



Misty's View

OF LOCAL HOLIDAY PAIRINGS

just take my word for it; these wines come with detailed tasting notes on their labels and many wineries offer the exact composition

This summer I got really excited by the local initiatives that emerged in farmers' markets, in the LCBO, and in conversations about the environment all along our unique, long rock. Things that are close to home are being celebrated as never before with new enthusiasm and pride. Gone is the allure of the imported; here to stay is the growth of our local markets. So, whether it is to be on our tables or

in our wine glasses, this winter season is an excellent time to continue the celebration of all things local.

Let's look first to the glass

Here are some of my favourite local VQA whites under \$20 that will pair beautifully with holiday roast turkey, duck or chicken. They will also function as delicious wines for hors d'oeuvres or anti-pasto parties.

- ◆ Guilty Men 2009 White from Malivoire –\$14.95
- ◆ Flourish 2009 Riesling Vidal – \$10.95
- ◆ S & C Trend Chardonnay/Pinot Grigio –\$13.95
- ◆ Tawse Sketches of Niagara 2008 – \$19.95
- ◆ Henry of Pelham 2009 Sibling Rivalry white –“the triumvirate of Riesling, Chardonnay and Gewürztraminer – \$13.95
- ◆ Cave Spring Cellars 2007 Chardonnay – \$13.95

If you prefer a red wine with turkey, test a pinot noir from Tawse or check out the other great reds available from the above vintners. But don't

tion of their wines, the number of bottles produced and more, on their websites. Also, don't forget how much fun it is to take a road trip for a taste-before-you-buy option!

Now to the table

Here are some suggestions to bring the local harvest into your home. If you were inspired by my last column about the harvest, you might have experimented with oven roasting, or old-fashioned preserving some of our lovely fall produce. Our great-grandmothers would have called it “putting up” their fruit. Or you may have blanched and flash-frozen garden peas or beans and plan to serve them with special pride this holiday season.

If you need to look to others for this taste of fall, then source products that were prepared at the close of the season. Boutique gourmet shops often sell artisan-style treasures. Three such places come to mind: Kurtz Orchards Gourmet Foods in Niagara-on-the-Lake, The Greensville Gourmet in Greensville, and Picone Fine Foods in Dundas. These specialty shops show up wherever there is a demographic and an interest in supporting the best products that come from our special land.

So when entertaining:

- ◆ Pair local fruit preserves with any cheese from Quebec
- ◆ Look for locally produced wine jellies, like Castlefield's Fine Wine and Liqueur Jellies, to serve with your roasts, or on toasts
- ◆ Add flash-frozen strawberries or blueberries to apple crumbles for a subtle reminder of summer
- ◆ Research where to find locally raised free-range fowl and give your guests a taste of something completely different from the battery birds
- ◆ Support your neighbourhood gourmet butcher shop who will likely have an intimate relationship with area farmers
- ◆ Artisanal bakers handcraft their breads daily using no preservatives. Get them fresh and often to enhance all of your needs.
- ◆ Finally, remember that all of these wonderful creations make very special gifts. Wineries, gourmet shops and bakeries gear up for the holiday season. And stores like Kurtz Orchards have on-line gift baskets and will customize your requests, package them and send them out!

Celebrate this holiday season by using the fruits of our home-grown, locally developed fare and give an important nod to the extraordinary food and wine growers on the Escarpment!

Misty Inghram of Ancaster is co-owner of the catering business The Portable Feast at Home.