

## Memories of Grandma's Kitchen

A decade ago there was a restaurant by the library in downtown Vancouver called *MacKenzie's Cabin*. Original for the time was the theme of comfort food with hip but comfy décor. Now, it seems, restaurants in the same vein are popping up all over and that's a very good thing. Most use local ingredients and the food served conjure memories of grandma's kitchen on a cool fall eve. Not sure whatever happened to 'the Cabin' and it's massive stuffed beaver, but thoughts of it inspired the slow-cooked no-nonsense recipes we have on tap this month to match the flavourful wines of **Bounty Cellars**.

### Dienstedt Chicken

This dish is an ethnic dish from Germany's Thuringia Region and differs from traditional Hungarian Paprikash because it does not contain sour cream.

Medium Yellow Onion, diced into ¼ inch pieces  
1½ tbsp Canola Oil  
Salt & Pepper

12 Chicken Thighs (free run), skin removed  
1 tsp Powdered Garlic  
1 tsp Poultry Seasoning

Hy's Seasoning Salt (no MSG), enough to lightly coat chicken pieces

Hungarian Paprika (approx. 1 ½ - 2 tbsp) to generously cover chicken

Heat oil in large frying pan (pan should have a cover). Add onion with salt & pepper and cook until just slightly browned. Place chicken in pan with onions. Sprinkle pieces with powdered garlic, Hy's seasoning salt and paprika to coat well. Brown all sides. Add water to cover chicken. Simmer until liquid is reduced to ¼ inch level, approximately 25 minutes. Cover and continue to heat on low until chicken is very tender, approx. 30 minutes. Serve with scalloped potatoes.

### Grandma's Bread Pudding with Rum Caramel Sauce

¾ loaf of Bread (white, potato or egg), cubed  
3 Eggs  
½ cup White Sugar  
½ litre Milk  
1 Apple, peeled and cut into quarter sized pieces about 1/8" thick  
½ cup Raisins (optional)  
1 tbsp Vanilla  
pinch of Salt

Preheat oven to 350°F. Combine all ingredients together. Pour into buttered pan and bake until browned on top, approximately 25-30 minutes. Use the toothpick to test doneness (should come out clean)

### Rum Caramel Sauce

½ cup Brown Sugar  
½ cup Butter  
2 tbsp Light Corn Syrup  
1 tbsp Rum

Combine brown sugar, ½ cup butter, corn syrup, and rum in a saucepan. Bring to a boil over medium heat and simmer for 3 minutes or until just slightly thickened. Let cool slightly.

Serve generously over warm baked bread pudding.

"I cook with wine, sometimes I even add it to the food" - Anonymous

Volume 3  
Issue 11

This Month's  
Feature Winery

**BOUNTY  
CELLARS**

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## The BC Wine Club Journal for November 2009

I'm dreaming of a White Christmas..

### The Lighter Side of Wine

While wine is rarely referred to as stiff, the same cannot be said for what's written about it. Stuffy, wordy, scientific prose abounds in the Wine World. So this month, we thought we'd lighten it up a little and throw you a few stand-up lines to go with your stand-out wines. We've also got a top ten list that's far from pompous. Enjoy!

### Quotes De Vine

"I made wine out of raisins so I wouldn't have to wait for it to age" - Steven Wright

"What contemptible scoundrel stole the cork from my lunch" -W.C. Fields

"In victory you deserve champagne, in defeat, you need it." -Napoleon

"A mind of the caliber of mine cannot derive its nutriment from a cow." - George Bernard Shaw on wine



### BC Wine Club's Ten Signs You're Obsessed with Canadian Wine

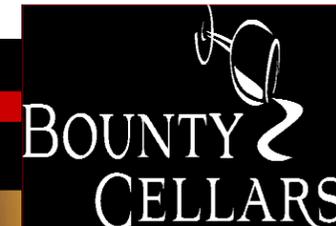
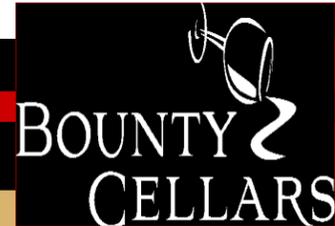
10. You're thrown out of La Senza by a security guard for telling the clerk how much you love Dirty Laundry
9. You use Therapy Vineyard's logo to profile potential employees
8. Getting benched means a great weekend in Naramata
7. You order a case of Viogner because you think it's Viogner from Niagara
6. Your kids are named Beppi, Jurgen & Jancis
5. People are confused when you say things like 'Lucky number Township', 'Beware Friday the Road' and 'Balance to 60 in five seconds'
4. You think they're singing O-kan-a-gan at the beginning of hockey games
3. Your spouse gets you out of bed by saying "Riesling & Shiraz"
2. You only eat locally produced food so you think you should be certified VQA
1. You always wait for the end of a parade to get a glimpse of a Schreiner

But if the white runs out  
I'll drink the red

## A French Tradition Takes Root in BC

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The idea of a vineyard-less winery may seem unusual to Canadians, but in places like France where the tradition began, it is far more common. Bounty Cellars is just such a winery and one of the province's growing list of crafters to be operating as a négociant. As a négociant, Bounty buys grapes and grape must (crushed grapes that have yet to start the fermentation process). Then, as is the case with the British Columbia VQA wines on offer this month, Bounty performs all the ensuing wine making procedures to create finished bottled wines.

Ron Pennington, Proprietor of Bounty, tells us by using the négociant model for their VQA lines, his team and winemaker can focus on creating stand out wines, while leaving the labour intensive vineyard-tending to the leading BC farmers from whom they purchase their grapes. "If you take away the overhead required to run a (destination) winery with a vineyard, it simplifies things and allows us to concentrate on the wine."

Some of France's numerous négociants (in Bordeaux alone there are almost 200) are creating some of the world's most sought after wines. Examples of this are Georges Duboeuf and Louis Jadot, two famous wine outfits that have been operating as négociants for years and consistently turn out much heralded wine.

Pennington notes that Bounty Cellars hopes to follow in the same manner and turn out wines that are not just good, but great. And it would seem they're moving in the right direction with the selection of their 2007 Pinot Blanc as one of the finest wines in the province by the Lieutenant-Governor's Award for Excellence panel.

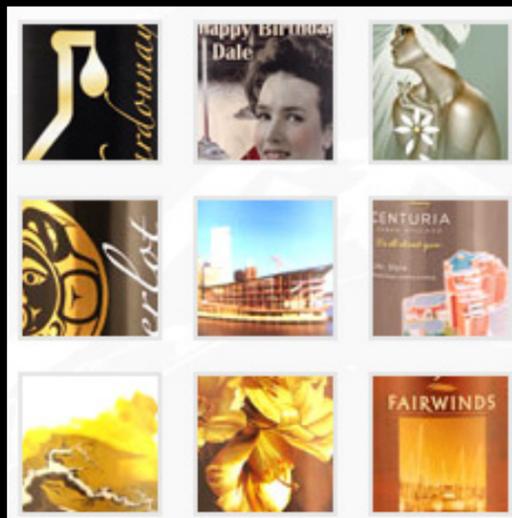
"I believe good wine should be accessible not exclusive and I believe in sharing the Bounty Cellars difference with as many people as possible, one bottle at a time."

-Ron Pennington

Bounty Cellars is the brain child of proprietors Ron Pennington and Wade Rains who oversee the business on behalf of five investors.

In 2003, Pennington, a science graduate from the University of Calgary, left his long term management position with Canada Safeway and returned to the Okanagan Valley, where he'd spent much of his childhood. Here, this self-professed wine lover quickly identified the potential for a non land-based winery that would, in the tradition of the French négociant, purchase the best grapes and juice from around the region in order to create top-quality wines. Making those wines available under the name Bounty Cellars, but also with beautiful, custom labels for private clients, was the other key factor for the winery, which officially launched in 2004 and released its first products in 2005.

Similarly, Rains, a licensed pharmacist who practised in Grande Prairie for 19 years, decided to move to Kelowna to fulfil his dream of owning a winery. After hooking up with Pennington he quickly became very involved in the creation of Bounty Cellars. Knowing a thing or two about chemistry and working closely with winemaker Todd Moore, Wade now takes an active role in blending Bounty's wines and overseeing cellar management. Additionally, he coordinates the design and printing of the unique custom labels Bounty Cellars uses to package its award-winning wines for a range of individual and corporate clients.



Founders Pennington & Rains are all about innovation. Not only are they in the business of producing their own Bounty & Looking-Glass lines, they also create a full line of private labels, offering a unique way to brand or drive one's business.

From house wines, to special events or fundraising initiatives, Bounty Cellars can create beautiful and unique labels that leave a lasting impression.

Given the fact Bounty is a non-land-based winery, their good name rides strictly on how well their wines are received. In their case, having a talented winemaker on board is essential. Todd Moore was chosen to fill this role and has done so admirably. After beginning his more than 20-year career as a cellar hand at Lewis Brothers Winery in Grande Prairie, Alberta, Todd quickly progressed to winemaker and manager there before moving on to positions with Barossa Valley Estate Winery in Australia, Quails' Gate Estate Winery and Blue Mountain Vineyards in British Columbia's Okanagan Valley, and Cherry Point Vineyards on Vancouver Island.

Todd is a passionate advocate for provincial and national wine standards, too. He works actively with the British Columbia Wine Institute (BCWI) and the National Committee on Wine Standards, and has worked as a taster on the BCWI's VQA (Vintner's Quality Assurance) Panel. Moore's experiences working with a variety of respected winemakers have helped him develop the ability to create many different styles of wine using a range of traditional and contemporary techniques.