

**Inclement weather means better beer**

COLIN JACK - Winter Ales and cold weather go hand in hand.

Keep an eye out for Maple Stout made by Cannery Brewing Co.

It's simply irresistible. Defined by sweet maple undertones, the intense flavours of the roasted malts work harmoniously inside the glass. The result is an award-winning beer that is tantalizing, luxurious and distinctive.

Most fine winter ales, available at beer and liquor stores, are well balanced and subtly sweet. Occasionally, they have a hint of spice.



Colin Jack

The alcohol content ranges from six to 10 per cent, helping to keep the spirit warm. Winter ales are dark in the glass with rich full heads and are silky on the tongue. The sweetness comes from combination of molasses, brown sugar and dark chocolate.

Lower carbonation translates into a smooth and creamy mouth feel.

**COLIN'S WINTER ALES:**

- Hermanator Ice Bock - Vancouver Island Brewery
- Faceplant Winter Ale - Nelson Brewing Co.
- Winter Porter - Russell Brewing Co.
- Auld Nick - R&B Brewing Co.

COLIN JACK IS AN OFFICIAL BEER AFICIANADO. CHECK OUT HIS WEBSITE JUSTHEREFORHETHEER.COM. SEND QUESTIONS TO COLIN@JUSTHEREFORHETHEER.COM

**I'll drink to that**

DHARM MAKWANA - Bar star Trevor Kallies doesn't mind having the city's dining spotlight shine on his side of the room.

"One of the nicest things about bartending right now is that it's coming back to being a prominent position in society," says the general manager and head bartender at Granville Room (957 Granville St.). "Throughout the '70s and '80s it was that drink-slinger, bottle-throwing person and now we're getting to the point where people are envious of the position."

Gone is the stigma of bartenders being more concerned with a fine lady over making a fine drink.

Instead, friendly competition dominates the vibe between beverage managers across Vancouver.

For Kallies, running the bar and the room often leaves him wearing two hats throughout the evening.

"It's one of those situa-



DHARM MAKWANA

Granville Room bar star Trevor Kallies is working on some signature cocktails for the 2010 Winter Olympics.

tions where there's things that need to get done in the restaurant and then you look up and see there's someone you need to talk to, so you do get torn being in two places

at one time," he said.

Outside of Granville Room Kallies designs signature drinks for eight venues under the Donnelly Hospitality group.



**PARANORMAL POMEGRANATE**

- 2 oz Belvedere IX Vodka
  - 1 oz POM Cherry juice
  - 2 dashes cherry flavoured bitters
  - 1 egg white
  - 1/2 oz simple syrup
- Granville Room's Trevor

Kallies whipped up this drink for Halloween special to 24 hours. Combine all the ingredients in martini shakers with ice and give it a good shake. The egg white will bind the flavours and add a foamy top to the drink. Trevor says taste the cocktails before serving. You don't make a lot of friends serving bad drinks.

**Episode 5: Drink your bacon, no really!**

The thought of drinking one's meal is a foreign concept.

I remember years ago when Canuck Mark Messier showed up at the Ken Bogas' Yaletown hotspot Mangiamo (now Goldfish) with a jug of green liquid in hand, singing the praises of such a beverage.

I thought he was nuts.

What type of crazy person drinks a jug of green stuff and calls it breakfast?

Isn't the consumption of

food more than just the process of mastication?

It's about sharing, isn't it?

Well, a couple of days ago, the talented mixologist and self-proclaimed bacon aficionado David Wolowidnyk from West restaurant demonstrated that breakfast could be both sipped and shared.

Upon hearing of his bacon-infused bourbon creation, I challenged him to change my mind. What he created was

the "All-day Breakfast", a bacon and egg flip comprised of Bulleit Bourbon infused with bacon, an egg, Cointreau, Angostura Orange bitters, orange juice and garnished with spiced-pear jelly on toast. Everyone at the bar got a sip that day and we agreed bacon, eggs, toast, OJ and bourbon are a great start to the day.

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David Wolowidnyk from West Restaurant has enhanced the honey-maple spiciness of Bourbon by introducing bacon into the mix.

**top 5**

**places to spot celebrities**

Here are the top five eateries most likely to produce a star sighting:

- KRISTEN MCKENZIE

**BLUE WATER CAFÉ AND RAW BAR**

1095 Hamilton St. The fresh fish at this Yaletown joint attracts A-listers from Uma Thurman to Ben Stiller. The comely *Twilight* cast even held their wrap party for *New Moon* here last spring.

**CIN CIN RISTORANTE**

1154 Robson St. Naomi Watts, Ben Affleck, and Janet Jackson are just a few of the celebs to have savored this restaurant's traditional Italian fare.

**GOTHAM'S STEAKHOUSE AND COCKTAIL BAR**

615 Seymour St. Where stars like Halle Berry, Michael Buble, and Dwayne "The Rock" Johnson go to chow down on red meat.

**GLOWBAL SATAY BAR AND GRILL**

1079 Mainland St. This hip, relaxed establishment boasts succulent satays and a top-notch clientele including Pamela Anderson, Denise Richards and Kid Rock. Did we mention this is one of Robert Pattinson's favourite haunts?

**MARKET BY JEAN-GEORGES AT THE SHANGRI-LA**

1115 Alberni St. New lovebirds Renee Zellweger and Bradley Cooper canoodled here last week.

>Local Restaurant Guide

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