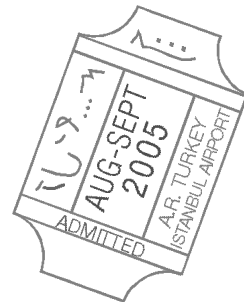




Passport NEWS



happenings from the blue mountain passport club



EXPLORING: SPAIN

Is this covered by travel insurance?

Christian Korver, son of proprietors Deb and Clayton Korver, writes about his experience "running with the bulls" in Pamplona, Spain, in 2002 ...



While spending my freshman summer of college backpacking through Europe, a fellow traveler

in Cinque Terre reminded me about the renowned festival of San Fermin held each July in the city of Pamplona in north-eastern Spain. The festival is a week-long extravaganza, highlighted by the daily running of the bulls, or encierro, during which people choose to be chased through the streets of Pamplona by nine very large and very unhappy bulls. Within three hours of hearing this I had re-arranged my travel plans, said good-bye to my travel companions and assured them I would be in Amsterdam for our return flight in two weeks.

continued page three ...

Members' travels:

Visser explore Spanish architecture, culture, and viticulture

Editor's note: this is the first in what we hope to be a regular sharing of Passport Club members' international travel tales.

Pam and Loren Visser journeyed to Spain in 1993 and filled their senses with the beauty of this magnificent country. If you have an expedition to a foreign land you would like to share with our readers, please email Lisa Burg at burgstu@pionet.net.

Our visit to Spain began with several days in the Costa del Sol area, in the southern Mediterranean region. Travel by bus and train was easy so we visited several cities. Granada included a tour of the Alhambra Palace, where the Moores created a magical place of light, water, aroma, and decoration of



7th Century stone cross in Ronda, Spain

the heavens and earth – a paradise on earth in 1200 AD. Truly inspiring!

We bussed to the town of Ronda through scenic mountain terrain. This town is built on a massive rocky outcrop, but is very easy to wander through the narrow streets

among the 12th Century Moorish architecture.

In Malaga we visited the 8th Century Roman Castle Alcazabra. Nerjas., the seaside gateway to Europe, offered us beaches, grilled seafood, and a cave amphitheater with petrified stalactites and stalagmites.

continued next page ...

Try our two special reds from Spain:

- '03 *Las Rocas de San Alejandro "Garnacha"* ~ \$14/bottle; \$4/glass*
- '02 *Cellar de Capcanes Mas Donís "Barrica"* ~ \$18/bottle; \$5⁹⁰/glass*

** Special prices for August-September. Ask your server for a description of these unique pours.*

WINE of the month



relax the body. enjoy the spirits.

814 Lincoln Place SE • Orange City, Iowa • 712.737.3153 • passportclub@frontiernet.net

Lat: N42° 59.769' Long: W096° 02.785'



Passport NEWS

Travel tales from Spain

-continued from page one

Southern Spain is a land of rolling hills dotted with olive and almond trees, white painted villages, snow-capped peaks and seacoast views. The wines are plentiful, but Rioja was recommended as the best. Each region of Spain has its own wineries. The eateries seem to push dessert wines.

We loved the café con leche (a rich and creamy coffee), salt-crusted sea bass, roasted red pepper salad, and the pastas and “Tapas.” A wonderful three-course meal can be had for \$8 U.S. After a two-hour rest in the afternoon, dinner is at 10pm.

The Spanish love their courtyards of fountains and gardens. There are no lawns to mow – just beautiful gardens and pebbled pathways.



FACTOIDS: BEER

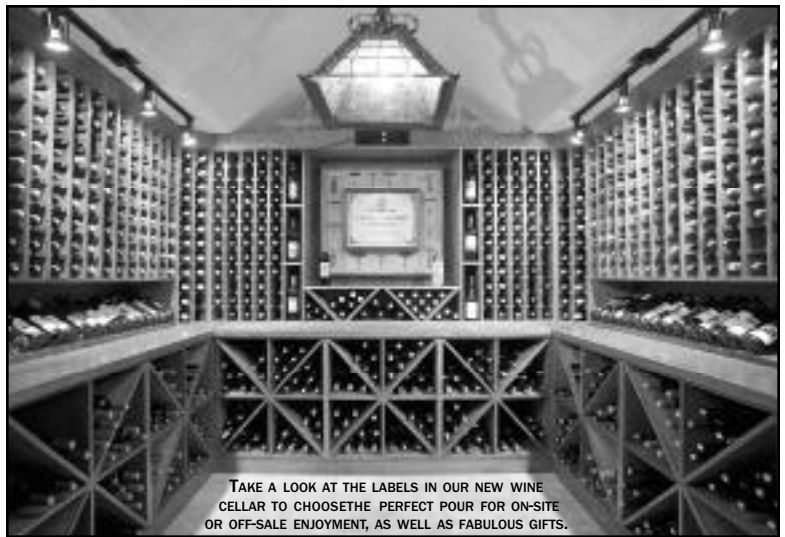
Did you know? ... the Czech Republic has the highest beer consumption per person, at 281 pints. (The average American drinks a mere 156 pints.) Try a Czech Pilsner Urquell as part of our Beer Travelers Club. Ask your server for a **Beer Passport** today.

Taste the world, one bottle at a time

If you've been following Clayton's tales of his time with the Maasai, don't despair: the next installment of his adventure will be featured in our African issue in October.

World DÉKOR

One of the cornerstones of the new Elephant Room in the Passport Club addition is the 1,000-bottle wine “cellar.” Surrounded by beveled glass, the 150-square-foot temperature-controlled room features custom-built mahogany shelving. Patrons can view the club's wine labels, and choose a pour for on-site or off-sale enjoyment. One wall features one of the Korvers' four framed corkscrew collections from around the world.



TAKE A LOOK AT THE LABELS IN OUR NEW WINE CELLAR TO CHOOSE THE PERFECT POUR FOR ON-SITE OR OFF-SALE ENJOYMENT, AS WELL AS FABULOUS GIFTS.

FACTOIDS: SPAIN

Widely known for Flamenco music and dance, bull-fights, fantastic beaches and lots of sunshine, Spain has to offer much more than that. It is – and has been for thousands of years – one of the cultural centers of Europe. It has beautiful cities and towns, offering really old monuments as well as futuristic architecture. Its various regions are all different one to each other, geographically, climatically and even in personality. Spain is located at the Iberian Peninsula, of which it occupies approximately 80% (the remaining 20% are occupied by Portugal), in the south-west of Europe. In the north Spain borders on France and Andorra. Spain is the 3rd country of Europe in extension and the 5th in population.



New appetizer menu is delicioso!

You'll find many delightful and delicious new items on our appetizer menu, including several Mediterranean-style hors d'oeuvres, savory dips, and tapas-inspired "small plates." The Spanish had it right when they said it only takes a mouthful of good food and lively conversation to keep a crowd going ...and the food – tapas – must be easy to eat so it doesn't interrupt the flow of conversation.



Caprice Neapolitan Ensalada, made with fresh Beefeater tomatoes, mozzarella, and Thai sweet-leaf basil, drizzled with signature champagne-huckleberry vinaigrette. Complete your evening with scrumptious "drunken" strawberry shortcake.

When pulled together properly, tapas provide an array of aromas and tastes that are as enticing as they are exotic. Come sample some from our new menu!



A taste of Spain

Try our limited-time mushroom and goat cheese pinchos – a classic Spanish appetizer of toasted bread topped with melted goat cheese and marinated crimini mushrooms. The drink special for Aug/Sept is the Matador – tequila, pineapple juice, and lime juice. Olé!

If you or someone you know is looking for a fun, team-oriented career in hospitality,

bar & wait staff wanted

apply at the Passport Club! Also hiring full and part-time wait and kitchen staff for the Smokehouse Grille, opening this fall. Applications can be downloaded at www.passportclub.net.

First lifetime member



Roger Zhang, friend of proprietors Clayton and Deb Korver, is our first "lifetime member." Though he lives in Shanghai, China, Roger comes to our little corner of the world for business occasionally (he

manages the "MEDTEC China" sales offices).

Christian made it – without being gored – to the Plaza del Toros following his run with the bulls.



Chef K.C. gets fresh

On any given afternoon, you might find executive chef K.C. Phillips playing farmer. The Passport Club's manicured gardens, located on the premises, are bursting with veggies and herbs ripe for the picking. Try our summer-special Caprice Neapolitan Ensalada (shown left), a colorful layered salad made with fresh tomatoes and sweet-leaf basil.



Bulls -cont. from page one

When I arrived in Pamplona, I stashed my backpack in a locker at the train station and headed to the town centre for the festival kickoff. The rocket released signaling the opening of the fiesta went off just as I was walking up and almost instantly the sky filled with eggs, flour, sangria and anything else not reserved for dinner.

The next morning I dreadingly made my way to the streets where the running would take place. When the rocket went off the people around me began briskly jogging until the first of the bulls began picking its way through the crowd, then the every-man-for-himself sprint began. After seeing a bull's horn pierce a fellow runner's thigh at the second turn, the adrenaline took over. Somehow, I made it in one piece to the Plaza del Toros where the bulls are corralled and then re-released one at a time

into the crowd of runners which taunt and attempt to touch the bull on the top of his head. After each bull has run through the crowd, the gates open and the runners are released back into the streets celebrating their success with much sangria-induced bravado.

Chill out summer's end with our frozen concoctions

Frozen Flavors of the Week for August and September are:

Wk of Aug Flavor

- 8 Pistachio gelato
- 15 Pecan praline ice cream sandwiches
- 22 Banany-Italian gelato
- 29 Butter pecan ice cream

Wk of Sept

- 5 Blackberry cabernet ice
- 12 Nocciola hazelnut ice cream
- 19 Avocado/vanilla bean ice cream
- 26 Mandarino sorbet

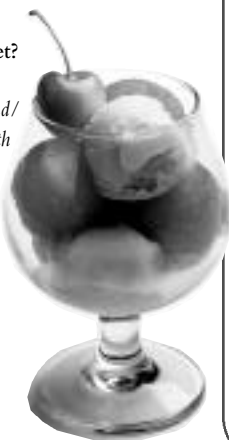
Frozen FAQs

What is gelato? sorbet?

Gelato is a frozen dessert made from water, milk and/or soy milk, combined with flavorings, and sweeteners.

Sorbet is a frozen dessert made from iced fruit puree and other ingredients.

Sorbet contains no milk, unlike sherbet, ice milk, ice cream, or gelato.



CALENDAR of events

08.07 • 5 to 10pm

National Friendship Day

Amigo, pal, alleato, companion, der freund, chum, ami, crony. Come in with your pal(s) and share a dessert of your choice for half price. Register to win two free drinks of your choice. Free entry for non-members with their member buddies.

08.18 • 5 to 11pm

Flamenco Festival

A celebration of Spain, with flamenco music, a buffet of Spanish-inspired Tapas (appetizers), samples of a special frozen Sangria drink, and deep discounts on Tequila and Sangria cocktails and our Spanish wine of the month. No bull.

\$10.95 per person, members; \$17.95 per person, non-members (includes cover).

Reservations required. Call 712.737.3153

09.15* • 5 to 11pm

Harvest Moon Festival

**Actual date of festival this year is Sunday, September 18*

The Moon festival (also called the Mooncake or Mid-Autumn festival) falls on the fifteenth day of the eighth month of the lunar calendar, when the moon is at its maximum brightness for the entire year. Celebrate this Chinese tradition with Moon Cakes and 50¢ off Tsing Tao beer.

09.22 • 5 to 10pm

Fall Equinox

The Autumn equinox is the point where there is exactly 12 hours of daylight and 12 hours of darkness at the equator. The daylight hours are dwindling and will continue to do so until we reach the Winter Solstice, the shortest day of the year and the start of winter. Chef K.C. will whip up a tantalizing Autumn-inspired buffet to make the most of this first day of Fall.

\$10.95 per person, members; \$17.95 per person, non-members (includes cover).

Reservations required. Call 712.737.3153

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