

New Western Cuisine.



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缤纷圣诞

Flavors and Colors of Christmas

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常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参议过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

Tis the Season to be Jolly And May Your Cups Overflow with Beer, Wine & Spirits 欢乐时光 斟满酒杯，共贺佳节



Photo courtesy of Sadler

"Ho-ho-ho", the infamous exclamation by that jolly old elf with the round pot belly, the long white beard and rosy red cheeks, always dressed in his iconic bright red suit with white trim, says it all. By western traditions, December is the time to be jolly, coming together with friends and family; and entertaining friends and customers alike without concern for the noise or the frivolity. In short, it's party time! And what would a holiday party be without a generous selection of the most popular types of beer, wine and spirits? So, let's talk about your holiday party drinks planning and how to insure all your guests will be well served, no matter their preferences.

Let's start with beer. In China favorite beers depend on where you are located. So, to make it simple, for all your holiday parties just offer two local favorites and two imported favorites: But two of the most popular Chinese beers are Tsingtao and Yanjing. If you have a genuine beer "aficionado", ahead of time, ask him or her for his favorite beer and then buy a six pack, just for him or her. But my advice is to carefully hide it in the back of your refrigerator where nobody else will easily find it or it just might disappear before your friend is on his third favorite "brewskie".

As for wine, the key is to establish a per party budget, because depending on the quality and reputation of the wine, your cost can easily range from affordable to outrageous. Let's assume that you want to treat your wine consuming friends well, but not at any price. In this case it is best to have a basic red and white wine of good quality, but on the sweet side, since most entry-level wine drinkers prefer sweet to dry and if you were to offer them more expensive wines, no doubt they would tell you they taste "too dry" or "sour". Your local wine shop can easily

help you select a good red and white to satisfy these casual wine drinkers. In fact, one of the safest ways to go would be to ask for the basic red and white offerings from either Helan Mountain or Grace Vineyard, the two most famous vineyards in China with consistently excellent quality and value.

Now, for your more discerning wine consuming friends, you should have more expensive "reserve" quality wines, as their palates will be "more mature", appreciating drier, more complex wines. So, for these friends I would try something from France, but seeking the best values, the South of France. And one of the best examples of French reserve quality wines at affordable prices are the Gerard Bertrand "Reserve Speciale" wines: See if the Cabernet Sauvignon and the Chardonnay are available locally or with sufficient advance notice (maybe two weeks) available on special order. But if price is of no importance, go for Lafite Rothschild, as they are even now cultivating grapes in China. And since these wines will be instantly popular with your more serious wine "aficionados", you better have an extra supply on hand or you may just run short. As for sparkling or Champagne, a wine category you must not overlook, I recommend you ask your wine shop for his best value in an Italian Prosecco; always a beautiful sparkling wine and always an excellent value.

And lastly we come to spirits, today certainly one of the most interesting adult beverage categories. If you are not overly concerned with brand names, you may assemble the basics based on the better quality "price brands" your local store sells with confidence. On the other hand, if you prefer to spend more to only offer premium labels, such as Smirnoff, Tanqueray, Havana Club and Chivas Regal, for example, they are equally as available at your nearby spirits supplier. The key is to have a good selection of the most popular spirits types that make the most popular drinks. So, your holiday bar should include: Vodka, Gin, Rum, Tequila, domestic schnapps, Scotch Whisky and Bourbon. With these spirits you may make a majority of the drinks your guests might request; of course you will need fruit garnishes and mixers.

So now you have a beverage recipe for holiday party success. May every one of your holiday parties be better than ever and your guests leave having been well served. I am **Red Owl**, over & out.

"ho-ho-ho", 一听到这样的声音，就会想起那个肚子圆圆、白须飘飘，面颊微红，总是穿着标志性红底白边的外套的老精灵。按照西方的传统，12月是欢乐的，亲朋好友相聚一起，度过热闹纷繁的时光。聚会怎能没有酒，那么让我们来计划一下假日的酒水安排，确保你的每一位客人都得到最满意的服务。

从啤酒开始。在中国，对啤酒的选择取决于所在地。因此，简单来说，为所有的朋友准备两款本地啤酒和两款进口啤酒即可。中国最著名的两款啤酒是青岛和燕京，但是如果其中有真正的啤酒爱好者，最好提前协商好，按其所好，购买指定的品牌。我的建议是将其偷偷藏于冰箱中，这样其他人不容易找到，免得在朋友到来之前就被误喝掉。

如果是葡萄酒，聚会安排的关键所在就是提前做出预算，这取决于葡萄酒的品质和声誉，最后的花费既可以经济实惠，也可以完全出乎想象。假设，你希望在有限的预算下好好招待你的朋友，在这种情况下，最好有选择一种品质较好的红白葡萄酒，不过不要是甜酒，许多入门级喝葡萄酒的人喜欢甜酒更胜于干红或者干白，如果你提供两种酒，无疑他们会告诉你你会告诉他们哪款酒品尝起来“太干”或者“酸度高”。当地的葡萄酒商店很容易帮你选择好的红/白葡萄酒，满足一般普通葡萄酒爱好者的需求。实际上，最安全的方法之一是你可以从中国两个最著名的酒庄——贺兰山或者怡园酒庄选择，保证价值和品质。

现在，该说说你那些谨慎的葡萄酒友了，你必须准备更昂贵的“珍藏”系列葡萄酒，因为他们更加挑剔。所以，我们要选一些法国葡萄酒，尤其是来自法国南部的优质葡萄酒。贝特朗“特别珍藏”系列：看看在当地是否能买到卡本尼长相思或者雪当利（一般需要提前两周预订）。如果价格不是问题，选择罗斯切尔德的拉斐庄，因为他们现在也在种植葡萄。这些葡萄酒相信一定会成为抢手货，所以你同事也必须做其他的准备。作为葡萄酒家族中的香槟或者起泡葡萄酒，你也不能忽略。我建议你咨询当地的葡萄酒商，来自意大利的Prosecco是一款色泽美丽、质地优异的起泡葡萄酒。

最后要谈到的是烈酒，这绝对是目前成熟酒水系列中最有趣的一种酒。如果你不是很关注品牌，可以根据当地酒商出售烈酒的品质来挑选。另一方面，如果你希望将钱花在品牌上，如司木露、添加利金酒、哈瓦那俱乐部、芝华士等等，这些在当地的商店也能买到。最重要的是选择一系列受欢迎的烈酒类型，这样才能带来受欢迎的烈酒。因此，你的节日“吧台”必须囊括：伏特加、金酒、朗姆、龙舌兰、国内杜松子酒、苏格兰威士忌、波本威士忌等等。有了这些，基本能满足客人们的各种需求，当然你还需要水果点缀和混合。

现在，你手握节日聚会的秘密酒单，希望你的每一次聚会都胜过前一次，希望大家都能玩得开心。我是**红色猫头鹰**，一直在这里。