

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

AUTUMN SERENITY

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autumn serenity

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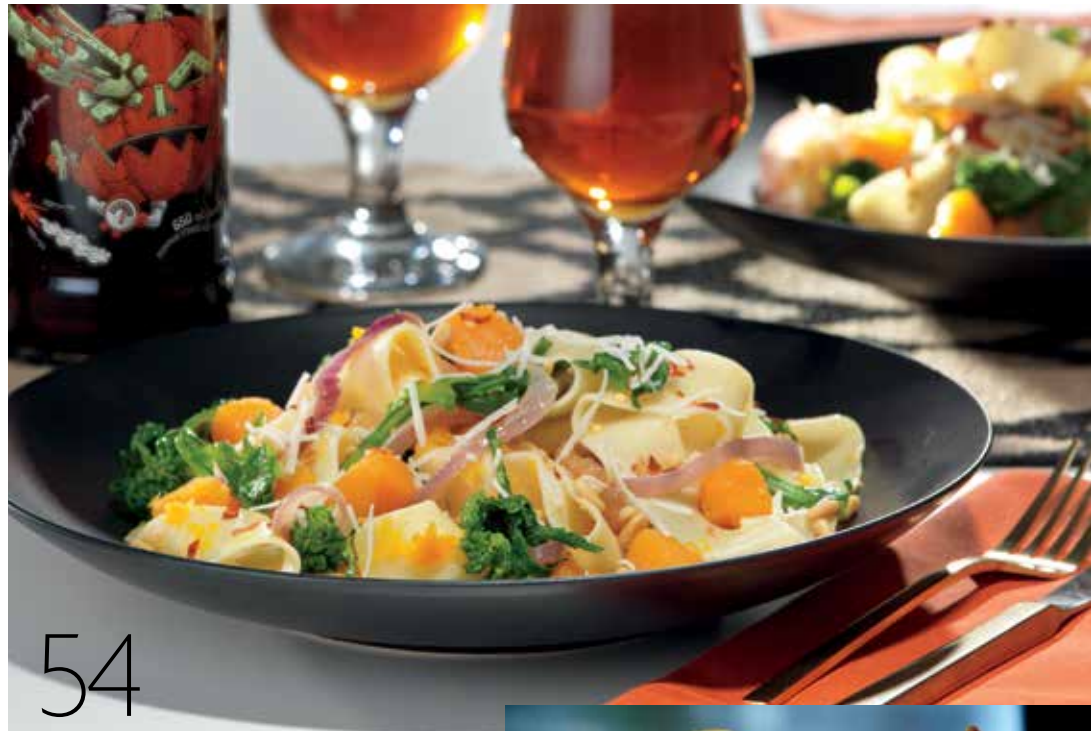
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Taste wine like a pro!

from the cover...



VINTAGE INK REBEL RED

BC VQA \$15.99 49023

Juicy berries and cherries burst on the palate with vanilla, mocha and a sprinkle of spice. Pair with burgers or bean stews.



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contributors

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



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OUR SYMBOLS

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



DAZZLINGLY DELISH IN NO TIME FLAT

So, you're knackered after a long day at work. Suddenly you realize, as you drop your purse and slip off your jacket, that it's your turn to host ladies' night in. Eek. Your stomach drops and your heart races. Just the thought of cooking up a storm for a gaggle of girlfriends triggers your flight instinct. What to do?

Do you "fake news" it and say you're flat out like a lizard, sick with the flu, or have to take the dog to an emergency vet visit? Of course not. You do the right thing and order in. And before the food arrives, you swing by your local BC Liquor Store to grab a bottle or two to pair with it. Within the hour, you'll be plating the meal on proper crockery, streaming the tunes, and waiting leisurely – glass in hand – for your friends to arrive. Easy as pie.

To make the moment even easier, here are six directions to take the evening.

PIZZA AND CHIANTI

This duo is a no-brainer, so it tops the list. Why? Because who doesn't like freshly baked dough topped with a good tomato sauce and melting cheese? Serve it with a salad and a Chianti Classico Riserva and you're golden.

Chianti Classico Riserva is a wine style made from Sangiovese grapes grown in the "classic," or original, heartland of the region, and it will have aged for more than three years in oak and bottle before release. In short, it has the weight and complexity to give your evening a certain gravitas, while maintaining Sangiovese's mouth-watering crispness to pair well with pizza.



CAROLYN EVANS HAMMOND

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

“ Within the hour, you'll be plating the meal on proper crockery, streaming the tunes, and waiting leisurely – glass in hand – for your friends to arrive. Easy as pie.”

GREEK FOOD AND WINE

A word of caution: Never try to pair a traditional Greek spread of souvlaki, rice, salad and tzatziki with a fruit-bomb red from the New World, such as an Aussie Shiraz or Californian Cabernet Sauvignon. These wine styles will instantly obliterate the meal's subtlety and nuance. Instead, serve Greek food with authentic Greek wine made from indigenous grape varieties, to add allure to the evening. After all, Greek wines tend to be medium-bodied and gently fruity, meant to enhance the Mediterranean flavours of a meal. A little Greek instrumental music in the background and the stage is set for a great ladies' night that whisks everyone away to Greece.



SUSHI AND PROSECCO

If elegance is the mood you're looking for, go this route. The delicate flavours of sushi, sashimi and tempura work perfectly with the barely-there pear scents of Prosecco, while the effervescence keeps things fresh and light. Sure, Champagne works well too; but sometimes Prosecco works even better, because the kiss of sweetness offsets the salty soy sauce and heat of wasabi with aplomb. And the price of Prosecco is always a bargain.



THAI AND RIESLING

Ever notice that Thai food is often accompanied with lime wedges? The flavour and zip just seems to suit nearly every dish. That same lime-squirt flavour is at the core of pretty much every Riesling, making it a great match for Thai cuisine. What's more, the hint of sweetness in many Rieslings diffuses the heat of spicier dishes, while the generally low alcohol content instantly makes it a great quencher.



ROTISSERIE CHICKEN AND PINOT NOIR

Roast chicken tastes as if it was made for Pinot Noir, in all its forms – from the earthier, cranberry-scented expression from cooler climates to the more in-your-face, berry-rich styles from warm regions such as Washington State or California. Serve rotisserie chicken and Pinot Noir with French fries and a salad and you've got a sophisticated yet comfort-food-focused ladies' night in that's sure to please.



INDIAN FOOD AND GEWÜRZTRAMINER

If you and the girls love Indian food, grab a bottle of Gewürztraminer to pour with it. This wine style actually has a similar taste profile to mango or peach chutney – the condiment of choice for Indian fare. Sweetly fruited, yet also tart and refreshing, with a whisper of spice, Gewürztraminer is the perfect wine with everything from curry and tandoori to daal and naan. Throw a Bollywood flick on in the background for a spicy ladies' night in.





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BC LIQUORSTORES
e-news

“ Before the food arrives, you swing by your local BC Liquor Store to grab a bottle or two to pair with it. ”

PAIRS WITH PIZZA



**RUFFINO RISERVA
DUCALE
CHIANTI CLASSICO**

Italy **\$28.99** 45195
This wine has velvety flavours of red and black berries and stone fruit imbued with notes of warm cedar, black earth and slate. It's a great go-to wine.

PAIRS WITH GREEK FOOD



TSANTALI ROUGE

Greece **\$12.49** 329094 1L
This good-value, medium-bodied red teems with bright, mixed berry and stone fruit flavours edged with black olive. An easy charmer.

PAIRS WITH SUSHI



**LA MARCA
PROSECCO**

Italy **\$17.99** 321182
Refined flavours of lemon zest and pear characterize this light, racy bubbly with a kiss of sweetness. Sheer elegance.

PAIRS WITH THAI FOOD



SELBACH RIESLING

Germany **\$16.99** 23242
Juicy, succulent flavours of candied lime, melon and orchard fruit balance the crisp, mouth-watering acidity in this wine for pure satisfaction.

PAIRS WITH ROTISSERIE CHICKEN



**MEIOMI
PINOT NOIR**

USA **\$26.99** 278937
If you like wild blueberry pie, you'll love this wine. It tastes like that with a long mocha finish and is full-bodied and smooth.

PAIRS WITH INDIAN FOOD



**CEDARCREEK
GEWÜRZTRAMINER**

BC VQA **\$16.99** 240978
Rich, full-on flavours and aromas of poached apricots laced with lime zest, rose petals and a whisper of baking spice are offered up in this off-dry and crisp wine.

Homestyle

CLASSICS



SPAGHETTI BOLOGNESE





TARYN WA

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

FOR RECIPES, SEE INDEX ON PAGE 114

PAIRS WITH SPAGHETTI BOLOGNESE



**ANTINORI PÈPPOLI
CHIANTI CLASSICO**

Italy **\$22.99** 606541

Sun-dried tomatoes, currants, violets, espresso, black tea, olive tapenade and spice with supple tannins and mouth-watering acidity make it a match made in heaven with Spaghetti Bolognese.



**TORMARESCA
TRENTANGELI
CASTEL DEL MONTE**

Italy **\$19.49** 675843

Predominantly Aglianico with Cabernet Sauvignon and Syrah, this wine reveals ripe tomatoes, licorice, redcurrants, tobacco and drip coffee with mouth coating soft-textured tannins and lively acidity.



APPLE PIE

PAIRS WITH APPLE PIE



**PÈRE MAGLOIRE
CALVADOS FINE VS**

France **\$53.99** 163436

This brilliant, amber-coloured apple brandy reveals delicious stewed-apple notes with a touch of baking spices that linger on the palate in a luxuriously lengthy, smooth finish.



JIM BEAM APPLE

USA **\$25.29** 577742

Bourbon gets fresh with apple in this delightfully smooth drink! Juicy green apple and cinnamon balance honeyed praline and caramel notes with a mouth-watering, warming finale.



CHICKEN BREASTS WITH MUSHROOM SAUCE

PAIRS WITH CHICKEN BREASTS WITH MUSHROOM SAUCE



BRUNEL DE LA GARDINE CÔTES DU RHÔNE

France **\$18.99** 208942
Grenache-driven, this earthy yet fruit-forward wine presents notes of redcurrants, tobacco leaf, leather, crushed pepper and exotic spices, making it fantastic with mushrooms or meat cutlets.



GREYWACKE MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$29.99** 168153
Key lime, grapefruit and meringue notes lead this wine with decisive acidity that complements a savoury pink-salt finish. Pair with vegetarian, chicken or seafood dishes.

PAIRS WITH SHEPHERD'S PIE



CALLIOPE FIGURE 8 CABERNET MERLOT

BC VQA \$18.99 893453

Ripe plum, cassis and chocolate, along with vanilla and mountain sage, are wrapped in fine-grained, structured tannins making this wine perfect with comfort foods and savoury pies.



CICONIA TOURIGA NACIONAL SYRAH ARAGONEZ

Portugal \$13.99 583625

With concentrated sun-dried blackcurrant, vanilla, spiced olives, mocha and smoky oak in a fruit-forward, yet dry, earthy mouth feel, this wine over-delivers for the price!



SHEPHERD'S PIE

SWEET SIMPLICITY OF THE *Highball*





JOANNE SASVARI

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

“...the highball is the ultimate, no-effort, two-ingredient drink.”

WHY THE HIGHBALL IS THE DRINK WE REACH FOR AGAIN AND AGAIN

It is the simplest of cocktails: a couple ounces of liquor, an ice cube or two, soda. Oh, sure, you could fancy it up with a dash of bitters or a lemon wheel garnish, but at its essence, the highball is the ultimate, no-effort, two-ingredient drink.

Don't underestimate that simplicity, though. A highball is also one of the greatest of all mixed drinks. Long and refreshing, but with a spirited bite, it is what we crave when the day has been long and difficult, when complex decisions are far beyond us and the idea of rattling a cocktail shaker around is simply laughable. It is what we serve our guests as they walk in the door to make them feel immediately welcome. And it is the drink we reach for when we venture into an unfamiliar establishment – after all, even the most dubious of bars can produce a respectable highball.

Like so many things, when it comes to cocktails and spirits, the origins of the highball are a bit murky. According to cocktail historian David Wondrich, the whisky highball is usually attributed to a Manhattan barkeep named Patrick Gavin Duffy, who is said to have invented it around 1890. However, Londoners had already been enjoying brandy-and-sodas for nearly a century before that. After all, it was an Englishman named Joseph Priestley who figured out how to infuse water with carbon dioxide back in 1767; soon after that, Johann Jacob Scheppe developed a process to manufacture bubbly water, and by 1792, was selling it all over London.

As for the name, it is said to come from railroad terminology. In his 2003 book *The Joy of Mixology*, author Gary Regan defines the highball as a float in a steam engine's water tank that indicated when there was enough water for the train to proceed. “When the train was set to depart, the conductor would give the highball,” he writes, “two short whistle blows and one long.” Think two short shots of spirits and a long measure of soda.

The original highballs were made with brandy or whisky, and these are still sound choices. The depth and complexity of barrel-aged spirits makes them sturdy enough to be diluted without being diminished. But there are many other classic combinations.

The G&T, for instance, a classic refresher, is best made with botanically forward gin and small-batch tonic water that isn't too sweet or sugary. Then there's the Cuba Libre, which is more than just a rum and Coke – it combines the rich dried-fruit-and-toffee notes of dark rum with the citrus-and-spice flavour of cola (for the best flavour, use a cola made with cane sugar instead of overly sweet, high-fructose corn syrup) and brightened with a squeeze of lime juice. Mexicans love the Paloma, a refreshing blend of blanco tequila and grapefruit soda, while here in Canada, we love our rye whisky mixed with lemon-lime soda, ginger ale or cola.

All this suggests that it's hard to mess up a highball, but truth be told, it can be done quite easily. Here's how to do it right.

First, the glass. It should be tall and narrow, at least 12 ounces (350 ml), what's known as a Collins glass. As with a Champagne flute, the skinny shape preserves the bubbles. A wide pint glass may seem practical, especially if you're really thirsty, but the drink will go flat in, well, no time flat.

Next, put the ice in the glass; two or three cubes should do. It should be cold, hard, fresh and clean – not something that's

NEW AMSTERDAM VODKA

1.14L FORMAT COMING SOON



You can use any spirit you like. Just use a good quality one, especially if you're mixing it with plain soda water

been sitting next to the frozen pesto and chili, absorbing their unsociable odours.

Then add the liquor. You can use any spirit you like. Just use a good quality one, especially if you're mixing it with plain soda water – in that case, all the flavour in the drink is coming from the spirit, so you might as well make it a good one.

Finally, top with the soda, whether it's plain seltzer water or a flavoured, sweetened pop such as cola, ginger ale or grapefruit. The key is the bubbles. They should be crisp and firm, not the tiny, delicate bubbles of Italian mineral water nor the soft, flabby bubbles of those big, two-litre plastic bottles. Small bottles are best.

No need to stir; the bubbles should do the work for you and, besides, stirring deflates the bubbles. If you like, garnish with a wedge of lime or lemon.

And... that's it. Simplicity, perfected.



APPLETON ESTATE SIGNATURE BLEND JAMAICA RUM

Jamaica **\$24.99** 177808
Formerly known as V/X, Appleton's signature blend of 15 rums, with an average age of four years, features beautifully integrated notes of dried fruit, buttery toffee, orange peel and a hint of black pepper.



TANQUERAY LONDON DRY GIN

United Kingdom **\$24.99** 2691
Tanqueray is a restrained blend of four botanicals – juniper, coriander, angelica and licorice. This classic gin is smooth and well-balanced with plenty of piney and soft spice flavour.



CAZADORES TEQUILA BLANCO

Mexico **\$30.49** 773143
Herbal and citrusy, this unaged 100 percent agave tequila is smooth and fresh, with flavours of grapefruit, lemon peel, white pepper and culinary herbs such as rosemary and thyme.



ST-RÉMY VSOP FRENCH BRANDY

France **\$22.79** 8888
An exceptional value compared to its cousin cognac, this brandy is quite dry, lightly spicy and not overly complex, with flavours of apples, raisins, nuts, vanilla, cloves and a hint of chocolate.



KETEL ONE VODKA

Netherlands **\$31.99** 456095
Distilling part of this wheat-based vodka in pot stills gives it a rich, silky mouth feel. It offers fresh citrus and honey notes on the nose, followed by a lingering sweetness.



CANADIAN CLUB CHAIRMAN'S SELECT 100% RYE

Canada **\$23.49** 501668
The spicy character of rye is on full display here. The flavours of dried fruit and caramel are livened up with nutmeg, cloves, allspice and sweet vanilla to create a complex, well-balanced whisky.





IN PRAISE OF

the Braise



OSSO BUCCO SERVED WITH
BUTTERNUT SQUASH RISOTTO



JAMES NEVISON

James Nevison is an award-winning wine writer, educator, and the co-founder of HALFLAGLASS. He is the weekly wine columnist for *The Vancouver Province*, where his musings as “The Wine Guy” appear every Thursday. James is the author of eleven best-selling books on wine, including the popular *Had a Glass: Top 100 Wines Under \$20* series. Follow him @hadaglass.

FOR RECIPES, SEE INDEX ON PAGE 114

RECIPES AND FOOD STYLING BY NATHAN FONG

“ Along with the leaves turning various shades and woollen garments being pulled out of closets, fall is marked by an annual transition to comfort food.”

It is said that seasons change. From fashion to festivities, the diversity that accompanies monthly evolution helps complement everyday living. Or, to trot out the old salvo: variety is the spice of life. Continuing on a culinary bent, consider how the seasons also tend to mark a gastronomic transition, from the grilling season of summer to winter holidays’ baking season. Without the periodic ebb and flow, anticipation of seasonal ingredients and happenings just wouldn’t be the same. (We’re looking at you, strawberries in December!)

Thus, fall arrives. Along with the leaves turning various shades and woollen garments being pulled out of closets, fall is marked by an annual transition to comfort food. Now comfort food can rightly mean many things (and many different dishes) to just as many different people, but arguably, a case can be made for one cooking technique to claim the comfort-food crown.

This would be “the braise,” the original one-pot-wonder cooking strategy capable of magically turning a cheap hunk of protein (or chunk of vegetable) into melt-in-your-mouth deliciousness. Indeed, braising is a cooking method practiced around the culinary world, in more or less the same

fashion. And the best part is that braising is not altogether complicated; in fact, it is pretty much foolproof.

The process is straightforward. The thing to be braised – be it meat, legume, etc. – is first seared (ideally in the same pot or dish in which it will be braised) to brown its surface and lock in flavour. This requires a higher temperature, which inevitably leads to caramelized brown bits and remnants stuck to the bottom of the pan. These golden flavour nuggets are the true gift of the braise; all that is required is a good dousing of liquid lubricant to facilitate a thorough scraping of the pan. (Which makes clean up at the end of the meal easier, to boot!) The liquid becomes a braising bath, the pot is covered, and the heat is lowered as the braise begins its slow and low voyage towards tenderness.

However, the question remains: what is the best liquid for braising? The simple answer is that it depends on the recipe. Depending on the country and the dish, it is not uncommon to find braised dishes calling for beer or wine – both white and red. For example, the famed rustic French dish coq au vin may traditionally be made with a bottle of Burgundian red, but there are various other recipes incorporating both white

PAIRS WITH OSSO BUCCO

 **RUFFINO LUMINA PINOT GRIGIO DELLE VENEZIE**
Italy **\$12.99** 102764
A classic osso bucco partner, the Lumina is no pushover Pinot Grigio and offers citrus, pear skin and nutty stylings with a robust overall texture.



 **MONTES TWINS SAUVIGNON BLANC CHARDONNAY**
Chile **\$15.99** 440206
A blend of mostly Sauvignon Blanc with Chardonnay and Viognier, this white is bright with tropical fruit and floral aromas in a rich style that finishes crisp.



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CARBONNADE

and red wine throughout regions of France. Osso bucco, the quintessential Northern Italian stew, just wouldn't be right without the requisite veal shanks braised in white wine. Similarly, carbonnade, the classic Belgian beef stew, is made special thanks to its beer braise.

Regardless of the liquid employed, this presents another benefit of the braise. A natural flavour bridge is created simply by using wine or beer in the cooking, the flavour of the wine or beer marries naturally with the other ingredients during the languid cooking process. Thus, utilizing a potable as a key ingredient in the recipe essentially guarantees a great food and wine (or beer) match. This is no small feat when it comes to pairing, helpfully taking the guesswork out of which libation to serve with dinner, and further assaying the old cooking wisdom of "a glass for the dish, a glass for the chef, and a glass with dinner."

So, have no fear as the sun sets on summer. The barbecues and backyard cookouts will come again next year, but now it's time to move on. Bring on fall, and bring on the braise. Gather a group of friends and family, get out the Dutch oven or braiser, pick a dish, and let the wonderful smells of slowly simmering wine or beer melded with herbs and aromatics fill the air. It's a surefire recipe for comfort this fall season.

PAIRS WITH CARBONNADE



TRIPEL KARMELIET

Belgium **\$4.19** 72793 330 ml
A three-grain beer made with wheat, oats and barley, Tripel Karmeliet is a traditional, bottle-conditioned brew that, despite its bold stature, comes across softly fruity and elegant.



LEFFE BLONDE

Belgium **\$15.79** 315457 6 x 330 ml
This classic, foil-wrapped abbey ale is a true Belgian pale ale, with aromas of clove and fresh bread leading to a crisp, slightly bitter finish.

The 2014 Bordeaux Release
will take place at the
following BC Liquor Stores:

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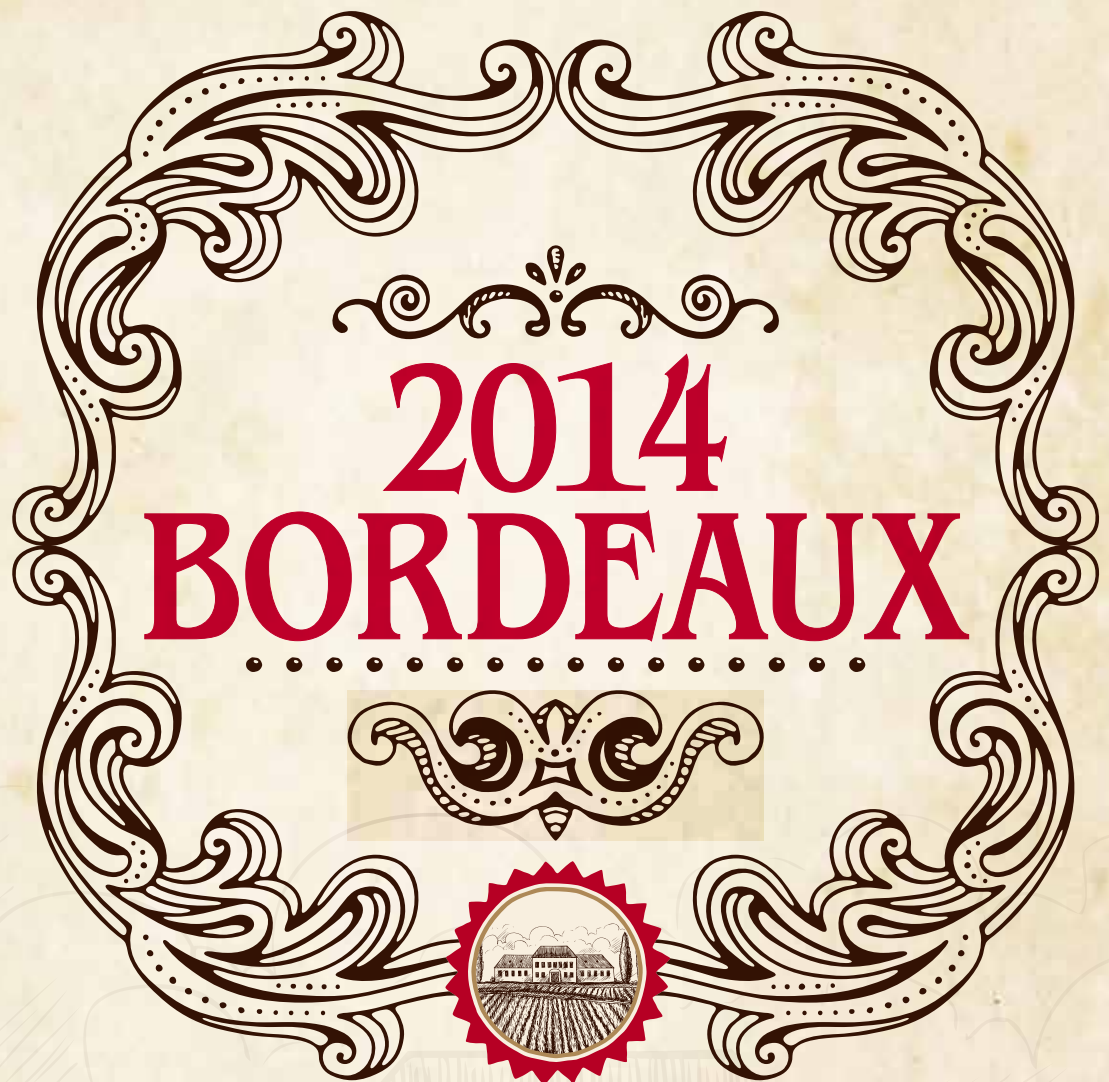
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– James Molesworth
Wine Spectator

”

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“ Gather a group of friends and family, get out the Dutch oven...and let the wonderful smells of slowly simmering wine or beer melded with herbs and aromatics fill the air. ”



COQ AU VIN

PAIRS WITH COQ AU VIN



LA VIEILLE FERME VENTOUX ROUGE

France **\$12.99** 263640
A workhorse Rhône blend of Carignan, Cinsault, Grenache and Syrah – and thanks to robust red fruit and savoury notes, this red is made for food (or to be an integral ingredient).



FARM TO TABLE PINOT NOIR

Australia **\$15.99** 466250
Keep the coq au vin classic, but with a modern, international touch by incorporating this Australian Pinot Noir: a crowd-pleaser thanks to overt, seductive berry fruit and lip-smacking juiciness.

NEW NEW NEW NEW NEW



**BAILEYS
PUMPKIN SPICE
LIMITED EDITION**

Ireland **\$27.99** 165346
Rich cream, cinnamon, nutmeg and pumpkin harmoniously explode in your mouth, creating a symphony of flavours! Sip it on its own or pair with creamy desserts.



**CODICI MASSERIE
FIANO PUGLIA**

Italy **\$14.99** 30516
Delightfully aromatic, with sun-kissed Mediterranean fruit and elderflower, this wine has a generous mouth feel, with spice-laced stewed apples and chamomile. Enjoy with creamy pastas or grilled paninis.



**TOI TOI
MARLBOROUGH
SAUVIGNON BLANC**

New Zealand **\$17.99** 889741
Clean and crisp, with refreshing acidity and aromatic grapefruit and gooseberry, along with some tropical notes of guava, this wine is a great companion to creamy chowders.



ENJOY AUTUMN WITH THESE BRAND-NEW PRODUCTS!



THE HUNTSMAN WINEMAKER'S RED BLEND

Australia **\$14.99** 3684
Dark fruit, crushed spice and dark chocolate dominate this wine with its velvety tannins and luxurious mouth feel. Pair with stewed dishes or a bowl of macaroni and cheese!



THE CRUSHER PETITE SIRAH

USA **\$16.99** 887653
Blackberry and cherry dominate this full-bodied, concentrated, fruit-driven wine with floral notes of violet, espresso, toasty vanilla, oak and a kiss of mint. Great with Maui Ribs!



GLEN GRANT THE MAJOR'S RESERVE SINGLE MALT SCOTCH WHISKY

United Kingdom **\$39.99** 517680
This golden dram reveals flavours of citrus marmalade, praline and lightly spiced Brazil nuts. The alcohol is warming and carries through a savoury, yet delectably honeyed, finish.

BC Reds on a roll



**TIM PAWSEY**

Tim Pawsey is known to *Vancouver Courier* readers for his restaurant reviews and wine picks. He also writes on drinks for the *North Shore News* (with articles often picked up by outlets such as the *Calgary Herald* and the *National Post*) as well as for *WHERE Vancouver* and *Northwest Palate*. He co-edits the *Zagat Survey* for Vancouver and is a director of the BC Hospitality Foundation. Follow him at hiredbelly.com and twitter.com/hiredBelly

“Sheer determination and a vast increase in viticultural know-how – plus an assist from global warming – have changed everything.”

It's hard to believe there was a time when nobody believed BC could ever make a decent red wine. Most wines were little more than “jug” wines, barely drinkable imitations of Old World stalwarts.

To make great wine can take generations, so it pays to put BC – and the Okanagan in particular – into perspective. Sheer determination and a vast increase in viticultural know-how – plus an assist from global warming – have changed everything.

Only in the 1990s did the Okanagan really show signs that serious red wine might become a reality, as winemakers (including many from other countries) pushed the boundaries.

After the 1988 North American Free Trade Agreement (NAFTA), a government program provided the impetus (and cash!) to replace hybrids with quality vinifera varieties used around the world.

The standout vintage of 1998 offered a hint of things to come. But nothing compares to the string of game changers of the last few years. With much warmer growing seasons since 2012, harvests have occurred progressively sooner. 2013 delivered the

largest crop up until then. Winemakers rated 2014 as ideal, while 2015 also proved excellent. But it was 2016 that broke all records, with the earliest bud break ever, resulting in harvests two to three weeks ahead of schedule.

Warm springs mean more “growing degree days” (when vines respond), which means earlier, more even ripening – crucial for red grapes. Plus, a lack of bad weather adds up to fewer problems in the vineyard, all of which contribute to better fruit. As for 2017, the jury is still out. Despite the late start (almost a month later than 2016), the promise of yet another good vintage is still there.

The leap in quality has not gone unnoticed elsewhere, as international authorities start to take note. In 2015, the BC Wine Institute invited *Decanter's* Steven Spurrier to preside over the first annual “Judgment of BC.” BC Syrah mirrored others from around the world, in a lineup that Spurrier hailed for its “wonderful fruit and wonderful expressions of Syrah.” At the next year’s “Judgment,” respected UK wine scribe Dr. Jamie Goode observed: “When I tasted through those 12 wines blind, I couldn’t pick

out the BC wines, which tells me they belong in their peer group...”

While almost all red grapes (mainly Merlot and Cabernet Sauvignon) used to come from the South Okanagan, plantings are now more diverse. Almost every region, from Creston to the Cowichan Valley and Gulf Islands, grows Pinot Noir. Early ripening Cabernet Franc (emerging as a BC signature) is widely grown, and Syrah plantings have expanded. Meanwhile, the number of grape wineries has blossomed from just 17 in 1990 to more than 350.

From pioneering Blue Mountain to Sumac Ridge, Mission Hill, Jackson-Triggs, Burrowing Owl and others, there were many red wine groundbreakers. Some of the Okanagan’s oldest vines were planted in 1968 by the Osoyoos Indian Band in Nk'Mip Vineyard, much enhanced for red wines in the late '90s by state-of-the-art technology employed by Vincor.

In 1997, Peller Estates helped establish Similkameen’s Rocky Ridge Vineyard not far from the site of the company’s initial vineyard 40 years earlier. When Stag’s Hollow was established in 1992, its owners moved

GOOD TO THE CORE.



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



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



/MadJackCA



@MadJackCA

The 2016 vintage of BC white wines may well turn out to be one of the best on record. For a hint of just how good, check out this selection of BC white wines:

- **GEHRINGER EHRENFELSER 2016**
- **GRAY MONK UNWOODED CHARDONNAY 2016**
- **MISSION HILL 5 VINEYARDS PINOT BLANC 2016**
- **ROAD 13 HONEST JOHN'S WHITE 2016**
- **WILD GOOSE RIESLING 2016**

quickly to plant Merlot and Pinot Noir and, later, Tempranillo. In 1995, Tinhorn Creek's first Merlot eventually became an Okanagan signature.

Today's reds offer the proof of what those early visionaries believed so strongly. As time goes on, we can expect even more impressive BC reds, particularly as winemakers and viticulturists drill down on varieties best suited to specific sites – and our system of sub-regions evolves.

Not only are BC reds great buys, they're a tribute to the history and hard work that's gone into building the modern BC wine industry.



   
ALIVE ORGANIC RED
 BC VQA \$22.99 225748
 A certified organic, approachable Syrah-based blend with Merlot, Cabernet Franc and Cabernet Sauvignon, it yields crushed berries up front and a fresh palate with good acidity.



  
SANDHILL VANESSA VINEYARD CABERNET MERLOT
 BC VQA \$18.99 168641
 This Bordeaux blend from a rocky Similkameen site is inviting, with bright red fruit aromas, before dark berries and a hint of mocha through a solid finish.



STAG'S HOLLOW HERITAGE BLOCK
 BC VQA \$21.99 115972
 This mainly Merlot and Cabernet Sauvignon blend with Cabernet Franc and Malbec delivers complex aromas of dark berries, spice and herbal notes before raspberry, plum and cassis, all wrapped in juicy acidity.



NK'MIP Q'WAM Q'WMT MERLOT
 BC VQA \$24.99 206672
 A South Okanagan Merlot that sports forward notes of black fruit and sage before a luscious black-cherry and mocha-toned, well-structured palate with a lingering finish.



  
TANTALUS PINOT NOIR
 BC VQA \$27.99 200881
 From one of East Kelowna's early, pioneering vineyards, a New World Pinot packed with violets and black fruit, well rounded with mineral undertones and elegant tannins.



TINHORN CREEK MERLOT
 BC VQA \$21.99 530725
 This BC standard bearer yields upfront red and black fruit with toasty notes, followed by blackberry, anise and vanilla, with suppleness, structure and good length.

Oktoberfestivities



SALTED SOFT PRETZELS



NATHAN FONG

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

FOR RECIPES, SEE INDEX ON PAGE 114

PAIRS WITH SALTED SOFT PRETZELS



FERNIE BREWING CO. PROJECT 9 PILS BAVARIAN PILSNER

Canada **\$10.49** 844209 6 X 355 ml

This award-winner uses Saaz, a noble hop with Bavarian Pilsner, and Munich malts. Soul-satisfying with biscuity notes and zesty lemon that finishes with a dry spicy note.



HACKER-PSCHORR MUNICH GOLD

Germany **\$2.19** 210468 500 ml
Prost! If it's Oktoberfest, the beer should be from Munich! Bright gold and slightly malty on the palate, this crowd-pleaser is a winner. "O'zapft is!"



SAUERKRAUT FEAST

PAIRS WITH SAUERKRAUT FEAST



HOLSTEN FESTBOCK

Germany **\$2.29** 334276 500 ml
With robust malty notes, this full-bodied, lightly hopped, deep coppery-red beer reveals spicy and earthy flavours that can satisfy any meal with hearty, mild sausages or fermented vegetables.



01 VALCKENBERG GEWÜRZTRAMINER

Germany **\$19.49** 541573
This generously flavourful wine is abundantly aromatic, with ripe pineapple, ginger and allspice. It pairs deliciously with spice-driven foods, as well as high-acid dishes such as sauerkraut and kimchi.

Try
now!

Grapefruit Radler as it's meant to be.

Warsteiner. German quality
since 1753. *Now with a twist.*

- Clean, crisp and refreshing
- Nicely balanced with a satisfying mild hoppy beer taste
- 2.5% alc./vol.





CHICKEN SCHNITZEL SERVED WITH CUCUMBER DILL SALAD AND APPLE CRANBERRY COMPOTE

PAIRS WITH CHICKEN SCHNITZEL



**DR. LOOSEN
RIESLING**

Germany **\$17.49** 599274
Asian pear, lychee and lime zest are held together with refreshing acidity, making this elegant wine equally perfect with fried foods and spicy dishes.



BREE RIESLING

Germany **\$14.49** 210807
A distinct Pfalz minerality is present along with juicy nectarine, tropical fruit and citrus freshness. Its vibrant acidity perfectly balances the richness of deep-fried foods!

WHAT'S #TRENDING

Wine can be complicated. But that's what makes it exciting and interesting. It is not stagnant. Wine is constantly evolving, with new styles and discovery, or rediscovery, of old and new varieties and regions. Likewise, the tastes of consumers are constantly changing and adapting. In short, keeping up with wine trends can be a fun challenge.

There are classic trends that sell huge volumes, such as New Zealand Sauvignon Blanc or Argentinian Malbec, but other trends come from wines that tempt the wine world on a much smaller scale, from smaller producers and often with some unique flavour profiles. These could be from grape varieties or regions whose unique terroir comes through in the taste, from less mainstream varieties, or from the use of trending techniques (such as hands-off, less manipulative winemaking, or ancient reborn techniques). These are the kinds of wines you'll often find sommeliers and wine geeks tasting together after work.

If you want to keep up with the trends, follow some influencers on social media or ask your local sommelier what's hot! To get you started, here are five trending wine styles to try:



Rosé

A predominance of the sweeter styles of rosé in North America meant that many consumers knew nothing of the dry, savoury and refreshing styles so loved in places like Provence in Mediterranean France. These are now flooding store shelves and the fridges of wine lovers, who are enjoying their crisp, fresh food-friendliness all year round. Just be sure to read the back label or look for the sweetness code on the shelf label, to make sure you are getting the dry style you are looking for!



DOMAINE HOUCHART ROSÉ CÔTES DE PROVENCE

France **\$17.99** 252338

With aromas of strawberry, raspberry and savoury dried herbs and spices, this wine is dry, juicy and fresh. The palate, is full of red berry and plum fruit with hints of white pepper and cinnamon.

Organic, Biodynamic & Natural

Just as they are with food, consumers are increasingly seeking out wines that are certified as organic or even biodynamic. These wines give consumers confidence that they are farmed and made in a way that resonates with their own beliefs. The natural wine movement goes further, to make wines without removing anything or adding anything not naturally occurring in the grapes (with the much-argued exception of sulphur). Look for the organic symbol on the shelf label in your local BC Liquor Store.



EMILIANA COYAM

Chile **\$28.49** 845321

Complex baked blueberries and blackberries with savoury dried herbs, pepper and spice are featured on the nose. It is richly textured and intense, with blueberry pie, dark chocolate and eucalyptus notes.



RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. He is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website www.rhyspender.com. He is a regular contributor to *Montecristo* and *Savour*. In 2008, Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

Interesting Indigenous varieties

The enthusiasm of wine aficionados to try new and less mainstream wines has also resulted in many Old World producers showing renewed respect for their indigenous grape varieties. Whereas a decade or two ago they were rushing to plant the likes of Merlot and Sauvignon Blanc, they are now focusing on resurrecting almost extinct varieties and making wines that are exclusive to that grape variety and region. Italy, Portugal and Spain are the hotbeds of this trend. Try anything you've not heard of from an Italian region and you'll probably experience a unique regional variety.



TEODOSIO AGLIANICO DEL VULTURE

Italy \$19.99 783498

This wine is inky coloured with dried berry, plum, fig, dark chocolate and baking-spice notes. The full, rich, firmly structured palate combines blackberry, black plum, leather and a graphite minerality.



CONCERTO REGGIANO LAMBRUSCO FRIZZANTE

Italy \$19.99 571968

This lightly frothy frizzante features an intense nose of cassis, black cherry, orange zest, potpourri and spice. The palate is dry, crisp and savoury with a long finish.

Light reds

Sit down with any group of up-to-date sommeliers, winemakers and wine writers and you'll often find that any red wine on the table will be in the light, crisp, refreshing style. The big reds are giving way to more drinkable, thirst-quenching wines. While Pinot Noir has always been a classic in this genre, this trend has meant a resurgence in popularity of varieties once out of favour, such as Gamay and many of the juicy, light Italian reds.



MORGON MATHIEU & CAMILLE LAPIERRE

France \$39.99 141366

Morgon is silky textured, light-bodied, fresh and juicy with aromas and flavours of blueberry, plum, black cherry and some subtle but complex violet, cinnamon and graphite notes.

Sparkling wine

Sparkling wine is a classic, but it is still a growing trend. Consumers are no longer just enjoying their bubbles on special occasions, but are bringing them to the table with food and finding many a worthy event for some fizz. There are some fun alternative sparkling wines out there too. Try a dry Lambrusco from Italy – a dry, red, sparkling wine that is perfect with charcuterie.

HOST YOUR OWN *Happy Hour*



“Whatever you call it, a post-work cocktail get-together is a simple and sophisticated way to entertain.”

IT'S THE PERFECT WAY TO UNWIND WITH FRIENDS

What are you doing after work? If you're like many of us, you'll be swinging by your favourite watering hole for happy hour, to enjoy a sip, a snack and an hour or two of socializing before heading home for dinner.

But, as the days are getting shorter, and the weather becomes more brisk, why not host your own happy hour instead? It is, after all, the chic way to entertain this fall.

In Quebec, they call it the “*cinq à sept*,” the five-to-seven p.m. cocktail party, held to celebrate everything from art shows to business launches. In Europe, it's the *aperò* or *aperitivo*, intended to whet the appetite for dinner as much as it is to wet the whistle after a busy workday. Here, it's just the cheerful “happy hour.”

Whatever you call it, a post-work cocktail get-together is a simple and sophisticated way to entertain. It's also a practical one – it's more affordable and less time-consuming than a dinner party, and much less fraught with potential pitfalls.

For one thing, there's a set time limit, about two hours; certainly no more than three. For another, a typical happy hour event is held earlier in the day, so you're less likely to overindulge.

This is generally a casual event, so there is little need to splash out on decor. Leave the balloons, streamers, candles and thematic ornaments for your holiday and birthday parties. Some fresh flowers and pretty cocktail napkins ought to cover it. You may want to invest in gorgeous glassware and a stylish bar cart, though; it makes a terrific centrepiece for all your entertaining. And don't forget the music – a playlist of bright and lively tunes, nothing too sombre or raucous, sets the right mood.

You will want to serve some food, but not a whole meal. Salty and savoury nibbles are ideal, enough to stave off starvation, but not so much that your guests will leave too full for dinner. They've mastered this balance in southern Europe, where the *aperitivo* is an essential way of life. Think Spanish tapas or Italian antipasti, for instance.

In Spain, you might find yourself nibbling on tiny fried fish, the meatballs known as *albondigas* or *croquetas*, little fried bundles of potato dough filled with ham and cheese. But tapas can be as simple as platters of aged manchego cheese with quince paste, slices of dry-cured serrano ham and bowls of Marcona almonds and Manzanilla olives. In Spain, fino sherry is traditionally served alongside tapas, but you could offer some of the terrific Spanish wines instead, such as a crisp, dry white Albariño or one of the many bold, fruit-forward reds.

In Italy, you can find huge displays of antipasti, including all manner of stuffed, pickled, fried and marinated delicacies. For your party, though, you can simply assemble a platter of cured meats, sliced cheeses and marinated veggies, such as artichoke hearts, mushrooms, olives and roasted peppers. Prosecco, with its gentle fruit and soft bubbles, makes an ideal companion, but so do still Italian white wines, which typically have a bracing acidity that is both refreshing and extremely food friendly.

Cheese and charcuterie are ideal foods to serve at happy hour. So are handy savouries such as cheese straws, mini-quiches, spring rolls, samosas and Stilton shortbreads, as well as crostini, toasts topped with a selection of spreads. The key is to keep everything bite-sized and easy to nibble while walking around and holding a drink. Rosé wines are cheerful companions to savoury and salty foods, especially charcuterie – light, dry and delicately fruity.

As for what else to drink, you can offer beer, wine and/or cocktails, but only one or two choices of each. Think of your favourite bar's happy hour menu. They will offer one

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The key is to keep everything bite-sized and easy to nibble while walking around and holding a drink.

red wine, one white, maybe a beer and a limited selection of highballs or cocktails. You should do the same.

For instance, you can serve a light, refreshing sparkling wine and leave it at that. Or, if you have some time to pre-plan the event, you can offer a couple of classic cocktails, such as a Manhattan, Martini or Dark and

Stormy, or offer a specialized “house cocktail,” rather than opening up the entire bar. Make it even easier by pre-batching them, so they’re ready to serve from a decanter or drink dispenser.

And don’t forget – this should not be a lot of work for you. It’s not happy hour if you’re not having fun too.



JIM BEAM KENTUCKY STRAIGHT BOURBON

USA **\$22.99** 21378
One of the world’s bestselling bourbons, this is a nice, easygoing pour that plays well in cocktails and mixed drinks. It’s sweet, with notes of caramel and vanilla, a touch of toasty oak and distinctive spice.



BOMBAY SAPPHIRE LONDON DRY GIN

United Kingdom **\$25.99** 316844
The original premium gin still holds its own, with a smooth, almost oily texture and punchy botanicals: citrus, juniper, a touch of spice and an earthy, floral character.



BOTTEGA IL VINO DEI POETI PROSECCO

Italy **\$15.99** 95711
This is a light, crisp, mouth-watering bubble with lively floral, melon and citrus notes. Almost off-dry and softly effervescent, it’s a good choice for a party wine.



LA VIEILLE FERME VENTOUX ROSE

France **\$12.49** 559393
A light-bodied aperitif wine from the famed Perrin family. This pretty, pale pink wine has delicate raspberry and strawberry aromas and a pleasant citrus and raspberry flavour.



BOLLINI CHARDONNAY

Italy **\$19.99** 158931
This refined, food-friendly wine is fresh and lively, with a nice balance of white stone fruit, elegant minerality, a hint of vanilla and toasty notes. A stylish choice for an *aperitivo*.

EXCLUSIVE



BESO DE VINO OLD VINE GARNACHA

Spain **\$9.99** 834846
An easy-drinking, medium-bodied red wine with ripe berry flavours – raspberry, strawberry, cherry – balanced with good acidity, a hint of minerality and just a touch of pepper and floral aromas.



Cinnamon & SPICE



MAPLE CINNAMON-SPICED
GLAZED HAM



IRENE MCGUINNESS

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

FOR RECIPES, SEE INDEX ON PAGE 114

FOOD STYLING BY LAWREN MONETA



NORTH AFRICAN CHICKEN TAGINE

PAIRS WITH NORTH AFRICAN CHICKEN TAGINE



TORRES SANGRE DE TORO

Spain **\$12.99** 6585
This harmonious blend of Garnacha and Cariñena reveals redcurrants, cacao nibs and toasty oak, with well-integrated tannins. At this price, it is incredible value!



MARQUES DE CASA CONCHA CHARDONNAY

Chile **\$22.99** 342857
Buttery Chardonnay lovers, look no further! With stewed apple, stone fruit, vanilla and a creamy mouth feel, this elegant, full-bodied wine is perfect with seafood or chicken stews.

Captain Morgan

GET READY TO HIT THE ICE.

#LIKEACAPTAIN

Henry Morgan



CAPTAIN & COLA  



PLEASE ENJOY RESPONSIBLY - CAPTAIN'S ORDERS.
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PAIRS WITH MAPLE CINNAMON-SPICED GLAZED HAM



**RED ROOSTER
GEWÜRZTRAMINER**

BC VQA \$15.99 498832

This aromatic wine boasts ripe orchard fruit, pineapple and ginger relish, clove, cinnamon and chestnut. A perfect match with ham or turkey, making it an excellent Thanksgiving choice.



BOURBON CHAI LATTES SERVED WITH CINNAMON-SPICED BEAR PAWS



**FONTANAFREDDA
BRICOTONDO
BARBERA**

Italy \$18.99 898718

Concentrated plum, blackberry compote, licorice, chocolate and aromatic spices balance the expressive acidity in this wine with structured tannins. It pairs well with pork, barbecued meats or pasta.



INGREDIENTS IN BOURBON CHAI LATTES

EXCLUSIVE



**EVAN WILLIAMS
KENTUCKY
STRAIGHT
BOURBON**

USA \$24.99 450254

Indulge your palate with this smooth bourbon with toasty caramel, earthy cinnamon and warm vanilla notes. Perfect on its own, or add it to your favourite cocktail.



**BASIL HAYDEN'S
KENTUCKY
BOURBON**

USA \$49.29 106120

Discover sweet vanilla, baking spices and toasty praline in this silky-smooth bourbon. The spicy touch of pepper on the finish comes from its high rye content.

HOT HOT HOT HOT HOT



SUNTORY HIBIKI JAPANESE WHISKY

Japan **\$119.99** 358390

Exquisitely layered and complex with candied orange peel, ginger, verbena, lemon grass, honeyed praline and baking spices, this elegant whisky embodies Japanese art and finesse at its pinnacle!



SID'S VODKA

Canada **\$24.99** 70375

Well-balanced and smooth, with integrated and gently warming alcohol, the sweetness of wheat carries through its textured mouth feel. Easy to sip and great in cocktails too!



PAZ MALBEC

Argentina **\$17.99** 35196

This wine delivers blackberry compote, toasty vanilla and creamy chocolate in abundance, with fine-grained silky tannins and a rich, luxurious mouth feel. Great with barbecued or slow-roasted meats.



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



MAGGIO PETITE SIRAH

USA \$16.99 172403

With dark chocolate, cassis, plum, coffee and allspice notes along with velvety smooth tannins, this wine is ready for comfort casseroles such as shepherd's pie or vegetable moussaka.



POPLAR GROVE PINOT GRIS

BC VQA \$18.49 525865

Juicy pear and nectarine with honeysuckle and orange blossom, balanced with refreshing acidity and minerality, give this wine its delicious elegance. Pair with salads, seafood and poultry.



WISE OWL SAUVIGNON BLANC

New Zealand \$14.49 626598

This Marlborough wine is an off-dry expression of Sauvignon Blanc, with ripe guava, passion fruit, melon and citrus curd. Delicious with silky egg-drop soup!



A Thanksgiving SELECTION





BUTTERMILK-BRINED TURKEY



DAENNA VAN MULLIGEN

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

RECIPES AND FOOD STYLING BY LAWREN MONETA

A SELECTION OF WINES FOR ANY THANKSGIVING FEAST

Thanksgiving; is there anything more comforting than the thought of a warm and savoury meal in the cooler days of fall? The celebration of harvest and reflecting on the blessings of the past year are only part of the joy we feel. It's an enveloping time, whether shared with few, or many.

By Thanksgiving, we have long said *au revoir* to the warm and languorous days of summer. So naturally, we embrace the season at hand and what the harvest has sown. And, while the Canadian cornucopia generally overflows with traditional turkey and trimmings, your feast can be whatever you make it.

Here are some wine suggestions for a variety of menus.

A TRADITIONAL TURKEY FEAST

For those of you who are sticklers for tradition, and insist turkey must play the starring role, there are plenty of wine pairing possibilities. **Riesling**, **Viognier** and **Gewürztraminer** work with the white and dark meat without compromising the coupling for sweeter sides, such as cranberry sauce and sweet potatoes. Earthy, roasted root vegetables and savoury stuffing will be delicious with **Viognier**. Or, simply trust in the time-honoured standbys; the wines that will get you through most conventional Thanksgiving meals, a classic **dry rosé**, a **Pinot Noir** or fruity red **Beaujolais**.

AN ALTERNATIVE FOWL FEATURE

Turkey may be conventional, but who is to say a roast chicken or Cornish game hens can't be the main attraction on your Thanksgiving table? **Chardonnay** is always good with roast bird, but if the bird is dressed in something a little sweeter, **Riesling** can be a winner. Duck, while less common, is great with fruitier sauces, and while **Pinot Noir** is an obvious partner for this dish, why not reach for a light and lively **Beaujolais**, or be even more adventurous and pour a fizzy Italian **Lambrusco**. All these options work because of the lifted acidity in the wines, and their inherent fruity character. If you prefer white with your duck, an Alsatian **Gewürztraminer** will do the trick nicely.



CAULIFLOWER AND MUSHROOM TART

A VEGETARIAN FEAST

Honestly, a vegetarian feast is limited only by your imagination. With the selection of pre-made beastless roasts available for purchase, and the wide range of recipes easily accessible online, vegetarian features are more appealing than ever. Nut, rice and legume loaves, creamy mushroom Wellington parcels or vegetarian cauliflower tarts are rich and savoury and will pair extremely well with an earthy and **medium-bodied Pinot Noir** or **Beaujolais**. Equally so, a casserole of lustrous cornbread stuffing or butternut squash ravioli with sage butter will shine with an equally luscious **Chardonnay** or **oaked Chenin Blanc**. The meat-eaters at the table will be jealous.

A SEAFOOD MENU

A love of seafood is ubiquitous on the West Coast, and salmon is a mainstay. Grilled, smoked or baked, Pacific salmon can be a wonderful addition to your Thanksgiving repertoire. A **dry rosé** or a **dry sparkling rosé** is great with smoked or pan-seared salmon, while an oven roasted salmon with a richer lemon and cream sauce will be well served with a **lightly oaked Chardonnay**, or **lightly oaked Chenin Blanc**. Grilled salmon leans favourably toward a partnership with a juicy **Gamay** or **Pinot Noir**.

If you're going to splurge on shellfish (notably lobster or crab), the sweetness of the meat (and its probable warm



BEEF BRISKET WITH CRANBERRY SUCCOTASH

butter bath) will love **Chardonnay**, which is equally creamy and buttery. However, a decadent **Viognier** would be awesome, and a **blanc de blancs Champagne** would be the crowning glory of your splashy festivities.

A MEAT-LOVERS MENU

For meat and potato lovers, Thanksgiving is just another excuse to fully indulge in their favourite pastime. Ramping up a feast of Sunday roast (roast beef and potatoes with Yorkshire pudding and gravy) is easy when you pair it

with a great **Cabernet Sauvignon**, **Bordeaux blend** or **Syrah**. For something different, try serving a fruit-forward **Valpolicella** alongside brisket with cranberry sauce, and lamb, especially if it has a sweeter sauce, will be lovely with **Grenache**. Roasted or barbecued pork will be equally admirable with **Grenache**. On the white side, an **off-dry Riesling**, an Alsatian **Pinot Gris** or a **Loire Vouvray (Chenin Blanc)** are all lip-smacking pairings with pork.

Awaken Your Taste Buds
This Season



1 part Carolans Irish Cream

1 part Frangelico Hazelnut Liqueur

Serve over ice and enjoy

CAROLANS
IRISH CREAM

Frangelico

THE MOMENT YOU DESERVE

“...while the Canadian cornucopia generally overflows with traditional turkey and trimmings, your feast can be whatever you make it.”



PERFECT WITH PORK OR LAMB



BORSAO GARNACHA

Spain **\$14.49** 296426
Captivating aromas of raspberries and cherries, chocolate, vanilla, licorice, baking spices and violets lead to an exuberant and expressive palate.



EXCELLENT WITH ROASTED SALMON



SPIER CHENIN BLANC

South Africa **\$12.49** 659037
Enjoy amplified aromas and flavours of wild honey, peach jelly, yellow apples and lemon grass, leading to a sweet, ripe palate.



AN ALL AROUND CROWD-PLEASER



LOUIS BOUILLOT CRÉMANT DE BOURGOGNE ROSÉ

France **\$25.49** 494856
Made from Pinot Noir, Gamay and Chardonnay, this may be the perfect Thanksgiving wine. Expect berry, brioche, peach and tangerine flavours, along with a creamy mousse.

PAIRS WELL WITH BEEF BRISKET



MASI BONACOSTA VALPOLICELLA CLASSICO

Italy **\$15.49** 285585
Intense aromas of dried fruits and peppery spices, leather and tobacco with espresso lead to a weighty and structured palate, albeit not lacking freshness.



DELICIOUS WITH DUCK OR A VEGETARIAN TART



BOUCHARD AÏNÉ & FILS BEAUJOLAIS

France **\$13.49** 147546
Expect tones of red berries and botanicals, roses and tea leaf with an earthy core. This juicy red is a perfect everyday food wine.



AWESOME WITH SHELLFISH OR TURKEY



YALUMBA Y SERIES VIOGNIER

Australia **\$16.99** 624502
Concentrated and rich, with stone fruits, honey, lime and ginger notes, it boasts bold flavours balanced nicely with mouth-watering acidity.



winemaker
profile

WALTER GEHRINGER



GEHRINGER BROTHERS ESTATE WINERY

SIBLING WINERY

Forget about sibling rivalry. With the Oliver-born Gehringer Brothers, it's all about a sibling winery. Walter and Gordon Gehringer are true hybrid winemakers, embracing Old World techniques and New World technology.

Straight out of high school, older brother Walter moved to Germany to study at Geisenheim University in the Rheingau region, and was its first Canadian graduate with an engineering degree in viticulture and oenology. Gordon gained a degree from the State College and Research Institute for Viticulture and Horticulture in Weinsberg, Germany.

Four decades later, the brothers run the 30,000-case Gehringer Brothers Winery on an Oliver hillside, producing some of the Okanagan Valley's most affordable aromatic whites and reds (including both red and white Icewines). In 2015, thanks to a process initiated in 2007, the Golden Mile Bench, at an elevation of 1,670 feet, became the valley's first and only sub-appellation.

I spoke with Walter about Gehringer Brothers' journey and vision.



KASEY WILSON

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

“It might sound strange, but for me wine is a creative process, like painting or writing.”

How difficult was it to plant your vineyards?

It was a real challenge to plant this 26-acre vineyard, because back when we started in 1981, the winter temperatures were colder. That, in turn, would damage our first year’s growth. So we had to take the vines and bury them. Then we would dig them up in the spring. The next year those vines were fine, since they were now acclimatized to the winter temperatures. Also, though we didn’t know it at the time, we bought a rock pile of land. It took three or four people working full-time during the frost-free months to prepare an acre of land.

Are there any varietals you prefer?

Honestly, we have about 21 different wines currently, so we enjoy creating a diverse wine portfolio that doesn’t concentrate on one varietal. I think this is one of the more enriching aspects of New World wineries, the strength being in a wide range of grape styles. That’s unlike Europe, where regions are known only for one variety. Here in the Okanagan, we refuse to be pigeonholed, and the region lends itself well to these diverse wine styles.

What mark are you trying to leave as a winemaker?

I try my best to create a high level of consistency from year to year. Also, we don’t put a lot of money into marketing and so we tend to be a word-of-mouth winery. The key is that we keep our pricing reasonable, and so I like to think of us as ambassadors for the BC wine industry, in that people looking to try wines from the region will gravitate toward our pricing and because our wines are well-liked and enjoyed. I think that opens the door to people wanting

to experience other wines and wineries from the area, which is satisfying, especially when we can shift their thinking from other global wine regions to our locality.

You are one of the few wineries in the Okanagan that doesn’t charge to taste wines. Why is that?

We don’t charge because our wines have such a strong appeal that most people who visit our winery are going to be buying anyway. So, it seems a pain to then charge for a tasting, and we like to think of it as an act of goodwill to let people sample the wines without charging them. It’s worked out very well for us.

After spending time studying oenology in Germany, do you have a favourite German wine?

I remember a Riesling I had in Deidesheim, a wine-growing village in the Pfalz region, although I can’t recall the exact winery. People had always told me that Riesling has a pronounced peach character, but I’d never found that to be true until I tasted this wine. It was unbelievable. To this day, I hold that wine up as a benchmark for a good Riesling.

Are you influenced by tasting wines from other wineries?

Not really. It might sound strange, but for me wine is a creative process, like painting or writing. With that in mind, I don’t like to expose myself to other people’s wines because I’m worried I might start questioning or second-guessing what I’m doing. I like to contain myself to my own world of wine. It helps me to remain confident and creative with my own winemaking process.



NOTORIOUSLY GOOD

SINCE 1834



MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.

“...we enjoy creating a diverse wine portfolio that doesn't concentrate on one varietal.”



GEHRINGER BROTHERS OLD VINES AUXERROIS

BC VQA **\$14.49** 171496

Expect ripe apple, peach and melon with a citrus squeeze on the palate in this medium-bodied, off-dry wine. Great with seafood, salads and chicken.



GEHRINGER BROTHERS EHRENFELSER

BC VQA **\$14.99** 171512

With Granny Smith apple, pear, fennel and sage, this wine is complex with refreshing minerality that leads to a lime curd and *fleur de sel* finish!



GEHRINGER BROTHERS PRIVATE RESERVE PINOT GRIS

BC VQA **\$14.99** 347203

Stone fruit flavours lead to delicate floral and herbaceous notes in this light-bodied and refined wine, making it a perfect companion to crisp salads and light sandwiches.



GEHRINGER BROTHERS PRIVATE RESERVE DRY RIESLING

BC VQA **\$13.49** 347492

Lime, lychee, rosemary and floral notes burst through this mineral-rich dry wine. Its tangy acidity gives it balance right through its lingering finish. Fantastic with raw oysters!



GEHRINGER BROTHERS DRY ROCK VINEYARDS MERLOT

BC VQA **\$12.89** 559583

Silky tannins offer structure to this fleshy, fruit-forward wine with black cherries and plum leading the way, followed by mocha and violet notes. Pair with comforting stews.



GEHRINGER BROTHERS SIGNATURE SERIES RIESLING ICEWINE

BC VQA **\$46.99** 504860 375 ml

Candied orange, apricot, ginger, lime marmalade and honeysuckle wrap around this wine's firm acidity, giving it layers of structured balance. Pair with Crêpes Suzette or white chocolate.



PLENTY OF *Pumpkins*



PUMPKIN GINGERBREAD TRIFLE

PAIRS WITH PUMPKIN GINGERBREAD TRIFLE



BAILEYS PUMPKIN SPICE LIMITED EDITION

Ireland **\$27.99** 165346
Rich cream, cinnamon, nutmeg and pumpkin harmoniously explode in your mouth, creating a symphony of flavours! Sip it on its own or pair with creamy desserts.



TAYLOR FLADGATE 10-YEAR-OLD TAWNY PORT

Portugal **\$38.99** 121749
Complex layers of gingersnap, walnut, dried fruit and butterscotch toffee in this elegantly aged tawny pair well with spice-inspired desserts or just a square of dark chocolate!



PUMPKIN PAPPARDELLE

PAIRS WITH PUMPKIN PAPPARDELLE

Some products may be seasonal. Check our website for availability.



FONTANA CANDIDA ROMA BIANCO

Italy **\$15.49** 496802
A blend of Malvasia del Lazio, Bombino Bianco and Greco, this wine perfectly balances lush stone fruit and citrus flavours with delicate floral aromas. Exquisite with pastas!



STEAMWORKS PUMPKIN ALE

BC **\$5.49** 273243 650 ml
This deep coppery-amber ale is a seasonal delight! Refreshing on the palate with good carbonation, it shows off with earthy puréed pumpkin and baking spices.

SPICEBOX™

PUMPKIN

DISCOVER THE SMOOTH TASTE
OF “PROHIBITION STYLE” RYE

REAL RYE CANADIAN WHISKY WITH A SEASONAL TWIST!



Please drink responsibly





PUMPKIN AND CORNMEAL BREAD WITH WHISKY-SOAKED CRANBERRIES

PAIRS WITH PUMPKIN AND CORNMEAL BREAD WITH WHISKY-SOAKED CRANBERRIES



**SPICEBOX
PUMPKIN SPICED
WHISKY**

Canada **\$14.49** 896969 375 ml
Uncover all the flavours of pumpkin pie, including nutmeg, cinnamon, clove, ginger and pumpkin, along with the soothing warmth of Canadian rye whisky. Cheers!



**BUFFALO TRACE
KENTUCKY
STRAIGHT
BOURBON WHISKEY**

USA **\$39.99** 605063
The sweetness from corn and a spiciness from rye give this bourbon rich texture and depth, with notes of orange peel, toasty vanilla, butterscotch and oak.

An aerial photograph of a Piedmont vineyard in autumn. The foreground shows rows of grapevines with some leaves turning yellow and orange. A winding road curves through the middle ground. In the background, a hillside features a large, multi-story stone castle with a tower, surrounded by smaller houses and trees. The overall scene is bathed in warm, golden light, suggesting late afternoon or early morning.

Piedmont **FOR THE SENSES**

Langhe, Piedmont



MICHAELA MORRIS

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

“With harvest in full swing, the heady scent of fermenting grapes fills the air.”

Italy is a treat year-round. But in summertime, tourists descend in droves to soak up the Tuscan sun, lounge on the Amalfi Coast and quaff Aperol spritz outdoors.

Autumn, however, is the best time of year to visit Piedmont. Fog sets in, adding intrigue to the already stunning landscape. With harvest in full swing, the heady scent of fermenting grapes fills the air. It's also white truffle season; the exquisite and rare mushroom that epitomizes *Piemontese* cuisine. And, on any given day, hints of hazelnut chocolate waft from the local Ferrero Rocher factory.

As its name suggests, Piedmont sits at the foot (*pie*) of mountains. The Alps form a cozy C, separating the region from France to the west and Switzerland to the north. Foothills provide desirable plots for growing grapes. Warm summer days are countered by cool nights, eventually leading to those foggy autumns. The long season allows grapes to slowly build aromas and flavours.

One does not venture into Piedmont for the familiar. While small amounts of Chardonnay and Pinot Noir can be found here, they are eclipsed by an abundant palette of indigenous varieties. Like all of Italy's 20 regions, Piedmont offers unique native grapes

that rarely grow beyond its borders.

Nebbiolo is the king of Piedmont. It's responsible for two of Italy's greatest and most famous wines: Barolo and Barbaresco. These distinct but neighbouring zones designate wines made exclusively from Nebbiolo, which are patiently aged for many months before release. They are powerful, firm and tannic with equally assertive acidity. At the risk of oversimplifying the diversity of each, Barbaresco tends to express more elegance and is accessible earlier, while Barolo has a more commanding structure and can take longer to come around. Both are equally age-worthy. Tar and roses are classic descriptors, but intoxicating aromas and savoury flavours also include forest strawberries, mint, tobacco, licorice, red cherry, violet and more.

Besides commanding cellaring, Barolo and Barbaresco also demand food. The former can stand up to *brasato* (beef cooked in wine) and the latter is marvelous with braised rabbit. A well-aged bottle of either is the ultimate pairing with the white truffles of Alba shaved over *tajarin*, a deep yellow, long, thin ribbon pasta requiring a whopping 30 egg yolks per kilogram of flour.

Prices for Barolo and Barbaresco start around \$45 and increase from there.

Yet, within the realm of collectible premium wine to which they belong, they still represent great value, given their impressive age-ability and incredible complexity.

For less expensive examples, look for wines labelled Langhe DOC Nebbiolo. These come from the Langhe hills where Barolo and Barbaresco are located, but are aged less time and often made from younger vines. Though less complex and age-worthy, these wines still offer seductive fragrances and mouth-watering structure.

In terms of cachet, Barbera plays second fiddle to Nebbiolo, but is more widely planted. A hard-working grape, it was long over-cropped, yielding excruciatingly tart, thin wines. Today's conscientious winemakers are giving it the respect it deserves. The results are lip smacking, with bright, tangy cherry notes and soft, low tannin. Ambitious examples are aged in new oak for some additional oomph (and toasty vanilla notes). Whatever the style, Barbera's juicy acidity shines through, and makes it very food friendly. In Piedmont, it accompanies starters such as *vitello tonnato* (veal in a creamy tuna sauce) and *bagna cauda* (vegetables with hot anchovy dip). Wherever you are, Barbera is always a great choice with pizza.

APPLETON ESTATE
CRAFTED IN THE HEART OF JAMAICA

JAMAICAN RUM

**WE ARE
RUM
PEOPLE**

SINCE 1749

APPLETON® ESTATE MAI TAI

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

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



/APPLETONESTATECA



/APPLETONESTATECAN

PIEDMONT FOR THE SENSES

Due to limited availability, please see bcliquorstores.com for product details.

“The evocative wines instantly transport to the captivating hills, where the food and the wine go hand in hand and one inspires the enjoyment of the other.”

Dolcetto completes Piedmont's trifecta of better-known reds. The name translates as “the little sweet one” because the grapes are so delicious eaten straight off the vine. The wines it makes, however, are dry. While it has higher tannin than Barbera, it doesn't reach the grippy heights of Nebbiolo. Dolcetto is exuberant, easy drinking and perfect with a charcuterie plate.

Piedmont's friendliest wines are those made with the charmingly grapey and floral Moscato Bianco. Both made sweet and sparkling, Moscato d'Asti is lightly frothy and usually clocks in around five percent, while Asti is fully bubbly with up to 9.5 percent alcohol. Either is ideal for brunch sipping or any time of day with a piece of Piedmont's delectable *torta di nocciole* (hazelnut cake).

Piedmont is a journey for the senses. The evocative wines instantly transport to the captivating hills, where the food and the wine go hand in hand and one inspires the enjoyment of the other.



BATASIOLO BARBERA D'ALBA

Italy \$13.99 311555

This cheerful, juicy red, with hints of underbrush leading to mouth-watering sour red cherry on the palate, is the perfect foil for grilled sausages.



CANTINA DEL PINO BARBARESCO

Italy \$46.99 97733

Lovely, well-priced, top-notch Barbaresco, the Cantina del Pino is earthy and mineral with firm yet elegant tannins that frame wild forest berries, tobacco and licorice.



PRODUTTORI DEL BARBARESCO LANGHE NEBBIOLO

Italy \$27.99 42655

Nebbiolo's telltale red rose aroma is backed by pure strawberry and mint notes. Mid-weight with assertive, food-worthy structure, it offers plenty of enjoyment now.



GATTO PIERFRANCESCO CAESANA RUCHE DI CASTAGNOLE MONFERRATO

Italy \$29.99 266668

Ruchè is a rare and intensely aromatic red, bursting with fresh lilac, lavender and violets. On the palate, plush apricot and plum are balanced by cracked black pepper.



FONTANAFREDDA BAROLO SERRALUNGA D'ALBA

Italy \$44.99 99424

From the commune of Serralunga, known for a particularly mighty expression of Barolo, Fontanafredda is savoury and irony, with nuances of raspberry and substantial grip.

EXCLUSIVE



ACQUESI ASTI

Italy \$19.99 712331

This sweet sparkler is light on its feet and simply bubbles over with orange blossom, mandarin and white peach. It's a playful companion for fruit-based desserts.

BAR



CHRIS ENNS BOTANIST

Ask anyone who has lived through an era of distinct fashion, decor and food and drink if they want it to return; their answer will reflect their specific memories of that time. However, most will agree, if you are going to go retro, do it better than it was done before.

Enter Botanist.

If you were born before the mid-1970s, you'll likely walk into Botanist, look around and admire your surroundings before quickly being overtaken by a sense of déjà vu. The softened edges, the curving banquettes, the endless green foliage, botanical prints and warm metal details may harken back to another time, but the food and drink is new, and now.

When it opened this past spring, Botanist became the talk of the town. Reincarnated from its previous life as Oru, this outstanding space has finally received the respect it deserves, as befitting the Fairmont Pacific Rim, and anchoring one of Vancouver's most notorious see-and-be-seen lobby lounges.

You'll find Botanist's long, sleek bar at the top of the hotel's centrepiece staircase from the lobby, outside the entrance to the restaurant. It is anchored just east of the blush-hued sofas of the soon-to-be opened Champagne lounge.

The bar is where Senior Bartender Chris Enns works his magic alongside former Bar Stars Grant Sceney (Creative Beverage Director, Fairmont Pacific Rim) and David Wolowidnyk (Head Bartender, Botanist). Enns, previously of the Revel Room and The Diamond, moved to Vancouver in 2014 from Saskatoon. Admitting he is still in tourist mode

“ Virtuous cocktails are good for the body and the soul – but first and foremost, they must taste good. ”

INGREDIENTS IN OLD FASH-GIN'D



**TANQUERAY
NO. TEN GIN**

United Kingdom
\$41.99 600163

A strong citrus core anchors this gin's aromas and flavours, along with crisp botanical and spicy notes and chamomile layers, making it the choice of many bartenders.



**BOOMSMA JONGE
YOUNG GENEVER
GIN**

Netherlands **\$27.49** 1594

Double distillation and the addition of malt wine gives this extra smooth gin its unique and distinctive style. Enjoy it in your favourite cocktail and taste the difference!



OLD FASH-GIN'D

1½ oz (45 ml) Tanqueray No. Ten
½ oz (15 ml) Boomsma Jonge Gin
¼ oz (7 ml) Honey Syrup*
2 dashes Peychaud's Bitters
1 dash Fee Brother's Rhubarb Bitters
grapefruit twist, for garnish
curled rhubarb, for garnish

Add all ingredients into a mixing vessel. Add ice and stir. Strain over large ice into an Old-Fashioned glass. Garnish with a grapefruit twist and curled rhubarb.

* Mix 2 parts honey with 1 part water.

even after three years (discovering new neighbourhoods and landmarks); he's equally in awe of his new workplace as he is of Vancouver's beauty.

Opening Botanist was a massive team effort; they stand true to the natural West Coast theme from kitchen to wine program, and of course the bar. In fact, the Botanist bar stars have their very own custom-created lab, the first of its kind in the city – it's a true cocktail chemist's dream. The lab sits hidden away behind the bar and its toys include a centrifuge, a dehydrator and sous-vide equipment, among other fascinating futuristic tools.

It is a bartender's artistic studio, where cocktails are developed using culinary approaches.

Enns can create healthier drinks by using the lab to extract flavours from seasonal produce and fresh herbs, a fact reflected in their bar list. He loves using natural ingredients in his cocktails, such as hydrating birch water (move over coconut water), nutrient-dense blue-green algae, carrots and yellow beets.

Eliminating artificial flavours does come at a cost, as reflected in Botanist's slightly higher prices. But as Enns underlines, the goal is to drink better, not more. "Virtuous cocktails are good for the body and the soul – but first and foremost, they must taste good," he says. Your mouth will be watering as you scroll through the list of seasonal libations; simply reading the ingredients in Botanist's cocktails will immediately make you feel healthier.

Personally, Enns loves the classics, primarily martinis and Manhattans, because they are so receptive to interpretation. However, he's equally excited about Caribbean flavours coming into trend. For the cooler

INGREDIENTS IN APPLE BUTTER GENES



PÈRE MAGLOIRE CALVADOS FINE VS

France **\$53.99** 163436
This brilliant amber-coloured apple brandy reveals delicious stewed-apple notes with a touch of baking spices that linger on the palate in a luxuriously lengthy, smooth finish.



BERENTZEN APPLE LIQUEUR

Germany **\$24.49** 323055
Apple juice is added to wheat spirit to sweeten this German apple schnapps. Experience orchard-fresh apples as you sip it on its own or in cocktails.



LONETREE CIDER

Canada **\$10.49** 168773
6 x 355 ml
Indulge your palate with the taste of your favourite BC apple variety in every refreshing, mouth-watering sip, from juicy Golden Delicious to tart Macintosh.



APPLE BUTTER GENES

1½ oz (45 ml) Père Magloire Calvados
½ oz (15 ml) Berentzen Apple Liqueur
¾ oz (22 ml) apple juice
½ oz (15 ml) lemon juice
½ oz (15 ml) Simple Syrup*
2 tsp (10 ml) apple butter**
1½ oz (45 ml) Lonetree Cider
fresh nutmeg, for garnish
dried apple pieces, for garnish

Combine all ingredients, except the Lonetree, in a cocktail shaker. Add ice and shake well. Strain over fresh ice into a Collins glass and top with cider. Garnish with fresh nutmeg and dried apple slices.

* Combine equal parts sugar and water.

** Available in specialty grocery stores.

fall, Calvados and brown spirits tend to be highlighted on the cocktail list. Likewise, flavours such as apple butter, honey, capsicum and orange are warm yet still refreshing.

Enns and the team had been hard at work since the concept for Botanist was set in motion; now that they have garnered impressive kudos from media, industry peers and guests, a little pressure has been lifted. “We feel comfortable now, we’re in the lane and everything is driving itself,” Enns smiles.

Maybe now he can take time to relax and explore, becoming less tourist and more Vancouverite.

Botanist

Fairmont Pacific Rim

1038 Canada Place

604 695 5500

INGREDIENT IN CHAI ME A RIVER



**COURVOISIER
COGNAC VS**

France \$55.99 1925

This is elegance in a bottle! Layers of smooth, toasty caramel, dried fruit, nougat and orange peel indulge the palate through a warm, complex and luxurious finish.



CHAI ME A RIVER

- ½ lemon, cut into wedges
- 2 oz (60 ml) Courvoisier Cognac VS
- ¾ oz (22 ml) Chai-Demerara Syrup*
- 1 dash Angostura Bitters
- star anise, for garnish
- cinnamon stick, for garnish
- dried lemon, for garnish

Cut the lemon into wedges and muddle in a cocktail shaker. Add remaining ingredients with ice and shake well. Pour entire contents into an Old-Fashioned glass. Garnish with star anise, cinnamon stick and dried lemon.

* Combine equal parts demerara sugar and hot chai tea (steeped for several minutes). Stir well.

GREAT TASTE IS TIMELESS



Must be legal drinking age. Please enjoy responsibly.

CONSULTANT'S CHOICE

our experts share their favourites



JEREMY CONNOP
WSET Level 3 Advanced
Alberni & Bute
Signature BC Liquor Store, Vancouver

"I believe it's important to build trusting relationships with my customers so they feel they're in good hands when searching for that special wine or spirit."



CARMEN GRAN RESERVA CARMENERA

Chile **\$19.99** 439166
Aromas of dark cherry, red bell pepper and cedar meld seamlessly with concentrated flavours of plum, chocolate and spice to create this medium-bodied, charming and balanced wine.



CS CABERNET SAUVIGNON

USA **\$22.99** 395327
Opulent and refined, this Washington state Cab over-delivers for the price, with inviting aromas and flavours of juicy blackberry, blackcurrant, licorice, fresh violets and herbs.



DAISY LIANG
WSET Level 2 Intermediate
Park Royal
Signature BC Liquor Store, West Vancouver

"Nothing is more rewarding than helping my customers discover new and exciting wines and spirits. It gives me great joy to see familiar faces when they return for another selection."



MURPHY GOODE PINOT NOIR

USA **\$19.99** 608075
Sophisticated and silky, with black cherry, raspberry, strawberry and touches of vanilla, spice and smoke. An excellent California Pinot Noir for the price.



BELVEDERE VODKA

Poland **\$45.99** 437772
Made from Dankowskie Rye and four-times distilled for greater purity, Belvedere is an exceptionally smooth vodka with fresh aromas and a long finish.



CIMS DEL MONTSANT GARNATXA I CARINYENA

Spain **\$14.99** 613448
A delicious blend of Grenacha and Carignan, offering inviting aromas and flavours of red fruit preserves, dark plums and baking spices. A perfect match with veal chops or turkey pot pies.



CHATEAU DE COURTEILLAC BORDEAUX

France **\$14.99** 250662
Aromas of redcurrants, plums and spice with flavours of ripe fruits and cocoa, along with soft tannins make this wine a sure crowd-pleaser!



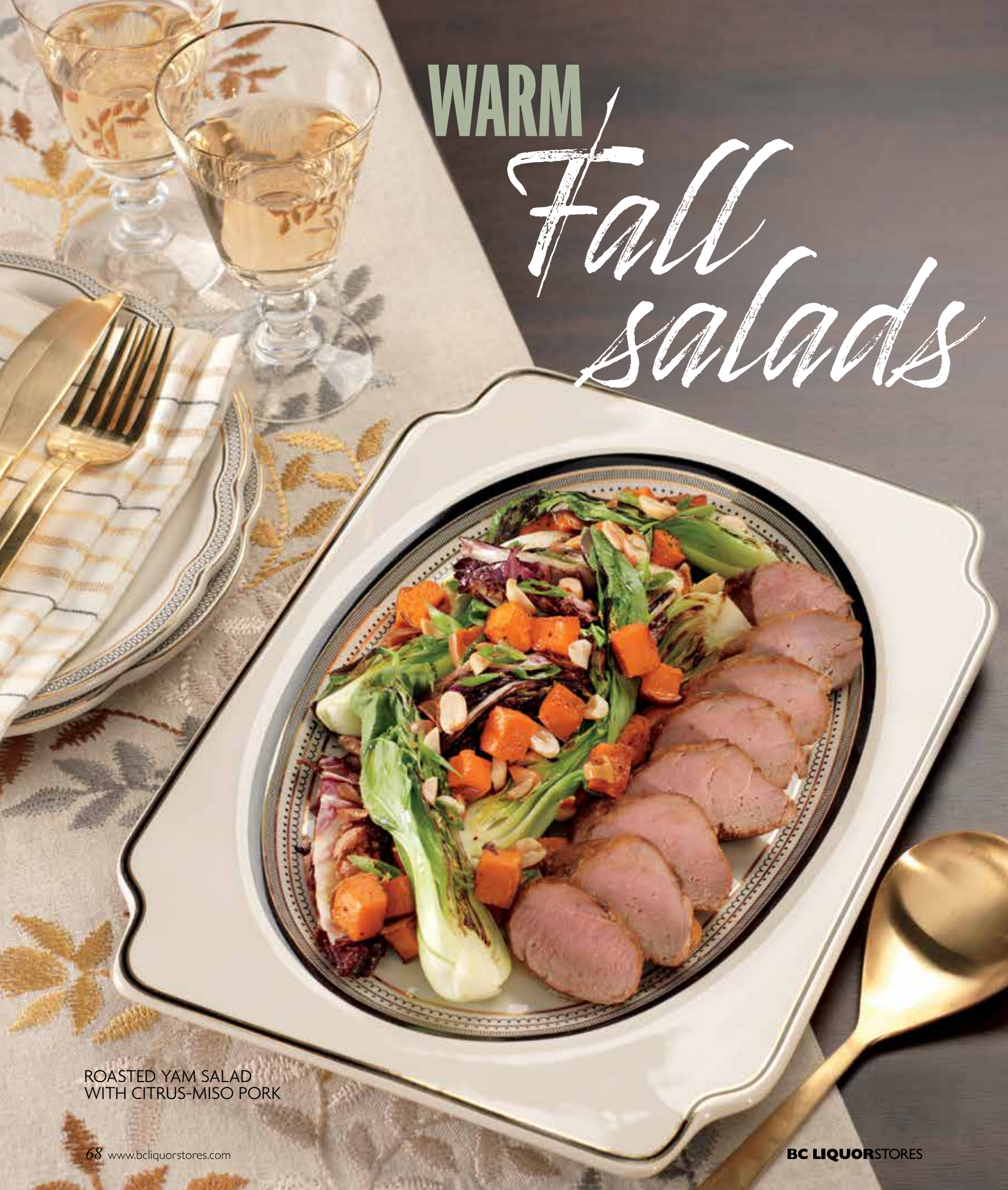
DAISY TANEJA
WSET Level 3
Westshore
Signature BC Liquor Store, Langford

"My focus on serving our customers to my best ability is very rewarding. Constant learning, sharing and selling is an exciting part of my job."

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

WARM

Fall
salads



ROASTED YAM SALAD
WITH CITRUS-MISO PORK



LAWREN MONETA

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

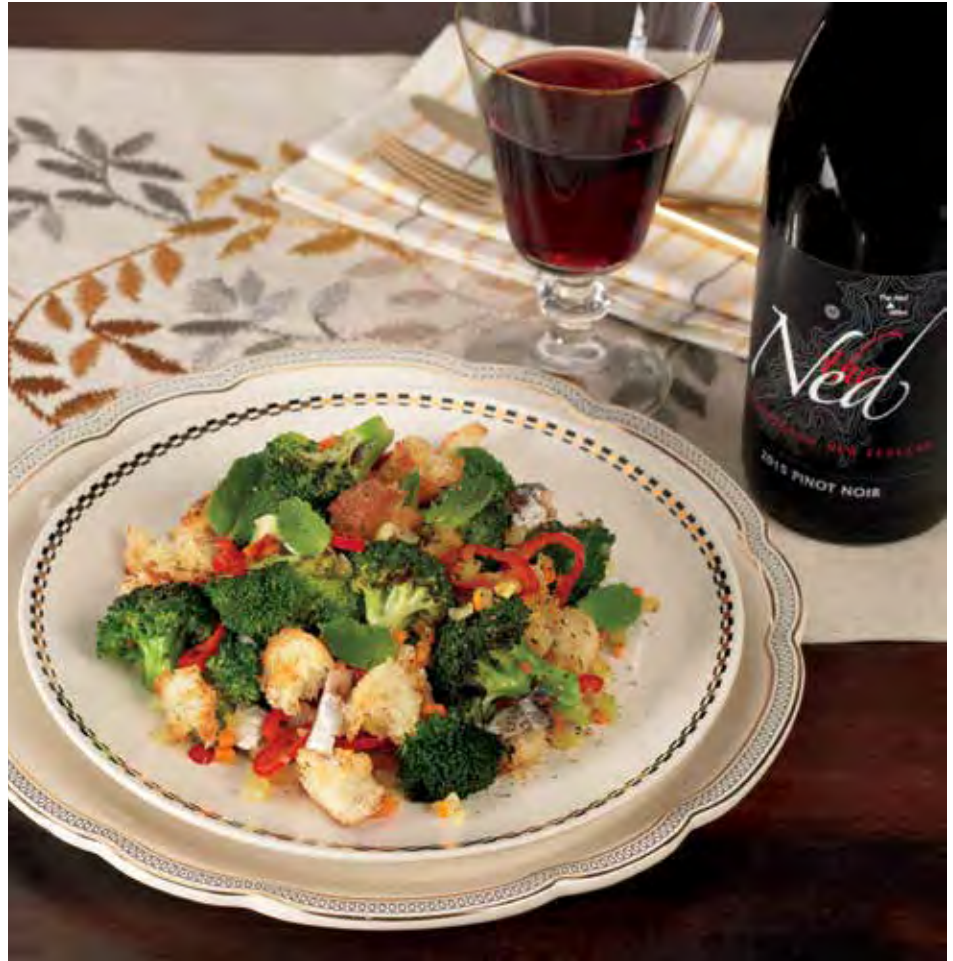
PAIRS WITH ROASTED YAM SALAD WITH CITRUS-MISO PORK



HAKUSURU JUNMAI GINJO SAKE

Japan **\$9.99** 210823 300 ml

Uncover the pairing potential of sake! Crisp Asian pear, fennel and savoury umami notes with balanced acidity make this silky-smooth sake a delight to sip on.



CHARRED BROCCOLI SALAD



LONGHAND PINOT GRIGIO

BC VQA **\$15.99** 786731

This is quintessential BC Pinot Grigio, with its peachy hue and delightful aromas of peach, nectarines, apples and orange blossom leading to a clean, smooth finish.



BRANCOTT ESTATE MARLBOROUGH SAUVIGNON BLANC

New Zealand **\$14.49** 129528

Grapefruit, lemon and herbs lead this wine's aromas and flavours. Its lively acidity keeps the palate fresh, making it a great match for salads and grilled vegetables.



THE NED PINOT NOIR

New Zealand **\$18.99** 617530

With layers of expressive red berries, currants, bay leaf and oolong tea notes, this is one substantial Pinot Noir! Pair with duck, tuna poke or roasted vegetables.



PAIRS WITH CHARRED BROCCOLI SALAD



WARM PRAWN AND ESCAROLE SALAD

PAIRS WITH WARM PRAWN AND ESCAROLE SALAD



**QUAILS' GATE
CHASSELAS
PINOT BLANC
PINOT GRIS**

BC VQA \$17.99 585737

Light-bodied yet substantial, with rich stone fruit, citrus zest, herbs and floral notes, this BC gem is ripe and refreshing on the palate. It's a perfect partner for seafood or salads.



**DOMAINE SAINT
FERRÉOL
LES VAUNIÈRES
CÔTEAUX VAROIS
EN PROVENCE**

France \$17.99 880096

Enjoy this rosé year-round! Wild strawberries, pomegranate and citrus notes define this elegant, refreshing wine with a gentle, savoury finish.

PAIRS WITH CAULIFLOWER AND HERBED BARLEY SALAD



**RUFFINO
ORVIETO CLASSICO**

Italy \$13.49 31062

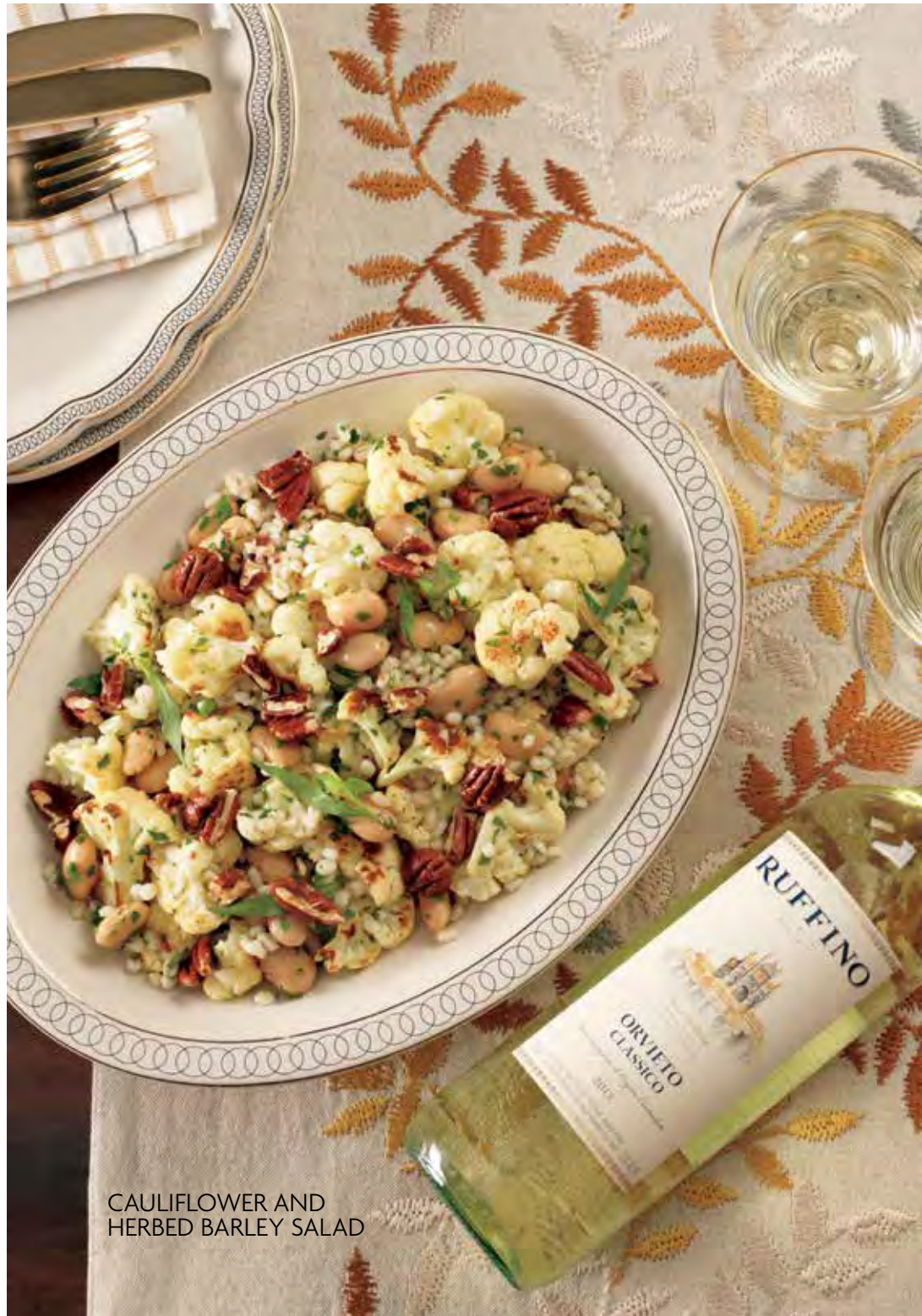
Discover the understated complexities of this Italian classic. Generous citrus and herbaceous notes along with its distinct regional minerality make this wine a delight to pair with risottos and hearty salads.



**ROBERT MONDAVI
FUMÉ BLANC**

USA \$23.99 221887

Flambéed citrus, chamomile and fennel lead the way in this balanced, medium-bodied wine, making it a versatile pairing option for a range of foods, from herbaceous salads to a festive roast turkey dinner.



CAULIFLOWER AND HERBED BARLEY SALAD

the cocktail menu

Welcome! Have a seat, relax and peruse our Cocktail Menu, featuring whisky, with original recipes from Bar Star Chris Enns. Recreate these fresh drinks at home, add friends and enjoy!

WHISKY

INGREDIENTS IN RUPERT'S LAND



LOT NO. 40 RYE WHISKY

Canada **\$37.29** 3822

Spicy rye, pepper, citrus peel, praline, caraway, vanilla and oak dominate this luxurious Canadian rye whisky's aromatics and flavours, which persist through its long, honeyed finish.



RUPERT'S LAND

2 oz (60 ml) Lot No. 40 Rye whisky
¼ oz (7 ml) Prospect Winery Vidal Icewine
1 tsp (5 ml) maple syrup
4 dashes Angostura bitters
orange zest, for garnish
fermented root vegetables (optional)

Combine first four ingredients in a mixing glass. Add ice and stir. Strain into a chilled coupe. Express oils from orange zest and discard. Serve with fermented root vegetables, if desired.



GANTON & LARSON PROSPECT WINERY THE LOST BARS VIDAL ICEWINE

BC VQA **\$36.99** 609974 375 ml

This mouth coating sweet nectar is liquid gold! Caramel, poached pear, apricots, mango and lemon peel along with firm acidity keep the palate fresh...and begging for more!



INGREDIENTS IN JAMES FRANCO



**JAMESON CRESTED
IRISH WHISKEY**

Ireland **\$44.99** 46466
Aged in sherry barrels, this triple-distilled Irish whiskey boasts ultra-smooth, toasty notes of dried fruit, butterscotch, baking spices, vanilla and chocolate.



**MONTENEGRO
AMARO ITALIANO**

Italy **\$36.99** 601484
Incredibly complex, this bitter-sweet amaro shows notes of black tea, orange peel, cilantro and cinnamon. Excellent as a digestif or added to cocktails.



FRANGELICO

Italy **\$26.79** 169441
Toasty hazelnuts, vanilla and coffee harmoniously embody this marvellously smooth, pale gold liqueur. Serve it with nutty desserts or as an ingredient in creative cocktails.



JAMES FRANCO

2 oz (60 ml) Jameson Crested Irish whiskey
½ oz (15 ml) Montenegro Amaro Italiano
¼ oz (7 ml) Frangelico
2 dashes Pineapple Express Bitters*
pineapple fronds, for garnish

Add all ingredients into mixing glass. Add ice and stir. Strain over large ice into an Old-Fashioned glass. Garnish with pineapple fronds.

* Combine equal parts Ms. Better Bitters Pineapple, Star Anise and The Apothecary 'The Darkness' Cacao Coffee Bitters.

A WHISKY FOR EVERY TASTE

Forty Creek & Ginger

1.5oz Forty Creek Barrel Select
3oz Ginger Ale
Lime Wedge

Combine in a glass and garnish with a lime wedge.



Check out other great recipes at...



/FORTYCREEKWHISKY



@WEAREFORTYCREEK


FORTY CREEK

INGREDIENTS IN HARVEST SUN



**SUNTORY TOKI
JAPANESE WHISKY**

Japan **\$54.99** 855445
Balanced with finesse, this brilliant gold Japanese whisky displays notes of grapefruit, mint, thyme, basil, white pepper and ginger. Enjoy it on the rocks or with soda.



CHARTREUSE

France **\$40.49** 37333 375 ml
This strictly guarded secret recipe of 130 herbs and flowers delivers notes of parsley, coriander, lime lozenge and quinine. Enjoy it as an aperitif or in cocktails.



HARVEST SUN

- 1 oz (30 ml) Suntory Toki Japanese whisky
- ½ oz (15 ml) Chartreuse
- 1 oz (30 ml) Red Capsicum Juice*
- ½ oz (15 ml) orange juice
- ½ oz (15 ml) lemon juice
- ½ oz (15 ml) Simple Syrup**
- edible flower, for garnish

Combine all ingredients in a shaking tin. Add ice and shake well. Strain over crushed ice into a snifter glass. Garnish with an edible flower.

* Rinse and dice red bell peppers. Juice and fine strain to remove any pulp.
** Mix equal parts sugar and water.



HOW TO BUY
Bordeaux

St-Émilion, Bordeaux

Philip calls 2014 a solid, classic vintage with good consistency of ripeness and medium body weight.

THE 2014 VINTAGE

With 120,000 hectares producing an average of 900 million bottles per year from more than 7,000 chateaux, Bordeaux is one of the largest wine-producing regions in France. It also boasts some of the world's most famous, priciest and highly sought-after wines. Over the last 50 years, a complex system has evolved whereby these are sold prior to bottling while still maturing in the barrel.

So how does one navigate this system? Barbara Philip, Master of Wine and Category Manager for the Wines of Europe at BC Liquor Stores, has been charged with the task since the 2009 vintage. Every spring, she travels to the region to sample the previous year's wines at what are known as the En Primeur tastings, a full two and a half years before the wines are released onto the market. She therefore tried the soon-to-be released 2014 vintage in April of 2015. "This is my only chance to taste these wines before I decide whether or not to bring them into BC Liquor Stores," explains Philip. She tries hundreds and hundreds of cask samples

over the course of a week. "It's brutal physical and mental work; the wines are not pleasant, as they aren't meant to be drunk yet," she continues.

Rather than rating every individual wine, Philip makes a general evaluation of the vintage and how it manifests in the different appellations. "I try all the wines I normally buy and have a reference point for them because I've tasted them for several years now." Within a month of returning home, Philip is inundated with offers and must make her purchasing decisions. In great years, such as 2009 and 2010, when quality is exceptionally high and consistent across the board, the selection process is easier. In difficult vintages, like 2011 and 2013, Philip is as meticulous as those picking the grapes.

The 2014 vintage sits in the middle, neither a blockbuster nor the most extreme in its challenges. The summer was unseasonably cool and particularly wet in July. By the end of August, growers were seriously concerned that the grapes would not have a chance to ripen before the inevitable autumn rains. Yet, to the great relief of the Bordelais, the weather did a complete 180, with dry, warm conditions persisting through September and into October, allowing

grapes to reach full maturity.

Philip calls 2014 "a solid, classic vintage with good consistency of ripeness and medium body weight." Overall, the wines are fresh and well-defined; slender and elegant rather than robust and powerful. Most should be approachable within the next couple of years, and reach their best five to eight years from now.

Given the clement weather of the fall, some critics believe 2014 favoured late-ripening Cabernet Sauvignon, which typically dominates the wines of the left bank. Philip specifically singles out the commune of Pessac-Léognan, saying "the lighter style of vintage really suits these wines." However, she was equally charmed by the Merlot-based wines from Pomerol on the right bank, and bought widely from this appellation. Speaking of both, she adds, "throughout these tougher years, they performed really well."

Beyond identifying the best wines of the vintage, Philip also evaluates it by price band. "This is the most important element of my buying," she declares. First growths such as Château Margaux are always good, and they can sell for upwards of four figures. She assesses how far down the price hierarchy



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



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

HOW TO BUY BORDEAUX

Prices and SKUs were accurate at time of printing. Please see website for updates.

“...these are the best prices you will see for a while, because 2014 will be followed by two highly rated, strong vintages.”

quality goes, looking for great wines that can retail for under \$50.

For 2014, Philip estimates buying 100 different wines totalling more than 3,000 cases. Among these, there are plenty of the great classified growths and the most illustrious châteaux, with premium prices to match. However, at the lower price bands, Philip had to be more selective. The good news is they are more abundant than in the previous three vintages of 2011 to 2013, with a dozen or so wines under \$50. “When I did find something that was good value, I bought a fair amount of it,” asserts Philip. In terms of pricing across the board, she cautions, “these are the best prices you will see for a while, because 2014 will be followed by two highly rated, strong vintages.”

This year, the 2014 Bordeaux release is scheduled for Saturday, October 14th at select BC Liquor Stores. If you wish to plan your own buying strategy ahead of time, the Bordeaux release booklet will be available in stores two weeks prior to the event.



CHÂTEAU LATOUR-MARTILLAC BLANC 2014 PESSAC-LÉOGNAN AOC

France **\$65.00** 252114
This blend of 70 percent Sauvignon Blanc with 30 percent Semillon offers vibrant herbs, orange peel and honeysuckle. Wet stone and subtle vanilla are carried by succulent fruit and mouth-watering acidity.



CHÂTEAU POUJEAUX 2014 MOULIS-EN-MÉDOC AOC

France **\$55.00** 187153
Dark plum, cocoa and sweet earth lead to a core of dense fruit. Refined structure and beautifully textured, with minerality coming through, this wine is great value for money.



CHÂTEAU LA SERRE 2014 SAINT-ÉMILION GRAND CRU CLASSE AOC

France **\$65.00** 109306
Immediately expressive nose of cherry, cassis and some smokiness. The bright, medium-weight palate offers clarity and focus with ripe, well-managed tannins.



CHÂTEAU RAUZAN-SÉGLA 2014 MARGAUX AOC

France **\$120.00** 373860
Fragrant and flattering exotic spice and floral notes make way for pure black currant. Full, layered and concentrated with assertive tannins promising a long life.



CHATEAU LAGRANGE 2014 SAINT-JULIEN AOC

France **\$75.00** 150623
This wine reveals itself slowly, with hints of cedar, tobacco, roasted coffee and blackberry. Lovely, fresh fruit and silky tannins make it charming rather than flashy and, above all, elegant.



CHÂTEAU CLIMENS 2014 BARSAC AOC

France **\$70.00** 369264 375 ml
Impossible not to like, this wine is intriguing with honeycomb wafer and dried apricot leading to a honeyed palate with plush peach, zesty lemon and grapefruit, deftly balanced by lively acid.

EXCLUSIVES

Available **ONLY** at
BC Liquor Stores



FERN WALK PINOT GRIS

BC VQA \$16.99 796011

Aromas and flavours of honeydew melon, peach and Bartlett pear lead to a textured mouth feel that is balanced with gentle minerality and refreshing acidity.



CONO SUR RESERVA ESPECIAL SAUVIGNON BLANC

Chile \$11.99 615369

With layered notes of citrus fruit, gooseberry, green pepper and delicate herbs that linger over a mouth-watering finish, this exceptional Sauvignon Blanc is incredible value!



BLARNEY'S COOKIES & CREAM

USA \$20.49 18306

Cookies and cream get a grown-up twist in this decadently creamy liqueur with an ultra-smooth finish. Sip it chilled, on its own or pour it over ice cream.



Specially selected by our experts for our customers with price and quality top of mind.



JIM BEAM RYE
USA \$25.49 34684

The wait is over! This amber beauty, created from Jim Beam's Pre-Prohibition era recipe, balances the spiciness of rye with the toasty sweetness of caramel.



HAZAÑA VIÑAS VIEJAS RIOJA
Spain \$22.49 385666

Enjoy redcurrant, sun-ripened olives, toasty oak, tobacco, clove and dark chocolate notes in this balanced wine with well-integrated tannins. Pair with Manchego cheese or slow-braised stews.



HARDYS WILLIAM HARDY MCLAREN VALE SHIRAZ
Australia \$15.99 446609

Dark berry compote, vanilla, licorice, chocolate ganache, pepper and a hint of mint with velvety tannins make this a mouth-watering companion to aged cheeses or hearty burgers.



the Witching Hour



BLOODY MARY SOUP SHOTS

BY JOANNE SASVARI
RECIPES AND FOOD STYLING BY LAWREN MONETA

FOR RECIPES, SEE INDEX ON PAGE 114

SWAMP DIP



THE WILD IS CALLING

Sonoma County, California



Please enjoy our products responsibly.

HOW TO THROW A STYLISH HALLOWEEN PARTY

Gather round, all you ghosts and goblins, witches and warlocks, for some spirited good times. Halloween is upon us, and it's no longer just for pint-sized trick-or-treaters. It's all grown-up, with stylish decor, tasty treats and adults-only beverages.

Halloween as we know it evolved from ancient harvest feasts and pagan rituals into a Christian holiday celebrating the recently departed. Today, it's an opportunity for playful fun, superhero costumes and mini chocolate bars – and it's even better if all your friends join in.

Here's all you need to know to throw a stylish, spook-tacular Halloween party.

SLIP INTO SOMETHING SPOOKY

Halloween is one of the few times we get to step out of our respectable grown-up roles into something more daring. Slip a mask over your face or toss a cape over your shoulders and you can don a different character along with the costume. This year, in addition to all the traditional witches and zombies and Supermen, expect the hot costumes to be Wonder Woman, the Kardashians, Harry Potter, Star Wars characters and anyone from Game of Thrones, especially Daenerys Targaryen and Jon Snow.

Deck the halls with spider webs and gore.

Traditionally, Halloween is marked by symbols of death and mourning – skulls, tombstones and the colour black, for instance – as well as harvest motifs like pumpkins and fall foliage, and spooky critters such as spiders and black cats. All of these can work beautifully into your party decor.

For a ghostly, goth allure, arrange black candles in ornate silver holders, then drape them with fake cobwebs. Arrange them around fake plants or silk flowers spray-painted black, then twine sparkly fairy lights around the arrangement. Serving dinner? Set your table with black napkins, blood-red goblets and curlicued cutlery – you can find disposable versions at party supply stores – or create a “blood” spattered setting by flicking red paint onto white vases, cups and/or napkins.

If you prefer a look that is more bountiful than gruesome, arrange pumpkins and gourds in attractive heaps and place bouquets of fall leaves in vases. Scatter woven baskets around

the room and light warmly flickering candles in hues of orange and gold. Hang twig wreaths on the doors. Drape burlap or unbleached linen over the table and set it with rustic pottery and vintage glassware.

SERVE SOPHISTICATED SNACKS

Sure, you could go for the gross-out factor with “finger” sandwiches, eyeball tacos or slimy Jell-O treats, but wouldn't you rather serve your guests something they'd actually want to eat? Harvest flavours are a surefire hit, but you can also adapt some typical Halloween themes in sophisticated style.

Adding squid ink or carbonized vegetable ash to rice, pasta or bread is a savoury – and fashionable – way to tint appetizer bases black. Think black risotto balls filled with melted cheese or tiny black biscuits topped with shrimp or ham. Serve blood-red tomato gazpacho in shot glasses, and finish on a sweet note with cupcakes frosted in orange, white or black and drizzled with a spider-web icing pattern, or get creative with a spider-web casing made out of marshmallows.

Or bring the harvest home with rustic bowls of roasted pumpkin seeds and platters of devilled eggs stuffed with red



SQUID INK PESTO PASTA BITES WITH SPICY PRAWNS

BACARDI ESTD
-1862-

OAKHEART[®]

GENUINE
SPICED RUM

**NEW
LOOK**

SAME GREAT
TASTE



LIVE PASSIONATELY.
DRINK RESPONSIBLY.

©2017, BACARDÍ, THE BAT DEVICE, OAKHEART AND ITS TRADE DRESS ARE TRADEMARKS OF BACARDÍ & COMPANY LIMITED. RUM WITH NATURAL FLAVOURS AND SPICES - 35% ALC. BY VOL.

*U.S. CONSUMERS PREFER THE TASTE OF OAKHEART[®] SPICED RUM OVER LEADING SPICED RUM BASED ON U.S. TASTE TEST CONDUCTED SEPTEMBER 2015, WHEN TASTED "NEAT". TASTE TEST ADMINISTERED BY RADIUS GLOBAL MARKET RESEARCH LLC, 120 FIFTH AVENUE, NEW YORK, NY 10011.



RED PEPPER DEVILISH EGGS

pepper purée, pumpkin-filled wontons, squash gnocchi in sage butter or a rich, savoury dip served in a hollowed-out pumpkin. End with spiced carrot cake bites topped with cream cheese frosting or caramels flavoured with bourbon and pumpkin spice.

SIP SPIRITED BEVERAGES

'Tis the season of pumpkin-spiced everything, so look for pumpkin ales and flavoured spirits. Spiced rum, for instance, makes a great base in a Halloween punch, mixed, perhaps, with seasonal apple cider.

Or pay spirited homage to the season in other ways, such as a skull-shaped bottle of vodka or an on-trend dark beer, whisky or wine. Inky, dark red wine blends especially have been growing in popularity the last couple of years and are a natural hit for Halloween; they tend to be rich, intense and fruit forward, making them easy crowd-pleasers. Dark beers, too, suit the season, and many are much lighter in taste than they are in appearance.

Look for Halloween-themed serving vessels such as witchy cauldrons or pumpkin-shaped punch bowls, skull-shaped shot glasses or wine glasses adorned with spiders or other creepy motifs.

DON'T FORGET THE MONSTER MASH!

Finally, set the mood with a scary-good playlist. You can create your own, with songs like Werewolves of London, the Ghostbusters theme, Monster Mash and Michael Jackson's Thriller. Or you can turn to a music-streaming service such as Spotify to find one ready-made – all you have to do is click play.

Now go on, send out the invites, make sure your guests have a safe way home, and have a gruesomely good time.



RAVEN CONSPIRACY DEEP DARK RED

BC VQA \$14.99 392688

For those who like their red wines dark, intense and fruit forward, this blend of Cabernet Franc, Cabernet Sauvignon, Syrah and Merlot has lots of rich red berry and sweet chocolate flavours.



TAKE IT TO THE GRAVE PINOT GRIGIO

Australia \$16.99 994343

A crisp, juicy white with aromas of pears, white peaches and flowers, and flavours of pear and apple, with a touch of minerality. Pairs well with seafood.

DISCOVER CALIFORNIA WINES



With its natural beauty, ideal growing conditions, diversity of wines produced and commitment to sustainable winegrowing practices, California is one of earth's most perfect places-not only to make wine, but to enjoy it. Wines that can be fun, food friendly or elegant, depending on the occasion. Look for us in your local BC Liquor Store.



calwine.ca / discovercaliforniawines.com

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CALIFORNIA WINES CANADA

“

It's all grown-up, with stylish decor, tasty treats and adults-only beverages.

”



CRYSTAL HEAD VODKA

Canada **\$55.99** 56663
Actor Dan Aykroyd's premium vodka is almost as impressive as the skull-shaped bottle it comes in. Distilled from Ontario corn, mixed with Newfoundland glacial water and filtered through diamonds, it is silky smooth, with a delicate hint of vanilla.



SPOOKTACULAR VODKA POPS

KAHLÚA CUPCAKES WITH MARSHMALLOW SPIDER WEBS



BARON SAMEDI SPICED RUM

USA **\$29.99** 548875
The baron brings his voodoo to this zippy rum. A rich mix of column- and pot-still rums, it is spiced with vanilla, cocoa, cinnamon and the earthy, grassy notes of Haitian vetiver (bunchgrass).



HOYLE DARK MATTER

Canada **\$5.59** 948398 650 ml
A dark, chocolatey, slightly nutty ale that sits somewhere between a brown ale and porter, but with the smooth drinkability of a lighter beer.



CROWN ROYAL BLACK

Canada **\$29.99** 641175
Rich and flavourful, with Crown Royal's traditional smoothness, this high-proof whisky (45 percent ABV) offers loads of dried fruit, vanilla, bitter orange and ginger, with a peppery kick.

Whisky's

FRESH
NEW FACE





CHARLENE ROOKE

Vancouver-based Charlene Rooke is a Certified Specialist of Spirits who studied small-batch distilling at Moonshine University in Louisville, Kentucky, and Dry Fly in Spokane, Washington. She's a hobby mixologist and former editor at enRoute, Western Living, The Globe and Mail and the author of travel guidebooks about Calgary and Vancouver. She's currently pursuing Wine and Spirits Education Trust certification.

“Whether you're intrigued by what goes into making a complex spirit or just love the taste of what's in your glass, it's the ideal time to become a whisky drinker.”

THERE'S A DRAM OF NEW-GENERATION WHISKY FOR EVERY TASTE AND USE.

When you took your very first sip of coffee or beer, you might have thought: “Do people really enjoy drinking this?” Some have a similar experience at the first whiff of a campfire-smoky Scotch, the initial oak-smoothed bite of bourbon on the palate or the unexpected spicy fire of a rye whisky. Yet these characteristics are part of what many aficionados learn to love about these spirits.

Recently, whisky makers in several countries have started making spirits that seem more approachable in subtle ways, appealing to all kinds of modern drinkers – not just whisky nerds. Some use a tasty mix of various grains, such as Gooderham & Worts Four Grain, a corn, rye, wheat and barley whisky. They might experiment beyond traditional oak-barrelling, as is the case with Collingwood Canadian whisky, aged with sugar maple wood. Perhaps they blend more than one carefully finessed whisky, such as in Monkey Shoulder blended malt Scotch. While each country has rules and definitions as to what defines a certain style, today's whisky makers seem freer to experiment in creative ways.

Consumers have changed, too. The craft-beer boom has created a thirst for complex flavours, such as the bitterness of hops or the mocha appeal of a stout: enter Jameson Caskmates, an Irish whiskey aged in beer barrels. Similarly, the mixology renaissance has stirred a new appreciation of whisky, especially bourbon and rye, the stars of many classic cocktails.

In recent years, consumers have become more discerning. The average person next to you at the bar was suddenly

ordering Pappy Van Winkle bourbon, knew the difference between Oban 14- and 18-year-old Scotch, and was willing to pay for it. Experts started to predict shortages of ultra-aged whisky of all types – distillers can't suddenly make more barrels of decades-old elixir, after all.

Fortunately, innovation has been the result. Scotch blender Compass Box, founded in 2000, helped kick-start an evolution. They took single malts from other distilleries and married them together to develop their own creation of blended malt scotches. The Scotches were named with more emphasis on flavour profile and character rather than age statement.

Spirits that taste great neat or on the rocks, mix beautifully in cocktails and are accessible – in both price and style – are good news for all whisky lovers. Whatever your preference, there's something new to try. For instance, the term “bourye” (bou-rye) was coined to describe whiskies that make a happy marriage of corn-based (bourbon) and rye-based whiskies. Dark Horse, the deeply bourbon-barrel-aged whisky from rye maker Alberta Premium, is the ultimate choice when you can't decide between a rye or bourbon Manhattan. Some Scottish distillers took inspiration from their US colleagues, and are aging single-malt barley spirit solely in bourbon casks (which get used only once in America): Auchentoshan American Oak is a Scotch that bourbon drinkers will appreciate.

For cocktail fans, an overproof whisky (with a higher alcohol by volume than the typical 40 to 43 percent, or 80 to 86 proof) allows for the dilution that occurs when cocktails are properly stirred or shaken with ice, still resulting in a bold flavour. Kentucky bourbon Wild Turkey 101 declares its higher proof right in its name. Irish whiskey, always popular as a sipping spirit, has become a cocktail star with the launch of blends like Kilbeggan 2 Gingers, a highly mixable golden whiskey that's great with – no surprise! – ginger ale. The current craze in Japan for simple but perfect highballs, such as a lemon-twist accented Scotch and soda, calls for a light, aromatic Japanese blended

LET US INTRODUCE OURSELVES...

Established in 1823, we reside on the outskirts of Glasgow, and are proud to be the city's only distillery. Our name, Auchentoshan (pronounced 'ock-un-tosh-un') - means corner of the field.

We are a Lowland single malt whisky renowned as being the only distillery in Scotland to have a third still, making our whisky triple distilled. It's more time consuming. It's more expensive. And it's absolutely unique – no other Scottish distillery insists on triple distilling every single drop – this gives our Lowland Single Malt Whisky a complex yet smooth and delicate flavour.





OH, AND THE WHISKY'S BLOODY GOOD AS WELL

AROMAS & FLAVOUR


RICH AND ROUNDED Whiskies at the rich end of the axis contain characteristics often derived from the nature of the wood used during maturation. Typical flavours range from vanilla (given by American oak casks) to nuttiness to cigar box, chocolate and dried fruit (from European oak casks). Whether a cask is first fill or refill will make a difference to flavour.


LIGHT AND FLORAL This end of the vertical axis houses whiskies whose characteristics exhibit fresh flavours: green grass, soft fruits, cereal. Such flavours tend to reflect the processes followed by a distillery, such as fermentation or size and shape of the stills.


 Light & Floral

 Rich & Rounded

VARIETIES

 **AMERICAN OAK** Triple distilled and matured solely in American bourbon casks. The result: a Lowland Single Malt Whisky with the sweet aromas of vanilla and coconut - along with the signature smooth, delicate, Auchentoshan taste.

 **THREE WOOD** This award-winning Auchentoshan has been matured in three different cask types. From American Bourbon to Spanish Oloroso Sherry - and finally Pedro Ximenez Sherry casks - this is a rich, complex whisky with toffee and sherry flavours.

 **12 YEAR OLD** Triple distilled then matured for over twelve years. Our Lowland Single Malt Whisky has the tempting aroma of toasted almonds, caramelised toffee and the signature smooth, delicate, Auchentoshan taste.



 Auchentoshan  @Auchentoshan  @theAuchentoshan

#DistilledDifferent

drink smart®

Auchentoshan® Scotch Whisky, 40-43% alc/vol. ©2017 Auchentoshan Import Company, Deerfield, IL

“

Whatever your preference, there's something new to try.

”

whisky like the new Toki. A blended Scotch like Monkey Shoulder, with a classic Scotch flavour profile but no heavy smoke or peat flavours, is a ringer in cocktails such as the Penicillin and the Rusty Nail.

While we're on the subject, blending is also experiencing a revival: products such as Jameson Blender's Dog are drawing fresh attention to the whisky blender's artistry. "Single malt," by the way, might just be the most misunderstood term in the whisky world: the "single" refers to a whisky's origin from one distillery, and "malt" refers to a 100 percent malted barley whisky. But virtually all single malts are blends of various distillations and casks of whisky, not the result of "one single malt" or batch, as is commonly believed.

Whether you're intrigued by what goes into making a complex spirit or just love the taste of what's in your glass, it's the ideal time to find your favourite whisky. It just might also be the best time in history for Scotch, bourbon, rye or Irish whiskey devotees to try something new.



MONKEY SHOULDER BLENDED MALT SCOTCH WHISKY

United Kingdom
\$64.99 789768

It smells like a basket of freshly picked apples and tastes like butterscotch. This blended malt Scotch has a pleasantly fresh, green note that lingers.



JAMESON CASKMATES IRISH WHISKEY

Ireland \$38.29 450072

Its gold colour and lightly toasted, honeyed scent belie the milk-chocolatey taste of this stout-barrel-aged whiskey. Beer lovers might even taste slightly bitter hops.



AUCHENTOSHAN AMERICAN OAK SINGLE MALT SCOTCH WHISKY

United Kingdom
\$53.99 663468

A wonderful, almost bitter, grip of American oak aging on the sides of the tongue turns to the smooth and sweet vanilla finish you'd expect from a bourbon-barrel-aged Scotch.



WILD TURKEY 101 BOURBON WHISKEY

USA \$33.49 558858

The overproof version of this old-school bourbon has a dark amber colour, a heady toffee scent and very bold, peppery flavour that holds up well in cocktails.



COLLINGWOOD HAND-CRAFTED BLENDED ARTISANAL CANADIAN WHISKY

Canada \$33.99 352351

Orange marmalade and a hint of maple syrup smell like breakfast. Loads of cookie spices and a long, sweet finish make a memorable tawny whisky.



ALBERTA PREMIUM DARK HORSE CANADIAN WHISKY

Canada \$29.49 544213

There's a whiff of fruitcake (think: molasses, spice, candied citrus) on the nose. This beautiful, auburn-coloured rye has a gorgeously round, salted-caramel flavour.



HOT Potato!



DAUPHINOISE POTATOES



PAIRS WITH POTATO AND CHEESE SOUP



**MASI MASIANCO
PINOT GRIGIO &
VERDUZZO**

Italy **\$17.99** 244681
A juicy citrus burst of flavours with fresh herbaceous notes and balanced mouth-watering acidity make this refreshing wine a delight with crisp salads or creamy soups and stews.



**DUCK POND
PINOT NOIR**

USA **\$28.99** 427872
A stellar Pinot Noir, this wine delivers red berries, pomegranate, bay leaf, black tea and bittersweet chocolate with silky tannins, bright acidity and an indulgently delicious finish!



POTATO AND CHEESE SOUP

**THE SMIRNOFF CAESAR,
PERFECT FOR
EVERY OCCASION.**



the bar.com

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SMIRNOFF

PAIRS WITH CHIVE AND CHEESE
POTATO BREAD

EXCLUSIVE



01 EXCLUSIVE

**VILLA MARIA
LIGHTLY SPARKLING
SAUVIGNON BLANC**

New Zealand \$17.99 833236

This frizzante-style gentle sparkler livens the palate with its refreshing burst of juicy citrus and tropical fruit, fragrant floral notes and spot-on acidity. Perfect with artisanal breads.

02 VQA

**GRAY MONK
PINOT AUXERROIS**

BC VQA \$15.99 96222

Ripe pear, nectarines, lime curd and floral aromatics, laced with savoury minerality and vibrant acidity, make this wine a delicious companion to bready finger foods or shellfish.



CHIVE AND CHEESE POTATO BREAD

PAIRS WITH DAUPHINOISE POTATOES



00

**SEGURA VIUDAS
HEREDAD BRUT
RESERVE**

Spain \$33.99 94912

Aged for over 30 months on lees, this superlative Macabeo and Parellada blend reveals a creamy mousse of citrus and stone fruit notes with complex, savoury brioche.



00

**BI LA-HAUT
CÔTES DU
ROUSSILLON BLANC**

France \$15.99 175042

Lemon, green apple, nectarine, chamomile, thyme and white tea grace this harmonious blend of Grenache Blanc, Grenache Gris and Macabeu. Delicious with root vegetable casseroles and pastas!



Horta de Sant Joan, Spain

Iberian

CHARMS

Beyond serious investments of time and resources, there's no better way to explore the world than through its wines. Wines tell the story of a place; the flavours, the climate and the soils. Weight and ripeness, precision and levity; all offer insight into the region and environment.

For example, the Iberian Peninsula. Generally accepted as Portugal and Spain, the name first came about in 500 BC thanks to the Greeks. Iberia was in reference to the land to the "west." Today, this vast swath of European land is primarily absorbed by Spain; Portugal is carved out on the peninsula's southeast corner. While they share Atlantic real estate and a border, the differences are ample, as are the wines.

SPAIN

A country of wine and cuisine as diverse as its geography, Spain offers something for everyone. Traditionally made sparkling Cava are offered at all price points, but their value is noteworthy. While Cava can be made in over 150 different municipalities, the bulk of it comes from Penedès, near

Barcelona, in Catalunya. Indigenous varieties suited to the region dominate these wines. Xarel-lo, Macabeo and Parallada are the key grapes, but Pinot Noir and Chardonnay are increasing in popularity. From entry-level fizz to Champagne-quality sparkling, Cava offers exceptional range for every budget and pairs beautifully with salty snacks and Catalan tapas.

Heading westward, Rioja barely needs introduction – having put Spain on the international map with its long-lived and earthy wines. The thick skins of Rioja's notorious Tempranillo grapes lend a deep colour and tannic structure to its wines; the variety can be a canvas for painting with American oak (common for barrel aging), and is regularly blended with other varieties, notably the fruity Garnacha.

Nearby, Ribera del Duero, in Castilla Y León, is gaining well-deserved recognition for Tempranillo-based wines, which tend to reflect a more modern facade when blended with less rustic Bordeaux varieties.

From the sprawling central-east region of La Mancha (the workhorse of Spain), superbly approachable and supple wines

are made from Monastrell, Bobal and Garnacha. You'll be pleased to discover Spain's red wines pair well with a plethora of foods, from hearty stews and *jamón ibérico* to traditional cheeses and tomato-based dishes.

Not overlooking Spain's outstanding white wines in the north, crunchy Albariños from Galicia are positively refreshing, and fuller-bodied Verdejo wines from Rueda (Castilla Y León) are assuredly satisfying.

Finally, the gift of the south, Andalucía. Sultry and windswept, Andalucía delves sharply southward, pointing directly at Morocco. Sherry wines, born in and around Jerez, are fortified and enigmatic elixirs. From dry and briny fino sherries (perfect with almonds and olives) to unctuous and sweetly opulent olorosos (an epiphany with dried fruits and mature cheeses), these special wines come from a select group of grapes known as Palomino, Pedro Ximénez and Moscatel.

PORTUGAL

The first word to spring to mind when it comes to Portugal is tenacious; the Portuguese hold on tightly to their independence, language and their grapes. While sharing the peninsula with Spain, Portugal accounts for a fraction of its neighbour's size and population, yet boasts an astounding 250 unique native grape varieties.

Of those varieties, 10 play major roles. The mineral-rich Alvarinho in the far north (Vinho Verde) only sets the stage for the whites of the rest of the country. The most important are the crisp Arinto and the elegant Encruzado. Also notable is the light and fruity Fernão Pires (a.k.a. Maria Gomes) which makes wonderful sparkling wines. Partner these fresh whites with seafood (as the Portuguese do), light pastas and soft cheeses.

In the red category, the astringent Baga wines from Bairrada, while unknown to many, are revered by wine professionals and collectors – but, because of their structure, aging is a must. Suckling pig is the regional dish that is invariably paired with Baga, Tinta Roriz (known elsewhere as Tempranillo), along with the floral nuanced Touriga Franca and Touriga Nacional, which is commonly used in the Douro to make the country's iconic port wines.

In the scorching south, long-time home to endless fields of cereals, Tinta Roriz has recently found a home. It shines here in Alentejo, along with the spicy Trincadeira (a.k.a. Tinta Amarela),



Douro Valley, Portugal

among others. These rare reds of Portugal partner well with game meats, rich fish dishes, stews and charcuterie.

Iberia will take centre stage at the upcoming 2018 Vancouver International Wine Festival – providing additional opportunities to explore the outstanding wines of Spain and Portugal.

EXPLAINING WINES from SPAIN FOUR GRAPES TO KNOW

IF YOU LIKE
SUBTLE UNDAKED
PINOT GRIS...

...YOU'LL LOVE **ALBARIÑO**
FOR ITS FLORAL
AROMATICS AND
DELICATE
TEXTURE.

IF YOU'RE A FAN OF
TART, HERBAL
SAUVIGNON BLANC...

...YOU'LL ADORE **VERDEJO'S**
LUXURIOUS MOUTHFEEL AND
TANGY TROPICAL FLAVORS.

DO YOU ENJOY SOFT
RIPE REDS LIKE
MERLOT OR SHIRAZ?

THEN YOU'LL FALL FOR
GARNACHA'S
MEATY FLAVORS OF STRAWBERRY JAM
AND WHITE PEPPER.

TEMPRANILLO
FROM SPAIN
HAS IT ALL...

IT COMBINES
MALBEC'S FRUITY
CHARM,
WITH THE EARTHY
COMPLEXITY
OF PINOT
NOIR,
AND AGES AS GRACEFULLY
AS CABERNET.

AND THAT'S NOT ALL -
SPAIN HAS DOZENS MORE
WINE GRAPES TO EXPLORE.



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FOR MORE INFORMATION ABOUT
SPANISH WINE VISIT :
WWW.FOODSWINESFROMSPAINCANADA.COM

Perfect research for the upcoming
2018 Vancouver International Wine Festival.



**PABLO OLD VINE
GARNACHA**

Spain **\$14.99** 205518
A special wine, made from ancient vines up to 100 years old, that doles out blueberries, raspberry tea and sarsaparilla. The palate has attractive chewiness.



**LOBETIA
TEMPRANILLO**

Spain **\$12.49** 479881
Here's an organic wine offering strawberry jam, cherries, peppery spices and leather notes. The palate is supple, juicy and fruit forward.



**VARIAS
LA BONA VIDA BRUT**

Spain **\$19.99** 952838
This whimsical package contains a wine with pretty aromas of melon, acacia flowers, apples and tangerines. The palate is energetic and harmonious.



**EL PETIT
BONHOMME
BLANCO**

Spain **\$11.99** 79046
Scents of citrus, straw, flowers and crunchy tree fruits lead to a tangy palate with a kiss of sweetness and bouncy character.



**FONSECA PORTO
BIN NO. 27 RESERVE**

Portugal **\$23.99** 271585
A supple and opulent port, offering decadent raspberries, chocolate, dried cherries and sweet espresso. It is intense, but beautifully balanced.



**CASAL GARCIA
VINHO VERDE**

Portugal **\$11.49** 400531
Light, fresh and frothy, this fruity wine has floral and botanical notes layered with crunchy tree fruits. Straightforward and mildly sweet, it's a perfect quaffer.



ONE-POT Wonders



SEAFOOD PAELLA

PAIRS WITH SEAFOOD PAELLA



**TORRES
VINA ESMERALDA**

Spain **\$15.99** 165316

Fruit-driven and generously aromatic with notes of tropical and stone fruit, honeysuckle and tangerine, this wine is excellent with seafood and spicy Asian cuisine.



**VILLA CONCHI CAVA
BRUT SELECCIÓN**

Spain **\$15.99** 192765

This sparkler's lively and persistent bubbles reveal apple and melon aromas with herbaceous hints that linger over a refreshing citrus finish. Perfect with seafood or creamy cheeses.



CHINESE CLAYPOT RICE WITH CHICKEN AND SAUSAGE

PAIRS WITH CHINESE CLAYPOT RICE
WITH CHICKEN AND SAUSAGE



**RED ROOSTER
RIESLING**

BC VQA **\$15.99** 498840

Indulge in this wine's tropical fruit expressions. Its tangy acidity and distinct minerality deliver a mouth-watering lime cordial note on the palate. Delicious with Asian dishes.



**LOUIS JADOT
BEAUJOLAIS-VILLAGES
COMBE AUX JACQUES**

France **\$21.99** 469924

Ripe, red cherries and berries, exotic spices and licorice come through with spot-on acidity. Serve this 100 percent Gamay gem slightly chilled with mild sausages or pâtés.



CASAL GARCIA WHITE 2016

AVELEDA

Available in more than 70 countries, Casal Garcia is known for being a fresh, light and vivacious wine, made to be shared.

www.aveledaportugal.pt



CICONIA RED 2016

CASA AGRÍCOLA
ALEXANDRE RELVAS

Best buy at Wine Enthusiast for 7 vintages in a row Ciconia is the best-selling wine of Alexandre Relvas winery in Alentejo.

www.herdadesaomiguel.com



DIÁLOGO HUNTER RED 2015

NIEPOORT VINHOS

Diálogo is a pleasant, easy drinking wine, but with complexity, mineral notes and great depth, found in the classic Douro wines.

www.niepoort.pt



PEDRA CANCELA WINEMAKERS SELECTION RED

LUSOVINI

Pedra Cancela Winemakers Selection is the result of Dão region tradition and winemaking innovation, aiming to be the worldwide best buy of the range Pedra Cancela!

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wines of
portugal **P**
a world of difference

A small, yet diverse country, Portugal offers a stunning variety of terroirs, grape varieties and blends brought alive by a dynamic group of grape growers and winemakers with the perfect balance of creativity, artistry and technical skill. The result is a collection of wines both distinctive and authentic, unique among a sea of the same – this is what Portuguese wines are all about! The more you get to know them, the more these distinctions fascinate and draw you in – until finally it's love, pure and simple.

Come challenge your senses and enjoy the unique!

Find more at www.winesofportugal.com/us

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Art de Vivre
drink responsibly





VEGETARIAN LENTIL AND KALE STEW

PAIRS WITH VEGETARIAN LENTIL AND KALE STEW



 **00**
MONTE DEL FRÀ
CA DEL MAGRO
CUSTOZA
SUPERIORE BIANCO

Italy **\$22.99** 216077

Fruit-forward notes of melon and stone fruit, laced with delicate chamomile and white tea come through in this well-balanced wine. Pair with lentil stews and seafood chowders.



OKANAGAN SPRING
PORTER

Canada **\$11.99** 928382

6 x 341 ml

This robust dark porter, with its smoky malt and bitter umami notes, is sure to delight dark-beer lovers! Incredible with meat stews or braised lentils.



Premium SPIRIT RELEASE



“ “ What started as a small selection of spirits has turned into a diverse offering of whisky, gin, rum, cognac and other notable distillates. ” ”

What started as a small, modest release of a handful of bottles at a few select BC Liquor Stores has, in 12 short years, evolved into an important fall tradition. The annual Premium Spirit Release arrives the first Saturday of November, heralded by spirit aficionados and newcomers alike as the premier opportunity to score special – often limited – spirited offerings.

While Saturday, November 4th marks the next incarnation of the Premium Spirit Release, the premise and motivation for the occasion has remained straightforward since day one: “The goal has always been to offer unique, exciting products for customers,” explains Adele Shaw, Category Manager for Spirits and the driving force behind sourcing all the bottles. Thus, what started as a small selection of spirits has turned into a diverse offering of whisky, gin, rum, cognac and other notable distillates.

The selection process has been aided by the ongoing success of the Premium Spirit Release, with producers recognizing the significance of the annual event and appreciating the opportunity to reach an engaged audience. Indeed, for some of these special spirits, this is the only time they will be available in Canada. For example, this year’s release features

Wild Turkey Master’s Keep Decades. This limited release celebrates the 35th anniversary of Master Distiller Eddie Russell’s tenure at Wild Turkey Distillery, and is made from a blend of his exclusive, hand-picked barrels of 10- to 20-year-old bourbon.

Of course, there also continues to be a ration of hard-to-find single-barrel releases, including a single cask of 21-year-old Macallan from independent bottler A.D. Rattray. Fans of Kentucky straight bourbon whiskey will be intrigued by two single-barrel offerings from venerable Knob Creek. Shaw refers to them as “sister barrels,” as the two whiskeys were racked into barrels on the same day and have aged side-by-side for nearly 10 years. She explains, “The flavour range between the two is quite astounding, and really emphasizes the unique flavour character that can be found in individual cask offerings.”

As well, the global selection continues to proliferate as premium spirits are sourced further afield, this year represented by Italian and Taiwanese whiskeys, along with a Jamaican rum. That said, while Shaw seeks out global flavours for everyone, she is also excited about this year’s contingent of local spirits. “This year, it’s easy to go global and end back local,” she says, referencing Surrey’s Central City Brewers + Distillers Lohin

McKinnon BlackSage Collaboration as a truly unique local champion. This limited-edition whisky is finished for six months in BC VQA port-style wine barrels to add richness and complexity. The continued quality push of homegrown potables goes hand in hand with local consumers’ growing thirst for quality spirits.

Ultimately, depending on one’s predilection for gin or rum, for single malt or blended whiskeys, for special finishes or rare bottles, there is a flavour for everyone in the Premium Spirit Release. Asked about the future of the Release, Shaw explains: “This is turning into a real tradition. It should become bigger and better each year.”

The largest selection of products will be at the 39th & Cambie and Park Royal Signature BC Liquor Stores. Everyone is encouraged to come out to the main Premium Spirit Release tasting on Saturday, November 4th, 9:30 to 11:30 a.m. at the 39th & Cambie store, hosted by Adele Shaw. However, do not worry if you cannot make it to the 39th & Cambie store, as several other BC Liquor Stores will also host tastings, and the portfolio of premium spirits will be widely available. Visit the BC Liquor Stores’ website for a complete list of available products and related events: www.bcliquorstores.com.

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

JIM MURRAY (UK)



WE MAKE WHISKY ^{THE} CANADIAN WAY



CANADA 150



PREMIUM SPIRIT RELEASE



HIGHLAND PARK VALKYRIE SINGLE MALT SCOTCH WHISKY

United Kingdom **\$89.99** 138493

Intense, fiery and deep, this whisky is as bold as the saga of the Valkyrie. It opens dramatically with the sharp tang of sweet, green apples and ripening lemons, giving way to bewitching oriental spices that seductively tease the senses.



WILD TURKEY MASTER'S KEEP DECADES KENTUCKY STRAIGHT BOURBON

USA **\$220.00** 139556

A treat for collectors! Hand-selected from barrels aged 10 to 20 years, this bourbon unfolds layers of luxurious complexity: butterscotch first, then praline, followed by chocolate dipped dried fruit and baking spices as it lingers through a decadent smoky sweetness on the finish. Take your time...sip... and savour as it unfolds!



CANADIAN CLUB 40-YEAR-OLD CANADIAN WHISKY

Canada **\$219.99** 139587

Aromas of dark plum, rich vanilla and rye spices against a backdrop of toasted toffee and sweet oak open to flavours of nutmeg, clove, berries and savoury dried fruit. The ultra-smooth finish is warming, creamy and spicy sweet, resulting in a complex and extraordinary whisky featuring CC's signature smoothness.



APPLETON ESTATE JOY ANNIVERSARY BLEND 25-YEAR-OLD RARE JAMAICAN RUM

Jamaica **\$299.99** 35033

A rare, beautifully complex and elegant rum celebrating Joy Spence's 20th anniversary as master blender. Aromas of orange peel intertwined with ginger and spice lead to a finish of warm vanilla, butterscotch and coffee in this full-bodied rum.



MICHTER'S 10-YEAR-OLD KENTUCKY STRAIGHT RYE

USA **\$229.99** 84681

Michter's 10-year-old straight rye has deep notes of vanilla, toffee, toasted almonds and cinnamon with an ample dose of crushed pepper and a hint of orange citrus.



BOTTEGA BACÛR DISTILLED DRY GIN

Italy **\$45.99** 195014 500 ml

Botanicals sourced from the foot of the Alps, including juniper, myrtle, sage and lemon zest, provide this gin with its distinctly expressive character. Dry and generous in style, Bacûr is the perfect cocktail ingredient.



Prices and SKUs were accurate at time of printing. Please see website for updates.

SPECIAL EVENTS & TASTINGS

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



WINE



BEER/CIDERS/COOLERS



SPIRITS



MIXED PRODUCTS

SEPTEMBER

GOOSE ISLAND EVENT

39th & CAMBIE

Friday, Sept. 1, 4:00 - 8:00 p.m.

Join us for an exclusive Goose Island tasting and food pairing. Goose Island brewers will introduce the pairing potential of their beers with the help of chef Juno Kim and his creations. This is also your chance to learn how to win a trip for 2 to Chicago to tour the Goose Island Brewery.

GRAND MARNIER BOTTLE ENGRAVING

PARK ROYAL

Friday, Sept. 1, 3:00 - 7:00 p.m.

39th & CAMBIE

Saturday, Sept. 2, 1:00 - 5:00 p.m.

Experience the taste of Grand Marnier Cordon Rouge, an alchemy of fine, aged cognacs and exotic wild oranges, with the opportunity to engrave your purchased bottle with a personalized message.

DISCOVER CALIFORNIA WINES

39th & CAMBIE

Friday, Sept. 8, 3:00 - 7:00 p.m.

Celebrate California sunshine and explore a selection of reds and whites from this thriving wine making region. Try these delectable wines complemented by tasty bites from Oyama Sausage Company.



WINES OF PORTUGAL

39th & CAMBIE

Saturday, Sept. 9, 2:00 - 5:00 p.m.

Experience the different wines and styles of Portuguese wines in this informative tasting session. Receive a special gift with purchase at the event.

A TASTE OF ITALY WITH RUFFINO

PARK ROYAL

Saturday, Sept. 9, 1:00 - 5:00 p.m.

39th & CAMBIE

Saturday, Sept. 23, 1:00 - 5:00 p.m.

Sample award-winning wines by Ruffino and receive a special gift of olive oil with the purchase of two bottles of Ruffino.

CELEBRATING 325 YEARS WITH TAYLOR FLADGATE

PARK ROYAL

Tuesday, Sept. 12, 6:00 - 8:00 p.m.

How many wineries can celebrate their 325th birthday? Join Jorge Ramos, Taylor Fladgate's Export Director, for this educational tasting featuring the new 325th Limited Edition Tawny Port and capping off the evening with the 1967 Single Harvest 50-Year-Old Tawny Port. Jorge will share stories of the rich history of Taylor Fladgate. Included in the ticket price is one bottle of the 325th Limited Edition Tawny Port (\$50 value).

Tickets are \$100 and may be purchased at any BC Liquor Store location.



WARSTEINER: BE PART OF THE FAMILY
39th & CAMBIE
Thursday, Sept. 14, 3:00 - 7:00 p.m.
PARK ROYAL
Friday, Sept. 15, 3:00 - 7:00 p.m.
Come and enjoy a refreshing sample of Warsteiner. Choose from the Premium Pilsner, Double Hopped Pilsner and the brand new Grapefruit Radler. Discover the different styles and flavour profiles of these delicious beers and experience the tradition and quality from one of Germany's leading family breweries.

REDEFINE RUM WITH BACARDI
39th & CAMBIE
Friday, Sept. 15, 3:00 - 6:00 p.m.
Take the time to savour and enjoy three outstanding Bacardi rums. The Bacardi Superior, Bacardi Grapefruit and Bacardi Oakheart stand on their own, but they also complement and enhance a variety of tasty cocktails. This will surely redefine how you enjoy rum.

EXPERIENCE THE AUTHENTIC ITALIAN LIFESTYLE WITH MASI
39th & CAMBIE
Saturday, Sept. 16, 3:00 - 7:00 p.m.
Taste a delicious range of Masi wines with antipasto and enjoy the true Italian lifestyle experience. *Salute!*

PROSPECT GOLF EXPERIENCE
PARK ROYAL
Saturday, Sept. 16, 3:00 - 6:00 p.m.
Rediscover hidden pleasures with Prospect wines! A golf coach will be on-site to give golf tips and golf balls as a gift with purchase. This is also your chance to enter to win a great golf experience.

CELEBRATE BOURBON HERITAGE MONTH
PARK ROYAL
Wednesday, Sept. 20, 7:00 - 9:00 p.m.
Celebrate Bourbon Heritage Month in an exclusive tasting opportunity to sample some of the world's top bourbon brands. Whiskey Ambassador, Matt Jones, who represents the Jim Beam Family, Maker's Mark, Knob Creek, Basil Hayden's, Baker's and Booker's Small Batch Collection will share his knowledge and passion in this educational seminar featuring a selection of great American bourbons. Matt was highly commended by Whisky Magazine's Icons of Whisky as the 2016 World Whisky Ambassador of the Year. He also won the Global American Whisky Ambassador of the Year for 2017.
Tickets are \$15 and may be purchased at any BC Liquor Store location.

BC LIQUOR STORES' NEW & EXCLUSIVES
Thursday, September 21
Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines - only available at BC Liquor Stores. Come and try products hand-picked by our experts. **For a full list of participating stores and event times, please visit our website at bcliquorstores.com.**

OCTOBER

MAKE YOUR OWN CAESAR WITH TITO'S HANDMADE VODKA
39th & CAMBIE
Thursday, Oct. 5, 5:00 - 7:00 p.m.
Create your own Caesar with Tito's Handmade Vodka and Mott's Clamato! A gift with purchase of Mott's Clamato will be available for every Tito's Handmade Vodka purchase.

ENJOY A NOTORIOUSLY GOOD COMBINATION: SLEEMAN AND MCSWEENEY'S JERKY
PARK ROYAL
Thursday, Oct. 5, 3:30 - 6:30 p.m.
Taste the perfect pairing of Sleeman Original Draught and McSweeney's Jerky! This month's featured jerky flavour is Canadian Maple Pork Jerky.



BRUICHLADDICH SINGLE MALT WHISKY
39th & CAMBIE
Friday, Oct. 6, 5:00 - 7:00 p.m.
Walk through the Isles. From the non-peated Laddie to the heavily peated Port Charlotte, Bruichladdich is anything but the typical whisky.

DISCOVER AWARD-WINNING WINES FROM URUGUAY
PARK ROYAL
Friday, Oct. 6, 3:00 - 7:00 p.m.
39th & CAMBIE
Saturday, Oct. 7, 3:00 - 7:00 p.m.
Discover wines from the world's most exciting new wine region, Uruguay! Sample the award-winning wines made by internationally renowned consultant winemaker Alberto Antonini at Bodega Garzón.



WINES OF SPAIN - A TASTING EXPERIENCE
PARK ROYAL
Saturday, Oct. 7, 2:00 - 5:00 p.m.
39th & CAMBIE
Saturday, Oct. 21, 2:00 - 5:00 p.m.
Spanish wines are fabulous for any occasion! Try the wide range of grape varieties and the many styles of Spanish wines - Albariño, Verdejo, Garnacha, Mencia and Tempranillo along with delicious rosados, Cavas and even the unique wine of Jerez!

BORDEAUX 2014 RELEASE
Saturday, Oct. 14, 9:30 a.m.
Join us at select BC Liquor Stores across the province for the much-awaited release of the 2014 vintage of Bordeaux! This is the day that wine lovers and avid collectors will line up to secure their purchases of 2014's most desirable wines. So come and visit BC Liquor Stores to stake your claim on the rarest wines of the year. **For a full list of participating stores and event times, please visit our website at bcliquorstores.com.**

LADIES & GENTLEMEN

Salty Scot

Sea Salted Caramel Scotch Ale

HITTING STORES
OCT 1ST
2017



Scotch



Ale

**THE SAME SALTED CARAMEL SCOTCH ALE
YOU KNOW AND LOVE, NOW WITH A BIGGER BEARD.**

BREWED BY / BRASSÉE PAR: PARALLEL 49 BREWING COMPANY,
1950 TRIUMPH STREET, VANCOUVER, BC, CANADA, V5L 1K5

DIAGEO SPECIAL RELEASE SINGLE MALT WHISKIES
PARK ROYAL

Tuesday, Oct. 17, 6:30 - 8:30 p.m.

39th & CAMBIE

Wednesday, Oct. 18, 6:30 - 8:30 p.m.

Come join Stuart Brown, Whisky Consultant for Diageo's pre-eminent release as he guides you through some of Scotland's most exceptional expressions of Scotch whisky including the Dalwhinnie, Caol Ila, and the Oban. Learn about some rare, old and unusual bottlings from famous and closed distilleries. The tutored tasting will present the small, annual series of Special Release Single Malt Scotch Whiskies from Diageo, all limited edition and usually bottled at cask strength.

Tickets are \$50 and may be purchased at any BC Liquor Store location.

BC LIQUOR STORES' NEW & EXCLUSIVES
Thursday, October 19

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines - only available at BC Liquor Stores. Come and try products hand-picked by our experts. **For a full list of participating stores and event times, please visit our website at bcliqorstores.com.**



TAKE A TRIP TO NAPA WITH O'SHAUGHNESSY WINES
PARK ROYAL

Friday, Oct. 20, 5:30 - 7:30 p.m.

Luke Russ, Commercial Director of O'Shaughnessy Winery in Napa Valley is coming to Vancouver. Join him in an exclusive sit-down educational tasting featuring a selection of outstanding premium California wines including the O'Shaughnessy Howell Mountain Cabernet Sauvignon.

Tickets are \$20 and may be purchased at any BC Liquor Store location.

HALLOWINE WITH CASILLERO DEL DIABLO
PARK ROYAL

Friday, Oct. 27, 3:00 - 7:00 p.m.

Do you dare taste the wines from the Devil's Cellar? Celebrate Halloween with Casillero del Diablo and receive a light-up devil's horns headband with every purchase.



DOUGLAS LAING PREMIUM SPIRIT RELEASE TASTING
39th & CAMBIE

Friday, Oct. 27, 6:00 - 8:00 p.m.

PARK ROYAL

Saturday, Oct. 28, 6:00 - 8:00 p.m.

Join us in a special sit-down tasting featuring a few Premium Spirit Release whiskies from independent bottler Douglas Laing. Taste the rare 25-Year-Old Ardbeg plus two other single-grain whiskies, the Cameronbridge 25-Year-Old, and the Cambus 25-Year-Old (one from a closed distillery).

Tickets are \$35 and may be purchased at any BC Liquor Store location.

CELEBRATE HALLOWEEN WITH DIABOLICA
39th & CAMBIE

Saturday, Oct. 28, 2:00 - 5:00 p.m.

Join Diabolica for some spooky treats paired with a selection of their delicious wines, including the new Diabolica Reincarnation. Glow-in-the-dark silicone glasses will be given away with every purchase.

NOVEMBER

2017 PREMIUM SPIRIT RELEASE

Saturday, Nov. 4, 9:30 - 11:30 a.m.

Wondering what those sought-after whiskies taste like? Join our BC Liquor Store Product Consultants in a special complimentary tasting featuring select products from the 2017 Premium Spirit Release. Taste these celebrated, sought-after whiskies as they are officially unveiled in BC. **For a full list of participating stores and event times, please visit our website at bcliqorstores.com.**

BC LIQUOR STORES' NEW & EXCLUSIVES
Thursday, November 16

Looking to excite your palate with something NEW? Join our Product Consultants each month for an opportunity to taste new and exclusive wines - only available at BC Liquor Stores. Come and try products hand-picked by our experts. **For a full list of participating stores and event times, please visit our website at bcliqorstores.com.**



POSTMARK BREWING AND TWO RIVERS SPECIALTY MEATS PAIRING EVENT
PARK ROYAL

Saturday, Nov. 18, 4:00 - 7:00 p.m.

Explore the ethically raised meats of Two Rivers perfectly paired with craft beers from Postmark Brewing. Hear from the craftsmen on why these products pair well and how the two companies find ways to collaborate.

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Recipes are also available on our website.

Homestyle Classics

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SPAGHETTI BOLOGNESE

- 2 oz (60 g) pancetta, diced
- 2 tbsp (30 ml) butter, divided
- 1 large onion, finely diced
- 1 garlic clove, finely minced
- 1 large carrot, finely diced
- 1 celery rib, finely diced
- ½ lb (250 g) extra lean ground beef
- ½ lb (250 g) extra lean ground pork
- 2 tsp (10 ml) kosher salt
- ½ tsp (2 ml) freshly ground pepper
- 1 tbsp (15 ml) tomato paste
- ¾ cup (175 ml) Italian red wine
- ¾ cup (175 ml) tomato passata (crushed tomatoes)
- 1 cup (250 ml) beef stock
- 1 cup (250 ml) homogenized milk
- 8 oz (250 g) dry spaghetti
- 1 tbsp (15 ml) butter
- 2 tbsp (30 ml) grated Parmesan basil, for garnish

1 In a large Dutch oven over medium heat, cook pancetta in 1 tbsp (15 ml) butter until fat has rendered. Add onion, garlic, carrot and celery. Cook until vegetables have softened, stirring frequently, about 10 to 15 minutes.

2 Turn heat up to medium-high, crumble ground beef and pork into pot. Season with salt and pepper. Break up meat and stir into vegetables. Cook until meat has browned lightly, about 20 to 25 minutes.

3 Add tomato paste and cook until paste has caramelized slightly, about 10 minutes. Add wine and stir to scrape up browned bits from bottom. Add crushed tomatoes, beef stock and milk. Turn heat down to a simmer and cover. Simmer for about 3 hours, stirring occasionally. Sauce should be thick with fat on top.

4 Add spaghetti to boiling salted water, and cook according to package instructions. Put aside ½ cup (125 ml) of pasta water, then drain pasta and add to sauce. Add 1 tbsp (15 ml) butter and Parmesan, toss until pasta is coated. If too dry, add some reserved pasta water. Serve on a platter, garnish with more grated Parmesan and basil, as desired.

Serves 4

PAIRS WITH

Antinori Pèppoli Chianti Classico
Italy \$22.99 606541

Tormaresca Trentangeli Castel del Monte
Italy \$19.49 675843



APPLE PIE

FILLING

- 3 lbs (1.5 kg) firm cooking apples, such as Granny Smith, peeled, cored, thinly sliced
- 1 cup (250 ml) brown sugar
- 2 tsp (10 ml) ground cinnamon
- 1 tbsp (15 ml) maple syrup
- ¼ orange, zest only
- 3 tbsp (45 ml) orange juice
- 1 pinch of salt

In a bowl, mix all Filling ingredients together and set aside.

PASTRY

- 1 cup (250 ml) + 3 tbsp (45 ml) unsalted butter, chilled and cut into cubes, divided
- 2½ cups (375 ml) pastry flour
- 1 tsp (5 ml) salt
- 1 tsp (5 ml) sugar
- ¼ cup (60 ml) to ½ cup (125 ml) ice cold water
- 2 egg yolks
- ¼ cup (60 ml) whipping cream
- 1 pinch of salt

1 In a food processor, blend 1 cup (250 ml) butter, flour, salt and sugar until mixture is coarse crumbs, the size of a peas. Sprinkle with ¼ cup (60 ml) of cold water and pulse until dough sticks together when squeezed, adding up to ¼ cup (60 ml) more cold water, 1 tbsp (15 ml) at a time. It will still look crumbly. Form dough into two balls, wrap with plastic wrap and chill in fridge for at least 2 hours, preferably overnight.

2 Preheat oven to 375 F (190 C).

3 Remove dough from fridge and let sit at room temperature for 10 to 15 minutes. Roll each dough ball to 1¼-in (3 cm) thick rounds on a well floured board or countertop. Reserve one round for top crust. Line a 9-in (23 cm) pie plate with one round and add filling. Dot with 3 tbsp (45 ml) butter.

4 For a lattice top, cut top crust round into ½- to ¾-in (1.25 to 2 cm) strips. Weave strips on top of pie to resemble a lattice, alternating strips so that they lay over, then under each other. Alternatively, cover pie with round top crust, trim edges and crimp. Extra pie dough can be made into decorations, such as leaves and braids.

5 In a small bowl, mix egg yolks, cream and pinch of salt together for an egg wash and brush pastry with it. If the solid top crust was used, cut vents into top of crust. Bake until top crust starts to brown, about 20 to 30 minutes. Turn heat down to 350 F (180 C) and bake another hour. Remove from oven and cool at least 1 hour before serving. Serve at room temperature or reheat and serve warm.

Serves 8 to 10

PAIRS WITH

Père Magloire Calvados Fine VS

France **\$53.99** 163436

Jim Beam Apple

USA **\$25.29** 577742



APOTHIC[®] RED

Bold notes of
dark fruit
complemented by
hints of vanilla
and mocha for an
elegant delicious
blend





BREWS & BITES
BEER & FOOD PAIRING GUIDE

FALL FOR THESE PERFECT PAIRINGS

Celebrate Responsibly. Must be legal drinking age. © 2017 Molson-Canada. 2005. All rights reserved.



MOLSON CANADIAN + KOREAN FRIED CHICKEN

The smooth, creamy and clean texture of **Molson Canadian** wonderfully contrasts the pleasant heat of the fried chicken. The addition of the peanuts to the chicken wings pairs nicely with the slightly nutty and floral hops in the beer.

BRIGHT & BALANCED



COORS LIGHT + BEER BRAISED SPICY BEEF SHORT RIBS

The classic light sweet flavour of **Coors Light** with its mild maltiness and fresh fruity notes adds a contrast to the variety of spices in the dish, while the clean finish and lively carbonation of the beer cleanses the palate in between bites.

LIGHTER & REFRESHING



HEINEKEN + SPINACH CHORIZO SALAD

The malt notes in **Heineken** complement the caramelized chorizo in this dish perfectly, while the lively fruit aromas of the beer are a lovely accent to the crisp jicama, contrasting wonderfully with the savoury red onion and spinach in the recipe.

BRIGHT & BALANCED



COORS BANQUET + EGGPLANT AND PINE NUT PASTA

Coors Banquet's grassy notes are a perfect complement to the pasta's earthy flavour from the toasted pine nuts and parmesan cheese, while the slightly bitter profile of the beer is an excellent contrast to the richness of the pasta.

BRIGHT & BALANCED

START PAIRING AT BREWSANDBITES.CA



CHICKEN BREASTS WITH MUSHROOM SAUCE

- 2 tsp (10 ml) vegetable oil
- 4 boneless, skinless chicken breasts
- 1 tsp (5 ml) kosher salt
- freshly ground pepper, to taste
- ½ onion, finely diced
- 1 garlic clove, minced
- 2 thyme sprigs, leaves removed and chopped
- 2 cups (500 ml) sliced crimini mushrooms
- ½ cup (125 ml) white wine
- 2 tbsp (30 ml) grainy mustard
- 2 cups (500 ml) chicken stock
- 1 cup (250 ml) whipping cream
- chopped chives, for garnish

1 In a heavy-bottomed frying pan, heat oil over high heat. Season chicken with salt and pepper then sear until golden brown on both sides, about 4 to 5 minutes per side. Remove chicken and set aside.

2 Turn heat down to medium, to pan add onion, garlic and thyme and cook for about 2 minutes. Add mushrooms and season with more salt and pepper. Cook until mushrooms have released all their juices and have started to turn golden brown.

3 Add wine and cook until pan is dry, then add grainy mustard and chicken stock and stir. Once stock starts to simmer, add chicken breasts and push them down into mushrooms. Cover pan, cook until chicken reaches internal temperature of 155 F (68 C). Remove chicken and set aside.

4 Continue cooking sauce until liquid has reduced by half. Add cream and reduce until sauce has thickened. Add chicken breasts back into sauce and reheat.

5 To serve, place chicken on a platter and pour sauce over, garnish with chopped chives. Serve with rice or bread and vegetables.

Serves 4

PAIRS WITH

Brunel de la Gardine Côtes du Rhône
France **\$18.99** 208942

Greywacke Marlborough Sauvignon Blanc
New Zealand **\$29.99** 168153



SHEPHERD'S PIE

FILLING

- 1 lb (500 g) extra lean ground beef
- 1 tsp (5 ml) vegetable oil
- 1 large onion, finely diced
- 2 garlic cloves, minced
- 2 tbsp (30 ml) tomato paste
- 1 cup (250 ml) stout beer
- 1 cup (250 ml) beef or vegetable stock
- 2 tbsp (30 ml) Worcestershire sauce
- 1 thyme sprig, leaves removed and finely chopped
- 2 large carrots, peeled and cut into 1-in (2.5 cm) chunks
- 2 celery ribs, cut into 1-in (2.5 cm) chunks
- 3 tbsp (45 ml) flour
- 3 tbsp (45 ml) water

1 In a large skillet over medium-high heat, brown beef in vegetable oil. Cook until evenly browned. Remove beef and set aside. Discard all but 1 tbsp (15 ml) of fat and add onions and garlic. Turn down heat to medium and cook until onions are translucent, about 10 minutes.

2 Add tomato paste and cook until caramelized, another 5 to 10 minutes. Add cooked beef, stout, stock, Worcestershire sauce, thyme, carrots and celery. Turn heat to low, cover with a lid and simmer until carrots are soft, about 20 to 30 minutes.

3 In a small bowl, mix together flour and water until smooth. Add to beef and simmer for another 5 minutes, until thickened. Set aside. Filling can be cooled and kept in fridge for up to 3 days, or frozen for up to 1 month.

MASHED POTATO TOPPING

- 4 large Yukon Gold potatoes, peeled and halved
- ½ cup (125 ml) whipping cream
- 4 tbsp (60 ml) butter
- 2 tsp (10 ml) salt
- 1 pinch freshly ground pepper
- 1 cup (250 ml) grated aged white cheddar cheese, divided

1 Put potatoes in a large saucepan and cover with cold water. Add enough salt for water to become slightly salty. Turn heat to high and bring to a boil, then adjust heat so that water is at a medium boil. Cook until potatoes are soft and cooked through, about 20 minutes. Drain water and mash potatoes until smooth. Add cream and salt and pepper to taste. Add half the cheddar cheese and mix through.

2 To assemble, preheat oven to 375 F (190 C). Divide Filling between four individual-sized oven safe casseroles, or one large 16 x 19-in (40.5 x 48 cm) casserole dish. Top with mashed potatoes and remaining cheese. Bake for 15 to 20 minutes for individual sized, or 30 to 45 minutes for large size, or until cheese is golden brown and melted and filling is bubbling.

Serves 4 to 6

PAIRS WITH

Calliope Figure 8 Cabernet Merlot
BC VQA **\$18.99** 893453

Ciconia Touriga Nacional Syrah Aragonez
Portugal **\$13.99** 583625



UNDO ORDINARY



93
POINTS
Natalie Maclean
PINOT GRIS

90
POINTS
Wine Spectator
SAUVIGNON
BLANC

92
POINTS
Natalie Maclean
PINOT NOIR

In Praise of the Braise

from page 16



OSSO BUCCO SERVED WITH BUTTERNUT SQUASH RISOTTO

OSSO BUCCO

4 veal shanks, cut 1½ to 2-in (3.75 to 5 cm) thick
 salt and freshly ground pepper, to taste
 ½ cup (125 ml) all-purpose flour, for dredging
 ¼ cup (60 ml) vegetable oil
 3 tbsp (45 ml) olive oil
 1 leek, white part only, rinsed and finely chopped
 2 garlic cloves, minced
 3 medium carrots, peeled, trimmed and cut into ¼-in (0.5 cm) dice
 2 celery ribs, trimmed and cut into ¼-in (0.5 cm) dice
 1 small red onion, cut into ¼-in (0.5 cm) dice
 1 cup (250 ml) crushed canned Italian plum tomatoes
 ½ tsp (2 ml) fresh lemon zest
 2 cups (500 ml) dry white wine
 2 cups (500 ml) veal or chicken stock
 1 rosemary sprig
 1 tsp (5 ml) chopped fresh thyme leaves
 1 tsp (5 ml) chopped fresh sage leaves
 1 tsp (5 ml) chopped fresh oregano
 Gremolata, for garnish (make ahead, recipe follows)

- 1 Preheat oven to 350 F (180 C).
- 2 Season veal with salt and pepper. Spread flour on a plate and dredge shanks, shaking off excess flour.
- 3 In a heavy-bottomed ovenproof casserole or Dutch oven, heat vegetable oil over medium heat. Add shanks and cook until lightly browned on both sides, turning once. Transfer to a plate. Remove casserole from heat and carefully clean out.
- 4 Add olive oil to casserole and heat over medium heat. Add leek, garlic, carrots, celery and red onion. Cook until vegetables start to soften, about 3 minutes. Stir in tomatoes, lemon zest, white wine, stock and herbs. Add shanks and bring to a simmer. Cover and bake about 2½ hours or until meat is fork-tender and falling off the bone. Season to taste. Garnish with Gremolata.

GREMOLATA

1 lemon
 ¼ cup (60 ml) finely chopped flat leaf parsley
 3 garlic cloves, finely chopped
 1 tsp (5 ml) olive oil

- 1 Using a vegetable peeler, remove peel in long strips from lemon. Mince peel into small bowl.

NEW WORLD WINERY OF THE YEAR 2016

WINE ENTHUSIAST MAGAZINE

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BC LIQUORSTORES

2 Mix in parsley, garlic and olive oil. Cover and refrigerate.

Serves 4

BUTTERNUT SQUASH RISOTTO

½ cup (125 ml) unsalted butter, divided
2 tbsp (30 ml) olive oil
1 medium onion, peeled and finely sliced
2 shallots, finely chopped
1 small butternut squash, peeled, seeded and cut into 1-in (2.5 cm) dice, about 2 to 3 cups (500 to 750 ml)
6 cups (1.5 L) chicken stock
1 lb (500 g) Italian Arborio or Carnaroli rice
freshly ground pepper, to taste
½ cup (75 ml) freshly grated Parmesan
sifted cocoa, for garnish

1 In a large, heavy-bottomed saucepan, melt half the butter along with olive oil. Add sliced onions and shallots to saucepan and gently sauté for 10 minutes, stirring occasionally, until they start to soften. Add squash and stir. Cover and cook for 5 minutes, or until squash is soft and breakable.

2 In a large saucepan, bring stock to a rolling boil, then reduce heat to a low simmer.

3 Add rice to onion-and-squash mixture and stir to mix. Add a ladle or two of simmering stock to rice and stir. As soon as rice has absorbed stock, add more, repeating with a little hot stock, as it absorbs. Rice is done when it is al dente, with a bit of bite in centre of grain. Risotto should be thick, but slightly soupy.

4 Remove from heat and immediately stir in remaining butter, freshly ground pepper and Parmesan. Transfer to warm serving dishes and garnish with sifted cocoa. Serve immediately.

Serves 6

PAIRS WITH

Ruffino Lumina Pinot Grigio Delle Venezie
Italy \$12.99 102764

Montes Twins Sauvignon Blanc Chardonnay
Chile \$15.99 440206



CARBONNADE

2½ lbs (1.25 kg) beef chuck, cut into 2 x ½-in (5 x 0.5 cm) pieces
salt and freshly ground pepper
½ cup (75 ml) all-purpose flour
6 tbsp (90 ml) butter, divided
5 bacon slices, finely chopped
6 garlic cloves, finely chopped
3 medium cooking onions, thinly sliced lengthwise
1 bottle (330 ml) Belgian-style ale, divided
1½ cups (375 ml) beef stock
3 tbsp (45 ml) dark brown sugar
3 tbsp (45 ml) apple cider vinegar
4 thyme sprigs
3 tarragon sprigs
1 bay leaf
1 handful, chopped flat leaf parsley
crusty baguette, for serving

1 In a large mixing bowl, season beef with salt and pepper. Add flour and toss to coat. In a large Dutch oven over medium-high heat, heat 3 tbsp (45 ml) butter.

2 Working in batches, add beef, cooking and turning, until browned, about 6 to 8 minutes. Transfer to a plate; set aside.

3 Cook bacon until fat renders, about 6 to 8 minutes. Reduce heat to medium and add remaining butter, garlic and onions. Cook, stirring occasionally until onions are caramelized, about 30 minutes. Add half the beer, cook, scraping bottom, until liquid is slightly reduced, about 3 minutes.

4 Return beef to Dutch oven. Add remaining beer, beef stock, sugar, vinegar and herbs except for parsley. Season. Bring to a boil and reduce heat to medium-low. Cook, covered, until beef is fork-tender, about 1½ hours. Stir in parsley and serve with a warm crusty baguette.

Serves 4 to 6

PAIRS WITH

Tripel Karmeliet
Belgium \$4.19 72793 330 ml

Lefte Blonde
Belgium \$15.79 315457 6 x 330 ml



COQ AU VIN

1 large roasting chicken, cut into 8 pieces (2 legs, 2 thighs and 2 breasts, cut on diagonal with wings attached)
1 large onion, peeled and diced
3 shallots, peeled and chopped
3 to 4 heirloom carrots, scrubbed well and cut into ½-in (0.5 cm) thick slices (cut on bias)
2 large garlic cloves, peeled
1 tsp (5 ml) sea salt
1 tsp (5 ml) freshly ground pepper
1 pinch ground cloves
2 bay leaves
10 thyme sprigs
1 bottle (750 ml) rich red Burgundy wine
3 tbsp (45 ml) olive oil, divided
2 tbsp (30 ml) unsalted butter, divided
5 oz (140 g) thick-cut smoked bacon, cut into ½-in (1.25 cm) dice
½ lb (250 g) medium mushrooms, halved
2 tbsp (30 ml) all-purpose flour
16 to 24 pearl onions or 12 cipollini onions, peeled
¾ cup (175 ml) water
1 tbsp (15 ml) red wine vinegar
1 tbsp (15 ml) unsweetened cocoa powder
Mashed Parsnips and Potatoes with Chives, to serve (recipe follows)

1 Place chicken pieces in a large, wide bowl. Add onion, shallots, carrots, garlic, salt, pepper, cloves, bay leaves, thyme and red wine. Mix well with hands, cover bowl with plastic wrap and refrigerate for at least a day, up to 2 days, turning chicken once or twice.

2 Remove chicken from marinade, blot dry with paper towels. Strain marinade through a fine mesh strainer set over a bowl, saving vegetables and herbs as well as wine.

3 In a large casserole or Dutch oven, over medium-high heat, heat 2 tbsp (30 ml) of olive oil and 1 tbsp (15 ml) of butter. Cook chicken pieces in a single layer until brown on one side, about 5 minutes, then other side for another 5 minutes. Transfer chicken to a platter.

4 Cook bacon with mushrooms until bacon is crisp. If browned bits stick to bottom, add a splash of red wine marinade and scrape bits into the mixture.

5 Add reserved strained vegetables and herbs to pot and cook until vegetables are tender. Stir flour into vegetables and add chicken back into pot along with reserved strained wine marinade. The wine should come up almost to top of chicken pieces. If not, add a little chicken stock, water or red wine. Cover and let chicken simmer over medium heat for 1 hour.

6 While chicken is cooking, heat remaining olive oil and butter in a saucepan over medium heat. When butter is melted, add pearl onions and sauté until browned. Season. Add water and vinegar and simmer for about 30 minutes, until tender. Add onions, along with their liquid to chicken mixture.

7 In a small bowl, mix together cocoa with $\frac{1}{2}$ cup (75 ml) of warm cooking liquid from Dutch oven. Stir into sauce and mix well. Cook for a few minutes more to warm through and serve with Mashed Parsnips and Potatoes with Chives.

Serves 4

MASHED PARSNIPS AND POTATOES WITH CHIVES

$\frac{1}{2}$ lbs (750 g) parsnips
 $\frac{1}{2}$ lbs (750 g) Yukon Gold potatoes
 5 cups (1.25 L) water
 2 tsp (10 ml) salt
 3 tbsp (45 ml) butter
 3 tbsp (45 ml) finely chopped chives
 1 pinch freshly ground pepper

1 Peel parsnips and cut crosswise into $\frac{1}{2}$ -in (1.25 cm) thick pieces. Peel potatoes and cut into 1-in (2.5 cm) chunks. Place parsnips and potatoes in a medium saucepan, cover with water, add salt and bring to a simmer. Reduce heat, cover and cook for 10 minutes or until fork-tender. Strain and return parsnips and potatoes to warm saucepan. Cover and let steam in heat of saucepan for 10 minutes.

2 Mash parsnips and potatoes. Do not over mash or they will become gluey. Add butter and season. Blend until well mixed. Stir in chopped chives and season to taste.

Serves 4

PAIRS WITH

La Vieille Ferme Ventoux Rouge
 France \$12.99 263640

Farm to Table Pinot Noir
 Australia \$15.99 466250

Oktoberfestivities

from page 28



SALTED SOFT PRETZELS

4 tsp (20 ml) active dry yeast
 1 tsp (5 ml) sugar + $\frac{1}{2}$ cup (125 ml) sugar, divided
 $\frac{1}{4}$ cup (310 ml) warm water
 4 cups (1 L) all-purpose flour
 $\frac{1}{2}$ tsp (7 ml) salt
 1 tbsp (15 ml) vegetable oil
 4 cups (1 L) hot water
 $\frac{1}{2}$ cup (125 ml) baking soda
 coarse kosher salt, for garnish

1 Mix together yeast and 1 tsp (5 ml) sugar. Mix in warm water, stir and allow to stand until creamy, about 10 minutes.

2 In a large mixing bowl, mix flour, $\frac{1}{2}$ cup (125 ml) sugar and salt. Make a well in centre and add vegetable oil and yeast mixture. Mix and form into a dough. Knead dough by hand or with electric mixer fitted with dough hook for 7 to 8 minutes or until smooth and elastic. Transfer to a lightly oiled bowl and cover with plastic wrap and a clean tea towel. Let rise until double in size, about 45 minutes to an hour.

3 Preheat oven to 400 F (200 C).

4 While dough is rising, prepare a water bath by mixing together hot water and baking soda. Stir often to mix.

5 After dough has risen, turn dough onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a long rope, about $\frac{1}{2}$ -in (1.25 cm) thick and twist into pretzel shape.

6 Dip individual pretzels into hot-water-soda solution, quickly lay on paper towel to remove any excess water, and place on

lightly greased or parchment paper-lined baking sheet. Sprinkle lightly with kosher salt. Bake in oven for about 8 minutes or until golden brown.

Makes 12

PAIRS WITH

Fernie Project 9 Pils Bavarian Pilsner
 Canada \$10.49 844209 6 X 355 ml

Hacker-Pschorr Munich Gold
 Germany \$2.19 210468 500 ml



SAUERKRAUT FEAST

$\frac{1}{3}$ cup (75 ml) kosher salt, plus more for seasoning
 2 tbsp (30 ml) light brown sugar
 3 lbs (1.5 kg) pork back or baby back ribs, cut into 4 sections
 8 cups (2 L) of sauerkraut, drained
 $\frac{1}{2}$ lb (250 g) of $\frac{1}{2}$ -in (1.25 cm) thick-sliced bacon, cut into 1-in (2.5 cm) pieces
 8 fully cooked bratwurst sausages
 $\frac{1}{4}$ cup (60 ml) duck fat or peanut oil
 1 large onion, coarsely chopped
 6 garlic cloves, peeled, coarsely chopped
 2 dozen juniper berries
 10 whole cloves
 8 whole allspice
 3 large bay leaves
 $\frac{1}{2}$ tsp (2 ml) caraway seeds
 1 tsp (5 ml) freshly ground pepper
 3 cups (750 ml) chicken stock
 $\frac{1}{2}$ cups (375 ml) Riesling wine
 2 lbs (1 kg) kielbasa sausage, skinned and cut on bias into 1-in (2.5 cm) pieces
 8 skinless European wieners
 1 x 2 lbs (1 kg) boiled boneless ham, 3 to 4-in thick (8 to 10 cm), sliced $\frac{1}{4}$ -in (0.5 cm) thick
 2 lbs (1 kg) small red-skinned potatoes
 assorted mustards, horseradish and pickles, for serving
 chopped parsley, for garnish

1 In a large, heavy resealable plastic freezer bag, mix salt with sugar. Add ribs and shake to coat. Seal bag and refrigerate overnight or up to 24 hours.

2 The next day, preheat oven to 300 F (150 C). Rinse sauerkraut in cold water and squeeze dry. Set aside.

3 Set a large roasting pan over two burners on stove over high heat. Add bacon and bratwurst. Sauté until bacon is crisp and bratwurst is brown, about 10 minutes. Remove and set aside.

4 Add duck fat and melt. Add onions and garlic and reduce heat to medium-low and cook, stirring, about 7 minutes or until softened. Add and mix in sauerkraut, juniper berries, cloves, allspice, bay leaves, caraway seeds, pepper, stock and white wine. Bring to a boil over high heat.

5 Rinse ribs under cold water and pat dry. Bury ribs in sauerkraut and return to a boil over medium-high heat. Cover tightly with foil and transfer to oven and bake for 1½ hours.

6 Remove ribs from sauerkraut and cut between bones. Return ribs to sauerkraut and bury along with kielbasa sausage, wieners, bratwurst, bacon and ham slices. Cover and bake until meats are hot, about 25 to 30 minutes. While baking, cook potatoes in salted water, bringing to a boil

over high heat, until fork-tender. Drain and cover to keep warm.

7 To serve, place some ribs and sausage on plate and mound hot sauerkraut in a modest pile on top in middle of a serving plate. Arrange around with wieners, ham and boiled potatoes. Garnish with chopped parsley and serve with mustard and pickles.

Serves 8

PAIRS WITH

Holsten Festbock

Germany ~~\$2.29~~ 334276 500 ml

Valckenberg Gewürztraminer

Germany ~~\$19.49~~ 541573



*NO PURCHASE NECESSARY. Begins at 12:00 PM PT on September 1, 2017, and ends at 11:59:59 PM PT on October 31, 2017. Open only to legal residents of Canada (excluding Quebec) who are 21 years of age or older at time of entry. For Official Rules, including how to enter, free method of entry instructions, judging criteria, prize details, and restrictions, visit 19crimes.com/19thcork. Two (2) prizes available. The approximate retail value of all prizes available to eligible Canadian residents is \$8,327.92 CAD. Math skill testing question required. Void in Quebec and where prohibited. Msg & data rates may apply. Sponsor: Treasury Wine Estates Americas Company, Napa, CA 94558.



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CHICKEN SCHNITZEL SERVED WITH CUCUMBER DILL SALAD AND APPLE CRANBERRY COMPOTE

4 x 6 oz (180 g) chicken breasts, pounded ¼-in (0.25 cm) thick schnitzel-style cutlets

1 cup (250 ml) all-purpose flour

salt and freshly ground pepper

2 tbsp (30 ml) German-style hot mustard

3 large eggs

2 cups (500 ml) dried breadcrumbs

½ cup (125 ml) canola oil, divided

½ cup (125 ml) unsalted butter, divided

chopped flat leaf parsley, for garnish

1 Lightly season each thin chicken cutlet with salt and pepper. Set up a breading station: in a shallow baking dish, mix together flour with ¼ tsp (1 ml) each salt and pepper. In another baking dish, whisk together eggs and mustard. In a third baking dish, combine breadcrumbs with ¼ tsp (1 ml) each of salt and pepper.

2 Dredge each chicken cutlet first in flour, covering well and shaking off excess, then in egg-mustard mixture, and lastly in breadcrumbs, making sure each cutlet is evenly coated. Transfer onto a baking sheet lined with a cooling rack and refrigerate for 15 minutes.

3 Preheat oven to 300 F (150 C).

4 Heat 2 tbsp (30 ml) of oil with 2 tbsp (30 ml) of butter over medium-high heat. When it starts to bubble, add one of the breaded cutlets and cook until golden brown on both sides, flipping once, moving pan constantly, about 3 to 4 minutes in total. Transfer to a baking sheet fitted with a baking rack, season with salt and pepper and keep warm in oven. Repeat with remaining cutlets, making sure to wipe out pan with paper towel, using new oil and butter each time.

5 Serve each Chicken Schnitzel with Cucumber Dill Salad and Apple Cranberry Compote (recipes follow).

Serves 4

CUCUMBER DILL SALAD

2 English cucumbers, about 2 lbs (1 kg)

½ cup (75 ml) plain 3% Greek yogurt

3 tbsp (45 ml) finely chopped fresh dill

1 tbsp (15 ml) rice vinegar or lemon juice

½ tsp (2 ml) sugar

½ tsp (2 ml) salt

¼ tsp (1 ml) freshly ground pepper

½ garlic clove, finely grated, or to taste

1 bunch of radishes, rinsed, dried, trimmed and thinly sliced

1 Halve cucumbers lengthwise, scoop out seeds and slice into half-moons.

2 In a medium bowl combine yogurt, dill, rice vinegar or lemon juice, sugar, salt, pepper and garlic. Add cucumber and radishes and toss with yogurt-dill mixture until well combined. Season to taste.

Serves 6

APPLE CRANBERRY COMPOTE

1 medium navel orange
 1 tbsp (15 ml) vegetable oil
 ½ small onion, finely chopped
 1 celery rib, cut into ¼-in (0.5 cm) dice
 1 tbsp (15 ml) finely chopped ginger
 1 x 12 oz (360 g) bag cranberries, fresh or frozen
 2 medium Granny Smith apples, peeled and cut into 1-in (2.5 cm) pieces
 ½ tsp (2 ml) cinnamon
 ½ tsp (2 ml) dried red chili flakes
 1 tsp (5 ml) salt
 ½ tsp (2 ml) freshly ground pepper
 ¾ cup (175 ml) sugar
 ¼ cup (60 ml) apple cider vinegar
 ¼ cup (60 ml) whole grainy mustard

1 Grate peel of orange and set aside. Peel and discard pith. Separate orange into sections and add to food processor. Set aside.

2 Heat oil in a saucepan over medium heat. Add onion, celery, ginger and sauté until soft, 2 to 3 minutes. Add cranberries, apple, spices, sugar, cider vinegar, reserved orange and grated peel. Bring to a boil, lower temperature and simmer for 20 to 30 minutes or until thick, stirring occasionally. Remove and allow to cool. Stir in mustard to mix well. Store refrigerated in an airtight container up to a month.

Makes about 4 cups (1 L)

PAIRS WITH

Dr. Loosen Riesling
 Germany \$17.49 599274

Bree Riesling
 Germany \$14.49 210807

Cinnamon and Spice

from page 38



MAPLE CINNAMON-SPICED GLAZED HAM

8¾ lb (4 kg) cured bone-in or boneless ham leg roast
 2 cups (500 ml) maple syrup
 2 tbsp (30 ml) canola oil
 2 tbsp (30 ml) cinnamon
 1 tbsp (15 ml) ground ginger
 1 tbsp (15 ml) apple cider vinegar
 2 tsp (10 ml) soy sauce
 1 tsp (5 ml) whole cloves
 1 tsp (5 ml) hot sauce
 ½ cup (125 ml) coarsely ground raw almonds, for crust
 roasted vegetables, to serve
 leafy greens (optional)

1 Preheat oven to 325 F (170 C).

2 Using a sharp knife, slice away skin from fat layer of roast. (Alternatively, ask butcher to remove skin from meat.) Gently score fat in a crisscross diamond design making sure score marks are no deeper than ¼-in (0.25 cm). Roast should split apart only slightly during baking to allow glaze to evenly coat meat. Place roast on a rack in a shallow roasting pan.

3 In a small saucepan, add remaining ingredients except ground almonds. Bring to a gentle boil and simmer for 5 minutes for flavours to blend and mixture to become syrupy. Strain sauce to remove cloves. Brush half the sauce over top and sides of roast. Set remaining sauce aside and keep warm.

4 Bake roast in centre of preheated oven for 18 to 20 minutes per lb (500 g), or until a meat thermometer inserted into meat registers 140 F (60 C). Baste with sauce a few more times during roasting. (An 8¾ lb (4 kg) roast should take about 2½ hours.) 20 minutes before roast is done, sprinkle with ground almonds to form a nice crust.

5 Remove from oven and let roast rest for 10 minutes before slicing and

transferring to a heated platter. Garnish platter with roasted vegetables and leafy greens and serve with starch of choice.

Serves 12

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Red Rooster Gewürztraminer
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NORTH AFRICAN CHICKEN TAGINE

3 tbsp (45 ml) olive oil
 4 bone-in chicken thighs
 2 bone-in chicken breasts, halved
 salt and freshly ground pepper, to taste
 1 large sweet onion, diced
 4 large garlic cloves, minced
 1-in (2.5 cm) fresh ginger, peeled and finely minced
 2 cups (500 ml) chicken stock
 1 tsp (5 ml) each black peppercorn, cumin seeds, whole coriander, crushed red chilies
 1 tbsp (15 ml) turmeric
 2 tsp (10 ml) sweet or hot paprika
 1 tsp (5 ml) saffron threads
 2 cups (500 ml) cubed butternut squash
 1 preserved lemon¹, coarsely chopped and pitted
 ½ cup (125 ml) dried apricots, halved
 3 whole star anise
 2 cinnamon sticks
 1 tbsp (15 ml) liquid honey
 1 cup (250 ml) frozen green chickpeas, thawed
 ¾ cup (175 ml) small green olives, such as Castelvetrano
 2 firm Roma tomatoes, coarsely chopped
 ¼ cup (60 ml) each coarsely chopped cilantro and mint
 herbed couscous, to serve (optional)

1 Preheat oven to 350 F (180 C).

2 Heat oil in a large, deep Dutch oven with a tight-fitting lid. Skin chicken if desired. Season chicken with salt and pepper and lightly brown a couple pieces at a time in hot oil. Transfer to a large plate.

¹ Found at specialty food stores

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3 Add diced onion, garlic and ginger to oil remaining in pan. Sauté until soft and onion is translucent. Stir in stock. Remove from heat and return chicken pieces to Dutch oven along with any juices that may have collected on plate. Set aside.

4 In a small, heavy-bottomed dry saucepan combine peppercorns, cumin, coriander and crushed red chilies. Toast mixture over medium heat until it begins to smoke, about 2 minutes. Transfer to a small spice grinder or a mortar and pestle. Add turmeric, paprika and saffron. Grind to a fine powder. Sprinkle over chicken and turn chicken several times with tongs to evenly disperse spices.

5 Add butternut squash, lemon, apricots, star anise, cinnamon sticks and honey to chicken. Cover tightly and bake in centre of preheated oven for 30 minutes. Stir in chickpeas, olives and tomatoes. Return to oven. Continue to bake, covered, for 15 more minutes or until piping hot and chicken is fully cooked. Transfer to a deep, warmed tagine dish to serve. Season with additional salt and pepper, to taste. Sprinkle with chopped cilantro and mint and serve over herbed couscous. Optional, serve with dollops of plain yogurt and prepared harissa sauce.

Serves 6

PAIRS WITH

Torres Sangre de Toro

Spain \$12.99 6585

Marques de Casa Concha Chardonnay

Chile \$22.99 342857



CINNAMON-SPICED BEAR PAWS

FILLING

1½ cups (375 ml) blanched almonds

2 cups (500 ml) icing sugar

2 egg whites

1 tsp (5 ml) cardamom

½ tsp (2 ml) cinnamon

½ tsp (2 ml) almond extract

1 Combine almonds in a high-speed blender or food processor. Whirl until coarsely ground.

2 Add remaining Filling ingredients and continue to whirl until blended, but almonds are still coarse. Remove to a container, cover and refrigerate until ready to use. Can be refrigerated for several days or up to a week.

DOUGH

5 cups (1.25 L) all-purpose flour, divided, plus extra for rolling surface

1½ cups (375 ml) cold butter, diced

1 × ¼ oz (7 g) package traditional active dry yeast

BC LIQUORSTORES

1¼ cup (310 ml) half and half cream (10%)
½ cup (75 ml) granulated sugar
¼ tsp (1 ml) salt
2 eggs, divided
½ cup (125 ml) sliced raw almonds
¼ cup (60 ml) coarse raw sugar

- 1 In a food processor, combine 3 cups (750 ml) flour and the butter. Pulse just until mixture is slightly shaggy with pebbles of butter remaining. Refrigerate.
- 2 In a large bowl, combine remaining flour and yeast. Stir and set aside.
- 3 In a medium saucepan combine cream, sugar and salt. Heat just until it registers 125 F (52 C) on a thermometer. Add to large bowl containing flour and yeast along with 1 egg. Whisk until smooth. Then add refrigerated cold butter and flour mixture and stir in just until blended but not smooth. Dough will be very loose.
- 4 Generously flour a kitchen surface. Transfer dough to floured surface. With a floured rolling pin, roll out dough on floured surface into a 12 x 21-in (30 x 53 cm) rectangle. Taking the 12-in (30 cm) side, fold ⅓ of dough to centre. Repeat with other 12-in (30 cm) side

forming a 7 x 12-in (18 x 30 cm) rectangle. Repeat rolling and folding two more times adding more flour as needed. Gently wrap in parchment and refrigerate for a minimum of 4 hours or until dough feels firm.

- 5 When dough is firm, place on a generously floured work surface and cut in half. Roll each half into a 12-in (30 cm) square. Cut each square into 4 x 12-in (10 x 30 cm) strips. Pipe equal amounts of filling down centre of each strip. Fold long edge of strips over filling and press cut edges together to seal.
- 6 Cut each strip into 4-in (10 cm) pieces. Using kitchen shears, cut three or four slits in each piece to within ½-in (1.25 cm) of folds. Place 1-in (2.5 cm) apart on parchment-lined baking sheets. Cover and set aside in a warm place for about 1 hour or until slightly puffed.
- 7 Preheat oven to 375 F (190 C). In a measuring cup combine remaining egg with 1 tbsp (15 ml) water. Whisk to blend and brush over each pastry. Sprinkle with sliced almonds and raw sugar. Bake in oven for 18 to 20 minutes or until nicely puffed and golden. Remove to a rack to cool.

CREAM CHEESE DRIZZLE

¼ cup (60 ml) plain full fat cream cheese, at room temperature
2 tbsp (30 ml) unsalted butter, softened
¾ cup (175 ml) icing sugar, sifted
1 to 2 tbsp (15 to 30 ml) milk

- 1 While paws are cooling, prepare Cream Cheese Drizzle. In bowl of an electric mixer, combine cream cheese and butter. Beat until smooth. Beat in icing sugar and milk. Mixture should be thin enough to drizzle over baked paws.
- 2 Transfer to a piping bag or squeeze tube and pipe a thin zigzag drizzle over each Paw and serve.

Makes 18

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BOURBON CHAI LATTES

2 cups (500 ml) water
3 black tea bags
3 tbsp (45 ml) honey or agave syrup
4 green cardamom pods
4 whole allspice
4 black peppercorns
4 cloves
2 star anise
1 broken cinnamon stick
1-in (1.25 cm) piece fresh ginger root, peeled and shaved
1 vanilla bean, split, seeds scraped out
½ cup (125 ml) bourbon

2 cups (500 ml) unflavoured almond milk, preferably organic¹
1 x 14 oz (398 ml) can full fat coconut milk
freshly grated nutmeg, for garnish

1 In a saucepan, combine water with tea bags, honey or agave, spices, ginger root and vanilla bean seeds. Bring to a simmer. Cover and continue to simmer for 5 minutes for flavours to blend. Strain liquid into a warmed teapot or jug for pouring. Add bourbon. Set aside.

2 In a saucepan, warm almond milk and coconut milk until it begins to steam and bubble around edges. Remove from heat. Transfer to a blender. Whirl until foamy.

3 Pour equal amounts of chai tea into four large, warmed glass mugs. Add equal amounts steamed milk. Spoon excess foam on top and garnish with freshly grated nutmeg.

Serves 4 to 6

¹ Organic almond milk foams up with more volume when blended or steamed.

INGREDIENTS IN BOURBON CHAI LATTE

Evan Williams Kentucky Straight Bourbon
USA \$24.99 450254

Basil Hayden's Kentucky Bourbon
USA \$49.29 106120

A Thanksgiving Selection

from page 44



BUTTERMILK-BRINED TURKEY

6 tbsp (90 ml) kosher salt
2 tbsp (30 ml) whole black peppercorns
25 sage leaves
4 thyme sprigs
10 garlic cloves, smashed
20 cups (5 L) warm water
8 cups (2 L) cold buttermilk
12 to 13 lb (5.5 to 6 kg) fresh turkey, neck, heart and gizzards removed
¼ cup (60 ml) unsalted butter, at room temperature
Cranberry Gravy, to serve (recipe follows)

- 1** In a large stock pot big enough to hold the turkey, stir together salt, peppercorns, sage, thyme, garlic and warm water. Stir until salt dissolves. Add buttermilk and stir to combine.
- 2** Rinse turkey inside and out with cold water and carefully place in stock pot containing brine. Turkey should be fully submerged, if not, add extra cold water to cover. Cover with a lid and refrigerate for 24 hours.
- 3** When ready to cook turkey, remove from brine and discard brine. Rinse turkey inside and out with cold water and pat dry with paper towels. Trim off and discard any excess fat before trussing turkey, if desired, using kitchen twine. Place turkey, breast-side up, on a rack in a large roasting pan. Rub skin evenly with butter. Let turkey stand at room temperature for 1 hour.
- 4** Meanwhile, place oven rack in lower third of oven and preheat to 400 F (200 C).
- 5** Roast turkey for 30 minutes. Reduce oven temperature to 325 F (170 C) and continue roasting, basting every 30 minutes with pan juices. If breast begins to cook too quickly, tent it loosely with aluminum foil. After 2 hours of total roasting time, begin testing for doneness using an instant-read thermometer inserted in thickest part of breast and thigh, away from bone. Breast should register 165 F (75 C) and thigh 175 F (80 C). Total roasting time should be about 3 hours.
- 6** Transfer turkey to a carving board and let rest for 20 to 30 minutes before carving. Serve with Cranberry Gravy and thanksgiving side dishes as desired.

Serves 10

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CRANBERRY GRAVY

12 oz (340 g) bag cranberries, fresh or frozen
¾ cup (175 ml) granulated sugar
1 cup (250 ml) water
3 tbsp (45 ml) butter or turkey pan drippings
3 tbsp (45 ml) all-purpose flour
1 cup (250 ml) port
3 cups (750 ml) turkey or chicken stock
salt and freshly ground pepper, to taste

1 In a saucepan, cook cranberries, sugar and water over medium heat, stirring often, until sugar is melted and cranberries burst. In a blender, in batches if necessary, purée cranberry mixture until smooth. Transfer to a bowl and set aside.

2 In a large saucepan melt butter over medium-low heat. Whisk in flour and cook, whisking, until lightly browned, about 3 minutes. Whisk in port and stock in a steady stream before adding cranberry mixture. Boil gravy, whisking occasionally, until reduced to about 5 cups (1.25 L), 15 to 20 minutes, and strain through a sieve into a clean saucepan. Season gravy with salt and pepper. Keep warm until ready to serve.

Makes about 5 cups (1.25 L)



CAULIFLOWER AND MUSHROOM TART

½ cup (125 ml) white quinoa
1 cup (250 ml) water
6 large eggs, divided
½ cup (75 ml) grated Parmesan
¼ tsp (1 ml) garlic powder
½ tsp (2 ml) dried thyme
½ medium-head cauliflower, cut into florets
2 tbsp (30 ml) grapeseed oil, divided
salt and freshly ground pepper, to taste
8 oz (250 g) mixed mushrooms, trimmed and quartered
½ cup (125 ml) table cream (18%)
1 tbsp (15 ml) finely chopped fresh chives
4 oz (125 g) goat's cheese, broken into large chunks

1 Position oven racks in upper and lower thirds of oven and preheat to 375 F (190 C).

2 In a medium saucepan, stir together quinoa and water. Bring to a boil over high heat, then reduce to low, covering and cooking until quinoa is tender and water has been absorbed, about 15 minutes. Remove from heat and let sit covered for 5 minutes.

3 In a medium bowl, stir together 1 egg, Parmesan, garlic powder and dried thyme. Add cooked quinoa and stir until mixture is well combined. Turn mixture into a lightly oiled 9-in (23 cm) pie plate

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or tart pan and press into an even layer along bottom and up sides. Bake until crust is lightly golden brown, about 20 minutes. Set aside while preparing filling.

4 On a rimmed baking sheet, toss together cauliflower, 1 tbsp (15 ml) oil and a good pinch of salt and pepper. Arrange into a single layer and set aside. On a second rimmed baking sheet, toss together mushrooms, remaining 1 tbsp (15 ml) oil and another pinch of salt and pepper. Place both baking sheets in oven and roast, stirring and rotating pans every 15 minutes, until cauliflower starts to caramelize and mushrooms have released most liquid, about 30 to 35 minutes. Set aside to cool slightly.

5 In a medium bowl, whisk together remaining 5 eggs, cream, chives and a pinch of salt and pepper. Fold in roasted cauliflower, mushrooms and goat's cheese. Transfer mixture into quinoa crust and bake until filling is set, about 30 to 35 minutes. Allow to cool at room temperature for at least 30 minutes before serving. Enjoy warm or at room temperature.

Serves 6



BEEF BRISKET WITH CRANBERRY SUCCOTASH

4 lbs (2 kg) beef brisket, trimmed of fat to ¼-in (0.5 cm) thick
salt and freshly ground pepper, to taste
2 tbsp (30 ml) grapeseed oil
2 medium onions, thinly sliced
2 garlic cloves, minced
2 cups (500 ml) unsweetened cranberry juice
1 cup (250 ml) red wine
1½ cups (375 ml) beef broth, plus extra
2 rosemary sprigs
2 thyme sprigs
Cranberry Succotash, to serve (recipe follows)

1 Preheat oven to 275 F (140 C).

2 Season trimmed brisket generously with salt and pepper. In a large Dutch oven, heat oil over medium-high heat. Sear brisket on all sides until well caramelized. Remove brisket, set aside and lower heat to medium.

3 Add onions to Dutch oven and sauté until starting to brown, 5 to 7 minutes. Stir in garlic and cook another minute before adding cranberry juice, red wine, beef broth, rosemary and thyme. Bring mixture to a simmer before adding brisket back to Dutch oven fat-side down. Make sure brisket is at least three quarters covered by liquid, if not, top with additional beef broth. Cover and transfer to oven until brisket is fork-tender, about 3 to 4 hours.

4 Once cooked, remove brisket from Dutch oven and set aside to rest. Place Dutch oven back over medium-high heat until sauce has reduced by at least half and has thickened slightly, about 20 to 30 minutes. Strain into a clean saucepan and season to taste with salt and pepper.

5 When ready to serve, warm sauce over medium heat. Slice brisket into 1-in (2.5 cm) slices against the grain and transfer to a warmed serving platter. Drizzle brisket with warmed sauce, before topping with Cranberry Succotash. Serve extra sauce alongside.

Serves 6

CRANBERRY SUCCOTASH

1 tbsp (15 ml) grapeseed oil
2 cups (500 ml) fresh corn kernels
1 cup (250 ml) unsweetened, dried cranberries
2 tbsp (30 ml) extra-virgin olive oil
1 tbsp (15 ml) honey
2 tsp (10 ml) red wine vinegar
¼ cup (60 ml) fresh cilantro leaves, finely chopped
salt and freshly ground pepper, to taste

1 In a large frying pan, warm grapeseed oil over medium-high heat. Sauté corn and cranberries until corn is warmed through, about 2 minutes.

2 Transfer to a bowl and toss with olive oil, honey, vinegar and cilantro. Season to taste with salt and pepper.

Makes about 3 cups (750 ml)

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Plenty of Pumpkins

from page 54



PUMPKIN GINGERBREAD TRIFLE

GINGERBREAD

2 cups (500 ml) all-purpose flour
1 tsp (5 ml) baking soda
1 tbsp (15 ml) ground ginger
½ tsp (2 ml) cinnamon
¼ tsp (1 ml) allspice
½ tsp (2 ml) salt
½ cup (125 ml) butter, softened
1 cup (250 ml) dark brown sugar
1 large egg
½ cup (125 ml) molasses
¾ cup (175 ml) buttermilk
½ cup (125 ml) hot water

1 Place oven rack in middle of oven and preheat to 350 F (180 C).

2 Grease or butter a 13 x 9-in (3.5 L) baking pan. Line pan with parchment paper, leaving an overhang at both ends.

3 In a medium bowl, whisk together flour, baking soda, ground ginger, cinnamon, allspice and salt.

4 In a large bowl, beat butter and brown sugar with an electric mixer at medium speed until pale and fluffy, 3 to 5 minutes. Add egg and beat until blended, then beat in molasses and buttermilk. Reduce speed to low and mix in flour mixture until smooth, then add hot water and beat 1 minute.

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5 Spread batter evenly in pan and bake until a wooden skewer inserted in centre comes out clean, about 35 to 40 minutes. Remove and allow to cool in pan. Lift with parchment paper sides and set onto a cutting board. Cut into 1-in (2.5 cm) cubes with a serrated knife.

PUMPKIN MOUSSE

¼ cup (60 ml) cold water
1 × ¼ oz (7 g) envelope of gelatin
1 × 14 oz (425 ml) can pumpkin purée
½ cup (125 ml) light brown sugar
½ tsp (2 ml) nutmeg
½ tsp (2 ml) ground ginger
1 tsp (5 ml) cinnamon
¼ tsp (1 ml) salt
1 cup (250 ml) + 1½ cups (375 ml) whipping cream, divided
½ tsp (2 ml) + 1 tsp (5 ml) vanilla extract, divided
3 tbsp (45 ml) sugar
13 oz (370 g) thin gingersnap cookies, coarsely crushed, reserving ½ cup (125 ml), for garnish
chopped crystallized ginger, for garnish

1 Place cold water in a small saucepan,

sprinkle gelatin over surface and let soften for 1 minute. Stir over low heat until dissolved. Add pumpkin purée, light brown sugar, nutmeg, ground ginger, cinnamon and salt. Mix until smooth and well blended.

2 In a medium bowl, with electric beaters, whip 1 cup (250 ml) cream with ½ tsp (2 ml) vanilla extract until soft peaks form then gently fold into pumpkin mixture until well mixed.

3 Beat remaining cream, sugar and 1 tsp (5 ml) vanilla extract until soft peaks form.

4 To assemble, in a 2 quart (2 L) trifle bowl or deep serving dish, place half the gingerbread cubes, then top with half the crushed gingersnaps. Top gingersnaps with half the pumpkin mousse, then half the whipped cream. Repeat layering with all remaining gingerbread, gingersnaps, mousse and cream. Alternatively, divide layers evenly amongst individual deep serving dishes. Chill at least 2 hours before serving. Garnish with sprinkling of candied ginger.

Serves 8 to 10

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Taylor Fladgate 10-Year-Old Tawny Port
Portugal **\$38.99** 121749



PUMPKIN PAPPARDELLE

½ lb (250 g) rapini or broccolini, rinsed, cut into 1-in (2.5 cm) pieces
4 tbsp (60 ml) unsalted butter, divided
1 tbsp (15 ml) extra-virgin olive oil
1 large red onion, thinly sliced lengthwise
¼ tsp (1 ml) dried red chili flakes
1 lb (500 g) dry pappardelle
½ small sugar pumpkin, about 2 lbs (1 kg),

peeled, seeded, cut into ½-in (1.25 cm) dice
4 thyme sprigs
1½ cups (375 ml) water
2 tsp (10 ml) thyme leaves
1 cup (250 ml) pecorino cheese, grated, plus more for serving
½ cup (125 ml) toasted pine nuts

- 1 Bring a saucepan of water to a boil. Add rapini or broccolini and blanch for 2 minutes, then transfer to an ice-water bath. Drain well and set aside.
- 2 In a large skillet over medium heat, melt 2 tbsp (30 ml) of butter with olive oil. Add onion and chili flakes and sauté, stirring occasionally, until soft, about 15 minutes. Transfer to a plate and set aside.
- 3 Bring a large pot of salted water to a boil. Add pasta and cook according to package directions. Drain, reserving 1 cup (250 ml) of cooking water. Return pasta to pot.
- 4 While pasta is cooking, return skillet over medium heat and add pumpkin, thyme sprigs and 1½ cups (375 ml) water to skillet. Cover partially and cook, stirring occasionally, until pumpkin is very soft and most water has evaporated, about 6 to 8 minutes.
- 5 To hot pasta, add onion, pumpkin, thyme leaves, pecorino, remaining butter, reserved cooking water and broccolini. Toss to coat, adding more cooking water as needed to loosen sauce. Season. Garnish with toasted pine nuts and serve with extra pecorino cheese.

Serves 4

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Steamworks Pumpkin Ale
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PUMPKIN AND CORNMEAL BREAD WITH WHISKY-SOAKED CRANBERRIES

WHISKY SOAKED CRANBERRIES

1 cup (250 ml) dried cranberries
½ cup (125 ml) boiling water
2 tbsp (30 ml) whisky

Mix together dried cranberries, boiling water and whisky. Allow to soak for up to 1 hour or until softened. Drain well and set cranberries aside.

PUMPKIN SEED STREUSEL

½ cup (125 ml) all-purpose flour
¼ cup (60 ml) firmly packed yellow sugar

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4 tbsp (60 ml) melted butter
¼ cup (60 ml) pumpkin seeds

To make streusel, mix together flour, yellow sugar, melted butter and pumpkin seeds until a crumbled texture. Set aside.

PUMPKIN AND CORNMEAL BREAD

1½ cups (375 ml) firmly packed dark brown sugar
1 cup (250 ml) vegetable oil
3 large eggs
1 x 15 oz (425 ml) can pumpkin purée
3 cups (750 ml) all-purpose flour
½ cup (125 ml) fine yellow cornmeal
1 tsp (5 ml) each ground cloves, cinnamon, ground ginger, nutmeg
½ tsp (2 ml) ground cardamom
1 tsp (5 ml) baking soda
½ tsp (2 ml) salt
2 tsp (10 ml) baking powder
1½ tsp (7 ml) vanilla extract
1 cup (250 ml) chopped walnuts (optional)

- 1 Preheat oven to 350 F (180 C). Butter and flour two 9 x 5-in (2 L) loaf pans.
- 2 In a large bowl, with an electric mixer, beat dark sugar and oil until fluffy. Mix in eggs and pumpkin until smooth and well mixed.
- 3 In another large bowl, mix together flour, cornmeal, spices, baking soda, salt and baking powder. Slowly fold into pumpkin mixture in two additions. Stir in Whisky Soaked Cranberries and walnuts, if using.
- 4 Divide batter equally between prepared pans. Divide streusel and sprinkle on top of each loaf. Bake until a wooden skewer inserted into centre comes out clean, about 1 hour. Remove from oven and allow to cool on baking racks 10 minutes. Using a sharp knife, cut around edges of loaves and turn out onto racks and cool completely.

Makes 2 loaves

PAIRS WITH

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Buffalo Trace Kentucky Straight Bourbon Whiskey

USA \$39.99 605063

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#SEVENDAYWEEKEND

LIFESTYLE
SESSION
CRAFT

Warm Fall Salads

from page 68



ROASTED YAM SALAD WITH CITRUS-MISO PORK

3 cups (750 ml) diced yam, ½-in (1.25 cm) dice
5 tbsp (75 ml) olive oil, divided, plus extra as needed
salt and freshly ground pepper, to taste
1 large head radicchio, trimmed, cut into 8 wedges
4 to 6 Shanghai baby bok choy, trimmed and halved
2 tbsp (30 ml) unseasoned rice vinegar
½ tsp (2 ml) honey
2 tbsp (30 ml) nutritional yeast

3 green onions, white and light green parts only, thinly sliced
¼ cup (60 ml) roughly chopped unsalted, roasted peanuts,
Citrus-Miso Pork (recipe follows, prepare in advance)

- 1 Place a rimmed baking sheet in oven and preheat to 400 F (200 C).
- 2 In a bowl, toss together yams, 2 tbsp (30 ml) oil and a pinch of salt and pepper. Tumble onto preheated tray in a single layer and roast, tossing every 10 minutes or so, until they start to caramelize and become tender, about 30 minutes total.
- 3 Meanwhile, preheat 1 tbsp (15 ml) oil in a large frying pan over medium-high heat. Add half the radicchio wedges and cook until caramelized and crisp-tender on both cut surfaces, about 1 minute per side. Transfer to a plate and lightly season with salt and pepper. Repeat cooking remaining radicchio, adding more oil to frying pan if needed.
- 4 Using same frying pan, add 1 tbsp (15 ml) oil and let warm over medium-high heat. Add half the bok choy halves and cook until caramelized and crisp-

tender, 1 to 2 minute. Transfer to a plate and lightly season with salt and pepper. Repeat cooking remaining bok choy, adding more oil to frying pan if needed.

- 5 In a large bowl, whisk together remaining 1 tbsp (15 ml) oil, rice vinegar, honey and nutritional yeast. Add warm roasted yams and gently toss to coat.
- 6 Arrange warm radicchio and bok choy on a serving platter and sprinkle with warm, dressing coated yams. Drizzle with any remaining dressing, garnish with green onions, peanuts and additional nutritional yeast, if desired. Serve while warm with Citrus-Miso Pork alongside.

Serves 4

CITRUS-MISO PORK

¼ cup (60 ml) orange juice
2 tbsp (30 ml) orange marmalade
2 tbsp (30 ml) white miso paste
1 tsp (5 ml) minced ginger
2 garlic cloves, minced
2 tbsp (30 ml) grapeseed oil, divided
¼ lbs (625 g) pork tenderloin, trimmed of any excess fat or silver skin

- 1 Preheat oven to 400 F (200 C).



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2 In a bowl, whisk together orange juice, marmalade, miso, ginger, garlic and 1 tbsp (15 ml) oil until well combined. Transfer to a resealable plastic bag before adding pork, sealing bag and coating tenderloin completely in marinade. Refrigerate for at least 1 hour or up to 8 hours.

3 Remove pork from marinade and set aside. Transfer marinade to a small saucepan, bring to a boil over medium-high heat and allow to cook for 3 to 5 minutes, or until slightly reduced and thickened.

4 In a large ovenproof frying pan, heat remaining 1 tbsp (15 ml) oil over medium-high heat. Sear pork all over. This will happen fast due to marmalade in marinade. Brush pork with some warm marinade before transferring frying pan to oven. Roast pork until cooked through with just a hint of pink remaining, about 16 minutes. Transfer pork to a cutting board, brush with some more marinade and let rest for 5 minutes before carving crosswise into slices. Serve drizzled with remaining miso marinade, alongside Roasted Yam Salad

Serves 4

PAIRS WITH

Hakutsuru Junmai Ginjo Sake
Japan \$9.99 210823 300 ml

Longhand Pinot Grigio
BC VQA \$15.99 786731



CHARRED BROCCOLI SALAD

3 cups (750 ml) roughly torn 1-in (2.5 cm) pieces of country loaf

2 tbsp (30 ml) + ½ cup (125 ml) olive oil, divided

1 tsp (5 ml) garlic powder

1 tsp (5 ml) dried thyme

salt and freshly ground pepper, to taste

1 large yellow onion, minced

1 large carrot, minced
1 celery stalk, minced
4 jalapeños or Fresno chilies, sliced into thin rounds and seeded
3 lbs (1.5 kg) broccoli, cut into florets
4 anchovy fillets packed in oil, drained, roughly chopped
½ cup (125 ml) white wine
½ cup (125 ml) mint leaves

1 On a rimmed baking sheet, toss together bread, 2 tbsp (30 ml) olive oil, garlic powder, dried thyme and a pinch each of salt and pepper. Set aside.

2 In a medium saucepan, heat ¼ cup (60 ml) olive oil over medium heat. Add onion, carrot, celery, chilies and a pinch of salt. Cook, stirring occasionally, until vegetables are very soft, but not brown, about 12 to 15 minutes. Remove saucepan from heat and set aside to cool to room temperature.

3 Place oven racks in top and bottom thirds of oven and preheat to 425 F (220 C). Place a roasting pan on bottom oven rack while oven is preheating.

4 In a large bowl, toss together broccoli and ¼ cup (60 ml) olive oil. Place in preheated roasting pan and roast, stirring every 10 minutes until deeply browned on at least one side. Stir in cooled vegetable mixture, anchovies and wine. Roast, stirring once halfway through cooking time, until broccoli is tender and liquid is mostly evaporated, about 25 to 30 minutes. Season to taste with salt and pepper.

5 While broccoli is roasting, place baking sheet with bread in oven on top rack until golden and crisp, about 8 to 12 minutes.

6 To serve, layer broccoli mixture, croutons and mint together in a large serving bowl or among warm salad bowls. Serve immediately.

Serves 8

PAIRS WITH

Brancott Estate Marlborough Sauvignon Blanc
New Zealand **\$14.49** 129528

The Ned Pinot Noir
New Zealand **\$18.99** 617530



WARM PRAWN AND ESCAROLE SALAD

- 1 cup (250 ml) quinoa
- 2 cups (500 ml) water
- salt and freshly ground pepper, to taste
- 2 tbsp (30 ml) unsalted butter
- 1 tbsp (15 ml) grapeseed oil
- 2 garlic cloves, minced
- 2 tsp (10 ml) fish sauce
- 8 radishes, trimmed and cut into thin wedges
- 1¼ lbs (625 g) large prawns, peeled and deveined
- 1 large head escarole, torn into large pieces, about 10 cups (2.5 L)
- 3 tbsp (45 ml) grated Parmesan, divided
- 1 tbsp (15 ml) lemon juice
- 1 lemon, cut into wedges, to serve

1 Place quinoa in a fine mesh sieve and rinse well under cold water for a couple of minutes, agitating seeds with your hands.

2 In a medium saucepan over medium-high heat, stir together quinoa, water and a pinch of salt. Bring to a boil before turning heat to medium-low, covering and letting quinoa simmer until all water is absorbed, about 15 minutes. Fluff with a fork, cover and keep warm until ready to serve.

3 In a large skillet over medium heat, melt butter with oil, then add garlic and cook, stirring constantly, until fragrant, but not brown, about 30 seconds. Stir in fish sauce.

4 Increase heat to medium-high and add radishes and prawns. Sauté until radishes are crisp-tender and prawns are almost cooked through, about 2 to 4 minutes. Stir in half of escarole and season with a pinch of salt and pepper. Toss until beginning to wilt, about 1 minute. Add remaining escarole and toss until beginning to wilt, about another minute. Remove pan from heat and add in 1½ tbsp (22 ml) Parmesan and lemon juice. Toss until well combined. Season to taste with salt and pepper.

5 To serve, divide quinoa among serving plates and top with Warm Prawn and Escarole Salad. Garnish with a sprinkle of remaining Parmesan cheese, black pepper and a lemon wedge.

Serves 4

PAIRS WITH

Quails' Gate Chasselas Pinot Blanc Pinot Gris
BC VQA **\$17.99** 585737

Domaine Saint Ferréol Les Vaunières Côteaux Varois en Provence
France **\$17.99** 880096



CAULIFLOWER AND HERBED BARLEY SALAD

- 1 large head cauliflower
- 6 tbsp (90 ml) olive oil, divided
- salt and freshly ground pepper, to taste
- ½ cup (125 ml) pearled barley
- 4 cups (1 L) water
- 2 tsp (10 ml) lemon zest
- 3 tbsp (45 ml) lemon juice or unseasoned rice wine vinegar

- 1 tsp (5 ml) grainy mustard
- 1 tsp (5 ml) Dijon mustard
- 1 × 15 oz (425 g) can butter beans, rinsed and drained
- ½ cup (125 ml) flat leaf parsley, divided
- 2 tbsp (30 ml) tarragon leaves, divided
- 1 tbsp (15 ml) minced chives
- ⅓ cup (75 ml) roughly chopped toasted pecans

1 Preheat oven to 350 F (180 C).

2 Toss cauliflower with 1 tbsp (15 ml) oil and spread out in a single layer on a baking sheet. Season with salt and pepper. Roast, turning with a spatula halfway through, until florets are golden brown and slightly crisp on outside, about 30 minutes.

3 Place barley and water in a large saucepan. Season with a pinch of salt. Bring to a boil over medium-high heat and cook until tender, 25 to 30 minutes. Drain and set aside.

4 Meanwhile, in a medium bowl, whisk together lemon zest and juice, mustards and remaining 5 tbsp (75 ml) oil until emulsified. Season dressing with salt and pepper to taste.

5 When ready to serve, in a large bowl combine warm cauliflower and barley, beans, ¼ cup (60 ml) parsley, 1 tbsp (15 ml) tarragon, chives and half the dressing. Toss to combine and season to taste with salt and pepper. Divide salad among warmed bowls or a large serving bowl and drizzle with remaining dressing. Garnish with remaining ¼ cup (60 ml) parsley, 1 tbsp (15 ml) tarragon and toasted pecans. Serve while warm.

Serves 4

PAIRS WITH

Ruffino Orvieto Classico
Italy **\$13.49** 31062

Robert Mondavi Fumé Blanc
USA **\$23.99** 221887

FROM NOW ON IT IS

HALLOWINE



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The Witching Hour

from page 82



BLOODY MARY SOUP SHOTS

1 × 28 oz (796 g) canned chopped tomatoes, unsalted
 2 green onions, trimmed and chopped
 1 celery stalk
 ½ cup (125 ml) reduced salt chicken stock
 2 tbsp (30 ml) Worcestershire sauce
 1 tbsp (15 ml) prepared horseradish
 2 tbsp (30 ml) vodka
 1 tbsp (15 ml) lemon juice
 salt and freshly ground pepper, to taste
 ½ cup (125 ml) sour cream, for serving

2 tbsp (30 ml) 2% milk, plus extra as needed, for serving

1 In a blender, combine tomatoes with juice, green onions, celery, stock, Worcestershire, horseradish, vodka and lemon juice until smooth. If soup is too thick, thin with additional stock or water 1 tbsp (15 ml) at a time. Season soup to taste with salt and pepper. Transfer to a pitcher and refrigerate until cold.

2 Just before serving, in a small bowl, whisk together sour cream and milk. If mixture is not easily pourable, add an additional 1 to 2 tsp (5 to 10 ml) of milk. Transfer to a squeeze bottle or a resealable plastic bag with a small hole cut from one corner.

3 When ready to serve, pour Bloody Mary soup into small serving glasses. Squeeze a small coil of sour cream mixture onto soup. With a toothpick or paring knife, drag lines from centre out to create a spider web design. Enjoy soup chilled.

Makes about 20 servings



SWAMP DIP

¼ cup (60 ml) unsalted butter
 ½ cup (125 ml) chopped onion
 ½ cup (125 ml) chopped red pepper
 4 garlic cloves, minced
 10 oz (283 g) frozen chopped spinach, thawed and drained
 1 × 14 oz (398 ml) canned artichoke hearts, drained and chopped
 1 cup (250 ml) sour cream
 4 oz (125 g) cream cheese, at room temperature
 1 cup (250 ml) shredded partly-skim mozzarella cheese
 ⅔ cups (150 ml) grated Parmesan
 1 tsp (5 ml) hot sauce (optional)

salt and freshly ground pepper, to taste
marble rye toast points, crackers or sliced vegetables, to serve

- 1 Preheat oven to 350 F (180 C).
- 2 In a large frying pan, melt butter over medium heat. Add onion, red pepper and garlic. Cook, stirring occasionally, until onions are softened, about 5 minutes.
- 3 In a large bowl, stir together spinach, artichokes, onion mixture, sour cream, cream cheese, mozzarella, Parmesan and hot sauce (if using) until well combined. Season to taste with salt and pepper. Transfer to an ovenproof dish and bake until cheese is melted, about 25 minutes. Serve while warm with rye toast points, crackers or vegetables.

Serves about 12



RED PEPPER DEVILISH EGGS

8 large eggs, at room temperature
¼ cup (60 ml) chopped roasted red peppers
3 tbsp (45 ml) mayonnaise
1 tbsp (15 ml) Sriracha
¼ tsp (1 ml) sweet paprika, plus extra for garnish
salt and freshly ground pepper, to taste
3 to 5 fresh chives, cut into ½-in (1.25 cm) lengths

- 1 Place eggs in a single layer in a large saucepan. Cover eggs with 2-in (5 cm) of water and bring to a boil over high heat, then cover, remove saucepan from heat, and let stand for 10 minutes. Drain eggs and place under cold running water until just cool enough to handle. Tap eggs to break shells and peel. Discard shells.
- 2 Slice eggs in half lengthwise, and carefully remove yolks.
- 3 In a food processor, combine yolks, red peppers, mayonnaise, chili sauce and paprika until smooth. Season to taste with salt and pepper.
- 4 Transfer mixture to a pastry bag fitted with a large round tip. Pipe about 1 tbsp (15 ml) round of filling into centre of each egg white. If desired, drag fork tines along filling to resemble a pumpkin and set a piece of chive diagonally into filling to resemble a stem. Sprinkle with paprika before transferring to a serving platter. Serve immediately or cover and refrigerate for up to 4 hours.

Makes 16

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**SQUID INK PASTA BITES
WITH SPICY PRAWNS**

¼ cup (60 ml) pine nuts
2 garlic cloves, crushed
½ cup (125 ml) packed fresh basil leaves,
plus extra for garnish
½ cup (125 ml) packed fresh spinach
¼ cup (60 ml) grated Parmesan
¼ cup (60 ml) extra-virgin olive oil, plus
extra, as needed
½ lb (250 g) squid ink spaghetti
Spicy Prawns (recipe follows)
basil leaves, for garnish

- 1 Bring a large pot of salted water to a boil.
- 2 In a food processor, pulse together pine nuts and garlic until finely chopped. Scrape down sides of processor with a rubber spatula, as needed. Add basil, spinach and Parmesan and continue to pulse until basil and spinach are roughly chopped. With motor running, slowly drizzle in olive oil until a slightly chunky pesto sauce forms. If mixture is too dry, add additional oil, 1 tbsp (15 ml) at a time, until desired consistency is achieved. Transfer to a bowl and set aside.
- 3 Cook pasta to al dente according to package directions. Drain and reserve ¼ cup (60 ml) cooking liquid. Place pasta back in pot and stir in pesto. If pesto is not covering pasta evenly, add reserved pasta water 1 tbsp (15 ml) at a time.
- 4 To serve, swirl a few strands of pasta onto serving forks. Spear a Spicy Prawn onto end of each and place forks in a row on a serving platter. Garnish with basil. Serve warm or at room temperature.

Makes about 18

SPICY PRAWNS

½ cup (125 ml) olive oil
1 lemon, zested and juiced
1 tsp (5 ml) salt
2 tsp (10 ml) dried basil
1 tsp (5 ml) dried oregano
½ tsp (2 ml) dried thyme
¼ cup (60 ml) flat leaf parsley
2 garlic cloves, minced
½ tsp (2 ml) smoked paprika
1 tbsp (15 ml) chili powder
18 large prawns, tails peeled

- 1 In large bowl, whisk together olive oil, lemon zest and juice, salt, basil, oregano, thyme, parsley, garlic, paprika and chili powder. Place prawns in marinade, toss to coat and refrigerate for at least 2 hours.
- 2 Preheat broiler. Line a baking tray with tin foil and set aside.
- 3 Remove prawns from marinade and place in a single layer on prepared baking tray. Broil prawns, turning once, until pink and firm, about 3 minutes total. Transfer to a plate.

Serves 4



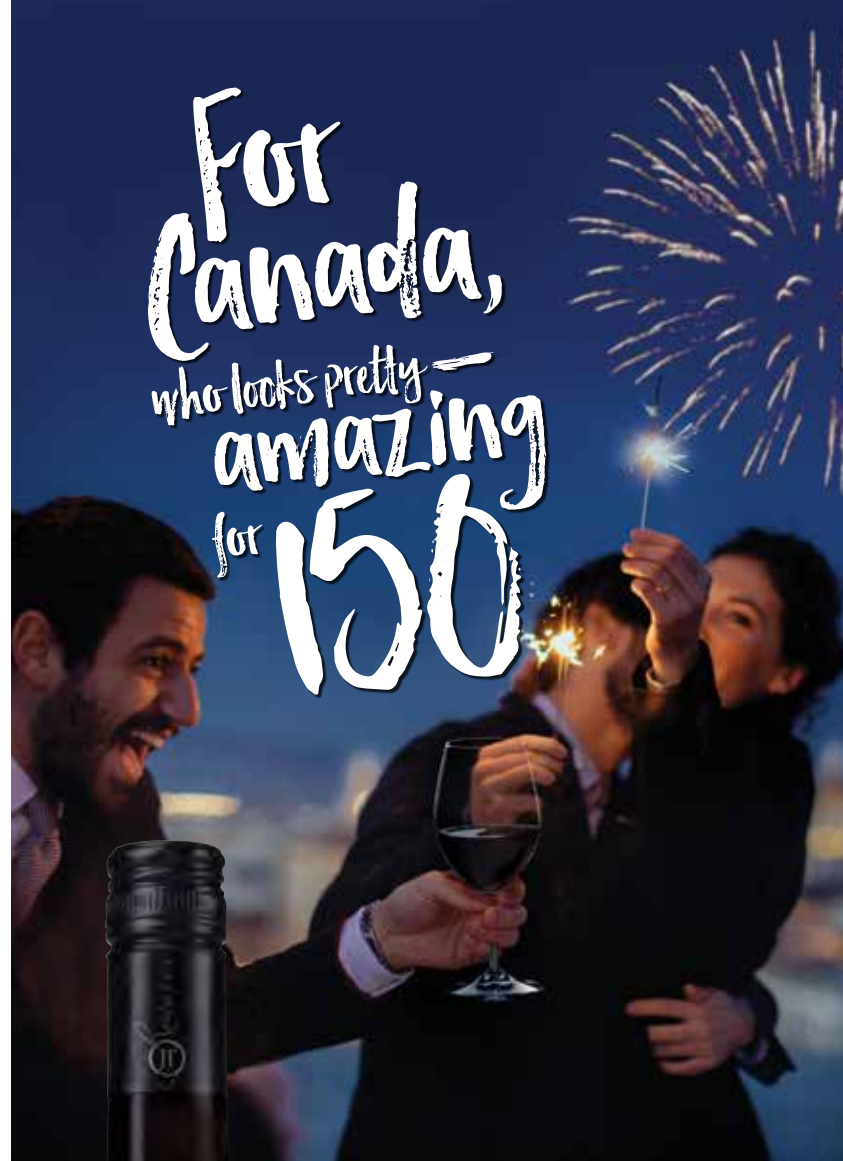
SPOOKTACULAR VODKA POPS

¼ cup (60 ml) water
1½ cups (375 ml) granulated sugar
¼ cup (60 ml) light corn syrup
¼ cup (60 ml) vodka
½ tsp (2 ml) clear flavouring of choice (clear vanilla, peppermint, cinnamon, etc.)
red gel food colouring (optional¹)
gold leaf flakes (optional)

- 1 Place twelve 2½-in (6.25 cm) lollipop moulds on baking trays and lightly oil with a flavourless oil, such as grapeseed oil. Have red food colouring, gold leaf flakes and lollipop sticks ready. Alternatively, line three baking trays with silicone mats and set aside.
- 2 In a large 3 L (12 cup) saucepan, stir together water, sugar and corn syrup over medium-high heat until sugar has dissolved. Without stirring, allow mixture to come to a boil. Boil until mixture reaches 300 F (150 C) on a candy thermometer. Add vodka and flavouring of choice, stirring just to incorporate, before letting mixture return to 300 F (150 C).
- 3 Working quickly, remove sugar mixture from heat. One at a time, pour into cavities of half the lollipop moulds. After a few seconds, swirl a lollipop stick dipped in food colouring around in mould to make a marbling effect in each. Place lollipop stick in centre of each mould and twist 180 degrees so that it is fully covered in syrup.
- 4 Once half the syrup is used up, if using, stir in some gold leaf flakes before pouring into remaining moulds. Repeat placing lollipop stick in centre of each mould before twisting 180 degrees so that it is fully covered in syrup. Let cool completely at room temperature, about 3 hours. If using silicone mats, simply pour rounds of hot sugar mixture until desired size is reached and decorate as described above.
- 5 Remove lollipops from moulds and store in an airtight container, preferably overnight, allowing flavours to develop.

Makes about 12

¹You can use both or neither of these to decorate your lollipops.



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KAHLÚA CUPCAKES WITH MARSHMALLOW SPIDER WEBS

2½ cups (625 ml) all-purpose flour
 2½ tsp (12 ml) baking powder
 ½ tsp (2 ml) salt
 ½ cup (125 ml) unsalted butter, at room temperature
 1¾ cups (425 ml) granulated sugar
 3 tbsp (45 ml) Kahlúa
 1 tsp (5 ml) vanilla extract
 2 large eggs
 ¾ cup (175 ml) whole milk
 Spiked Buttercream (recipe follows)
 24 chocolate kiss candies, unwrapped
 2 cups (500 ml) chocolate chips
 3 cups (750 ml) mini marshmallows

- 1 Preheat oven to 350 F (180 C). Line cups of two standard muffin tins with paper liners and set aside.
- 2 In a medium bowl, whisk together flour, baking powder and salt.
- 3 In bowl of a stand mixer fitted with paddle attachment, beat butter until light and fluffy, about 2 minutes. Add sugar, Kahlúa and vanilla extract and beat until well combined. Add eggs, one at a time, beating well after each addition. In two additions each, alternate adding flour mixture and milk to butter mixture. Combine on low speed until batter is well combined.
- 4 Divide batter among paper liners in muffin tins and bake until cupcakes are golden brown and a wooden skewer inserted in centre of cupcakes comes out clean, about 20 to 25 minutes. Remove from muffin tin to a wire rack to cool to room temperature.
- 5 When ready to assemble, transfer Spiked Buttercream into a piping bag fitted with a large round tip. Pipe domes of icing onto each cupcake. Place a chocolate kiss on top of each mound of buttercream before refrigerating frosted cupcakes for 30 minutes allowing frosting to set.
- 6 Place chocolate chips in a microwave-safe measuring cup. Microwave at

15 second intervals, stirring between each, until melted. One at a time, dunk cupcakes into melted chocolate, covering frosting in a layer of chocolate. Set aside and repeat with remaining cupcakes. When all cupcakes are dipped in chocolate, refrigerate again until chocolate is firm, about 15 to 25 minutes.

7 Meanwhile, place half the marshmallows in a microwave-safe bowl. Microwave at 15-second intervals until puffed and melted. Stir with a fork to deflate and combine to a smooth paste.

8 Working with one cupcake at a time, grab a little melted marshmallow between your fingers and spread your fingers apart to make marshmallow stretch and become stringy. Lay stretched marshmallow over and around chocolate covered frosting. Continue until cupcake is covered with desired amount of marshmallow web. Melt remaining marshmallows when first half gets too hard to make spider webs with. Transfer to a serving platter and let sit at room temperature for 20 to 30 minutes, allowing frosting to soften slightly, before serving.

Makes 24

SPIKED BUTTERCREAM

1 cup (250 ml) unsalted butter, at room temperature
 ½ cup (125 ml) cream cheese, at room temperature
 2 tbsp (30 ml) Kahlúa
 3 tbsp (45 ml) whipping cream
 ¼ tsp (1 ml) sea salt
 3 cups (750 ml) icing sugar, divided

In bowl of a stand mixer fitted with paddle attachment, mix together butter and cream cheese until smooth and fluffy, about 1 minute. Add Kahlúa, whipping cream, salt and ½ cup (125 ml) icing sugar. Mix into butter mixture at low speed until well combined. Continue adding icing sugar a ½ cup (125 ml) at a time, incorporating fully before adding next addition. Make sure to scrape down sides of mixing bowl with a rubber spatula as needed. Mix frosting on medium-high speed until stiff but spreadable, about 3 minutes. Use immediately.

Makes about 5 cups (1.25 L)

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Hoyme Dark Matter
 Canada \$5.59 948398 650 ml

Hot Potato!

from page 94



DAUPHINOISE POTATOES

4 tbsp (60 g) melted butter, divided
 3 lbs (1.5 kg) small Yukon Gold potatoes or yellow potatoes
 2 garlic cloves, finely sliced
 1½ cups (375 ml) whipping cream
 1 rosemary sprig, leaves removed and finely chopped
 3 thyme sprigs, leaves removed and finely chopped
 salt and freshly ground pepper

- 1 Preheat oven to 350 F (180 C).
- 2 Using 1 tbsp (15 ml) of butter, brush a medium sized gratin dish. Using a mandolin or a sharp knife, slice potatoes very thinly, about ⅛-in (0.25 cm). As they are sliced, stack potatoes in piles and pack them into the dish standing upright, spreading them apart slightly, starting from outside, building a trail around the dish and then spiraling towards the middle. Divide the garlic and slip garlic slices in between some of the potatoes.
- 3 Drizzle cream and remaining melted butter over potatoes, then sprinkle rosemary and thyme over top. Season well with salt and pepper.
- 4 Bake for 1 hour or until potatoes are tender and cooked through. Increase heat to 400 F (200 C) and bake for another 10 to 15 minutes to crisp top.

Serves 6

PAIRS WITH

Segura Viudas Heredad Brut Reserve

Spain \$33.99 94912

Bila-Haut Côtes du Roussillon Blanc

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POTATO AND CHEESE SOUP

- 2 tbsp (30 ml) olive oil
- 2 tbsp (30 ml) butter
- 1 cup (250 ml) finely chopped onion
- 1 cup (250 ml) chopped celery, cut into ¼-in (0.5 cm) dice
- 1 cup (250 ml) chopped carrot, cut into ¼-in (0.5 cm) dice
- 2 tsp (10 ml) chopped fresh thyme leaves or ½ tsp (2 ml) dried
- ½ cup (75 ml) all-purpose flour
- 2 cups (500 ml) chicken stock
- 2 cups (500 ml) milk
- 1 lb (500 g) russet potatoes, peeled and cut into ½-in (1.25 cm) dice
- 1 cup (250 ml) shredded sharp cheddar cheese
- 1 cup (250 ml) shredded Swiss cheese
- 1 cup (250 ml) chopped Black Forest or speck ham, cut ½-in (1.25 cm) dice
- hot pepper sauce (optional)
- chopped flat leaf parsley, for garnish

1 Heat oil and butter in heavy large saucepan over medium heat. Add onion, celery, carrot and thyme and sauté until vegetables begin to soften, about 5 minutes. Sprinkle flour over and stir until well blended. Gradually whisk in stock, then milk. Stir in potato and bring soup to a boil. Reduce heat, cover partially with a lid and simmer until potato is tender, about 10 to 15 minutes. Add cheese ½ cup (125 ml) at a time, stirring until melted and smooth after each addition. Stir in ham.

2 Season soup to taste with hot pepper sauce if using, salt and pepper. Sprinkle with parsley and serve in warm serving bowls.

Serves 6 to 8

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CHIVE AND CHEESE POTATO BREAD

- 1 cup (250 ml) full fat sour cream or plain Greek yogurt
- 1 cup (250 ml) plain mashed potato
- 3 tbsp (45 ml) butter
- 3 tbsp (45 ml) sugar
- 1½ tsp (7 ml) salt
- 2 tsp (10 ml) instant yeast
- 3 to 3½ cups (750 to 875 ml) bread flour or all-purpose flour
- 1½ cups (375 ml) shredded sharp cheddar cheese
- ½ to ¾ cup (125 to 175 ml) finely chopped green onions or chives

1 In a large mixing bowl, combine all ingredients except cheese and chives,

starting with 2½ cups (625 ml) flour and slowly adding more flour, mixing until it becomes cohesive and smooth and starts to form a ball. You may not use all the flour depending on the moisture of the mashed potatoes. Add the cheese and chives and knead dough by hand or with an electric blender fitted with a dough hook, about 5 to 10 minutes. Dough should be smooth, fairly elastic, soft and sticky.

2 Place dough in a greased bowl, cover with a clean tea towel and allow to rise for 60 to 90 minutes, until very puffy.

3 To make dinner rolls, divide dough into 18 to 20 pieces. Shape each piece into a ball and place into a lightly greased 9 x 13-in (23 x 33 cm) baking dish, or two 8-in (20 cm) or 9-in (23 cm) round ovenproof skillets. Cover with a clean tea towel and allow rolls to rise until touching each other and puffy, about 1 hour.

4 Alternatively, to make a large bread loaf, shape dough into a log and place in a lightly greased 9 x 5-in (23 x 12 cm) loaf pan. Cover with a clean tea towel and

allow to rise about an hour, or until top of loaf is about 1-in (2.5 cm) over rim of pan.

5 Preheat oven to 350 F (180 C).

6 Bake rolls for 22 to 27 minutes or until light brown. Loaf will bake for about 35 to 40 minutes, tenting it lightly with foil for final 10 minutes.

7 Remove rolls or loaf from oven and brush with melted butter, if desired, for a softer, rich crust. Transfer to a rack to cool.

Makes 18 to 20 rolls or 1 large loaf

PAIRS WITH

Villa Maria Lightly Sparkling Sauvignon Blanc
New Zealand \$17.99 833236

Gray Monk Pinot Auxerrois
BC VQA \$15.99 96222

One-Pot Wonders

from page 102



SEAFOOD PAELLA

- ¼ cup (60 ml) extra-virgin olive oil
- 2 oz (60 g) chorizo sausage, cut into rounds
- 8 chicken wing drumettes
- 1 onion, finely diced
- 2 garlic cloves, minced
- 1 red pepper, finely diced
- 1 large tomato, finely diced
- 2 tsp (10 ml) kosher salt
- 1 cup (250 ml) paella rice (Bomba)
- 1 tsp (5 ml) Spanish paprika, hot or sweet
- 2 cups (500 ml) chicken stock
- 1 pinch saffron
- 8 prawns
- 8 clams
- 1 lemon, cut into wedges

1 Heat oil in a 15-in (38 cm) paella pan over medium heat. Add chorizo and fry until browned, remove and set aside.

2 Sear chicken on all sides until golden brown, about 15 to 20 minutes. Remove and set aside.

3 Add onion, garlic, and red peppers to pan and cook over low heat until soft and slightly caramelized, about 20 minutes, stirring occasionally. Add tomatoes and salt and continue to cook until all liquid has evaporated.

4 Add rice and paprika and cook, stirring until rice has been coated in oil. Add stock, saffron and stir. Season to taste. Lay chicken wings and chorizo on top of rice. Turn heat up to high and bring to a boil. Once it boils, turn heat down to medium, liquid should simmer. Continue cooking until rice has absorbed liquid so that liquid just reaches top of rice. Add prawns and clams on rice and continue cooking until all liquid has been absorbed by rice and prawns and clams are cooked (prawns will be pink and clams will have opened). If rice, prawns, and clams are not cooked by the time the liquid has cooked down, cover pan with foil and let sit until everything

has been cooked. Serve immediately with lemon wedges.

Serves 4

PAIRS WITH

Torres Viña Esmeralda
Spain \$15.99 165316

Villa Conchi Cava Brut Selección
Spain \$15.99 192765



CHINESE CLAYPOT RICE WITH CHICKEN AND SAUSAGE

- 1 lb (500 g) boneless, skinless chicken thighs, cut into bite-sized chunks
- 1 cup (250 ml) shiitake mushrooms, stems removed and halved
- 2 tbsp (30 ml) + 1 tbsp (15 ml) soy sauce, divided
- 1 tsp (15 ml) + 1 tbsp (15 ml) oyster sauce, divided
- 1 tbsp (15 ml) Chinese cooking wine
- 2 tsp (10 ml) sugar
- 2 cups (500 ml) jasmine rice, washed until water runs clear
- ¾ cups (925 ml) water, chicken or vegetable stock
- 2 pieces Chinese sausage, sliced
- 1 tsp (5 ml) sesame oil
- 1 green onion, thinly sliced

1 Mix chicken, mushrooms, 2 tbsp (30 ml) soy sauce, 1 tbsp (15 ml) oyster sauce, cooking wine and sugar together. Marinate 30 minutes, preferably overnight.

2 In a large clay pot, combine rice and water. Add chicken and mushrooms on top of rice and cover with lid. Heat pot on stove over high heat until water comes to a boil. Turn heat down to low and simmer until rice is cooked and all liquid has evaporated, about 30 to 40 minutes.

3 In a small bowl, mix 1 tbsp (15 ml) soy sauce, 1 tbsp (15 ml) oyster sauce and sesame oil together. Open lid and drizzle sauce in pot. Cover and let sit for 10 minutes. Stir in green onions and serve.

Serves 4

PAIRS WITH

Red Rooster Riesling
BC VQA \$15.99 498840

Louis Jadot Beaujolais-Villages Combe aux Jacques
France \$21.99 469924



VEGETARIAN LENTIL AND KALE STEW

- ¼ cup (60 ml) extra-virgin olive oil
- 1 onion, diced
- 2 carrots, diced
- 1 celery rib, diced
- 1 garlic clove, minced
- 2 thyme sprigs, leaves removed and minced
- 1 rosemary sprig
- ½ cup (125 ml) crushed tomatoes
- 1 tbsp (15 ml) red wine vinegar
- 2 cups (500 ml) French lentils
- 4 cups (1 L) vegetable stock or water
- 1 Yukon Gold potato, 2-in (5 cm) cubes
- 1 small butternut squash, peeled and cut into 2-in (5 cm) cubes
- 1 bunch kale, washed and sliced
- ¼ cup (60 ml) whipping cream

1 Heat vegetable oil in a large heavy-bottomed sauce pan or Dutch oven over medium heat. Add onion, carrot, celery, garlic, thyme and rosemary. Cook until vegetables have softened, stirring occasionally, about 10 to 15 minutes.

2 Add tomatoes, red wine vinegar, lentils, stock, potatoes and squash. Cook, partially covered, for 15 minutes. Add kale and continue cooking for 10 to 15 minutes or until lentils, potato and squash are soft and cooked through. Add cream and simmer for another 5 minutes, then serve.

Serves 4

PAIRS WITH

Monte del Frà Cà Del Magro Custoza Superiore Bianco
Italy \$22.99 216077

Okanagan Spring Porter
Canada \$11.99 928382 6 x 341 ml

how to

Taste Wine Like a Pro

Everyone knows taste is subjective, and yet it's easy to second-guess yourself when you don't like a highly rated wine. However, when it comes to taste, no one knows your palate better than you. So, go ahead, explore and have some fun doing it. Here are some informative and creative ways to judge wine for yourself.

TO LIKE IT, OR NOT TO LIKE IT?

LOOK Is it clear? Is the colour lightly hued or deeply concentrated? Does it have sediment? Unless it is an aged or unfiltered wine, most samples should be clear with no sediment.

SMELL Give your glass a whirl and unleash the aromas. A young wine should exhibit fresh fruity aromas, while an aged wine will show mature, earthy characteristics.

TASTE Is it pleasant on the palate? Do the flavours resemble the aromas? Does the taste linger? Some wines are light and refreshing, others are heavy and mouth coating. In any case, the taste should seem balanced and satisfying.

There, you've now tasted wine like a pro! If you enjoyed it, then the wine's a keeper. If not, it's not for you, no matter how highly it was rated.

DID YOU KNOW?

CABERNET SAUVIGNON is the cross between Cabernet Franc and Sauvignon Blanc. Host a tasting with your friends and pour these three wine varieties. Then, for a wine-fuelled friendly debate, discuss whether you think the apple – nay, the grape does indeed seldom fall far from the vine!



SHARE THE MOMENT

Gather friends and **host a blind-tasting** "Judgment Night".

Have guests **bring a bottle of wine**. When they arrive, supply them with brown paper bags to **conceal the wine** and **number them** (1, 2, 3, etc.).

Pour the wines in numerical order so that your guests can correctly identify wine #1, #2, #3, etc.

Have no more than 6 to 8 samples to taste throughout the evening; any more and one could experience "palate fatigue", making it difficult to concentrate and identify characteristics of the wine.

Remember, this is all about having a good time. So, judge your wines, not the opinions of other tasters!

BLIND-JUDGING CHECKLIST

- Brown paper bags to conceal the identity of the bottle (blind-tasting).
- Paper and pens for guests to note their thoughts on the wines and rank their favourites.
- Plenty of water to keep everyone hydrated.
- Crackers or slices of bread to help neutralize the palate between tasting samples.
- Avoid strong-scented candles or ambient diffusers in the room that could interfere with identifying the true aromas of the wine.
- Have the number of a taxi company on hand to ensure a safe ride home.

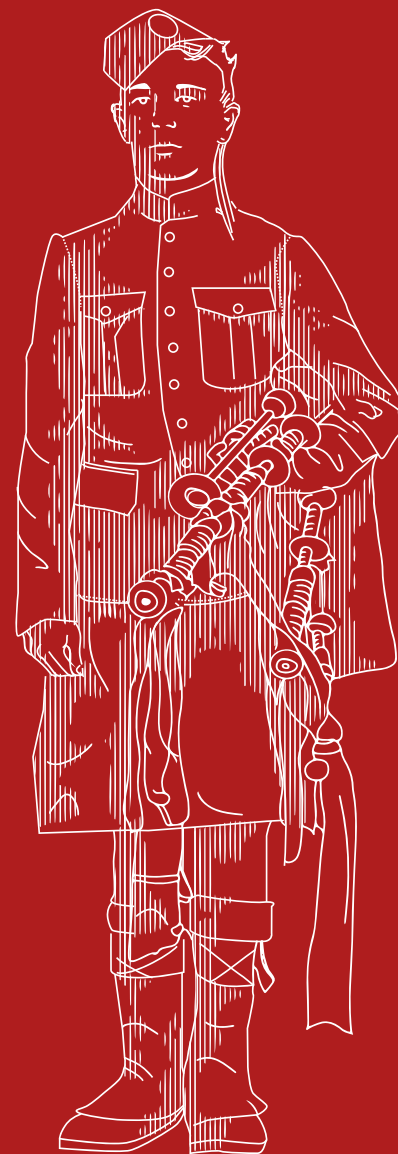
If you have a question you'd like an expert response to, simply send an email to: Taste.Magazine@bcliquorstores.com. Watch for answers in upcoming issues of TASTE.

VANCOUVER
ISLAND BREWING 

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A LEGENDARY BEER INSPIRED BY A LEGENDARY PERSON

James C. Richardson, VC, was a piper in the Canadian Scottish Regiment during WWI, famous for inspiring his comrades with his courageous piping. Sadly, Richardson disappeared when he resolved to retrieve his pipes after having laid them aside to aid a wounded soldier. For his exemplary bravery under fire, Piper Richardson was posthumously awarded a Victoria Cross.



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