



# *Taste & Experience*

*LCBO's Guide to Hands-on Learning*

**AUTUMN 2015**  
Windsor Area

WINE APPRECIATION • TUTORED TASTINGS • COOKING CLASSES • LIFE & STYLE

# Autumn

## Taste & Experience

*LCBO's Guide to Hands-on Learning*

Fall, with all of its glorious colours and scents, is undeniably one of the most magical times in Ontario. Embrace the season with one – or more – of our inspired classes. With subjects ranging from locally crafted brews and what drinks to serve at Thanksgiving dinner to magnificent wine and cheese pairings, our classes will educate, entertain and delight. Sign up now – we look forward to welcoming you soon.

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To purchase tickets, please register in person at the Customer Service Desk at the desired location.



# Wine Appreciation

Forget the notion that wine knowledge is lots of technical terms and lofty descriptions. The LCBO's Wine Appreciation series dispels the myth with a fun approach to the constantly evolving world of wine. An expert Product Consultant will highlight all aspects of winemaking and food pairings (even for tricky dishes like chocolate desserts!), plus give you the inside scoop on wine-producing countries, regions and grape varieties. All this in your choice of three four-week sessions: Introduction to Wine Appreciation, Wines of the Old World and Wines of the New World.

## An Introduction to Wine Appreciation

(Four-week Course) – \$100

### White Wines Wow

Cultivate a new relationship with white wine. Sip and savour during a step-by-step tasting of eight white wines that will broaden your wine vocabulary and reveal the fascinating complexities of classic whites.

### Revealing Reds

Learn winemaking 101 and enhance your understanding of wine. Your palate will be developed by tasting eight classic reds.

### Bring on the Bubbles

Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world and learn how winemakers get those bubbles in the bottle.

### Fortified Finesse

Are all sherries sweet? Does all Port come from Portugal? Why do they put herbs in Vermouth? Discover these answers and more...

*Includes a food-matching segment.*

## Wines of the New World

(Four-week Course) – \$130

### Australia: What's Up Down Under

Australia knows what wine consumers want. Find out why Shiraz and other Aussie wines are becoming such a presence at our dinner tables.

### California: Window on the West

Explore the wine regions of California, develop your tasting approach and get the latest on West Coast wines in the world market.

### Spotlight: South America

Experience the unique tastes of Chile and Argentina while expanding your knowledge of wines made at the foot of the Andes.

### Canada: Here at Home

Get acquainted with Canadian winemaking and the creation of the Vintners Quality Alliance (VQA) as you sample world-class wines from Ontario and British Columbia.

## Wines of the Old World

(Four-week course) – \$130

### Vive la France!

While uncovering French wine appellations and regions, learn why the world looks to France as the benchmark for fine wines.

### Ciao Italia!

From the top of the boot to its toe, there isn't a region in Italy that doesn't grow grapes for wine. Taste the quality and romance of wines from Piedmont, Tuscany, Sicily and more.

### Say "Si" to Spain

Hot temperatures, dry climate and more grape-growing acreage than any other country in the world! Explore Spain's traditions, innovations and Tempranillo and Palomino grapes (which easily challenge Cabernet and Chardonnay).

### Journey to Germany

You might think Germany is too cold to grow quality wine grapes. Think again! Discover how German winemakers face this challenge, and get familiar with their wine labels and unique quality grading system.

**PLEASE WATCH FOR THE RETURN OF THIS SERIES  
IN AN UPCOMING SEASON**

# Tutored Tastings

Why not rely on a pro? Our Tutored Tastings let you do just that as one of our expert Product Consultants reveals a whole new approach to tasting in lively and engaging seminars.

## Perfect Pairings

Matching food with drink shouldn't be a mystery. Sip and sample drinks which we will serve with specially chosen food matches in our highly informative Perfect Pairings seminars. Eat, drink and learn how easy it is to complement menus with wine, spirits and beer.

### **BEST OF ONTARIO VQA & CHARCUTERIE – \$40**



**WEDNESDAY, SEPTEMBER 9  
6:30 – 8:00 PM**

Sip some of the finest wines Ontario has to offer, such as Chardonnay, Riesling, Baco Noir, Sparkling and Icewine. Each will be paired with a match to highlight their versatility with food in general and especially with cured meats, cheese and bread.

### **BEER & SAUSAGES – \$40**



**WEDNESDAY, SEPTEMBER 16  
6:30 – 8:00 PM**

With craft brews from Ontario and sausages from Robbie's Gourmet Sausage Co. this night is all about home-grown flavours. An expert Product Consultant discusses the history of Ontario craft breweries, the growth in the industry and the great ease with which beer pairs with food.

### **CABS & CARBS – \$40**



**WEDNESDAY, SEPTEMBER 23  
6:30 – 8:00 PM**

Pairing wines from the Cabernet family with food is a no brainer. Tonight we focus specifically on pasta, bread, potatoes and rice, all matched with rich full reds from as many countries as possible. Discover just how much Cabs can vary depending on their origin.

### **DARE TO COMPARE: ICONIC EUROPEAN WINES – \$50**



**WEDNESDAY, SEPTEMBER 30  
6:30 – 8:30 PM**

European wines are among the most food-friendly of all, which is why we're showcasing two iconic wines from four European regions. Wine samples will be matched with four food pairings making this a great class for those who love to entertain.

### **MARTINI MADNESS – \$30**

**WEDNESDAY, OCTOBER 7  
6:30 – 7:30 PM**

An expert Product Consultant shows you how to mix and garnish like a pro – and not with traditional gin or vodka martinis. This class focuses on cocktails that encompass a wide variety of flavours ranging through to the realms of sweet, savoury, bitter and luxurious.

### **SCOTCH & FRIED FOODS – \$65**



**WEDNESDAY, OCTOBER 14  
6:30 – 8:00 PM**

While Scottish cuisine varies, there are some deep-fried staples in it that make a great match for whisky. An expert Product Consultant explains why cooking fat, and the carbs often fried in it, match so well with spirited drinks such as whisky.

### **SETTING THE TONE: WINE & MUSIC – \$30**

**WEDNESDAY, OCTOBER 21  
6:30 – 7:30 PM**

Based on our very successful "celebrity wines" event, tonight we blind taste six wines and as a group narrow down their descriptions using musical snippets. We'll start with broad categories such as "rock" or "jazz" and see just how specifically we can get our wines to fit the tone, a particular artist or even a song. Join the fun and discover a new way to talk about wines with your friends.

**BEER & CHILI BLIND TASTING – \$40**

*Perfect Pairings*

**WEDNESDAY, OCTOBER 28**

**6:30 – 8:30 PM**

Blind tasting eight beers from around the globe could be enough to fulfil your evening, but tonight, four pairs of beers, tasted blindly will be paired with an inspired chili for a total of four steaming hot bowls of deliciousness. See if you surprise your own taste buds when picking your favourite beers out of the lineup. *Includes a food-matching segment.*

**REGIONAL WHISKIES & PIES – \$65**

*Perfect Pairings*

**WEDNESDAY, NOVEMBER 4**

**6:30 – 8:00 PM**

For every country that has its own signature whisky, they also have their own signature pie, whether savoury or sweet. Tonight, travel the world with an expert Product Consultant as we experience the perfect pairings offered in this unique food and spirit marriage.

**TWISTED CLASSIC COCKTAIL PARTY – \$45**

*Perfect Pairings*

**WEDNESDAY, NOVEMBER 18**

**6:30 – 8:00 PM**

Entertaining with a cocktail party is a decades-old tradition. In our version, we'll make six classic cocktails, each with a new twist, and six classic hors d'oeuvres, twisted as well in their own unique ways. Discover some great new and twisted ways to entertain for the holiday season.

**SPARKLING & SWEET & SALTY – \$60**

*Perfect Pairings*

**WEDNESDAY, NOVEMBER 25**

**6:30 – 8:30 PM**

Vintage Champagne and salty, hot buttered popcorn is an experience everyone should have, and Moscato d'Asti and fresh fruit custard are a match not to be missed. These concepts are the foundation for tonight's perfect pairing of sparkling wines and sweet or salty (or even both) foods. We'll include great ideas for all of your holiday entertaining from Christmas brunch to New Year's Eve.



# Cooking Classes

LCBO Cooking Classes let you get creative as you learn how to prepare some of your favourite menu items. Classes include a small food sample of each prepared recipe paired with a complementary wine, spirit or beer chosen by our expert Product Consultants.

**CELEBRATION OF AUTUMN – \$60**  
**THURSDAY, SEPTEMBER 10**  
**6:30 – 8:30 PM**

As summer comes to an end and fall sets in, Chef Agnes Mensah leads you through a delicious extravaganza of autumn-inspired dishes. On the menu: Sweet Potato and Parsnip Soup; Chicken Breast stuffed with Kale and Swiss Cheese and served with Roasted Garlic-Herb Potatoes and seasoned Vegetables; and Fresh Fruit Tart topped with Whipped Cream.

**HARVEST FEAST – \$60**  
**THURSDAY, SEPTEMBER 17**  
**6:30 – 8:30 PM**

Jules Mailloux, of The BBQ Den and Pitmaster, Roast 'n' Toast BBQ Team Jules, brings the flavour of fall to your table with casual and tempting seasonal dishes. On the menu: Roasted Grapes on a Garlic Crostini topped with Bacon and Brie Cheese; Duck Confit Crêpes; Pan-Seared Duck Breast with Roasted Root Vegetables; and Grilled Pears with Cinnamon Ricotta.

**A QUEBEC CULINARY ADVENTURE – \$60**  
**TUESDAY, SEPTEMBER 22**  
**6:30 – 8:30 PM**

Chef Benjamin LeBlanc-Beaudoin of the Iron Kettle Bed & Breakfast returns to his French Canadian roots to treat you to a Quebec-inspired culinary adventure like no other! On the menu: Wild Game Tourtière; Fondue Parmesan; Canadian Pea Soup; and Sucre à la Crème. Plus, one lucky registrant will go home with a gift certificate for a one-night stay at the Iron Kettle Bed & Breakfast.

**Featured chef**

**DELIGHT YOUR PALATE – \$60**  
**THURSDAY, SEPTEMBER 24**  
**6:30 – 8:30 PM**

Chef and culinary instructor Pascal Tenthorey highlights the flavours of the season with delicious and exquisite dishes. On the menu: Seared Scallops and Roasted Pears with Black Bean and Corn Fritter Pinwheel; Braised Lamb Shank served with Glazed Cipollini Onions, Celery Root and Yukon Gold Mash; and Tri-coloured Plum Frangipani Tart.

**THE VERSATILE TURKEY – \$60**  
**THURSDAY, OCTOBER 1**  
**6:30 – 8:30 PM**

With your fall entertaining and celebratory meals in mind, culinary instructor Georgina Burns arrives in the nick of time to demonstrate alternate time-saving ways to cook and serve turkey. On the menu: Appetizer of Turkey Cheese Surprise (meatballs with mozzarella centres served with cranberry sauce); Dark Meat Brunswick Stew with Dumplings; Stuffed, Roasted Turkey Breast served with Sweet Potato; and Liqueur over Sorbet.

**ASIAN FAVOURITES – \$85**  
**FRIDAY, OCTOBER 2**  
**6:00 – 9:00 PM**

Culinary instructor Suzy Cui captures the aromatic allure of Asian cuisine with her inspired take on delicious favourites. On the menu: Kar Kow (shrimp dumplings in delicate wrappers steamed to perfection); Pork Shiu Mai (Suzy's signature steamed pork dumplings with Shiitake mushrooms and water chestnuts); Steamed Pork Spare Ribs with Garlic Black Bean Sauce; Steamed Thai Coconut Sticky Rice; and Traditional Chinese-Style Egg Tart.

**Full-meal class**

**BRUNCH DONE RIGHT – \$60**  
**TUESDAY, OCTOBER 6**  
**6:30 – 8:30 PM**

Chef Benjamin LeBlanc-Beaudoin of the Iron Kettle Bed & Breakfast knows that brunch entertaining is best if it's relaxing, make-ahead and delicious. Share in some of his favourite recipes and entertaining tips as he demonstrates these impressive dishes. On the menu: Soft Poached Eggs with Smoky Chive Hollandaise; Roasted Sweet Potato and Caramelized Onion Quiche; Roasted Vegetable and Bacon Hash; and Cranberry Focaccia French Toast. Plus, one lucky registrant will go home with a gift certificate for a one-night stay at the Iron Kettle Bed & Breakfast.

**Featured chef**

*Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.*

**INSPIRED KEBABS  
AND CHUTNEYS – \$60**

**THURSDAY, OCTOBER 8**

**6:30 – 8:30 PM**

Learn how to impress and warm up friends and family as the months start to get cooler with these dishes inspired by the flavours of India. Executive sous chef Rajan Mehra, of Caesar's Windsor demonstrates a delicious array of sure-to-please kebabs and chutneys. On the menu: Murgh Methi Kebab, served on a bed of Greens with Apricot Chutney; Paneer Tikka, Served with Mint Chutney and Parantha Bread; Fish Amritsari, Pan Fried Tilapia marinated in Yogurt and Tandoori Spices, with Mustard and Tomato Chutney; and Tandoori Beef Kebabs, Served with Yogurt and Mint Chutney and Naan Bread.

**FROM THE PUMPKIN PATCH – \$60**

**THURSDAY, OCTOBER 15**

**6:30 – 8:30 PM**

Chef and culinary instructor Jennifer Hillis demonstrates the taste sensations and versatility of October's renowned gourd: the pumpkin. Few people realize just how nutritious and delicious it can be! On the menu: Ginger Apple Pumpkin Soup; Spicy Thai Pumpkin Ramen; Pumpkin Beef Autumn Stew; and Pumpkin Torte with White Chocolate Cream Cheese Frosting.

**FALL CRANBERRY FESTIVAL...  
IN WINDSOR! – \$85**

**FRIDAY, OCTOBER 16**

**6:00 – 9:00 PM**

Inspired by the weekend-long annual Cranberry Festival in Bala (Cranberry Capital of Ontario), Chef Helmut Markert of Bozii whips up a plethora of tasty dishes, all containing Ontario-grown cranberries. On the menu: Baked Brie with Cranberries and Caramelized Onions; Cranberry Apple Cider Soup; Pork Tenderloin with Balsamic Cranberry Sauce, Roasted Squash and Green Beans; and New York-Style Cranberry Cheese Cake.

**Full-meal class**

**I'M DREAMING OF  
SAN FRANCISCO! – \$60**

**TUESDAY, OCTOBER 20**

**6:30 – 8:30 PM**

Chef and culinary instructor Antonia Maceroni of Cotta Catering takes you on a culinary tour of the city of the Golden Gate Bridge and Fisherman's Wharf in an evening not to be missed! On the menu: Clam Chowder in a Sour Dough Bread Bowl; Crab Salad Sandwich; Spicy Garlic Chimichurri Fries with Lemon Parsley Aioli; and Crêpes with Ghiradelli Chocolate.

**RETRO RECIPES THAT  
STAND THE TEST OF TIME – \$60**

**THURSDAY, OCTOBER 22**

**6:30 – 8:30 PM**

Chef and culinary instructor Henry Furtado whisks you back to decades past to inspire you with classic techniques and recipes that many still remember, love and hope to re-create in this creative one-of-a-kind class. On the menu: Devilled Egg Salad with a "Twist;" Chef's Salad; Chicken á la King; No-Bake Three-Ingredient Cherry Cheese Cake; and much more!

**SEASONAL ONE-POT  
FAMILY MEALS – \$60**

**TUESDAY, OCTOBER 27**

**6:30 – 8:30 PM**

Say good-bye to stacks of pots and pans as Chef/owner Bianca Maria of Ciao Pasta Bar whips up an assortment of family- and guest-friendly, delicious one-pot meals. On the menu: "Easy Peasy" Pork Roast Stew; Chicken Cacciatore; and Slow-Cooker Red Wine-braised Beef.

**DUELING CHEFS: "SHE SAID, HE SAID  
– EGGPLANT SUPREMACY" – \$85**

**THURSDAY, OCTOBER 29**

**6:00 – 9:00 PM**

Culinary instructor Suzy Cui and Executive chef/owner Joe Ciliberto of La Guardia Cucina Italiana take the taste of eggplant to the extreme as they embark on a light-hearted culinary competition featuring eggplant. On the menu: Roasted Eggplant Soup with Crème Fraîche; Grilled Eggplant Salad; Ricotta- and Spinach-stuffed Eggplant Rollatini topped with Tomato Sauce and served over Angel Hair Pasta; Chocolate Eggplant Brownies; Pan-Fried Eggplant with Savoury Ground Shrimp and Ginger Stuffing topped with Black Bean Sauce; Stir-Fried Eggplant with Minced Pork and Preserved Vegetables in Suzy's Homemade Sauce served with Thai Jasmine Rice; and Tempura Eggplant with Maple Syrup and Shredded Coconut.

**Full-meal class**

*Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.*





**FALL DINER CLASSICS – \$60**

**FRIDAY, OCTOBER 30**

**6:30 – 8:30 PM**

Chef and owner Deb Smith of Deb's Diner presents a fun-filled class featuring some of her favourite diner classics and specialties. On the menu: A surprise Autumn Appetizer; Homemade Butternut Squash Soup; Deb's signature Hearty Harvest Vegetable Roast; and Whipped Pumpkin Cheesecake for dessert.

**THE SEASONAL ROAST – \$60**

**THURSDAY, NOVEMBER 5**

**6:30 – 8:30 PM**

Chef Joe Ciliberto of La Guardia Cucina Italiana is passionate about the versatility of fall's bounty and demonstrates his exceptional menu bursting with fresh ingredients and flavours. On the menu: Roasted Tomato Soup topped with Creamy Yogurt; Roasted Root Vegetable Salad; Roasted Rack of Lamb served with Roasted Potatoes and Seasonal Vegetables; and Roasted Peach Cobbler topped with Homemade Caramel Ice Cream.

**CELEBRATION OF AUTUMN – \$60**

**TUESDAY, NOVEMBER 10**

**6:30 – 8:30 PM**

Executive chef, culinary instructor and cookbook author Domenico Casagrande Bei, a.k.a. Mimmo of Koolini's Catering, showcases his culinary versatility and shares a collection of seasonal entertaining recipes. On the menu: Smoked Salmon Carpaccio with Caviar and Potato; Sage-stuffed Cornish Hen with Roasted Butternut Squash and Red Delicious Apple; and Caramelized Pears with Goat's Cheese Mousse.

**STEWING OVERSEAS – \$60**

**THURSDAY, NOVEMBER 12**

**6:30 – 8:30 PM**

Chef and culinary instructor Antonia Maceroni of Cotta Catering knows that on a chilly evening we crave warm, delicious and satisfying dishes that give us a break from the cold. In this diverse class sample some internationally inspired dishes as Chef Maceroni shares her recipes, all served with specialty breads. On the menu: Swiss Chard, Chickpea and Tamarind Stew; Speedy Fish Stew with Orange and Fennel; Indian dal Makhani (whole black lentil, red kidney beans, butter and cream); and Apple Banana Stew In Cinnamon Sauce.

**SOUPS GALORE! – \$60**

**MONDAY, NOVEMBER 16**

**6:30 – 8:30 PM**

Executive Chef Bianca Maria of Ciao Pasta Bar serves up a delicious array of soups that can be served at the most elegant dinner or at a casual get-together for family. On the menu: Puréed Butternut Squash Soup; Fig and Pear Soup; Beer and Cheddar Soup; Creamy Vegetable Minestrone; and Cream-less Mushroom and Leek Soup.

**CARB OVERLOAD: POTATOES, PASTA, RICE OH MY! – \$60**

**TUESDAY, NOVEMBER 17**

**6:30 – 8:30 PM**

Chef Bianca Maria of Ciao Pasta Bar teaches you how to make a variety of dishes that can stand alone, or be served in combination with other menu items for complete fresh and seasonal meals. On the menu: Prosciutto and Leek Scalloped Potatoes, with Mascarpone and Goat's Cheese; Homemade Sweet Potato Gnocchi served in Roasted Red Pepper Sauce; and Creamy Parmigiano Risotto Three Ways.

*Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.*



**FALL IN LOVE WITH SWEET & SAVOURY PIES – \$60**

**THURSDAY, NOVEMBER 19  
6:30 – 8:30 PM**

Chef Jennifer Hillis shows you how to make a variety of mouth-watering pies, perfect as outstanding components in your seasonal entertaining plans. On the menu: Goat's Cheese and Beet Pie; Parsnip and Butternut Pie; Lobster and Brandy Pot Pie; Guinness Steak Pie; and Salted Caramel Apple Pie with Chai Ice Cream.

**CHEF UNPLUGGED – \$60  
TUESDAY, NOVEMBER 24**

**6:30 – 8:30 PM**  
Chef Henry Furtado has developed the reputation for "thinking on his feet" in the kitchen and developing imaginative, spur-of-the-moment dishes. Join in Henry's pure joy of fresh foods and creativity for a meal not to be forgotten. Menu includes the freshest, best ingredients found just hours before the class.

**"OVER THE TOP" DESSERTS – \$60**

**THURSDAY, NOVEMBER 26**

**6:30 – 8:30 PM**

Chef Pascal Tenthorey is known for his beautiful "works of art" desserts and treats you to an evening of pure decadence. On the menu: Salad of Seasonal Greens tossed with Autumn Vegetable Chips, Snow White Goat's Cheese and Apple Cider Vinaigrette; and Ziti with Shredded Braised Veal and Charred Cherry Tomatoes – both made fresh before the class to enjoy as you learn how to make these wonderful desserts: Clementine charlotte Russe; White Chocolate Snowflakes; Chestnut and Spiced Rum Mascarpone Trifle; and Sugarplum Almond Flan with crushed Torrone. Plus, one lucky registrant will go home with a "Specialty Seasonal Creation" courtesy of Chef Pascal.

**BRING ON A HOUSEFUL OF GUESTS! – \$85**

**FRIDAY, NOVEMBER 27**

**6:00 – 9:00 PM**

Chef Benjamin LeBlanc-Beaudoin of the Iron Kettle Bed & Breakfast embraces festive gatherings with enthusiasm and culinary know-how and provides the inspiration you need to prepare large quantities of food that spotlight incomparable quality. On the menu: Bouquet Salad of Local Greens, Roasted Apples, Brie and Apple Cider Vinaigrette; Winter Squash Risotto with Crispy Sage and Prosciutto; Thyme and Garlic Scalloped Potatoes; Grilled Coriander and Maple Pork Tenderloin with Roasted Beets; and Apple Tarte Tatin. Plus, one lucky registrant will go home with a gift certificate for a one-night stay at the Iron Kettle Bed & Breakfast.

**Full-meal class/Featured chef**

**A PARISIENNE FESTIVE EVENING TO REMEMBER – \$85**

**SATURDAY, NOVEMBER 28**

**6:00 – 9:00 PM**

The "city of lights" comes to the Roundhouse as Chefs Helmut Markert of Bozii and Pascal Tenthorey demonstrate an elegant, festive and luxurious meal for your enjoyment. On the menu: Cream of Chestnut Soup; Coquilles St Jacques; Fois Gras Torchon with Brandied Apple Aspic and Balsamic Glaze; Gallantine of Goose with Cranberry Stuffing, Cherry Glaze and Seasonal Vegetables; and Espresso and Hazelnut Dacquoise.

**Full-meal class**

*Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.*

*Spotlight*

# Benjamin Leblanc-Beaudoin

*The Iron Kettle Bed & Breakfast*

Chef Benjamin Leblanc-Beaudoin has trained in fine dining restaurants and catering facilities in Toronto, Ottawa, Paris, Geneva and now in Comber. His catering experience includes working in Canadian cuisine-influenced kitchens at the National Arts Centre in Ottawa, and the state-of-the-art Ottawa Convention Centre. Working under influential Canadian Chefs at some of the best establishments in Ottawa and Toronto, he was able to create and execute a wide array of culinary styles for a vast clientele.

Since April 2014, Benjamin and his wife have been the proprietors of the Iron Kettle Bed & Breakfast in Comber, a historical home from which they also run a catering operation. Benjamin's cooking style is heavily influenced by seasonality, his French Canadian heritage, work experiences travelling abroad and local offerings.



Chef Benjamin Leblanc-Beaudoin

f.y.i.

**What would people be surprised to find in your kitchen?**

Marshmallow fluff! What a great-tasting and versatile junk ingredient that goes a long way with different pastry recipes

**Which kitchen tool couldn't you live without?**

A wooden spoon: new gadgets cannot compete with a solid wooden spoon. They are economical, have different offerings for different price ranges, are scratch free and are easily replaced when damaged!

**What is your favourite guilty pleasure?**

A French baguette. I do not share and can eat it without anything on it. There is nothing like an artisanal fresh baguette.

**What's the most unusual thing you've ever eaten?**

I ate pigeon brain in the South of France. It wasn't as bad as you would imagine. Obviously I was not told what it was before eating it, and yes it is tiny!

**What type of food has had the most influence on your cooking?**

Cooking with the seasons goes a long way. Ever since I've been cooking I have made myself sick of apples in the fall, oranges in the winter, asparagus in the spring, etc.



meet him...

**SEPTEMBER 22**

**OCTOBER 6**

**NOVEMBER 27**

# Life & Style

Tea, cocktails, whisky and more!  
Our fun fall events offer something for everyone,  
especially those who love to entertain.



**TABLING PREMIUM LOCAL WHISKIES – \$40**  
**MONDAY, SEPTEMBER 14**  
**6:30 – 8:30 PM**

Local Master Blender Dr. Don Livermore of Pernod-Ricard, most recently celebrated for his development of Lot 40 Whisky, will join us tonight to discuss Whisky production in depth. As all of his work is done here locally, Dr. Don is a true ambassador for our area. His product samples will be paired with a mini six-course meal to further enhance your experience. *Includes a food-matching segment.*

**EDRINGTON WHISKIES & CARBS – \$40**  
**MONDAY, OCTOBER 19**  
**6:30 – 8:30 PM**

Brand Ambassador Nicolas Villalon joins us this evening to represent the Edrington portfolio of Scotch Whisky, including Highland Park, MacAllan and Famous Grouse. A selection of six of these products will be sampled, each paired with a dish based on carbs – those wonderful edibles – whilst letting you fully enjoy the flavours and nuances of the potables. Pasta, bread, rice and potatoes will all find their way onto your plate tonight – join us, won't you? *Includes a food-matching segment.*

**TABLING PREMIUM VODKAS – \$40**  
**FRIDAY, OCTOBER 23**  
**6:30 – 8:30 PM**

Spirits expert Barb McDonald will lead us through the exciting Diageo Canada products emanating from the world of high-end vodkas. Sip and savour the unique Ketel One and Cîroc vodkas and decide which one is your favourite. *Includes a food-matching segment.*

**TABLING CANADIANA COCKTAILS – \$40**  
**FRIDAY, NOVEMBER 13**  
**6:30 – 8:30 PM**

Expert mixologist and TV personality Joshua Groom brings a unique twist to cocktails with two wholly Canadian products: Ungava Gin and Chic Choc Spiced Rum. Discover their short, but illustrious history, as well as how best to utilize them. We will be serving up a mini six-course meal, each mini course paired with either a sample of the products themselves or a cocktail made with them. Don't miss this exciting opportunity! *Includes a food-matching segment.*

**TEAVANA: TEA & COCKTAILS FOR TWO – \$35**  
**SATURDAY, NOVEMBER 14**  
**6:30 – 8:30 PM**

Starbucks' acquisition of Teavana can only mean one thing – they are the best at what they do. This evening we will be joined by Michael Lorincz, Teavana's District Manager, who has had the benefit of travelling to Japan to see the origins of their products. Michael will school us on the mastery of making the perfect cup and an expert Product Consultant will school us on combining these fine brews into unique cocktails. *Includes a light food-matching segment.*



## Let's keep in touch!

If you wish to receive Taste & Experience, The LCBO's Guide to Hands-on Learning, are moving, or wish to be removed from our mailing list, please email us at [specialevents@lcbo.com](mailto:specialevents@lcbo.com).

If you have a comment, suggestion or concern, please contact [helloLCBO](mailto:helloLCBO) at [www.helloLCBO.com](http://www.helloLCBO.com) or call us toll-free at 1-800-668-5226 or 416-365-5900

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**LCBO  
THE ROUNDHOUSE CENTRE  
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**HOW TO REGISTER**

**To avoid disappointment, please register early! To purchase your tickets, please call or visit the Customer Service Desk at the desired location. Payment must be received in person prior to the class date. Spaces are limited.**

We reserve the right to cancel or postpone classes (in which case, participants will be notified and fully reimbursed or offered a credit). A refund or transfer is available up to five days before class(es) begin. No refunds or transfers for missed class(es).

Participants must be 19 years of age or older.

Please note: Events are subject to change, as are advertised recipes.

Call the store in advance for confirmation.

In accordance with Alcohol and Gaming Commission guidelines, beverage alcohol samples are offered in limited quantities. Customers will receive one sample only of each product. Seats in classes cannot be reserved, nor can we ask class participants to relinquish or change their seats to accommodate groups. We suggest you arrive early to ensure your group is seated together.

Full-meal Classes feature full portions of the recipes prepared.

Aroma is an important component of all beverage alcohol tastings.

We recommend attendees refrain from wearing perfume, cologne or other scented products.

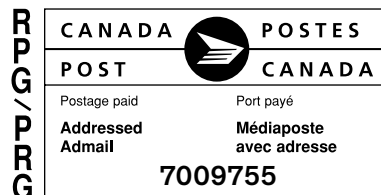
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

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**LCBO Special Events**

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