



Splicing the Mainbrace

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Editors' Notes

Once again, the Wine Spectator Dining Guide (August 31, 2007) has announced its award winners who have wine lists that offer interesting selections appropriate to their cuisine and of appeal to a wide range of wine lovers. Twelve restaurants in Atlantic Canada made the list this year, two for the first time.

The newcomers are **Little Louis'** in Moncton and **Rhubarb Grill and Café** in Indian Harbour, Nova Scotia. Other Award of Excellence winners are **Auberge Les Jardins** in St-Jacques, New Brunswick; the **Blomidon Inn** in Wolfville; **Brewbakers** in Fredericton; the **Cabot Club** in St. John's, NL; the **Five Fishermen, Onyx,** and **Saege Bistro** in Halifax; and the **Kingsbrae Arms** in St. Andrews, New Brunswick. Repeat winners as Best of Award of Excellence are **Bianca's** in St. John's and **Seven** in Halifax. Congratulations to all, especially to the newcomers!

We must confess some disappointment, however, that more of our fine restaurants have not made the effort to be recognized by Wine Spectator. We see a lot of wine lists in the region and know that at least a dozen restaurants not currently among the award winners could make the grade simply by applying. In fact, a number beyond that could qualify with relatively minor tweeking of their lists.

For details on all award winners, and an opportunity to add your own reviews of winning restaurants, go to www.winespectator.com/restaurants

NS POW Festival

Mainbrace will be pouring six wines at the Port of Wines Festival. Tastings are afternoons and evenings of September 28 and 29, 2007 in the Cunard Events Centre on the Halifax

waterfront. The opening banquet and prize giving will be on September 27.

From Western Australia there will be three **Sandalford** wines:

Protégé Premium Classic White, a Bronze Medal winner; The colour is pale lemon with some lime tints. The nose has a lovely grassy character with hints of nettle from the Sauvignon Blanc component and citrus characters from the Semillon. This wine has a gorgeous palate both refreshing and balanced. The melon flavours are packed in tight and intermingle with the Sauvignon Blanc and Semillon nuances as seen on the nose. Zingy acidity and a long finish make this a great drinking style of wine. This is a wine to be served well chilled and made in a drink now mode. Sealed with a screwcap closure to ensure a perfect life.

Protégé Shiraz, a Silver Medal winner. Dark cherry red in colour with a hint of magenta. On the nose aromatic five spice, mocha and ripe blackberries abound. The palate is filled with super-ripe dark juicy berry flavours and accented by savoury, smoky oak. The mouthfeel is full-bodied all wrapped up in a velvet fist of tannins whilst maintaining perfect balance and softness on the finish. This is a wine drinking wonderfully now but cellaring for up to ten years will only enhance the already formidable aspects of this wine.

Sandalera, a Platinum winner in the fortified wine category. Made from Pedro Ximenez and Muscadelle grapes, this is a dessert fortified wine. Tawny coloured, it has a complex nose rich in malty toffee aromas of great intensity. It tastes sweet, luscious and concentrated yet not heavy; rather like a mouthful of dates, toffee and roasted nuts.

Grant Brinklow, CEO of **Sandalford** will be in Halifax for the Port of Wines Festival.

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Moselland, one of the largest producers in Germany's Mosel Valley will have three wines at the Festival:

Moselland Divinum Riesling Spätlese Made of Riesling grapes from vines planted in slate, this treat of a wine has a nose of candied pears and apples, intense exotic fruit on the palate. Serve it chilled with spicy Asian cuisine or fruit salad or on its own as aperitif.

Gentle Hills Riesling QbA (currently listed by the NSLC) This dry Nahe wine is a perfect mix of full bodied fruitiness with elegant and racy Riesling acidity. Serve it well chilled with fish, chicken or Italian style salad. Gentle Hills also makes a fine aperitif.

Moselland Nigra Riesling Brut, a Bronze Medal winner. This sparkling wine is produced by the "methode traditionnelle" whereby a second fermentation takes place in the bottle, producing fine, creamy bubbles in a well-balanced, dry style of wine. Serve well-chilled with oysters on the half shell or as a reception wine.



Oktoberfest in Tatamagouche

The 28th annual Oktoberfest will be held in Tatamagouche on the last weekend of September. This is the largest Oktoberfest east of Kitchener with a dance on the evenings of the 28th and 29th and a beergarden on the afternoon of Saturday the 29th. There will be almost continuous German music with first rate bands, great food, and, of course, lots of beer.

On hand will be **Warsteiner Premium Verum**, Germany's best selling beer, and **Konig Ludwig Weissbier**. It is tough to choose between the two, but no one says that you can't drink both.

NLLC Wine Fest

The Newfoundland & Labrador Wine Fest will be held from November 6 to 10, 2007. The Fest begins with an auction of fine wines on the 6th, a special selections consumer sampling

session on the 7th, and regular tasting sessions on the 8th, 9th and 10th. The Fest ends with a Gala Dinner on Saturday the 10th.

- **Mainbrace** will be there to pour:

Canaletto Primitivo di Puglia An intense bouquet of ripe dark berry fruits, with blackcurrants, blackberries and black cherries bursting through on the palate. Well-balanced, rich, smooth and round, this wine is ideal with meat, game or pasta dishes.

Canaletto Montepulciano d'Abruzzi A hugely characterful red wine, filled with layer upon layer of damson and morello cherry flavours. Ideal with a variety of meaty pasta sauces or grilled red meat.

Batasiolo Barolo DOCG Deep ruby-garnet red. Ethereal and intense, with notes of spices and dried fruits offering great finesse to the nose and palate. Full-bodied austere wine with velvet elegance. Best served at 18-20 C. Ideal for accompanying white or red meats, meats with sauces and medium to mature cheeses.

Batasiolo Dolcetto d'Alba (currently listed by the NLLC) This Dolcetto from Piedmonte has an intense, purplish ruby-red colour, and a winey, fruity nose with a full, rich flavour and a slightly bitterish aftertaste. Its perfect tannin and acid content make it ready for drinking early.

Yvon Mau Sauvignon Blanc VDP Fresh, fruity aromas of mango and citrus with floral touches and a crisp, refreshing finish! Great on its own or to complement fish and white meats.

Marques de Caceres Rioja (currently listed by the NLLC) Attractive deep garnet colour, very fresh bouquet of ripe red fruit with a delicate depth of oak that gently enfolds a few notes of spice. Full and intense in the mouth with pleasant texture, nice body, and rich flavours. Aging in barrel has resulted in soft and silky tannins that make this wine a pleasure to experience. A fine accompaniment to any dish, especially roast, stewed or braised meats, as well as game, cheese, and foie gras.

Castellblanch Brut Zero Made from a blend of 30% Macabeo, 60% Parellada, and 10% Zarello, this sparkling wine is well-balanced, with fruity tastes, light body and fresh palate. A fine example of the Spanish cava style. A wine to quaff by itself or to mix in any drink that calls for a sparkling wine. Serve well chilled.

World Wine & Food Expo

The World Wine & Food Expo offers wine events all week from October 27 to November 3, 2007 in Moncton. Grand Tastings will be held on the afternoon and evening of November 2nd and 3rd at the Moncton Coliseum Complex.

Mainbrace will be pouring:

Castellblanch Brut Zero Made from a blend of 30% Macabeo, 60% Parellada, and 10% Zarel.lo, this sparkling wine is well-balanced, with fruity tastes, light body and fresh palate. A fine example of the Spanish cava style. A wine to quaff by itself or to mix in any drink that calls for a sparkling wine. Serve well chilled. Fait d'un mélange des cépages traditionnels Macabeo (30%), Parellada (60%) et Zarello (10%), ce vin mousseux est bien équilibré avec des saveurs fruités, un corps léger et une acidité rafraichissante. Un bel exemple du Cava espagnol typique. A servir bien refroidi avec des coquillages ou comme apéritif.

Castellblanch Brut Rosado 70% Trepát, 30% Garnacha. This is a rosé Cava characterized by its pale strawberry colour. Abundant mousse. On the nose the fruitiness of the Garnacha and Trepát grapes stand out over the aromas of ageing on yeast. Crisp and silky, showing scents of strawberries. Medium bodied, with a fresh clean aftertaste. Serve with seafood, smoked meat and fish, mild cheeses, grilled vegetables, blue fish, mild meat dishes, rice and pasta dishes, appetizers and desserts. Un vin mousseux fait à la méthode traditionnelle, ce rosé est d'un mélange de deux cépages, Trepát (70%) et Garnacha (30%). Une couleur pâle fraise; une mousse abondante; un arôme fruité avec des notes de levure. Sec en bouche avec des nuances des fraises sauvages et une longueur rafraichissante. A servir avec des fruits de mer, viandes fumées et poissons ainsi que des fromages doux.

Saint Benoit Chateauneuf du Pape Soleil Festins 2003 (Gold Medal winner in the Red Wines \$30-\$70 category) Has a beautiful red ruby color which is very typical of the Châteauneuf-du-Pape's Appellation, with a high percentage of Grenache. It offers a strong fragrance of prunes in spirit. It is an association between strength and soft tannins, almost mellow. Un usage de la culture raisonnée, des rendements limités et un tri sévère du raisin donnent un vin à dominante grenache/cinsault, de couleur foncée, charnu, avec des arômes puissants de pruneaux à l'eau-de-vie.

Saint Benoit Chateauneuf du Pape Roussanne Bright, light, pale gold, brilliant reflections. A very distinctly Roussane nose. Very intense and dense aromatic expression. Rich, ripe and very opulent. A clean, fresh, fruity palate with fine acidity. Weighty and powerful flavours. Well made. Very special, interesting wine. A classical example of Roussane. Haunting flavours, which linger both on the nose and on the palate. Une belle couleur jaune frangée de vert donne, à ce châteauneuf2005, les atouts de la jeunesse. De discrètes notes de miel et de fleurs blanches tels l'acacia accompagnent l'ensemble. La bouche, constante en finesse, est ronde et laisse transparaître une légère arrête vive. Agréable et complexe, ce vin affrontera le temps avec bonheur.

Klingenfus Alsace Pinot Gris Brilliant gold colour with aromas of quince and crystallized fruit such as peach and apricot. This is a complex, velvety, unctuous off-dry wine

that pairs well with game, sauced fish and fruit desserts. It also makes a delightful aperitif. Couleur or brillant avec des arômes de coing de fruits comme la pêche et l'abricot. C'est un vin mi-sec complexe veloute et onctueux qui se marie bien avec le gibier et les dessert de fruit. C'est aussi un apéritif agréable.

Klingenfus Alsace Pinot Noir This light, spicy wine is an exemplary example of Alsatian Pinot Noir. Light red with a touch of salmon pink colour. Raspberry and red currant aromas with notes of pepper and spice. Full mouthfeel and a charming finish. L'exemple du Pinot Noir d'Alsace, couleur Rouge a robe clair avec des reflets saumon. Framboise et cassis rouge et certaines notes de poivre et d'épices. Structure tannique intéressante, une bouche pleine de saveur et un fini charmant.

Schoepfer Alsace Muscat AOC Very aromatic and wonderfully grapey, this is a dry wine, quite different from the sweet Muscats of the Mediterranean. Fried scallops is a classic pairing, also try it well chilled as an aperitif. Très aromatique et généreux en fruits il s'agit d'un vin sec assez différent des Muscats de la Méditerranée. Les pétoncles poêlées sont le complément classique. Peut être servi très frais comme apéritif.

Schoepfer Alsace Pinot Gris AOC Rich, full bodied and with a long finish, it displays woodland aromas, slightly smoky, with characteristic opulence and roundness. This is a dry wine with peach, pear, floral, and citrus notes on the nose and mouth. Un vin très riche, corps plein et avec un fini long présente des arômes de sous-bois, légèrement fumé avec des caractéristiques d'opulence et de bonne rondeur. C'est un vin sec avec des goûts de pêches, de poires, florales et notes d'agrumes au nez.

Sandalford Protégé Shiraz 2004 (Gold Medal winner in the category Red Wines \$15-\$30) Dark cherry red in colour with a hint of magenta. On the nose aromatic five spice, mocha and ripe blackberries abound. The palate is filled with super-ripe dark juicy berry flavours and accented by savoury, smoky oak. The mouthfeel is full-bodied all wrapped up in a velvet fist of tannins whilst maintaining perfect balance and softness on the finish. This is a wine drinking wonderfully now but cellaring for up to ten years will only enhance its already formidable aspects. Couleur: cerise foncé; Arôme: épices asiens, Mocha, et fruits mûres. Dans la bouche ce vin présente des saveurs de cassis et de chêne fumé. D'un grand corps riche et velouté par des tannins souples. A boire maintenant jusqu'à 2016.

Sandalford Protégé Cabernet Merlot 2005 (Silver Medal winner in the Red Wines \$15-\$30 category) The colour is full blood plum red with a hint of magenta. The nose is perfumed with dark berry, classic plum and dusty nuances. On the palate the wine is medium to full-bodied. There is plenty of generosity of flavour again with berry fruits and ripe dark stone fruit flavours coming through. The tannins are silken and the finish long and clean. A beautiful wine,

which is drinking well now but will cellar for some 5 to 7 years. De couleur prune profonde avec des reflets violacés. Le nez est caractéristique de fruits noirs comme la mure le cassis et la prune et couvert par ces nuances sèches. Au palais le gout est de medium à plein corps et riche. Typique des vins de Margaret River il est généreux en saveurs de fruits murs tant au nez qu'à la bouche. Un très beau vin avec une capacité de vieillissement en cellier de 5 à 7 ans.

New Products

A number of new products are on order and will be hitting the shelves of the NSLC before long:

Sandalford Premium Sauvignon Blanc Semillon 90% Sauvignon Blanc, 10% Semillon, all grown in the Margaret River area of Western Australia. The Sauvignon gives gooseberry and grassiness whilst the Semillon fills out the palate with weight, texture and citrus nuances. This is a light to medium bodied wine with beautiful balance in respect of acidity giving a lovely zestiness to the finish. There is a touch of minerality on the palate adding to the overall allure of this wine. A wine to serve well chilled and now rather than later.

Casa Girelli Lamura Nero d'Avola Sicilia IGT A classic Sicilian red wine. It has deep, soft, tasty aromas of ripe red berries. This wine is perfect for drinking with pasta dishes but also on its own.

Casa Girelli Canaletto Pinot Noir The wine has a delicate, yet lively ruby red colour, with aromas of morel cherries and woodland fruits bursting out of the glass. The palate has a certain delicacy, with great purity of fruit, and hints of wild cherries. Ideal to drink on its own or to go with roasted white meats.

Casa Girelli Santa Tresa Rina Ianca A blend of Grillo and Viognier from Sicily, Rina Ianka has a bouquet of tropical fruit and vanilla aromas, with a perfect balance of fruit flavours and citrus acidity on the palate. Try this wine with fish or light pasta dishes.

Beni di Batasiolo Barolo Deep ruby-garnet red. Ethereal and intense, with notes of spices and dried fruits offering great finesse to the nose and palate. Full-bodied austere wine with velvet elegance. Best served at 18-20 C. Ideal for accompanying white or red meats, meats with sauces and medium to mature cheeses.

Bleasdale "Frank Potts" 67% Cabernet Sauvignon, 18% Malbec, 15% Petit Verdot. The wine explodes with flavours of blackberries, cassis and mint from the Cabernet, raspberries and plums from the Malbec and dark cherries and violets from the Petit Verdot. Elegant, rich and velvety smooth; enjoy it with a juicy steak now or cellar until 2010 to get the best from this wine.

Bleasdale Malbec is an excellent example of what the variety can produce. In its early years the vibrant primary fruit flavours of plums, red berries and spices make the wine delightful drinking. Velvety smooth tannins also ensure a soft, lush finish making for ideal early consumption.

Bleasdale Generations Shiraz This is an intensely flavoured and full-bodied Shiraz. Ripe blackberries are layered with eucalypt, anise and cinnamon spice. 18 months in premium American oak has added to the wine's complexity, resulting in a well balanced wine with lovely rounded tannins. Those who resist the temptation to drink it now will be rewarded by cellaring.

Edmunston Awards and Grand Tasting

The 3ième Salon des Vins Français et de la Gastronomie will be held in Edmunston October 13, 2007.

Mainbrace will be pouring five wines:

Château de la Rivière (Fronsac) Un Bordeaux de la rive droite: merlot, cabernet sauvignon, cabernet franc. De couleur profonde comme la terre. Saveurs de fruits mûrs, arômes de café fraîchement torréfié. Une longueur en bouche dense et d'une qualité supérieure suivi d'un tannin élégant. A classic Fronsac blend of Merlot, Cabernet Sauvignon, and Cabernet Franc with a deep red colour and aromas of freshly made coffee and a taste of ripe fruit. Full mouthfeel and a long, elegantly tannic finish.

Les Sources de la Rivière (Fronsac) Fait a partir de vignes de 35 ans en moyenne. Très belle couleur rouge rubis ainsi que des reflets prune. Bouquet fruité avec les notes de cerise, framboise et des touches de violettes. Des tannins doux au palais. Château la Rivière is aged for 12-18 months in barrels. This ageing gives subtle toasty, spicy and vanilla hints to the bouquet, beautifully complementing the primary fresh fruit aromas and secondary aromas from fermentation.

Prince de la Rivière Red Robe rouge vif. Les arômes de fruits mûrs se marient avec élégance aux notes fumées, grillées, vanillées apportées par un passage sous bois. La bouche a beaucoup de gras et de volume. A bright red wine. The nose has notes of smoke roasted oak and vanilla. A full, generous mouth and decent finish.

Plus two Pinot Gris from Alsace (if they arrive in time for the Expo):

J.L. Schoepfer Pinot Gris Un vin très riche, corps plein et avec un fini long présente des arômes de sous-bois, légèrement fumé avec des caractéristiques d'opulence et de bonne rondeur. C'est un vin sec avec des goûts de pêches, de poires, florales et notes d'agrumes au nez. Rich, full bodied and with a long finish, it displays woodland aromas, slightly smoky, with characteristic opulence and roundness. This is a dry wine with peach, pear, floral, and citrus notes on the nose and mouth. White meats, game, fowl, cheese, and

especially foie gras are classic pairings with this very food-friendly wine. Also try mushroom risotto, salmon, or pizza.

Robert Klingenfus Pinot Gris Couleur or brillant avec des arômes de coing de fruits comme la pêche et l'abricot. C'est un vin mi-sec complexe veloute et onctueux qui se marie bien avec le gibier et les dessert de fruit. C'est aussi un apéritif agréable. Brilliant gold colour with aromas of quince and crystallized fruit such as peach and apricot. This is a complex, velvety, unctuous off-dry wine that pairs well with game, sauces fish and fruit desserts. It also makes a delightful aperitif.

Marc Paimpec - Cabernet Sauvignon, cépage a multiples facettes.

Ce cépage rouge est très ancien et présente une forte teneur en tannins. Il est utilisé largement a travers le monde pour soit donner tout son caractère soit pour soutenir des variétés plus timide en gout comme le merlot et le cabernet franc. Le cabernet est a la bases de ses vins qui font la réputation du Bordelais ou il donne naissance a des grands vins de garde avec des arômes caractéristiques de cassis, de bois, de cèdre. S'il est récolté au sommet de sa croissance il présentera des tannins forts ainsi qu'un nez diversifié ou encore le coté végétal tel le poivron vert lorsque la température n'as pas complètement fait murir le fruit. Sous les cieux plus chauds comme la Californie ou l'Australie un mono cépage donnera beaucoup de mûres et cerises noires en bouche et un nez explosif.

Sur la rive gauche du Bordelais il prévaut au milieu des graves sur lesquels rien d'autre ne pousse. Le Merlot et le Cabernet Franc se trouvent alors en second et ne font que donner le fruit et l'épice. En Italie et en toscane en particulier il est ajouter a du sangiovese pour produire un chef d'œuvre de l'art vinicole italien : Le Super Toscan. Un vin de structure et de caractère qui attire l'attention du monde entier depuis sa création. En Californie le Cabernet Sauvignon vas donner beaucoup des arômes de fruits noirs avec des notes présentes de chocolats qui en vieillissant se transforme en Mocha. Un Exemple de cela est le **Seven Oaks de J Lohr**, j'ai eu l'occasion de comparer des millésimes 1998, 2001 et 2004 et sans aucun doute la façon dont ce vin muri est similaire presque prévisible. Les tannins fermes à la naissance s'assouplissent à la maturité et supportent une bouche ample et longue.

En Australie, ce cépage aura cette pointe d'eucalyptus si particulière, dans la région de Margaret River un vin comme le **Sandalford** en sera l'exemple parfait.

Ce cépage présentera des points particuliers dépendant des endroits ou il pousse et de la passion du vigneron. Lors d'une dégustation que j'ai faite à la radio locale j'ai pu voir que les gens réagissent différemment face à ces particularités. Certains le préfèrent tendre et harmonieux alors que d'autres voulaient le coté boisé et tannique. Allez donc a l'aventure

et comparer ces différences, découvrez des subtilités pour votre plus grand plaisir.

“Why is there so much wine left at the end of my money?” – Milan Maximovich

Fall Recipes

Baked Shrimp in Sparkling Butter Sauce

12 extra-large shrimp, peeled and deveined
 100 ml **Castellblanch Brut Zero**
 50 ml melted butter
 5 ml lemon juice
 1 garlic clove, finely chopped
 pinch cayenne pepper
 salt and pepper
 10 ml chopped fresh parsley

Preheat the oven to 210°C. Lay the shrimp in a single layer in a shallow-sided baking dish

Pour the wine, butter, lemon juice, garlic and cayenne pepper over the shrimp and season to taste with salt and pepper.

Bake until the shrimp have turned pink and are slightly firm to the touch (about 12 minutes). Sprinkle with parsley and serve.

Pumpkin Soup

450 gm pumpkin puree, or one 15 oz can of pumpkin
 350 gm pepperoni or chorizo
 120 gm minced onion
 3 garlic cloves, finely minced
 5 ml black pepper
 5 ml cayenne pepper
 5 ml dried oregano
 15 ml olive oil
 100 ml **Canaletto Pinot Grigio**
 100 ml heavy cream
 500 ml chicken broth
 salt to taste
 100 ml milk
 100 gm minced cilantro, plus extra leaves for garnish

Fry onion in olive oil over medium-high heat in a pot large enough to hold all of the ingredients. Cut the sausage roughly and cook it with the onion until it browns. Add garlic and stir until fragrant (half a minute or so). Add the black pepper. Add wine and stir well to scrape up whatever has stuck to the bottom of the pot. Add the rest of the ingredients except the cilantro. Salt to taste. Just before serving, stir in the minced cilantro, and put a few leaves on each bowl of soup for garnish.

Stanley Laite - The Lighter Side of Tastings

In-store sampling sessions are an excellent method of promoting your wines. However, at times, when there are few customers around these sessions can be a very long three hours. Now and then some strange exchanges occur that reduce the strain.

Earlier this year I was in a local NLC Liquor Store doing a tasting of the **JLohr Painter Bridge Zinfandel**. As I was explaining that this wine was 76% Zinfandel and 24 % Shiraz a lady customer remarked that she didn't like "mixed" wines, adding she only drank Bordeaux??Wines. After that statement I couldn't resist asking her very favourite unmixed" Bordeaux-her reply- Chateauf-neuf-du-Pape!!

Last week while doing a tasting session with the **Yvon Mau Colombard Chardonnay VDP** another gem of misplaced insight arose. A friend of mine, fairly knowledgeable on wines, listened attentively to me as I explained this wine was a blend of two grapes, Colombard and Chardonnay, in equal proportions. In a classic case of speaking somewhat ahead of thinking she blurted out " how can you tell in the bottle?" Seizing the moment I held the bottle up and proceeded to trace an imaginary line approximately half way around the bottle. She immediately realized I had her and we shared a smile or two.

My all time classic wine related story has to be what happened at the Halifax Port of Wines Festival several years ago. **Mainbrace** was pouring the wonderful **Sandalford** wines-their **Element Cabernet**, their **Element Classic White** and **Premium Shiraz**. A gentleman approached our booth as I was just finishing my presentation, noting that Western Australia produces a very small amount of Australia's total output but accounts for a high percentage of top quality wines. He looked at me and asked: "Where did you say these wines came from?" "Western Australia" I replied. After a careful study of the large map of Australia that hung above our booth, he glanced back at me and said: "*Wouldn't that depend on how you looked at the map!!!*" Both my fellow pourer and I just stood there, both of us at a loss for words.

Yes indeed wine tastings can be fun.

"If your heart is warm with happiness,
you'll need a glass. If sorrow chills your
heart, have two!"

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

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The next issue of Splicing the Mainbrace is due in very early December. It will include holiday recipes and news of holiday special purchases in the four Atlantic Provinces.

In the meantime, keep up to date on events at our web site:

www.mainbrace.ca

