



Passport NEWS



happenings from the blue mountain passport club

What's in a name?

(Or, why is it called the Blue Mountain Passport Club?)

Proprietors Clayton and Deb Korver make their home in Orange City, in an old, refurbished Iowa barn. Besides a love for old barns (as evidenced in the fact that the Passport Club is housed in a barn), the Korvers have a passion for international travel (hence the name "Passport" Club); cultural art, artifacts and antiques (as seen throughout the place); and Jamaica (their "second home").

Jamaica is a lush tropical island perhaps best known for its reggae music. Columbus described Jamaica as "the fairest isle that eyes beheld; mountainous ... all full of valleys and fields and plains."



Roughly ovoid in shape and lying 90 miles south of Cuba, it's the third-largest island in the Caribbean.

What most people don't know is that Jamaica is also known for the world's finest and rarest coffee: "Jamaican Blue Mountain coffee" *continued on page two ...*

Warm up the coldest winter months with a fabulous South African Shiraz from the Villiera Wine Farm. The 2002 vintage "was an excellent red wine vintage for Villiera with excellent potential for maturation." Their "bush vine" vineyard was blended with their small block of old "bush vine" Shiraz to create "an intensely flavoured Shiraz" which was then racked into a mix of French and American oak barrels for 10 months.

WINE of the month

IAN/FEB SPECIAL ~ \$23.00/BOTTLE • \$6.50/GLASS

*The wine displays a deep red color with "loads of ripe fruit and spice on the nose, including pepper, dark berries, and vanilla." On the palate it has "layers of flavour and finishes elegantly." *continued on page 3...**



The (Blue Mountain) coffee's on!

Certified "Blue Mountain" coffee is produced in only a very small part of Jamaica. Each estate growing this coffee is located below 5,000 feet in the Jamaican Blue Mountains. The limited growing region allows for only a limited supply of coffee to be produced each year. Of the 1,000+ tons of coffee produced each year, 75 to 90 percent is sold to the Japanese, making "Blue Mountain Coffee" the rarest

and most expensive coffee in the western world.

Come in and experience Blue Mountain coffee hot and straight – or in one of the Passport Club's special after-dinner drinks.



relax the body. enjoy the spirits.

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PassportNEWS

The Blue Mountains

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The Blue Mountains are really blue, and very mysterious. Shrouded almost perpetually by mists that give Jamaica's highest mountains their bluish color, the Blue Mountain range sprawls across the eastern portion of the island for a length of 28 miles and an average width of about 12 miles. They rise steeply in an area so compact that it is possible to drive from the coastal plains to an elevation of over 7,000 feet in less than an hour.

The 194,000 acre Blue Mountain and John Crow Mountain National Park was established in 1992 to preserve the forests and to protect the island's largest watershed. The park comprises about 6% of Jamaica's total land mass. These diverse mountain forests have more than 800 species of endemic plants and 200 species of resident and migrant birds. There are also more than 500

species of flowering plants of which almost one half are native to Jamaica. The eastern face of the Blue Mountains receives more than 300 inches of rain each year, providing water for almost one half of



Jamaica's population.

So now you know how the Blue Mountain Passport Club got its name. Take a trip to the Caribbean with a Red Stripe beer or a cup of Blue Mountain coffee right here in an old Iowa barn!

Living with the Maasai: a journey to Africa

During their travels abroad, Clayton and Deb Korver have spent countless hours searching for art and antiques that reflect the culture of the country or place.

This column, written by Clayton, will feature a piece of art or an antique that adorns the walls or adds to the furnishings of the Passport Club. This month's story is the first in a series about his experience living with the Maasai in Africa.

World DEKOR



Standing under a small, scraggly tree, trying to get some shade from the hot African sun, I asked Isaac, my guide, if I would insult the warriors if I declined to drink the cow's blood I had been offered. Isaac, whose mother was Saburu, and who spoke Swahili, Maa, and enough English to serve as my interpreter, had brought me to this enchanted place in an old Land Rover he affectionately called "Baby Rhino."

It was 1986 and I was a young man of 36. Having just gone through a painful divorce after 15 years of marriage, a trip to Africa seemed like the perfect tonic. So I headed to Tanzania to climb Mount Kilimanjaro. A little adventure to ease the pain of a heartbreak. None of my friends could take time off to join me, so I packed up all my climbing gear with the idea of finding a local guide and climbing the mountain alone.



Kilimanjaro is the highest freestanding mountain in the world at 19,340 feet above sea level. A freestanding mountain is one that stands alone – not part of a mountain range. It's an amazing and humbling sight, this white-peaked mountain standing alone within view of the Serengeti Plains, just three degrees south of the Equator. The first British explorers to see Kilimanjaro sent word back to the scientific community that there was snow at the summit. This was met with much skepticism, as it was thought that snow or ice was not feasible in such a tropical locale.

I discovered that climbing Kilimanjaro required a lot of stamina. It's also a personal, almost spiritual quest – trekking from the hot rain forest to the summit on a 25 mile path that ascends from 6,000 feet above sea level to over 19,000 feet in heaven.

Such was the start of my adventure in East Africa which culminated in an adventurous stay with the Maasai.



This mask is one of several examples of tribal masks and jewelry collected by Clayton during his stay with the Maasai in East Africa.

To be continued ...



Our featured wine from Villiera Vineyards

continued from page one

The Villiera Wine Farm is run by Simon Grier. The winemaking tradition of the Grier family began in the 1970s, with cousins Jeff and Simon qualifying as oenologist and viticulturist. Their pursuit of winemaking excellence found a home in 1983 with the purchase of the Villiera vineyards in the Stellenbosch Region near Cape Town. At Villiera the underlying philosophy is “to ensure that the wines reflect the specific character of the terroir, as well as the unique characteristics of each vintage.” In addition, “techniques are utilized in the cellar that develop and retain the distinct varietal aromas and flavours.”

Jeff Grier received his Cape wine Masters Diploma in 1987. His experience and qualifications have led to exciting growth for Villiera, numerous personal achievements for Jeff, and many medals, awards and trophies for various wines in the range.

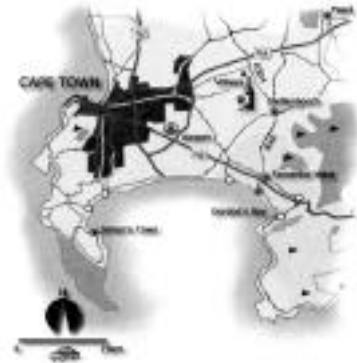
The varietal mix at Villiera is in a constant state of flux. In the early 80s the vineyards were approximately 5% red. The situation has now changed to 40% red. The vineyards are very labour intensive as the Grier family believes that employment is vital to South Africa. They use predominantly organic fertilizer, and no insecticides have been sprayed for eight years.

Sample the Villiera 2002 Shiraz at our South African wine tasting, or stop in some evening for a bottle of this or our other South African wines.

South Africa

A rich and diverse culture is reflected in their wines

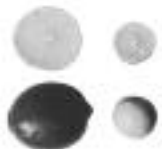
At the southern tip of Africa, where two mighty oceans meet in the shadow of landmark Table Mountain, lies Cape Town – the gateway to the South African winelands. Here the cultures of Africa, Europe and the East have met and mingled for over 350 years, shaping a city both ancient and modern, rich in colourful history and culturally diverse. This variety is reflected in their wines. With a winemaking history dating back more than 300 years, the industry reflects the classicism of the Old World but is also influenced by the contemporary fruit-driven styles of the New World. This rare combination makes for wines which are complex yet accessible, refined yet powerful.



The information about South African Wines included here is from Wines of South Africa, www.wosa.co.za

DESSERT of the month

Key Lime Pie



Persian lime

Key lime

The key lime is a specific variety of lime. It is not exclusive to the Florida Keys. It was brought there years ago and became naturalized. Much smaller than regular “Persian” limes, the key lime ranges in size from a ping-pong ball to a golf ball. The peel is thin, smooth and greenish-yellow when ripe. The flesh is also greenish-yellow, quite juicy, and has a higher acidity than regular Persian limes. Key limes have a very distinctive aroma, which makes them valuable for culinary use.

Enjoy a slice of Key Lime Pie during January and February for \$3.95. Add an after-dinner drink made with Blue Mountain coffee for a virtual trip to the Caribbean.

Meet Nico Steyn

South African Sommelier



Nico Steyn is native of Namibia, whose ancestors came to South Africa from Europe in 1672. He grew up in Namibia and went to school in Stellenbosch, South Africa (the Napa Valley of South Africa).

In 1984 Nico was transferred to the USA by the South African Tourism Board to promote South Africa as a tourist destination to Americans. When sanctions against South Africa were lifted in 1993 he ventured into importing wines from South Africa and has been involved in the marketing of South African wines ever since. Meet Nico at our South African Wine Tasting on January 25.

The Cape wine-growing areas, situated in the narrow viticultural zone of the southern hemisphere, mainly have a Mediterranean climate and the mountain slopes and valleys form the ideal habitat for the wine grape *Vitis vinifera*. Long, sun-drenched summers ensure grapes with enough sugar to provide excellent wines year after year. Wet winters with cool sea breezes and temperatures of 0-10°C also contribute to the ideal conditions for viticulture at the Cape.

What's "jerk?"

JERK. This method of cooking pork and chicken dates back to the Carib-Arawak Indians who inhabited Jamaica. After capturing an animal and thoroughly cleaning and gutting it, the Indians placed it in a deep pit lined with stones and covered with green wood, which, when burned, would smoke heavily and add to the flavor. But first, the carcass was "jerked" with a sharp object to make holes, which were stuffed with a variety of spices. The holes also allowed heat to escape without loss of moisture.

There are a variety of recipes for jerk sauce and seasoning, but a common ingredient is *heat!* Lots of spices – from allspice to garlic to cayenne – plus wood-fired cooking, add up to a tasty way to eat chicken on a cold winter evening. Join us on Caribbean night for jerk, rice and beans, and cool Key Lime pie! Reservations required.



CALENDAR of events



01.13 • 5 to 8pm

Caribbean Night

Spice up a winter's night with a little Caribbean heat! Serving traditional jerk chicken, rice and beans, and key lime pie. Cool off with a Cuervo margarita or a Red Stripe beer (at menu prices). Reservations required. Limited seating. \$12 per person.

01.25 • 6:15 to 9:00pm

South African Wine Tasting

Experience a taste of Africa at this special event. South African native Nico Steyn will serve as our host and sommelier. A variety of marvelous wines will be served, plus a delicious and adventurous array of authentic South African foods. Reservations required. Limited seating. \$25 per person, members. \$35 per person, non-members.

02.14 • 6 to 10pm

Valentines Day Sweetheart Party

Treat your special someone to a romantic evening. Enjoy a glass of your favorite wine, light appetizers, a fresh red rose, and a sweet treat for two. Reservations required. Limited seating. \$20 per couple.



Members receive first priority for all events. Call 737-3153 for reservations.

Passport

INSIDE THIS ISSUE: your passport to adventures from the Caribbean to South Africa!

NEWS



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