

Federal law may impact Nevada wine drinkers



By Steve Timko, Reno Gazette-Journal

Wine lovers fear a new law being reviewed in Congress will end their convenient access to high-end wineries.

Industry groups pushing the law say the fear is unfounded. The goal isn't to restrict shipping but to end a string of costly lawsuits they feel is chewing away at alcohol regulation, the groups say.

Wineries have sold directly to consumers for decades, but access was limited based on state law. In 2005, wineries won a major decision when the U.S. Supreme Court ruled that if a state allows direct shipment of wine inside its borders it must also allow direct shipment to customers outside state borders. The number of states allowing direct shipment is now 38.

[Read the whole story](#)

Wine corks from Incline's Hyatt to be turned into shoes

Hyatt Regency Lake Tahoe in partnership with ReCORK has launched an initiative to recycle thousands of its natural

used wine corks.

Corks will be collected throughout the resort in an effort to help ReCORK in its recycling program. SOLE, a leading manufacturer of footwear products, blends the recycled corks into unique formations used in the production of eco-friendly “flip” sandals and packaging. With the flips available for purchase at Tahoe Provisions, Hyatt Regency Lake Tahoe will be the first venue to function as a ReCORK collection site for natural corks and a retailer of the SOLE flips.

Sponsored by Amorim of Portugal, the world’s largest producer of natural cork closures, and SOLE, the goal of ReCORK is to find reuse applications for as many corks as possible – and in the process, help communicate the value cork forests play as a sustainable natural resource that must be protected.

Beginning this month, ReCORK collection boxes will be stationed at Lone Eagle Grille and other resort venues, with the goal of collecting 30 pounds or more of corks.

LTCC students create restaurant caliber 3-course meal

By Kathryn Reed

Skip breakfast and don’t worry about needing dinner. The food is that plentiful and that good. Unfortunately, the opportunity to indulge in a three-course lunch for \$10 is going away soon.

Students in Lake Tahoe Community College’s Principles and

Practices of Intermediate Food Preparation are the servers, chefs, dish washers, meal planners, menu creators – you name it.



Salad and bread start the three-course meal on June 2 at LTCC.

Photos/Kathryn Reed

Part of their final project is working in groups of four or five to come up with a meal to serve to the public.

“We didn’t announce the ones in the fall or winter because we had enough sales. Then people in the public started asking about it and wanting to know about the lunches,” culinary arts instructor Steve Fernald said.

The room was full this week.

Fernald encouraged his students to consider having a vegetarian option, though not all took that advise. The students had to price out the menu, create a shopping list, design a menu and print it.

For four Wednesdays the students are creating an ensemble of dishes. This week it was all about Italy.

Sitting in the Creekside Dining Room at the college is like

being on the edge of the forest. With all of the picture windows, diners feel like they are truly in Lake Tahoe and can easily forget they are on a campus of higher learning.

I'm taken to my seat by one of the students and handed that day's menu. It's in Italian and English, making me feel like I'm at a restaurant in North Beach in San Francisco perusing a prix fixe menu.

My beverage choices are lemonade or water. Clearly I'm not in The City because a glass of red wine is really what would have been perfect with this meal.

First course is Caesar salad and grilled ciabatta with pesto. This could have been a meal unto itself. The bread could have been cut a little thicker and the layer of pesto a little thinner. Still, the flavor was outstanding – the right mix of garlic and basil.

Three-meat lasagna with béchamel sauce was one entrée choice. I went with the vegetarian lasagna with homemade marinara sauce. The mix of vegetables was tasty, though the ricotta cheese was a bit on the thick side. The overall flavor, though, was yummy.



Vegetarian
lasagna

It came with a couple spoonfuls of sautéed spinach on the side. Aesthetically, this was the perfect presentation. A slice of the bread would have been a wonderful accompaniment.

And the portion – wow. I couldn't eat it all. Of course, I also knew tiramisu cheesecake was still to come. Several people were leaving the dining room with to-go containers.

The only trouble with the tiramisu is how full I was. Still, it didn't stop me from devouring nearly every morsel.

As the hour came to a close, the class came out for a brief introduction and rousing round of applause.

Two lunches remain. The one on June 9 has a Greek theme, while salmon is the focus of the June 16 meal. Per Fernald's instructions, all must be three courses and come with a beverage.

Reservations are necessary. Call Steve Fernald at (530) 541.4660, ext. 334 or email fernald@ltcc.edu.



Tiramisu
cheesecake

An added bonus is the students will share the recipes. The following is the tiramisu they made. The sheet of paper didn't say where the recipe originally came from. I can't attest for the ease or difficulty in making it, but I do know the end product is scrumptious.

Torta di Formaggio di Tiramisu (Tiramisu Cheesecake)

Serves 12-16

1-2 (3oz.) packages ladyfingers

8 T coffee or espresso

3 (8 oz.) packages cream cheese

1 (8 oz.) container mascarpone

$\frac{1}{4}$ C sour cream

1 C white sugar, plus 2 T

2 eggs

4 T all-purpose flour or cornstarch

1 (4 oz.) bar semisweet chocolate

4 T Kahlua

Preheat oven to 325 degrees. Place a pan of water on the bottom of oven.

Remove bottom of 9 x 3-inch springform pan; wrap bottom with plastic wrap. Stir 6 T coffee (cooled), 2 T sugar and 2 T Kahlua in a shallow bowl until sugar dissolves. Quickly dip one side of the ladyfingers into coffee mixture and place wet side up on pan bottom to cover, squeezing in ladyfingers to fit. Use as many as needed. Freeze about 20 minutes or until firm. Lift plastic wrap, with ladyfingers, off pan bottom and place on a flat plate in freezer.

In a large bowl, mix cream cheese, mascarpone, sour cream, and sugar until very smooth. Add remaining 2 T coffee or espresso and remaining 2 T Kahlua, and mix. Add the eggs then add the flour once sifted; mix slowly until just smooth. The consistency of the mascarpone can vary. If the cheesecake batter is too thick, add a little cream. Do not overmix at this point. Pour batter into crust. (See recipe below for crust.)

Place pan on middle rack of oven. Bake 35 to 40 minutes, or until center still jiggles slightly when shaken. Turn off oven

(leave door closed); leave cake in oven 20 minutes. Remove from oven, and let it finish cooling. Cover loosely; refrigerate at least 4 hours, preferably 1 day for best flavor. For chocolate shavings, pull a swivel-blade vegetable peeler down length of chocolate bar. Refrigerate curls until ready to use, or garnish slices individually when ready.

Graham cracker crust (for 9-inch pie crust)

About 20 honey graham crackers

6 T unsalted butter, melted

Break the graham crackers into smaller pieces. To turn those pieces into crumbs, you can use a food processor or blender. Pulse in short bursts until you've got coarse crumbs.

Pour the crumbs into a large mixing bowl, followed by the melted butter. Work the butter into the crumbs with a wooden spoon or your hands until the butter is evenly distributed.

Dump the mixture into a 9-inch springform pan or pie tin. Use your hands or a flat-bottomed glass to press the mixture evenly into the bottom and side (if desired) of the pan. To avoid crumbs getting into the batter, press firmly to ensure the crust is well compacted.

Bake the crust about 8-10 minutes. Let it cool completely before adding the filling.

Truckee diner star of Food

Network show

Don't be surprised if you see some familiar sights while channel surfing, as Truckee's JAX at the Tracks will be featured on the Food Network's Diners, Drive-ins and Dives beginning June 7.

According to owner Bud Haley, the show's producers were drawn to the restaurant's "comfort food with an attitude" vibe, as well as the fact that it is housed in an original circa 1940s diner.



Guy Fieri of
the Food
Network at JAX
in Truckee.
Photo/Provided

Each episode features the affable bleached blond host Guy Fieri visiting everything from venerated greasy spoons to classic establishments that provide distinctive food. And while the show may look like Fieri drops in for an impromptu visit, nothing is farther from the truth.

"It's a three-day process that required intense preparation and filming," Haley said in a press release. "Guy was so happy to see what we are doing here, which is truly unique. The staff was a little awestruck at the beginning, but Guy put everyone at ease; he's a gregarious and fun guy – exactly like he seems on TV."

During the January shoot; JAX was open on a limited basis to accommodate the army of Food Network staffers who brought truckloads of film and audio equipment, not to mention a large rack of wardrobe selections for the host.

“They were here 12 hours a day, I was really impressed with how detail-oriented the staff was,” Haley said.

On the first day the program staff concentrated on still shots of the interior and the exterior. Day 2 was all about the exacting preparation of some of the restaurant’s signature items: Kobe meatloaf, Maryland Crab Cake Eggs Benedict and homemade pulled pork sandwiches.

Day 3 was all about capturing Jax’s friendly ambiance as Fieri interviewed diners about their favorite items and tried some himself.

“Guy never ever eats eggs, and his staff had told me this, but he tried our Eggs Benedict and he truly enjoyed it,” Haley said.

JAX is located at 10144 West River St. in downtown Truckee.

For information about program days and times, [click here](#).

Produce fresh from the farm at weekly markets

The summer farmers’ market in South Lake Tahoe opened today. Vendors will be at the American Legion parking lot until 1pm.

Asparagus, peaches and greens were selling fast this morning.



Javier Toscano
sells produce
at the June 1
farmers'
market in
South Lake
Tahoe.

Photo/Kathryn
Reed

The market will be open every Tuesday from 8am-1pm in South Lake Tahoe.

The one in Meyers opens June 6; and will go every Sunday. Tahoe City's market is Thursdays.

Beermaker's dinner at Dragonfly in Truckee



Dragonfly Restaurant in Truckee is again teaming up with Reno's Buckbean Brewery for another beermaker's dinner on June 11.

Brewmaster Dan Kahn says pairing food and beer is a little

different than pairing food and wine.

“With wine you generally look for flavor contrasts, while with beer you generally pair similar flavors, although contrast can also work very well in some cases,” Kahn explains.

The repast begins at 6pm with hot and spicy shrimp potstickers paired with Buckbean’s Roler Bock and continues with a grilled Kobe beef slider with Great Hill Farms blue cheese, caramelized onion and IPA infused ketchup paired with Buckbean’s Adaven IPA. The menu’s centerpiece is the Red Ale Chinese five spice braised Muscovy duck with ginger mash potatoes, which is served with Buckbean’s Tule Duck. The dinner is concluded with a Noddy glazed chocolate cake with caramel Chantilly cream paired with Buckbean’s Black Noddy.

Beermaker dinner participants will also have a chance to meet the brewmaster, learn about the brewing processes, taste the malts, smell the hops and more.

The four-course dinner, which includes beer pairings, is priced at \$42 per person. Seating is limited and reservations are recommended – (530) 587.0557.

The Beer Maker’s Lodging Package offers guests who wish to spend the night in Truckee a 20 percent discount on any Truckee Hotel room for the evening of June 11 which can be booked by calling (530) 587.4444.

Dragonfly is located upstairs at 10118 Donner Pass Road, in the heart of downtown Truckee.

Truckee Rib Fest

The first Truckee Rib Fest, slated for Father's Day (June 20) will be at Citizens Bank Plaza from noon–4pm.

This casual foodie event will provide attendees a chance to sample ribs and side dishes prepared by the best chefs in the area.

Event organizers have lined up a number of caterers and restaurants who will offer their creative variations on ribs, along with a specialty side dish. The event will feature judging by industry professionals for best ribs, best side dish and an award bestowed for best marriage of ribs and side category, along with a People's Choice award.

Tickets are \$20, which will provide three sample plates from the restaurants or caterers of their choice. A sample plate will include a two-rib "teaser" and one 2 ounce side dish. Additional tickets will be available for purchase for those craving more.

A beer garden, bounce house and free entertainment will round out the festivities.

Relay For Life of Truckee will be the event's first nonprofit beneficiary. This year's Relay For Life Truckee event is July 17-18.

Tickets may be purchased at: Citizen's Bank, Sears Hometown Store, Truckee Donner Chamber of Commerce and Switchback PR.

For more information or online tickets visit www.truckeeribfest.com; a nominal \$2 service fee applies for online ticket sales. Those who order advanced tickets online will receive a complimentary Truckee RibFest beer mug at the event (first come first served). Sponsorship opportunities are also available for businesses and individuals and range from

\$150-\$2,000.

Blue Angel Cafe helping fight cancer



Eating at Blue Angel Cafe today through June 5 comes with a bonus.

A portion of the proceeds from the South Lake Tahoe restaurant on Ski Run Boulevard will benefit Taste of Tahoe, the event raising money for the South Shore's Relay for Life.

For more information about Taste of Tahoe, [click here](#).

For more information about the Aug. 7-8 Relay for Life at Kahle Community Park in Stateline, [click here](#).

Annika Vineyards releases golf pro's Chardonnay

Publisher's note: *Annika Sorenstam has a home in Incline Village.*

By Heather McPherson, Orlando Sentinel

Annika Vineyards, a joint venture between Hall of Fame golfer

and Orlando resident Annika Sorenstam and Wente Vineyards, is proud to introduce its newest entry, a 2008 chardonnay, which will be available for purchase through its website in the spring of 2010. With the addition of this vintage, the Annika Vineyards portfolio is comprised of two ultra-premium, boutique wines that speak to Annika's personal passion and wine style.



Annika
Sorenst
am

“This full-bodied Chardonnay has a great balance with apricot, peach, and tangerine interlaced throughout that lead to graham, vanilla, and ground spice flavors on the finish,” says winemaker Karl Wente. “With a perfectly weighted mouth feel, balanced by a refreshing acidity to cleanse the palate, this wine is both complex and crisp. The chardonnay was barrel fermented in a combination of French, American, Eastern European, and neutral oak and was aged for 10 months.”

[Read the whole story](#)

Rocks & Rhones Festival

Wine country events certainly aren't a new thing, but the four wineries of Pleasant Valley offer something unique. They celebrate one genre of wines at a festival showcasing the flavors, talent and diversity of Pleasant Valley and El Dorado

County.

Festival attendees will visit each winery and taste gourmet foods prepared from local farms expertly paired with their wines. In addition, local artists are on display throughout the festival showcasing their talents.

A "Mountain of Wine" will be raffled off with all proceeds benefiting El Dorado County's Ag in the Classroom.

It's called the 7th annual Rocks & Rhones Festival.

It is May 29-30, 11am-4pm each day.

Tickets are \$30 advance, \$35 at the door.

Contact Josh Bendick at (530) 344.0227 or go to www.pleasantvalleywineries.com for more information.