

Food News

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• **Strategic tippie**
The chess players wine set.



• **Restaurant gizmo**
Pocket sized wine breather.



• **Electric corkscrew**
Cuts foil and opens wine.



• **No dribbles**
Simple solution to drips.



• **Wine away**
For those little upsets.

HOLY SPIRIT

Sacramental wine

The Eucharist is generally associated in some way with the Paschal Seder, and the Berakah, during which Kosher wine is drunk.

The majority of mainstream liturgical churches require that the sacramental wine should be pure grape juice.

In the Eastern Orthodox Church sacramental wine is used in the Divine Liturgy and will most usually be pure red grape wine, often sweet, though this is not required. Greek churches favour the use of Mavrodaphne or Nama while Russian churches favour Kagor, wines with additives, such as retsina are not allowed.

Some Christian churches substitute non alcoholic grape juice for wine. These include Pentecostals, Baptists, the Salvation Army and other Evangelical groups. In this case only pasteurised grape juice is used.

In Eastern Christianity sacramental wine is usually red, better to symbolise the blood of Jesus Christ into

which it is believed to be changed in the Eucharist. In the West white wine is often preferred, for the merely practical purpose of avoiding stains on the altar cloths.

There are four manners in which communion is received in the form of wine. First is for the communicant to drink directly from the chalice of consecrated wine, second is where the consecrated bread is partially dipped into the consecrated wine and then placed in the mouth of the communicant. Thirdly as used in the Eastern Orthodox Church and other Churches that use the Byzantine Rite is for the consecrated bread to be placed in the chalice of consecrated wine and to be given, using a spoon, to the faithful. The fourth way is for the communicant to drink a little from the chalice using a metal tube or straw.

All altar wine should be naturally fermented with

nothing added to it however the Roman Catholic Church does allow where circumstances permit, ie the priest may be an alcoholic, that the grape juice may be minimally fermented, this is called, mustum.

To conserve weak and feeble wines and in order to keep them from souring or spoiling during transportation a small quantity of spirits of wine (grape brandy or alcohol) may be added. However the proviso is that the total alcohol must not exceed eighteen per cent of the whole.

Kosher wine goes back a long way too, there is evidence that shows that wine was produced in Israel until at least 636 AD, when the area came under Muslim control, which prohibits alcoholic beverages. Years ago kosher wine was associated with sweet Concord wines from the United States, to-

day however kosher wine is produced throughout the world including premium wine areas like Napa Valley and St Emilion in Bordeaux. There are two methods for making kosher wine, one is to boil it and the other to ensure that the grapes are harvested by Jewish workers and handled only by a Kashrut supervisor. Only the supervisor can extract the fermenting drink from the barrel to allow the wine maker to taste it.

Hi all hope you had a great Christmas and that the New Year brings you what you want.

All those who left our sunny shores for, rain, snow and wind, serves you right.

TAPAS COMPETITION

The prize morsel

Regulo's restaurant, one of the finest restaurants in Puerto de la Cruz, won the annual 'tapa route' event which took place over a two week period in November and December.

According to commercial councillor, William Lucas, who presented the awards together with other members of the business and political community on 16th December, the 2009 route was a resounding success. Proof of this was that over 30,000 tapas and glasses of wine for just two and a half euros a piece were consumed. Members of the public were issued with 'passports' which they took to the participating restaurants, tapas bars and cafés and which were then stamped with their approval. In that way they were able to vote for what they considered



A weighty prize for the winner

to be the best morsel and for the best service received.

That Regulo's won the best tapa award was no great surprise. It's possibly one of the most highly considered restaurants in Tenerife in terms of cuisine and service.

Prizes were also given to the client who voted for the winning tapa. The most original prize donated by a local wine store was for the winner's weight in wine.

It is only sad that once again, the town's publicity

department failed to let most of the non-Spanish language newspapers know about the competition in time to attract visitors from outside the town, which one presumes was the purpose of the competition in the first place.

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