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New Drinks Matcher Widget Online

Dishes to go with wine, cocktails, liqueurs, beer, spir-its, cider, coffee, tea and yes,, even water.

The perfect pairing, of course, is between you and the wine you like. During the eight years that Natalie MacLean (www.nataliemaclean.com) spent testing the combinations for her Drinks Matcher, she found two extremes when it comes to food and wine pairing: "Some people say that it's complete nonsense, while others insist that there's only one perfect match for every wine."

You can search MacLean's matcher for drinks to pair with meat, pasta, seafood, vegetarian dishes, pizza, take-out, sauces, herbs, cheese or dessert. Her Top 10 comfort pairing are:

1. French onion soup with Chilean Chardonnay
2. Irish lamb stew with Irish Stout
3. Spaghetti and meat balls with a Bloody Mary
4. Roast chicken with Burgundian Pinot Noir
5. Shepherd's pie with Australian Shiraz
6. Macaroni and cheese with Argentinian Malbec
7. Roast beef with Washington Cabernet Sauvignon
8. Pork chops and applesauce with Canadian Late Harvest Riesling
9. Toffee pudding with Colombian Dark Roast Coffee
10. Chocolate cake with Kentucky Bourbon - WW



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COVER RECIPE

AWARD-WINNING BILTMORE WINE

By Shelley Waugh

The most visited winery in the United States is at Biltmore in the mountains of North Carolina, where approximately one-million visitors stop by to sample award-winning estate wines each year. The first vineyards at Biltmore were established in 1971 in an area below Biltmore House. French-American hybrids were planted initially, with vinifera plantings following in a few years.

In February, Dennis Wynne, vineyard director for Biltmore Wine (www.biltmorewine.com), in Asheville, N. C., was awarded "Winegrower of Excellence for 2008" at the North Carolina Winegrower's Association. Biltmore's 94-acre vineyard is located in a valley near the French Broad



Wine tasting at the Biltmore

River on the west side of the property. Varieties grown include Chardonnay, Riesling, Viognier, Cabernet Franc, Cabernet Sauvignon, and Merlot. All grapes are picked by hand, with each harvest averaging 250 tons of grapes annually.



Biltmore's Quail and Seafood Paella with Spring Vegetables

Pairing:

The Biltmore winemaker suggests pairing the dish with a Biltmore Pinot Noir. If that is not available the suggestion is another light red, perhaps a Chianti or Sangiovese.

Serves four to six

For this recipe, you will need to purchase fresh live mussels and clams from your seafood market. Any mussels or clams that do not close when tapped are no longer alive and should be discarded.

Ingredients

3 semi-boneless quail, cut into quarters
10-to-12 jumbo shrimp, peeled and deveined
Salt and pepper to taste
2 tablespoons olive oil
2 fennel bulbs, chopped
1/2 cup quartered baby carrots
1/2 cup quartered baby turnips
1/2 cup quartered cherry tomatoes
1 cup green peas
8 ounces black mussels, rinsed
8 ounces clams, rinsed



Season the quail and shrimp with salt and pepper and grill or pan-grill until cooked through. Heat the olive oil in a skillet and add the fennel. Sauté until caramelized. Add the carrots, turnips, tomatoes, peas, mussels and clams. Sauté until the clams and mussels open. Serve with the quail and shrimp over Paella Rice.

Paella Rice recipe page ...14

Adding non-traditional items to your gift registry

Wine Registries

Couples who are not wine aficionados have guidance and help in making their selections.

Most of today's couples enter marriage with a barrage of home goods as two households merge and the bridal registry is not so necessary to furnish a new house. A wine gift registry or wine club, online or locally, offers unique options for couples who are looking for alternatives items..

The registry allows brides and grooms to select bottles of wine, gift packs, pre-selected wine cellars, or wine club memberships as wedding gifts. Registries usually includes some of the best boutique and

estate wines from around the world, plus stemware and decanters.

Wine clubs usually includes a free, customized taste profile that is created based upon the members' personal preferences. Recommendations are offered with tasting notes, a history of the wine, and how well the wine matches one's taste.

For couples looking to create a wine cellar, but not sure of which wines to include, they can check out a suggested "Starter Cellars" section that includes a comprehensive list



Visit www.bottlenotes.com to see their gift packages.

of wines of assorted varieties from many regions.

To find wine registries and membership clubs Google wine gift registries and / or wine clubs (for your area add your location after the subjects. To check out a wine gift registry club visit www.bottlenotes.com.



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signature drinks



Kuawa Martini

Creating a look for your wedding



**Tortuga
Banana
Breeze**

By Shelley Waugh

Signature drinks continue to personalize a look for your wedding. Once you've chosen your date, season, style, theme and colors this will help you create a look and choice of wine, spirits or beer.

You may choose more than one drink in different size glasses.

Be sure to include non-alcoholic signature drinks as well.

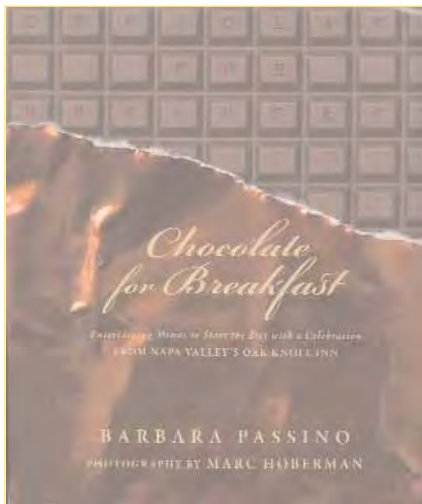
See recipes and website addresses on page 12

**Mango Zen,
Limestone
Lemonade and
Zinger**



Cook Books & Recipes

CHOCOLATE ANYTIME!



As one of the world's favorite flavors, chocolate is hardly a secret indulgence but eating it for breakfast often is. Chocolate connoisseur and chef, Barbara Passino's new book, *Chocolate for Breakfast*, includes creations, techniques, philosophies and anecdotes in over 100 easy-to-follow recipes including menus with a chocolate twist that showcase culinary influences from around the world.

Passino has organized recipes to fit any mood or occasion including for sweet days: Roses and Chocolate-Chocolate, Rose Petal Sorbet, served in a Rose, (pictured), Chocolate-Chocolate Pancakes, Chocolate-Banana Ice Cream Heart with Raspberry Sorbet, Chocolate-Banana Strudel, Chocolate Fondue, Orange Zest Pound Cake, A Chocolate Box and Papaya Mousse Parfait, pictured and recipe enclosed, served with a chocolate cookie.

The 250 food photographs

were taken by photographer, Marc Hoberman, who used only natural light to showcase the cornucopia of ingredients found in each recipe.

Barbara Passino is the proprietor/chef with her husband, John, of Oak Knoll Inn (visit www.OakKnollInn.com) in Napa Valley, California's Wine Country.

PAPAYA MOUSSE PARFAIT

serves 8

This could also be called the whatever's-in-the-market parfait. Replace the papaya with mangoes or bananas, if those are readily available, or peaches and nectarines in the summer. Use whatever berries are grown in your area. A kiwi adds a sweet-tart note and its black-seeded green beauty.

- 1/4 cup orange juice
- splash of cognac (optional)
- 2 cups of berries - strawberries, raspberries, boysenberries - whatever is in season
- 1 medium sized papaya
- 1/4 cup fresh lemon juice
- Pinch salt
- 1/4 cup sugar
- 2 cups strained nonfat yogurt (*Place the yogurt in a strainer lined with cheese cloth and let it drain overnight in the refrigerator until it reaches a thick cheese-like consistency.*)
- 1/2 cup whipped cream (optional)
- 1 kiwi, peeled and sliced
- **Mix** orange juice and cognac in a bowl big enough to hold



Papaya Mousse Parfait served with a chocolate cookie

the berries. Marinate the berries for a 1/2 hour in the OJ/co gnac mixture.

• **Peel** the papaya. Scoop out and discard the seeds. Puree the papaya in a food processor or blender with the lemon juice, salt and sugar. Add the yogurt and blend until smooth. Taste and add more sugar if necessary. Fold in the whipped cream if you're using it.

• **Spoon** the papaya mousse into dessert or parfait glasses, alternating mousse with the marinated berries. Garnish with a scoop of fruit sorbet, a mint sprig and your favorite chocolate cookie.

Chocolate for Breakfast by Barbara Passino (The Gerald & Marc Hoberman Collection; February 2009; hardcover/US\$40.00. Visit www.hoberman-collection.com - **WW**



Rose Petal Sorbet

Signature Drinks (from pages 6 & 10)

EDIBLE FLOWERS IN COCKTAIL MENUS

The wide array of flora available at farmers markets and in private gardens provides cocktail connoisseurs with an essential ingredient for this cocktail trend. Top mixologists across the country are incorporating edible flowers, floral extracts, and floral-based spir-its into cocktails.

Edible flowers like Anise Hyssop, Carnation petals, Lavender, Rose petals and Violets will add complex floral or vegetative elements to mixed drinks. Syrups and extracts infused with petals and stems incorporate a more concentrated flavor of the blossoms to cock-tails. Floral garnishes infuse the cocktail aroma with a stronger floral note and add beauty to the presentation. It is recommend that chosen flowers are confirmed by the seller as edible prior to using it in any recipe.

For additional cocktail recipes visit www.distilledspirits.org.

Kuawa Martini

Created by Jonathan Pogash of The World Bar in New York, NY, located on the ground floor of the Trump World Tower (www.hospitalityholdings.com).

1-1/2 oz Guava Pineapple Juice

1 oz Gin

1/2 oz Elderflower Liqueur

Juice of 1/4 Lemon

Shake all ingredients in a cocktail shaker with ice and strain into a chilled martini glass. Garnish with an edible orchid flower.

FLAVORED RUMS

Coconut, Banana and Spiced from Tortuga Rums of the Cayman Islands are ideal for sipping or mixed in a favorite tropical drink and in the Tortuga Rum Fever & Caribbean Party Cookbook, pictured, available at www.tortugarums.com.



Tortuga Banana Breeze

2 oz Tortuga banana rum

1 oz lime juice

1/2 oz banana liqueur or triple sec



Banana - peeled and sliced

Blend with 1/2 cup of crushed ice.

THE RIGHT KISS

The mixologist at the Right Gin (www.rightgin.com) formulated a recipe called "The Right Kiss." The company was first launched in New York and Boston in 2007 and since then has sponsored several celebrity-stud-ed events including Gwen Stefani's post-con- cert after party at the Palms in Las Vegas, and hosted The Palms' poolside cabanas during the MTV Video Music Awards. See recipe for The Right Kiss on page 14.

Signatures continued on page 14



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Easy Entertaining

TIPS FOR PLANNING A PARTY



If you're planning a party for a special occasion, tradition would dictate that you serve certain items like champagne with miniature crustless cucumber sandwiches and so forth. The easiest way is to come up with a theme for the party to help you from menu items to gift ideas, this theme can be woven beautifully and responsibly into the party fabric.

Kick-off the party by greeting guests with a special cocktail created especially for guest of honor or the occasion. Use your imagination when designing the drink, pulling inspiration from the person's favorite color or hobby.

To minimize your bartending time, make the drinks in advance and serve them from beautiful pitchers.

Bar tools span a variety of price ranges, and include items from: cocktail shakers, glassware, and jiggers to citrus juicers, premium spirits and gourmet garnishes such as stuffed olives.

Hosting a Cocktail Party
Designate a bartender who can serve your guests and keep an eye on how much everyone is drinking. The Federal Dietary Guidelines define moderate drinking as no more than two drinks per day for men and one drink per day for women.

Remember – alcohol is alcohol. It is important to understand that a standard serving of beer (12 ounces), wine (5 ounces) and spirits (a cocktail with 1.5 ounces of 80-proof spirits) each contains the same amount of alcohol.

Make sure that you provide food to complement your cocktails. Consider food pairings to enhance the flavor of your chosen cocktails: fresh seafood and breads accentuate vodka cocktails; spiced and smoked meats and cheeses comple-

ment Bourbon and Scotch whiskies; and fruit enhances Rum and Tequila flavors.

Make available non-alcoholic beverages for your guests. Create festive non-alcohol punch for those guests who choose not to drink alcohol.

Make sure your guests have a safe way home either through a designated driver or a taxi. Have local taxi service numbers available for your guest. - WW

Tips courtesy www.distilledspirits.org.

Décor: Seven Safety Tips for Using Candles



Love Wish Candle US\$20
www.fredala.com

In using candles to decorate, it's important to keep in mind some basic candle safety tips to ensure that your party is a safe one.

When used properly, candles can be both safe, enjoyable and create the perfect atmosphere.

The majority of candle-related fires are the result of human error and negligence. The following safety guidelines from the U.S. National Candles Association, which represents 90 percent of U.S. candle manufacturers, should always be followed when burning candles:

1. Always keep a burning candle within sight and never leave unattended. Always extinguish all candles before going to sleep.
 2. Never burn a candle on or near anything that can catch fire, such as drapes or curtains, bedding, carpets, books, paper, furniture and flammable decorations.
 3. Keep candles out of the reach of children and pets, including wagging tails.
 4. Always read and follow the manufacturer's use and safety instructions carefully.
 5. Always use a candleholder specifically designed for candle use. The holder should be heat resistant, sturdy and big enough to collect dripping wax. Never place pillars or any candles directly on furniture, whether glass or wood.
 6. Trim candlewicks to 1/2 inch, unless otherwise directed by manufacturer instructions, before lighting or re-lighting. Long or crooked wicks can cause uneven burning, smoking and dripping.
 7. Candles should be placed at least three inches apart so they don't melt one another or create their own drafts that will cause them to burn improperly
- Source: National Candles Association. www.candles.org.



Strawberry Cheesecake candle US\$13.99
www.simonescountrycandles.com

Signatures (from page 12)

The Right Kiss

1-1/2 oz Right Gin
3/4 oz Ruby Port
1-1/2 oz Fresh Lemon Sour
1/4 oz Luxardo Maraschino
Liqueur
Garnish with lemon wheel

CALGARY BARTENDER MAKES HISTORY AT FINLANDIA VODKA CUP

In February, in Kittila, Finland, twenty-nine of the world's best bartenders braved arctic temperatures to compete in the 11th Annual International Finlandia Vodka Cup. When all the mixing was done, Raditya Dimas from Dubai won with the highest cumulative score in the three drink categories: the aperitif, long drink and "Quick Mix." ((www.finlandia.com)).

Jeff Schaus, pictured, from Calgary, Alberta, represented Canada, and once the points from each separate drink category were added up, made history by becoming the second contestant in the contest's history to sweep all three categories.

APERITIF

Mango Zen

1 oz. Finlandia Mango Fusion
Vodka
1 oz. Mango Puree
4 oz. Ice Cold Green Tea with a hint of Honey
Method: Shake and Strain
Garnish: Orange and Lime Rind
Glass Type: Stemless
Champagne Flute



LONG DRINK

Limestone Lemonade

1 oz. Finlandia Lime Fusion
Vodka
1 oz. Fresh Squeeze Lemon
Juice
1 oz. Simple Syrup
4 oz. Water

1 Sprig of Fresh Rosemary

Method: Shake and Strain

Limestone Lemonade

1 oz. Finlandia Lime Fusion
Vodka

1 oz. Fresh Squeeze Lemon
Juice

1 oz. Simple Syrup

4 oz. Water

1 Sprig of Fresh Rosemary

Method: Shake and Strain

Garnish: Long Rosemary Sprig/
Long Lime Rind/Lemon Wheel

in center of glass

Glass type: Tall, Narrow,
Cocktail Glass

QUICK MIX

Zinger

1 oz. Finlandia Grapefruit
Fusion

1 oz. Agave nectar

1 oz. fresh squeezed lemon
juice

3 Sage leaves

Method: Shake and Strain

- WW

Continued from page 8

Paella Rice

2 tablespoons smoked bacon,
chopped
3 tablespoons sliced blanched
chorizo
6 garlic cloves, minced
3 or 4 shallots, thinly sliced
Pinch of saffron
2 cups uncooked jasmine or
basmati rice
1 to 2 tablespoons tomato
paste

1/2 cup Sauvignon Blanc

2 cups clam stock, heated

2 cups chicken broth, heated

4 thyme sprigs

Salt and pepper to taste

2 tablespoons chopped Italian
parsley

6 tablespoons butter

1/4 cup olive oil

- Heat a heavy saucepan over medium heat. Cook the bacon in the saucepan until the drippings are rendered. Add the chorizo, garlic, shallots and saffron. Sauté for 2 to 3 minutes. Add the rice and sauté until coated well. Stir in the tomato paste and wine and cook for 4 minutes, stirring constantly. Stir in the clam stock and chicken broth.

- Tie the thyme sprigs with kitchen twine and add to the saucepan. Bring to a boil and cover. Cook over medium-low heat for 20-25 minutes, or until the rice is tender. Remove the thyme and season with salt and pepper. Add the parsley and butter. Drizzle with the olive oil and keep warm.

For more information on North Carolina's wines visit: Wine & Grape Council www.VisitNCWine.com, and Tourism www.VisitNC.com.

- WW

TOASTS

Warm, wise and witty words collected from around the world by author Jennifer Rahel Conover, that includes over 1300 heartwarming, hilarious, cynical, sentimental and exotic toasts to fit every occasion. Some of the gems are from well known personalities including Bette Davis, Miss Piggy, and John Kennedy. *Toasts For Every Occasion* by Jennifer Rahel Conover (New American Library US\$13). www.us.penguin.com - WW

ANNIVERSARY

*Here's to you both, A perfect pair,
On the anniversary of your love affair.*

BIRTHDAYS

*Although another year has passed,
You look no older than the last!*

CHRISTMAS

*Blessed is the season, which engages the whole
world, In a conspiracy of love!*
– Hamilton Wright Mabie

MARRIAGE

*A happy marriage is still the great treasure within
the gift of fortune.*

PROSPERITY

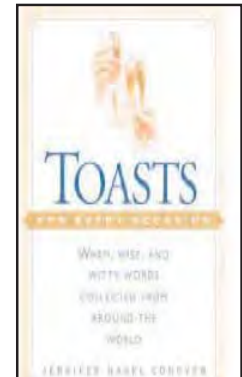
*May your feast days be many,
And your fast days be few.*
– Irish

VALENTINE'S DAY

*To my Valentine, I love you not
only for what you are,
But what I am when I am with
you.*

VICTORY

*Let's have a drink,, Let's have some fun,
Because at last, The job is done.*
- SW



Domaine Carneros, Napa, California. www.DomaineCarneros.com.

WINERY WEDDINGS

The beauty and historic charm of wineries are becoming wonderful venues for weddings. When you start to visit wineries have a list of questions to ask the wedding co-ordinator. If you are hiring a wedding planner, make sure they know the style and size of your wedding, budget, menu and wine tastings requirements,

ceremony site, chairs, reception area (if tented or not), accommodations for you and out-of-town guests, rehearsal dinner, map, website address, and Plan-B in case of bad weather.

Remember to get all prices in writing and what they cover. Also ask for wedding references and check them out.

Often wineries aren't inns, but

work with reputable professionals as a team effort to accommodate such as: clergy, catering, wedding cake, flowers, makeup & hair, music, décor, photography, transportation, lodging and other wedding-related requirements.

You will be bringing items to the site, such as your outfits, favors for the tables, gifts for your wedding party and your own personal items so add these to your list in your planner.

The things that make a difference to look for are – the ceremony site, a spa (or one close by) and if the rehearsal dinner can be held at the winery. If you haven't started your wedding schedule, prepare one before you've make your booking with the winery to make sure it all works.

Keep a record of all your quotes, expenses and receipts. - JB

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