

CALENDAR OF EVENTS

May 1: Wine Tasting Soirée

Blue Mountain

Enjoy six stations pairing fine wines with a unique selection of Blue Mountain House-made artisanal meats and cheeses while learning from the Old Bridge Cellars sommelier, who will take you on a journey through the growing regions to the winemaking process to the fine art of wine tasting. Call 712.737.3153 for details and reserve your spot soon!

May 15: Saka Dawa Festival

Tibet, China

An important Tibetan Buddhism festival, Saka Dawa commemorates Buddhahood and the death of his mortal body. At every monastery sutras are recited and 'Cham' dances are performed. It is said that good deeds in the month of this festival deserve 300 fold in return and this leads many people to donate large sums to the religious orders, monasteries and to the beggars that gather at this time of year.



June 28-30: Boi Bumba

Parintins, Brazil



One of South America's best parties, Boi Bumba is a riot of color, dancing, pageantry and parades on an island deep in the Amazonian jungle. The location is as remote as any major festival, even in Brazil, gets – it's a two-day boat journey from "nearby" Manaus. Surrounded by more than 700 miles of rainforest on all sides, the isolated location is key to making the festival special the sixty-thousand person crowd is contained by the Amazon itself over the three-day frenzy.

July 4-7: Olive Oil Wrestling Championships

Edirne, Turkey

Oiled wrestling has been a national sport in Turkey since at least 1360, and you'll see the best of it at the Wrestling Championships at the Sarayı Stadium. Over 1,000 wrestlers enter the tournament, donning shorts made of water buffalo leather the competitors are covered with a specially produced olive oil just before a match. Last year's festival consumed over 500 liters of olive oil.



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PASSPORT NEWS

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HAPPENINGS FROM THE BLUE MOUNTAIN PASSPORT CLUB

RELAX THE BODY. ENJOY THE SPIRITS.



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The Art of Collecting

Part 2: "From America to Asia"

By Clayton Korver

When I opened my first antique shop in Dallas in 1971, Northwest Iowa became a major source for interesting pieces for my collection. I drove up here a couple times a year to fill up a trailer.

This is about the time I discovered I was a collector at heart – since I found that selling some of the nicer pieces I had was often painful.

This is also the time I decided to open a small pub in the building that housed my antique shop, and fill it, too, with intriguing antiques. By the time we opened "Chelsea Corner" the place was wall-to-wall with stained glass, old copper pots, and interesting old signs. A great way for me to hold on to some favorite pieces by using them as décor!

I expanded on this concept when my uncle, Dr. Dave Korver, called me from Sheldon

in 1973 and suggested that a pizza place would work in that community. So with my brother and three uncles we opened the Pizza Emporium. There in the

also discovered treasures from other countries around the globe. World travelers selling artifacts at huge flea markets in Dallas in the 70s gave me an appreciation

with the Northwestern College football team to Japan to play the Japanese College All-Stars, and I was lucky enough to make a sight-seeing trip to Kama Kura, a fishing village outside Tokyo. I observed an old wooden fishing vessel pulled up on the beach and a fisherman repairing his net. But what intrigued me the most were the large glass floats that supported the nets, now being replaced by plastic versions. I was able to make a deal to buy a glass float from this Japanese fisherman ... a float I still have, along with the memories of that trip.



Midwest town of Sheldon was a wonderful restaurant filled with unusual antiques and the smells and tastes of original, really great-tasting pizza.

While I loved the "Americana" pieces I found, I

of primitive pieces from places as far flung as Africa. Ancient pieces still in use in some cultures provided me with a direct link to the past.

Then I found myself in the fortunate position of traveling

Stay tuned for part three in the next issue of *Passport News*.

- Clayton

CHEF'S CULINARY CORNER

By Chef Kirk "KC" Phillips

The Caribbean's largest English-speaking island, Jamaica, is a plethora of curious flavors. Rum, reggae, surf and sand are merely the appetizers.

But just like every culture, Jamaica has its own signature trademarked flavor that is next to impossible to recreate anywhere else. This is a country so dedicated to one dish that you can't go to a city or town without finding at least one cluster of street vendors selling it. I'm referring to "jerk" – a dry seasoning blend that originated on the Caribbean island after which it's named, and

which is used primarily in the preparation of grilled meat. The ingredients can vary, depending on the cook, but Jamaican jerk blend is generally a combination of chilies, thyme, spices (such as cinnamon, ginger, allspice and cloves), garlic and onions. Whether you're in Boston Bay and getting fresh mangrove snapper mixed with okra and carrots in an insanely spicy jerk sauce or you are inland and getting jerk pork and chicken, you can always count on three thing things: it will be fresh, it will be cooked over pimiento wood, and it will be spicy.

My experience with jerk was truly enlightening. Like I'd done with so many styles of food

before, I took what I learned in culinary school and threw it out the window because of this newfound passion for this meat I couldn't put down. On a decimated dirt road somewhere near Ocho Rios, my traveling companions and I sat at a rickety old



bench with Red Stripe in one hand, jerk in the other, sweat dripping and nose running (not that the day was that hot – it was the 10,000 scotch bonnet peppers they must have used to create their take on Jerk chicken). The "kitchen" consisted of a dirt floor with a rather large tree trunk in which the cook would take the smoky, hot jerk chicken or pork from the rickety corrugated metal-covered cinderblock and pimiento wood grill, set it on the trunk, then with machete in hand commence to chop up the meat – bone and all. There was such a romance seeing the head chef of this fine

establishment standing there barefoot in the dirt, grabbing the meat with his charcoal-stained hands, all the while quietly singing an unfamiliar song to himself. I have come to think that if there could be national meal for this country it would be half a jerk chicken, festival (a slightly sweet fried bread), rice and peas, and of course a Red Stripe or two to wash it all down. The romance held by this plate of food unfortunately cannot be replicated do to the atmosphere, the local ingredients, and some silly thing we call health code. So I will say as the Jamaicans "Soon Come 'Mon".

Passport Club Culinary Features

In celebration of two amazing cultures featured in this issue, Chef KC and his kitchen staff present these culinary delights in the Passport Club for the month of May:

- **Tibetan Transcendental Ice Cream**
Chinese Prickly Juniper and Vanilla Bean scented ice cream studded with Tibetan Goji berries
- **Ochie Jerk Shrimp**
Cold smoked jumbo Caribbean shrimp rubbed with Walkerswood jerk seasoning and sautéed with onion, scallion, garlic, and carrot served over rice and peas



Tucked away in the hills of St Ann in Jamaica, Walkerswood Caribbean Foods has worked to export a taste of the Caribbean to the world through an innovative line of traditional Jamaican cooking sauces, spices, seasonings, preserves and canned vegetables. Started in 1978, the company began as part of a rural community's effort to create employment for its people. Once a small five farmer cooperative, it now has a full time staff of over 150. With the growing demand for spicy food, Walkerswood developed its own Jerk Seasoning and was the first company to export Jerk Seasoning from Jamaica. In keeping with traditional Jamaican culinary tenets, raw materials are purchased fresh from local farmers across the island. Blue Mountain is pleased to offer retail sales of Walkerswood jerk products, along with our own signature jerk sauce. Look for Walkerswood to be used in our Passport Club May feature of Ochie Jerk Shrimp.

Travel Tales

At the time of this writing, Tibetan freedom demonstrators have been embroiled in bloody confrontations with Chinese forces in the occupied region now referred to as the Tibet Autonomous Region of Tibet (TAR). For readers not familiar with the situation in this region, a quick synopsis: China invaded Tibet in 1950. The Dalai Lama, the spiritual and political leader, was just a teenager at this time, and he fled the country by horseback in 1959. He ended up in India, where he set up a government in exile. Tibetans are still liable to imprisonment for years just for carrying a picture of their exiled leader. Today, five million Tibetans live in China, with a little more than half living in the TAR.

There is much to be written about Tibet – including a possible boycott of the opening ceremonies of the Olympic Games in Bhejing – but this venue is small and our palates are big, so here we focus on proprietors Clayton and Deb's foray into Tibet and China.

An interview with Clayton Korver:

Passport News: Why did you decide to travel to Tibet?

Clayton Korver: Since my first trip to China almost 15 years ago I have been entranced by this "sleeping dragon" and have taken the opportunity to study and learn as much as I can on this fabulous country. I've realized that its quaint charm is disappearing fast as the nation rushes into the 21st Century, and I wanted to share China and Tibet with my family, so I proposed a long trip in July of 2007.

PN: What places did you visit?

CK: We flew into Tibet's largest and holiest city, Lhasa. There we visited the Potala Palace, the (former) winter palace of the Dalai Lamas. It's now owned by the Chinese government, of course. We also went to the highest saltwater lake in the world – a sacred lake in the Himalayas at 15,500 feet.



PN: What are some of the most interesting things you saw?

CK: It was a great experience being inside a yak herder's tent and having tea made from yak butter. Also, seeing the hundreds of Buddhist pilgrims prostrating along the walk that surrounds the palace ... surrounded by huge clouds of incense.

PC: What intrigues you about the Tibetan people and culture?

CK: In all Buddhist cultures, there is such a sense of gentleness. There's not so much urgency, like there is here in the U.S. Also, they are in tune with the land and take good care of it.



"Calling Chinese individuals your enemy and Tibetans your friend is as crazy as calling your right eye your ally and your left your adversary. You need both to function well, and all parts of the world body depend on all other parts." – Dalai Lama

PC: Did you make any purchases for your art and artifact collection? Anything in the Passport Club?

CK: Being a collector, I'm always looking for older items that give a look/feel of the area we are visiting. Tibet has been a nomadic culture, and a lot of the items we found were everyday items fashioned from wood, leather, and metal. So much of their culture depends on horses. In the markets, we found beautiful embroidered leather belts and bags that capture their exotic mountain culture. In the Passport Club we have an old Tibetan drum that is used as a table in the Zebra Room.

Art and ArtiFACTS

Discover the story behind the Tibetan Drum

This 5-foot-diameter drum was used by Tibetan monks during ceremonies in the temple over 100 years ago. Made of wood, the top and bottom are covered in yak skin. The drum serves as a table, thanks to a ¾"-thick, 7-foot-diameter piece of glass purchased in Shanghai.

