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Design Art Luxury Gourmet Travel Leisure

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南腔
北调



田博华, 享誉全球的葡萄酒专家, 如今常驻于纽约或曼谷。他为众多的连锁酒店及餐厅担当顾问工作, 发表过大量的有关葡萄酒的著作和评论。
Fred Tibbitts Jr. is a global wine consultant based in New York and Bangkok. He assists some of the top hotel and restaurant chains in the U.S. and Asia Pacific developing their wine-by-the-glass programs, leading educational trips to wine producing countries and hosting VIP industry dinners at New York and across Asia.

千种场合, 万变美酒

Delicious Beers, Wines & Spirits The Perfect Recipe for All Occasions

“酒”, 一般被广泛地定义为啤酒、葡萄酒和烈酒, 无疑, 它们是社会交际的绝佳伴侣。事实上, 早在历史文明的开端, 人们已经开始蒸馏或发酵酒了。石器时代, 人们开始发酵啤酒; 公元前7,000年, 中国人开始用酒缸酿酒。

在公元前1,116年, 中国帝王便颁布法令, 适度饮酒为天定。于是, 旧时代开始中国便出现了各式各样的美酒, 而它更多的是被当作精神食粮, 在盛大的宗教盛典中出现, 比如祭祀、和战争前等。

酒一度被当作一种镇定剂和麻醉剂, 受伤、生育等情况发生的时候, 当事人会喝上一口。而如今, 人们饮酒更多是出于放松的需要。当然, 人各有所爱, 考虑到那些不爱酒的宾客只需, 在宴请时, 主人准备一些果汁、水、茶等, 当然是明智之举。

不管在哪里举办派对或聚会, 您都需要准备各种倍受欢迎的饮品; 另外, 许多中国人也喜欢抽烟, 所以准备一些受欢迎的香烟也是不可或缺。接下来, 让我就为您的宴请准备一张美酒品牌清单:

或许您的客人会钟情于将烈酒和别的东西一起混合, 然而有些烈酒, 一如Scotch、波本威士忌、田纳西威士忌、奶油可可爱尔兰威士忌和法国白兰地等, 它们大都是直接喝, 而不掺杂任何其它的东西, 有时也不加冰。但是顾客永远是正确的, 所以您最好准备一些调配用的东西, 以备不时之需。不同的啤酒、葡萄酒和烈酒, 搭配相应的食物时, 口感才最为纯正, 所以, 您也应配上一些小点心, 这样一来, 您就是周遭最为出名的派对主人了。

“Spirits”, most broadly defined as beer, wine and spirits (liquor) are always a sure way to make any social gathering of adult friends or colleagues more enjoyable. Spirits in one form or another have been distilled and beer and wine fermented from the beginning of recorded history. In fact we know that as early as 10,000 BC during the Stone Age that beer was fermented; and in China wine was fermented in jars at Jiahu as early as 7,000 BC.

In 1,116 BC by Chinese imperial edict the use of alcohol in moderation was said to be prescribed by heaven. A variety of alcoholic beverages was used in China since Paleolithic times. Alcohol, known in China as “jiu” was considered more of a spiritual food, rather than a material or physical food and it was regularly used in religious ceremonies, such as for sacrifices to the gods or to their ancestors; before battles; and in celebrations of all kinds.

While liquor was universally used around the world as a sedative for the relief of pain during surgery from stabbings and gun shot wounds to child birth, today most beers, wines and spirits are enjoyed socially as part of an evening's entertainment or with meals as part of an active lifestyle. But because some choose not to consume alcoholic beverages, it is always wise to have a variety of juices, waters, herbal or other traditional Chinese teas and other non-alcoholic beverages on-hand whenever friends or colleagues gather.

Whether you are hosting a party or social gathering at your home or at a club, catering facility, restaurant, bar or hotel, it's always a

good idea to be prepared to offer the most popular alcoholic beverages in your locality. You need not have every name brand and or every drink that is popular, but by having a good variety of beer, wine and spirits, you are certain to be considered a good host. Also, as many Chinese are smokers, be prepared with whatever is the most popular band of Chinese cigarettes in your area. Here is a basic shopping list of brands and products I would recommend for your next holiday or social gathering either at home or at an outside facility:

With spirits your guests will generally appreciate a choice of the most popular recipes and mixers; however, some spirits, such as Scotch, Bourbon, Tennessee Whiskey, Irish Cream and Cognac are often preferred “straight” without mixers and sometimes without ice. But as they say “The customer is always right”, so be prepared for unusual or “non-traditional” requests with respect to mixers and serve them-up with a smile. And since all beer, wine and spirits taste better with the right foods, be sure to have plenty of finger foods available that go well with all of your beverage offerings, alcoholic as well as non-alcoholic. And soon you will be known as one of the most popular hosts in your area. Enjoy. I am **Red Fred**, over & out. ■



啤酒

在中国，啤酒有着很浓厚的地方特色，所以储存三种当地最为知名的啤酒就好。

(当然，您也可以备一些美国和欧洲啤酒，以应付那些自认为是“西式中国人”的客人。)

葡萄酒

葡萄酒的种类应该根据客人的喜好而定：有些入门级的客人会比较倾向于微甜型；有经验的客人会更喜欢干葡萄酒。因此最好准备两种红葡萄酒、两种白葡萄酒和粉红色葡萄酒。

红葡萄酒

Sutter Home 卡白内红葡萄酒

贺兰山卡白内红葡萄酒

白葡萄酒

Sutter Home 夏敦埃酒

贺兰山夏敦埃酒

粉红色葡萄酒

Sutter Home 白仙粉黛

烈酒

伏特加

Smirnoff 或者 ABSOLUT

金酒

添加利金酒或者将军金酒

龙舌兰酒

金快活或者 Patron

朗姆酒

Havana Club 或者 Bacardi

苏格兰威士忌

尊尼获加黑牌威士忌或者 J&B

波本威士忌

黑占边威士忌

田纳西威士忌

Jack Daniels

爱尔兰奶油威士忌

百利甜

法国白兰地

轩尼诗 VSOP 或者 XO

Beers

Beers are highly regionalized in China, so only stock the top three local favorites*

* (You may include an American and a European beer for those who see themselves as "Chin-Westerners")

Wines

Your variety of wines should reflect the preferences of your guests: So some will be entry-level drinkers, preferring sweeter wines; while others will be more experienced drinkers, preferring drier, more sophisticated wines. Therefore, it is best to offer two reds, two whites and a rose or "blush wine":

Reds

Sutter Home Cabernet Sauvignon (Sweet)

Domaine Helan Mountain Cabernet Sauvignon (Dry)

Whites

Sutter Home Chardonnay (Sweet)

Domaine Helan Mountain Chardonnay (Dry)

Rose or Blush

Sutter Home White Zinfandel (sweet)

Spirits

Vodka

Smirnoff or ABSOLUT

Gin

Tanqueray or Beefeater

Tequila

Jose Cuervo or Patron

Rum

Havana Club or Bacardi

Scotch

Johnny Walker Black Label or J&B

Bourbon

Jim Beam Black Label

Tennessee Whiskey

Jack Daniels

Irish Cream

Bailey's Irish Cream

Cognac

Hennessy VSOP or XO