

L C B O

START FRESH

Capture the essence of spring with crisp white wine, fresh cocktails and brand new products

Long Weekend Living:
Take it easy, make it delicious

What's In Store:
Fresh takes, the art of gin, gifts for Mom

Great Deals:
Big savings, special offers



COTTAGE BOUND

Easygoing, light-bodied and made for sharing on a long weekend, this dry white wine is great with all kinds of spring fare.

SAVE \$4.00



FRENCH CROSS PINOT GRIGIO
BAG IN BOX

Light & Crisp

669465 | 4,000 mL | Reg. \$40.95

→ NOW \$36.95 | **SAVE \$4.00**

Le contenu de cette publication est offert en français sur notre site web:

lcbo.com/publication521

EXPLORE lcbo.com

Inspiration, tips and insights are just a click away.

Visit **lcbo.com** to discover the people and stories behind our latest offerings, search for your favourite products or simply find your most convenient location.



ON THE FRONT COVER (left to right):

Sandbanks Summer White VQA | 414748 | 750 mL

Vinyasa White VQA | 379131 | 750 mL

ON THE BACK COVER (left to right):

Boodles Gin | 397539 | 750 mL

Berry Collins (recipe on page 31)

Three Olives Vodka | 363804 | 750 mL

THE ART OF GIN

With its carefully selected and steeped botanical ingredients, gin is an artful spirit. This month, we're launching Gin Styles to help you choose from our large collection. Read about them in our new Pocket Guide, **The Art of Gin**, where you'll also discover new takes on this lively spirit, craft and local distillers and classic cocktails.



→ SCAN QR CODE TO LEARN HOW TO MAKE GIN COCKTAILS, INCLUDING THE TOM COLLINS, AT [lcbo.com/gincocktails](https://www.lcbo.com/gincocktails)

Try one of these new gins in a Tom Collins, recipe on page 30

📖 Pick up our Gin Pocket Guide, *The Art of Gin*, in store.

WHITLEY NEILL HANDCRAFTED DRY GIN

This vivid spirit makes use of novel and exotic botanicals. Use it in a spirit-forward gin cocktail. *Medium & Spicy*

397950 | 700 mL | \$44.95

DEATH'S DOOR GIN

This Wisconsin craft gin is made from a potent and simple blend of three locally sourced botanicals. *Bold & Herbal*

399634 | 750 mL | \$37.85

BOODLES GIN

Although steeped in history and tradition, this London Dry has a playful side, adding a distinct, herbal verve to cocktails. *Subtle & Juniper*

397539 | 750 mL | Reg. \$29.95

→ NOW \$27.95 | **SAVE \$2.00**

NEW!

NEW!

SAVE
\$2.00
NEW!

SHARI'S PICK

Shari Mogk-Edwards, VP of products, sales and merchandising, shares her favourites



NEW!

INNIS & GUNN TOASTED OAK IPA
Medium & Hoppy
414938 | 6 x 330 mL | \$14.95



SAVE \$3.00

EL DORADO 8 YEAR OLD CASK AGED DEMERARA RUM
Medium & Spicy
366666 | 750 mL | Reg. \$29.60
→ NOW \$26.60 | **SAVE \$3.00**



Ⓛ

“This great new IPA from Edinburgh’s Innis & Gunn really caught my attention. The secret is oak aging, which gives this hoppy and refreshing ale rich vanilla and caramel flavours.”

Ⓨ

“Guyanese rum tends to be fruity yet rich and very complex. Eight years of aging for a tropical rum is like 16 for a cool-climate Scotch. I like to serve this neat in a snifter.”

THIS MONTH WE'RE SIPPING...

Rosé



There are few things finer on a spring day than a glass of cool, easygoing wine. With its range of styles, rosé makes a great sipper, and it works with all kinds of food. Look for our selection on display in store.

→ **READY TO EXPLORE?**

Whether you like fruity, off-dry or dry wine, there's a rosé for you. Usually pink and associated with the taste of berries, some rosé has an orange tinge and flavours of the orchard, or even spice. Its pleasant acidity makes it a versatile wine for pairing with food.

→ **YOU MAY TASTE**

Ripe juicy berries, cherries, peach, citrus, vanilla, spice

→ **SIP THEM WITH**

Barbecued meat, pizza, salmon



CHIVITE GRAN FEUDO ROSÉ

Break out some tapas and kick back on the patio. This wine has fresh fruit flavours and wonderful citrus aromas that are fitting for spring.
Medium-bodied & Dry (XD – 2 g/L)
 165845 | 750 mL | Reg. \$11.95
 → NOW \$10.95 | **SAVE \$1.00**

HENRY OF PELHAM ROSÉ VQA

Perfect for picnics-style fare, this racy rosé is bursting with berry fruit flavour, great with fried chicken, light sandwiches and more.
Easy-going & Fruity (D – 16 g/L)
 613471 | 750 mL | Reg. \$13.95
 → NOW \$12.95 | **SAVE \$1.00**

JACOB'S CREEK MOSCATO ROSÉ

Great for any occasion, the red berry flavours in this moscato are great for sipping. Or serve with soft, mild cheeses or strawberry shortcake.
Soft & Off-dry (S – 62 g/L)
 367276 | 750 mL | Reg. \$11.90
 → NOW \$10.90 | **SAVE \$1.00**

SKINNYGRAPE ROSÉ

At just 80 calories per 5 oz serving, this rosé goes wonderfully with spring salads and fruit dishes. Enjoy its strawberry, cranberry and citrus flavours.
Easy-going & Fruity (M – 34 g/L)
 350488 | 750 mL | Reg. \$11.95
 → NOW \$10.95 | **SAVE \$1.00**

REMY PANNIER ROSÉ D'ANJOU

Let the conversation blossom over this lovely rosé. With crisp hints of cherry and fresh strawberry, it's wonderful with grilled chicken and seafood stews.
Easy-going & Fruity (M – 18 g/L)
 12641 | 750 mL | Reg. \$14.00
 → NOW \$13.00 | **SAVE \$1.00**

THIS MONTH WE'RE MIXING...

Spiced Rum



Inspired by the classic Bermudan mix of rum and ginger beer, we've created a light and easy version of the famous combo, and one for those who want to show off their mixology skills a little more. Spiced rum, with its delicious notes of cinnamon, vanilla, oak and caramel, makes for a rich addition.

→ **READY TO EXPLORE?**

Spiced rum is made by exacting distillers who strive to achieve the perfect balance between smoothness and spice, often using different blends of rum in the process. The result is a spirit with true character.

→ **YOU MAY TASTE**

Vanilla, oak, cinnamon, cloves, licorice, black pepper

→ **SIP WITH**

Orange juice, cola or in a cocktail



CAPTAIN MORGAN SPICED RUM

Ready for some spicy Caribbean flair? With cinnamon-clove aromas, and an oaky vanilla finish, this rum is great with orange juice and in delicious rum cocktails.

Subtle & Spicy

500512 | 750 mL | Reg. \$28.95
→ NOW \$27.95 | **SAVE \$1.00**

500546 | 1,750 mL | \$60.95

217653 | 1,140 mL | \$39.95

CAPTAIN MORGAN BLACK SPICED RUM

Go boldly forward with the spicy vanilla aromas and richly textured palette of Captain Morgan Black. Great in cola and coffee, or with a slice of pecan pie.

Bold & Spicy

283929 | 750 mL | \$29.95

Make it special: Storm Cloud (above left), recipe on page 30

Keep it simple: Light & Stormy (above right), recipe on page 30

THIS MONTH WE'RE POURING...

India Pale Ale



One sip, and you'll see why this style of beer has topped brew fans' lists for the past few years. Canadian brewers produce some of the best examples of IPA, with its refreshingly bitter and pronounced hop flavours. It's this zip that makes IPA perfect for spring sipping.

→ **READY TO EXPLORE?**

IPA was created in England more than 250 years ago and sent abroad to expats and soldiers in India. It wasn't long before this hoppy, refreshing style of beer became popular worldwide. Today it's a craft favourite throughout North America, with Canadian versions among the most delicious.

→ **YOU MAY TASTE**

Citrus, grass, herbs, green tea, pine, grapefruit pith, overripe pineapple

→ **SIP THEM WITH**

Thai green curry, burgers, salmon, mild Mexican dishes



SAVE \$0.15

SAVE \$0.20 NEW!

MUSKOKA TWICE AS MAD TOM

This twice dry-hopped IPA is great for cooler evenings. It has an unabashedly big, bold style and wonderfully rich aromas.
Full & Hoppy
404319 | 6 × 341 mL | \$14.50

NICKEL BROOK HEAD STOCK IPA

Hop into spring with this bold American-style IPA. It has no additives or preservatives and offers rich bitter orange notes.
Full & Hoppy
275172 | 473 mL | Reg. \$2.85
→ NOW \$2.70 | **SAVE \$0.15**

ALEXANDER KEITH'S IPA

Bring home some Maritime charm, and raise a glass to warmer days. This beer is known for its mildly bitter style and notes of black licorice.
Light & Floral
907147 | 473 mL | \$2.45

MUSKOKA MAD TOM

Celebrate the arrival of cottage season with one of the finest IPAs brewed in Ontario. This beer has a vibrant aroma and crisp citrus flavours.
Full & Hoppy
404301 | 6 × 341 mL | \$13.80

ALEXANDER KEITH'S CELEIA HOP

Made with Celeia hops, this release from Keith's Hop Series Collection has refreshing lemon notes, a hint of pepper and a touch of spice.
Light & Hoppy
417634 | 473 mL | Reg. \$2.70
→ NOW \$2.50 | **SAVE \$0.20**

ALEXANDER KEITH'S GALAXY HOP

This lightly carbonated beer is a perfect spring sipper. Orange peel, lemon and floral aromas are balanced by coriander seed and toasted barley flavours.
Light & Hoppy
368993 | 473 mL | \$2.70

WELCOME THE LONG WEEKEND

Hibernation is officially over! It's the first cottage weekend of the year. Get the most out of it with make-ahead food and simple drinks that pack up easily and are a breeze to prepare.



→ Music makes it special! See our cottage playlist at lcb.com/longweekendplaylist

AFTER THE DRIVE

At last, everyone's arrived. Time to catch up over wine and snacks. We've chosen a local red and white that are ideal matches for this easy-to-pack selection of sumptuous Ontario cheeses. All you need now is great conversation.



→ See our suggestions on how to put together a delicious Ontario cheese board at lcb.com/ontariocheese

Blended for warm-weather sipping, this Vidal and Muscat combo is a splash of summer in your glass. Try it with aged gouda or cheddar.

This wonderfully expressive red serves up rich, earthy flavours of plum and cherry with a spicy finish. Try it with herbed chèvre or havarti.



SANDBANKS SUMMER WHITE VQA

Off-dry & Fruity (MS – 44 g/L)

414748 | 750 mL | Reg. \$14.95
→ NOW \$13.95 | **SAVE \$1.00**



SCARLET RED CABERNET FRANC VQA

Medium-bodied & Fruity (XD – 5 g/L)

387076 | 750 mL | Reg. \$14.95
→ NOW \$13.95 | **SAVE \$1.00**

KEEP IT CASUAL

How better to celebrate the long weekend than with an easy tropical cocktail and crisp, delicious beer? Pair these with your favourite snacks.



Add some sunshine to any cocktail with the orange and pineapple essences of this flavoured vodka. Excellent in a Tropical Vacation.

This iconic Dutch lager is a beautiful balance of refreshing hops, soft grains and a gently bitter finish. It's the perfect snack-time sipper.



PINNACLE TROPICAL PUNCH VODKA

Smooth & Fruity

412999 | 750 mL | Reg. \$26.35
→ NOW \$25.35 | **SAVE \$1.00**

HEINEKEN

Light & Hoppy

18 | 6 x 330 mL | \$13.75



Every cocktail featured in this story has a delicious alcohol-free version! Visit lcb.com/mocktails to see all of our 0% Cocktails.

Tropical Vacation, made with Pinnacle Tropical Punch Vodka, recipe on page 32

GRAB A SANDWICH

Sandwiches for dinner? Brilliant! Paired with beer, white wine or cider, the Pan Bagnat is like a portable niçoise salad. Stuffed Sourdough, along with red wine or cider, is a delicious take on a simple roast beef sandwich.



Stuffed Sourdough with Roast Beef, Taleggio, Marinated Tomatoes & Arugula (above left), recipe on page 32

Pan Bagnat (above right), recipe on page 31

→ Find another classic salad turned sandwich at lcb.com/cobbbaguette

SAVE \$3.00



Heading to the cottage? This Shiraz would love to tag along. It's perfect with a roast beef sandwich and made to please a crowd.

NAKED GRAPE SHIRAZ BAG IN BOX

Medium-bodied & Fruity
407940 | 4,000 mL | Reg. \$40.95
→ NOW \$37.95 | **SAVE \$3.00**



Break out this Belgian lager at the cottage or backyard. With a malty middle and crisp finish, it's great with flavourful Pan Bagnat.

STELLA ARTOIS
Light & Malty

487256 | 6 x 330 mL | \$13.75

SAVE \$1.00 NEW!



Serving up only 70 calories a glass, this lighthearted white is crisp and fruity with floral aromas. Try it with Pan Bagnat.

VINYASA WHITE VQA
Aromatic & Flavourful
(D – 10 g/L)

379131 | 750 mL | Reg. \$13.95
→ NOW \$12.95 | **SAVE \$1.00**

1 BONUS AIR MILE



Made with a blend of more than 17 apple varieties, this Irish cider is delicious over ice. Serve it with a roast beef sandwich or Pan Bagnat.

MAGNER'S ORIGINAL IRISH CIDER

Medium-Sweet & Rustic
699389 | 500 mL | \$3.00

1 BONUS AIR MILE REWARD MILE



SNACK TIME

Set out a luscious bacon-rich dip and some cold drinks as guests flip through magazines or come in from an afternoon walk. Our picks: Canopy Cooler, Cottage Punch, Berry Collins or cold Extra Pale Ale.



Berry Collins, made with Three Olives Vodka, recipe on page 31

Ale-braised Cheese Dip with Caramelized Onions & Maple Bacon, recipe on page 31

→ Love snacks? Get the recipe for Honey Roasted Curried Nuts at lcb.com/curriednuts



SAVE \$1.00

The perfect choice for your Berry Collins, this vodka is clean-tasting with a hint of spice. It's also nice over ice.

THREE OLIVES VODKA

Clean & Fruity

363804 | 750 mL | Reg. \$26.35
→ NOW \$25.35 | **SAVE \$1.00**



SAVE \$0.20

Stash these green cans in a bucket of ice at your next barbecue. Lightly flavoured with a subtle bite, it's a quintessential American lager.

ROLLING ROCK EXTRA PALE

Light & Malty

285015 | 473 mL | Reg. \$2.45
→ NOW \$2.25 | **SAVE \$0.20**



Cottage Punch (above), made with Bulleit Rye recipe on page 30

Canopy Cooler (left), made with Sauza Silver Tequila, recipe on page 30



SAVE \$2.00

Cocktails like the Canopy Cooler cop an extra-fresh attitude when you add a splash of Sauza Silver's spicy citrus flavours and aromas.

SAUZA SILVER

2485 | 750 mL | Reg. \$29.95
→ NOW \$27.95 | **SAVE \$2.00**



SAVE \$3.00

Embrace a new frontier in small-batch rye. Try this award-winner neat or enjoy the orange peel and spice flavours in our Cottage Punch.

BULLEIT RYE

Medium & Spicy

350611 | 750 mL | Reg. \$38.95
→ NOW \$35.95 | **SAVE \$3.00**

Visit lcb.com/mocktails to see all of our 0% Cocktails.

VINTAGES

Uncrates 100+
new wines every
two weeks

YALUMBA THE STRAPPER GSM 2012

Barossa, South Australia
A big, crowd-pleasing red blend
made for beef.
Full-bodied & Smooth
295873 | 750 mL | XD | \$19.95
AVAILABLE MAY 16

Wines from
Australia
AVAILABLE
MAY 16

WAIMEA PINOT GRIS 2014

Nelson, New Zealand
Silky and fruity — a natural with Thai food.
Aromatic & Flavourful
408682 | 750 mL | D | \$18.95
AVAILABLE MAY 2

Wines from
New Zealand
AVAILABLE
MAY 2

E. GUIGAL CÔTES DU RHÔNE

Rhône, France
A classic from a revered region.
Serve with lamb burgers.
Medium-bodied & Fruity
259721 | 750 mL | XD | Reg. \$18.95
→ NOW \$16.95 | SAVE \$2.00*
ALWAYS AVAILABLE

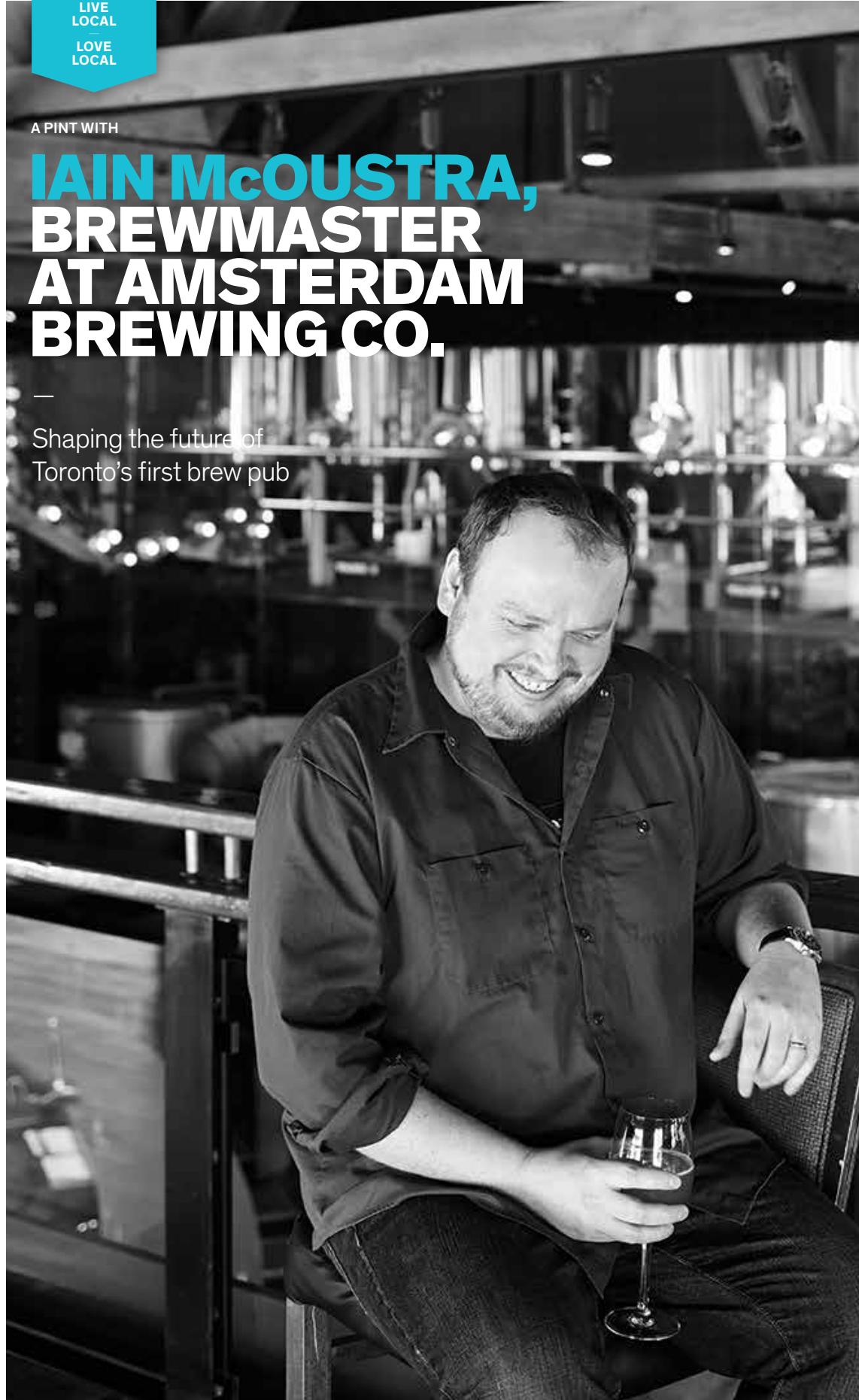
Essentials
Collection
ALWAYS
AVAILABLE

SAVE
\$2.00

A PINT WITH

IAIN McOUSTRA, BREWMASTER AT AMSTERDAM BREWING CO.

Shaping the future of
Toronto's first brew pub



AMSTERDAM SWEETWATER SQUEEZE RADLER

A perfect way to chill down after a long walk in the spring sunshine, this fresh twist on beer is lightly carbonated and features house-made blood orange soda.

Light & Fruity

418574 | 473 mL | \$2.85

LCBO: What was the moment you knew that you wanted to make beer for a living?

IAIN McOUSTRA: It was the first moment I got to be involved in a brew. I asked one of the brewers at Kawartha Lakes Brewery if I could help out for a day. I was standing in the lauter tun, shovelling out the leftover grain and having a beer at the same time, and I thought, "This is really too good to be true." You're making something; you have some creativity while you're doing it; and sure it's hard work, but it's totally rewarding at the end of the day.

LCBO: Radlers are popping up all over Ontario these days. What are they exactly, and what makes Amsterdam's different?

IM: They're a classic blend of beer and juice, traditionally grapefruit, that originated in Europe. They're low in alcohol and very refreshing on a warm day. We use grapefruit and blood orange juice in ours, plus a bit of house soda for extra spritz. Then we zest. Our brewers are zesting oranges and grapefruits like crazy right now. You can't shortcut that process, because it's the zest that makes our Radler's massive citrus aroma really pop.

LCBO: India Pale Ales are taking over in beer-loving countries around the

world. Why have they stayed on top for so long?

IM: The freshness and hop bite of an IPA captures people, but what makes them so enjoyable is different for everyone. I love the bitterness and how satisfying a deeply hoppy beer can be.

LCBO: What's the next big thing in beer?

IM: Breweries are going to move away from the crazy one-offs and focus on drinkability. We make a Pilsner down at our Toronto brew pub — and a well-made Pilsner can be every bit as good a craft beer as a Double IPA. I think brewers will start making more of the classic styles but put their own signatures on them.

LCBO: What's your favourite spring food and beer combination?

IM: I love octopus. So it's grilled octopus marinated in a garlic herb vinaigrette, with a yellow pepper romesco sauce paired with our Boneshaker IPA. Our chef at the brewhouse makes this dish.

The rustic flavours of the sauce play nicely with the beer's caramel malt, and its bitterness brings out the sweetness of the fish.

→ Love local? So do we! Learn more about homegrown brands at lcb.com/local



AMSTERDAM BONESHAKER

Enjoy the golden glow of this 2014 Canadian Brewing Awards winner. It offers luscious pink grapefruit and orange peel aromas with a bitter, hoppy finish.

Full & Hoppy

288506 | 6 x 355 mL | \$13.95

All food recipes are hand-selected favourites from the **FOOD & DRINK** library

THE ART OF GIN



Tom Collins

- 2 oz gin
- 1 oz fresh lemon juice
- ½ oz Simple Syrup (see recipe below)
- 3 oz chilled club soda
- 1 lemon slice
- 1 maraschino cherry

1. To a Collins glass filled with ice, add the gin, lemon juice and simple syrup.
2. Top with club soda and stir
3. Garnish with a lemon slice and maraschino cherry.

Makes 1 cocktail

Simple Syrup

- 1 cup water
- 2 cups sugar

1. Bring water to a boil.
2. Add sugar and stir constantly until sugar is dissolved. Remove from heat.
3. Cool syrup and use immediately, or pour into a covered jar and refrigerate for up to two weeks.

Makes 1 cup

WE'RE MIXING THIS MONTH



Storm Cloud

- 1½ oz Captain Morgan Dark Spiced Rum
- ⅓ fresh lime
- Dash of Angostura bitters
- 1 oz chilled coffee
- 4 oz ginger beer
- Orange wedge

1. To a highball glass filled with ice, add rum, lime (squeeze and drop in), Angostura bitters and coffee.
2. Top with ginger beer.
3. Garnish with an orange wedge.

Makes 1 cocktail



Light & Stormy

- 1½ oz Captain Morgan Spiced Rum
- ⅓ fresh lime
- 4 oz ginger beer
- Lime wedge

1. To a highball glass filled with ice, add rum and fresh lime (squeeze and drop in).
2. Top with ginger beer.
3. Garnish with a lime wedge.

Makes 1 cocktail

FROM THE LONG WEEKEND



Canopy Cooler

- 1½ cups Sauza Silver Tequila
- 4 cups limeade
- 4 fresh kiwis, peeled and chopped
- Basil sprigs for garnish (optional)

1. To a pitcher or punch bowl, add all ingredients except basil sprigs.
2. Stir to mix.
3. Pour into cups with ice, distributing fruit.
4. Garnish each with a basil sprig.

Serves 8



Cottage Punch

- 1½ cups Bulleit Rye
- ½ cup lemon juice
- ½ cup apricot brandy
- 2 cups apricot juice
- 3 cups cranberry juice
- Mint sprigs for garnish

1. To a pitcher or punch bowl, add all liquid ingredients.
2. Stir to mix.
3. Pour into cups with ice.
4. Garnish each with a mint sprig.

Serves 8



Berry Collins

- 1½ oz Three Olives Vodka
- 1 tbsp frozen (thawed) mixed berries
- ⅓ oz lemon juice
- 1 oz pink grapefruit juice
- 4 oz cranberry juice
- Skewer of fresh berries and lemon zest

1. To a highball glass filled with ice, add all ingredients except skewered berries.
2. Stir to mix.
3. Garnish with a skewer of fresh berries and lemon zest

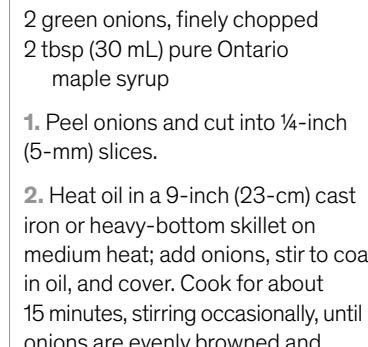
Makes 1 cocktail



Ale-Braised Cheese Dip with Caramelized Onions & Maple Bacon

BY RUTH GANGBAR

- 2 medium yellow onions
- 2 tsp (10 mL) vegetable oil
- 2 cups (500 mL) grated cheddar cheese
- 1 tbsp (15 mL) all-purpose flour
- ¼ tsp (1 mL) cayenne pepper
- 1½ cups (375 mL) ale
- 1 tsp (5 mL) Dijon mustard
- ½ cup (125 mL) white cheese curds, finely chopped
- 4 smoked bacon slices, cooked and finely crumbled



Pan Bagnat

BY JULIA ROGERS AND TONIA WILSON

- 2 green onions, finely chopped
 - 2 tbsp (30 mL) pure Ontario maple syrup
1. Peel onions and cut into ¼-inch (5-mm) slices.
 2. Heat oil in a 9-inch (23-cm) cast iron or heavy-bottom skillet on medium heat; add onions, stir to coat in oil, and cover. Cook for about 15 minutes, stirring occasionally, until onions are evenly browned and softened. In a large bowl, combine cheddar, flour and cayenne.
 3. Add ale and Dijon to onion in skillet, stirring to heat through. Stir half the cheese mixture gradually into the warmed ale; stir until cheese is melted but not boiling. Add remaining cheese mixture and cheese curds; continue stirring until melted, with a few visible chunks of curd remaining. Remove from heat. (Recipe can be prepared ahead to this point and reheated on the sturdy upper shelf of a preheated barbecue grill, stirring occasionally for 8 to 10 minutes or until just melted.)
 4. To serve, sprinkle top of cheese mixture in skillet with bacon and green onion; drizzle with maple syrup. Place hot skillet onto a large cutting board, along with thick slices of grainy bread, blanched asparagus, broccoli and sweet pepper strips for dipping.

Serves 8–10, but recipe halves easily



Pan Bagnat

BY JULIA ROGERS AND TONIA WILSON

- ¼ cup (60 mL) capers, drained
 - ½ cup (125 mL) fresh basil, coarsely chopped
 - Freshly ground pepper
 - 2 baguettes
 - 10 leaves Boston lettuce, washed
 - 12 slices tomato (to be sliced last minute)
 - 4 eggs, hard-boiled, peeled and sliced (to be sliced last minute)
 - ½ cup (125 mL) brine-cured black olives, coarsely chopped (optional)
1. Prepare the tuna mixture by adding to a medium bowl the onion, vinegar and a sprinkle of salt. Stir and let rest 5 minutes. To the onions add the tuna, olive oil, capers and basil. Season generously with salt and pepper. Stir together while breaking the tuna into small pieces. Wrap and keep chilled until ready to assemble.
 2. Before serving, slice baguettes in half lengthwise. Remove the bread from the inside of the bottom halves of the loaves to form a gully.
 3. Place the lettuce on the bottom halves of the loaves. Place tuna mixture on top of lettuce and then tomato and egg slices on top of tuna. The tuna mixture may be quite runny but this is how it should be.
 4. Sprinkle with olives if using. Drizzle with additional olive oil and cover with top of baguette. Wrap in parchment or waxed paper.
 5. When ready to serve, slice each baguette into 4 pieces and serve.

Serves 4



Stuffed Sourdough with Roast Beef, Taleggio, Marinated Tomatoes & Arugula
BY HEATHER TRIM

- ¼ cup (60 mL) mayonnaise
- 2 garlic cloves, minced
- Freshly ground black pepper
- 2 medium heirloom tomatoes, cut into ½-inch (1-cm) pieces
- 1 tsp (5 mL) each balsamic vinegar and olive oil
- ¼ tsp (1 mL) each salt and hot chili flakes
- 1 round sourdough loaf, 8 inches (20 cm)
- 2 handfuls baby arugula
- 4 oz (125 g) piece Taleggio cheese or provolone, thinly sliced
- 4 oz (125 g) thinly sliced home-roasted or butcher-quality rare roast beef

1. Stir mayonnaise with garlic and pepper. In a separate bowl, stir tomatoes with vinegar, oil, salt and chili flakes. Store in a sealed container and keep cold until ready to assemble sandwiches.
2. Slice top third from loaf of bread. On bottom third, about 1 inch (2.5 cm) from sides, cut and scoop out bread's inside so that you have a hollow in which to layer the filling ingredients.
3. Assemble no more than an hour before serving. Spread mayo mixture in hollow of bread and on cut side of top of bread. Layer two-thirds of the arugula in hollowed-out part of bread followed by Taleggio, tomato mixture, roast beef, then remaining arugula. Top with bread to form a large sandwich. Press down on sandwich to compact ingredients slightly. Slice into 8 wedges.

Serves 8



Tropical Vacation

- 1 ½ oz Pinnacle Tropical Punch
- 1 oz orange juice
- 4 oz cranberry juice
- 1 oz lemon-lime soda
- Orange slice

1. To a tall glass filled with ice, add all liquid ingredients.
2. Stir gently to mix.
3. Garnish with an orange slice.

Makes 1 cocktail



Every cocktail featured in this story has a delicious alcohol-free version! Visit lcbo.com/mocktails to see all of our 0% Cocktails.



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FRESH FOR SPRING

Looking for something special? Many of our favourites are now on sale. Shop early, as these offers are limited



SAVE \$2.50

RUFFINO CHIANTI CLASSICO RISERVA DUCALE DOCG

From the heart of Chianti, this flavourful Italian, with dried cherry and plum flavours, is a taste of *la dolce vita*. Try it with osso bucco. *Medium-bodied & Fruity (XD - 4 g/L)*

45195 | 750 mL | Reg. \$24.95 → NOW \$22.45 | **SAVE \$2.50**



SAVE \$1.00

CAVE SPRING CHARDONNAY VQA

Toast spring with Cave Spring! A soft blend of peach, pear and vanilla essences complements chicken, seafood and pasta in a light cream sauce. *Light & Crisp (D - 7 g/L)*

228551 | 750 mL | Reg. \$14.95 → NOW \$13.95 | **SAVE \$1.00**



SAVE \$1.00

COTTAGE BLOCK SAUVIGNON BLANC RIESLING VQA

Bring the cottage home. This white wine has great citrus aromas with lemon and melon flavours. And it's delicious with Asian veggie noodle bowls. *Light & Crisp (D - 12 g/L)*

296574 | 750 mL | Reg. \$12.95 → NOW \$11.95 | **SAVE \$1.00**



SAVE \$1.50

INCEPTION DEEP LAYERED RED

Shed your winter layers and delve into this lovely red blend. A great choice for casual soirées with notes of bramble fruit, mocha and spice. *Medium-bodied & Fruity (M - 25 g/L)*

369967 | 750 mL | Reg. \$13.95 → NOW \$12.45 | **SAVE \$1.50**



SAVE \$1.00 NEW!

STOLICHNAYA BLUEBERI VODKA

This is an easy way to add some seasonal inspiration to any cocktail party. It's also unsweetened and infused with natural flavours.

401778 | 750 mL | Reg. \$26.95 → NOW \$25.95 | **SAVE \$1.00**

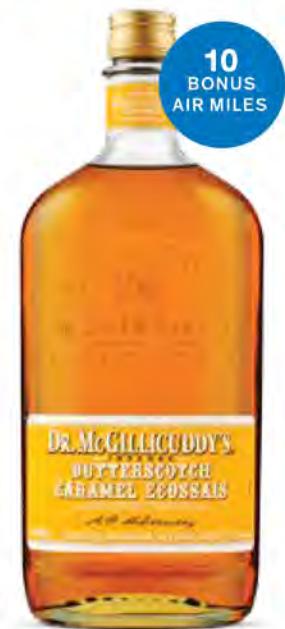


SAVE \$1.00

FINLANDIA VODKA

Start spring with a smooth Finnish. The clean flavour of this classic vodka makes it a great mixer for fruit juice and a perfect base for cocktails. *Clean & Classic*

114967 | 1,750 mL | Reg. \$58.15 → NOW \$57.15 | **SAVE \$1.00**



10 BONUS AIR MILES

DR. MCGILICUDDY'S INTENSE BUTTERSCOTCH

Serve up some vanilla ice cream on a warm evening and pour on this luscious schnapps. The flavours and aromas are intense, with a nice long finish.

398032 | 750 mL | \$19.95 **10 BONUS AIR MILES REWARD MILES**



SAVE \$0.20

SLEEMAN CREAM ALE

Trying to decide between ale and lager? Try this golden beauty. It has all the rich, fruity character of an ale and the quenching nature of a lager. *Medium & Malty*

73361 | 473 mL | Reg. \$2.45 → NOW \$2.25 | **SAVE \$0.20**

← Open here to see dozens of hot spring deals!

Head outside! Neighbours are once again gathering for a cocktail or a glass of wine in the sun. Barbecues sizzle while cold drinks stand by. And light sweaters take the place of jackets. Call up some friends, whip up something new, and savour spring.



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