



# *Taste & Experience*

*LCBO's Guide to Hands-on Learning*

**Winter 2015**  
Windsor Area

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



# Winter

## Taste & Experience

LCBO's Guide to Hands-on Learning

Good food, a crackling fire and family and friends... Just some of our favourite ways to warm up a cold winter. And our latest guide feeds that warmth with inspirational menus – think easy comfort food and elegant Valentine's dishes – as well as just-released wines, fabulous cocktails, smoky Scotches and so much more. Sign up now and get ready to experience the comfort of winter.

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To purchase your 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 in our highly informative Perfect Pairings seminars, and learn how easy it is to complement menus with wines, spirits and beers.

### **SCOTCH AND SEAFOOD – \$75**



*Perfect Pairings*

**WEDNESDAY, JANUARY 14**

**6:30 – 8:00 PM**

Since pairing Scotch with sushi has been so successful, it only goes to follow that seafood in general could be a great match. Join us as we tour as many regions of Scotland as possible, pairing each whisky with a dish based on food from the sea.

### **TABLING ICEWINE – \$60**



*Perfect Pairings*

**WEDNESDAY, JANUARY 21**

**6:30 – 8:00 PM**

Niagara is in the thick of its Icewine Festival, and for those who can't travel to be there, we bring it to you in our Events Kitchen. Sample six decadent icewines, with six mini courses from soup through to dessert. Discover the versatility of this special wine and see why it is so much more than just a dessert wine.

### **BOURBON COCKTAILS – \$30**

**WEDNESDAY, JANUARY 28**

**6:30 – 7:30 PM**

We're all familiar with the Mint Julep and the Manhattan, but tonight we'll introduce six cocktails that call for imagination and adventure. Join us as we explore the flavours that enhance and build on all that Bourbon already has to offer.

### **CHINESE NEW YEAR ENTERTAINING**



*Perfect Pairings*

**WEDNESDAY, FEBRUARY 4**

**6:30 – 8:00 PM**

In anticipation of The Year of the Sheep (starting February 19), we invite you to join us as we pair everything from wine and beer to cocktails with delicious dim sum and Chinese dishes created by cooking instructor Suzy Cui. If you've ever wanted to throw your own Chinese New Year party, we'll give you the tools to do it.

### **BITTERSWEET COCKTAILS FOR VALENTINE'S DAY – \$30**

**WEDNESDAY, FEBRUARY 11**

**6:30 – 7:30 PM**

The bitters category of liqueurs is probably the least understood, but can make the base for some of the best cocktails you'll ever have. Paired with the sweet balance of chocolate and cream liqueurs, bitter notes form an attraction of opposites to create cocktails that are unexpectedly delicious and decadent.

### **SEASONAL BEER AND COMFORT FOOD – \$40**



*Perfect Pairings*

**WEDNESDAY, FEBRUARY 18**

**6:30 – 8:00 PM**

An expert Product Consultant presents the most current seasonal beers available, from dark ales and porters to new styles of flavoured beers. Each will be paired with a comfort-food match that will ward off the coldest of cold winter nights.

### **CELEBRITY WINES – \$30**

**WEDNESDAY, FEBRUARY 25**

**6:30 – 7:30 PM**

Not wines made by celebrities, but wines that remind us of celebrities! In this fun blind tasting, we'll use descriptions that could describe either what's in your glass or the celebrities in the photos we'll present. As a group, we'll come up with full descriptors of each wine based on the celebrity it reminds us of. Don't miss this new, humorous way to integrate pop culture with a timeless beverage.

### **DARE TO COMPARE: REDS AND REGIONAL FOODS – \$60**



*Perfect Pairings*

**WEDNESDAY, MARCH 4**

**6:30 – 8:30 PM**

Sample Cabernet Sauvignon from four distinct regions around the world, along with another iconic red from that same region. Each pair of wines will be married with a food matching to highlight the versatility of flavours that can be found in one region and, also, how greatly they can vary.

### **WHAT AM I TASTING? A DECONSTRUCTED BLIND TASTING – \$30**

**WEDNESDAY, MARCH 11**

**6:30 – 7:30 PM**

Normally in a blind tasting we set out six wines in flight, have you sample and offer your suggestions on the identity of the wines. In this twist, we'll set out the wines, along with a set of tasting notes (six wines, ten tasting notes) to see if you can match the correct tasting note to its corresponding wine. We'll then do a "reveal" of the products to see how you fared.

### **A MEXICAN FIESTA – \$40**



*Perfect Pairings*

**WEDNESDAY, MARCH 18**

**6:30 – 8:00 PM**

For those of you who can't get away for March Break, join us as we offer six beverages to reflect the hot climate you wish you were in. *Just Jeff's Gourmet Express* will prepare dishes inspired by the flavours of Mexico and each will be matched with a delicious drink.

### **PIEDMONT WINES – \$50**

**WEDNESDAY, MARCH 25**

**6:30 – 8:00 PM**

Enjoy a rare glimpse into classic Italian VINTAGES' products featured in programs past, as well as a few we've pulled from our cabinet that highlight this wondrous region of Italy. A traditional food-pairing will round out the evening, making you feel as if you were sitting in a trattoria in the heart of Piedmont.





# 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.

**A TASTE OF THE  
GREEK ISLANDS – \$60**  
**TUESDAY, JANUARY 13**  
**6:30 – 8:30 PM**

Chef Antonia Maceroni of *La Zingara Trattoria* has created a Greek Island getaway menu for your dining pleasure. On the menu: Saganaki Crostini (flaming cheese served on a crostini); Composed Village Salad; Spinach Pie; Pastitsio (baked pasta dish); and Kafir Lemon Cake.

**FROM THE FRENCH BISTRO – \$60**  
**THURSDAY, JANUARY 15**  
**6:30 – 8:30 PM**

Chef and innkeeper Benjamin Leblanc-Beaudoin of *The Iron Kettle Bed & Breakfast* shares his best techniques, knowledge and recipes in this demonstration of classic French Bistro fare. On the menu: Moules Marinières (fresh mussels, shallots, herbs and white wine); Potage Parmentier (potato and leek soup); Steak Frites with a “Twist” (New York strip loin and russet potato salt-and-vinegar fries); and Tahitian Vanilla Crème Brûlée.

**TEMPTED! – \$60**  
**TUESDAY, JANUARY 20**  
**6:30 – 8:30 PM**

Executive Chef Rob Kelly of *Beach Grove Golf & Country Club* showcases his culinary talents as he prepares a stylish and unforgettable meal. On the menu: Almond- and sesame-crust Baked Brie with Fig Compote served with Crostini; Fresh Rosemary and Red Wine-braised Beef Short Ribs with Roasted Root Vegetables, Plantain and Sweet Potato Mash; and Cranberry and White Chocolate Bread Pudding.

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

**HANDS-ON ITALIAN DESSERTS – \$75**  
**THURSDAY, JANUARY 22**  
**6:00 – 8:30 PM**

Executive Chef Joe Ciliberto of *La Guardia Cucina Italiana* shares his recipes, techniques and know-how for making delicious, traditional Italian-inspired desserts. Experience a light meal of Penne Vodka as you work, and take home a small Tiramisu to share (or not!) with family or friends. On the menu: Classic Tiramisu; Cannoli Siciliano; and Almond Biscotti.

**Hands-on class**

**A DAY AT THE DINER: WINTER DINER  
CLASSICS – \$60**  
**TUESDAY, JANUARY 27**  
**6:30 – 8:30 PM**

Chef and owner Deb Smith of *Deb's Diner* presents a fun-filled class featuring her diner classics and specialties. On the menu: Breakfast Omelette; “Designer” Canadiana Grilled Cheese made with Peameal Bacon, Cinnamon-sautéed Apples and Cheddar; “Best Ever” Meatloaf with Smashed Potatoes; and “Nanna’s” Butter Tart.

**CHINESE NEW YEAR DIM SUM  
CELEBRATION – \$85**  
**THURSDAY, JANUARY 29**  
**6:00 – 9:00 PM**

Welcome The Year of the Sheep and celebrate Chinese New Year in style with culinary instructor Suzy Cui and a selection of her delectable celebration-worthy party foods. On the menu: Thai-Style Chicken Spring Rolls; Fresh Vegetable Summer Rolls with Rice Wraps; Beef Dumplings; Homemade Hoisin Peanut Butter Sauce; Spicy Sauce; Napa Salad with Sliced Almonds; Mongolian Sticky Ribs served with Steamed Thai Jasmine Rice; and more!

**Full-meal class / Hands-on class**

**DUELLING CHEFS: TASTES  
OF SPAIN – \$85**  
**FRIDAY, JANUARY 30**  
**6:00 – 9:00 PM**

Chefs Helmut Markert and Pascal Tenthoey combine forces in this light-hearted cooking competition featuring dishes of Spain. On the menu: Spanish Gypsy Soup with Chorizo Sausage; Spicy Shrimp and Saffron Rice Timbale with Seasonal Vegetable; Bacalao con Tomate (salted cod in tomato sauce); Cochinillo Asado Espinacas con Garbanzo (roasted pig with spinach and garbanzo beans); Frixuelos de Asturias (Asturian-style crepes with apple compote); and Spanish Churros with Honey Glaze.

**Full-meal class**

**THE “BIG GAME”: HEARTY  
TAILGATING FAVOURITES – \$60**  
**TUESDAY, FEBRUARY 3**  
**6:30 – 8:30 PM**

Chef Jennifer Hillis shares her recipes for crowd-pleasing dishes that are delicious, easy-to-make and perfect for any type of get-together all season long. On the menu: Hot ‘n’ Sweet Braised Ribs; Firecracker Shrimp; Thai Chicken Sliders; and “Football” Whoopee Pies.

**HORS D’ŒUVRES ENTERTAINING FOR  
VALENTINE’S DAY – \$60**  
**THURSDAY, FEBRUARY 5**  
**6:30 – 8:30 PM**

Chef and innkeeper Benjamin Leblanc-Beaudoin of *The Iron Kettle Bed & Breakfast* will romance you, one bite at a time, with fun bite-size courses perfect for Valentine’s Day. On the menu: Caesar’s Clam Chowder Shooter; Watermelon and Feta Salad Skewer; Crisp Mushrooms Arancini; Pan-seared Crab Cakes; Blackened Ahi Tuna; Roasted Rack of Lamb Pops; Miniature Sugar Pies (a classic Quebec recipe); and Amaretto Mousse Shooters.

**BEEF AND BACON – \$60**

**FRIDAY, FEBRUARY 6**

**6:30 – 8:30 PM**

Jules Mailloux of *The BBQ Den* and *Pitmaster Roast 'n' Toast BBQ Team* knows that the taste bacon adds to a meal is unique, delicious and not to be denied! Join in the fun and inspiration in this informative class (not only for bacon lovers). On the menu: Bacon Cheeseburger Egg Rolls; Goat's Cheese-stuffed Burgers with Bacon Jam (this jam is a meal in itself!); and Maple Bacon Bourbon Butter Tarts.

**MEXICAN-INSPIRED CULINARY ADVENTURE – \$60**

**THURSDAY, FEBRUARY 12**

**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 Mexican-inspired recipes sure to have your guests asking for more! On the menu: Tortilla Soup; Mexican Paella; Red Snapper Taco Bowl; and Banana Tempura with Vanilla Ice Cream and Dulce de Leche.

**FOR MY VALENTINE – \$85**

**FRIDAY, FEBRUARY 13**

**6:00 – 9:00 PM**

Chefs Pascal Tenthorey and Helmut Markert teach you how to create a special occasion meal with these decadent dishes. On the menu: Shrimp and Avocado Shooters; Classic Borscht with Salted Pork Lardons; Beef Tenders with Triple Peppercorn Sauce served with Potatoes and Seasonal Vegetables; and Cupid's Kiss (a trio of confections presented on a mirror).

**Full-meal class**

**SPRING BECKONING – \$60**

**THURSDAY, FEBRUARY 19**

**6:30 – 8:30 PM**

Chef Pascal Tenthorey looks forward to spring is with this celebratory meal. On the menu: Salmon Ceviche presented on Crisp Rice Noodles with a Dandelion Shooter; Local *Ewe Dell* Rack of Lamb served with Quinoa and Sugar Snap Peas; and Rhubarb and Clover Honey Soufflé with Vanilla-infused Crème Anglaise.

**DUELLING CHEFS: "HE SAID, SHE SAID," OODLES OF NOODLES" – \$85**

**TUESDAY, FEBRUARY 24**

**6:00 – 9:00 PM**

Husband and wife Chefs Justin Harb and Lam Harb showcase their creativity and skills as they embark on a light-hearted culinary competition featuring recipes for noodle dishes – a pasta-lover's delight! On the menu: Chicken Noodle Soup vs. Thai Chicken Noodle Soup; Couscous Salad with Roasted Vegetables and Feta vs. Salad of Clear Noodles with Shrimp; Hunter's Pasta (mixed field vegetables and cured meat in olive oil and parmesan sauce) vs. Alcohol-infused Noodles; and Fettucine with Crème Anglaise and Shaved Chocolate vs. Coconut and Toasted Sesame Soup with Tapioca Noodles.

**Full-meal class**

**COOKING LOCAL IN WINDSOR/ ESSEX – \$60**

**THURSDAY, FEBRUARY 26**

**6:30 – 8:30 PM**

Chef Rino Bortolin of Windsor's *Rino's Kitchen* has a passion for the freshest, local ingredients and strives to promote this philosophy in his restaurant and cookbook. On the menu: Roasted Butternut Squash Soup; Lamb, Rutabaga and Potato Shepherd's Pie served with Brussels Sprouts in Apple Cider Reduction; and Mixed-Berry Bread Pudding.

**AND NOW FOR SOMETHING COMPLETELY DIFFERENT – \$85**

**FRIDAY, FEBRUARY 27**

**6:00 – 9:00 PM**

Chef Henry Furtado and expert Product Consultant Aaron Pitcher bring to life a menu based on some of their favourite comedy sketches. On the menu: "I Like Chinese" Spring Rolls; *National Cheese Emporium's* Four-Cheese Crustless Quiche; Monkfish Thermidor topped with Mornay Sauce, Fried Egg and Spam; Dead Bishop on the Landing's Strawberry Tart; *Whizzo Chocolate Company's* Crunchy "Frog" (a dessert custard topped with a candied surprise); and don't forget to save room for a Wafer Thin Mint!

**Full-meal class**

**AN APHRODISIAC ITALIAN FEAST – \$60**

**TUESDAY, MARCH 3**

**6:30 – 8:30 PM**

Chef Bianca Maria of *Ciao Pasta Bar* presents a sensual, fun and informative meal for your enjoyment. On the menu: Red Wine-drenched Figs stuffed with Gorgonzola and Walnuts nestled over an Arugula Salad; Rich Parmigiano and Egg Yolk Ravioli in Truffle and Pepper Cream Sauce; Rosemary-marinated Lollipop Lamb Chops with Sweet Basil Pesto Dipping Sauce; and Sweet Honey-dipped Zeppole. Plus, one lucky registrant will go home with a \$50 gift certificate for *Ciao Pasta Bar*.

**Featured chef**

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





**AUTHENTIC CHINESE HOT POTS – \$60**

**THURSDAY, MARCH 5  
6:30 – 8:30 PM**

Celebrate winter with culinary instructor Suzy Cui in a traditional Chinese Hot Pot class. Learn how to prepare the broths, dipping sauces and your favourite ingredients for hot pot main courses, which encourage gathering around the burner table to cook, eat and socialize! On the menu: Thinly Sliced Chicken Breast; Mandarin Marinated Pork Tenderloin; Fresh Vegetables; Homemade Wontons; Dumplings; and more.

**TROPICAL TOUR OF WEST AFRICA – \$60  
TUESDAY, MARCH 10**

**6:30 – 8:30 PM**  
Chef Agnes Mensah returns to her Ghana roots and takes you on a culinary tour featuring traditional dishes. On the menu: Kelewele (fried plantain spiced with ginger, chili and cloves); Jollof Rice (long grain rice cooked in tomato stew with herbed chicken cubes and orange zest); Warm Spinach and Sautéed Onion Salad; and Pineapple Delight (glazed pineapple topped with sweet-and-sour cream).

**CALL OF THE CARIBBEAN – \$60  
THURSDAY, MARCH 12**

**6:30 – 8:30 PM**  
Let your imagination and taste buds soar as Chef Helmut Markert of *Bozii* shows you how to create a collection of delicious, colourful and flavourful dishes reminiscent of the Caribbean. On the menu: Cuban Black Bean and Coconut Milk Soup; Bahamian Mahi Mahi served with Broccoli and Orzo; and Jamaican Bananas baked in Rum.

**CRAZY FOR CAJUN: A MARDI-GRAS CELEBRATION – \$85**

**FRIDAY, MARCH 13  
6:00 – 9:00 PM**

Executive Chef Rob Kelly of *Beach Grove Golf & Country Club* dishes up some culinary magic, designed to transport you to the Mardi Gras. On the menu: Chef Rob's Louisiana-Style "Twist" on Traditional Bouillabaisse; Blackened Salmon over Creole Salad; Chicken and Smoked Sausage Jambalaya; and Bananas Foster with Vanilla Ice Cream.

**Full-meal class**

**ELEGANT WARM SALADS – \$60  
THURSDAY, MARCH 19**

**6:30 – 8:30 PM**  
Chef Jennifer Hillis shows you how to banish winter chills with delicious and satisfying salads. On the menu: Warm Quinoa and Roasted Vegetable Salad; Roasted Potato, Mushroom, Green Bean and Crispy Prosciutto Salad with Poached Egg; Honeyed Carrot, Brussels Sprout, Cashew and Salmon Salad; and Warm Mixed-Berry Crisp.

**NORTHERN, CENTRAL AND SOUTHERN ITALY – \$60**

**MONDAY, MARCH 23  
6:30 – 8:30 PM**

Chef Bianca Maria of *Ciao Pasta Bar* takes you through Italy, sampling some of each area's most popular dishes. On the menu: Antipasto of Prosciutto, Melon and Marinated Vegetables; Osso Bucco Arancini (braised beef rice balls) over Mixed Greens drizzled with Creamy Gorgonzola Crème Fraîche; Spaghettini Carbonara made with Prosciutto di Parma; and *Struffoli*, (a traditional doughnut of the south) drizzled with Warmed *Nutella* Frangelico Sauce. Plus, one lucky registrant will go home with a \$50 gift certificate for *Ciao Pasta Bar*.

**Featured chef**

**COZY ITALIAN DINING – \$60  
TUESDAY, MARCH 24**

**6:30 – 8:30 PM**  
Comfort food never tasted so good! Chef Joe Ciliberto of *La Guardia Cucina Italiana* presents delicious Italian dishes made easy. On the menu: Calamari Fritti (fried calamari); Insalata di Involtini (rolled salad of cucumber, radicchio and romaine lettuce topped with basil-pesto vinaigrette); Tortellini a Bosco (cheese filled pasta tossed in rich mushroom cream sauce); and Cassata Siciliano (ricotta- and chocolate-filled cake).

**TAPAS, TAPAS, TAPAS – \$60  
THURSDAY, MARCH 26**

**6:30 – 8:30 PM**  
It's time to relax for an evening of great food, fine wines and friends! Executive Chef Paul Sauve of *Take Five Bistro* shares his expertise and prepares little edibles we all love to savour. On the menu: Mini Beef Wellingtons; Garlic Shrimp; Bruschetta; Crab Cakes; Pot Stickers; Mini Kabobs; Baked Brie with Fresh Fruit Compote; Tabbouleh; French Onion Dip; and Stuffed Peppers.

**CUT THE COSTS, FATS AND SUGARS! – \$60**

**FRIDAY, MARCH 27  
6:30 – 8:30 PM**

Chef Henry Furtado returns to the kitchen with a host of entertaining ideas designed to help you cut food costs, fats and sugars in your menu planning. On the menu: Roasted Red Pepper and Corn Chowder (no cream); Warm Farro Salad with Dried Fruit, Nuts and Crumbled Goat's Cheese; Chicken Cacciatore; and Chai Tea Scones.

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

*Spotlight*

# Bianca Maria

*Ciao Pasta Bar*

“Pasta is my true love. It is the one thing I could never live without, aside from my loved ones of course!”

Chef Bianca Maria

While attending the Culinary Institute of America (CIA) in Hyde Park, NY, Bianca completed an internship with *Food Network* Television in New York City, and worked with many talented celebrity chefs, including Emeril Legasse, Bobby Flay, Tyler Florence, Sara Moulton and Rachael Ray.

After graduating, Bianca backpacked through Italy gathering culinary knowledge and learning about the different food offered regionally. She later returned to New York and the *Food Network* where she worked as a food stylist on many projects, including *30 Minute Meals* and the *Rachael Ray Show*.

Now, back in Canada, Bianca has been busy teaching numerous cooking classes at the LCBO, and cooking at *Caesars Windsor*, where she was a chef for three years. But her dream of opening her own pasta bar prevailed and *Ciao Pasta Bar*, a place that allows her guests the freedom to be a part of the creative process, was born.



## Chef Bianca Maria

# f.y.i.

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

My *KitchenAid* pasta attachments. Once you're spoiled with not having to hand crank a pasta machine, you'll never turn back.

**What is your favourite guilty pleasure?**

My guilty pleasure is any type of fast food. I love junk food that I can't make.

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

It has to be cow's tongue. Tastes like bologna. It's hard to get past the thought of it.

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

Italian food has been the most influential to me. I am Italian and that's all I can remember eating as a child. I also love the simplicity of ingredients and methods. I do dabble in Mexican cuisine. There's something to be said about homemade masa tortillas, pico de gallo and tamales.

## meet her...

**LCBO THE ROUNDHOUSE**

**MARCH 3**

**MARCH 23**



# Life & Style



Don't miss these specially curated events designed to warm up winter nights with a focus on everything from original coffee cocktails and yummy pizzas to what's new in beer, whisky and more.

## **STARBUCKS COFFEE PRESENTS COFFEE CULTURE – \$35**

**FRIDAY, JANUARY 16**

**6:30 – 8:30 PM**

Coffee Master Peter Johnson discusses the history of *Starbucks* and demonstrates the proper way to brew a cup of that magnificent hot liquid. Plus, an expert Product Consultant will create coffee cocktails, three of which will be paired with food from *Starbucks'* Café menu, including breakfast, lunch and sweet offerings.

*Includes a food-matching segment.*

## **LABATT BEER AND BBQ – \$40**

**FRIDAY, FEBRUARY 20**

**6:30-8:30 PM**

The family of *Labatt* beers includes *Budweiser*, *Stella Artois* and *Alexander Keith's*, all of which will be represented tonight as local ambassador Matt James joins us to discuss the 166 year history behind Canada's own brewery. Each of the six beers featured will be paired with barbecued dishes made by cooking instructor and Pitmaster Jules Mailloux.

*Includes a food-matching segment.*

## **TABLING FORTY CREEK – \$40**

**FRIDAY, MARCH 6**

**6:30 – 8:30 PM**

John Hall, creator of *Forty Creek Whisky*, was born and raised in Essex County and has created what has already become an iconic Canadian whisky. *Forty Creek* special representative Wade Shier will be on hand to discuss the company's history and many whisky styles, and present six of their products for sampling. Each will be paired with six mini courses from soup through to dessert. You'll be amazed at the diversity of these whiskies and their penchant for food pairings.

*Includes a food-matching segment.*

## **MIXING IT UP WITH BEAM**

**GLOBAL CANADA – \$35**

**SATURDAY, MARCH 7**

**6:30 – 8:30 PM**

National Trainer for *Mixxit* Mike McLean will join us tonight to prepare, with style and flair, six cocktails based on products from the *Beam Global* lineup (such as *Canadian Club*, *Jim Bean* and *Pinnacle* flavoured vodkas). Leading the world in the flair bartending industry, Mike will bring to life a bartending style that many of us have seen only on TV and in the movies.

*Includes a food-matching segment.*

## **VISIT THE ITALIAN RIVIERA**

**WITH VESTA – \$40**

**FRIDAY, MARCH 20**

**6:30 – 8:30 PM**

With *Vesta Pizzeria and Antipasto Bar*, who says you have to go away to the Italian Riviera for March Break? Savour freshly prepared items from *Vesta's* menu, along with Italian beverages suited to sitting on the water's edge on the Gulf of Genoa.

*Includes a 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@lcbo.com) at [www.hellolcbo.com](http://www.hellolcbo.com) or call us toll-free at 1-800-668-5226 or 416-365-5900



## **AIR MILES® Offer**

Earn AIR MILES® reward miles at the LCBO. Earn 1 reward mile for every \$30 you spend at an LCBO store on a monthly cumulative basis.\*

Plus earn Bonus reward miles on specially selected products each month!



\* Including all taxes. Reward miles are not applicable on container deposit fees, gift card purchases or on sales to licensees.

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**LCBO  
THE ROUNDHOUSE CENTRE  
WINDSOR**

3165 Howard Avenue  
Windsor, ON  
N8X 3Y9  
Tel. 519-972-1772

## 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.

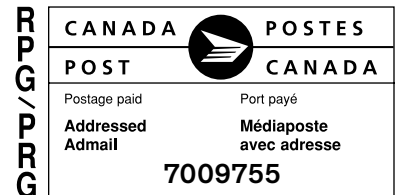
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

# LCBO

**lcbo.com/learn**

### LCBO Special Events

Dept. 903  
43 Freeland Street  
Toronto, ON  
M5E 1L7



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