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Holiday recipes by  
chef Daniel Costa





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**CentralWeb**

#### Distribution

Greenline Distribution

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For advertising information call 780.431.1802.

#### The Tomato is published six times per year:

January/February, March/April, May/June, July/August, September/October, November/December

by BGP Publishing  
Edmonton, AB T6E 2G1  
780.431.1802

Subscriptions are available for \$25 per year.

[thetomato.ca](http://thetomato.ca)

The *Tomato food & drink* is located in Amiskwaciwâskahikan on Treaty 6 territory, the territory of the Papaschase and the homeland of the Métis Nation.

  
Funded by the Government of Canada

  
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On the cover: chef Daniel Costa grates a shower of Grana Padano on the *tagliolini al sugo d'arrosto*, recipe on page 8. Steven Babish photo.

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# IMPASTO LAB

BY CHEF ROSARIO CAPUTO

*Private Dining*  
[chef@impastolab.com](mailto:chef@impastolab.com)

**bravissimo bella!**

Teresa Spinelli, president of the Italian Centre Shops, has become a member of the *Ordine della Stella d'Italia Onorificenza di Cavaliere*. Teresa was presented with the honour (the Order of the Star of Italy is similar to the Order of Canada) for her work in promoting Italian foodstuffs and gastronomy by H.E. Andrea Ferrari, Ambassador of Italy to Canada, on his first official visit to Alberta. “It’s a lengthy process,” she said. “First it has to be approved by the Embassy of Italy to Canada in Ottawa, then by the Ministry of Foreign Affairs and International Cooperation in Rome and finally by the Presidency of the Republic in Rome. It’s a big deal!” Mr. Luigi Zorzetto was also presented with the honour. Congratulations!



**have your (alternative) gin and tonic too**

Curious how to serve Ceder’s the no-alcohol gin from Sweden? Taste for yourself at demonstrations from 11am-3pm at the Italian Centre South on Friday, December 2; the Italian Centre Little Italy Friday, December 9; Italian Centre Sherwood Park Saturday, December 10 and at the west end store on Saturday, December 17. Also at Sunterra Lendrum on Friday, December 16, from 3-6pm. The Crisp (cucumber, chamomile), Classic (notes of juniper, citrus and coriander), Wild (rooibos and clove) and the bewitching Rose flavour—which tastes like looking at the world through rose-coloured glasses—are on offer.



**stocking stuffers for food people**

Caramunchies, the Edmonton-made cornflake snack, is just a little addictive. Find the seasonal Gingerbread flavour at Cloud Cakes by Auntie Lou, Confetti Sweets, Culina to Go, all Italian Centre Shops, Meuwly’s, some Sobey’s and at the Nosh Fest and Wholly Handmade holiday markets.

Cocoba Hot Chocolate Bombs are a rich, milk chocolate shell filled with a shower of tiny marshmallows. Every kid under 80 will want this in their stocking. Just add hot milk. Find at the Italian Centre Shops (not every size in each shop).

Zinter Brown Taste Treats have a new look. We love the Pomegranate Pepper Pot on a cheeseboard, the handy Mulling Spice makes aromatic mulled cider or wine in a pinch and the all-vegetable Antipasto is a terrific snack. Find at Andy’s IGA, Italian Centre Shops, Lendrum Sunterra, Popowich Meats, most Save On Foods, and zinterbrown.net. Find Coco Chocolatier bars in Christmassy flavours like Frankincense & Myrrh or Christmas Spice (or Salted Caramel Milk or Passion Fruit Dark). Made in Scotland and available at Bella Casa.



**new rigoletto’s just like the old rigoletto’s, only better**

Rigoletto’s is moving to the CKUA Building, across the street from the Convention Centre. But chef/owner Sergio Turlione will be on his own. His business partner for the past 37 years, Jack Flisiak, is retiring. “We met at Bistro Praha,” says Sergio, “and built Rigoletto’s together.”

Sergio doesn’t expect too many changes to the menu. “I’m from Basilicata and we make heart food, it’s peasant-style food and it’s all about how you combine the few ingredients. I use my mom’s recipe for the lasagna. I looked at so many recipes, but I realized hers was the best. We do run out, but I make it every day, so I say come back tomorrow.”

The bar, including the original Alberta Hotel bar has become the cozy dining room; the larger room to the west will be for private parties. “The Italians always want to book birthdays and christenings and graduations. Now we don’t have to shut down the dining room, we will have somewhere for our regulars.” Expect the new location to be open mid-November. 9802 Jasper Avenue, 780-429-0701, rigolettos.com.



**fine chocolatas at chocolandia**

ChocolaTas, the high-quality, award-winning chocolate made by Vancouver chocolatier Wim Tas is now at Chocolandia (11004 51 Avenue, formerly Bernard Callebaut). Choose boxes, bags or tins of luscious bon bons in unusual flavours for a special treat or gift this season.

From the top: Teresa Spinelli’s Order of Italy; tasty non-gins from Ceder’s; Sergio Turlione in his relocated restaurant; a collection of tasty stocking stuffers: Caramunchies, Coco Chocolatier bars, Cocoba Hot Chocolate Bombs, Zinter Brown Taste Treats and an elegant box of chocs from Wim Tas.





## *Holiday Recipes by Chef Daniel Costa*

We asked Daniel Costa, chef/owner of the Corso32 Group to create a collection of recipes for the holidays. Have the prosciutto and risotto one night and the soup followed by the tagliolini on another night; the salad followed by game hens for dinner with friends. “The recipes are quite forgiving and they play well with each other,” says Daniel. Pull these recipes into your repertoire for a season’s worth of delicious and luxurious meals.

## Prosciutto with Brussels Sprouts, Roasted Walnuts and Parmigiano Reggiano

*Simple, slightly acidic salads work so well with prosciutto. Easy to size up, use a handful of Brussels sprouts and a few slices of prosciutto per person. Substitute the sprouts with shaved fennel or thinly-sliced celery hearts if you like.*

- 1-2 thin slices Prosciutto di Parma per person
- wedge Parmigiano Reggiano
- 2-3 Brussels sprouts per person
- fresh parsley
- walnuts
- lemon
- extra virgin olive oil
- kosher salt and black pepper to taste

Preheat the oven to 375°F.

Roast a handful of walnuts on a baking tray for approximately seven minutes or until lightly golden. Remove from the oven and allow to cool.

Using a mandolin or sharp knife, thinly slice a handful of Brussels sprouts and place in a mixing bowl along with a few freshly-picked parsley leaves, a squeeze of lemon, olive oil, and a pinch of salt. Toss to coat. Season to taste.

Arrange the thinly sliced prosciutto on a flat plate. Scatter the Brussels sprout salad over the prosciutto, top with freshly grated Parmigiano Reggiano, roasted walnuts and freshly cracked black pepper.

Serves 2-4 (in photo).



## Endive Salad with Pink Lady Apple and Roasted Almonds

- 3-4 red and white Belgian endive, leaves separated
- 1 sm crisp apple such as pink lady, cored and thinly sliced
- 3 T skin on almonds, roasted in a 375°F oven for 8 minutes or until golden
- Parmigiano Reggiano for shaving or grating
- 1 T pear vinegar or fresh lemon juice
- 2 T extra virgin olive oil
- ¼ t kosher salt
- black pepper

Roughly chop the roasted almonds.

Add the vinegar or lemon juice, olive oil and salt to a large mixing bowl, whisk to emulsify.

Add the endive, apple and almonds to the bowl, toss to combine. Season to taste with salt and lemon juice. Transfer the salad to a platter. Top the salad with a few cracks of black pepper and a generous amount of freshly grated Parmigiano Reggiano. Serve immediately.

Serves 2 as a starter.

## Celery Root and Pear Soup

*The rinds of Parmigiano are a great way to build depth of flavour in soups and ragus. Try topping this soup with roasted hazelnuts or almonds for additional texture.*

- 2 sm or 1 large celery root, peeled, washed and cubed
- 1 Yukon gold potato, peeled and cubed
- 1 lg firm pear, peeled, cored and cubed

- 1 lg leek, greens reserved for another use, white part halved lengthwise and thoroughly washed, cut into slices
- 1 lg fennel bulb, cored and cubed
- 1 clove garlic, whole
- 2 T unsalted butter
- 2 T extra virgin olive oil
- 1 sprig fresh sage
- 1½ T kosher salt
- 1 c dry white wine
- 2 rinds Parmigiano cheese
- 6 c water
- high quality extra virgin olive oil

Please see "Holiday" on next page.



## Holiday

Continued from previous page.

Heat the olive oil and butter in a medium sized pot over medium-high heat. Add the celery root, leek, fennel, garlic clove, ½ tablespoon of salt and sage. Fry until fully cooked and softened but not browned. Add the white wine, cook for 3 minutes or until the alcohol aroma has dissipated. Add the remaining ingredients and allow to simmer for 25 minutes or until the potatoes are soft. Remove and discard the Parmigiano rinds. Using a blender or hand blender, blitz the soup until completely smooth. Season to taste with more salt if needed. Serve immediately with a drizzle of high-quality extra virgin olive oil.

Serves 4.

## Valpolicella and Treviso Radicchio Risotto

*The richly-flavoured Valpolicella Ripasso from Veneto has both acidity and sweetness; it's truly the backbone of this risotto. I love the texture and contrast of flavour from the slightly bitter Treviso radicchio. If possible, try sourcing Asiago Mezzano which is made in the same region as the wine and brings a delicious bite to the finished risotto.*

1¼ c	carnaroli rice
1 sm	red onion, very finely chopped
2 T	extra virgin olive oil
½ head	Treviso or regular radicchio, cut into approximately 1" x 1" pieces
2 c	Valpolicella Ripasso wine
2 t	salt
1½ L	chicken, beef or vegetable broth Grana Padano, Piave or Asiago Mezzano

Bring the broth to a gentle simmer.

In a separate medium-sized, heavy-bottomed wide pot, fry the onion and 1 teaspoon of salt in the oil over medium-high heat until softened but not browned. Add the rice and continue to fry for 1 minute stirring continuously. Add the wine, cook until reduced by 50



per cent, add a cup of the broth, continue to cook and occasionally stir until the broth has reduced by 50 per cent, then add another cup of broth. Continue this process until the rice is 75 per cent cooked. Stir in the radicchio and remaining salt. Continue to cook and add broth until the rice is just cooked, meaning it still has texture and slight give. Remove from the heat, season to taste with more salt if needed. Cover with a lid for 1 minute.

Serve in warm bowls topped with a little raw Treviso and freshly-grated Grana Padano, Piave or Asiago Mezzano.

Serves 2 as a main or 4 as a starter.

## Tagliolini al Sugo d'Arrosto

*Traditionally, sugo d'arrosto is made with the remaining juices from a piece of roasted meat. The meat is then served as a main course along with contorni. Whether you are following tradition or my method, the flavours are rich and deep and pair beautifully with Nebbiolo. Use osso buco cut or lamb shanks.*

1-2	veal or beef shank (500-750 g)
1 med	carrot, peeled and cut into 4
1 stick	celery, cut into 4
½	yellow onion, peeled and halved
2 c	dry white wine
2-3 c	chicken, beef or vegetable broth
1 sprig	fresh rosemary, left whole
1 T	kosher salt
10 cracks	black pepper
4 T	olive oil
1 knob	unsalted butter
250 g	tagliolini or tagliatelle Grana Padano

Preheat the oven to 350°F.

Heat 2 tablespoons of the olive oil in a heavy-bottomed, medium sized pot over medium-high heat. Sear the shank(s) on both sides until dark golden brown. Remove the meat from the pot and set aside. Carefully discard the remaining oil. Return the pot to medium-high heat



along with the remaining 2 tablespoons of olive oil. Add the carrot, celery and onion, fry until the vegetables are partially caramelized. Add the white wine, salt, rosemary sprig and black pepper. Allow the white wine to boil for 1 minute. Return the shanks to the pot. Add enough broth to cover the shank by 1 inch. Bring the liquid to a simmer, cover tightly with a lid or foil and place in the oven.

Allow the shank to braise for 3 hours or until just falling apart when touched with a fork. Allow the shank to rest in its braising liquid for at least 45 minutes.

Remove the shank from the liquid and set aside. Strain the vegetables and rosemary from the braising liquid and discard. Place 3 cups of the strained braising liquid in a medium size pot or large pan. Reduce the liquid by half. While the liquid is reducing, pull the shank meat into small pieces, and add to the reducing liquid.

Cook the tagliolini in a large pot of salted boiling water until al dente. Using tongs, pull the tagliolini directly from the water into the pan of reduced braising liquid, along with the knob of butter and 2 tablespoons of freshly-grated Grana Padano. Stir or toss vigorously, to emulsify the sauce.

Serve immediately topped with more Grana Padano and a few cracks of black pepper.

Serves 2-4, depending on cut.

## Roasted Game Hen with Pancetta, Rosemary and Saba

*Saba or vincotto is made during the grape harvest season when mosto or grape must is plentiful. The mosto is slowly cooked, often with aromatics, until it is thick and syrupy. Saba is delicious drizzled over tarts or gelato but I also love it in savoury dishes like this one, where the sweetness contrasts with the salty cured pancetta. You can substitute any type of fowl such as duck, quail or pigeon for the hens.*





- 2 sm Cornish game hens, spatchcocked (500-700 g each)
- 100 g thinly sliced pancetta
- 2 sprigs rosemary, stems cut into small pieces with leaves left intact
- 1 T olive oil
- 3 T saba
- 1 t red wine vinegar
- kosher salt
- black pepper

Preheat the oven to 425°F.

Cut each of the game hens in half. Season both sides with kosher salt.

Heat the olive oil in a medium, heavy-bottomed ovenproof pan over high heat. Carefully place the hens skin side down and fry until the skins are dark golden brown in colour, using tongs to check the colour periodically to avoid burning. Gently flip the hens and place in the oven for approximately 10 minutes. Remove the pan from the oven. Remove the hens from the pan while you make the sauce. Discard the frying oil from the pan. Return the pan to medium-high heat, add the butter, pancetta and rosemary, allow to fry until the pancetta is golden. Remove the pan from the heat and immediately add the saba and vinegar. Return the hens to the pan, baste them with the pan sauce. Serve with a little freshly-cracked black pepper.

Serves 2-4 depending on size of the fowl.



## Pecorino with Pear Marmellata

*A classic combination found throughout central and northern Italy is young sheep's milk cheese known as pecorino fresco and fresh pears. It is an incredible marriage of flavours. Making this simple pear marmellata preserves the fresh pears when they fall out of season. You can also make a delicious grilled cheese sandwich with the marmellata and pecorino inside.*

- young Pecorino cheese (or Piave or Parmigiano Reggiano)
- 1 k peeled and cored pears, cubed
- Juice of 2 lemons plus the zest of 1 lemon
- 500 g sugar
- 3 c water

Place the cubed pears, lemon zest and water in a medium sized heavy-bottomed pot. Boil for 15 minutes or until the pears are very soft. Using a blender or hand blender puree the pears and water to desired consistency, I prefer a fairly coarse texture. Return the puree to the pot along with the sugar and lemon juice. Cook over medium-high heat until thick and reduced, approximately 30 minutes. Place a spoonful of the marmellata on a plate and cool in the freezer for 5 minutes to check the consistency. If the marmellata is too runny continue to simmer until you have reached your desired consistency. Season to taste with more lemon. Allow the marmellata to cool. Store in the fridge in a sealed container for up to 2 weeks.

Serve the marmellata alongside the young Pecorino. 🍷

*Daniel Costa is the owner/chef of the Corso 32 Group. He finds speciality Italian ingredients like saba at the Italian Centre Shops.*



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## The Smos at Home

### The British are coming!

**Christmas is a big deal at the Smos. It is all about the food. Not just eating the food but planning what we are going to be eating during the season.**

Even when our son Nicholas was very young, he loved to participate in the discussions as we went back and forth discussing menus, writing lists, going through back issues of *Bon Appetit*, *Gourmet* and *Saveur* until we had the perfect menu. Nicholas is a physics teacher in London. He loves teaching but his passion is cooking. (To keep his skills honed he works part-time at the Michelin-starred St. John Restaurant in Smithfield.) Now that he is living across the pond the planning hasn't stopped, it just takes place over Messenger.

Christmas 2022 is shaping up to be an incredibly special holiday. Nicholas, his beautiful girlfriend Lindsey and her mum Marie, are making the jaunt from jolly old England to spend Christmas

with us. Marie has never been to Canada, so we are rolling out the red and white carpet.

The theme for the holiday week will be none other than Canada meets Britain. The best of both countries. As much as I would like to be part of the menu planning, I have had little to do with it this year. Listening to Brad and Nicholas planning the menu is hysterical. They discuss food 365 days a year and when they have something to plan, things really ramp up. The two of them talk about the most ridiculous things. They can talk about butter for an hour. Last week it was about bread sauce and the merits of buying fish heads.

We can't wait for Nicholas to unpack when he arrives. He keeps clothes here so he can fill his suitcase with food and goodies from abroad. Cheese, butter, puddings and of course duty-free Scotch always make an appearance.

I know the gals will have to stand back



Nicolas and Brad in front of the wall of Stilton at Neal's Yard Dairy, London.

## Leanne Smoliak

as Nicholas and Brad take over the kitchen. Pots, pans and pointy things will be flying about. We will happily watch from afar as we sip wine and snack on cheese, pickles, Ukrainian sausage, herring, pâté, headcheese and all the other goodies that are staples in our fridge during the festive season.

I will make one addition to the menu—Port and Stilton soup. I developed this recipe back when I ran the kitchen at Holt Renfrew Café. It's rich, delicious and very festive.

### Port and Stilton Soup

3 lg	shallots, fine dice
4 T	salted butter
4 T	flour
1	bay leaf
½ c	Port (you can use a Ruby Port for this. It does not need to be expensive.)
3 c	chicken stock
3 c	whipping cream
¼ t	cracked black pepper
200 g lg	crumbles of stilton
2 T	chives chopped very fine

Sauté shallots in butter until translucent. Add flour, stirring to create roux. Add chicken stock a cup at a time, whisking to ensure no lumps, add port and bay leaf, bring to a simmer. Add whipping cream and cracked black pepper, gently simmer for 30 minutes. Just before serving remove the bay leaf, stir in the Stilton, reserving 2 T of crumbles back.

To serve, pre-heat teacups or small bowls. Pour about ¾ of a cup of the soup into each one and top with a few Stilton crumbles and a few chopped chives.

Makes 8 small, very rich servings.

### Rhubarb & Apple Chutney

*This recipe makes quite a lot, but it makes a lovely gift to go with charcuterie boards, or dark roast meat. If you are roasting a goose this Christmas, this chutney is the ideal accompaniment. Make this one month in advance of Christmas as the flavours meld and get better over time.*

10 whole	black peppercorns
10 whole	white peppercorns
10 whole	coriander seeds
3 whole	bay leaf
½ t	celery seeds
¾ t	red pepper flakes
¾ t	fennel seeds
½ t	ground allspice
½ t	ground cloves
½ t	mustard seeds
½ t	salt
3 lbs	apples, peeled, cored, and chopped
1 lb	rhubarb (if you didn't save any rhubarb, you can add 1 extra lb of apples)
3 lg	onions, chopped
6 cloves	garlic, peeled and smashed
2 lb	tomatoes, chopped
3 lb	raisins
1 lb	dates
½ lb	fresh ginger, peeled and coarsely grated
1 kg	soft brown sugar
1 c	malt vinegar, or to taste

Put all ingredients in large stainless steel, heavy-bottomed pot. Cook gently, stirring occasionally to ensure it doesn't stick. Cook at least 1 hour or until it looks rich, dark and thick. At 45 minutes, taste to adjust sugar and vinegar levels. This can be held in the fridge for up to 2 months in a well-sealed jar or can be processed. 🍷

*Leanne Smoliak's greatest compliment came from her father-in-law, early in her marriage: "She's the perfect Ukrainian wife, she keeps a full fridge and a well-stocked bar."*

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# GIFTS FROM

## your Rich Uncle and your Cash-strapped Friend

.....

We ask the folks in the know—chefs and somms, wine shop owners and managers, importers and agents—for what they would like to see under the tree from their wealthy and generous relly and their more-style-than money friend.

.....

**Patrick Saurette,**  
**The Marc**

**Cash-strapped Friend**  
**2020 Grange**  
**Tiphane Trinqu'âmes**  
**Touraine Sauvignon**  
**(Loire, France) \$24**

Delicious, simply delicious and what value! This lovely Sauvignon Blanc over-delivers on every sip, but please, pause and enjoy that lovely fresh herbaceous hit of citrus and lemongrass first. I promise you will be smitten with the wine's freshness and saline minerality as you sip away—it's a zippy little thing with a nice roundness in the mouth. It would be brilliant with a crispy panko-crusted sole and potato Lyonnaise and I feel it would stand up to chips and a helluva dip while you trounce your partner at Yahtzee. The vines are 40 years old, the winery is organic, the winemaker is someone to continue to watch and this \$24 bottle of wine drinks like a \$48 bottle. Thank you, friend.

**Rich Uncle**  
**2019 Xavier Gerard Côte-**  
**Rôtie (Côtes du Rhône,**  
**France) \$100**

The sun-baked, steep granite slopes of Côte-Rôtie are home to some of the most sought-after Syrah grapes in the world and, in the hands and imagination of an amazing young talent like Xavier, Syrah becomes a beautiful play in many acts. The first act begins with a nose of olives and black cherry and just a touch

of brett. Then you get lost in a bramble and dark cherry fruit basket, followed by tannins—velvety, silky and rich. Easily paired with a grilled steak or roast lamb leg or, on the vegetarian side, pair with bean cassoulet or roast aubergine. It is not a crime to drink this youngster but be assured it has a very bright future indeed.

.....

**Paulette Scott,**  
**Pacific Wines & Spirits**

**Cash-strapped Friend**  
**2021 Yalumba Y Series**  
**Viognier (South Australia)**  
**\$20**

Australia's oldest family-owned winery (founded in 1849) delivers a deliciously affordable Viognier with wonderful aromatics of honeysuckle, ginger, white flowers and spices. It delivers more complexity than expected due to the wild fermentation and lees ageing. If you are looking for a wine that can handle food with heat, Viognier works wonderfully. A great house wine for every day.

**Rich Uncle**  
**Taylor Fladgate Golden Age**  
**50-Year-Old Tawny (Porto,**  
**Portugal) \$350**

I love the clove and rum and raisin aromas, along with the lush flavours of prunes, apricots and butterscotch. This Port exudes perfect balance, complexity, density and a selective smoothness—rich and elegant, yet delicate. Get the fire going.



.....  
**Christina Masciangelo,**  
**Salivate Wine Consulting**

**Cash-strapped Friend**  
**2021 Gruber Röschitz**  
**Grüner Veltliner**  
**(Weinviertel, Austria), \$24**

Amazingly, I have not asked for this grape variety before, so this year I shall put two on my wish list. Grüner Veltliner (GV) is a fantastic white grape, a speciality of Austria. It is always dry (except when it's a dessert wine) and possesses great flavour intensity and freshness. This certified organic bottling is incredibly versatile as a starter or with seafood and white meats, as well as vegetarian cuisine.

**Rich Uncle**  
**2016 Markus Huber Grüner**  
**Veltliner Alte Setzen**  
**(Traisental, Austria) \$40**

There are essentially two styles of dry GV—light, fruit forward, mouth-wateringly-fresh (see above) and full-bodied and complex, while still fresh and elegant. This wine is the latter style, coming from a single vineyard of older vines, giving it more concentration, then aged in neutral wood, for further texture and longevity. This 2016 is beautiful now and will be even more so in a few years. Markus Huber was awarded Vintner of the Year in Austria in 2015 and farms organically. I am salivating in anticipation.

.....  
**Gabrielle Bergstrom,**  
**Garneau Block**

**Cash-strapped Friend**  
**2021 Il Farneto Giandòn**  
**Rosso (Emilia-Romagna,**  
**Italy) \$25**

Aromas of wild berries and bramble, cherry, raspberry, strawberry, plum followed by beautifully balanced acidity, with eucalyptus and blackcurrant lingering on the spicy finish. Rich and rustic, goes great with everything from tofurkey to roast beef and everything in between. Each of the varieties in the blend (Marzemino, Malbo Gentile, Lambrusco Grasparossa) are fermented separately with indigenous yeast, then blended in springtime before bottling.



Please see "Gifts" on next page.

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## Gifts

Continued from previous page.

### Rich Uncle

#### 2017 Keltis Cuvée Extreme (Lower Styria, Slovenia), \$75

Oh my gosh, this is marzipan, cardamom, apricots and evolves so stunningly in the glass. It's one of the most beautiful orange wines I have tasted. Keltis has been making wines for over 250 years. Organic farming, hand-harvested, the average age of the vines range from 16-35 years. Riesling, Traminer, Chardonnay, Pinot Gris, Muscat Ottonel were hand-picked, with botrytis affecting 30 per cent (hence the marzipan and apricots). Five months of maceration, spontaneous fermentation, no filtration, no SO<sub>2</sub> and aged for 24 months in used large barrels. Beautiful.

.....

### Tony Kokoroyannis, David Herman & Son

#### Cash-strapped Friend 2018 Gran Emotivo Rosso (Veneto, Italy) \$21

A rich and opulent red produced from late harvested grapes, 60 per cent Merlot, 40 per cent Corvina. Great value. Pair with roasts, hearty pasta dishes and hard cheeses.

### Rich Uncle

#### The Matsui Single Malt Whisky Mizunara Cask (Japan) \$130

This unique single malt tastes of sweet vanilla, baking spice and a touch of coconut, along with a velvety mouthfeel balanced by toffee sweetness. It is aged in Mizunara oak casks which are difficult to work with and notorious for leaking.

.....

### Stacey-Jo Strombecky, 2851 Selections

#### Cash-strapped Friend 2020 The Winery of Good Hope Unoaked Chardonnay (Stellenbosch, South Africa) \$23

My cash-strapped friends can't afford white Burgundy anymore. What is a mineral-loving girl to do in this economy? Thankfully for us, there

are wonderful producers around the world who are hearing our cries for Chardonnay that is great value, awesome quality and has a clean, flinty and balanced fruit profile. My current go-to is this gem from South Africa, brought to you by the wonderful winemakers at Radford Dale. The Winery of Good Hope range stays true to their philosophy of triple sustainability—minimal intervention, environmental sustainability and social responsibility. Expect classic notes of tree fruit and citrus, with the medium-full body beautifully tethered by fresh acidity.

### Rich Uncle

#### 2019 Girolamo Russo Etna San Lorenzo (Sicily, Italy) \$100

Volcanic soils produce wines with distinct personality, balance and cellar potential. My pick from this incredible region is a small producer with a serious cult following, Girolamo Russo. Giuseppe Russo re-established his family winery (located on the north slope of Etna and named for his father) to express his desire to respect traditional values coupled with his own flair. The San Lorenzo is a selection from the vineyard's highest point, with many plants over 100 years old. The result? A serious, more complex profile of Nerello Mascalese, offering unbelievable freshness, gorgeous aromas of oranges and red fruits, flowers and herbs, great structure and silky tannins. If you have the strength to hang on to this for 10-12 years, the reward will be epic.

.....

### Dianna Funnell, Sherbrooke Liquor

#### Cash-strapped Friend 2019 É Jamu Zimbatò Chianti DOCG (Tuscany, Italy) \$22

Intense red with violet reflections, with persistent floral aromas and full flavours of black cherries, wild berries and silky tannins. An gift-worthy Sangiovese.

### Rich Uncle

#### 2012 4G Winery Echo of G (Western Cape, South Africa) \$249

A stunning red wine from Syrah, Cabernet Sauvignon and Petit Verdot selected from seven different vineyards across the area. Considered the first growth of the Cape.



.....  
**Daniel Costa,**  
**Corso 32 Group**

**Cash-strapped Friend**  
**2020 Abbia Nòva**  
**Passerina del Frusinate**  
**(Lazio, Italy) \$25**

This Passerina (white grape native to central Italy) has salinity, dried apricot and notes of honey and a ton of freshness which I love. Great as an aperitivo with young cheeses.

**Rich Uncle**  
**2015 Antoniolo San**  
**Francesco Gattinara Riserva**  
**(Piedmont, Italy) \$110**

I was lucky enough to have this gifted to me years ago and it has truly become one of the memorable wines of my life. The terroir of Gattinara offers a different expression of the Nebbiolo grape, which is more commonly associated with Barolo. The Antoniolo San Francesco Gattinara is intense yet vibrant with notes of spice, dark cherry and plums. Perfect with braised meat dishes.

.....  
**Misun Bu, Braven**  
**Cash-strapped Friend**  
**2018 Carlisle Vineyard**  
**Zinfandel, Russian River**  
**Valley (Sonoma,**  
**California) \$45**

All wine lovers need to know how good Carlisle wines are and how much value is in the glass. Mike Officer, a former home winemaker, now makes Zinfandel, Syrah and compelling field blends from old, old vines in Sonoma and the Russian River. The wine is deeply coloured and powerful, yet elegant and balanced with perfectly integrated fruit, tannin and acidity.

**Rich Uncle**  
**2016 Chateau La Nerthe**  
**Châteauneuf-du-Pape**  
**Rouge Cuvée des Cadettes**  
**(Rhône Valley, France) \$190**

The concentrated, dark-fruited 2016 is lower in Grenache than most of the wines in the appellation. Generous and rich, scents of ripe plums and sandalwood, mocha, spice and a typical cured meat essence from such a great vintage. For CduP lovers.

Please see "Gifts" on next page.



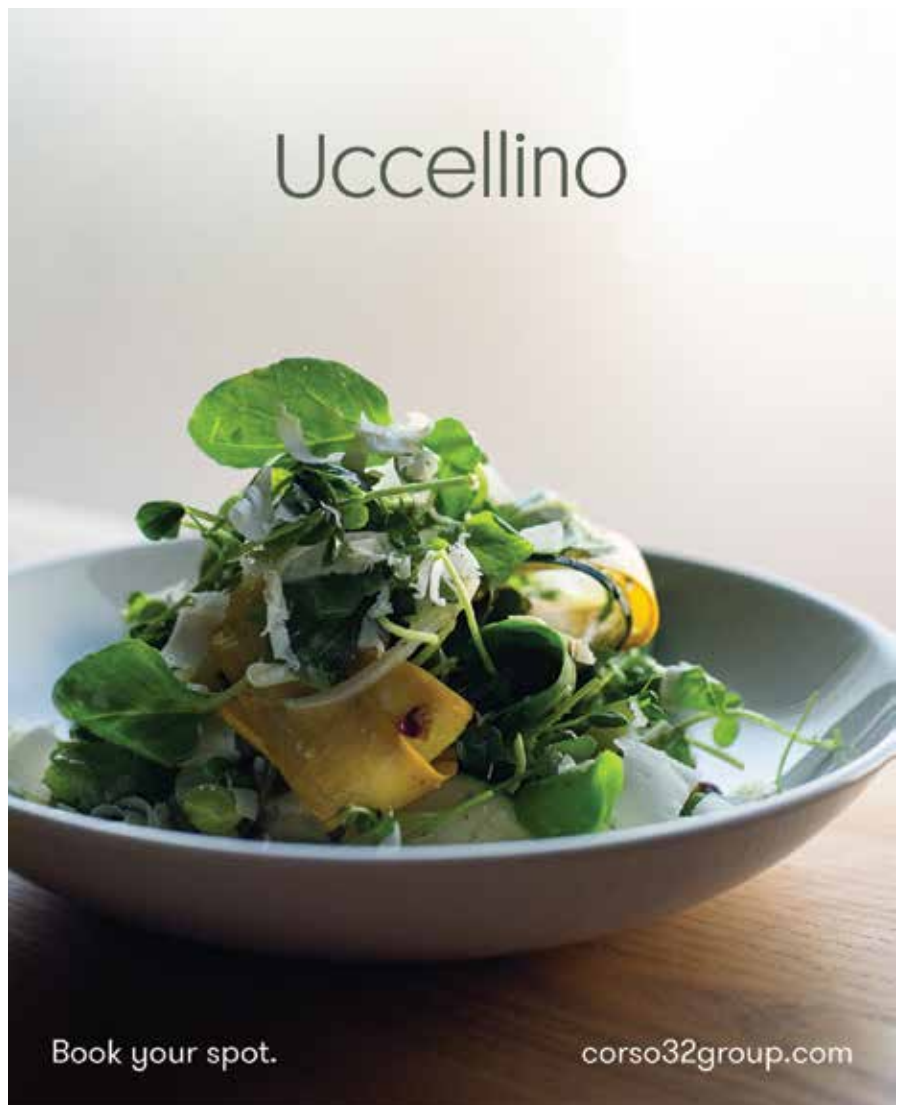
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**Gifts**

Continued from previous page.

.....  
**Rob Filipchuk,  
The Glass Monkey**

**Cash-strapped Friend  
2021 Sattlerhof  
Sudsteiermark Sauvignon  
Blanc (Steiermark,  
Austria) \$25**

This white over-delivers on value and taste. The fresh, clean stone fruit flavours of balance wonderfully with the crisp, citrusy acidity. This wine was a real favourite this summer on our patio during the hot afternoons and warm evenings in Edmonton.

**Rich Uncle  
2013 Pol Roger Sir Winston  
Churchill (Champagne,  
France) \$320**

Champagne is my dessert island wine, and this vintage Champagne is definitely one I would love to receive as a gift.

.....  
**Juanita Roos and Kelsey  
Roos, Color de Vino**

**Cash-strapped Friend  
2020 Heimann Szekszárd  
Kadarka (Szekszárd,  
Hungary) \$26**

Grown on the hills of Szekszárd, Hungary and we love it! Ripe plums and hints of tangerine with the typical light tannins and famous spiciness make it an extremely versatile pairing wine. This bottling is dry, low alcohol, low sulphur and showcases the uniquely spicy and fruity character and fine acidity of the grape. Elegant, racy and ridiculously fabulous!

**Rich Uncle  
2018 AO Yun Shangri-La  
(Yunnan, China) \$650**

It's a big ask this year—the first vintage of this Bordeaux-style blend of Cabernet Sauvignon, Cabernet Franc and Merlot. Fine wine from the foothills of the Himalayas, Yunnan, China. Why not! It's rare, collectable and a very limited production.





**Rich Uncle**  
**2018 Domaine Stéphane**  
**Tissot Savagnin (Jura,**  
**France) \$99**

Stéphane Tissot is an inspirational wine farmer, a man brimming with ideas and enthusiasm. He takes tremendous risks in his vineyards and these have paid off in wines of immense concentration and electricity. Planting his vineyards to double-density using hand-selected shoots and then pruning these down to only two or three bunches per trunk, his vines give fruit of extreme density while retaining their Alpine, posture-correcting acidity. Better known for his Chardonnays, Tissot's rendition of the Jura's calling card, the Savagnin variety, should not be overlooked. This vin jaune junior features the oxidative ageing style that lets the wine develop a layer of delicate yeast atop its surface, which imparts bewildering (and delicious) complexity. This was the most beguiling and attractive wine I've tasted in many moons. It threw a hundred paper planes of poetry straight to my brain with notes of fenugreek and apple chips and cooked cream and caraway and saltwater taffy, each character joining the plot like a well-paced novel.

.....  
**Joe Gurba, Vino al Vino**

**Cash-strapped Friend**  
**2017 Máquina y Tabla**  
**Terrazas de Serapia**  
**Garnacha Sierra de**  
**Gredos (Castilla y León,**  
**Spain) \$34**

This wine is a slow-motion cinema of rural Spain. Winemaker Oriol Illa rents this mountain-top vineyard from a widow named Serapia in the remote Sierra de Gredos. These centenary, pre-phylloxera Grenache vines are the soul of Iberian wine. Serapia's bush-vines are perched a kilometer above sea level on a sandy, granitic parcel of hermetic enchantment. The wine borne of this place is full-bodied at nearly 15 degrees alcohol, yet, somehow, so elegant—a giant, blessed with delicate beauty poised on calloused toes and powerful legs, dancing ballet. The aromatics bring to mind the candied fennel seeds beside the till at my favourite Punjabi restaurants, followed by an organoleptic train of bright plum, woolly mint, dried raspberry, fruit leather and so much else. A wine this rare is rarely this affordable.



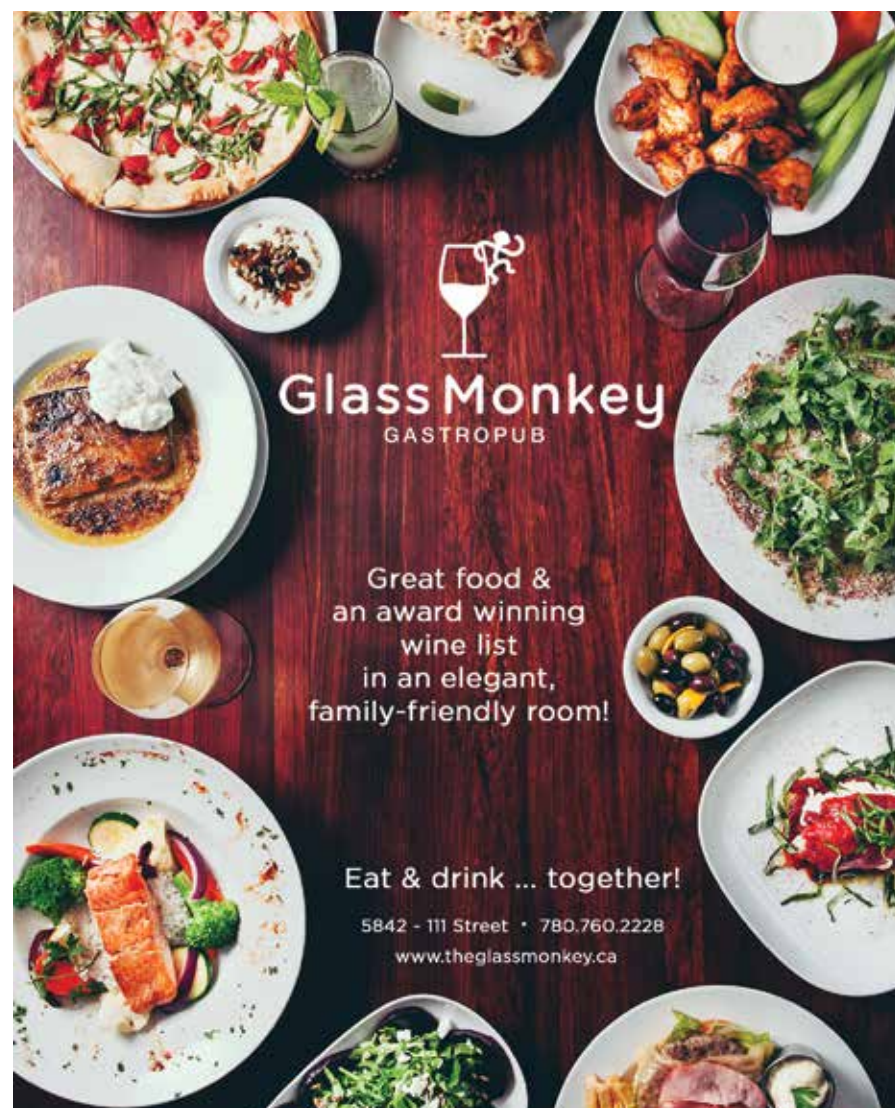
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**Caitlin Fulton, RGE Rd**  
**Cash-strapped Friend**  
**2019 Tawse Sketches**  
**of Riesling (Niagara,**  
**Canada) \$21**

We love wine that exemplifies taste of place and this Niagara Riesling fits the bill. The terroir of the escarpment continues to produce impeccable Riesling with characteristic mineral notes, a hint of petrol and bracing acidity. This Riesling is an off-dry example bursting with fresh citrus, pineapple and a distinct lime zest finish. The residual sweetness is well-tempered by firm acidity making for a very crushable glass. A perfect party wine to grab while heading out to a friend's house, it will please many palates and go well with a variety of charcuterie, mixed hors d'oeuvres, ham and turkey. A can't-go-wrong kind of wine, perfect for the holiday season.

**Rich Uncle**  
**2018 Inglenook Estate**  
**Winery Rubicon (Napa**  
**Valley, California) \$350**

There are a few wines that make us feel rich when drinking them whilst also longing for more rich

uncles. As one of the oldest vineyards in California, Inglenook has all the right ingredients for top pedigree and prestige—it is owned by film icon turned wine titan, Francis Ford Coppola, winemaking is helmed by Philippe Bascaules (formerly of Château Margaux) and it occupies one of the largest growing areas in Rutherford, flanked by other storied producers like Beaulieu, Cakebread and Grgich Hills. The Rubicon is the winery flagship for good reason; as a Cabernet-dominant, Bordeaux-style blend it is a serious wine made to endure as long as The Godfather films (the first two). It is surprisingly subtle for all its depth and seriousness. We would say it is not a typical Napa Valley Cabernet as it possesses more restraint and finesse than some other bigger or bolder Napa Cabs. Patience is rewarded as the wine opens up in the glass; the finely-integrated tannin structure and persistent acidity balance out deep berry, spice, anise and vanilla notes. The wine has incredible power and length on the palate and shines best when paired accordingly, we recommend locally-sourced, dry-aged steak from The Butchery by RGE RD. 🍷



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## Beer Guy

### Comfort and joy

“The nights were blinding cold and casket black and the long reach of the morning had a terrible silence to it.” —Cormac McCarthy, *The Road*.

I love end of the world stories. When I was younger it was post-apocalyptic novels—*A Canticle for Leibowitz* and movies like *The Omega Man*. Lately it’s novels—*The Passage* by Justin Cronin or *Leave the World Behind* by Rumaan Alam. I find something reassuring about these stories, seeing people overcoming adversity so far beyond the quotidian worries of my own life. But then again, recently my wife and I sat down to watch *Station Eleven*, the TV miniseries based on the post-apocalyptic novel by Emily St. John Mandel, and we barely made it through episode two. The scenes of a post-pandemic, snow-bound Toronto hit a bit too close to home, especially as the days grow dark with the approach of winter.

Even for beer, the news locally has not been great of late. Despite herculean efforts to make it through the economic downturn and the pandemic, a number of Alberta breweries have had to throw in the towel—Ribstone Creek, Rural Routes, Outcast, Polar Park and Legend 7. As *The Pursuit of Happiness* sang back in the day; “I’ve got my own reasons to drink now. I think I’ll call my dad up and invite him.”

The sun and light will return again. And come the holidays, we’ll gather together as family, friends and community. We can revel in the

normalcy, domesticity, and tradition and ritual that the holidays bring. The old carol has it right, it’s all about comfort and joy.

Bringing me joy the past few years is a new holiday tradition of participating in DIY beer advent calendars. A group of friends, neighbours, colleagues and fellow beer enthusiasts each choose a beer, buy 24 of that beer, then gather to distribute them to each other so that each person ends up with 24 unique beers. And then you drink them, one a day, counting down the days to Christmas. I think I was involved in three advent calendars last year, which even for a beer nerd was too much! My first DIY beer advent calendar experience was in 2016, organized by master



homebrewer Chad Heinz. I asked Chad if my beer pick (Deschutes Jubelale) was too mundane for this rarified group of beer geeks. Chad noted that people try so hard to avoid the obvious

beer choices that the only duplicates that happen are with obscure beers! Don’t second guess yourself, choose a beer you love, was Chad’s excellent advice.

This season I think we all need some comfort and joy. The holiday season is also when brewers pull out the stops to create special brews—big beers like barrel-aged Belgian ales, imperial stout, winter warmers and barley wine. They make great gifts for the beer lover in your life. Buy a beer that makes you happy, that brings you joy. And get together those you love and say cheers to the return of the light.

## Comfort and joy six pack

Beers that spark joy for me and hopefully for you. Hoppy Holidays and a Beery New Year!



### Medicine Hat Brewing Gentlemen's Stout, Medicine Hat

God rest you merry, gentlemen! Named after local hero Charles Alexander Magrath, who was known as the Stout Gentleman, this dark and delicious oatmeal stout is creamy and balanced, with a rich burnt coffee and chocolate flavour. It was the 2021 Best in Show and Alberta Beer of the Year.



### Blindman Cascadian Dark Ale, Lacombe

For me this is the perfect comfort beer, combining elements of my favourite beer styles into one great beer. Here you get the roasted malty taste and rounded mouth feel of a stout plus the mild bitterness and piney hoppiness of an IPA—the best of both worlds.



### Annex Focal Shift San Diego Style IPA, Calgary

I spent the '90s in Ontario, and the holidays meant a flight to Calgary and then frantic drives all over Alberta to see family. Today a trip to Calgary just means access to great beers like this outstanding throwback to the big, bitter west coast IPAs of yore. Made with classic hops Simcoe, Centennial, Amarillo and Chinook, this beer will bring a smile to your lips.



### Blind Enthusiasm Extra Special Monk Ale, Edmonton

A charming, reliable beer that makes me happy when it's on offer. It was the first beer created by Blind Enthusiasm, a hoppier but less bitter take on an English Special Bitter, inspired by head brewer Rob Monk. Dry-hopped with Mosaic and El Dorado hops, with a big hop profile but low bitterness.



### Situation Roasti Coffee Milk Stout, Edmonton

The holidays mean visits from family and friends and Situation's brewpub just off Whyte Ave is a reliable and agreeable place to get together. Situation brews this stout with lactose, or milk sugar, which adds sweetness and creaminess. Roasti coffee is infused into the beer, resulting in a silky stout with big coffee aroma and roasty malt and chocolate flavour.



### Bellwoods Jelly King Plum, Toronto

Before Covid, a winter highlight was flying to Toronto for a big conference. I discovered Bar Hop on King Street, a cozy cave serving Ontario craft beer. I tried my first sour, Jelly King, there and it was a revelation—so tart, so fruity, so delightful! Years later, we can get Jelly King in Edmonton and my Edmontonian daughter works at Bellwoods in Toronto. Life is surprising. 🍷

*Peter Bailey brings you tidings of comfort and joy. He's @Libarbarian on Twitter and Instagram.*



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## Wine Maven

**Tomato Wheels Lambrusco Reggiano DOC** (Emilia-Romagna, Italy) \$35. **Moirae Choquette** thought she was going to be in the food business after winning a chance to intern with David Chang in Italy. After the pandemic put paid to that, she pivoted to wine. Moirae wasn't in wine but she knew she liked Lambrusco, the fizzy wine of the Emilia Romagna region of Italy and she saw a marketing opportunity—everybody drinks Prosecco but not everybody drank Lambrusco. She started her wine import business with the help of the NACCA organization's investment in budding indigenous entrepreneurs. Then she went to Calgary sommelier Brad Royale for help in sourcing a wine company, ultimately choosing Alfredo Bertolani. The result? An amiable Lambrusco—off dry, with pretty red fruit flavours—as happy to be with pizza as it is with its home-region partner Parma ham. That fun jump-off-the-shelf label? By Edmonton artist Lee Kreklewitz @leekrek.



**Sonia Figueira** of Lisbon-based **Parras Wine** visited Edmonton this fall with some outstanding wines. Parras is a relatively new winery by Luís Vieira which now makes wine in six distinct regions of Portugal.



**370 Léguas DOC Douro**, \$19. This blend of indigenous varieties Tinto Roriz (Tempranillo) and Touriga Nacional grown on granitic soils, spends no time in oak and is just delicious. Sprightly and fresh—if you like wines like Gamay you will love this.



**2019 Casa das Gaeiras Óbidos** (Lisbon) \$20. The cool breezes of the Atlantic slows down maturation and keeps the wines fresh. Touriga Nacional, Tinta Roriz and Syrah, the Syrah apparent in the aromas, lovely black pepper notes. No oak, red and black fruits, fresh, zippy, delicious! Amazing value. Have with pizza, burgers, meaty pastas, mushroom dishes.



**2018 Cavalo Negro Vinhas Velhas Tejo** \$21. This blend of Alicante Bouchet, Touriga Nacional and Tinto Roriz is an homage to the traditions of the region such as the black Lusitano horse. “This is a traditional Tejo wine,” says Sonia, “true to the grape varieties and the terroir. From 60 ha of old vineyards, 70 years of age, six months in French oak both first and second use.” This full-bodied, warmer climate red has firm tannins, a plush texture and subtle green notes—forthright and complex with a muscular elegance. Decant for a few hours before serving. Drink with grilled beef, roast lamb or moussaka.

Mary Bailey



**2018 Yalumba Tri-Centenary Grenache** (Barossa Valley, Australia) \$80.

Australia is known for its century old vines—this two-acre block was planted in 1889 and contains low yielding, super gnarly Grenache vines. Dry-farmed, wild fermented and the wine stayed on skins for 249 days post-fermentation. The result? An exceptional wine, with ephemeral aromas dominated by sweet cherry also intriguing citrus orange zest and herbaceous leafy notes. Beautifully balanced acidity, the wine is alive, not heavy, well-structured. Effortless tannins provide the bass note that allows the wine to sing. Long finish, haunting. A wine to contemplate.

**Master distiller and MW William Lowe, of Cambridge Distillery,**

had started to wonder why all London Dry gin tasted pretty much the same. The gins were good, he thought, but they could be much better. Standard distillation at high heat limited the botanicals that could be used. After much experimentation, he discovered that vacuum distillation at lower temperatures allowed him to distill the fresh and delicate botanicals (such as rose and basil) to create a London Dry style with the elevated complexity and quality he wanted.

Provenance and complexity are key to quality. “I wanted to create the world’s best martini gin,” he says. “So, if I was to make the best quality gin, the ingredients had to reflect that. Provenance: the botanicals in this gin grow in my backyard. Complexity: choosing botanicals from each of the foraging seasons, lemon verbena in spring, roses in summer and black currant leaf in the fall.”

“I was distilling gin in the sitting room of my house in Cambridge,” he said at a tasting this fall. “For the first five years I was laughed at everywhere I went. Now, several distillers are using vacuum distillation. Now, every gin we make has won at least one gold medal,” said William.

Provenance and complexity are key to quality. “I wanted to create the world’s best martini gin,” he says. “So, if I was to make the best quality gin, the ingredients had to reflect that. Provenance: the botanicals in this gin grow in my backyard. Complexity: choosing botanicals from each of the foraging seasons, lemon verbena in spring, roses in summer and black currant leaf in the fall.”

**The Cambridge Three Seasons Gin** (\$180) is remarkable. It begins with a refreshing zesty hit of citrus followed by mellow rose flavours and finishes with warming berry fruit. Who needs tonic when the gin tells the story?

After recreating London Dry gin, William set his sights on the digestif cart. “Gin is palate cleansing, mouth-watering by its nature, appetising. The digestif has the opposite role to fulfill—it has to be complex, intense, it has to withstand the flavours that preceded it.”

White truffles from Alba proved to be the missing ingredient for their digestif gin. “Gin by definition, is a juniper flavoured spirit. Truffles smell more than they taste and juniper tastes more than it smells.”

**Cambridge Truffle Gin** (\$140)

possesses the intoxicating scent of white truffles, with a beautiful, velvety texture, gentle yet powerful, finishing cleanly with a cool hit of juniper. This is a London Dry for brown spirits drinkers.

“Cognac drinkers love it,” says William. “A truffle Negroni will change your life.”



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## restaurant buzz

The **Bodega Tapas Bars** (bodegayeg.ca) keep getting closer to more people. The Ellerslie location (916 103a Street SW, across from the Classic Gardens greenhouse) expects to be open in December, joining 124 Street, Highlands, St Albert and Sherwood Park. The fun, locally-owned spots are a terrific place to get together and enjoy delicious small plates with a glass of wine or cocktail.

**Lisa and Rosario Caputo** closed their charming resto Cibo Bistro early on in the pandemic. Now they are back with **Impasto Lab**, creating custom dining experiences in your home. Follow on Instagram @impastolab for delicious inspiration. Email chef@impastolab.com to book private in-home dining.

**Rigoletto's** (9802 Jasper Avenue, 780-429-0701, rigolettos.com) has a new home in the CKUA Building. The bar, including the original Alberta Hotel bar, is now the dining room; the larger room to the west is for private parties. They are taking bookings now for holiday parties, big family get-togethers, christenings and retirement parties. They expect to be open mid-November.

**Lone Pine Distilling** (10375 59 Avenue, 587-469-8099, lonepinedistilling.ca) has a really nice event space, available for holiday bookings. Call them or email info@lonepinedistilling.ca.

**Three Vikings** (10713 124 Street, 780-249-6302, threevikings.ca) is offering the classic duck dish to celebrate the Danish Harvest festival **Mortensaften** on Thursday, November 10. And they are booking New Year's Eve. Call to book.

## product news

**Heart of the Home** (12539 102 Avenue, 780-705-4928 heartofthehomeveg.ca) is open until 7pm on November 19 for **All is Bright**. Don't miss the **Black Friday Sale** November 25-27 with 25 per cent off Le Creuset and Mason Cash items. The **Annual Christmas Open House** is December 3-4 with sales and prizes. December hours: Monday-Friday until

7pm and 11am-4pm on Sundays, closing at 3pm on December 24 and closed December 25-27 and January 1.

**Beb's Bagels** is continuing Monday pre-orders for **Meuwly's** pick up throughout November and December. Sign up for the newsletter at bebsbagels.ca to never miss a bake date.

Curious about no alcohol gin? Taste **Ceder's**, the alternative gin from Sweden, from 11am-3pm at the **Italian Centre South** on Friday, December 2; the **Italian Centre Little Italy** Friday, December 9; **Italian Centre Sherwood Park** Saturday, December 10; **Italian Centre West** Saturday, December 17. Sample at **Sunterra Lendrum** on Friday, December 16, from 3-6pm.

**Bella Casa** (9646 142 Street, 780-437-4190, bellacasadcl.com) has a fine collection of **Old St Nick**, handmade, hand-painted Italian ceramics by Vietri. Ornaments, mugs, platters, cookie jar, vase, side plates and dip dishes from \$42 to \$298. From November 14-24, save 10 per cent during the **We Love our Customer Appreciation Event**, prizes and gifts with purchase too. And, from December 4-15 check out the **12 Days of Christmas** with different sales each day. In-person shopping only. Holiday hours begin November 20, with Sunday shopping from noon-4pm.

**The Happy Camel** (6404 177 Street, 780-487-7482, happycamel.ca) will be closed December 25 to January 10. In the meantime, pick up dips and pita for holiday noshing at their booths at the Old Strathcona and Bountiful farmers' markets, as well as Andy's Valleyview IGA, Blush Lane, Bon Ton Bakery, Italian Centre Shops and Loblaws City Market.

**Cavern** (10169 104 Street, 780-455-1336, thecavern.ca) has a cool take on the **Advent Calendar**, with delicious cheeses and accoutrements. Here's the twist—it is delivered (or picked up at the shop) weekly to keep things fresh. The outstanding **Vacherin Mont d'Or** cheese is available this holiday season. Order online via the website. Conservas are all

the rage and make terrific hostess gifts or stocking stuffers, including **Fangst** (Danish smoked sea sprat) and **Les Mouettes d'Arvor Sardines** (preserved in butter, heat up the tin to enjoy) and beautiful vintage cans from **Ramón Peña, Espinaler, Olasagatsi** and **Conservas de Combados**. And, gift boxes and bundles from \$60 for holiday entertaining, easy dinners, road trips and picnics.

**Lone Pine's** (10375 59 Avenue, 587-469-8099, lonepinedistilling.ca) **Christmas Gin** will be available from mid-November. This year's edition evokes all the warm Christmas spices of gingerbread and fruit cake, 375ml, \$33+. If warm baking spices in gin is not your jam, but cranberries are, try the new **Cranberry Sparkling Tea**, a collaboration with the Growlery, 355ml can, six pack \$18+).

## wine tastings, happenings and events

**RGE RD** (10643 123 Street, 780-447-4577, rgerd.ca) continues to create distinctive wine events and this Tuesday, November 22 dinner with Argentina's **Finca Decero** is no exception. The menu by exec chef **Blair Lebsack** is built around Decero's high-altitude Mendoza single vineyard wines, including **The Owl & the Dust Devil, Mini Ediciones** and the iconic **Amano**. Special guest is **Stephanie Morton-Small** from Decero. Tix: \$185++, eventbrite.ca.

Shop, eat and enjoy live performances, ice carving, fire dancers and sleigh rides at **124 Street's** yearly festival **All is Bright**, between 107 and 109 Avenue and on the main stage in Helen Nolan Park, Saturday, November 19, from 4-8pm.

Enjoy **Nosh Fest** with over 80 local food and beverage producers all in one place—the Agora, 401 Festival Lane, Sherwood Park Saturday, November 19 and Sunday, November 20. Find sweet, salty, savoury, saucy, spicy, vegan and gluten free-food and craft beverages. Free admission.

The Danes have a holiday based on the release of Tuborg's Christmas

beer (*julebryg*) on the first Friday of November. The beer wouldn't be available on time for **Three Vikings** (10713 124 Street, 780-249-6302, threevikings.ca) so they asked **Longroof Brewing** to make a Julebryg-style beer, to be tapped on Friday, November 4. Check it out!

The **Northern Light Dining Experience** at **U of A Botanic Garden** is back, Wednesday-Sunday from November 23-December 31. It's a delicious experience—three savoury and sweet courses of fondue served in a village of glowing domes. **Luminaria** is included in the ticket price. Tix: \$145/p+, ualberta.ca/botanic-garden/eat. For parties over seven, email uabg.info@ualberta.ca for info and to book.

## at the cooking schools

Need baking for a meeting? Call **Awn Kitchen** (5124 122 Street, 587-469-4955, awnkitchen.com) by noon the day before for custom orders—cinnamon buns, sausage rolls, muffins. Fit in a holiday-themed cooking class to learn some new techniques and recipes; **Christmas Baking** on November 13 and 20; **Stollen** on December 4; **Christmas Entertaining**, December 15 and **The Christmas Table**, December 20.

Check out the holiday in-person and online classes at **Get Cooking** (MacEwan Residence, 104 Avenue, 780-566-2106, getcooking.ca). Or, buy (or ask for) certificates to choose your own class after the hols. Get Cooking space is also available for catered events or custom classes.

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