

FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



**LET THE SEASON BEGIN!**

**HOLIDAY ENTERTAINING SURVIVAL GUIDE** P 72

**APRÈS-SKI WARM UPS**  
food and drink to warm the soul P 22

**WELCOME THE YEAR OF THE RAT**  
a not-so-traditional Chinese New Year's dinner P 44

**HOT DRINKS**  
warm and wonderful P 18

**OVER 40 NEW RECIPES INSIDE**

COMPLIMENTARY



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FOOD/DRINK/MORE

# TASTE

BC LIQUORSTORES



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From one of France's most respected Champagne houses, Yellow Label Brut is a perfect example of harmony, delicacy and power. Dominated by Pinot Noir, it has a firm structure, with elegance and finesse.

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OUR SYMBOLS

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

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PRINTER

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Prices are subject to change without notice. Prices include 10% Provincial Sales Tax and 6% Federal Goods and Services Tax.

In the event of any error or omission published in this magazine, the product description and display price in the liquor store will prevail.

Products in this publication will be available as of December 2007. Quantities may be limited. Items with very limited quantities are distributed only to Signature BC Liquor Stores.

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Australian Wine Bureau. Recently, combining her passions for wine and writing, she is wine editor for *Flavours* magazine and a freelance wine writer in Canada and the U.S.



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

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A Vancouver-based freelance journalist and cookbook author, Stephen is also an accomplished chef known for his particular brand of east-meets-west cuisine.



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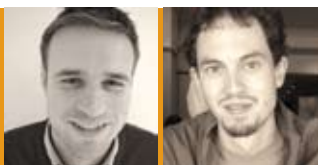


**ROBERT BELCHAM**

Executive Chef and Co-owner, Fuel Restaurant, Edmonton-born Robert Belcham's culinary career history includes top restaurants in Vancouver and on Vancouver Island, as well as being a private chef in California. He and partner Tom Doughty opened Fuel in 2006, where Belcham's high-end regional fare utilizes cooking techniques from around the world to suit each dish. Fuel, 1944 West 4th Avenue, Vancouver. 604.288.7905 [www.fuelrestaurant.ca](http://www.fuelrestaurant.ca)

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**LEE MURPHY**

Lee Murphy co-owns and operates Vista d'oro Farms in South Langley. In addition to being a trained chef, Lee produces and markets her own line of artisanal preserves, does

catering and runs cooking classes. Vista d'oro Farms - 20856 4th Avenue, Langley, BC [www.vistadoro.com](http://www.vistadoro.com).



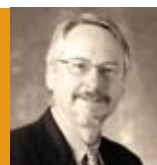
**WENDY TAYLOR**

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

planning resource of food and drink-related events. [www.planitbc.com](http://www.planitbc.com).

**DAVID HOPGOOD**

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



**CAREN McSHERRY**

Caren McSherry is known throughout Vancouver for her eastside store, The Gourmet Warehouse, a destination for anyone who loves to cook and eat. A teacher, cookbook writer, resident food expert for CKNW, Global and Shaw TV, Caren also makes baskets – lots of them. The Gourmet Warehouse, 1340 East Hastings Street, Vancouver, 604.253.3022 [www.gourmetwarehouse.ca](http://www.gourmetwarehouse.ca).



**KASEY WILSON AND ANTHONY GISMONDI**

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

EDITOR'S NOTE



The shopping experience at BC Liquor Stores continues to evolve, and so too does our magazine.

Our mission? To share expertise and inform, to inspire creativity, to simplify selection and to open a window to the ever-changing array of BC Liquor Stores products. It's hard to believe that this issue of Taste marks our first anniversary. 12 months have whizzed by with the speed of a rogue champagne cork. In that time, we've served up more than 30 features covering BC's most lauded eating establishments and wineries, over 60 delicious recipes and serving suggestions, as well as all the tips you need to pair, invent, mix, shake, blend, muddle and layer like a pro.

This issue is chock full of innovative and delicious meals, unique gift ideas, all things après ski, meaningful traditions and inspiration for making your next party dazzle.

Not to be missed is Tim Pawsey's tour of What's New in the (Okanagan) Valley,

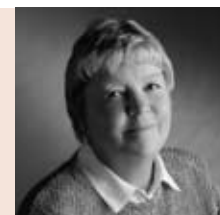
James and Kenji's New Year's Wine Resolutions and the Wilson-Gismondi team's sampler of Moroccan holiday cuisine, guaranteed to add spice to your festive season. For cocktail enthusiasts, bartender extraordinaire Mark Brand mixes up a drink with absinthe that may have inspired Degas and our Hot Drinks feature makes us rethink our definition of a steaming mug.

We're excited about the year ahead, as we continue to inspire BC with modern food and entertaining ideas and all you need to know about the exciting and dynamic world of wine, spirits, and beer.

With warmest wishes for the season,

Jim Fraser  
Editor-in-chief, Taste  
Director of Marketing,  
British Columbia Liquor Distribution Branch

OUR CROWD



**LAVAUGHN LARSON**

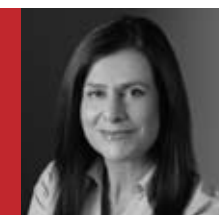
As BC Liquor Stores' Marketing and Social Responsibility Manager, Lavaughn is widely known and respected throughout

the industry. Wearing her other hat as Taste's Managing Editor, her extensive knowledge and common-sense approach are invaluable in keeping the magazine's content interesting, insightful and on track.



**LINDA MACINTOSH**

Linda's natural creativity is matched by her extensive product knowledge and passion for exploring the food and traditions of other cultures through her travels. BC Liquor Stores' Visual Presentation and Special Events Manager, Linda's discerning eye, product knowledge and experience are vital in her role as Taste's Style Editor.



**ANNE GILMOUR**

Anne believes that there are two kinds of people in the world – those with a passion for language and those without. "A picture may be worth a thousand words, but with just a few well-chosen words, you can paint a beautiful picture!" Rarely seen without a red pen in hand, Anne's favourite wines are likewise red.



**IRENE M. MCGUINNESS**

In her capacity as Food Stylist at Taste, Irene inspires the home chefs of BC with superb recipes and serving ideas. Her expertise comes from a diversified career, most recently as Marketing Director of Urban Fare. She has also written documentary scripts for the

Food Network, including a James Beard Award winner. As an editor, writer, and food stylist at large, Irene develops products and recipes for a variety of publications and websites.



**CHAS BAINS**

Chas Bains is the art director for Taste magazine and is a principal partner in the brand design firm,

CA Design Group Inc. With more than 20 years of experience in the magazine design industry, he has been responsible for at least 12 magazine titles internationally. If he ever gets a chance to relax, Chas' choice of drink is a premium cognac. Hmm, good choice!



**KEN MAYER**

As the man behind the photos in Taste, Ken Mayer's creativity is evident on virtually every page of the magazine. A Vancouver-based commercial and advertising photographer with 25 years of experience, Ken's work has taken him all over BC and to many other parts of North America, which he has found to be mind broadening. Ken says he has found his role on the Taste production team as rewarding as it is challenging. "I enjoy every minute of it!"




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France **\$24.99** 812479  
This refreshing new Giffard liqueur is made with natural grapefruit  
flavourings and is ideal for cocktails and mixed drinks, such as  
Mojitos, Martinis and sodas. For an extra festive touch, try  
mixing it with champagne!

  CYCLES GLADIATOR SYRAH  
USA **\$16.99** 197483  
Aromas of sweet clove, black  
pepper and roasted nuts are  
followed by berry, spice and a  
delicate stony, mineral flavour.  
This soft, medium-bodied,  
elegantly textured wine is a  
great match for turkey, duck  
or tenderloin.



 ABSOLUT PEARS VODKA  
Sweden **\$24.45** 113258  
Provocative and full-bodied, with a long and fruity  
aftertaste, Abolut's newest flavoured vodka has  
mellow pear aromas with hints of sweet almond.  
It makes a delicious addition to classic cocktails,  
such as Martinis and Cosmopolitans.



Gifts



**PIPER HEIDSIECK BRUT**

France **\$61.95** 258087  
A bottle of Heidsieck Brut Champagne with two exquisite flutes – a perfect anytime gift – Happy New Year!



**CANADIAN CLUB PREMIUM**

Canada **\$33.95** 594879  
The perfect all-Canadian gift for hockey fans!



**BOMBAY SAPPHIRE INSPIRED ENTERTAINING GIFT SET**

UK **\$37.99** 260117

A bottle of Bombay Sapphire, with a beautiful mouth-blown glass martini pitcher, blue glass stirrer and cocktail recipe booklet.



**PATRON REPOSADO GIFT**

Mexico **\$99.99** 163618

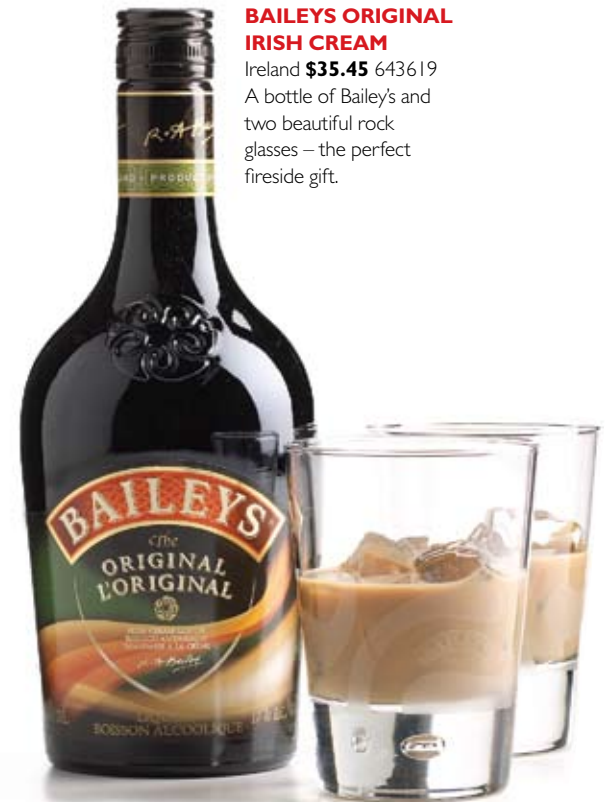
You don't have to be a Dan Aykroyd fan to appreciate Patron fine tequila – packaged with logo'd shot glasses.



**BAILEYS ORIGINAL IRISH CREAM**

Ireland **\$35.45** 643619

A bottle of Bailey's and two beautiful rock glasses – the perfect fireside gift.



# GREAT GIFTS FOR ALL

CHOOSE FROM BC LIQUOR STORES' WIDE SELECTION OF GIFT SETS.



**VEUVE CLICQUOT YELLOW LABEL**

France **\$68.10** 482570

A half bottle of fine champagne in its own Veuve yellow travel purse – definitely a gift for her.



**CROWN ROYAL GIFT SET**

Canada **\$35.95** 643684

The Crown is always in style!



**NAVAN TRAVEL PACK**

France **\$56.95** 838599

Grand Marnier and vanilla, beautifully packaged for giving.



**XOXO FONDUE SET**

Canada **\$24.99** 370403

Fondue's back in style – in a big way!



# A MOROCCAN FEAST

Christmas Eve is tortière. Christmas Day is turkey. New Year's Eve is reservations and that still leaves all manner of holiday dinners unaccounted for. To fill the entertaining void, our menu features Moroccan-style recipes that are elegant enough to impress guests, simple enough to make at home, and will appeal to everyone.

A Moroccan buffet is ideal for an after-work office party, a tree-trimming supper, or a post-holiday dinner. Most of the preparation for the meal is easily done in advance and the recipes can be doubled or tripled for a larger group.

A tagine, those aromatic stews served in shallow earthenware dishes with conical lids, takes centre stage in this menu inspired by Joyce Goldstein, author of several cookbooks, including *The Mediterranean Kitchen*.

This robust lamb tagine (Morocco boasts more than 100 tagine recipes) is a variation on the sweet stew called mrouzia, which is served on the Muslim holy day of Aid el Kebir, says Goldstein.

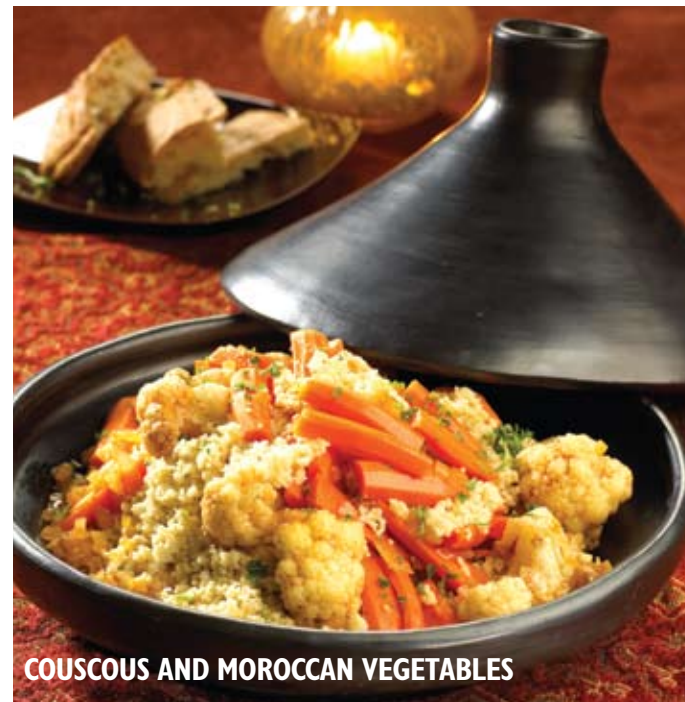
All over Morocco, those who can afford it sacrifice a lamb or sheep in memory of Abraham's sacrifice of a male sheep in place of his son Ishmael, ancestor of all Arabs. This year Aid el Kebir is celebrated on December 20.

The national dish of Morocco is couscous. It's the name given to both the tiny pellets made from semolina and to the dish made from them. The steamed semolina grains are often rolled into balls and eaten with the first three fingers of the right hand (four or five is greedy and one is a sign of hatred, according to folklore).

Couscous prepared in the classic manner is steamed for hours in a special pot called a couscoussiére. Today, with instant couscous, this dish takes only minutes to prepare without compromising the taste.

The Moroccan vegetables, carrots and cauliflower tossed with spices and sprinkled with fresh mint, and the roasted beet salad spiced with cumin are a great accompaniment to any meal. For dessert, the wintry compote is a combination of apricots and raisins marinated overnight in Riesling or Moscato wine and then cooked and reduced to a sweet finale.

Adding a cultural twist to entertaining through the discovery of new dishes and making them part of the Christmas tradition will elevate your holiday spirit and fill your home with memorable aromas.

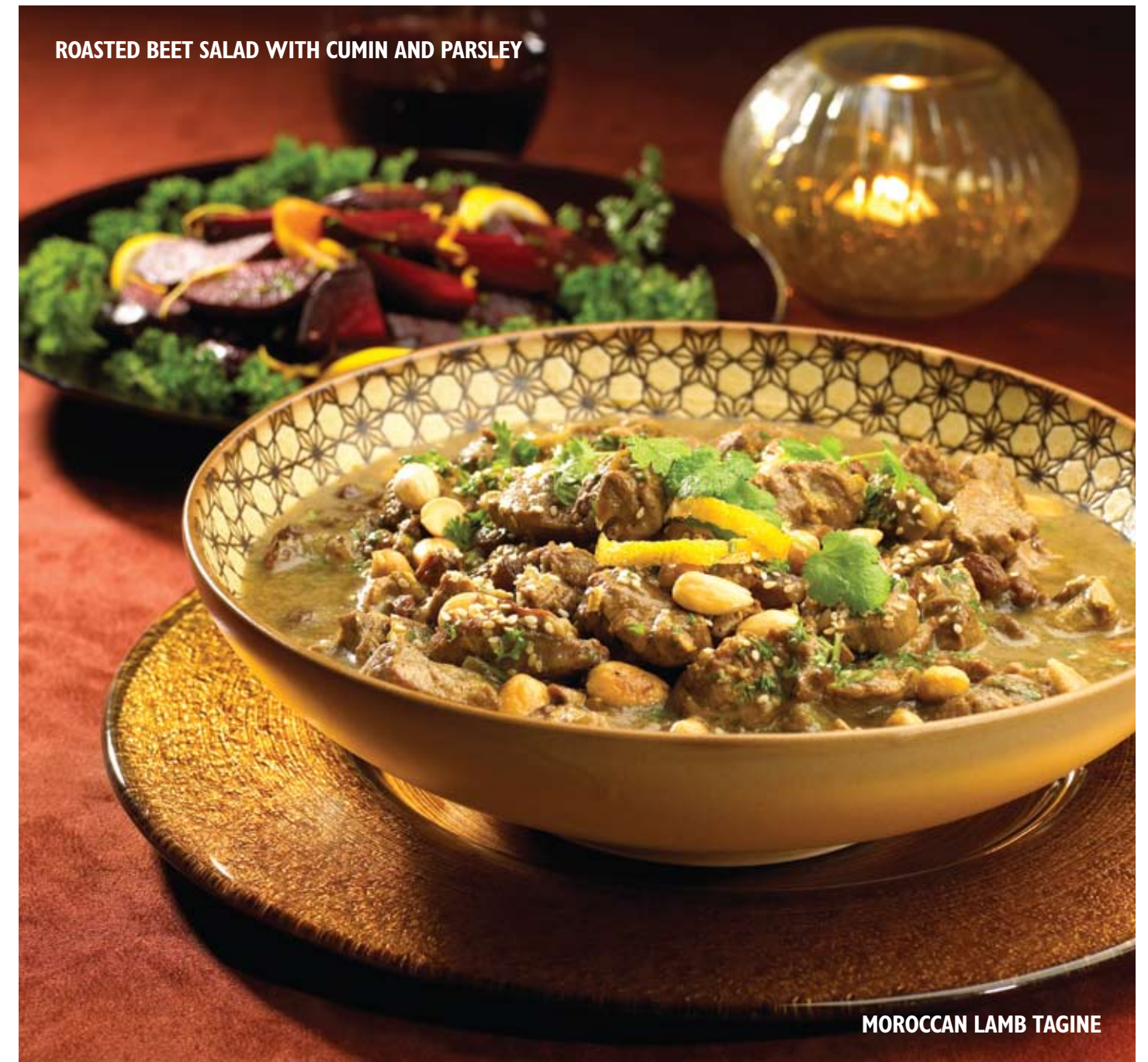


COUSCOUS AND MOROCCAN VEGETABLES

## WINE PICKS

While turkey dominates many holiday tables, a Moroccan feast almost instantly conjures up the exotic – like archaeological digs, belly dancers and magic carpet rides. Okay, maybe the magic carpet ride is pushing it. Come to think of it, so is the belly dancing, but you can't deny it all sounds exotic and spicy and that calls for wines that evoke a similar sense of adventure.

In the case of Lamb Tagine, the strong flavours of the dish call for an equally robust wine, or at least one with as much fruit as tannin. Zinfandel seems a natural fit, and we recommend the **Tamás Estates Zinfandel**, from the Livermore Valley, due east of San Francisco Bay. Look for a soft, smooth, sweet, spicy Zinfandel that has about 10 percent Barbera in the blend to add some acidity and backbone. Some eight months in French and American oak has softened the edges to reveal a mélange of spicy, jammy, brambleberry fruit flavours. Tamás Estates was founded by Iván Tamás Fuezy and Steve Mirassou over 20



ROASTED BEET SALAD WITH CUMIN AND PARSLEY

MOROCCAN LAMB TAGINE

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It's

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FOR RECIPE, PLEASE SEE PAGE 97

years ago and is now part of the Wente family portfolio.

The Arabs of North Africa were equally at home across the Straits of Gibraltar, so it seems sensible to pair lamb with the savoury, dried herbs that mark the spectacular landscape of Sicily and the nose of the equally impressive, **Feudo Arancio Syrah**. We love the value in this versatile red that has all the chocolate, pepper, tobacco, meaty, floral, smoky flavours to do battle with the lamb. The finish is long and full-flavoured and chock full of smoky tobacco. It is a surprisingly well-balanced red.

The Roasted Beet Salad with cumin and parsley presents a challenge, but we turned to legendary Louis Jadot winemaker Jacques Lardière's handiwork in the **Louis Jadot Bourgogne**. This French Pinot comes with dusty cedar and dried black cherry fruit aromas

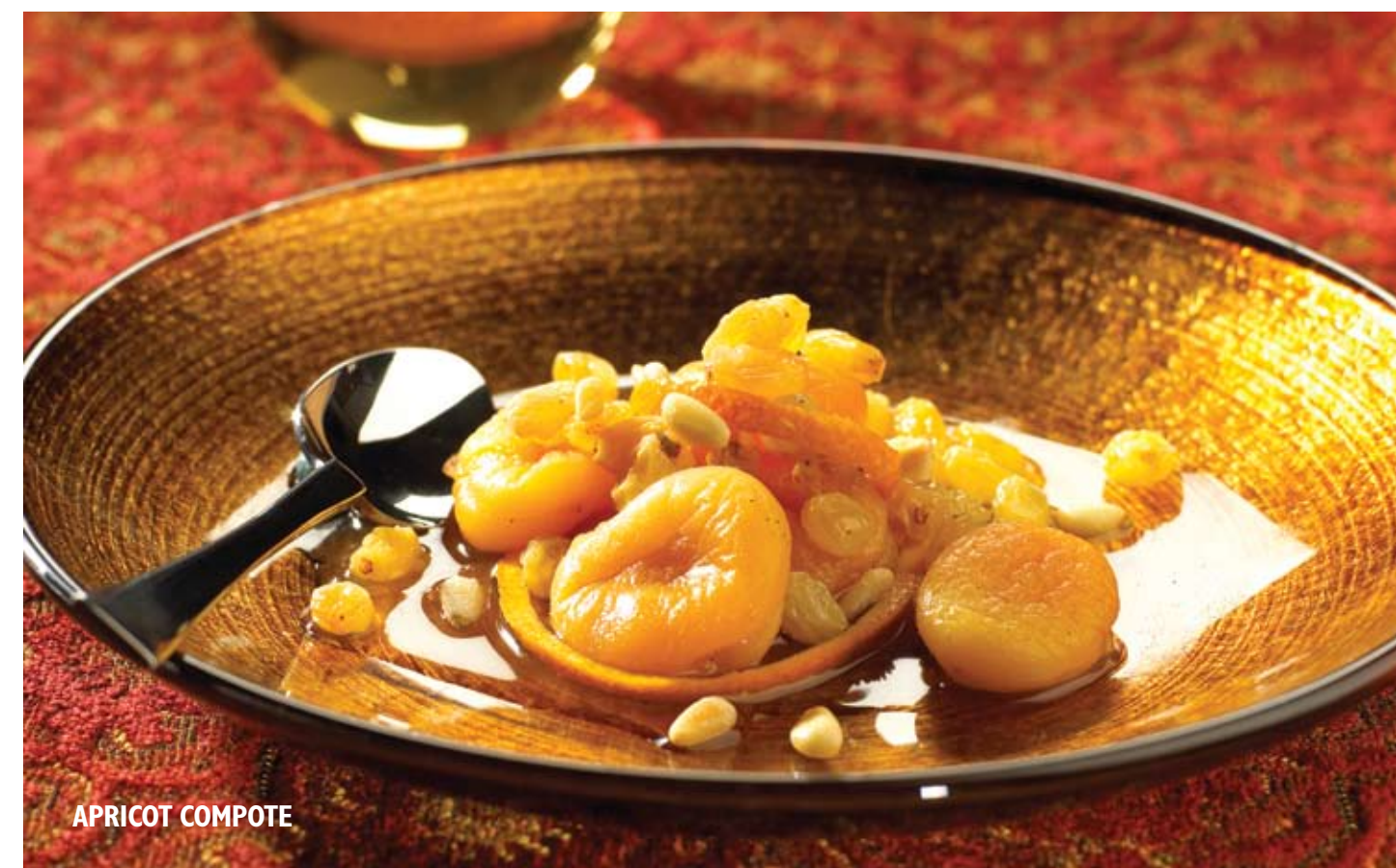
to tantalize the nose. On the palate, its earthy mushroom notes play into the beets and, in a strange way, sweeten both the dish and the wine. It's all French in the mouth, with plenty of acidity and just enough softness to counteract the slightly bitter tannins in the finish. Save some for the cheese.

Our new world counterpoint to French Burgundy is **Wolf Blass Yellow Label Pinot Noir** from the cool climes of Victoria's Yarra Valley. Vanilla, cedar and spicy, plummy, dried fruit all with a touch of barnyard that should beat the beets into submission. It's a well-made, affordable Pinot for current consumption. That in itself is rare.

The Apricot Compote sounds so inviting, it's obligatory to follow that theme with the dessert wines. The local answer is icewine, and none is more inviting or better suited

to this dish than the **See Ya Later Ranch Ehrenfeller Icewine**. Not overly sweet, it has fine minerality. The citrus, honey and exotic, apricot/mineral flavours intermingle to become one with the dish.

From south of the border, another fine choice is the **Quady Essensia Orange Muscat** from California. It opens with a fabulous, bright, floral fruit nose spiked with orange blossoms and citrus oil. The style is fresh and crisp with plenty of zesty orange, honey, mineral, spicy, ginger flavours. Neither fat nor cloying, it should support the compote from start to finish. If there are any chocolate truffles kicking around for the holidays, they would be the perfect ending to this wine and the meal. Belly dancing is optional.



APRICOT COMPOTE

BC LIQUORSTORES

TASTE 13

CAPTURE THE MAGIC OF THE NIGHT

# NIGHT HARVEST

by R.H. PHILLIPS

When the sun has set, and cool breezes tame the California heat, our winemaker and his team go to work harvesting grapes under the night sky. R.H. Phillips harvests at night when the cool air chills the fruit, a tradition at our winery since 1983. This concentrates the flavours in the fruit and preserves the crisp acidity that makes for a deliciously balanced wine.



nightharvestwines.com

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NEW!

Wine and Food

## WINES TO ACCOMPANY THE MOROCCAN FEAST



LAMB TAGINE



**TAMÁS ESTATES ZINFANDEL**  
USA **\$17.99** 791335  
A soft, smooth, sweet, spicy Zinfandel that has about 10 percent Barbera in the blend, to add some acidity and backbone.



ROASTED BEET SALAD  
WITH CUMIN & PARSLEY



**JADOT BOURGOGNE PINOT NOIR**  
France **\$26.99** 341875  
On the palate, its earthy mushroom notes play into the beets and, in a strange way, sweeten both the dish and the wine.



APRICOT COMPOTE



**QUADY ESSENCIA ORANGE MUSCAT**  
USA **\$15.99** 197707 375 ml  
The style is fresh and crisp with plenty of zesty orange, honey, mineral and spicy ginger flavours.



**FEUDO ARANCIO SICILIA SYRAH IGT**  
Italy **\$15.99** 901835  
A versatile red that has all the chocolate, pepper, tobacco, meaty, floral, smoky flavours to do battle with the lamb.



**WOLF BLASS YELLOW LABEL PINOT NOIR**  
Australia **\$17.99** 611509  
Vanilla, cedar and spicy, plummy, dried fruit all with a touch of barnyard – perfect with the roasted beet salad.



**HAWTHORNE MOUNTAIN SEE YA LATER EHRENFELSER ICEWINE**  
BC VQA **\$50.00** 79467 375 ml  
Neither fat nor cloying, it should support the compote from start to finish. The citrus, honey, exotic, apricot/mineral flavours intermingle to become one with the dish.





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SHARE  
ENJOY



ENJOY WITH CARE. [appletonrum.ca](http://appletonrum.ca)

# MOST WANTED

BREAK OUT A BOTTLE THIS HOLIDAY!



**GRAND MARNIER CORDON ROUGE**

France **\$48.50** 1784

This delicate blend of fine cognacs and tropical orange essence has a complex nose of orange blossoms, candied zest and toffee. The cognac enhances the flavours of bitter orange with accents of marmalade and hazelnuts. No wonder it's a worldwide favourite!



**MOËT & CHANDON BRUT IMPERIAL**

France **\$64.98** 453084

This terrific non-vintage brut has a light, consistent, fine mousse, aromas of bread dough and green apple/lime, leading to a soft, creamy, fruity finish. Enjoy it as an aperitif and right on through to dessert. *90 points Anthony Gismondi*



**CHIVAS REGAL 12 YEAR OLD**

Scotland **\$44.69** 7617

An aromatic infusion of wild herbs, heather, honey and orchard fruits, it's round and creamy on the palate, Chivas has a full, rich taste of honey and ripe apples, with vanilla, hazelnut and butterscotch notes leading to a rich and lingering finish. Enjoy anywhere, anytime.

# HOT DRINKS

TASTE EVEN BETTER THAN THEY LOOK!

ROOIBOS TEASER



COFFEE ALFREDO & WARM CALVADOS CIDER

FOR RECIPES, PLEASE SEE PAGE 98



HOT BUTTERED APPLE CIDER MARTINI & MEXICAN HOT CHOCOLATE

## DRAMBUIE & SODA

POUR 1 1/2 PARTS DRAMBUIE  
OVER ICE IN A TALL GLASS  
FILL WITH CLUB SODA  
SQUEEZE A LIME WEDGE AND DROP IN

THINK OF IT AS A  
SECRET RITUAL ONLY WITHOUT  
THE SILLY MASKS



DRAMBUIE & SODA

THE SPIRIT LIVES ON

ENJOY RESPONSIBLY THIS HOLIDAY SEASON  
DRAMBUIE IS A REGISTERED TRADEMARK OF THE DRAMBUIE LIQUEUR COMPANY LIMITED, EDINBURGH, SCOTLAND. LIQUEUR - 40% ALC. BY VOL.

## Consultant's Choice

# CONSULTANT'S CHOICE

OUR TEAM OF  
EXPERTS SHARES  
THEIR FAVOURITES.



**Kevin Enns**

Product Consultant, Kamloops Columbia Place  
Signature Store: "I like to offer customers something  
new and interesting to suit their needs."



**LUIGI BOSCA MALBEC**  
Argentina **\$22.99** 418038

Made with Argentine beef in mind,  
this dense purple-black beauty is  
full-bodied and concentrated. Black  
cherry and chocolate flavours lead  
into a long, warm finish. This is the  
last steak sauce you'll ever need!



**ABERLOUR A'BUNADH**  
Scotland **\$80.19** 573352

Straight from the barrel to your glass!  
This cask-strength malt shows light  
peat and smoke on the nose, with  
a creamy mouth feel and generous  
fruit flavours. Hints of orange peel  
and spice last through the finish. Just  
add a log fire, a comfy chair and good  
company!



**Cindy Gray**

Product Consultant, 39<sup>th</sup> & Cambie Flagship Signature  
Store: "I love to help my customers discover something  
new to experience and share." Cindy is also responsible  
for selecting and providing tasting notes for many of  
the products featured in TASTE.



**SAINTE EULALIE CANTILÈNE  
MINERVOIS LA LIVINIÈRE**  
France **\$24.99** 274597

Rich and concentrated, with a purity  
to its ripe, dark plum, boysenberry  
and cassis flavours, it's focused and  
balanced, with an elegant array of  
Asian spice, licorice, chocolate and  
black cherry leading through to a  
lingering finish. Enjoy with friends and  
family. *91 points Wine Spectator*



**TALISKER 10 YEAR OLD**  
Scotland **\$71.95** 249680

Aromas of peat smoke, sea-water  
saltiness and citrus are followed by  
rich flavours of sweet dried fruit,  
smoke and barley-malt all ending in  
a long, peppery finish. A warm and  
satisfying treat to savour after dinner  
on those chilly winter evenings.



**Maureen Hogue**

Product Consultant, Abbotsford Signature Store:  
"I love pairing my customers with that perfect  
bottle of wine!"



**SANTA MARGHERITA PINOT  
GRIGIO VAL D'ADIGE**  
Italy **\$19.99** 106450

This elegant, medium-bodied wine  
is fresh and clean with tantalizing  
aromas and flavours of citrus, pear  
and apple and a slight touch of  
mineral on the finish. Whether it's  
light appetizers, chicken or your  
turkey dinner, this gorgeous wine will  
see you through your holiday meal  
from start to finish.



**BAILEYS MINT CHOCOLATE  
IRISH CREAM**  
Ireland **\$27.95** 555763

Add it to hot chocolate for a silky,  
smooth treat to enjoy by the fire,  
or to coffee for a shivering rush of  
winter to enjoy with friends and  
family! As a hostess gift or as that  
perfect liqueur for entertaining,  
Baileys Mint will not disappoint.

# APRÈS-SKI BC STYLE

WHAT TO DO. WHAT TO COOK. WHAT TO MIX.

Depending on where in beautiful British Columbia you're spending this winter, there may be enough snow afoot to ski the slopes. You might be able to ride up the gondola to view stunning vistas of fresh powder-capped peaks and glide down stunning terrain whilst taking in mountain fresh air. Or, it might be raining and you might need to don your rubber galoshes and bundle up in your waterproof coat. This is BC after all and they don't call it "the Wet Coast" for nothing.

Whatever the weather outside, winter is no excuse for staying inside. Hibernation is for bears. We all need to stay healthy, whatever the season, so throw on your outerwear and go play outside! Here's a little thought that might nudge you outdoors: winter workouts burn calories.

There's something about crisp winter air that makes exercise feel so much more effective than it does in the summer. Maybe it's the chill that we feel deep down in our lungs while we work up a winter sweat, or maybe it's the fact that we're carrying all the weight of our winter wardrobe around. Whatever the reason, the numbers don't lie: your body will thank you for moving around in the cool, crisp weather.

You can burn 216 calories in just a half-hour of snowshoeing and it's the perfect activity for kids and klutzes. You don't need lessons to walk on the snow, and if you fall, the snow is soft enough that nobody gets hurt. Young and old alike will benefit from this activity, as exploring the great outdoors on webbed feet is fun for everyone.

Children seem to naturally gravitate toward snow and will really enjoy a family outing like tobogganing. Just look around your city to find a nearby hill that's been buried by a recent snowfall and your day is planned. There's no need to let the kids know that it's good for them, but the adults in your group may be interested to know that roughly 452 calories fall to the wayside while enjoying an hour's tobogganing fun.

If you're looking to add a bit of speed to your workout, try strapping on a pair of cross-country skis for a half-hour and burn an



additional 374 calories. Feeling the wind race past your earmuffs will take your mind off of the fact that you are actually exercising, and you'll feel refreshed and revived at the end of it all.

Or, try out one of our province's most popular winter pastimes and shave 574 calories an hour off your diet by downhill skiing. This is a great activity to make a day out of, with cafés and restaurants conveniently located right there on the mountain at many of BC's renowned ski resorts.

If it's not cold enough where you live to indulge in these snow-swept activities, don't let that keep you from enjoying some healthy

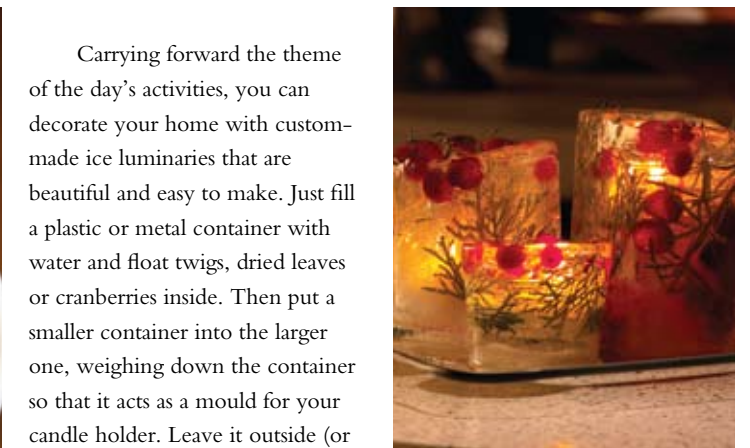


FIVE SPICE VENISON AND VEGETABLE SOUP

winter fun – just strap on a pair of skates and burn up to 300 calories for every half-hour that you're on the ice at an indoor rink. There are 186 ice rinks in BC – find your closest one at [www.arenamaps.com](http://www.arenamaps.com). While no actual statistics have ever been gathered on the health benefits of a good, old-fashioned snowball fight, you can rest assured that it's one of the best things that you can do for your spirit.

Enhance your activity by providing refreshments for all involved – a thermos full of hot chocolate should do the trick to keep everyone warm enough for the next battle. Beverages of the alcoholic kind should be saved for after your outdoor play.

While laughing it up outside is unquestionably the best way to spend a winter's day, the biggest reward is coming inside from the cold. You don't need a fireplace to set the scene for an après-ski type of gathering – all you need are a few good friends and some ambient lighting.



Carrying forward the theme of the day's activities, you can decorate your home with custom-made ice luminaries that are beautiful and easy to make. Just fill a plastic or metal container with water and float twigs, dried leaves or cranberries inside. Then put a smaller container into the larger one, weighing down the container so that it acts as a mould for your candle holder. Leave it outside (or in the freezer) overnight and then use warm water to loosen the containers. When you're ready to start your party, light the tea lights inside your homemade ice luminaries and you'll be bringing the winter glow inside.

Now all that's left is to make sure that everyone is settled in with a good winter drink.



PENNE WITH CHICKEN CHORIZO SAUSAGE, FENNEL AND TOMATOES

# Happy Holidays

from smirnoff.com



*Smirnoff*

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Moderation is always in good taste. PLEASE ENJOY RESPONSIBLY


## Après Ski

### A FEW WINTER WARMERS.



 **PELLER ESTATES PROPRIETORS RESERVE MERLOT**  
BC **\$35.99** 617670 4 L  
You can always count on mulled wine to take the chill away – just simmer the wine with cinnamon sticks, cloves, lemon zest and a sprinkle of nutmeg. Sweeten to taste.



 **SAILOR JERRY'S SPICED NAVY RUM**  
US Virgin Islands **\$25.95** 786988  
Nothing says winter like rum and eggnog and this lively spiced rum adds a special kick to the mix. Combine one part rum and four parts eggnog, serve warm and enjoy.



 **FRANGELICO**  
Italy **\$27.49** 169441  
You'll feel as if you're walking on clouds when you mix one part of this hazelnut liqueur with four parts of steamed milk. Some call it a Monk's Nightcap, some call it heaven.



 **LEMON HART RUM**  
Guyana **\$22.19** 497206  
Two ounces of this dark rum in a mug with a teaspoon of white sugar is the start to a beautiful hot rum toddy. Fill with boiling water and garnish with lemon and nutmeg.



 **AMARULA CREAM LIQUEUR**  
South Africa **\$25.95** 342246  
This unique liqueur is made from the fruit harvested from Africa's native marula trees. Rich and creamy with a subtle fruitiness, this sweet cream liqueur tastes great in coffee.



 **SOUTHERN COMFORT**  
USA **\$22.95** 105601  
Guaranteed to warm your toes, this smooth Southern liqueur is sweet, with long, lingering caramel notes. Best served at room temperature in a rocks glass.



 **WILD TURKEY KENTUCKY BOURBON**  
USA **\$28.19** 198184  
Tropical fruit and coconut flavours abound in this delightful Kentucky whiskey. A great warm-up on a cold winter's day, this bourbon is best served in a rocks glass, neat.



 **MARTELL VSOP COGNAC**  
France **\$82.99** 65623  
Clasp your hands around a heated brandy snifter filled with an ounce of this fine French Cognac. It's a great way to warm your hands and an exquisite sipping experience too!



 **WALKER'S PEPPERMINT SCHNAPPS**  
Canada **\$21.19** 31690  
(For Peppermint Patty)  
An ounce of this minty liqueur added to a steaming cup of hot chocolate makes a Peppermint Patty – the classic winter treat. Top with whipped cream for a decadent indulgence.

BC LIQUORSTORES

TASTE 25

# WHAT TO TAKE TO THE PARTY

It can happen to anyone. With the flurry of activities around holidays, suddenly you're broadsided with a last-minute invitation that throws you into a frenzy of BYOB anxiety.

The answer is to be prepared. Plan ahead, shop early and make sure you're ready for any occasion.

Whether it's a lavish dinner or a casual party, here are some suggestions to help you build your own cache of well-chosen bottles for the season. If in doubt, though, rest assured that whatever or whenever the occasion, you can always take bubble.

Here are some suggestions for specific occasions:

## CELEBRATION

Sumac Ridge **Stellers Jay** is always delicious and perfect for celebrations, entertaining and any festivities. Or, for occasions that call for real Champagne, anything from Pol Roger is consistently brilliant. The **Cuvée de Reserve** is a bargain at \$59.99 (051953), and if you really want to impress, try the Vintage (376483). With all the fruit and ripeness of the vintage, at \$76.99 it's well worth the extra cost.

You might just want to take two bottles – one chilled and ready to open, the other gift-wrapped for the host.

## DINNER PARTY

Try to find out in advance what will be served and something about your hosts' wine knowledge or preferences. Follow the general rule – white wine with fish and lighter, more delicate flavours, red wine with dark meats and strong flavours. These questions can pay off – it's always nice to take a bottle that your hosts

appreciate and hopefully one that they may not have heard of.

Spain is awash with serious, full-bodied wines that deliver good value. One such red that's food friendly and sure to impress is the ripe and luscious **Altos de Luzon**.

If you prefer Châteauneuf du Pape or French wines, there is a wealth of rich, powerful reds to choose from. For concentration without the price, try a Gigondas. Gabriel Meffre's **Le Payouse** is delicious and costs half the price of many Châteauneuf.

Or why not try a unique white? The white wines of Châteauneuf du Pape are often underrated. For example, the **Vieux Lazaret** is delicious and very well-priced, rich and mouth-filling this will stand up to heartier winter fare.

If seafood is on the menu, Albariño is the perfect call. The wine is fresh, slightly fruity and dry – perfect for shellfish, with the most

popular version in BC – the **Burgans** from the Martin Codax winery.

## CASUAL DINNER OR PARTY

Head south to the island of Sardinia, where they grow Grenache. Here, they call it Cannonau and you can get a serious bargain with **La Bombarde** from the Santa Maria La Palma winery. Lush, spicy and peppery, it's great on its own or with food. Look for the cannon on the label.

Portugal's wines are growing in popularity as the country gains a reputation for more than just port. One winery, known for its dry, red wine, now has a new white and it's delicious – **CARM Douro Branco**.

Viognier is gaining a foothold in people's wine baskets. France is the country of origin and these two offer good value and a difference in style and price. **Château du Trignon** from the Côtes du Rhône is rare and unbelievably tasty with some very serious concentration. The other, a Midi version from **Paul Mas**, is more suitable for those with a budget. This wine sold out in just weeks when it was first introduced in July.

These are just a few suggestions. However, the pages of this magazine are full of wine recommendations to suit almost every taste.



by David Hopgood



 **POL ROGER VINTAGE BRUT**  
France **\$76.99** 376483  
Pale golden colour with a lively, abundant mousse, this brut is fresh, intense and lively with exceptional fruit. From Winston Churchill's favourite house!



 **ALTOS DE LUZON JUMILLA**  
Spain **\$29.99** 384420  
This rich red is bursting with flavours of cherry, boysenberry and currant, supported by well-integrated toasty oak, balanced acidity and ripe tannins.



 **MEFFRE LE PAYOUSE GIGONDAS**  
France **\$29.75** 943233  
This saturated, dark red is velvety, dense and sweet on the palate, with dark berry fruit. The finish is long, with clinging cherry and cassis flavours.



 **DOMAINE DU VIEUX LAZARET CHATEAUNEUF-DU-PAPE**  
France **\$35.95** 460550  
Full of tropical fruit flavour, this richly satisfying wine is a treat with poultry, seafood and richly sauced shellfish.



 **BURGANS RIAS BAIXAS ALBARIÑO**  
Spain **\$20.02** 226795  
With bracing acidity and depth of flavours, it's delightfully refreshing and perfect with seafood.



 **CANNONAU DI SARDEGNA LA BOMBARDE**  
Italy **\$15.99** 571323  
Look for big, ripe flavours and lots of power! This is the wine to serve with beef or duck.



 **CARM DOURO BRANCO**  
Portugal **\$16.99** 648782  
Fresh, clean and full of fruit, this is a serious bargain at the price.



 **CHATEAU DU TRIGNON CÔTES DU RHÔNE VIOGNIER**  
France **\$29.95** 833350  
Dry and full, with intense white peach and apricot aromas on the nose are followed by violets and more floral elements, with mineral elegance and good acidity on the palate.

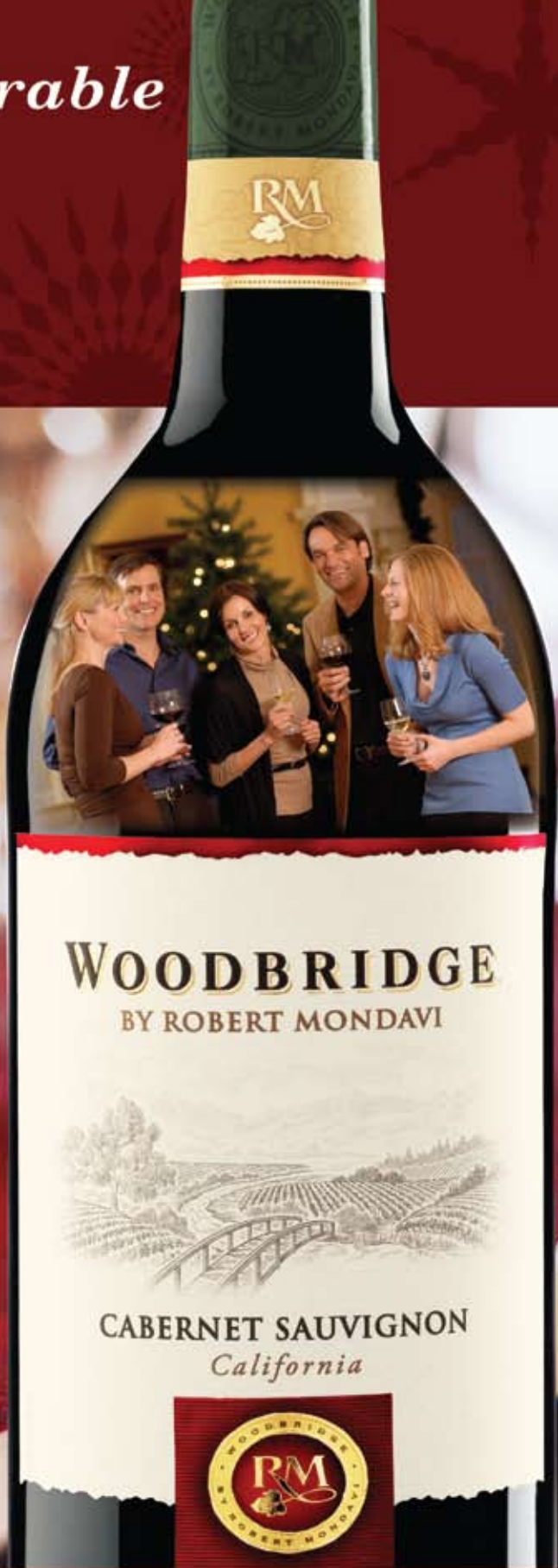


 **PAUL MAS VIOGNIER**  
France **\$12.99** 151100  
A dry, round, elegant and crisp entry leads to a palate of apricot, ginger, honey and butter. Very food friendly and excellent value!

Make your holidays memorable

BY ROBERT MONDAVI

50¢ proceeds from select bottles of WOODBRIDGE wines sold in December will be donated to the Heart & Stroke Foundation



LAUGH. SHARE. *enjoy.*

Please give generously and support your local Heart & Stroke Foundation


# A TASTE OF LUXURY

ULTRA PREMIUM GIFTS



 **HENNESSY PARADIS EXTRA**  
France **\$425.00** 208298  
Since 1774, when Richard Hennessy set up a small warehouse on the right bank of the River Charente to house his rarest eaux de vie, eight generations of the Hennessy family have built up what is now the finest collection of old eaux de vie in the world. The aromas and flavours of this blend are the ultimate delight for the senses.

 **AUCHENTOSHAN 21-YEAR-OLD**  
Scotland **\$159.99** 827188  
This bright copper-coloured single malt is elegant and smooth, with soft green fruit and freshly cut barley on the nose followed by rich flavours of sweet chocolate, mint, oak and honey – all leading to a long, warm finish.

 **GRAN PATRÓN PLATINUM**  
Mexico **\$299.99** 811414  
Claimed to be the smoothest sipping tequila ever produced, Gran Patron Platinum Tequila is created using hand-selected Weber blue agave grown in the hills of Jalisco, Mexico. The agave is pruned, steam-baked, triple-distilled and aged to provide a superior taste. Each 750 ml bottle is a piece of art in itself, handmade from crystal and polished, hand-signed and numbered with an etched label. The bottle is held in a handmade, curly maplewood box.

BC LIQUORSTORES

# SUPERB HORS D'OEUVRES

ADD FLAIR TO YOUR NEXT GET-TOGETHER WITH OUR EASY RECIPES



FIG AND FENNEL SCONES WITH BRIE



MINI PARMESAN PROFITEROLES WITH SHRIMP SALAD

PINWHEELS WITH SMOKED SALMON AND CAVIAR



TUNA SASHIMI IN DAIKON

PROSCIUTTO-WRAPPED PAPAYA AND CAMBOZOLA CHEESE



BIMBADGEN RIDGE SPARKLING SEMILLON  
Australia **\$15.99** 498071

It starts off with an aromatic nose of citrus and lime. Next, an unbelievably creamy mousse fills the mouth with gorgeously tangy and slightly sweet fruit. A perfect match for almost any dish!



COOKOOTHAMA NUGAN ESTATE CHARDONNAY  
Australia **\$13.99** 624809

Melon, apples and hazelnuts with hints of smoky spice greet the nose and palate – a clean, fresh, easy sipping style of wine that goes perfectly with smoked salmon, shrimp and a variety of appetizers.



KOOK SOON DANG BEK SE JU  
Korea **\$10.39** 556852 375 ml

Traditional brewing using ginseng and other herbs gives this rice wine its mellow and distinct flavour – a white wine with a delightful attitude. Enjoy chilled with assorted spicy Asian appetizers and many more.



YELLOWGLEN PINK  
Australia **\$11.99** 89268

Upfront citrus fruit flavours with a hint of strawberry make this almost pink and slightly sweet bubble fun to sip on its own or with assorted appetizers. Tasty and affordable!



CHATEAU STE. MICHELLE  
RIESLING  
USA **\$15.99** 232512

Pear and melon with a streak of mineral on the nose follow through to crisp and slightly off-dry flavours of nectarine and green apple. Try it with seafood or spicy Asian dishes.  
87 points Anthony Gismondi





Superb Hors d'Oeuvres

FOR RECIPE, PLEASE SEE PAGE 101




LAMB CHOP LOLLIPOPS WITH A PORT DIPPING SAUCE



SPICY TOMATO CRAB BISQUE SHOOTERS

ONE ANCIENT TRADITION  
DESERVES ANOTHER.

VISIT [WWW.KAHLUAHOLIDAY.CA](http://WWW.KAHLUAHOLIDAY.CA)

 LIFE LOVES THE CURIOUS.

Please enjoy our products responsibly.



THORNI-CLARKE SHOTFIRE RIDGE SHIRAZ

Australia **\$29.99** 94342

Exceptionally smooth, with smoky spice, cassis and a touch of oak to round it out. 92 points *Robert Parker*

BC LIQUORSTORES



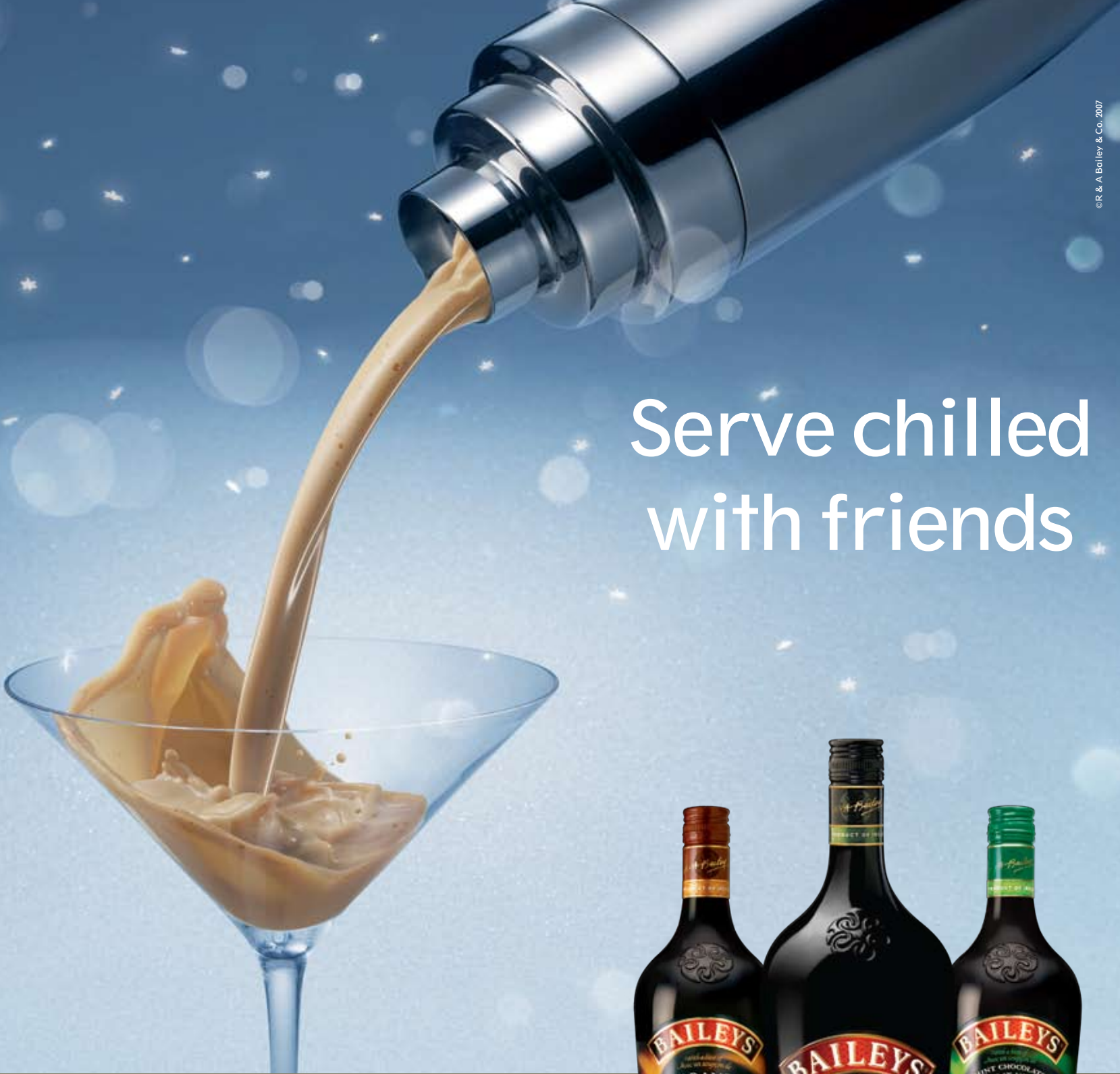
CLINE CELLARS VIOGNIER

USA **\$17.99** 638395

Distinctive aromas of peach, honeysuckle and orange blossoms with a soft and full-bodied palate make this beauty an ideal match for many fish, white meat and spicy dishes.

TASTE 33

© R & A Bailey & Co., 2007



# Serve chilled with friends



Caramel Original Mint Chocolate

This holiday season why not add some flavour to your get-togethers with Baileys®?

PLEASE ENJOY RESPONSIBLY

375mL Flavours are now available together in a convenient twin-pack.

# RAISE A GLASS TO OUR FESTIVE COCKTAILS

## Mark Brand

In Australia, Mark developed a strict sensibility of just how a real cocktail is crafted. In his first year here, Vancouver Magazine created a new category for their restaurant awards, naming him the inaugural "Bartender of the Year." In his mission to elevate the North American cocktail scene beyond Bellinis and Cosmos, Mark can be found converting the masses one bourbon Manhattan at a time in his new restaurant with partners Neil Ingram and Andre McGillivray. Boneta, 1 West Cordova, Vancouver, 604.684.1844 [www.boneta.ca](http://www.boneta.ca)

## CASCADE CHRISTMAS

- 1 BOTTLE BEVEDERE VODKA
- 6 STAR ANISE

- INFUSE BOTTLE OF BEVEDERE VODKA WITH STAR ANISE (CUT IN HALF WITH SEEDS) FOR 72 HOURS THEN STRAIN OUT.
- PINCH FLEUR DE SEL
- 3 OZ (90 ML) BRANDY
- 6 CRANBERRIES
- 1/2 EGG WHITE
- 2 OZ (60 ML) TRUEBLUE BLUEBERRY-CRANBERRY JUICE
- 6 CRANBERRIES
- MINT, FOR GARNISH

In a small pot, add fleur de sel, cranberries and brandy. Flambé until cranberries are lightly browned, then remove from heat and cool. In a mixing glass, add cranberries and brown sugar. Muddle with rolling pin, or any blunt-ended kitchen utensil until macerated. Add 2 oz (60 ml) of infused vodka, egg white and blueberry-cranberry juice. Shake vigorously for a full minute. Fine-strain into a chilled martini glass and float mint and star anise on froth.



BC LIQUORSTORES

TASTE 35

Long live the  
designated driver.

Literally.



Long Live the Noble Spirit™



**BONETA SHOGATSU**

- 2 OZ (60 ML) HAKUTSURU JUNMAI GINJO SAKE
- ½ OZ (15 ML) ABSINTHE
- DASH SIMPLE SYRUP (50/50 WATER AND SUGAR SYRUP)
- ½ OZ (15 ML) GRAND MARNIER
- CLUB SODA
- 2 SPRIGS CILANTRO, FOR GARNISH
- FROZEN CRANBERRIES, FOR GARNISH

Combine first three ingredients in a mixing glass. Shake and fine-strain over ice. Pour Grand Marnier over top and let settle at base. Top with soda to brim. Garnish with cranberries and cilantro.

**MR. SAMUELS**

- 1 BOTTLE MAKER'S MARK KENTUCKY BOURBON
- ½ FRESH VANILLA BEAN, SPLIT DOWN MIDDLE
- 5 SMALL CLOVES

Infuse full bottle Maker's Mark with ½ fresh vanilla bean split down middle and 5 small cloves. Infuse for 24 hours (no longer) then strain out.

- 3 DASHES PEACH BITTERS
- ½ OZ (15 ML) CINZANO ORANCIO
- DASH CITRUS

In mixing glass, combine peach bitters and 2 oz (60 ml) of infused bourbon. Stir gently with bar spoon, topping with ice as rocks melt. Fine-strain over fresh rocks and plate with garnish (see below).

**Baked apple garnish**

Preheat oven to 350 F (180 C). Peel and core a small cooking apple. Brush with infused bourbon, brown sugar and dash of cinnamon. Bake for 20-25 minutes. Let cool and fill core with walnuts and raisins. Sip then bite. Repeat often.

# BC LIQUORSTORES BEST BUYS

TASTE AND VALUE — IT'S IN THE BOTTLE!

WONDERFUL  
TASTE,  
GREAT  
VALUE



**DOÑA PAULA LOS CARDOS  
CABERNET SAUVIGNON**

Argentina **\$14.50** 633636  
This wine has great varietal character, with aromas of blackcurrant, cherry, spices and toasted oak followed by smooth tannins and a long, harmonious finish.



**ARROGANT FROG SAUVIGNON  
BLANC**

France **\$13.99** 914002  
This fresh, crisp, light, mineral, citrus, grassy white cries out for oysters or shellfish and also pairs beautifully with turkey and assorted vegetarian dishes. A wine for all seasons. Superb value!



**CECCHI NATIO ORGANIC  
CHIANTI**

Italy **\$14.99** 106682  
An organic wine, produced in a fresh, fragrant style with tart cherry on the nose, it is medium-bodied, with hints of red berries and earthiness. A perfect match for pastas and red meats, it's terrific value!



**ALMANSA PIQUERAS  
MARQUES DE ROJAS**

Spain **\$9.99** 317008  
Full of spice, ripe cherries, cinnamon and earth, this is one of many delicious wines to come out of Spain, and at a bargain of a price! .



**LINDAUER BRUT**

New Zealand **\$15.99** 299883  
Fresh, green apple, floral and citrus aromas are followed by sweet, toasty honey, peach flavours and a continuous stream of fine bubbles. Elegant and affordable — it's a real gem!



**MONTALTO SICILIA NERO  
D'AVOLA - CABERNET  
SAUVIGNON**

Italy **\$10.99** 229310  
A blend of Cabernet Sauvignon and the Sicilian grape Nero d'Avola, this is a lush, warm, full-bodied wine loaded with blackcurrant, cherry, herbs and chocolate. Lip-smackingly delicious, this is a bargain well worth exploring!



**VIÑA ESMERALDA MIGUEL  
TORRES**

Spain **\$13.75** 165316  
Intense and floral on the nose, this is a bright, zesty white with lemon lime, lychee, green apple, quince and fruit cocktail undertones. Delicate, yet it can stand up to powerful spicy dishes. A real delight!



**PILLAR BOX RED**

Australia **\$19.99** 510248  
With its uplifted nose of sweet red and black fruits, earth and spice box, supple texture and a voluptuous mouth feel, this wine clearly over-delivers! *91 points Robert Parker*



**ST-RÉMY NAPOLEON BRANDY**

France **\$21.25** 8888  
Made from eight grape varieties and aged for six months in small oak barrels, this fine brandy is well balanced and smooth in taste. With distinctive French brandy character, it's perfect for after dinner or toasting to the New Year.



**PLYMOUTH DRY GIN**

UK **\$24.25** 540682  
Smooth and rich-textured, this gin is intensely fragrant, with angelica, juniper and citrus blossom notes.



**FLOR DE CANA 5 YEAR OLD  
BLACK LABEL**

Nicaragua **\$22.49** 134676  
This five-year-old rum is toasted amber in colour with a rich bouquet and a smooth, full-bodied taste. Delicious on the rocks, it's also a perfect addition to many traditional cocktails.

# WHAT'S NEW IN THE VALLEY

Change is a constant, so the saying goes. And it's certainly true of the Okanagan, where progress knows no bounds. Here, we take a whirlwind tour from north to south, to keep track of just a few new happenings.

After their busiest season yet, Gray Monk has launched a massive renovation. Come back next summer and you'll find a dramatic new entrance and elevator from the parking lot level. And who knows? Maybe even a new Ogo-pogo-spotting station! Gray Monk makes no less than 23 wines – including once hard-to-find Rotberger, now at your local BC Liquor Store.

**Calona Vineyards**, the region's longest-running winery, marks its 75th anniversary this year. While others might have chosen some fancy, high-end blend, we're thrilled Calona picked their unique Sovereign Opal with which to celebrate. Maybe you don't care that it's a Golden Muscat and Marechal Foch cross, but you might be intrigued to know that the Casorso family vineyard is the world's only grower of this delicious grape – and that they've been supplying Calona since the beginning.

We were just sipping a glass of newly

released, stylish **Mission Hill Reserve Pinot Gris 2006** when along came a news flash that the winery's elegant tasting room has been expanded to incorporate a larger tasting area – and now there are rumblings of a new, year-round dining facility.

Maybe it has something to do with the continuing success of **Quails' Gate's** Old Vines Patio and Restaurant, just down the hill, which continues to be one of the valley's hottest tickets. Latest addition? A new tasting room, with its long lakeview counter and private reception facilities, rates as one of the best anywhere.

These days, the Okanagan boasts more than a few "virtual wineries" – that's winespeak for wines that don't have their own winery. Latest to launch is **Ganton & Larsen Prospect Winery**. These value-priced varietals show no allegiance on their label but shhh! – it's the valley's worst kept secret – they're made by Mission Hill. The labels do a good job of representing valley lore and history. And the Vidal icewine is well worth picking up for the holidays. One day, the brand will have its own facility, likely in the Oliver area, leaving "unrelated" Mission Hill Family Estate to focus solely on premium wines.

Make the steep climb out of Okanagan Falls to find one of the most spectacular settings in the Okanagan. The winery, which started out as Lacomte before becoming Hawthorne Mountain, has now fully embraced its past, switching entirely to the **See Ya Later Ranch** name and the cute angel-dog label. Across the board, these wines have been transformed.

If you continue on the winding back road from SYLR, you'll arrive at the sandy, loamy slopes of aptly named Covert Farms, tucked away in the hills near Willowbrook. Behind this state-of-the-art 290 acre planting are **Peller-Sandhill** grape guru Howard Soon and vine guy Richard Cleave. The plan is to move the already successful Sandhill brand to the next level. Planted is a mix of Gewürztraminer, Pinot Blanc, Merlot, Syrah, Sauvignon Blanc, Chardonnay and Pinot Gris. This high elevation site is frost-protected by a staggering 28 wind machines and overhead sprinklers, and is irrigated from three environmentally sensitive wells. Coming next and firmly on the drawing board is a bricks and mortar **Sandhill Estate Winery**, to be built on the Sandhill vineyard, not far from Burrowing Owl. What to drink while

by Tim Pawsey

MAYBE YOU DON'T CARE THAT IT'S A GOLDEN MUSCAT AND MARECHAL FOCH CROSS, BUT YOU MIGHT BE INTRIGUED TO KNOW THAT THE CASORSO FAMILY VINEYARD IS THE WORLD'S ONLY GROWER OF THIS DELICIOUS GRAPE – AND THAT THEY'VE BEEN SUPPLYING CALONA SINCE THE BEGINNING.



Hawthorne Mountain's See Ya Later Ranch vineyard, west of Okanagan Falls.

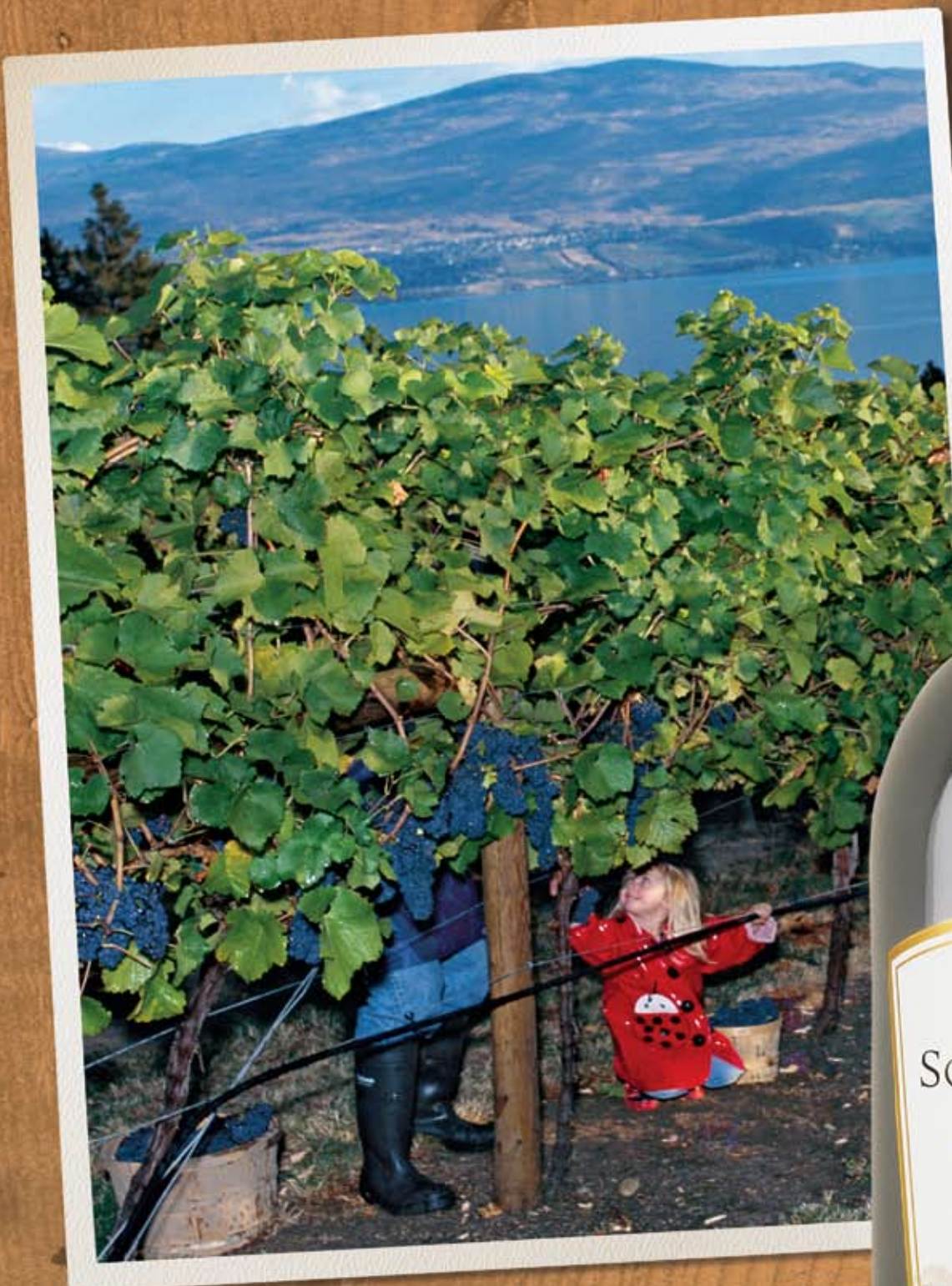


Howard Soon, Master winemaker at Sandhill.

waiting for those vines to mature? We're thinking a glass of Sandhill Pinot Blanc 2006 will have you savouring what's to come. Soon has also been busy with winemaker Stephanie Leinemann whipping **Peller Estate** into shape. This spring's 2006 whites showed well and the 2005 reds (including a well-made Cab Franc) suggest more good things to come.

South of Oliver, **Sumac Ridge Black Sage Vineyard** is renowned for its big reds, but here's one with a difference – a newly minted sparkling Shiraz. In part, a salute to those hefty down under sparklers, Sumac's offering is a little lighter and much drier in style. It all adds up to a tasty, very festive and novel way to celebrate the season.

*Cheers!*



A FAMILY TRADITION  
FROM THE OKANAGAN VALLEY



BC Wines



 **GRAY MONK ROTBERGER**  
BC VQA **\$15.49** 321620  
Deep rose-coloured in the glass, with hints of spice and raspberry, followed by a generous cherry and cranberry palate. A turkey wine with a difference.



 **CALONA ARTIST SERIES SOVEREIGN OPAL**  
BC VQA **\$12.99** 364265  
Made by Karen Gillis – newly appointed winemaker at Red Rooster. Luscious layers of melon and pear with a streak of acidity. Perfect for spicy Asian plates.



 **MISSION HILL RESERVE PINOT GRIS**  
BC VQA **\$21.99** 677658  
Citrus on the nose with generous apple and pear on a more textured palate, thanks to partial barrel fermentation and three months *sur lie*.



 **SANDHILL PINOT BLANC**  
BC VQA **\$17.99** 541185  
One of the best Pinot Blancs to date – buttery, creamy and focused fruit with good texture and acidity. Think smoked salmon or creamy pasta sauces.



 **QUAILS' GATE ROSÉ**  
BC VQA **\$14.99** 170316  
Pink in the glass, vibrant strawberry on the palate, with good acidity and a clean, dry finish. Think cold cuts and medium cheese.



 **PROSPECT THE LOST BARS VIDAL ICE WINE**  
BC VQA **\$39.99** 609974 375 ml  
Vidal makes a softer, slightly sweeter style. Tropical and citrus notes with a nice touch of acidity. Food match? Think goat cheese or vanilla ice cream topped with mango.




 **SEE YA LATER RANCH PINOT GRIS**  
BC VQA **\$19.99** 75739  
Crisp apple and pear with good mouth feel and underlying acidity, lively on the palate with a screw cap for guaranteed freshness.



 **PELLER ESTATES PRIVATE RESERVE CABERNET FRANC**  
BC VQA **\$18.99** 128850  
Spice and peppery notes on top, followed by a slightly earthy palate with chocolate and bramble notes. Think grilled meats or winter stews.



 **SUMAC RIDGE NV SPARKLING SHIRAZ**  
BC VQA **\$30.00** 888859  
Smells like Syrah, tastes like sparkling wine! Pretty deep garnet in the glass, meaty on top with blueberry and black-cherry-chocolate notes.

# A DELICIOUS DETOUR FROM TRADITION CHINESE NEW YEAR'S FEAST



**WHITE AND GREEN JADE SEAFOOD SOUP**  
**GARLIC CHILI PRAWNS AND CHICKEN "ROYALE"**  
**SPICY GREEN BEANS AND SPROUTS WITH BACON**

Much has been written, told and even blogged on the topic of traditional food lore associated with Chinese New Year. By now, we probably all know that a whole fish is de rigueur on the family table on New Year's eve because it symbolizes harmony and wealth. We're reminded that during the ensuing 15-day Spring Festival, mandarin oranges and pears hold golden promises of prosperity for those who eat them, and as such, they make timely gifts for family and friends. We've also been told that if one desires progeny, one should be munching on nuts and watermelon and pumpkin seeds at this time. And, not least, slurping back a bowl of noodles on the seventh day of the New Year will increase one's odds for a long and happy life.

Bolstered by a generous dose of poetic license and a long history of prodigious, creative punning, the list of foods appropriate for New Year consumption can run on and on. In fact, I can't think of much that is truly taboo. The Chinese passion for food – especially during this festive time of feasting – simply won't allow it. Because of the



**"GOLD COIN" LAMB MEDALLION**  
**BRAISED E-FU NOODLES WITH MUSHROOMS**

tonal nature of the Chinese language and its many dialects, the name of a food that appears to portend adversity in one rendering, when given another twist, can become quite auspicious. For example, the word for "tongue," shé, in Cantonese sounds like the word for "loss," but another word for it, lì, is the homonym for "profit." So if you feel like having a dish of spice-poached tongue with your glass of red wine during the holidays, you need only choose the latter interpretation and all is well. In other words, the love of food trumps tradition, every time. And when in doubt, there is always room for a new tradition.

The key thing to remember is that the true spirit of Chinese New Year is renewal. This is our annual chance to start afresh, to rid ourselves of last year's baggage and to tackle the coming year with renewed vitality and, above all, optimism. With this in mind, here is a menu of some favourite dishes from the different regions of China, liberally imbued with the best of wishes. May you eat well, drink well and prosper in the Year of the Rat.

## THE MENU

### WHITE AND GREEN JADE SEAFOOD SOUP

Jade is said to embody the five virtues of Chinese philosophy: compassion, modesty, courage, justice and wisdom. It is also the symbol of enduring love. I've added seafood to this simple, tasty soup from Shanghai for a touch of opulence befitting a New Year's offering. Serve it with a small glass of delicate chilled sake like the **Toshimori Shuzo-Bizen Jumnai Ginjo Premium Sake**.

### GARLIC CHILI PRAWNS AND CHICKEN "ROYALE"

Prawns and chicken are culinary representations of the dragon and phoenix of both mythical and royal stature. Here they meet in spicy harmony, Cantonese-style. Pair it with a crisp, zesty white like a German Riesling, an Austrian Grüner Veltliner, the **Clay Station Viognier**, or a refreshing **Tsingtao Beer**.

### "GOLD COIN" LAMB MEDALLIONS WITH CUMIN-SCENTED LEEKS AND ONIONS

Some years ago I was served a dish of stir-fried lamb in Beijing, which came sizzling to the table on a hand-beaten copper pan set over a charcoal burner. It was memorable both for its heady aromas and its savoury flavours. This is my take on it. Enjoy it with a gutsier red such as a **Trivento Reserve Cabernet/Merlot** or the **D'Arenberg Stump Jump Red**.

### SPICY GREEN BEANS AND SPROUTS WITH BACON

Seeds and sprouts are both symbols of new growth. Hailing from the central province of Szechuan, this is a dish that has become an all-time favourite of mine. A quick



**HAZELNUT YAM WONTONS WITH MAPLE SYRUP AND CANDIED GINGER ICE CREAM**

blanching in oil makes the beans crisp and sweet. Stay with the red wine as you enjoy this lightly spicy vegetable dish.

### BRAISED E-FU NOODLES WITH MUSHROOMS

Fried in oil (a symbol of wealth), these unique puffy noodles were invented in Szechuan, but have become emblematic of Fujian cuisine. Let's raise a glass of **Babich Pinot Noir** for a toast to a rich, long life.

### HAZELNUT YAM WONTONS WITH MAPLE SYRUP AND CANDIED GINGER ICE CREAM

This is my east-meets-west tribute to Canada, and to unity and diversity. The wine? A Gehringer **Minus 9 Ehrenfeller Icewine** will do very nicely. Or, for a break from tradition, the **Francis Coppola Sofia Mini** is spritzy, fun and comes in a Chinese-New-Year-red can complete with ready-to-sip straw.

In 1886, William Grant thought about making the 'best dram in the valley'. So he rolled up his sleeves (and the sleeves of his wife, seven sons, two daughters and a stonemason) and set to work in the Glen of Fiddich. Within the space of a single year Grant had built his thought into a distillery, and a distillery into a family philosophy. The Glenfiddich 12 Year Old Single Malt Scotch Whisky still flows four generations later, a lively balance of fresh pear with the richness of subtle oak. Thoughts don't turn into philosophies in a single day, but give yourself a year and the possibilities are endless.

## A DAY IS A THOUGHT A YEAR IS A PHILOSOPHY



GLENFIDDICH  
EVERY YEAR COUNTS

SKILFULLY CRAFTED. ENJOY RESPONSIBLY.  
Glenfiddich® Single Malt Scotch Whisky is a registered trademark of William Grant & Sons Ltd.

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## THE YEAR OF THE RAT

The Rat is the first sign of the Chinese Zodiac. Legend has it that the Jade Emperor invited the animals for a party and the first 12 to arrive – the Rat, followed by the Ox, Tiger, Rabbit, Dragon, Snake, Horse, Sheep, Monkey, Rooster, Dog and lastly, the Pig – were named after the 12-year cycle that governs Chinese life thereafter. The versions of the Rat's story were particularly telling about his character. One version has it that, towards the end of the journey, the animals had to cross a celestial river, and the Rat asked the Ox to ferry him across. When they got there, he jumped down from the Ox's head and gained first place. Those born in the Year of the Rat are clever, ambitious, creative, hard-working, fastidious, charming and sociable, but can be a bit stingy. Rats are compatible with Dragons, Monkeys and Oxen, but should avoid Horses.

We can expect the upcoming Year of the Rat to be plentiful with opportunities and prospects and relatively free of turbulence. It's a good time for long-term investments while business is good and for starting new projects. It's also a fine time to eat, drink and be merry with your friends and family.

### Garlic Chili Prawns and Chicken Royale



   
CLAY STATION  
VIOGNIER  
USA **\$18.97** 106401  
This lighter-styled Viognier opens with nectarine and orange blossom aromas followed by ripe peach and guava on the palate and a clean and refreshing finish. Perfect with pasta, seafood and spicy chicken dishes.



  
TSINGTAO BEER  
China **\$11.28** 293787  
6 x 330 ml  
A clean, pale malt aroma with light floral accents follows through to a crisp, medium-bodied palate with a hint of hops in the finish. A refreshing accompaniment to spicy appetizers and entrées.

### White and Green Jade Seafood Soup



  
TOSHIMORI SHUZO  
BIZEN JUNMAI GINJO  
PREMIUM  
Japan **\$16.75** 1347  
300 ml  
Warm rice aromas greet the nose. The palate is rich and creamy, with flavours of dried herbs, fennel seed and a hint of spicy sweetness on the finish. Delicious served chilled with seafood and poultry dishes.

### Braised E-Fu Noodles with Mushrooms



   
BABICH PINOT NOIR  
New Zealand **\$18.99**  
790675  
This Burgundy-style red displays true Pinot Noir suppleness, with intense raspberry and red cherry flavours accented with French oak toastiness and smooth soft tannins on the finish. Scrumptious!

### "Gold Coin" Lamb Medallions with Cumin-scented Leeks and Onions



   
TRIVENTO RESERVE  
CABERNET  
SAUVIGNON MALBEC  
Argentina **\$12.98** 50948  
White pepper, blackberry jam and meaty aromas lead to a fat and savoury palate with flavours of coffee, black cherry and hints of licorice. Great flavour intensity for the price. 88 points Anthony Gismondi






   
THE STUMP JUMP RED  
Australia **\$14.99** 607085  
Loads of spice and black raspberry aromas greet the nose followed by delightful peppery fruit flavours and a touch of earth and sweet spice. 87 points Anthony Gismondi

### Garlic Chili Prawns and Chicken Royale



   
FRANCIS COPPOLA  
SOFIA MINI 4-PACK  
USA **\$26.55** 222547  
4 x 187 ml  
This uniquely packaged bubble is bursting with rich pear, honeysuckle and exotic passion fruit aromas followed by flavours of honey, crisp apple and juicy tangerine ending in a mouth-tingling finish.



    
GEHRINGER MINUS  
9 EHRENFELSER  
ICEWINE  
BC VQA **\$49.99** 551739  
375 ml  
It opens with lovely floral and green apple aromas, leading to smooth, sensual flavours of ripe pear and honey, mineral and citrus and beautifully balanced acidity. Exotic and delightful!

BC LIQUORSTORES

TASTE 47





# SWEET TREATS

## SIPS BEYOND ICEWINE

As with so much of history, the origin of icewine is anyone's guess and is the subject of myriad legends. A personal favourite among them is this:

Once upon a time, when the world was ruled by kings—a-plenty, there lived a couple of German winemakers whose jobs were to make wine for their king. These two were going along with their jobs quite happily, as they had for many years previous, when one day, the unthinkable occurred — a frost came over the harvest, freezing the grapes solid before they could remove them from the vines!

In order to make good wine, they had always left the grapes on the vines until they were fully ripened, harvesting them fresh at the peak of their flavour, then crushing and fermenting them into the wine that the king had always enjoyed. Now that the grapes were frozen on the vine, they could not be harvested fresh and the two surmised that thawed, soggy grapes would surely not produce good wine.

These winemakers knew, as everyone did in those ancient times, that any disappointment to the king would result in the certain loss of their heads. (And what could be more disappointing than a bad wine?) So, the poor chums did the only thing they could think of: they harvested the grapes while still frozen, crushing and pressing them to the best of their abilities, as they would have had they been fresh. The hard ice inside the grapes had made them very hard to press, but teases of nectar came out in drips and the two winemakers made the resulting juice, what little there was of it, into wine.

Well, a funny thing came of this desperate experiment — the wine was served to the king and he loved it! He asked what his winemakers had done differently, praised them for their ingenuity, and decreed that Germany would become known for its “Eiswein” in years to follow.

Who knows if this story bears any semblance to what really brought this sweet elixir into our world, but one thing is certain — icewine is an absolute treat to the palate. But it doesn't come cheap, so there is good news to be had: icewine isn't the only wine out there that can practically glue your lips together with its sweetness. There are stickies on our liquor store shelves from all parts of the world.

British Columbia makes more than its share of sweet wines, including icewine, and branching out to late-harvest and botrytis-affected

wines too. (Don't let the scientific terminology scare you — botrytis is known in the winemaking world as the “good mould” that extracts moisture from grapes on the vine, leaving sweet-tasting raisins behind that taste exquisite as wine.)

Other homes to sweet wine production are the relatively cool-climate European vineyards of Austria, France and Italy, boasting sweet wines from late-harvest grapes such as Semillon and Muscat. Of course, Germany makes many sweet wines too, being the founders of Beerenauslese and Trockenbeerenauslese, which loosely translated mean select late-harvest.

Warmer parts of the world are also contributors to the sweet winemaking trend. Hot spots such as Australia and Chile compete with top-quality stickies and at prices that won't break the bank.

These sweet wines are often referred to as “dessert wines,” as they represent about the same amount of sweetness as your average slice of pie à la mode and are a fine way to end a meal. But they also have many other places in our gastronomy of flavours, and the holiday season presents many occasions for us to indulge in these vinicultural delights.

If ever there was a time to enjoy foie gras, it should be the holidays. Classics like Sauternes are often served with pan-seared foie gras, while more affordable versions such as late-harvest wines from BC are an excellent enhancement to culinary concoctions such as goose liver pâté or mousse.

Cheese plates are another popular partner to sweet wines, as they often feature assortments of nuts and dried fruits, both perfect pairings with stickies such as sweet Muscats and late-harvest wines.

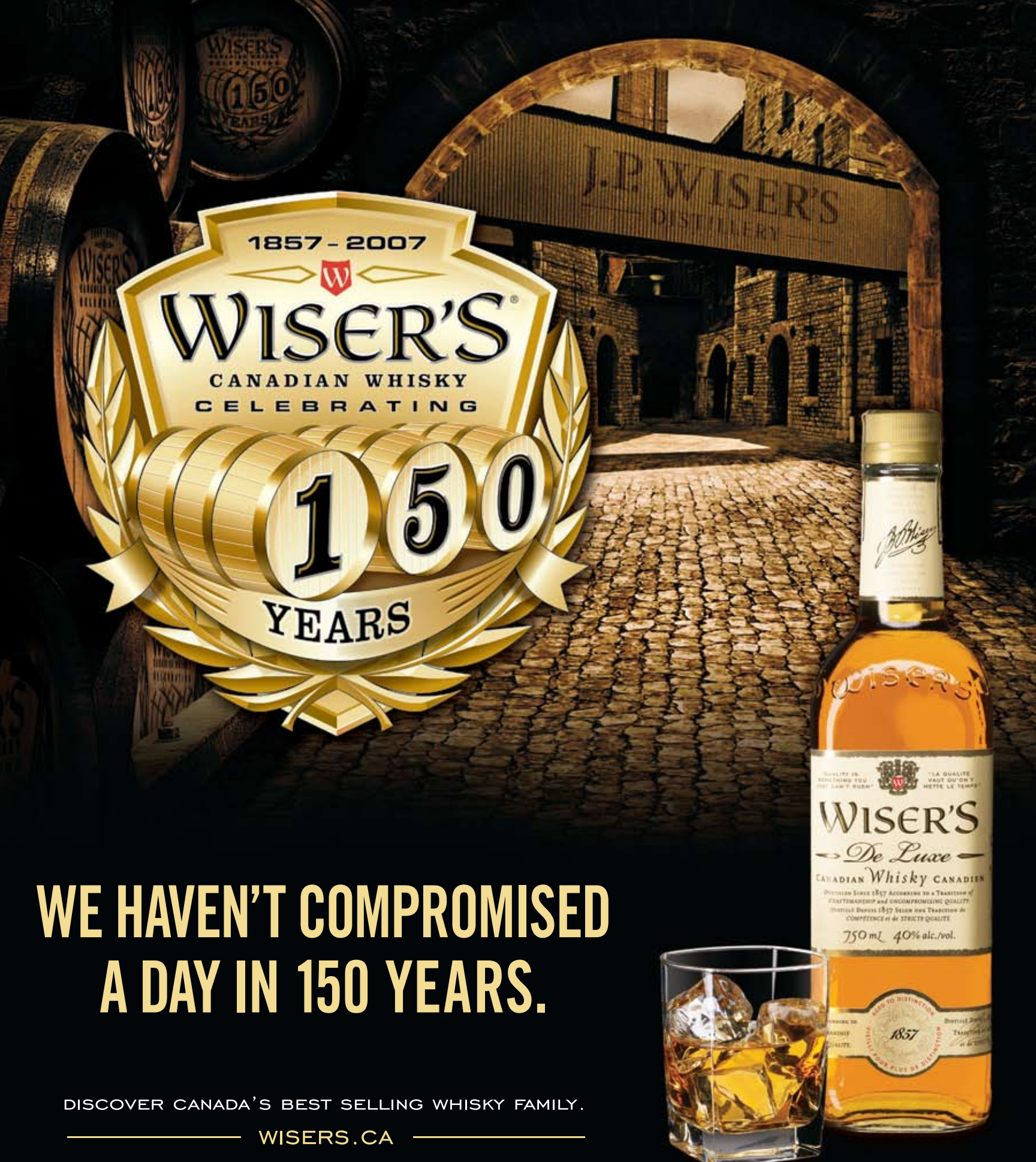
Of course, there's nothing to say that you need to wait until the end of a meal to enjoy these wonderful wines — they make exquisite before-dinner drinks as well, chilled and served as aperitifs. When served at the start of an event, guests whet their palates while mingling, getting a taste of what is to come.

Folklore, fable, fantasy or fact — no one really knows how this wonderful gift of icewine came to be. Whatever the case, it's something to be celebrated, this season and next.

by Mireille Sauvé

ONE DAY, THE UNTHINKABLE OCCURRED —  
A FROST CAME OVER THE HARVEST, FREEZING  
THE GRAPES SOLID.





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Sweet Treats

SWEET AND DOWNRIGHT DELICIOUS.






   **WHISTLER MERLOT ICEWINE**  
BC VQA **\$24.99** 244178 200 ml  
Named for the frozen mountain peaks of BC's renowned Whistler ski resort, this Okanagan Valley icewine is round and berried – a sweet treat with a crimson glow.



   **PARADISE RANCH CHARDONNAY ICEWINE**  
BC VQA **\$59.99** 587006 375 ml  
This award-winning icewine features aromas of baked apples, ripe nectarines and clove spice. Balanced and complex, it's best enjoyed ice-cold at the end of a meal.



   **QUAILS' GATE OPTIMA**  
BC VQA **\$32.99** 390328 375 ml  
One of the founding members of BC's late-harvest wine production, this honeyed nectar showcases flavours of apricot and pear. Delicious with baked peach or apple cobbler.



  **ERRAZURIZ LATE HARVEST SAUVIGNON BLANC**  
Chile **\$14.99** 427054 375 ml  
This late-harvest Sauvignon from Chile is a terrific sweet wine to enjoy with a variety of desserts. Reminiscent of peaches and apricots, this dessert wine offers exceptional value.



   **MISSION HILL RESERVE LATE HARVEST RIESLING**  
BC VQA **\$34.99** 668566 375 ml  
Peach and apple flavours combine with notable acidity to make this a wonderfully balanced sweet wine from BC's renowned Okanagan Valley. Pair with apple pie à la mode.



  **MONCHOF TROCKENBEERenausLESE**  
Germany **\$49.95** 49569 375 ml  
A brilliant example of Trockenbeerenauslese from Germany's Mosel-Saar-Ruwer region. Recognized for their fine Riesling production, Monchof Estate crafts this wine to exhibit very concentrated fruit flavours and impressive complexity.



  **DE BORTOLI NOBLE ONE BOTRYTIS SEMILLON**  
Australia **\$27.99** 554766 375 ml  
Picked late in Australia's Yarra Valley, this sweet, white wine features flavours of honeysuckle and fresh peaches, making it a delightful sipping wine. Delicious now, Noble One also develops with age.



  **CHÂTEAU ARMAJAN DES ORMES**  
France **\$29.95** 147090 375 ml  
From the respected Bordeaux region of France, this Sauternes adds a sophisticated end to any meal. Honeyed fruit on the palate combines with lemony acidity making this a delightfully well-balanced wine.



  **PAUL JABOULET MUSCAT BEAUMES DE VENISE**  
France **\$22.99** 352088 375 ml  
Ripe orchard fruit aromas introduce rich honey flavours in this charming French dessert wine. Medium-bodied with good acidity, this wine is the perfect accompaniment to crêpes suzette.

## FOR THE NEW YEAR, WE PROPOSE EIGHT RESOLUTIONS THAT WILL HEIGHTEN YOUR WINE EXPERIENCE AND RAISE NEW APPRECIATION FOR A TRADITIONAL BEVERAGE.

Not that wine resolutions are difficult to keep – we’re not talking major lifestyle fixes – we’re just resolving to increase our wine enjoyment.

For the New Year, we propose eight resolutions that will heighten your wine experience and raise new appreciation for a traditional beverage. These strategies will facilitate your exploration of new bottles and wine regions, increase your wine savvy and add to the grape’s sensory allure.

Cheers to the New Year, when we resolve to:

### 1. USE A DECANTER

If you don’t already use a decanter, we highly recommend you give one a go. We don’t often use decanters for old wine. Rare is the occasion when we have a bottle antiquated enough to throw sediment; we’re more concerned with decanting young wines. A quick pour into a decanter, followed by some vigorous agitation, works wonders to aerate young wines and soften up any harsh edges. A big Aussie red blend like the **Wynns Coonawarra Cabernet Shiraz Merlot** is a perfect decanter candidate.

### 2. COOK WITH WINE

A great strategy for finding the perfect pairing, cooking with wine is a tried-and-true approach to food and wine harmony. Follow the old adage, “A glass for the meal,

a glass in the meal and a glass for the chef while they cook the meal.” There’s no limit to the types of wine to employ in your cooking, from white to red to fortified. We’ve even used bubbly to whip up a great adult Jell-o (substitute sparkling wine for half the water). One wine with particular kitchen prowess is marsala, and the **Cantine Pellegrino “Garibaldi Dolce” Marsala Superiore** will liven up creamy mushroom sauces and add a quick and easy kick to sautéed prawns.

### 3. GET TO KNOW A WINE REGION

It’s great fun to focus on one country or wine region, tasting wines to get to know it better. Seize it as an opportunity to research the area, learn about the types of grapes it’s known for, and the unique qualities that give the wines their sense of place. This quest will boost your knowledge and enjoyment at the same time. Cruise your local BC Liquor Store and you’ll notice a slew of great new Spanish bottles, making Spain an obvious candidate. To get started on your tour, pick up a bottle of Cava, such as **Codorniu Classico Brut**, and hit the wine books (or internet search).

### 4. GO VISIT THAT REGION

Depending on the wine region you choose, this might require a little commitment, but first-hand exploring is the best way to get to know the wines of a particular

locale. Plus, the wine regions of the world tend to be some of the most beautiful places to visit.

Rioja remains the heartland of Spain’s wine country and touring its picturesque towns offers an unforgettable wine experience. Also unforgettable is Marqués de Riscal’s newly opened, Frank Gehry designed City of Wine, in the small town of Elciego and the **Marqués de Riscal Rioja Reserva** tastes even better sipped at the source!

### 5. DRINK MORE PINK

Pink wine is an amazingly versatile tiple that remains sadly under-appreciated. True, rosé is not an obvious choice for the winter season unless you’re a hardcore, year-round patio buff, but it’s a 12-month foil to spicy food such as enchiladas or red curry and deserves a regular spot in the fridge door. **La Vieille Ferme Rosé** from France remains a standby bottle of pink.

### 6. TAKE THE CHARDONNAY OUT OF THE FRIDGE AN HOUR BEFORE SERVING

You do drink Chardonnay, right? Hopefully the ABC set (Anything But Chardonnay) has gone the way of shoulder pads and anti-ergonomic corkscrews, but if you stopped drinking Chardonnay, please reconsider. Rich-bodied whites like Chardonnay do not show their best right out of the fridge and onto the table; the cold temperature stunts the wine’s

flavours and aromas. **See Ya Later Ranch’s Chardonnay** is one robust Chard that will really show its true juice when served cool.

### 7. BUY A BOTTLE BASED ON ITS LABEL

There’s no harm in buying wine simply based on its label. Sure, you occasionally might uncork a dog, but it’s a great way to explore new wines. This is where note-taking comes in handy to remember labels worth a second chance and those that don’t warrant another furtive glance. A great place to start label browsing is the German wine section, where lengthy and hard-to-pronounce names in vaguely gothic script are still sported by many a bottle. The **Export Union Piesporter Treppchen** is a prime example; take a chance on this gold-sealed, guttural dandy and you’ll be treated to a tasty wine.

### 8. BRING BIGGER BOTTLES

If you’re heading to a larger get-together, you can impress by toting along a larger bottle of wine. It’s fun, it’s generous and it ensures that all guests get a glass. Bigger bottles are also great for the cellar, where their smaller air-to-wine ratio permits slower aging than with a standard-sized bottle. There’s a big bottle to fit any budget, and on the value end, we’re impressed by **Cono Sur’s Tocornal Cabernet Sauvignon Merlot**, a true crowd-pleasing, approachable red.

by James Nevison and Kenji Hodgson

# WINE RESOLUTIONS

# SHARE *the* STORY with CANADIAN CLUB

## CANADIAN CLUB WAS THERE ST VALENTINE'S DAY 1929

In North Chicago, February 14 1929, a few pals got together to run an errand and pick up some "goods". Seconds after the men reached the pick-up spot, the sound of machine guns rang out through the Chicago streets. Mobsters working under the leadership of George "Bugs" Moran were gunned down. When it was all over, seven men were left dead.

Al Capone and his gang were the prime suspects, but never charged. Legend has it, the shipment of smuggled goods were cases of Canadian Club Whisky.

Now and forever, this night will always be remembered as the St. Valentine's Day Massacre.

### Limited Edition GENERATION SERIES

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## Wine Resolutions

PINK WINE IS AN AMAZINGLY VERSATILE TIPPLE THAT REMAINS SADLY UNDER-APPRECIATED.



**WYNNS CABERNET SHIRAZ MERLOT**  
Australia **\$20.49** 511600  
This is a classic and classy red, highlighting the unique terra rossa soils of Coonawarra. With its berry, plum and hint of soothing menthol, it's always a good choice.



**CANTINE PELLEGRINO "GARIBALDI DOLCE" MARSALA SUPERIORE**  
Italy **\$13.99** 375 ml 411256  
Fantastic for cooking, it's also an elegant sipper. Chill this two-year-aged Marsala and serve as an aperitif with cheese, or drink at room temperature with a nutty dessert. Either way you'll enjoy the raisin and caramel flavours, and the silky texture.



**CODORNIU CLASSICO BRUT**  
Spain **\$12.99** 503490  
An explosion of citrus backed by a toasty flavour mark this great-value Cava. It's a bottle that makes it possible to celebrate each and every one of life's special moments. Try it with OJ alongside Sunday brunch.



**MARQUÉS DE RISCAL RIOJA RESERVA**  
Spain **\$28.99** 214817  
After two years in barrel and another year and a half in the bottle, this Reserva arrives on shelves drinking beautifully. With a jubilant mix of tart cherry, fruitcake, and cigar box, it tastes better with each sip.



**LA VIEILLE FERME ROSÉ**  
France **\$13.99** 559393  
Just how we like our pink wine, this one is fresh, fruity, easy on the pocketbook and easy to get into. Love the screw-cap; love the strawberry Jolly Rancher flavours; and love to drink it year-round.



**SEE YA LATER RANCH CHARDONNAY**  
BC **\$19.99** 75366  
This is a toasty Chardonnay that wears its oak well. A bumper crop of apple aromas and melon flavours dominate this lush and tropical white that cries to be sipped just a few degrees south of room temperature.



**EXPORT UNION PIESPORTER TREPPCHEN RIESLING**  
Germany **\$12.95** 189134  
The label itself is a conversation piece, and thankfully the wine inside is also worth talking about. It's a light, off-dry white with an enjoyable citrus, mineral and peachy flavour and a short, honeyed finish.



**CONO SUR TOCORNAL CABERNET SAUVIGNON MERLOT**  
Chile **\$15.49** 1.5 L 257170  
Fruit-driven, by way of plum and berry with lip-service to tannins, this is a straight-up, solid-value red at its crowd-pleasing peak. It fills the important intersection where quality meets quantity.

THOSE WHO SAY THERE AREN'T ENOUGH HOURS IN THE DAY

Life's greatest moments happen at night. That's why it's the perfect time to enjoy Jackson-Triggs

MUST BE GOING TO BED TOO EARLY.

and create some new beginnings at the end of the day.



Bring on the night.

# FUEL RESTAURANT

A DELICIOUS THREE COURSE MEAL



SLOW-COOKED  
PARSNIP VELOUTÉ

APPETIZER

## FUEL'S WINTER MEAL



ALL-NIGHT ROASTED  
SHOULDER OF ORGANIC  
PORK

ENTRÉE

Chivas Regal  
18Y<sup>o</sup>



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FOR RECIPE, PLEASE SEE PAGE 108

## FUEL'S WINTER MEAL



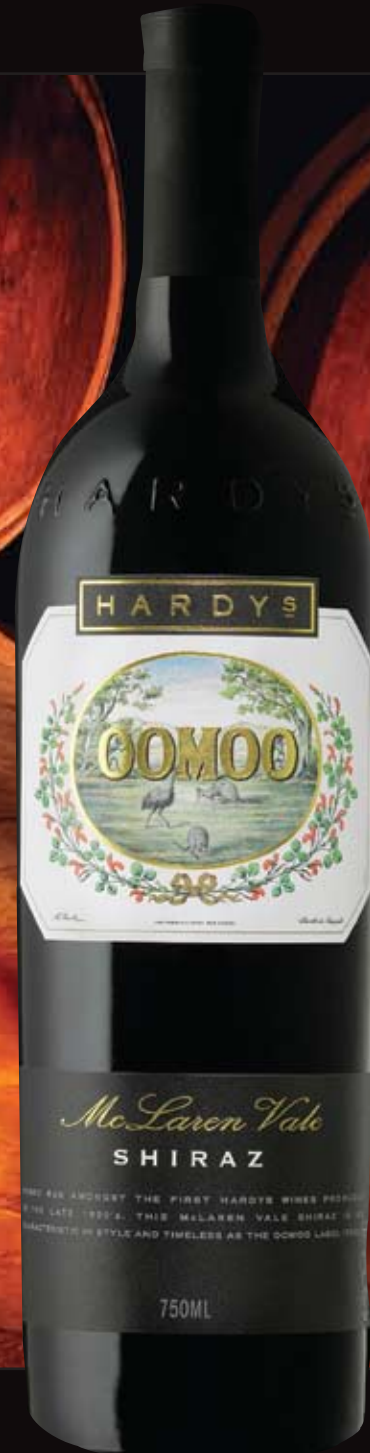
ANJOU  
PEAR  
BEIGNET

DESSERT

BC LIQUORSTORES

TASTE 61

# Best wine under the sun for true regional character



**HARDYS**

*The best of Australia since 1853*

For over 150 years, Hardy's has made the most of Australia's rich soil and abundant sunshine, blending the finest fruit into some of the country's best-known and most popular wines. One of the first wines made by Thomas Hardy, was called Oomoo, meaning "good" in a local Aboriginal dialect.

Revived in 2003 to mark Hardy's sesquicentenary, Oomoo is a tribute to the company's rich history, tradition and regional pedigree.

[www.hardys.com.au](http://www.hardys.com.au)

Always enjoy Hardy's Wines in moderation.



**MULLER RIESLING KABINETT  
PIESPORTER GOLDTRÖPFCHEN**  
Germany **\$17.99** 936922

Its name means "golden drops," which certainly describes this wine, with its lovely flavours of sun-ripened peaches and citrus fruit interwoven with mineral highlights.



**PAIRS WITH FUEL'S APPETIZER**  
SLOW-COOKED PARSNIP VELOUTÉ

## CHEF'S CHOICE



**PIERRE SPARR PINOT GRIS**  
France **\$18.90** 31724

Sweet fruit aromas and richly concentrated flavours of pear and honey carry through to a pleasantly dry, nutty finish. Playful and affordable – a perfect partner for this soup, on its own or with a variety of festive fare.



**VOUVRAY CHÂTEAU GAUDRELLE**  
FRANCE **\$24.99** 309567

This true expression of the traditional wine of Vouvray is filled with white flowers, peaches, anise, citrus and honey that lingers after the last drop is gone. Delightful!



**PAIRS WITH FUEL'S ENTRÉE**  
ALL-NIGHT ROASTED SHOULDER OF ORGANIC PORK



**KIM CRAWFORD  
MARLBOROUGH PINOT NOIR**  
New Zealand **\$23.99** 13037

Light and exuberant, combining new-world essences of strawberry and raspberry with lovely old-world purity, this easy drinking wine will complement almost any holiday meal.



**PARADISE RANCH LATE  
HARVEST MERLOT**  
BC VQA **\$19.99** 34  
375 ml

Luscious, sweet and sassy! Raspberry jam with smooth, velvety texture and seductive pear and kiwi flavours are all wrapped up in a beautiful bear-embossed bottle. What a delightful dessert wine!



**PAIRS WITH FUEL'S DESSERT**  
ANJOU PEAR BEIGNET



**GINGER OF THE INDIES**  
France **\$39.99** 171835 700 ml

After a sweet start, with hints of coriander, vanilla and orange blossom, spices quickly intensify and peppery sensations of ginger warm the palate. This is a unique and enjoyable treat to sip with this dessert or to add an interesting twist to cocktails.





# LOVELY BUBBLY

What is it about popping a cork on a bottle of wine that turns ordinary moments into occasions? Why do we reserve champagne mostly for special celebrations like weddings, special birthdays, New Year's and promotions when much of the world drinks sparkling wine any day and any time?

The French sip champagne and *crémant*, and Italians *prosecco*. Spaniards drink *cava*, Germans savour *sekt*, Australians are keen on bubble and Brits fancy *champers*.

Sparkling wine is made in almost every winemaking country, from Argentina, Austria, Portugal, Canada, the USA and Chile to South Africa, India, Russia and even Belarus. From intensely crimson-hued Australian sparkling Shiraz to pale Italian *Prosecco*, there's a bubble to suit every taste and every pocketbook.

But all are not champagne. Only sparkling wines made in the Champagne region of France can legally be called champagne. These are made from Pinot Noir, Pinot Meunière and Chardonnay grapes by the *méthode champenoise*, a lengthy, hands-on process in which bubbles form in the bottle.

Outside of Champagne, this same process is usually called the traditional method, although the South Africans call theirs *Cap Classique*. There are other quicker, less costly ways of getting bubbles into the wine, including the *Charmat* technique, where the wine shares tank space with carbon dioxide and absorbs it, while another method sees the wine injected with CO<sub>2</sub>.

The prestige and quality of exquisite, premium champagnes such as those from Dom Pérignon, Pol Roger and Laurent Perrier, are indisputable, but there are many terrific, well-made sparkling wines that offer huge value. They're made from almost every grape grown, including Semillon and Shiraz in Australia's Seaview and Barossa Valley E&E wines; Spanish cavas like Freixenet and Codorniu are made from Macabeo, Xarel-lo and Parellada; German *sekt* is often made with Riesling; and in Italy, *Prosecco* grapes rule. South Africa's Graham Beck has Chardonnay and Pinot Noir grapes and Canada makes sparkling icewines with everything from Riesling to Cabernet Franc.

On to the good stuff! Opening a bottle of bubble is easy and here's how. Ensure the bottle is well chilled. A warm bottle of bubble will sometimes pop its cork once the wire cage is removed and, with

pressure of approximately 90 pounds per square inch (three times the pressure of a car tire), and the cork ejecting at 60 to 65 kph, care is needed.

Start by removing the foil and untwist the wire cage. Next, hold the bottle at a 45-degree angle, pointed away from people and breakables. Grasping the cork, slowly twist the bottle until it pops out with a gentle sigh. Pour into flute glasses and check out some of the 58 million-or-so bubbles that are in each bottle.

Did you know that some winemakers use a crown cap, the same sort that's on a beer bottle, instead of a cork? Check out crown-capped Mionetto Il *Prosecco*, whose caps are intended to make the wines fun, unpretentious and accessible. Some sparkling wines – these aren't in Canada yet – even have pull-tab tops, others glass stoppers called *Vino-Loks*.

When to pop a cork? Anytime, like the rest of the civilized world. Step out beyond those traditional occasions and you'll find bubbles are downright civilized at breakfast and brunch, served with fresh-squeezed grapefruit juice or cranberry cocktail. They're lovely at lunch or later, especially with oysters. Bubbles are a perfect aperitif, suit every course at dinner save the salad, and are more than acceptable for a nightcap. Did we mention they're great with snacks, especially potato chips? Best of all, they bring smiles to every face.

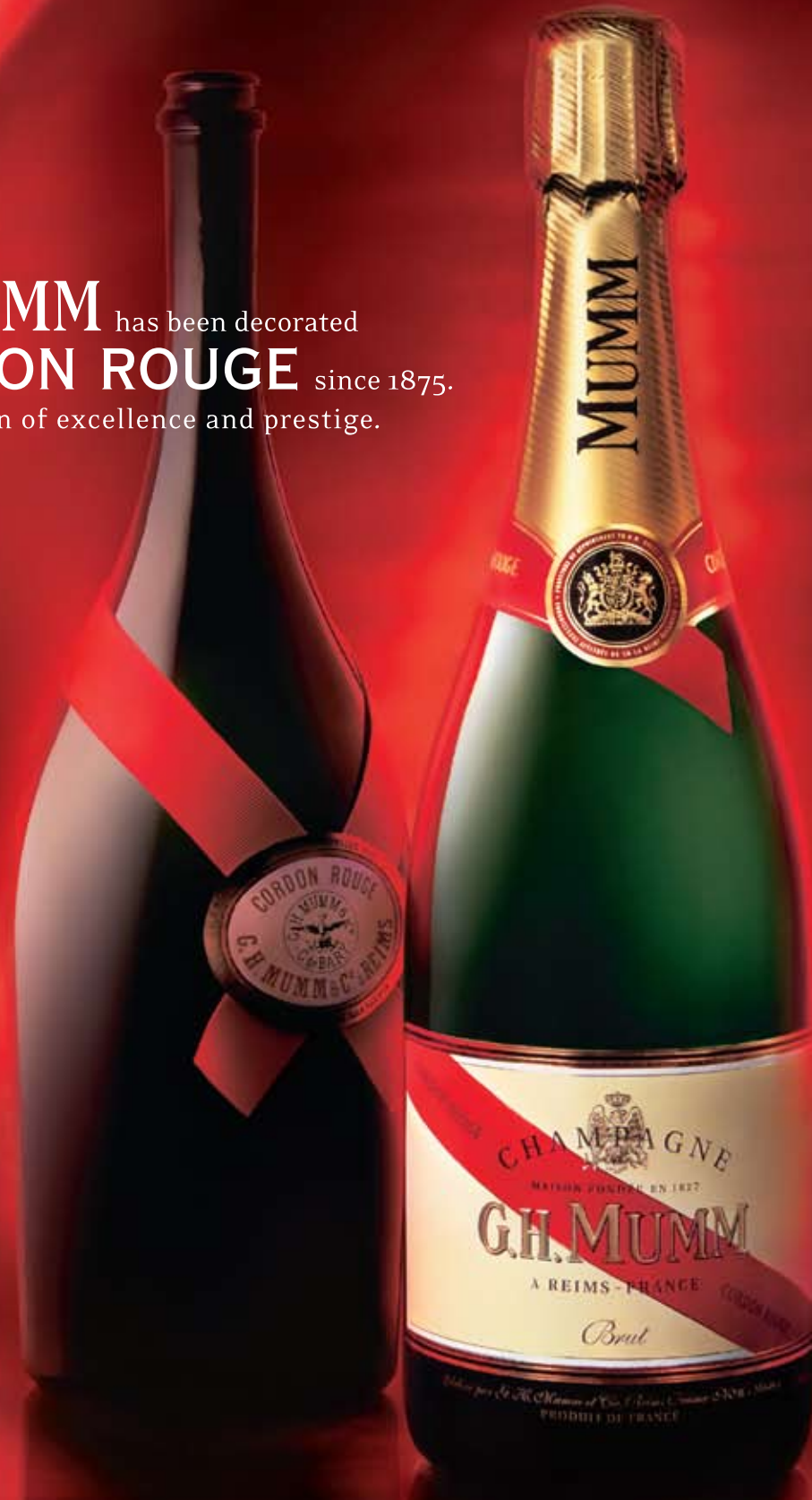
These days, sparkling wine comes in many sizes and guises, from the pretty pink Sofia Coppola mini-tins and regal blue 200 ml Pommery Pops (both come with straws) to half-bottles and standard bottles. There are a good number of magnums (1.5 L) around, such as those from Duval Leroy, Mœt & Chandon, Laurent Perrier and others, and even a salmanazar (9 L) of Pol Roger Brut 1998 for a seriously memorable – or madcap – occasion.

If you'd like to get thoroughly acquainted with sparkling wine in all its incarnations, try sampling by-the-glass offerings in restaurants, pop a cork at home to try something new, or invite friends over for a champagne/sparkling wine tasting. For serious bang-for-the-buck, visit the 2008 Vancouver Playhouse International Wine Festival (February 28 to March 2) where 47 sparkling wine producers from 11 countries will pour 112 sparklers in the Festival Tasting Room.

by Judith Lane



G.H. MUMM has been decorated  
with the **CORDON ROUGE** since 1875.  
A distinctive sign of excellence and prestige.



Sparkling Wine & Champagne

SPARKLING WINE COMES IN MANY SIZES AND GUISES



 **GLORIA FERRER SONOMA BRUT**  
USA **\$29.99** 192898  
Made with Pinot Noir and Chardonnay, this rich, creamy crowd pleaser, accented with citrus and ginger, is downright delicious. You'll love it even more with shellfish, chicken, sushi and Thai dishes.



 **HUNGARIA GRAND CUVÉE**  
Hungary **\$13.95** 106492  
This golden sparkler – Chardonnay, Riesling and Pinot Noir – rocks with persistent bubbles and intense apple, peach and pear flavours. Perfectly priced (classy package too) for everyday drinking.



 **MIONETTO SERGIO BRUT**  
Italy **\$26.99** 515551  
This bottle is so handsome, it's in the Museum of Modern Art. Happily what's inside is worthy – a mellow, fragrant and fruity bubble that sighs for shellfish, spicy dishes, or fruit tarts.




 **MÖET & CHANDON CUVÉE DOM PERIGNON**  
France **\$209.99** 280461  
This flagship champagne, around since 1869, is one of the world's best-known and loved bubbles. Elegant, rich and flavourful, it displays a fine, persistent mousse, with brioche and lemony aromas.



 **POMMERY POP**  
France **\$15.99** 574863 200 ml  
This distinctive single-sized serving of champagne upset more than a few conservatives when it hit in 1998. It's a smooth, fresh, fruity and slightly sweet quaff with citrusy notes.



 **SUMAC RIDGE STELLER'S JAY BRUT 2003**  
BC VQA **\$25.00** 264879  
One of BC's most consistent and popular bubbles (Chardonnay, Pinot Blanc and Pinot Noir), the SJ is round, creamy with ripe strawberry and citrus. Drink anytime.



 **VALDO PROSECCO DI VALDOBBIADENE MARCO ORO**  
Italy **\$19.99** 550111  
A round, fresh sparkler with foamy mousse and sweet aromas of pears and apples. A little sweet and fruity, it's well suited to prawns, prosciutto and melon and asiago.



 **SEGURA VIUDAS LAVIT BRUT ROSADO**  
Spain **\$16.49** 122796  
This bright, bubbly, pink cava (Trepat, Monastrell and Garnacha grapes) revels in summer fruit – raspberries, strawberries and blackberries. Delicious brunch, aperitif, or anytime wine.



 **PERRIER JOUËT BELLE ÉPOQUE 1996/1998**  
France **\$145.19** 267880  
This distinctive luxury champagne is greenish-gold with fine lively bubbles. Creamy and full-bodied, with heady floral notes, honey, lemon and pineapple aromas, it's lovely with food, but why bother?


# GORGEOUS GIFT BASKETS YOU CAN MAKE




 **TORMARESCA NEGROAMARO**  
CABERNET DI PUGLIA  
Italy **\$13.99** 612036

by Caren McSherry



 **BULMER'S STRONGBOW CIDER**  
UK **\$8.65** 697763 4 x 275 ml



 **GODIVA WHITE CHOCOLATE LIQUEUR**  
USA **\$29.95** 573311

Nothing says “you matter” more than an overflowing basket of gourmet delicacies and libations. The ooh-aah factor is unbeatable – the pretty cellophane wrapping, the glimpse of tasty goodies, the anticipation of discovery. A beautiful basket is a treasure chest; not just a gift, but an experience.

And here’s the great thing, it’s easy to create a fabulous basket! With a few basic how-to tricks, you can create a basket that is both elegant and luxurious.

## CONCEPT

Start with a theme. This keeps you focused – it’s too easy to select a cart full of yummy but unrelated items – plus it allows you to fit the gift to the occasion and the individual. This could be based on the food and drink of a region, a hobby or a season. Happily, holidays suggest certain things. For example, this is the season for chocolate (actually, it’s always the season for chocolate). The oh-so sensual quality of chocolate is always a winner. An exotic sampling of Aztec, Venezuelan and French chocolate along with a European-style sipping chocolate and a warming liqueur is more than a random sampling of a food group, it’s a tasting experience to be shared. Isn’t that what the holidays are about?

Whatever direction you take, make sure your selection includes a

few larger pieces (though not necessarily expensive) to help create that abundant look. Basket filler is a misnomer, as little packages can get lost. You will be surprised how many larger things fit in a small container.

## THE BASE-ICS

Basket is just a word. There is no limit to what you can use for a container. A bright stainless steel colander is perfect for an Italian theme. Fill it with artisan pasta, a jar of sauce, some olives, a fruity olive oil, a full-bodied red wine and you have a ready made feast. Or you could try a platter or piece of hand thrown pottery to show off a combination of spreads, crackers, wine glasses and a bottle of champagne. Or a mixing bowl lined with a tea towel and filled with baking tools and treats. Making the container a part of the gift adds longevity and purpose.

## MAKING IT BEAUTIFUL

You’re ready to roll. You imagine the look of pure pleasure when you hand over your creation – that is until you begin building it. The cheese thins won’t lean against the tipsy olives; the cocktail napkins with the Tuscan scene drop out of sight; the six assorted beers with great labels are hidden behind the jalapeño tortilla chips. It’s not working! Aaargh...

“BASKET” IS JUST A WORD. THERE IS NO LIMIT TO WHAT YOU CAN USE AS A CONTAINER.

## THE HOW TO

Starting from the bottom up, here’s the no-fail approach. All these materials are available at good craft stores, florists or office supply stores.

### 1. BUILD A BASE

Fill the container to the rim with loosely scrunched packing paper or plastic bubble wrap and cover with tissue. This will give you a little bed to nestle your things in place, while providing elevation so they don’t sink out of sight.

### 2. ARRANGING

Arrange items starting with larger ones at the back and shorter ones in the front. It’s a bit of a balancing act, with one piece supporting another. You want a spilling out effect. The secret to keeping it all in place is double-sided sticky dots. These small, clear adhesives carry an amazing amount of sticky power for their size, plus they neatly peel off. Use as many as you need; they will save you until you get the cellophane on.

### 3. TRIM

Crinkle-cut, shredded paper fills the empty spaces beautifully. Choose from an array of colours to provide accent. Other final touches might be a cascade of faux grapes, a spray of flowers (real or silk), or a couple of gadgets and gizmos appropriate to your theme. Kitchen tools look great and what cook doesn’t appreciate another spatula or whisk?

### 4. WRAP IT UP

Clear cellophane is elegant and shows off the contents better than coloured. Roll out the cello, but don’t cut it yet. Carefully lift your basket onto it, leaving enough cello at the back to pull up and gather. Roll out more so you have an equal amount at the front, then cut. Gather back to front at the top and tie. Tuck in and tape the sides if necessary. Trim the top (not too short) and tie decorative ribbon over the first tie, using enough to make a showy bow with long tails. Consider a second ribbon in a complementary colour to increase the wow factor.

That’s it! A beautiful gourmet basket in a few easy steps. Splashy yet tasteful. Personal yet appropriate. The perfect gift – always.



*Australia's Most Awarded Winery*



*2006: 26 trophies & 661 medals, 2005: 25 trophies & 460 medals, 2004: 17 trophies & 499 medals, 2003: 29 Trophies & 621 medals, 2002: 25 Trophies & 482 medals*

For more information, visit [www.mcwilliamswines.com](http://www.mcwilliamswines.com)

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No-Alcohol Cocktails

# MAGNIFICENT MOCKTAILS



**Cranberry Crazy**

- 4 oz (120 ml) cranberry juice
- 1 tbsp (15 ml) orange juice
- 1 tbsp (15 ml) grenadine
- 1 tsp (5 ml) honey
- splash soda

Mix all ingredients in a cocktail shaker and pour into a martini glass. Add crushed ice and garnish with cranberries.

**Pineapple Spin**

- 4 oz (120 ml) pineapple juice
- 1 oz (30 ml) coconut cream

Mix ingredients in a cocktail shaker and pour into a rimmed rocks or highball glass. Add crushed ice and garnish as desired.

**Mock Margarita**

- 2 oz (60 ml) sour mix
- 2 oz (60 ml) fresh lemon or lime juice
- 3 oz (90 ml) carbonated lemon-lime soda

Dip rim of glass in lemon juice and then in salt. Mix all ingredients in a cocktail shaker and pour into a margarita glass. Add crushed ice and garnish with a lime slice.

# GET THE PARTY STARTED

## GREAT ENTERTAINING MADE SIMPLE

**Y**ou know the party...the hosts are relaxed and enjoying themselves, the food is delicious yet simple, the guests are interesting and fun, the room is beautiful and inviting...how do they do it? Party planning may seem daunting, but with the right plan, it can be something you enjoy as much as your guests.

Caterers and chefs call it *mise en place*, simply translated “everything in its place,” a way to ensure that the party goes to plan. Good organization is key and list-making is the secret. Guest, menu, market and prep lists break down the steps and eliminate the last-minute trips to the market. Whether you’re hosting a cocktail party for 40 or a sit-down dinner for 12, use this plan to ensure a fabulous and relaxed evening to remember.

**Begin by creating the guest list.** Deciding who you are going to invite and how many will usually dictate the type of gathering. A great guest list combines friends with a common thread that unites them. This connection helps to initiate the flow of conversation at the beginning of the night. A combination of a cocktail party followed by a casual sit-down dinner allows everyone to relax and get to know each other over drinks before adjourning to the table for dinner.

**Choose a menu** with dishes that can be prepared in advance and you are at ease making; now is not the time to try that new 20-step recipe. Hiring a little help ensures a stress-free celebration – give younger relatives or students the opportunity to earn a little extra holiday spending money while they help with serving and clean up. This allows you to relax and enjoy the evening with your guests.

As an icebreaker, offer guests a signature cocktail to start the night. Set up a bar area and convince a friend to act as bartender, or hire one. Don’t forget to offer some interesting non-alcoholic drinks for the designated drivers and non-drinkers. Have plenty of glasses and garnishes on hand and keep the selection uncomplicated by offering a choice of wines, specialty beer and a few cocktail options. After dinner,

offer a nice port or late-harvest wine to go with dessert and don’t forget to prepare the coffee pot ahead of time, so all you have to do is hit the brew button.

**Set the tone and theme** for the evening by engaging all five senses. Touch, sight, sound, smell and taste all play distinctive roles in our enjoyment and memories. Holidays are the perfect time to bring interesting textures into your decorating; beautiful silks and heavy linen table cloths, feather decorations, faux fur and suede pillows, velvet and cashmere throws all combine to bring a sense of richness to your home. Use jewel tones with old gold to make it a visual feast. Add masses of votives and pillar candles grouped around the room to enhance not only the surroundings, but who doesn’t look more stunning by candlelight?

**Choose music** that engages the senses and complements your party’s theme. This adds even more warmth and ambiance to your already stunning room. Try some holiday classic movie soundtracks and bluesy holiday CDs. Put someone else in charge of music; it’s a great way to involve guests – they love to be a part of the action and there always seems to be a closet DJ in the crowd.

**Infuse your room with a little spice.** Place small, decorative bowls of aromatic spices all around and be sure to keep each spice separate; this creates more powerful and distinct aromas. Pretty glass bowls of star anise, clove and nutmeg; miniature glass vases of cinnamon sticks and vanilla beans make for beautiful decoration, while filling the room with inviting scents. Uniting all these spices in a mulled wine simmering on the stove adds a true holiday scent to the air and, on those chilly winter nights, creates a warm and welcoming feeling.

**Treat your table setting as a blank canvas** and turn it into a masterpiece. Play on the senses theme and use all five to help set a gorgeous, rich table while pulling from the decorating you’ve done in the rest of the room to harmonize the look.

by Lee Murphy

CATERERS AND CHEFS CALL IT *MISE EN PLACE*, SIMPLY TRANSLATED “EVERYTHING IN ITS PLACE,” A WAY TO ENSURE THAT THE PARTY GOES TO PLAN.



AS AN ICEBREAKER, OFFER GUESTS A SIGNATURE COCKTAIL TO START THE NIGHT.

THE BEVERAGE TESTING INSTITUTE RATED  
**STARBUCKS™ LIQUORS**  
**BEST TASTING**  
**CREAM LIQUOR\***  
**95PTS**

**BEST TASTING**  
**COFFEE LIQUOR\***  
**94PTS**

**BEST TASTING**  
**MUDSLIDE\*\***



**STARBUCKS™**  
*Liquors*

## IT MUST BE THE COFFEE

Starbucks™ Liquors are the only liqueurs made with real Starbucks® coffee. They're also the only liqueurs the Beverage Testing Institute named "Best Coffee" and "Best Cream" among leading brands. So it's no surprise that when you bring them together with Absolut® Vodka, you get what the professional panel called the "best tasting mudslide we've ever had." Recommend a Starbucks Mudslide next time. It is, truly, perfect.

### STARBUCKS™ MUDSLIDE

- 1 part Starbucks™ Cream
- 1 part Starbucks™ Coffee
- 1 part Absolut® Vodka

Enjoy & Drink  
 Tastefully & Responsibly.™

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\*Professional, private tastings in April 2007, by a professional, independent panel of sensory experts at the Beverage Testing Institute (A U.S. company that conducts professional, blind tastings and reviews of beverage products)

\*\*the professional panel also tasted Starbucks™ Coffee Liquor and other leading coffee liquors mixed as Mudslide cocktails prepared according to the recipe indicated

Entertaining

TAKE A MOMENT TO UNWIND IN A CANDLELIT BUBBLE BATH WITH A GLASS OF WINE AND SOFT MUSIC...RELAX AND ENJOY, YOU'RE ABOUT TO THROW YOUR GREATEST PARTY EVER.



**Start with a simple but elegant white tablecloth as a backdrop.** For a dramatic centerpiece, cluster candlesticks of various heights, some with red, some with white candles, and tuck bunches of red balls around the bases. Invest in stunning, gold-coloured chargers for each place setting. White china is always a foolproof choice, but the gold will enhance any colour of china. Add a touch of whimsy, such as the red glass votives and small dishes of beads in the pictured setting – or choose something fun of your own. Setting the table the day before enables you to take your time to make it perfect.

**Start early and finish early,** leaving yourself at least an hour before your first guests arrive. Take a moment to unwind in a candlelit bubble bath with a glass of wine and soft music...relax and enjoy, you're about to throw your greatest party ever.

**Sources:**  
 "Nadino" cotton pique tablecloth and napkins – FINO LINO, 2715 Arbutus St., Vancouver  
 China, silver and stemware – HOUSE OF VILLEROY AND BOSCH, 420 Howe St., Vancouver  
 Napkin rings – FINO LINO  
 Glass candlesticks – 18 KARAT, 3039 Granville St., Vancouver  
 Wire mesh bowl – 18 KARAT  
 Dining chairs – PRESTON'S INTERIORS, 126 West 3rd Ave., Vancouver

### OUR TOP 5 FESTIVE MUSIC COMPILATIONS

1. **JAMES TAYLOR AT CHRISTMAS** – James Taylor
2. **ULTRA LOUNGE/BEST OF CHRISTMAS COCKTAILS 2007** – Various Artists
3. **LET IT SNOW** – Michael Bublé
4. **NOEL BY JOSH GROBAN** – Josh Groban
5. **CHRISTMAS WITH THE RAT PACK** – Frank Sinatra, Dean Martin, Sammy Davis Jr.

All available through HMV or [www.amazon.ca](http://www.amazon.ca)

# THREE-COURSE FESTIVE MEAL

PERFECT FOR ANY HOLIDAY OCCASION

## MEDITERRANEAN GOAT CHEESE SALAD




 **LOUIS BERNARD**  
CÔTES DU RHÔNE  
BLANC  
France **\$13.99** 589432  
Enticing aromas of clean, spicy mineral are followed by rich and buttery flavours of nutty citrus that leaves you smacking your lips in appreciation. An ideal wine for this festive season.



 **MIRASSOU**  
CENTRAL COAST PINOT NOIR  
USA **\$17.99** 366880  
Pleasant aromas of cooked strawberry and rhubarb are followed by a soft, round and slightly sweet palate of cherry and light tannins. An easy drinking sipper to enjoy on any occasion.

## TURKEY BREAST STUFFED WITH MUSHROOMS AND GOAT CHEESE, NAPOLEON POTATOES & ROASTED VEGETABLES



 **GRAY MONK**  
UNWOODED  
CHARDONNAY  
BC VQA **\$16.49** 501114  
Strikingly rich and concentrated floral and tropical aromas are followed by luscious melon flavours and a full, long finish of sweet fruit. Ideal for seafood or poultry.



 **FAVELEY**  
BOURGOGNE PINOT  
NOIR PAULÉE  
France **\$25.99** 142448  
Bright wild berry and earthy aromas, soft but tart with flavours of black raspberry, strawberry and spice. This wine is made for food, and what could be better than a turkey dinner?



 **DI MAJO NORANTE**  
SANGIOVESE  
Italy **\$14.99** 607325  
An amazing display of strawberry and black cherry fruit intermixed with floral, leather and earth notes – a stunning example of Sangiovese and incredible value for the money. *90 points Wine Advocate*



 **KRIS PINOT GRIGIO**  
DELLE VENEZIE IGT  
Italy **\$18.95** 151860  
Floral aromas and the delicate scent of almonds lead to a refreshing palate with hints of linden and honey – an ideal accompaniment to risotto, grilled white meats and Mediterranean vegetable dishes.



# Home for the Holidays

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Enter online at  
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Contest Name: Home

See display location for details. No purchase necessary.  
Must be of legal drinking age to participate.

Come visit the 39th & Cambie Liquor Store  
Friday, December 14th, from 4-8 p.m.  
where we will be tasting Wolf Blass wines  
and 95Crave FM will broadcast live!



Enjoy Responsibly

[WWW.WOLFBLASS.COM](http://WWW.WOLFBLASS.COM)



FOR RECIPES, PLEASE SEE PAGES 110

## CHOCOLATE ANGEL FOOD TEA CAKE



    
GEHRINGER LATE HARVEST  
CABERNET FRANC  
BC VQA **\$16.99** 733766 375 ml  
In perfect balance with acidity and  
lingering, ripe Okanagan cherries and  
black fruits, this reasonably priced  
dessert wine is an excellent match with  
cheese and nuts, dried fruit or chocolate  
desserts. Indulge yourself!



   
CHALMERS CHOCOLATE PORT  
Australia **\$21.95** 31369  
This tasty treat is warm and  
rich, with delicious raisin and  
dark chocolate flavours that are  
beautifully suited to this dessert,  
or to simply enjoy on its own by a  
crackling fire.




WITH A FAMILY LIKE THIS  
REUNIONS ARE

**ALWAYS**  
A BLAST




# FLAVOURS


EXCEPTIONAL TASTE

 **GREEN TREE DISTILLERY**  
**ABSINTHE STRONG**  
Czech Republic **\$53.60**  
611152  
This unique liqueur, produced in what may be the oldest distillery in production today, is made from natural, quality botanicals that can be used in martinis and the delicious Absinthe Mojito.



 **METAXA 7 STAR**  
Greece **\$25.75** | 16038  
Each star represents a year of aging. Made from a blend of grapes, twice-distilled with added botanicals, including rose petals, this lovely brandy is the colour of old gold. It's full-bodied with delicate grape aromas and hints of vanilla. Warm and wonderful!



 **CACHAÇA 61**  
Brazil **\$29.31** | 107029  
Made from sugar cane, Brazil's national beverage is a clear-coloured spirit that is perfect in a variety of cocktails, especially the famous Caipirinha. Experiment and enjoy!



# A FEW OF OUR FAVOURITE THINGS...

INSPIRATIONS FOR GIFT GIVING OR HOME ENTERTAINING

## BACCARAT FLUTES

Clear crystal, designed for Dom Perignon champagne. Arrive with these and a bottle of Dom and your "honoured guest" status is assured! Flutes, Atkinson's, 1501 W. Sixth Ave., Vancouver 604.736.3378 \$137.00 each Dom Perignon Champagne, BC Liquor Stores \$209.99



## CHEERS! BUTTON

Raise a glass and push the Cheers! Button – a fun stocking stuffer or gift for an office mate. Plays 15 different toasts in languages from around the world. With each button sold, \$3.00 is donated to the Canadian Cancer Society toward lung cancer research. BC Liquor Stores, \$7.80



## RIEDEL VINUM WINE GLASSES

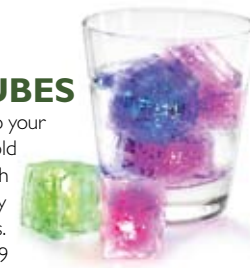
Designed to suit the character of the wine, these "palate smart" glasses direct the wine to the right part of your mouth for maximum enjoyment. Puddifoots, 1566 Rand Ave., Vancouver 604.263.0971 www.puuddifoot.com. The Bay www.hbc.com \$38.00



by Don Genova

## LED ICE CUBES

Add a sparkle to your beverages. Keep drinks cold while they shine through the glass with an array of colours. BC Liquor Stores. \$2.99



## MARGARITAVILLE MARGARITA MAKER

Cool to look at and even more fun to use. Just add liquid ingredients to the pitcher and ice in the top, the machine takes care of the rest. Linens 'n Things www.canada.lnt.com \$349.99



## BAR TOOL SET

This set of bar tools with shaker will have you mixing Manhattans or Mojitos with ease. Pottery Barn, www.potterybarn.ca \$58.00



## DANBY WINE COOLER

This six-bottle beauty is a fabulous solution for space-challenged wine enthusiasts, complete with digital temperature readout on the front. Sears www.sears.ca \$129.99



## WINE CARAFE & RIEDEL "O" STEMLESS GLASSES

An inspired choice to give your mighty Italian red a chance to breathe and develop flavour by decanting. Carafe, Pottery Barn, 2600 Granville St., Vancouver 604.678.9897 www.potterybarn.ca \$42.00 Glasses, Puddifoots www.puuddifoot.com \$10.90 Toscana Luce IGT wine, select BC Liquor Stores www.bcliquorstores.com \$89.00



Hang on. Give this a try. It will blow your mind. Sit down and lift your right foot an inch above the ground. Rotate it clockwise. Now use your right index finger to trace a figure eight in the air in front of you. Once you're able to do these actions simultaneously you will have wasted a tremendous amount of time. Now you are doing nothing. You've slowed down to Turtle Time.



Award Winning Painted Turtle Wines  
www.paintedturtlewine.com

## A FEW OF OUR FAVOURITE THINGS...



### FUN GIFT BAGS

Forget wrapping with our selection of luxury bags. Choose from western cow print, quilted leather look, tweed, or exotic laced bustier. Select BC Liquor Stores, \$4.95

### TRAY & ICE BUCKET

Go all retro with this sparkling silver tray and ice bucket pairing. Tray, Pier 1 [www.pier1.com](http://www.pier1.com) \$30.00  
Silver ice bucket, Crate & Barrel [www.crateandbarrel.com](http://www.crateandbarrel.com) \$30.00  
Level vodka, BC Liquor Stores [www.bcliquorstores.com](http://www.bcliquorstores.com) \$45.99



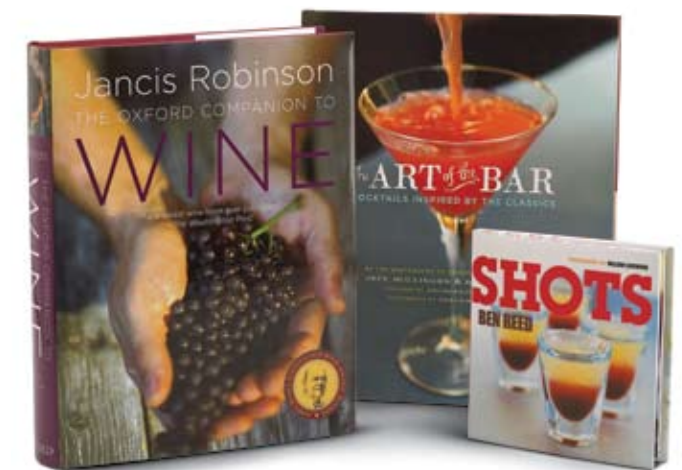
### MARTINI PITCHER & GLASSES

Add elegance to your next soirée with this sleek combination. Pitcher, Pottery Barn, S. Granville St, Vancouver [www.potterybarn.ca](http://www.potterybarn.ca) \$36.00  
Martini glasses, Crate and Barrel, [www.crateandbarrel.com](http://www.crateandbarrel.com) \$7.95  
Grey Goose vodka, BC Liquor Stores [www.bcliquorstores.com](http://www.bcliquorstores.com) \$49.99



### BOOKS

- a) Oxford Companion to Wine (Jancis Robinson) – Includes more than 3,000 entries on every aspect of wine, for both the connoisseur & novice. \$47.25
  - b) The Art of the Bar: Cocktails Inspired by the Classics (Jeff Hollinger & Rob Schwartz) – Everything you need to know to mix, shake, stir and muddle like an expert \$18.87
  - c) Shots (Ben Reed) – Reveals the secrets to creating an amazing array of shooters, \$14.13
- All [www.amazon.ca](http://www.amazon.ca).



WHAT TO TASTE: IDEALLY TWO OF EACH OF THE FOUR TYPES OF TEQUILA SO THAT YOU CAN COMPARE THEM TO EACH OTHER, AND TO THE OTHER CATEGORIES.

# THROW A TEQUILA TASTING PARTY



## HERE ARE SOME SUGGESTIONS AND WHAT TO LOOK FOR WHEN YOU TASTE THEM:

**Blanco or Plata:** **Sauza Silver** and **Herradura El Jimador Silver**.

These are light and fresh and best in margaritas and mixed cocktails.

**Oro:** **Sauza Gold** and **Cuervo Especial Gold**. Mildly sweet and soft. Excellent for shooters, cocktails, and margaritas.

**Reposado:** **Cazadores Reposado** or **Patron Reposado** (this one is Dan Aykroyd's). Clean and fresh with hints of oak. Good sipping tequila or use in ultra-premium margaritas (the real thing, not alco-fruit slushies)

**Añejo:** **Patron Añejo** and **Olmecca Extra Aged Añejo**. Smooth and distinctive sipping tequilas with caramel and vanilla notes, best enjoyed straight up in a snifter like cognac.

Now that you know about the styles of tequila and have a list to buy, simply nail down the date and invite your guests. Eight to 12 people, or as many as can be seated around your table, works well.

To taste, pour a splash of tequila, about half an ounce, look at the colour, swirl gently, smell the aromas and then take a small sip. Swish it around your mouth for a few seconds and spit or swallow. Discuss your impressions, what you liked or what you didn't about each one. Perhaps you enjoy the fresh vegetal notes of a reposado or the smoky hints of the añejo. Tastes are subjective and this is one entertaining way to determine your preferences.

Have plenty of glasses, pitchers of water plus dump buckets (ice buckets are ideal), should people want to spit. Have lots of snacks around – plain crackers are best for the actual tasting – and pulled pork, chicken tacos, tostados, quesadillas, or any of your favourite Mexican nibbles for pre- and post-tasting snacks.

After you've done the "formal" tasting, settle back with your favourite or experiment with a few tequila cocktails. Do make sure that no one drives home. Cabs for everyone.

And that bottle with a worm in it? That's not tequila. It's mezcal, a distant relation of tequila!

The sheer number of premium and flavoured vodkas and rums is an indication of our fondness for spirits. Another spirit that has recently been gaining popularity is tequila. Often overlooked, it is a spirit that is worth visiting.

Most everyone has a passing acquaintance with tequila, but perhaps not much in-depth knowledge or opportunity to taste the different styles. Drinking dozens of margaritas on Mexican holidays or at your local watering hole may give you some familiarity, but it's not the real deal. Tequila is much more than a shooter or cocktail base and you're missing a world of excellent sipping, since most tequilas are enjoyed straight up like fine whiskey.

Tequila is made from the agave azul, or blue agave plant, grown in Jalisco, Mexico and, although it looks like a cactus, it's actually a member of the lily family. Once the agave has matured (this takes eight to 10 years), the heart, or piña (so called because it looks like a pineapple), is harvested. The piñas are slow-cooked in large ovens, converting the starch to sugar, and then shredded and crushed, producing agua miel

(honey water) and fermented with water and yeast. The resulting alcohol is then double distilled to yield tequila, much the same as scotches, cognacs and vodkas – although the base ingredient is different.

An excellent way to learn about tequila and the different styles is to host a tasting party. But before your tasting, you'll need a quick tutorial. There are four types of tequila: Blanco, or Plata, is unaged white or silver tequila that has rested for a minimum of 14 days in stainless steel tanks. Oro, gold tequila, is either aged tequila blended with blanco, or blanco with caramel added. Reposado ("rested") is aged in oak barrels for a minimum of two to 12 months. Añejo ("old") is aged in small oak barrels for at least one year.

When buying tequila, make sure it says 100 percent agave tequila, otherwise you're buying mixto tequila (agua miel distilled with other sugars and water). Mixtos are often blanco or plata tequilas and are less expensive and easier for novice tequila drinkers who aren't ready for the taste of full-on blue agave. Prices generally increase with age and quality and the añejos are the rarest and most costly.

☆☆☆ GET THE ORIGINAL. ☆☆☆ ACCEPT NO SUBSTITUTES. ☆☆☆



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Entertaining

TEQUILA SELECTIONS TO SUIT EVERYONE



**CABO WABO REPOSADO**  
 Mexico **\$102.10** 551416  
 When rocker Sammy Hagar wanted premium tequila for his Cantina, he partnered with a tequila-making family. The result? One of the mellowest, deeply flavoured, lean and clean sipping tequilas anywhere.



**PATRON-SILVER**  
 Mexico **\$89.99** 391250  
 One of the finest blanco tequilas, the Patron is crystal clear; ultra-premium tequila is fresh, elegant, light, and smooth. Drink neat, on the rocks, or in quality cocktails.



**PATRON REPOSADO (GOLD)**  
 Mexico **\$99.99** 311274  
 This richly flavoured reposado has hints of spice and sweet oak from its six months in oak barrels. Smooth with a soft finish, sip neat or use in ultra-premium margaritas.



**HERRADURA-REPOSADO (GOLD)**  
 Mexico **\$59.99** 452615  
 Casa Herradura, the first to age tequila in oak barrels, created the first reposado. This sipper is elegant and harmonious, with aromas of cooked agave, vanilla, caramel and spices.



**SAUZA GOLD**  
 Mexico **\$31.49** 27235  
 Pure cane sugars and natural ingredients give this unaged tequila its renowned gold colour and mellow character. Perfect alone or in cocktails.



**CUERVO-TRADICIONAL**  
 Mexico **\$52.03** 217299  
 Smooth, refined Tradicional was the first tequila made by the Cuervos in 1795. Slightly bitter with a sweet and spicy aftertaste, it's perfect for frozen shots (congelados), margaritas and cocktails.



**ESPOLON-REPOSADO**  
 Mexico **\$42.00** 235770 375ml  
 Aged in white oak barrels, this bright golden reposado has a distinctive balance of agave and mild wood flavours, and spicy, seductive aromas. Sip and savour straight up.



**CUERVO ESPECIAL GOLD**  
 Mexico **\$35.45** 451161  
 Smooth and well balanced with a little sweetness, agave notes, spice and vanilla, this is reputed to be the world's most popular tequila. Bring on the margaritas, cocktails and shots.



**OLMECCA GOLD**  
 Mexico **\$30.19** 99010  
 Another perennially popular gold tequila, the Olmecca loves to party. A combo of strong and sweet flavours and a great mixer. Si to margaritas, exotic cocktails, and shooters.



**SAUZA TRES GENERACIONES ANEJO**  
 Mexico **\$64.49** 601732  
 This anejo is Sauza's finest, richest tequila. Aged three years in once-used bourbon barrels, it has a mellow smoky, smooth finish. Drink neat in a snifter for full enjoyment.

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[www.greatestatesokanagan.com](http://www.greatestatesokanagan.com)



**Inniskillin  
Riesling Icewine**

This Icewine is characterized by intense aromas of honey, peach and apricot. The palate displays concentrated rich peach flavours with a crisp acidity. Serve chilled with dessert or as dessert on its own!

[inniskillin.com](http://inniskillin.com)



**NK'MIP Cellars  
Riesling Icewine**

Pure and focused, this inviting Icewine displays harmonious layering of honey, baked apple, sweet citrus and apricot. The defined mid palate progresses into a mouth watering, powerful finish that is inspired by well-integrated acidity.

[nkmipcellars.com](http://nkmipcellars.com)



**Jackson-Triggs Estate  
Proprietors' Reserve  
Riesling Icewine**

This Riesling Icewine is rich and exotic with densely packed flavours of apple, pear and tropical fruit backed by crisp acidity with an extended, elegant finish. An elegant end to your meal served with decadent fruit desserts or blue-veined cheeses.

[jacksontriggswinery.com](http://jacksontriggswinery.com)



**Sumac Ridge Estate Winery  
Pinot Blanc Icewine**

This Pinot Blanc Icewine explodes on the palate, filling the mouth with a great array of flavours ranging from ripe pear to a reminder of tarts, citrus desserts or simply on its own.

[sumacridge.com](http://sumacridge.com)

# SPIRITED DESSERTS




ESPRESSO GRANITA WITH COFFEE LIQUEUR



FLOURLESS CHOCOLATE AND PECAN CAKE WITH RUM CREAM SAUCE



 **APPLETON RUM**  
Jamaica **\$22.95** 177808  
With floral and spicy nutmeg notes, sweet molasses and nut flavours, this is a beautiful complement to creamy chocolate and fruit desserts.



 **TIA MARIA**  
Jamaica **\$27.59** 630913  
A fine blend of cane spirit, Jamaican coffee, vanilla and sugar, created from an ancient secret Jamaican recipe, Tia Maria is delicious either in desserts or in a steaming cup of coffee.



  **KITLING RIDGE ICEWINE & BRANDY**  
BC **\$19.99** 558999  
This delicious dessert wine, with its bouquet of caramel and orange, is a beautiful blend of icewine and seven-year-old, barrel-aged brandy. Delightful to sip on its own or as a complement to many desserts.

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CRANBERRY APPLE GRAND MARNIER TART IN A PECAN CRUST



 **CHAMBORD BLACK RASPBERRY ROYALE DE FRANCE**  
France **\$45.95** | 11443  
Honey and black raspberries are the key ingredients in this magnificent liqueur. Versatile and unique, it can be used in desserts or as a delightful aperitif in a champagne cocktail. Simple yet irresistible!



 **GRAND MARNIER CORDON ROUGE**  
France **\$48.50** | 1784  
Try this delicate blend of fine cognacs and tropical orange essence in assorted desserts and cocktails or simply straight up in a brandy snifter.





**COUSCOUS**  
Serves 4

- 1 ½ cups (375 ml) instant couscous
- 2 ¼ cups (550 ml) water or chicken stock
- ½ tsp (2 ml) salt
- 2 tbsp (30 ml) unsalted butter or oil, optional
- pinch each of cinnamon, cumin or ginger, optional

This can be made one hour in advance and transferred to the top pan of a double boiler over hot water. Couscous grains should be light and fluffy, so leave enough time to absorb all the liquid.

Place couscous in a baking pan with a 6 cup (1.5 L) capacity. In a saucepan, bring water or stock to a boil and add salt, butter and spices. Pour the boiling liquid evenly over the couscous, stir well once, then cover the pan with foil and set aside. After 10 minutes, remove the foil and fluff the couscous with a fork to separate the grains. Re-cover and keep warm until ready to serve. Fluff again just before serving time.

**MOROCCAN VEGETABLES**  
Serves 4

- 2 tbsp (30 ml) olive oil
- 1 large onion, chopped
- ½ tsp (2 ml) salt
- 2 cloves garlic, minced
- 1 tsp (5 ml) each paprika and ground ginger
- ½ tsp (2 ml) each cayenne pepper and ground cinnamon
- 1 cup (250 ml) chicken or vegetable stock or water
- 6 carrots, peeled and cut into 2" lengths
- 1 large cauliflower, cut into florets
- 2 tbsp (30 ml) fresh lemon juice
- 4 tbsp (60 ml) fresh mint

Warm the olive oil in a large sauté pan over medium heat. Add onion and sauté until tender, about 8 minutes. Add salt, garlic and spices and sauté for 3 minutes, stirring occasionally. Add stock and simmer for 2 minutes. Remove from heat and set aside.

Bring a saucepan ¾ full of salted water to a boil. Add carrots and boil until tender but still firm. Using a slotted spoon, transfer carrots to a bowl. Add the cauliflower florets to the same boiling water and boil until tender but still firm. Drain well.

Reheat the onion mixture over medium heat. Add the carrots and cauliflower to onion mixture. Toss well to coat. Let simmer, cover and heat until warmed. Stir in lemon juice and adjust the seasonings. Transfer to a serving bowl and sprinkle with mint.

**MOROCCAN LAMB TAGINE**  
Serves 4-6

- 1 cup (250 ml) dark raisins
- 2 ½ lbs (1.25 kg) lamb shoulder, cut in 2" (5 cm) pieces
- salt and freshly ground black pepper
- 3 tbsp (45 ml) olive oil
- 4 tbsp (60 ml) unsalted butter
- 2 large onions, finely chopped
- 4 cloves garlic, finely minced
- 2 tsp (10 ml) ground ginger
- 1 ½ tsp (7 ml) cinnamon
- ½ tsp (2 ml) crushed saffron threads or 1/16 tsp powder\*
- 1 tsp (5 ml) ground cumin
- 1 tsp (5 ml) black pepper; or more to taste
- 3 cups (750 ml) water or as needed
- 4 tbsp (60 ml) chopped cilantro
- 1 cup (250 ml) almonds, blanched and toasted
- 3 tbsp (45 ml) dark honey, to taste
- 2 tsp (30 ml) lemon juice, to taste
- 2 tsp (30 ml) toasted sesame seeds



Plump raisins in water and set aside. Season lamb and brown in olive oil on high heat in a large, heavy-duty pan. Set aside. Sauté onion in butter on medium heat until soft and golden, 10-12 minutes. Add garlic, spices and pepper. Cook about 5 minutes more. Return meat to pan, add water, bring to a slow boil, reduce heat, cover and simmer until tender, 1 ½ -2 hours. Check water level occasionally, adding more as needed. When meat is almost tender, add raisins, cilantro and almonds. Simmer 20 more minutes. Taste pan juices and add salt as needed. Sip some wine, then taste meat and sauce. For more sweetness, add 1 tbsp (15 ml) honey and some black pepper. If it tastes too sweet, add a spritz of lemon juice and simmer for a few minutes. If pan juices are thin, reduce over high heat. Plate meat and spoon pan juices over the top, sprinkle with toasted sesame seeds and serve with couscous.

\* saffron: 1 teaspoon threads = 1/8 teaspoon powder. You can buy saffron either as unprocessed stigmas (called saffron threads) or powdered. The threads should be red with orange tips. Threads must be steeped in 3 tbsp (45 ml) hot water prior to use.

**ROASTED BEET SALAD WITH CUMIN & PARSLEY**  
Serves 4-6

- 8 medium beets
- 2 tsp + 4 tbsp (70 ml) extra virgin olive oil
- juice of 1 lemon, or to taste
- 2 cloves garlic, minced
- ½ tsp (2 ml) sea salt
- ¼ tsp (1 ml) freshly ground pepper
- ½ tsp (2 ml) each cumin and paprika
- ¼ cup (60 ml) chopped fresh parsley

Preheat oven to 350 F (175 C) and oil a 9" x 13" (23 cm x 33 cm) pan. Scrub beets. Place them whole on baking pan. Drizzle with the 2 tsp (10 ml) oil and bake uncovered for an hour or longer, until tender. Cool, peel and cut into bite-size pieces, then place in a serving bowl. Sprinkle with lemon juice, garlic, salt, pepper, cumin and paprika. Drizzle the 4 tbsp (60 ml) oil over and toss. (Can be made a day in advance.) Just before serving, adjust seasonings and sprinkle with parsley.

**APRICOT COMPOTE**  
Serves 4

- 1 ½ lbs (750 g) dried apricots
- ½ cup (80 ml) golden raisins
- 6 cups (1.5 L) water, Riesling, Moscato or other sweet wine, to cover
- 1 cup (250 ml) sugar, or to taste
- 2 strips orange zest
- ½ tsp (2 ml) cardamom
- 2 tbsp (30 ml) orange flower water or rose water, to taste
- ¾ cup (180 ml) toasted pine nuts or slivered almonds, optional



In a bowl, combine apricots, raisins and enough water or wine to cover. Leave overnight at room temperature. Next morning, transfer fruit and liquid to a saucepan. Add more liquid as needed to cover. Add sugar, orange zest and cardamom. Bring to a boil, stirring to dissolve sugar. Reduce heat and simmer, uncovered, until apricots are tender and liquid is reduced, about 30 minutes. Remove from heat and stir in orange flower water and nuts, if using. Transfer to a bowl; cool, cover and chill before serving.

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**Segura Viudas**

Hot Drinks from pages 18 & 19

**COFFEE ALFREDO**

Serves 2  
8 oz (250 ml) strong, hot, brewed coffee  
2 tbsp (30 ml) coffee liqueur or Kahlua  
1 tbsp (15 ml) Amaretto  
4 oz (125 ml) heavy cream, heated whipped cream



Warm 2 coffee mugs. Fill each with 4 oz (125 ml) coffee. Top each with equal parts coffee liqueur, Amaretto and heated cream. Top with dollops of whipped cream and serve piping hot.

**WARM CALVADOS CIDER**

Serves 2  
1 1/2 cups (375 ml) pure apple cider  
3 tbsp (45 ml) Calvados  
sweetened whipped cream  
ground cinnamon  
freshly grated nutmeg

Warm apple cider in a small saucepan just until it begins to bubble. Remove from the heat and stir in Calvados. Pour into 2 warmed mugs and top with sweetened whipped cream, a light dusting of ground cinnamon and grating of fresh nutmeg.

**HOT BUTTERED APPLE CIDER MARTINI**

Serves 4  
2 cups (500 ml) pure apple cider  
1/2 cinnamon stick  
1 1/2 tbsp (22 ml) pure maple syrup  
1 inch (2.5 cm) piece of lemon zest  
2 tsp (10 ml) unsalted butter  
pinch salt  
1/4 cup (50 ml) spiced Jamaican rum

In a small saucepan, warm cider, cinnamon, syrup, lemon zest and butter until it starts to bubble slightly. Add salt, cover and reduce heat to simmer for 5 minutes. Remove from heat and stir in spiced rum. Strain into 4 martini glasses and serve warm. (For a touch of sweetness, rim martini glasses with a mixture of sugar and cinnamon.)

**MEXICAN HOT CHOCOLATE**

Serves 2  
2 cups (500 ml) 3.5% (whole) milk  
1 1/2 oz (42 g) semi-sweet chocolate  
1/2 tsp (2 ml) ground cinnamon  
2 drops each almond and vanilla extract  
3 tbsp (45 ml) Kahlua  
whipped cream  
caramel sauce



In a small saucepan, warm milk over medium heat until it begins to bubble slightly. Add chocolate, cinnamon, almond and vanilla extracts. Reduce heat to medium low and stir to melt chocolate. Whisk, if necessary, to evenly blend. Remove from heat and stir in Kahlua. Divide between 2 heated mugs and top with a dollop of whipped cream and a drizzle of caramel sauce.

**ROOIBOS TEASER**

Serves 4  
2 Rooibos tea bags  
3 cups (750 ml) water, boiled  
2 inch (5 cm) piece of orange zest  
1/4 cup (60 ml) Cointreau



Infuse Rooibos tea bags in 3 cups (750 ml) boiling water with orange zest for 2 to 4 minutes to steep tea and blend flavours. Strain into tea cups and splash each with 1 tbsp (125 ml) Cointreau. Serve hot.



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with a deep bronze colour  
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Après-Ski from pages 23

**PENNE WITH CHICKEN CHORIZO  
SAUSAGE, FENNEL AND TOMATOES**

Serves 8

1 lb	(500 g)	penne pasta
		coarse salt
		olive oil
¾ lb	(350 g)	chicken chorizo, casings removed
¼ cup	(60 ml)	dry red wine
2		large cloves garlic, chopped
1		onion, peeled and chopped
1		large fennel bulb, trimmed and cut into 2" (5 cm) strips
3		ripe tomatoes, chopped
½ cup	(125 ml)	sundried tomatoes, minced
½ cup	(125 ml)	whipping cream, warmed
¼ tsp	(1 ml)	crushed dried red peppers
½ cup	(125 ml)	grated Romano cheese, plus more for serving
		salt and freshly ground black pepper



Bring a large pot of salted water to a boil. Add penne and stir. Cook until al dente,  
about 10 minutes. Drain and transfer to a large bowl. Toss penne with a little oil  
to prevent sticking. Heat 1 tbsp (15 ml) olive oil in a large skillet. Add sausage meat  
and sauté until lightly browned and cooked through, breaking up with a fork. Add  
red wine and deglaze pan to stir up pan drippings. Transfer contents to a bowl with  
cooked pasta. Set aside. Wipe out frying pan and return to stove. Add a little more  
oil, garlic and chopped onion. Sauté over medium heat, stirring often, until soft.  
Do not burn. Add fennel and lightly sauté until al dente. Stir in chopped tomatoes,  
sundried tomatoes, cream and crushed red peppers. Toss together over medium  
heat just until blended and warmed through. Remove from the heat and add to  
penne and sausage. Gently toss to mix. Add salt and pepper to taste. Preheat oven  
to 350 F (180 C). Lightly oil a large baking dish (or individual casserole serving  
dishes). Sprinkle half the Romano cheese over mixture and gently fold together  
until blended. Taste and add salt and pepper, if needed. Spoon into prepared  
dish(es). Sprinkle with remaining Romano cheese. Bake in centre of oven 10 to  
15 minutes, until piping hot and to fully blend flavours. Serve with extra Romano  
cheese and crushed red peppers.

**FIVE SPICE VENISON AND  
VEGETABLE STEW**

Serves 8

2 lbs	(1 kg)	stewing venison, trimmed and cut into 1½" (4 cm) cubes
		all purpose flour
½ cup	(80 ml)	grape seed oil
3 tbsp	(45 ml)	large garlic cloves, minced
4		large sweet onion, chopped
½		beef stock
2 cups	(500 ml)	peppercorns, mixture of black, green, and pink
1 tsp	(5 ml)	salt
½ tsp	(2 ml)	Chinese 5 Spice
½ tsp	(2 ml)	juniper berries
5		large carrots, peeled and coarsely chopped
3		small purple turnip, peeled and cut into ½" (1.25 cm) slices
1		sliced mushrooms
¼ lb	(125 g)	unsalted butter
2 tbsp	(30 ml)	



**Gremolata Topping:**

Minced fresh sage leaves and fresh rosemary  
Finely grated zest of 1 orange

Toss venison cubes with flour in a bowl until evenly coated. Heat oil in a large  
heavy skillet. Add venison cubes and brown in batches, being careful not to crowd  
them. Remove to a Dutch oven roasting pan once they are browned, adding a little  
more oil to the skillet for browning if needed. Sauté garlic and onion in skillet and  
add to venison. Preheat oven to 350 F (180 C). Deglaze skillet with beef stock and  
bring to a boil. Stir in peppercorns, salt, Chinese 5 Spice and juniper berries into  
stock. Pour over venison cubes. Cover with lid and bake in the centre of oven for  
1 hour. Meanwhile, prepare carrots and turnip. When venison has baked for 1  
hour stir in carrots and turnip tucking them into the pan juices. Cover and continue  
to bake for 1 more hour or until venison and vegetables are tender. Sauté sliced  
mushrooms in butter in a skillet and fold into stew as meat and vegetables are  
tender. Serve with a mixture of equal parts minced sage, rosemary and grated  
orange zest sprinkled over top.

Superb Hors d'Oeuvres from pages 33

**LAMB LOLLIPOPS WITH PORT  
DIPPING SAUCE**

Serves 8

2		lamb racks, Frenched and trimmed of excess fat
¼ cup	(50 ml)	Dijon mustard
½ cup	(125 ml)	rice bread crumbs*
1 tsp	(5 ml)	dried thyme
		Salt and freshly ground black pepper



**Sauce:**

1 cup	(250 ml)	beef stock
½ cup	(125 ml)	port
2		garlic cloves, minced
½ tsp	(2 ml)	dried thyme
		salt and freshly ground black pepper
		arrowroot powder, optional

Preheat oven to 425 F (220 C). Brush mustard over top and sides of lamb chops.  
Combine rice bread crumbs and seasonings and stir to blend. Liberally dust over  
chops. Place chops rib bones facing up in a parchment lined baking pan. (Two metal  
loaf pans lined with parchment work well keeping racks upright.) Roast lamb racks  
in the centre of the oven for 20 to 25 minutes for medium rare, or 5 minutes  
longer for medium to well done. Transfer to a cutting board and cover with a  
tent of foil and let rest for 5 minutes. While lamb is roasting combine stock, Port,  
garlic and seasonings in a small saucepan. Bring to a boil and reduce to simmer.  
Cook until reduced by half. Strain and transfer dipping sauce to a small bowl. Add  
salt and pepper to taste. If a thicker sauce is desired, return to saucepan and stir in  
arrowroot. Simmer, stirring often until thickened as you like. Slice lamb into single  
bone chops and serve with sauce for dipping.

\*If rice bread crumbs are unavailable substitute with Panko bread crumbs.

**SPICY TOMATO CRAB BISQUE  
SHOOTERS**

Makes 8 servings

2 tbsp	(30 ml)	unsalted butter
1		stalk celery, diced
1		carrot, peeled and diced
½		small onion, diced
2		garlic cloves, minced
2 cups	(500 ml)	clam-tomato juice such as Clamato or spicy V-8
¼ cup	(50 ml)	bottled clam juice
2		chopped tomatoes
½ cup	(125 ml)	whipping cream
		drops hot sauce
		juice from 1 lime
		salt and paprika
4 oz	(125 g)	cooked crab leg meat



Melt butter in a large heavy saucepan. Add celery, carrot, onion and garlic and  
sauté over medium heat until soft. Stir in clam-tomato juice, clam juice and  
chopped tomato. Simmer over medium low heat until slightly thickened, about 15  
minutes. Strain mixture into a bowl through a sieve lined with cheesecloth. Return  
stock to saucepan and stir in ½ cup (125 ml) whipping cream. Heat over medium  
heat until piping hot and slightly thickened. Add hot sauce to taste. Dip rims of 8  
martini glasses into a shallow bowl containing fresh squeezed lime juice. Then dip  
in a shallow bowl containing a mixture of equal parts salt and paprika. Place a piece  
of crab leg meat into the bottom of each martini glass. Pour equal amounts warm  
crab bisque over top and serve warm.

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Superb Hors d'Oeuvres from page 30 & 31

**KOREAN FLAVOURED  
PINWHEELS WITH SMOKED  
SALMON AND CAVIAR**  
Serves 10



**10 prepared Crêpes:**

- 4 oz (125 g) plain cream cheese, at room temperature
- ¼ cup (60 ml) finely minced fresh chives
- crushed hot red peppers, optional
- 4 oz (125 g) thinly sliced cold smoked salmon
- sesame oil
- salmon roe
- soy sauce, optional

Place a crêpe on a work surface. Lightly spread with a coating of cream cheese. Sprinkle with some chopped chives and hot peppers, if using. Place a single layer of smoked salmon over half the crêpe. Tightly roll up into a cylinder starting from the salmon topped side. Overwrap tightly in plastic wrap. Repeat with remaining ingredients until all crêpes are wrapped and sealed. Refrigerate overnight. To serve, trim ends of crêpes. Cut rolls into ¾" (1.75 cm) pinwheels. Place cut side down on a platter. Spoon a few salmon roe on top. Drizzle with some drops of sesame oil and garnish with chives or sprigs of dill. Serve with little bowls of soy sauce for dipping.

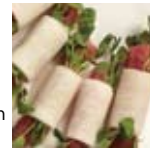
**Crêpes** – Whirl 3 eggs, 1¼ cup (425 ml) milk, ¾ cup (180 ml) all purpose flour, 1 tbsp (15 ml) granulated sugar, 2 tbsp (30 ml) melted unsalted butter in a blender until smooth. Cover and refrigerate for 4 hours or overnight. Bring batter to room temperature before cooking. Preheat a non-stick 10" (25 cm) crêpe pan and lightly brush with butter. Pour ¼ cup (60 ml) batter into pan. Tip and swirl pan to cover bottom evenly with batter. Cook until top of crêpe is almost dry and edges crisping. Flip and lightly brown the other side. Repeat with remaining batter layering finished crêpe between sheets of waxed paper.

**TUNA SASHIMI  
IN DAIKON**  
Serves 8

- 1 large daikon radish
- 8 oz (250 g) raw tuna, semi frozen
- ½ cup (125 ml) radish sprouts
- pickled pink ginger

**Sauce:**

- 3 tbsp (45 ml) tamari soy sauce
- 2 tbsp (30 ml) liquid honey
- 2 tbsp (30 ml) sherry vinegar
- 2 tbsp (30 ml) grapeseed oil
- 1 dried hot chili pepper
- 1 inch (2.5 cm) piece fresh ginger root, peeled and minced
- 2 tsp (10 ml) minced green onion



Peel daikon radish and using a mandolin or potato peeler, cut lengthwise into paper thin slices. Trim slices into 4" (10 cm) lengths. You should have 16 pieces. Cut raw tuna into ½ oz (15 g) matchstick pieces. Place one piece tuna crosswise onto a strip of daikon. Top with some radish sprouts and a piece of pickled ginger. Tightly roll up and place seam side down on a serving platter. Wrap platter tightly with plastic wrap until ready to serve. Serve the same day. To make sauce, combine all sauce ingredients except for green onion in a blender. Whirl until creamy, scraping down sides of the container with a rubber spatula. Transfer to a small dipping bowl and stir in chopped green onions. Serve with Tuna Sashimi for dipping.

**PROSCIUTTO  
WRAPPED PAPAYA  
AND CAMBOZOLA  
CHEESE**  
Serves 12

- 12 thin slices prosciutto
- 1 firm papaya
- 6 oz (180 g) cambozola cheese
- pea shoots

Lay prosciutto slices in a single layer on a work surface. Cut papaya in half and scoop out the seeds. Peel and thinly slice into 12 even sized



wedges. Place one wedge of papaya crosswise on the edge of each slice of prosciutto. Drape some pea shoots over top so that they will extend out of the edges when prosciutto are rolled. Tightly roll up prosciutto slices and place seam side down on a serving platter. Serve at once or cover with wrap and refrigerate for no longer than an hour before serving.

**FIG AND FENNEL  
SCONES WITH  
PEPPERCORN BRIE**  
Serves 8

- 2½ cups (625 ml) all purpose flour
- 2 tbsp (30 ml) granulated sugar
- 1 tbsp (15 ml) baking powder
- ½ tsp (2 ml) salt
- ½ tsp (2 ml) fennel seeds, ground
- ½ cup (125 ml) cold unsalted butter, cubed
- 1 egg
- ¾ cup (180 ml) whole milk or cream
- 8 dried figs, chopped

**Glaze:**

- 1 egg
- 1 tbsp (15 ml) milk
- 8 oz (125 g) brie with green peppercorns

Preheat oven to 450 F (230 C). Line a baking sheet with parchment paper. Combine flour, sugar, baking powder and salt in a bowl. Stir to blend. Grind fennel seeds with a mortar



and pestle and stir into flour. Add cubed butter and rub into flour just until it resembles coarse crumbs. Whisk 1 egg in a small bowl and stir in. Add to flour and mix just until dough comes together. Place on a lightly floured surface. Sprinkle with chopped figs. Knead gently about 20 times. Do not over-knead. Gently pat into an even ½" (1.25 cm) thickness. Using a 1½" (4 cm) diameter cookie cutter, cut into circles. Repeat until all dough is shaped. Place 1" (2 cm) apart on baking sheet. Whisk glaze ingredients in a cup. Brush on tops of biscuits. Bake in centre of oven for 12 minutes or until risen and golden. Cool on a rack. Serve with slices of brie on top.

**MINI PARMESAN  
PROFITEROLES  
WITH SHRIMP SALAD**  
Serves 8

- Profiteroles\*:**
- ½ cup (125 ml) water
- 2 tbsp (30 ml) unsalted butter
- ½ cup (125 ml) all purpose flour
- ½ tsp (2 ml) dried basil
- 2 tbsp (30 ml) dry Parmesan, finely grated
- 2 large eggs, at room temperature

**Shrimp Filling:**

- 1 cup (250 ml) frozen popcorn shrimp, thawed
- ¼ cup (60 ml) mayonnaise
- 2 tsp (10 ml) fresh dill, chopped
- 2 tsp (10 ml) fresh chives, minced
- finely grated zest from ½ lemon



Preheat oven to 375 F (190 C). Line a baking sheet with parchment paper. Combine water and butter in a small saucepan. Bring to a boil over medium-high heat. Add flour and basil and stir until mixed. Lower heat to medium and keep stirring until flour paste begins to dry and no longer clings to the spoon or the saucepan sides. Remove from heat and stir in Parmesan. Cool for 5 minutes. Beat in eggs one at a time, mixing each well before adding the next. Spoon pastry into a piping bag fitted with a ½" (1 cm) plain tip. Pipe 1" (2.5 cm) wide x ¾" (2 cm) tall rounds of pastry onto lined baking sheet. Bake in centre of oven for 30 minutes, until puffed and golden. With oven off and door slightly ajar, leave profiteroles inside to cool and dry, about 1 hour. Profiteroles can be made a day ahead. Store them in an airtight container at room temperature. For filling, combine all ingredients in a bowl. Fold together to evenly mix. Trim tops from profiteroles and set aside. Fill profiteroles with teaspoons of filling. Replace tops and serve.

\*If time-starved, buy plain profiteroles from a bakery and fill with the shrimp filling.



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# WHAT'S GOING ON

by Wendy Taylor

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

## LOWER MAINLAND NOV 13

### Vancouver Playhouse International Wine Festival

Early bird tickets on sale. Don't miss this date for early Christmas shopping for your favourite wine lovers and for those who procrastinate there's always January 22 when general tickets on are on sale.

Regional theme: Italy, Varietal focus: Sparkling wine. [www.playhousewinefest.com](http://www.playhousewinefest.com)

## DEC 09 & 10

### Farmers' Market Society's Holiday Market

Heritage Hall, Main & 15th Avenue 10am-5pm Each day is different with vendors offering their produce and products. [www.eatlocal.org/holidaymarket.html](http://www.eatlocal.org/holidaymarket.html)

## JAN 22

### BC Wine & Oyster Festival Hyatt Regency Hotel, Vancouver

The BC Wine & Oyster Festival is no more, but in its place Liberty Wine Merchants brings us Taste BC. Bringing chefs, food producers, artisan bread bakers, chocolatiers, wineries, breweries, cideries and meaderies together for an early evening celebration of BC's best. Benefits Oak Tree Clinic, Children's Hospital, Westin Bayshore, Grand Ballroom (date not confirmed at press time) [www.libertywinemERCHANTS.com](http://www.libertywinemERCHANTS.com)

## JAN 16 TO FEB 03

### Dine Out Vancouver 2008

Over 150 participating restaurants, pubs and bistros will be announced Wednesday, January 2nd on Tourism Vancouver's website. \$15, \$25 and \$35 menus are offered during 19 days of outstanding dining experiences. BC VQA wines will be suggested for menu pairing. Book early. [www.tourismvancouver.com](http://www.tourismvancouver.com)

## FEB 25 TO MAR 02

### 30th Annual Vancouver Playhouse International Wine Festival

One of the biggest and best wine festivals in the world with hundreds of wines poured, an incomparable international fair with wine industry professionals attending from around the world. [www.playhousewinefest.com](http://www.playhousewinefest.com)

## THE FESTIVE SEASON

**Opus Hotel** – New Year's Eve VIP Party; Holiday Recovery Package. [www.opushotel.com](http://www.opushotel.com)

**Fairmont's Hotel Vancouver** and **Waterfront Hotel**. [www.fairmont.com](http://www.fairmont.com)

**Wedgewood Hotel** – Christmas and New Year's Eve packages; Afternoon High Tea every day in December – 2-4pm \$30. Carolers in the lobby 11-2pm, Wed., Thurs., Fri.. [www.wedgewoodhotel.com](http://www.wedgewoodhotel.com)

**Four Seasons Hotel** – Special dinners and packages. [www.fourseasons.com](http://www.fourseasons.com)

**Sooke Harbour House** – Winter specials. [www.sookeharbourhouse.com](http://www.sookeharbourhouse.com)

## OKANAGAN VALLEY

## JAN 14 TO 19

### 10th Annual Okanagan Icewine Festival – Sun Peaks Resort

A weekend getaway with an educational twist, this winter festival invites guests to progressive wine tastings, educational seminars and dinners in a wintry mountain setting. Stay overnight and take advantage of the array of packages available. [www.sunpeaksresort.com](http://www.sunpeaksresort.com)

## THE ISLANDS

## FEB 17

### The Victoria Tea Festival – Victoria Conference Centre

A one day event featuring tea tastings, delectable tea-food selections, exquisite tea wares, lectures and demonstrations on a variety of topics by experts in the industry, opportunities to purchase hundreds of teas and tea-related products, and much more. [www.victoriateafestival.com](http://www.victoriateafestival.com)

## FEB 21 TO MAR 09

### Dine Around, Stay in Town – Victoria

18 days of foodie heaven in our province's capital city. Sourcing bounty from the Saanich Peninsula and the Cowichan Valley, Victoria's chefs will present \$15, \$25 and \$35 menus. Restaurants and menus. [www.tourismvictoria.com](http://www.tourismvictoria.com)

**WHITE AND GREEN JADE SEAFOOD SOUP**  
Serves 4 to 6



- 1 lb (454 g) watercress, washed, trim off stems
- 6 cups (1.5 L) chicken stock
- 2 tsp (10 ml) finely minced fresh ginger
- 1 lb (454 g) soft tofu, drained and cut in 1/4" / 15 mm cubes
- 4 oz (114 g) bay scallops, sliced
- 3 oz (85 g) hand-peeled shrimp
- 3 oz (85 g) cooked Dungeness crab meat
- 1 tsp (5 ml) salt, or to taste
- 1/2 tsp (2 ml) white pepper
- 1 tbsp (15 ml) fish sauce (*nam pla*)

- Thickener:**
- 2 tbsp (30 ml) cornstarch
  - 2 tbsp (30 ml) cold chicken stock

Boil watercress in 3 to 4 cups water about 1 minute until just wilted. Rinse with cold water, then drain, squeeze out water and chop finely. Boil stock. Add ginger and tofu to boiling stock and cook for 1 minute. Add scallops, shrimp and crabmeat and continue to boil for 1 minute. Skim off any scum that forms. Add chopped watercress and stir. Season with salt, pepper and fish sauce. Combine thickener ingredients to make a slurry. Add thickener to soup and stir while boiling, until lightly thickened. Transfer to bowls and serve.

**GARLIC CHILI PRAWNS AND CHICKEN "ROYALE"**  
Serves 4



- 1 large boneless chicken breast, cut into 3/4" (2cm) cubes
- 2 tbsp (30 ml) oyster sauce
- 1 tbsp (15 ml) light soya sauce
- 1 tsp (5 ml) chili bean paste, or Tabasco sauce
- 12 large prawn tails, shell on
- 1 tbsp (15 ml) fish sauce
- 1 tbsp (15 ml) wine or dry sherry
- pinch freshly ground white pepper
- 1/4 cup (60 ml) corn starch
- 2 cups (500 ml) vegetable/canola oil, for frying
- 2 cloves garlic, finely chopped
- 2 tbsp (30 ml) chopped shallots
- 1/2 small red bell pepper, finely chopped
- 1 to 2 jalapeno peppers, seeded and thinly sliced
- 2 tbsp (30 ml) chicken stock
- 1/2 tsp (2 ml) salt or to taste
- 3 sprigs cilantro leaves for garnish

In a medium mixing bowl, combine first 4 ingredients, mix well and marinate for 2 hours. Remove veins from back of each prawn, rinse and dry. Marinate prawns in fish sauce, wine and pepper for 10 minutes. Pat prawns dry. Put cornstarch in a plastic bag. Add prawns and toss until coated. Brush off excess starch if necessary.

Heat oil in wok over medium-high heat until just smoking. Add chicken and fry until golden. Transfer

to baking dish lined with paper towels to drain excess oil and keep warm. Shallow fry (30 seconds each side) 6 prawns at a time. Remove prawns, drain well and place in dish with chicken.

Pour oil into heat-proof bowl. Wipe wok clean. Return about 1 tbsp of oil to wok and heat over medium high heat. Add garlic, shallots and peppers and stir fry until fragrant, about 30 seconds. Add stock and bring to a boil for 30 seconds. Add chicken and prawns and toss quickly until well coated with garlic mixture and moisture is absorbed. Season with salt. Transfer to serving platter, garnish with cilantro and serve immediately.

**"GOLD COIN" LAMB MEDALLIONS WITH CUMIN-SCENTED LEEKS AND ONIONS**



- Serves 4
- 1 lb (454 g) lamb tenderloin, cut into 8 medallions
  - 1 tbsp (15 ml) vegetable
  - 1 tbsp (15 ml) sesame oil
  - 1 tbsp (15 ml) cumin seeds
  - 2 tsp (10 ml) coriander seeds
  - 1 leek, with white and about 2" of green part, thinly sliced
  - 1 large sweet white onion, sliced
  - pinch salt
  - 2 tbsp (30 ml) chicken stock

- Sauce:**
- 2 tbsp (30 ml) soya sauce
  - 2 tbsp (30 ml) dry sherry
  - 1 tbsp (15 ml) hoisin sauce
  - 2 tsp (10 ml) chili bean sauce, or to taste
  - 1/2 tsp (2 ml) ground Szechuan peppercorn

In a small mixing bowl, combine sauce ingredients. Marinate the lamb in half of the sauce mixture for 2 hours or overnight.

Heat vegetable oil in a wok over medium-high heat. Sear lamb medallions until golden brown (2 minutes per side). Turn heat to high, add remaining sauce, stir quickly and cook until liquid is mostly absorbed. Transfer medallions to a platter and keep warm.

In a medium skillet, heat sesame oil over medium heat. Add cumin and coriander seeds and stir (20 seconds) until fragrant. Turn heat to high, add leeks and onions, season with pinch of salt and stir-fry (2 minutes) until lightly browned. Add some chicken stock if onions starts to char too quickly. To serve, arrange the lamb medallions on top of the onions in the skillet and set it on a fondue burner.

**SPICY GREEN BEANS & SPROUTS WITH BACON**

Serves 4 to 6

- 1 lb (454 g) green beans, trimmed, cut into 2" (5 cm) batons and dried
- 2 cups (500 ml) vegetable or canola oil (for blanching beans)
- 1 cup (250 ml) bean sprouts, washed and trimmed
- 3 strips bacon, chopped
- 1/2 small onion, finely chopped
- 1 clove garlic, minced
- 1 tbsp each (15 ml) oyster sauce, soya sauce & chilli bean paste (adjust latter to taste)
- pinch each salt and sugar



Heat oil in a deep saucepan over medium high heat. Add beans in 2 to 3 batches and fry/blanch for about 30 seconds. Transfer beans to bowl lined with paper towels to drain thoroughly. Reserve oil for later use. In a wok over medium high heat, sauté bacon until crisp (2 minutes). Add onion and garlic and stir. Add beans and toss. Turn heat to high, add oyster sauce, soya sauce and chilli bean paste and stir fry for 1 minute until coated. Season with salt and sugar, add bean sprouts and stir for about 30 seconds and serve.

**BRAISED E-FU NOODLES WITH MUSHROOMS**

Serves 4 to 6

- 2 cakes Yee Mein noodles, 6 oz (170 g) each

- Sauce:**
- 2 tbsp (30 ml) oyster sauce
  - 1 tbsp (15 ml) soya sauce
  - 1 tbsp (15 ml) dark soya sauce
  - 2 tbsp (30 ml) chicken stock
  - 2 tsp (10 ml) sesame oil
  - 1 tbsp (15 ml) each vegetable oil and butter
  - 1 tbsp (15 ml) minced shallots
  - 8 fresh shiitake mushrooms, thinly sliced
  - 1 cup (250 ml) each sliced oyster and button mushrooms
  - salt and pepper to taste
  - 1/4 cup (60 ml) each deep-fried enoki mushrooms, and yellow Chinese chives, cut into matchsticks, or green onions, thinly sliced diagonally (for garnish)

Bring about 3 litres of water (with 1 tbsp salt) to a boil. Add noodles and cook until just soft, stirring to separate strands and to ensure even cooking (1 minute). Drain well and fluff to dry. Spread noodles onto a parchment paper-lined cookie sheet and dry further in refrigerator (2 hours).

Combine sauce ingredients and mix well. Heat wok over medium-high heat. Add oil and butter then add shallots and mushrooms and stir fry until golden (3 minutes). Season with salt and pepper. Add about 1/2 of the sauce mixture and cook for 1 minute. Set aside in bowl and keep warm.

In the wok over medium heat, bring remaining sauce mixture to a boil. Add noodles and stir to mix well with chopsticks. Continue to stir and cook until noodles are warmed through and liquid is mostly absorbed (2 minutes). Transfer to serving platter, top with mushrooms and garnish with enokis and chives.

**HAZELNUT YAM WONTONS WITH MAPLE SYRUP AND CANDIED GINGER ICE CREAM**

Serves 4

- 4 to 5 pieces candied ginger in syrup, finely chopped
- 2 cups (500 ml) vanilla ice cream, slightly softened
- 2 tbsp (30 ml) melted salted butter
- 2 tbsp (30 ml) brown sugar
- 1 tsp (5 ml) ground cinnamon
- pinch nutmeg
- 1 large yam, roasted, skinned and mashed
- 1/2 cup (125 ml) roasted hazelnuts, coarsely chopped
- 1 packet round or square wonton wrappers
- 1 egg, beaten
- 1 cup (250 ml) vegetable oil, for frying
- 4 tbsp (60 ml) maple syrup
- 2 tsp (10 ml) icing sugar, for garnish



In a chilled glass mixing bowl, mash together ginger, ice cream and a drizzle of ginger syrup until well mixed. Return to freezer for at least 1 hour. Melt butter in a small skillet over low heat. Remove from heat and add sugar and spices and mix well. Combine mashed yam and nuts in a medium mixing bowl. Add butter mixture and mix well. For wontons, place about 1 tbsp (15 ml) of filling in centre of a wonton wrapper. Brush the edges with a bit of egg. Cover with another wonton wrapper and press edges together to seal. Squeeze out the air in the wonton while sealing. Repeat with remaining ingredients. Heat

**Velouté**

- 5 lbs (2.2 kg) parsnips, peeled and sliced
- 1 white onion, diced
- 8 cloves garlic, sliced thin
- 1 bay leaf
- 3 sprigs fresh thyme
- 1 cup (250 ml) dry white wine
- 4 tbsp (60 ml) butter
- salt and pepper, to taste
- 7 cups (1.75 L) water
- 3 1/2 oz (100 g) blue cheese, broken into four pieces

Melt butter until foamy in a large heavy bottomed pot on low heat. Add parsnips, onion and garlic and stir. Add bay leaf and thyme and season to taste with salt and pepper. Cook slowly over low heat until the vegetables have browned (35 minutes). Turn the heat up to medium high and add the white wine. Stir well and scrape the bottom of the pan to bring up all of the browned bits. When the wine has almost completely evaporated, add the water and season again to taste. Cook for an additional 25 minutes at a slow simmer and remove the thyme and bay leaf. Puree in a blender until smooth. Cool completely and refrigerate.

To serve, reheat in a heavy bottomed pot. Adjust consistency with a little water if it is too thick. Check the seasoning and adjust if needed. Warm four soup bowls and place a piece of cheese in the refrigerator until ready to use. This can be kept for up to 7 days.

the oil in a small saucepan. The oil is ready when a small piece of wonton wrapper sizzles and floats to the top. Shallow fry wontons, one or two at a time until golden and crisp (30 seconds each side). Place finished wontons on paper towels to drain off oil. Keep warm. Place three wontons on each plate, drizzle with maple syrup, dust with icing sugar and serve with a scoop of ginger ice cream.

**PARSNIP VELOUTÉ WITH THYME ESSENCE**

Serves 4

- Thyme Essence**
- 1 bunch fresh thyme leaves
  - 1 bunch fresh Italian parsley, chopped fine
  - 1/2 cup (125 ml) extra virgin olive oil
  - salt, to taste



Pour olive oil, parsley and thyme leaves into a blender. Add salt and puree on high until bright green and very smooth (about 2 minutes). Pour into a small sealable container and hold in the refrigerator until ready to use. This can be kept for up to 7 days.

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Fuel recipes from pages 59 & 61

### ROASTED SHOULDER OF ORGANIC PORK

Serves 4

10 lbs (4.5 kg) organic pork shoulder, bone in, skin scored  
 ½ cup (125 ml) salt  
 ¼ cup (60 ml) black pepper, crushed



Mix salt and pepper and rub all over the pork shoulder and let marinate, covered, in the refrigerator overnight. Take the pork out of the fridge two hours before you plan to roast it.

4 tart green apples, 1 cut into quarters  
 4 heads of fennel, trimmed of green stem, 3 cut into wedges

Place quartered fennel and apple in a large roasting pan. Wash the excess marinade off the pork and dry with paper towels. Place the pork on top of the fennel and apple. Cover the pork with a piece of parchment paper and then cover the pan with foil. Place into a preheated 190 F oven and cook for 12 hours. This is best done overnight. As long as you have an oven in good condition and you set the temperature correctly you have nothing to worry about. When done, remove from oven, take off the foil and let it rest for an hour. Remove pork from pan, place on a platter and keep warm. Carefully

remove the fennel and keep warm. Strain juice from pan, pressing on the solids to push the cooked apple through as well. Try to take off as much of the grease as possible and bring to a boil. Cook until slightly syrupy and reduced in volume by 50 percent. Taste the sauce for seasoning and adjust to taste.

### FENNEL AND APPLE SALAD

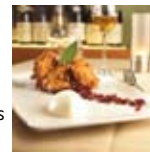
½ cup (125 ml) whole almonds, toasted at 350 F for 10 minutes  
 2 shallots, minced  
 1 clove garlic, minced  
 ¼ cup (60 ml) almond oil  
 2 lemons, zested and juiced

While the pork is resting, slice the remaining raw fennel and 3 apples as thinly as possible. Toss with almonds, almond oil, lemon juice and lemon zest. Season to taste with salt and black pepper and set aside. To serve, divide the roasted fennel on 4 warm dinner plates, add sliced portions of pork and top with the fennel apple salad. Drizzle meat and dish with pork sauce and serve.

### ANJOU PEAR BEIGNET

Serves 4

1 cup (250 ml) crème fraîche  
 2 fresh bay leaves  
 ¼ cup (60 ml) honey  
 2 cups (500 ml) white flour  
 1 tbsp (5 ml) baking powder  
 ¼ cup (60 ml) white sugar  
 pinch salt  
 2 eggs



1 cup (250 ml) milk  
 ¼ tsp (1 ml) freshly grated nutmeg  
 4 anjou pears, sliced  
 ¼ cup (60 ml) dried cranberries, chopped  
 6 cups (1.5 L) canola oil, for frying  
 1 deep fry thermometer

Crush bay leaves in your hand, mix with crème fraîche and honey and let sit overnight. Pour into a large bowl and whip with a whisk until thickened. Keep cold until ready to use.

In a large heavy bottomed pot, heat the oil to 375 F (use thermometer). The oil should not go higher than halfway up the side of the pot. Whisk milk and eggs in a bowl. In another bowl, mix flour, salt, sugar, baking soda, and nutmeg. Mix egg and milk mixture with flour mixture. Do not over mix. Fold in the sliced pears and drop walnut shell sized balls of batter into the hot oil. (The fried batter mix is the beignet.) You will have to do it in batches or the oil temperature will drop too low. The length of time it will take depends on the oil temperature and how warm the batter is. Try one as a tester and go from there. When cooked, take the beignet out of the oil, drain on a wire rack and keep warm.

Make a small mound of the crème fraîche and add cranberries beside the cream on 4 plates. Evenly divide the beignets. Tell your guests to dip the beignet into the crème fraîche and then the cranberries and enjoy.

Festive Meal from pages 76, 77 & 79

### MEDITERRANEAN GOAT CHEESE SALAD

Serves 8

#### Sautéed Goat Cheese:

8 oz (225 g) log mild goat cheese  
 1 egg  
 ½ cup (80 ml) fine dry bread crumbs  
 ½ tsp (2 ml) dried oregano  
 ¼ tsp (1 ml) salt  
 1 tbsp (15 ml) ground black pepper  
 1 tsp (5 ml) unsalted butter  
 1 olive oil

#### Dressing:

¼ cup (60 ml) extra virgin olive oil  
 1 ½ tbsp (22 ml) good quality balsamic vinegar  
 salt and ground black pepper

#### Salad:

8 cups (2 L) loosely packed mixed salad greens, washed and spun dry  
 1 head radicchio, torn into bite size pieces  
 14 oz (398 ml) tin cannellini beans, rinsed

Freeze goat cheese for easy slicing, about 30 minutes. Dip knife into cold water. Cut cheese into ½" (1.25 cm) rounds. Whisk egg in a small bowl. Combine bread crumbs, salt, and pepper in another small bowl and stir to blend. Heat butter and oil in a skillet. Dip cheese rounds into egg then crumbs. Sauté in butter and oil until golden on both sides, about 3 minutes. Remove and drain on paper towel. Whisk dressing ingredients in a large mixing bowl. Add greens and radicchio. Toss to lightly coat. To serve, spoon onto individual dishes and sprinkle with cannellini beans. Tuck a couple rounds of goat cheese into each serving.



### TURKEY BREAST STUFFED WITH MUSHROOMS AND GOAT CHEESE

Serves 8

#### Filling:

1 tbsp (15 ml) olive oil  
 1 tbsp (15 ml) unsalted butter  
 1 lb (500 g) mixed fresh mushrooms, washed, trimmed and finely chopped  
 2 garlic cloves, minced  
 2 sea salt  
 ½ tsp (2 ml) chopped fresh herbs (mixed chives, sage and flat leaf parsley)  
 ¼ cup (60 ml) freshly ground black pepper  
 2 tbsp (30 ml) whipping cream or chicken broth  
 2 oz (¼ cup/50 ml) plain goat cheese, crumbed

#### Turkey:

1 boneless turkey breast, about 2 lbs (1 kg)  
 2 tbsp (30 ml) melted butter  
 2 tbsp (30 ml) fine dry bread crumbs  
 salt and ground black pepper  
 dried oregano  
 ½ cup (80 ml) whipping cream or chicken broth

Heat oil and butter in a large sauté pan. Add mushrooms and garlic and sprinkle with salt. Cook over low heat until mushrooms begin to release moisture and shrink, about 2 minutes. Increase heat to medium and continue to sauté until mushrooms turn golden and liquid evaporates. Stir occasionally. Add cream or broth and sprinkle with goat cheese. Fold in to blend. Remove from the heat. Add more salt and pepper to taste. Preheat oven to 400 F (200 C). Butterfly turkey breast, making it roughly rectangular and evenly thick. Spread half



the mushroom filling over the inside of the breast. Reserve remainder. Wrap up breast and seal, seam-side-down, tucking skin around meat. Place turkey skin-side-up in a parchment-lined baking pan large enough to hold breast without it touching the edges. Rub with melted butter and sprinkle with a mixture of bread crumbs, salt, pepper and oregano. Roast for 20 minutes in oven, then reduce heat to 325 F (165 C). Continue to roast until a meat thermometer reads 165 F (73 C), 40-45 minutes. Transfer breast to a carving board, tent with foil and let rest for 15 minutes. Strain turkey juices into a saucepan. Add remaining mushroom stuffing and ½ cup (75 ml) cream. Stir over medium heat to blend. Add more cream or broth if you wish. Slice meat into ½" (1.25 cm) slices. Serve with mushroom sauce.

### NAPOLEON POTATOES

Serves 8

6 lbs (3 kg) Yukon gold potatoes, peeled and cubed  
 coarse salt  
 ½ cup (125 ml) sour cream  
 ½ cup (125 ml) unsalted butter, at room temperature  
 2 cups (500 ml) packed fresh spinach seasoned and buttered coarse bread crumbs  
 finely grated Parmesan cheese

In a saucepan over high heat, combine potatoes, 2 tsp (10 ml) salt and sufficient water to cover potatoes by 2" (5 cm). Bring to a boil, reduce heat to medium and cook until tender when pierced with a knife. Drain potatoes reserving the liquid. Transfer potatoes to a large bowl and mash while still piping



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hot. Add sour cream and butter and mash together to remove any lumps. Add a little of the reserved potato water and continue to stir until potatoes are light and creamy. Add salt and pepper to taste. Rinse spinach; shake off excess water. Cook with just water clinging to its leaves over high heat for 1 to 2 minutes or until wilted. Drain and let cool slightly. Squeeze out liquid and chop coarsely. Set aside. Preheat oven to 350 F (180 C). Place 8 napoleon rings\* on a baking sheet lined with parchment paper. The paper ensures the napoleons are easy to remove when they are done. Place a ½" (1.25 cm) layer of mashed potato into the bottom of each napoleon and smooth with a spoon. Spoon a thin covering of chopped spinach on the mashed potato and then another ½" (1.25 cm) layer of mashed potato. Repeat until your napoleons are about 2" (5 cm) high. Top with seasoned buttered coarse breadcrumbs and some grated parmesan. Bake in the centre of the preheated oven for about 10 to 15 minutes or until piping hot. Transfer each ring to a serving plate. Remove rings by running a knife around the inside edge. Serve with roast turkey and roasted vegetables.

\*Napoleon rings can be found at gourmet food shops and come in a range of sizes. To substitute you can make your own with the same size (14 oz/398 ml) clean tin can. Napoleons can be made ahead and refrigerated. Then bake just before serving.

### ROASTED VEGETABLES WITH FLAVOURED BUTTER

Serves 8

2	large parsnips, peeled
5	large carrots, peeled
1	large fennel root, trimmed
3 tbsp (45 ml)	olive oil
1 tsp (5 ml)	sea salt
½ tsp (2 ml)	ground black pepper
¼ cup (60 ml)	unsalted butter, at room temperature
1	large shallot, peeled and finely minced
1 clove	garlic finely minced
2 tbsp (30 ml)	fresh chives, finely chopped
1 ½ tsp (7 ml)	fresh thyme, chopped
	salt and ground black pepper

Preheat oven to 450 F (230 C). Position rack in the centre of the oven. Lightly oil a 13" x 9" (3 L) baking dish. Cut parsnips, carrots and fennel into matchstick size pieces. Toss with oil and sea salt. Sprinkle with fresh pepper. Transfer to a roasting pan and evenly spread out. Bake in the centre of oven for 35 to 40 minutes or until lightly golden. Stir often. Combine remaining ingredients in a small bowl. Stir together to blend. Toss with roasted vegetables to evenly coat and serve immediately.

### CHOCOLATE ANGEL FOOD TEA CAKE

Serves 18

1 ½ cups (375 ml)	granulated sugar
1 cup (250 ml)	all purpose flour
½ cup (80 ml)	Dutch process cocoa
12	large eggs, whites only
¼ tsp (2 ml)	salt
¼ tsp (1 ml)	finely grated peel from 1 orange
	cream of tartar
	candied orange peel, optional
	chocolate shavings, optional

Preheat oven to 325 F (165 C). Have ungreased 10" (25 cm) tube pan with a removable bottom ready. Combine half the sugar with flour and cocoa and sift together several times to aerate. Whip half the egg whites with salt at medium speed until foamy. Gradually beat in ½ cup (125 ml) sugar until egg whites hold stiff peaks. Sift ½ of flour sugar mixture over egg whites. Gently fold in with a spatula, scraping dry mixture from bottom of bowl. Repeat with another ½ of flour mixture and then another until fully incorporated. Fold in grated peel. Mixture will be very thick. Beat remaining egg whites and cream of tartar at medium speed until foamy. Beat in remaining ¼ cup (60 ml) sugar until stiff peaks form. Carefully fold into thick batter, keeping mixture as light and airy as possible. Do not overmix. Scrape batter into pan and run a thin spatula through batter to remove air pockets. Bake in centre of oven for 45 to 55 minutes, or until cake has risen and springs back when lightly touched. Do not over bake. Invert cake in pan, allowing air to circulate until fully cooled. To remove from pan, run a knife around sides of the pan, scraping knife against the metal. Remove pan sides, then run knife around central tube under the cake. Serve slices with a dusting of chocolate shavings and candied peel.



Liqueur Desserts from pages 92, 93 & 95

### ESPRESSO GRANITA WITH COFFEE LIQUEUR

Serves 6

Granita is a refreshing ice traditionally served between dinner courses to cleanse the palate. This version of coffee-flavoured granita is excellent served after a meal.

½ cup (125 ml)	granulated sugar
4 cups (1 L)	hot espresso or strong brewed coffee
pinch	salt
2 tbsp (30 ml)	coffee liqueur
½ cup (125 ml)	whipping cream
1 tbsp (15 ml)	granulated sugar
	fresh grated nutmeg or cinnamon
	whipping cream, optional*

Combine ½ cup (125 ml) sugar, hot espresso and a generous pinch of salt in a bowl and stir until sugar is dissolved. Refrigerate until cooled. Pour into a large metal pan and freeze until crystals begin to set around the edges, about 30 minutes. Using a fork, scrape around the edges and in the corners to evenly distribute the crystals. Freeze for another 30 minutes and stir and scrape again. Continue freezing and stirring every 30 minutes to lighten texture making it snow-like. Cover and keep frozen until ready to serve. Combine ½ cup (125 ml) whipping cream and 1 tbsp (15 ml) granulated sugar



in a small mixing bowl. Beat with an electric mixer until soft peaks form. To serve, spoon coffee granita into individual glasses. Drizzle each with a teaspoon (5 ml) coffee liqueur and garnish with a dollop of whipped cream and a grating of fresh nutmeg or cinnamon.

\*For a creamy iced granita, drizzle some cream over top of granita before topping with a dollop of whipped cream.

### FLOURLESS CHOCOLATE PECAN CAKE WITH RUM CREAM SAUCE

Serves 9

<b>Cake:</b>		
1 cup (250 ml)	pecan halves	
¾ cup (175 g)	unsalted butter, softened	
1 cup (250 ml)	sifted icing sugar	
6	eggs, separated	
6 oz (175 g)	dark, semi sweet chocolate, melted and slightly cooled	
½ tsp (2 ml)	ground cinnamon	

**Rum Cream Sauce:**

2 tbsp (30 ml)	dark rum
2 tbsp (30 ml)	brown sugar
½ cup (80 ml)	crème fraîche

Preheat oven to 350 F (180 C). Grease and flour a 9" square (23 cm) glass cake pan. Line with parchment paper. Grease and flour again. Place pecans on a baking sheet (reserving a few whole pieces for garnish) and lightly toast in the preheated oven, about 5 minutes. Remove and cool. Finely chop. Set aside. Combine butter and sugar together in a mixing bowl and beat with an electric mixer until light and fluffy. Beat in egg yolks, one at a time, then melted



chocolate and cinnamon. Stir in chopped pecans. Clean beater and thoroughly dry. Beat egg whites in a large mixing bowl until they form stiff peaks. Stir one third of the beaten egg whites into the chocolate mixture to loosen the texture. Then fold in the remaining egg whites until no white streaks remain. (You may need to do this folding in a very large bowl for perfect results.) Scrape mixture into prepared cake pan. Smooth the top. Bake in the centre of the preheated oven for 45 to 50 minutes or until cake tester inserted in the centre comes out very moist but not liquid. Run a knife around the edge and cool on a rack for about 30 minutes. Then lift out of pan and place on a flat plate to cool completely. It is customary for cake to sink and crack as it cools. Cover and refrigerate overnight to firm. Stir the rum, brown sugar and crème fraîche together until smooth and creamy. Glaze remaining pecan halves with melted sugar. Cut cake into 9 equal squares. Serve with a dollop of Rum Cream Sauce and some glazed pecans for a garnish. Dust with a little icing sugar if you wish.

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## STEAMED PERSIMMON PUDDING WITH BRANDY FLAMBE

Serves 12

- ¾ cup (180 ml) unsalted butter, at room temperature
- ¾ cup (160 ml) firmly packed light brown sugar
- 4 eggs
- 1½ cups (375 ml) all purpose flour
- 1 tsp (5 ml) baking soda
- 1 large ripe persimmon, peeled and pureed
- 1½ tsp (7 ml) pure vanilla extract
- 1 tsp (5 ml) orange zest, finely grated
- ¾ cup (180 ml) mixed dried fruits such as apricots, raisins and cranberries, chopped
- ¼ cup (60 ml) brandy
- sweetened whipped cream\*



Generously butter a 5 or 6 cup (1.25 or 1.5 l) pudding mold with a removable lid. Select a saucepan with a tight-fitting lid deep enough to hold the mold on a wire rack. Place the rack in the bottom of the saucepan and add water to just cover the rack by about 1" (2.5 cm) deep. Measure butter and sugar in a mixing bowl. Beat with an electric mixer until blended. Beat in eggs, one at a time until well mixed. Combine flour and soda. Stir to blend. Add half to the butter mixture. Stir in ¾ cup (175 ml) of the pureed persimmon, along with vanilla and orange zest. Reserve any extra puree. Then add the remaining flour until blended. Sprinkle with mixed dried fruits and gently fold in. Turn into prepared mold and smooth the surface. Lightly butter a sheet of foil and place buttered side down over top of mold. Snap on mold lid to seal. Place the mold on the rack in the pan and cover saucepan with lid. Bring to a boil, then reduce heat to low or medium low to achieve a vigorous simmer. Cook until pudding is firm when the top is pressed, about 2 hours. Check water level every 30 minutes to be sure it maintains its level. Add more if needed. Carefully transfer mold to a rack and let cool until it can be handled, about 15 minutes. Remove lid and foil and gently invert onto a fire proof serving platter. Carefully lift off the mold. Brush cake with reserved persimmon puree if available. To flambé, pour brandy over top of pudding and light with a long handled match. Blue flames will subside as alcohol burns off. Slice pudding and serve with dollops of sweetened whipped cream.

\*Sweetened Whipped Cream – Beat 1 cup (250 ml) whipping cream with an electric mixer until soft peaks form. Gradually beat in ¼ cup (50 ml) granulated sugar and 1 teaspoon (5 mL) pure vanilla extract.

## HAZELNUT TILES WITH GRAPES, CREAM AND CHAMBORD SAUCE

Serves 6

### Tuile Cookies:

- ½ cup (125 ml) hazelnuts, finely ground
- ½ cup (125 ml) granulated sugar
- ¼ cup (60 ml) all purpose flour
- ¼ tsp (1 ml) salt
- 2 egg whites
- 5 tbsp (75 ml) unsalted butter, melted and cooled
- 1 tsp (5 ml) orange zest, finely grated

### Chambord Sauce:

- 2 cups (500 ml) fresh or frozen raspberries, thawed
- ¼ cup (60 ml) granulated sugar
- freshly squeezed juice from ½ lemon
- ¼ cup (60 ml) Chambord (raspberry) liqueur

### Filling:

- 1 cup (250 ml) whipping cream
- ¼ cup (50 ml) granulated sugar
- 2 cups (500 ml) small red and green grapes, washed

Preheat oven to 325 F (165 C). Line a baking sheet with parchment paper. Mix ground hazelnuts, ½ cup (125 ml) granulated sugar, flour and salt in a large bowl. Stir in egg whites, melted butter and orange zest. Drop rounded teaspoons of batter about 4" apart onto parchment lined baking sheet. Using a thin spatula dipped in water, gently spread batter into 3" (8 cm) rounds. Bake in the centre



of the oven for 8 to 10 minutes or until golden around the edges and firm in the centres. Gently remove cookies with a thin spatula and lay flat on baking racks to cool. Repeat with remaining batter. Cookies can be made a couple days ahead and kept between layers of parchment paper in an airtight container at room temperature. To make Chambord Sauce combine raspberries, ¼ cup (60 ml) sugar and lemon juice in a saucepan. Bring to a low boil. Cook over medium low heat until mixture becomes thick and syrupy. It should coat the back of a spoon. Cool for 5 minutes, then stir in Chambord liqueur. Strain mixture through a fine meshed sieve and transfer to a squeeze bottle. Thoroughly cool and then refrigerate. If sauce is too thick add a little more Chambord. To assemble, whip cream with ¼ cup (60 ml) granulated sugar until stiff peaks form. Transfer mixture to a piping bag. Assemble the cookies by layering the grapes and whipped cream between the cookies in a decorative pattern for a total of 3 layers of cookies. Dust with icing sugar and drizzle with Chambord Sauce. Serve at once before cookies begin to soften.

## CRANBERRY APPLE GRAND MARNIER TART IN A PECAN CRUST

Serves 8

### Pecan Crust:

- 1 cup (250 ml) all purpose flour
- 1 cup (250 ml) ground pecans
- 2 tbsp (30 ml) granulated sugar
- ¼ tsp (1 ml) salt
- ½ cup (80 ml) cold unsalted butter, diced

### Cranberry Apple Filling:

- 2 cups (500 ml) fresh cranberries
- 2 large ripe apples, peeled and cored
- 2 tbsp (30 ml) Grand Marnier
- 2 tsp (10 ml) all purpose flour
- ½ tsp (2 ml) each of ground ginger and cardamom
- ¼ tsp (1 ml) each of ground cinnamon and allspice
- generous pinch of salt

### Streusel Topping:

- ½ cup (80 ml) all purpose flour
- ¼ cup (60 ml) packed light brown sugar
- generous pinch of salt
- 2 tbsp (30 ml) unsalted butter, melted
- ¼ tsp (1 ml) pure vanilla extract



Preheat oven to 375 F (190 C). Combine flour, pecans, sugar and salt in a food processor fitted with a metal blade. Whirl until blended. Whirl in butter. Dough will be very crumbly. Transfer mixture to an 8" (20 cm) fluted tart pan with a removable bottom. Press dough into an even thickness in bottom and up the sides of pan. Bake in the lower third of the preheated oven for 15 minutes or until golden. Remove and cool in pan on a rack. Reduce oven temperature to 350 F (180 C). Place cranberries in a food processor fitted with a metal blade. Coarsely grind and transfer to a large mixing bowl. Cut peeled apple into ¼" (.5 cm) slices and add to cranberries. Drizzle with Grand Marnier and gently toss to evenly distribute. Combine 2 teaspoons (10 ml) flour, seasonings and salt in a small bowl and stir with a fork to blend. Add to cranberry-apple mixture and toss to evenly distribute. Spoon filling into pecan crust leveling the filling packing it down slightly with the back of a spoon. Combine Streusel ingredients in a small bowl and toss together until mixture begins to clump together when pressed. Sprinkle streusel over filling breaking it into smaller pieces if necessary. Bake tart in 350 F (180 C) oven for 45 minutes or until fruit is tender when pierced with a fork. If crust and topping appear to be too dark before fruit is tender, lay a sheet of foil over the top. Remove and cool tart on a rack. Serve slightly warm.

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Penticton (5:30 – 8:30 pm)  
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5:00-7:00pm  
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12:00-2:00pm  
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2:00-4:00pm  
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**FRI 14** **TASTE WOLF BLASS WINES**  
4:00-8:00pm  
Join us for the opportunity to taste Wolf Blass wines and be part of a live broadcast with the team at 95 Crave.

**SAT 15** **TASTE OF AUSTRALIA**  
1:00-5:00pm  
Join Sommelier/Chef de Cuisine Tim Ellison and the Rocky Mountain Wines crew for authentic Aussie treats, cooking demos and pairings with some great Aussie Shiraz wines.

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