - 1 tbsp (15 ml) vegetable oil
 - 1½ lb (750 g) boneless, skinless chicken thighs, cut into 1-in (2.5 cm) pieces
 - 3 tbsp (45 ml) salt and freshly ground black pepper, to taste
 - 2 tsp (10 ml) unashed butter
 - 3 small onions, finely chopped
 - 2 garlic cloves, minced
 - 3 tbsp (45 ml) all-purpose flour
 - 3 tbsp (45 ml) curry powder (try and use Japanese S & B brand)
 - ½ tsp (2 ml) cumin
 - 1½ cup (50 ml) crushed tomatoes
 - 1 large carrot, cut into 1-in (2.5 cm) dice
 - 1 large potato, cut into 1-in (2.5 cm) dice
 - 1 full apple, peeled, cored and coarsely grated
 - 1 tsp (5 ml) honey
 - 1 light soy sauce
 - 1 green onion, finely chopped

In medium-sized saucepan, mix together chicken stock and dashi and bring to a simmer over medium-high heat. Reduce heat to low and keep at a simmer. Heat oil in large skillet over high heat. Season chicken with salt and pepper and sauté until golden brown on all sides, about 4 minutes. Transfer chicken to large plate, set aside.

Reduce heat to medium-high and melt butter in skillet. Add ginger, onion and garlic and sauté, stirring frequently, until onions are translucent, about 3 minutes. Sprinkle in flour and cook until mixture is evenly browned. Add curry powder, cumin and tomatoes and stir well to combine. Whisk in ½-cup (125 ml) of hot broth, scraping up any brown bits from bottom of pan. Transfer mixture to simmering broth and whisk well to mix thoroughly. Add reserved chicken thighs and any accumulated juices, dried onion, carrot, and potato and bring to boil. Reduce heat to medium-low and simmer, stirring occasionally, until thickened and vegetables are fork tender, 20 to 30 minutes.

Stir in grated apple, honey and soy sauce and cook another 5 minutes. Garnish with chopped green onion. Serve with steamed rice.

- PAIRS WITH**
- SPANNACI D'OLIVIGNIER
 - USA \$14.99 128/01
 - HARDY'S "THE GAMBLE" CHARDONNAY PINOT GRIS
 - Australia \$15.95 689/455

BC LIQUORSTORES



THAI FISH AND PINEAPPLE CURRY

- Serves 6**
- 1 tbsp (15 ml) vegetable oil
 - 2 large shallots, finely chopped
 - 4 garlic cloves, finely chopped
 - 4 piece fresh ginger, finely chopped
 - 1 1-in (2.5 cm) stalk lemongrass, outer leaves removed, finely chopped
 - 1 fresh kaffir lime leaves, finely chopped or zest of 1 large lime
 - 3 fingerlime seeds
 - ½ tsp (2 ml) Thai red chilies, finely chopped
 - 4 cumin
 - 1 tsp (5 ml) ground turmeric or 1½ tbsp (21 ml) fresh turmeric, finely chopped
 - 1 tsp (5 ml) ground coriander
 - 2 tsp (10 ml) brown sugar
 - 3 tbsp (45 ml) fish sauce
 - 2 tbsp (30 ml) light soy sauce
 - ½ cup (125 ml) tamarind paste
 - 1 can coconut milk
 - 1 tbsp (15 ml) salt
 - 2 lbs (1 kg) halibut filet
 - 1 small (1½ lb / 750 g) pineapple, peeled, cored, 1-in (2.5 cm) dice
 - 1 small bunch cilantro, coarsely chopped

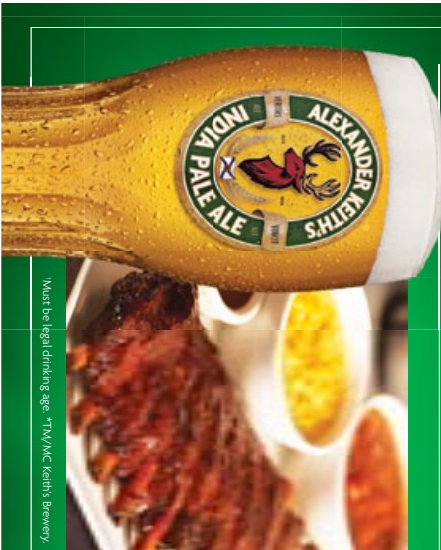
In large saucepan, heat vegetable oil over medium-high heat. Add shallots, garlic, ginger, lemongrass, kaffir lime leaves or lime zest, fingerlime seeds and red chilies. Sauté until fragrant, 2 to 3 minutes or until shallots start to brown. Add cumin, turmeric, cumin, brown sugar, fish sauce, soy sauce and tamarind paste. Cook, stirring constantly, for 1 minute. Transfer mixture to blender and add coconut milk. Blend until smooth and pour back into saucepan. Bring to simmer and cook for 10 minutes.

Meanwhile, rub salt over halibut filet and let sit for 10 minutes. Rinse in cold water several times, dry well on paper towels and cut into 2-in (5 cm) chunks.

Add pineapple to curry, bring to a boil, then lower heat to simmer. Taste for balance of spicy, sour and salt. Adjust seasoning to taste and cook for 10 minutes or until pineapple is soft. Gently stir in halibut and simmer for 10 minutes or until fish is cooked through. Stir in cilantro and transfer to serving dish.

- PAIRS WITH**
- MOSELLAND PIESPORTER MICHELSBURG RESLING
 - Germany \$13.99 288/670
 - SINGHA LAGER & PAACK
 - Thailand \$11.99 676/355 6x 330 ml

MADE TO SHARE. MADE TO PAIR.



ALEXANDER KEITH'S

Nothing brings out the taste of a delicious meal like **ALEXANDER KEITH'S INDIA PALE ALE**. This smooth, golden ale traces its heritage back to 1820, when Alexander Keith first established his Nova Scotia brewery on Lower Water Street in Halifax. Brewed slowly using only the finest ingredients, Alexander Keith's India Pale Ale has a distinct taste composed of subtle notes of black licorice — as well as a slight sweetness and bitter finish.

This golden ale pairs well with succulent ribs, zesty pastas and spicy curries to really bring out the flavour in these types of meals.

For recipes or to learn more about Alexander Keith's fine beers, visit us at facebook.com/Keiths.

Made to share.

Must be legal drinking age. © T/M/W/C Keith's Brewery.



premium
SPIRITS

Release November 5, 2011

Available at
BC Liquor Signature
Stores only.

For location information:
www.bcliquorstores.com

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

THE MOST
ORIGINAL
PEOPLE
DESERVE THE MOST
ORIGINAL
VODKA



STOLICHNAYA

SPL. IMPORTED PREMIUM VODKA
VODKA SUPERIEURE IMPORTEE

Stolichnaya
vodka



40% ALC/VOL 750 ml
PRODUCED AND BOTTLED IN LATVIA
PRODUITS ET EMBOUILLISÉS EN LETTONIE

PREMIUM VODKA
VODKA SUPERIEURE

Please enjoy our products responsibly.

Stoli
ANYTHING BUT
STANDARD

facebook.com/stolican

Dom Pérignon



Limited Edition Dom Pérignon 2002 Tribute to Andy Warhol available in select BC Liquor Stores. SKU +173690