



WELCOME CHEF DAVEY CHISHOLM

We're thrilled to have *Twice a Night's* Davey Chisholm join the BC Wine Club team. Formerly a chef with Sheraton Hotels, a saucier with *The Stock Market* on Granville Island and owner of *Tribeca Restaurant*, Davey now caters to the cast and crew of blockbuster films including *Tron Legacy*, *Sucker Punch* and *2012*.

Though Chisholm is currently working his magic on the set of *Mission Impossible 4*, he took time out to create these fabulous food pairings for some of his favourite wines from Church & State.

Heavenly Taste

Spice Rubbed Pork Tenderloin with Apple Butter

- 2 Pork Tenderloins
- 2 tbsp Whole Coriander
- 1 tbsp Whole Cumin
- ½ tsp Coarse Salt
- 4 Cardamom Pods
- 2 tbsp Black Sesame Seeds
- 1 tbsp Black Peppercorns
- 3 Granny Smith Apples, peeled, cored, diced
- 1 Shallot minced
- ½ cup White Wine

In a pan, toast ingredients 2 thru 7 (whole form) until smoking. Coarsely grind toasted spices in a spice grinder and rub over pork. Refrigerate overnight.

Briefly pan sear pork on all sides on high heat then transfer to cooking sheet. Cook 20-30 minutes in 350°F oven until internal temperature reads 160 °F.

Meanwhile, combine the remaining ingredients in medium-heat pan until apples break down. Puree in blender.

Slice rested pork and serve over apple butter. Serves 4-6

Divide cauliflower into florets and toss with oil and salt & pepper to taste. Roast on a sheet pan in 350°F oven until golden brown (approx. 1 hour). Set aside to cool.

Combine onion, bacon, anchovy and garlic in a non-stick pan on medium-low heat until caramelized.

Toss onion and bacon mixture with cauliflower and return to oven to warm. Garnish with chopped parsley and shaved parmesan cheese. Serves 4-6

Roasted Cauliflower with Caramelized Onion & Bacon

- 1 Head Cauliflower
- 2 cups Diced Onion
- ½ lb Bacon, thinly sliced
- 4 Anchovy Fillets, minced
- 4 Garlic Cloves, minced
- ½ bunch Italian Parsley
- Salt & Pepper to taste
- Parmesan Cheese

Sift flour and baking powder. Cream 4 tablespoons butter with white sugar. Beat in egg and ¼ of the flour mixture. Beat in remaining flour.

Toss dates with 1 tbsp of flour. Add baking soda, vanilla and boiling water; stir.

Stir dates into batter and pour into buttered casserole dish. Bake for 30-40 minutes at 350°F.

Separately simmer remaining butter, Demerara sugar and whipping cream until thick and pour over baked pudding. Serves 4-6

Sticky Toffee Pudding with Butterscotch Sauce

- 1 cup + 1 tbsp All Purpose Flour
- 1 tsp Baking Powder
- 7 tbsp Sweet Butter, softened
- ¾ cup White Sugar
- 1 Egg
- ¾ cup finely chopped Dates
- 1 tsp Baking Soda
- 1 tsp Vanilla Extract
- 1¼ cup Boiling Water
- ¼ + 1 tbsp packed Demerara Sugar

Earthy Rewards

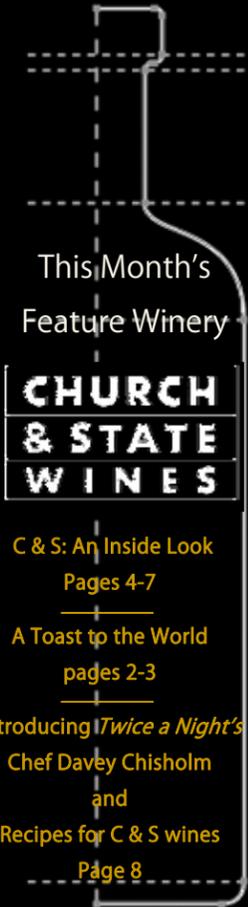
feature red | 2007 Coyote Bowl Merlot
Companion red | 2007 Hollenbach Pinot Noir
feature white | 2008 Gravelbourg Chardonnay
premium | 2007 Coyote Bowl Meritage



The BC Wine Club Journal

for January 2011

What's On Pour This Month



Best Wishes



We have a great job. For years we've spent a good deal of time talking to people from around the world about life and wine. Whether they are winemakers, winery owners or our membership, students of wine, be they professional or recreational, fascinate. Some like Church & State's Kim Pullen are quick-minded, kinetic, inextinguishable flames with lives that read like an excerpt from Gulliver's Travels, while others are quietly and literally grounded, preferring to toil in the vineyard or cellar creating masterpieces and paying homage to our Mother Earth. They are all thoughtful; not meaning altruistic (though many are exceedingly so), but a pensive breed who take time to consider life, embrace it, and make the best of it. It is a privilege to get to know them and one available to all those who travel and explore the wine country in this province...even if doing so, as we say, 'from the comfort of home'.

For the New Year, the partners and staff at the BC Wine Club wish all our members, classic and new, a year of wonderful experiences and filled with 'thoughtfulness' in every sense of the word.

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Zum Wohl! Salut! Cheers!

For many cultures, the ceremonial toast is an important part of the celebration of life. The toast, a verbal expression accompanying a drink, may have started due to concerns about poisoning, but has long since become an affirmation of all things good. Here now is a look at how different countries around the world may raise their glasses in celebration this year:



‘Sláinte!’ (pronounced ‘slawn-cha’, meaning *Health!* Is a common toast in Ireland and is used in the toast ‘Sláinte chuig na fir, agus go mairfidh na mná go deo.’ or ‘Health to the men, and may the women live forever!’

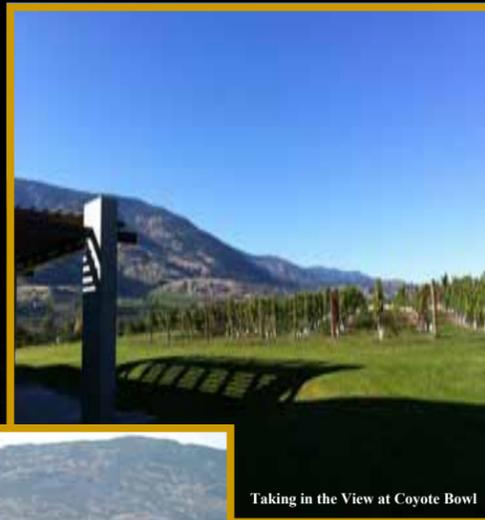
The Irish may have not been the first to propose a toast, but they may be the best at it! Though we’ve too little space here, you can find an Irish toast online to suit virtually every occasion. For starters, here’s a toast to raise a glass to this St. Patrick’s Day:

‘Saint Patrick was a gentleman, Who through strategy and stealth, Drove all the snakes from Ireland, Here’s toasting to his health. But not too many toasting - Lest you lose yourself and then - Forget the good St. Patrick - And see all those snakes again.’

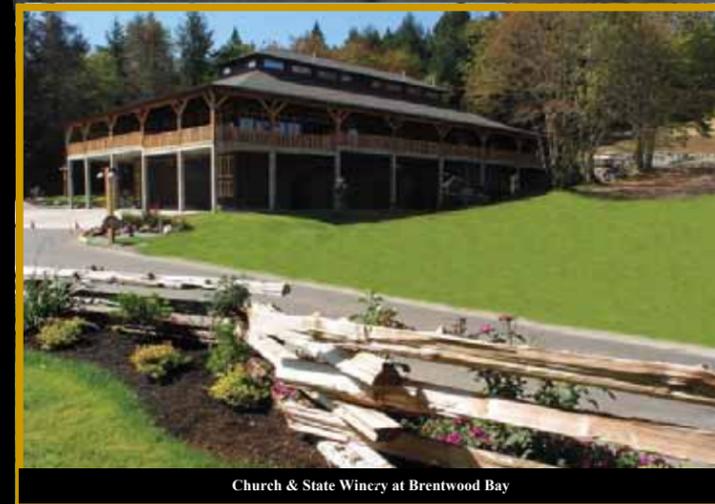
The origin of the English word "toast" has several explanations. According to most sources, a drinking "toast" (a word also used in German) is actually related to roasted bread, aka toast. Webster's says the word is derived "from the use of toasted spiced bread to flavor the wine [during a toast], and the notion that the person honored also added flavour."

In Germany, the most common toast with wine is ‘Zum Wohl’ (‘good health’).

You should always touch all the glasses you can reach at your table when someone makes a toast. Also, when making a toast, it is important to maintain direct eye contact from the time the glass is raised, until it is placed back on the table. If many people are being toasted, make eye contact with each individual around the table as you make the toast.



Taking in the View at Coyote Bowl



Church & State Winery at Brentwood Bay



Sun Ridge Vineyard

**CHURCH
& STATE
WINES**



Gus the C&S Winery Dog



C & S Patio Perfection in Oliver



Only the finest grapes are used in C & S's premium wines