

# Splicing the MAINBRACE

Vol. 8,

No. 2

June 2003

## Editors' Notes

Even the wildest optimist would be hard pressed to argue that this summer is going to be a touristic standout.

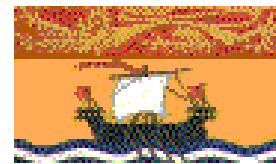
There is the SARS scare coupled with international travel concerns arising from the Iraq war to keep people close to home. The West Nile virus threat may discourage vacation travel. There may be some fall out from Canada's position on the war that could keep our southern neighbours at home. The Canadian dollar's strength may encourage Canadians to holiday abroad rather than here. Only the great hospitality of Atlantic Canada weighs in on the other side of the equation.

What is to be done? Our governments, of course, will be working to overcome the problems with advertising and publicity. Individual destinations will be offering promotions of one sort or another. It seems to us that licensees should be working hard to add to the professionalism of their beverage alcohol service so that customers can be traded up. They might use this low demand occasion to hire the very best staff they can, people who might

not be available in more buoyant times. Finally, we can all vow to get out more. We can add a meal out a week to our usual routine. We can plan a bit of extra get away time this summer.

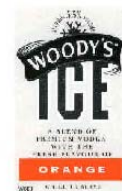
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## New in New Brunswick

**Woody's Ice Blueberry** (#586214, 4 x 330ml, NBL, \$10.56) and **Woody's Ice Orange** (#586230, NBL, 4 x 330ml, \$10.56) have been ordered by New Brunswick Liquor and should be on the shelves shortly. These are two of the delicious, real fruit coolers from England that have taken Ontario by storm and are poised to do the same in Nova Scotia.



## Recipes for Summer

### Leg of Lamb Provençal

3 kg	boneless leg of lamb trimmed
250 ml	<b>Achaia Clauss Demestica Red</b> (#20032, 750ml, NBL, \$7.45; NS POW, \$8.24)
1	small onion, chopped
4	plum tomatoes, chopped
120 ml	fresh parsley
120 ml	fresh rosemary
6 cloves	garlic
50 ml	Dijon mustard
10 ml	salt
5 ml	black pepper

Make a marinade by blending all ingredients except the lamb until smooth. Place leg of lamb in a large dish and cover with the marinade. Coat evenly, cover and refrigerator for about 6 hours. Remove lamb from marinade. Boil the marinade for one minute then remove from heat and set aside.

Roll and tie the leg of lamb. Roast in a 150°C oven, basting with reserved marinade every 20 to 30 minutes, until an internal thermometer reads 55 - 60°C. Allow to rest for about 20 minutes. Serve with oven roasted potatoes. (This roast can also be prepared on the barbie if you have a rotisserie system for it).

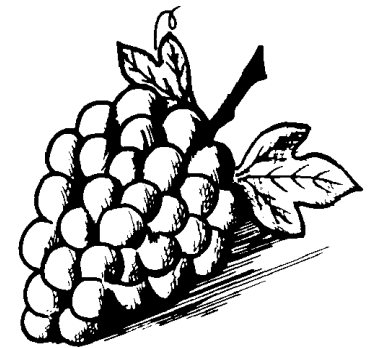
Try this with a tasty red wine like **Yvon Mau Chateau Ducla Permanence** (#875559, 750ml, NS POW, \$25.72), **Bleasdale Mulberry Tree Cabernet Sauvignon** (#937417, 750ml, NS General, \$21.74) or **J. Lohr Seven Oaks Cabernet Sauvignon** (#313825, 750ml, NBL, \$28.10; NLC, \$27.14).

## Peppered Shrimp

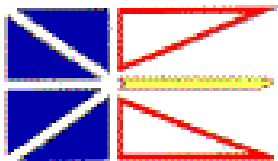
250 ml	<b>Gonzalez Byass Tio Pepe Dry Sherry</b> (#242669, 750ml, NBL, \$20.29; NLC, \$18.28; NS POW, \$20.12)
156 ml	tomato paste
25 ml	grated fresh ginger
50 ml	light soya sauce
50 ml	garlic, finely chopped
25 ml	Worcester sauce
50 ml	coriander, chopped finely
1 kg	raw shrimp, shells off

Mix together all of the ingredients except the shrimp. Set aside 125 ml of the resulting sauce (to be used for dipping). Marinate the shrimps in the rest of the sauce for about 2 hours. Then grill the shrimps on the barbie until just done. Serve with the dipping sauce.

This pairs well with **Corvo Bianco** (#61168, 750ml, NLC, \$12.65; NS POW, \$13.33) or with a well-chilled, hop-rich beer such as **Faxe Premium** (#431239, 500ml, NBL, \$2.37; NS General, \$2.10)



I distrust camels, and anyone else who can go a week without a drink. - Joe E. Lewis



### New in Newfoundland

Among the new listings from Newfoundland are **Matusalem Gran Reserva Rum**, judged best rum in America in 1999, this is a velvety smooth aged rum made in the Cuban tradition since 1872; and **Matusalem Classico 10 year old Rum**, a fine aged amber rum which is a delight in mixed drinks and a knockout straight-up with chilled slices of melon as accompanying nibbles.

Also on order by the Newfoundland & Labrador Liquor Corporation are **Dom Teodosio Quinta de S. João Batista Reserva**, a well-rounded, nicely balanced dry red wine with a palate of dried fruits with hazelnut notes; and **Montessoro Amarone della Valpolicella**, a classic Amarone with a strong and characteristic bouquet reminiscent of peach blossoms and raspberries and a warm, velvety and soft yet full bodied and well balanced palate.

### Worthy Web Sites

#### Wine & All that Jazz

([www.winejazz.com](http://www.winejazz.com)) for wine racks, crystal, screwpulls, tables etc.

**Avosvins** ([www.avosvins.ca](http://www.avosvins.ca)) offers computer software for your winecellar.

#### Finely Corked

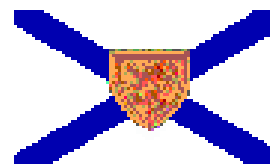
([www.finelycorked.com](http://www.finelycorked.com)) has a very wide range of

new and antique cork screws.

#### The Metal Studio

([www.hillsburys.com/carts/wine-racks.html](http://www.hillsburys.com/carts/wine-racks.html))

produces a line of wine storage racks.



### New in Nova Scotia

**Matusalem Classico 10 year old Rum** (#930651, 750ml, NS POW, \$29.95; also on-order for Newfoundland and Labrador) now joins **Matusalem Gran Reserve Rum** (#464222, 750ml, NS POW, \$35.99; also on-order for Newfoundland and Labrador) on NSLC shelves. The Classico is a very smooth amber rum that is a great mixer, but also mellow enough to please the straight-up or on-the-rocks drinker.



### Medical Notes

Evidence of the healthy effects of moderate beverage alcohol consumption continues to mount. The latest is a study in England by Liam Murray et al. Published in the American Journal of

(Medical Notes

cont'd)

Gastroenterology, (Volume 97, Number 11, November 2002) Murray found that subjects drinking 3–6 glasses of wine per week had an 11% lower risk of *H. pylori* infection compared with those who took no wine. *H. pylori* may be the cause of peptic ulcers (holes in the wall of the stomach). Higher wine consumption was associated with a further 6% reduction in the risk of infection. Consumption of 3–6 glasses of beer per week (but no greater intake) was associated with a similar reduction in the risk of infection when compared to no beer intake.

Although in the United States, the Bureau of Alcohol, Tobacco and Firearms (the agency that regulates sale of beverage alcohol products) has had some difficulty coming to grips with current medical research on moderate alcohol consumption, the Spanish government has no such problems.

A program financed by the EU and the Government of Spain will begin promoting the health benefits of moderate wine consumption to Spanish consumers. The program, which will run for three years, will spend about one million Euros (\$1.5 million CDN) to sponsor conferences and a traveling exhibit aimed at doctors, pharmacists, catering organizations, and the wine industry itself. The basic message will be that moderate wine consumption is an integral part of the healthy Mediterranean diet.

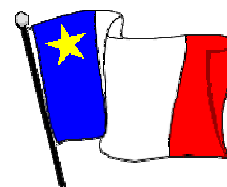


## Port Hawkesbury Beer and Cooler Fest

The Creamery in Port Hawkesbury is the site of the 2003 Beer and Cooler Fest. Come along at 7 pm on Saturday, June 7 for a great tasting time to start the summer season.

**Mainbrace** will be there with four fine beers and three spectacular coolers: **Warsteiner Premium Verum** beer (#556720, NS General, 500ml, \$1.85) is the best selling beer in Germany, and you can taste why; **Konig Ludwig Weissbier** (#930560, NS General, 500ml, \$2.15) is from the house that started the German Beer Purity laws in 1516. **Faxe Festbock** (#433664, NS General, 500ml, \$2.10) is a 7.7% dark amber ale from Denmark – delicious! **Faxe Premium** (#431239, NS General, 500ml, \$2.10) a crisp, refreshing lager, just made for summer sipping.

**Woody's Coolers** from England have just arrived in Nova Scotia. At the Fest in Port Hawkesbury we will be pouring **Woody's Ice Orange** (#100453, NS General, 4 x 330ml, \$10.76), made from real oranges, **Woody's Pink Grapefruit** (#100479, NS General, 4 x 330ml, \$10.76), with startlingly authentic flavour, and **Woody's Ice Blueberry** (#100461, NS General, 4 x 330ml, \$10.76), Atlantic Canada's favourite fruit flavour.



## Caraquet FestiVin

The Caraquet FestiVin tastings will be held June 6 and 7 at Carrefour de la Mer.

Published four times a year for the trade in Atlantic Canada by Mainbrace International Limited, agent for fine wines, spirits and beers in Atlantic Canada.

The role of Mainbrace is to market the beverage alcohol products that we represent to final consumers, to licensees, and to the Provincial Government agencies. We aim to enhance enjoyment for consumers, to facilitate profitable sales for licensees, and to assist agencies in achieving their mandates.

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(FestiVin cont'd)

**Mainbrace** will be pouring two Loire Valley wines from **Remy Pannier: Remy Pannier Anjou Rouge** (#793364, 750ml, \$12.11), a fruity red, made largely from Cabernet Franc grapes; **Remy Pannier Rose de Loire** (#793372, 750ml, \$11.32), a very crisp, summery rose.

**Michel Gonet** sends **Chateau Lesparre Bordeaux Superieur White** (#793125, 750ml, \$16.97), a great accompaniment for fish and seafood dishes.

We will pour two Australian wines: **DeBortoli Willowglen Shiraz / Cabernet** (#536938, NBL, 750ml, \$10.68), a medium-bodied red with hints of plum and blackcurrent flavours; and **DeBortoli Willowglen Chardonnay / Semillon** (#536912, NBL, 750ml, \$9.008), whose citrus and melon flavours go well with sauced fish dishes.

From Canada comes **Southbrook Cassis** (#339044, 375ml, \$18.10), with intense blackberry flavours with hints of orange peel and spices; and **Southbrook Framboise** (#341024, 375ml, \$18.10), made from fresh raspberries to show pure fruit flavours on the nose and palate.



### Australian Wine Fair

The Australian Wine Fair, complete with on site store, will be held in Halifax July 17 at Pier 21.

**Mainbrace** will be showing wines from three fine producers. From **Bleasdale** (South Australia) will come **Bleasdale Bremerview Shiraz** (#895053, 750ml, \$21.60) an elegant Shiraz in the style of the very popular **Bleasdale Cabernet Sauvignon** now in the Nova Scotia General List, and **Bleasdale Verdelho** (#102160, 750ml, \$17.98), an interesting white varietal that makes a nice change from Chardonnay.

**De Bortoli** is sending four wines: **Noble One** (#102244, NS POW, 375ml, \$32.60) the botrytised Semillon dessert wine that can outshine Chateau Yquem which costs six to ten times as much; **Deen De Bortoli Vat 1 Durif** (#102178, 750ml, \$17.81), full of blackberry, cherry and spice; **Deen De Bortoli Vat 2 Sauvignon Blanc** (#102186, 750ml, \$17.81), made in a crisp, refreshing style for Summer drinking, and **Deen De Bortoli Vat 8 Shiraz** (#102194, 750ml, \$17.81), made from the legendary Australian grape.

Four **Sandalford** wines will be coming from Western Australia: **Sandalford Premium Cabernet Sauvignon** (#103846, NS General, 750ml, \$29.50) was a Gold Medal winner, Best Red Wine, and Best Wine in Show at the 2002 Port of Wine Festival in Halifax; **Sandalford Premium Shiraz** (#454850, NS General, 750ml, \$29.50) won a Gold Medal in the same show; **Sandalford Premium Riesling** (#102004, 750ml, \$30.39) is a Stelvin-capped jewel of a wine; and **Sandalford Premium Verdelho** (#102012, 750ml, \$26.70), ripe with passion fruit and honeysuckle.

When wild with much  
thought, 'tis to wine I fly,  
to sober me. – Herman  
Melville

## Summer Sippers

### Strawberry Fizz

18 ripe strawberries, hulled  
250 ml **Bouvet Ladubay Brut**  
sparkling wine (#35441,  
750ml, NS POW,  
\$19.91)

Puree all but two of the strawberries (pick out two of the best for garnishing). Divide the puree between two champagne glasses (here, at last, is a use for your old coupe glasses), and top up with well-chilled Brut.

### Pineapple Mimosa

350 ml frozen pineapple juice  
concentrate  
175 ml frozen limeade concentrate  
500 ml water  
1500 ml **Castellblanch Brut Zero**  
(#188276, 750ml, NS  
POW, \$13.10)

Defrost the juice concentrates, mix in the water, pour into serving glasses to just under half-way full, and top up with well-chilled Brut Zero. If the glasses are large or the drinking slow, you might want to use ice cubes.

### Rum Fest in Newfoundland

For the second year in a row, the International Rum Festival will be held in St. John's. The dates are August 20 – 24 at the Fairmont Newfoundland.. This was a very popular event last year and should be on everyone's "do not miss" list.

Check out the Mainbrace web site periodically ([www.mainbrace.ca](http://www.mainbrace.ca)) to find out what we will be pouring.. We will post this information as soon as we get the word.

### Moncton Wine Festival

Plan to be at the Farmers' Market in Moncton on August 23 for a wine event featuring the delicious pairing of wines and seafood.

**Mainbrace** will be there pouring **Moselland Bernkastler Kurfurstlay Riesling** (#15875, 750ml, NBL \$9.72; NS POW, \$9.84); **Gonzalez Byass Tio Pepe Dry Fino Sherry** (#242669, 750ml, NBL, \$20.29; NLC, \$18.28; NS POW, \$20.12); **Achaia Clauss Demestica Red** (#20032, 750ml, NBL, \$7.45; NS POW, \$8.24) and **De Bortoli Willowglen Shiraz Cabernet** (#536938, 750ml, NBL, \$10.68)

### In the next issue:

News about the three big wine  
fairs in November  
Spirits festival in Fredericton  
Beer festival in Saint John

Good wine makes good blood  
Good blood causeth good humours  
Good humours cause good thoughts  
Good thoughts bring forth good works  
Good works carry man to heaven.  
Ergo, Good wine carrieth a man to  
heaven.

John Minsheu - 16th Century

When I die – the day be  
far!  
Should the potters make a  
jar  
Of this poor clay of mine,  
Let the jar be filled with  
wine!  
- Oliver Wendell  
Holmes