



The Ram and Ewe

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PaSu Farm

Wine in my time.

**“Here with a Loaf of Bread beneath the Bough,
A Flask of Wine, a Book of Verse - and Thou
Beside me singing in the Wilderness -
And Wilderness is Paradise enow.”**

Wow! The eleventh verse of Fitzgerald’s the Rubiat of Omar Khayyam. I should have written that as it embodies everything of my youthful romantic nature as I am sure it does for many of us.

Spring Time

Wine is a controversial subject in that it contains alcohol and therefore is a taboo substance for certain people. I can understand and respect this point of view but, having been brought up with French parents, I was spared that puritanical rearing. I can remember my fifth birthday when my Father proffered me my first taste of wine. It was in my silver baptism goblet and was mixed with sugar and water and could not have amounted to more than a tablespoon of red ambrosia. Alleluia! Even at the age of five I knew that this was gift from the Gods and I have never forgotten that dinner with my parents as I learned to toast and solemnly sip the precious nectar.

As the years progressed so that ratio increased by one tablespoon at a time. Throughout my school life and until I married, drawing, painting and poetry was my passion so that by the time I reached eighteen and had finished school I had this romantic image of being an artist painting furiously, drinking wine and living on bread and cheese with a demure half clad female model posing for me.

My parents on the other hand had other ideas which definitely did not encompass wine, women and song, but rather fo-

cused on my further education. My father thought I should be a lawyer whilst my mother had visions of her son being an architect. I, on the other hand, lent towards a more libertine lifestyle which included my romantic notions interspersed with fishing, swimming, diving for rock lobsters and naturally pursuing my avid interest in girls. We settled for Bachelor of Economics which was completely contradictory to everything I espoused.

I hated the academic side of University but really excelled in the social aspects and greatly improved my knowledge of wine and women. To gain some freedom of my parents I converted a small independent building away from the main house into my studio. This was my refuge where I could pursue my art, develop my palate for wine and avoid the close scrutiny of my parents especially while educating the occasional female partner in art appreciation.

Needless to say with all these extra-curricular events my marks were not exactly stellar. In fact I just managed to scrape through with just about the minimum marks. Even this was short of a miracle and wholly due to the fact that in the last two weeks before the final exams I would go into a marathon study phase for eighteen hours a day. The singer Mary Hopkins had nailed it when she came out with the song, “Those were the days my friend, We’d thought they would never end.”

Alas, maturity starts to kick in and sooner or later you meet that significant other. That one person who has the innate knowledge to wean you of youthful pursuits to the utter amazement of your parents and friends. You’re like a well heeled dog attentive to the commands of sit, stay, come and

lie-down.

Summer Time

Having achieved wedded status I thought it expedient to relinquish my artistic endeavours and pay close attention to the rules and regulations that govern the marriage relationship. Wine however, was not to be sacrificed and the consumption of wine can lead to pregnancies which in turn saddles you with responsibility. This changes your perception of wine and your relationship to it.

To make it a legitimate beverage to have around the house one has to metamorphose from enjoying it with abandon to becoming a serious oenophile or wine snob. Praise be to the Gods, we lived in the Western Cape of South Africa in the heart of the wine growing district with vineyards all around us. Everyone talked and discussed wine and it pervaded the culture and language. Beer was considered as an aperitif on very hot days to be followed by wine. South Africans in the wine districts love to entertain and pride themselves on their cuisine paired with rare vintages they discovered in some obscure vineyard.

As the saying goes, never judge a book by its cover. One of my favourite wines came from a vineyard by the name of Muratie. The winemaker who produced this wonderful wine was the most unassuming person you could possibly meet. Mr. Prince wore khaki shorts and shirt and never wore shoes but he knew grapes and wine.

Then there was Rustenburg with the most wonderful wines in the world and some of the most gracious people I have ever met. Reg Nicholson, the winemaker of Rustenburg, was very knowledgeable and erudite on the growing of the grape to producing wine. He became my mentor and developed my palate and appreciation for wine.

On one occasion I bought one hundred pounds of Cabernet Sauvignon from Reg and trod the grapes in batches by foot in a baby's basinet. The task took me well into the late evening and to speed up the task I used my hands to crush the grapes. The next morning I was horrified to find that

Victorian Christmas Dinners

Sat. 26th Nov.

Fri. 2nd, 9th and 16th Dec.

6.00pm Cocktails 7.00pm Dinner

Once again we will be presenting our elegant seven course, plate service, English Victorian Christmas Dinner. The entrée will be a choice between Roast leg of Lamb and Prime Rib. To create a warm hospitable atmosphere our staff will be dressed in Victorian garb, candles and crackers will be placed on the table and the plum pudding will be flamed for all to see.

\$85per person. Service included price.

Gst not included

Reservations and Tickets ESSENTIAL

Ladies Night

An entertaining evening.

Fabulous Buffet. Fashion show

And Guest Speaker

To be Announced

Saturday 6th Nov.

Cocktails from 6.00 pm Dinner at 7 pm

\$35.00 (does not include GST or Service)

Reservations essential

Summer South African BBQ's

Will end 24 September

Price is still \$40 per person

RESERVATIONS ESSENTIAL

Let us do your PRIVATE FUNCTION OR CHRISTMAS PARTY

We can customize a special menu and include entertainment of your choice. We would be glad to discuss your needs. We offer in and out of house catering.

my hands and feet were stained black and it could not be washed off. Sue hit on the notion of lemon juice which she liberally applied to my hands. They turned a deep red and looked like the worst case of a contagious dermatitis I had ever seen. To make matter worse I had a presentation on a new product my company was introducing that morning. No one shook my hands despite my liberal protestations that it was caused by wine juice.

Fall

As I reach that age where I take time to smell the flowers I certainly enjoy my wine and often ponder the words of Andre Simon, "Wine makes every meal an occasion, every table more elegant and every day more civilized."

This brings me to the latest phase of wine. Owning a restaurant has allowed me the privilege of stocking some incredible wines that are affordable. Amongst them is the famous Peter Barlow, the most prestigious wine from Rustenburg. Of course a good wine cellar has to have the wines tested and researched before buying. Even more important is the quality control that is required to regularly test the wines ensuring that have not peaked and started to Ma-deirize. Unfortunately, there is no one I can entrust this task to so it falls upon my shoulders to ensure that the cellar has great wines.

So, as I grow in years I remind myself that age is just a number. It is totally irrelevant unless, of course, you are a bottle of wine. Joan Collins.



RESTAURANT

An Elegant Dinner at the Farm

Last year when we introduced this elegant evening at it's reasonable price we had an excellent response.

We will again be offering three courses: soup, salad and main dish with two or three selections in each course for a reasonable fee of \$45.

Dessert will be an optional fourth course for an additional cost of \$10. The emphasis will be on Alberta grown and wherever possible organic and wholesome food. Some of it will have come from our own gardens.

Available on the following dates:

8th, 15th, 22nd and 29th October.

Seating between 6 and 7pm

Reservations essential

CATERING

We have ventured into the realms of private catering. If you have a function that you want catered at a special venue we would be delighted to quote on the event. We also prepare dishes for your private functions.

Contact Michelle or Pat .

JOB OPPORTUNITY.

This Christmas season we are looking for retail staff for our downtown locations as well as the main store on the farm. If you might be interested please contact Sue at 403 337 2800

Attention! News Alert!

We will be in Kingsland Market which is off McLeod Trail.

From the Middle of October to April
2012.

CHRISTMAS DINNER THEATRES

Carousel Productions

Once again we will be using Carousel productions. They are a professional group of actors that give their best in their performances.

A KILL FO A VIEW

Saturday 10th December

It's the annual Christmas party for the staff at Conjoined Twin Hills Resort. After along year of selling golf memberships and developing the area, all are looking forward to a relaxing evening with coworkers. But something is brewing that night that will rise to the surface in mountainous proportions and sadly, for one, end in a kill for a view.

THE DIVIDENDS OF DEATH

Saturday 17th December

It's for Nitpick Portfolio Management Inc.'s annual Christmas party. Instead of the festive spirit there is a seething pit of jealousy, immorality, greed and insanity—covered of course, with a brittle crust of social civility. A crust that could crack open anytime. Yes, this is one time that a mediation expert could be a huge help. But why bring in an outsider when a simple murder would take care of all the companies problems? Indeed, someone is thinking that very thing, and is hoping to gain THE DIVEDENDS OF DEATH.

Tickets are \$85.00

Includes Gratuities on meal and Show.

Gst not included

Advance booking and ticket purchase essential.

Cocktails from 6pm

Dinner served at 7.15pm

FOR RESERVATIONS

PHONE 403-337-2800

SORRY NO E-MAIL RESERVATIONS

Shopping Notes Christmas

EXTRA SHOPPING HOURS

For your convenience we will be open in December on Fri. nights for shopping till 8 pm.

ALSO

The Mondays in December before Christmas we will be open from 11 am to 5 pm

The restaurant will not be open on these Mondays

OTHER LOCATIONS

As usual we will be at

Northland Mall

Corner of Crowchild and Shaganappi

Mid Oct., Nov. and Dec.

Also

AG TRADE RED DEER

9th to the 12th November

And do not forget

Spruce Meadows

Christmas Market

Nov. 18th, 19th & 20th— 25th, 26th & 27th

NEW!

Kingsland Farmers Market.

For those who live in the South of Calgary we offer you the convenience of this location. We have limited space so please phone the farm to find out if what you are looking for is available there.

And of course

CHRISTMAS TRADITION AT PaSu Farm

Years ago, before we had a shop, we used to have an OPEN HOUSE at the farm on the weekends in December. This tradition still continues and we offer FREE Christmas cake and hot cider in the boutique only. Let us take the stress out of your shopping by pampering you in a relaxed environment far from the maddening crowd.

DON'T FORGET.

You can order on line or by phone.

Check our catalogue. www.pasu.com

Phone 403 337 2800