



The
Wine
Stop

A Beer and Beverage Boutique

The Wine Stop Newsletter

August 2006

Issue #31

Good Value Boutique Wines • Special Occasion Wines • Collectable Wines • Micro Brews • Specialty Sake • Specialty Spirits • Gourmet Deli Items • Delivery • Gift Baskets • Picnic Baskets • Gift Registry • Complementary Weekly Wine & Beer Tasting • Wine and Food Pairing Focus • Event Planning • Wine Education • Wine Service Consulting • Wide Selection of Wine Accessories

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Calendar of Events

COMPLIMENTARY WINE TASTING EVERY SATURDAY from 1:00 p.m. 5:00 p.m.

August 5 – Blind Beer Tasting! How well do you know your beers?

August 12 – Washington Wines

August 19 – “Kaena” poured by “Local Boy” winemaker

August 26 – Australian Wines

Parking is available: on our lawn and driveway; the driveway behind our store after 5PM; and next door at International Jewelry after 4PM.

SUNDAY SEMINARS

August 20th Tasting Methodology 102 3-4:30PM

Learn to taste using all your senses. A popular beginners class in a non-intimidating format. 102 Picks up where we left off in 101. (It's ok to take them out of sequence.)

Cost \$20 Club Discounts apply

WINE CLUB MEMBERS ONLY EVENT August 27th Far Niente Seminar 3-4:30pm.

Explore new and old vintages of Far Niente Cabernets including the 1997vintage. We will also be tasting the 2004 Chardonnay.

Cost \$ 95 with a \$25 store credit towards the purchase of seminar wines.

Reservations are required for all seminars. Payment is required to reserve your seat.

Best Buy of the Month

Casa Castillo Mourvedre, Spain, 2004 Cost: \$11.50

An incredible value. I thought for sure, when I tasted it, it would cost twice that much. Look for concentrated flavors of blackberry and sweet spice with smooth tannins. Yummy!

Thursday, August 10th “The Wines of Paso Robles: Distinct and Different” is the featured event at the Halekulani as part of their connoisseur series. Three of our favorite winemakers from Paso Robles will be presenting their wines in a seminar format: Matt Trevisan of Linne Calodo winery, Stephan Asseo of L’Aventure, and Justin and Deborah Baldwin of Justin Winery. (Though the wines featured are very limited, you can often find them at The Wine Stop) After the seminar, Paso Robles inspired cuisine will be served. \$98 Call 931-5040 for reservations

Sunday, August 13th The Academy of Arts is presenting their “Showcase” Wine & Food and Art Sale event. This is an elegant open air affair with some tasty and eye catching dishes by Hawaii’s top chefs. Wines that will catch your attention and stimulate discussion will be poured in a cultured and civilized setting. Come chat with Kim and Liane as we assist Fine Wine Imports in pouring wines from their exceptional portfolio. Over twenty wineries will be represented. In other words, you’ll have a chance to taste a lot of incredible wines and some tasty cuisine. \$85 call 532-8746 for reservations.

August 19 our Saturday tasting will feature the wines of “Kaena” with wine maker and Kaiser H.S. Grad, Mikael Sigouin. He was an assistant winemaker at Beckman and has since moved to Fess Parker. He also has his own label, “Kaena” which translates to “potential for greatness”. His wines are indicative of Santa Barbara. Komo Mai and taste! Cost: Free!

Wednesday August 23. Kaena Winery will also be doing a wine dinner at Ruth Chris at 6PM that Liane and Kim will be attending and assisting with in some way. On the menu: barbecued shrimp sautéed in white wine, butter, garlic and spices; Caesar Salad; Mixed Trio (a broiled combination of Lamb, Duck & Filet); Garlic mashed potatoes; Creamed Spinach; and Chocolate Sin Cake & Mini Crème Brulee **Cost: \$65 per person.** Guests who wish to attend the dinner can call Ruth’s Chris Steak House @ 808- 599-3860.

August 25 The Hops and Grinds theme is: “British Invasion” Old World Beers and Their New World Interpretation. Great beer and an all you can eat pupu buffet by Chef Jay 5:30-8:30 at the Willows Advance tickets available here for \$25 \$30 at the door.



Liane's Corkey Trivia

By some accounts, the month of August marks the 153rd birthday of the potato chip! (Kim’s favorite snack) What we actually know for sure is that it was officially invented in the summer of 1853 by George Crum who was the chef at the Moon Lake Lodge resort at Saratoga Springs in upstate New York, USA. (Kim’s home town, interesting connection)

It appears that George Crum was quite a “character”. He was half American Indian and half black. His mom was Indian and his dad was black. In his youth, he had worked in the Adirondack Mountains as an Indian trapper, trader, and guide. He was a good cook too and got a job as the chef at their elegant local resort.

For some perspective on the era, The West was still wild and slavery in the south was a fact of life. Gold had been discovered in California only 5 years prior and the Republican Party would not come into being until the following year.

One can kind of picture the response of a crusty back woodsman working in the kitchen of an elegant resort receiving a complaint about his food. Expletive deletives aside, he would show them what they were asking for and send out something indigestible in response to their complaint and snicker as he watched their reaction which typically ranged from disbelief to a hurried departure.

One day in August of 1953, a customer complained that his French Fries were too thick. (Evidently in those days they cut their fries along the narrow axis of the potato and ate them with a knife and fork.) So George decided to cut them way too thin and cook them way too crunchy to eat with a knife and fork. On top of that, he would throw a bunch of salt on them to render them inedible. He watched from the kitchen to fully appreciate the customer’s response. Instead of

leaving the restaurant in a huff, the customer loved the potatoes and asked for more. Thus the potato chip was born.

Crum later opened his own restaurant and served his chips there. It is said that he placed them in baskets on all his tables; needless to say, they were an important drawing point for the restaurant. In those days, potato chips were primarily a restaurant specialty item. They were also sold in bulk from countertop glass dispensers or barrels. With the advent of modern production and packaging techniques, potato chips quickly became America's number one snack.

Potato chips were an accidental invention which I accidentally picked up one day and munched while I accidentally sipped on a glass of champagne and "Voila!", a perfect pairing is thus created. Cheers!

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