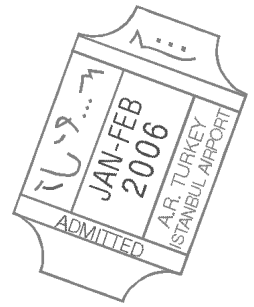




Passport NEWS



happenings from the blue mountain passport club



EXPLORING: JAPAN

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About Japan

There are a couple of reasons why we chose Japan for our passport stamp this month. First, Chef K.C. has been dying to present his sushi to our members, so it seemed the perfect time to host a fun, formal event with Japanese cuisine.

Secondly, Orange City's "sister city" is Shibata City, Japan. Delegates from that community visited ours this past May, and enjoyed an evening at the Passport Club with OC city officials (below).



Finally, proprietor Clayton Korver is waxing nostalgic about his football days, when as a Northwestern College student his football team journeyed to Japan to play the All-Stars in 1974.

So, we bring you the intriguing country of Japan this January and February, and hope you enjoy a little history, warm up with a bite of sushi, and toast your friends with a taste of sake.

Playing football with the Japanese All-Stars: a whole new ball game

Normally we use this spot to continue Clayton's saga of living with the Maasai in Tanzania. This issue we bring you another journey of his as a young man and a member of the Northwestern College football team.

The Des Moines Register writer put it this way: "Some teams go to Miami and Pasadena to play post-season football games ... Then there's little Northwestern College. The Red Raiders are going to Japan. That's right. Larry Korver and his band of Dutchmen are leaving this town's orange water tower behind and getting a game plan ready for the Land of the Rising Sun."

That was in late 1974, and the NWC football team, headed by Clayton's uncle Coach Larry "Bub" Korver, drove by bus to San Francisco and boarded a plane to Tokyo to take on the Japanese All-Stars on December 24 and 29 in an International College Football game.

"This was the college trip of a lifetime," recalls Clayton. "My uncle Ron,

continued next page ...

WINE of the month

Think beyond the vine

If you think of wine as always being about the grape, consider expanding your horizons this month – and take a taste trip to Japan – with a glass of sake or plum wine.

Sake is a non-carbonated beverage fermented from rice. Though made from a grain, the flavor is closer to wine than beer, yet uniquely different from grape wine. Sake's alcohol content is between 15 and 17 percent.

Japanese plum wine is called umeshu. It is lightly sweet and sour, made from green ume plums and a white liquor called shochu. Plum wine has been consumed in Japan for over 1,000 years.

Kampai! (Cheers!)



relax the body. enjoy the spirits.

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Passport NEWS

About Japan

-continued from page one



The country of Japan is slightly smaller than the state of California, with a population over 127 million people. Its terrain is mostly rugged and mountainous, with its highest point being Mount Fuji. Eighty-four percent of the population is Shinto and Buddhist, and the government is a constitutional monarchy with a parliamentary government. A notable characteristic of the economy is the working together of manufacturers, suppliers, and distributors in closely-knit groups called keiretsu. A second basic feature has been the guarantee of lifetime employment for a substantial portion of the urban labor force.

Orange City and Shibata City, Japan, signed a "sister city" agreement in 1995. Representatives from our local government traveled to Japan for ceremonies, and delegates from Shibata City have since visited Orange City in a cultural exchange. For more information about this relationship, talk to Don Schreur, who was city manager at the time of the agreement.



Football in Japan (continued from page one)

who went to Japan after the war to teach English, was instrumental in setting up a trip to Japan with my uncle Bub."

Club member Dave Bomgaars says he can recall the trip as if it were yesterday. "You could tell we had Dutch roots," he said. "We took a bus from OC to San Francisco to save money, but I don't think it saved all that much. Greg Beernink and I, with a few other friends, might have set a new world record for playing the card game '500' for 36 hours straight for a penny a point."

But what about playing football?

The Raiders defeated the Kansai All-Stars 48-0 in the first game, and took the East Japan All-Star team 14-0.



(71) E. Hoogstra, (42) S. Ooms Osaka players, Elio Van Gorp (87) Northwest defender, M. Duksa player, A. Kishida (66), R. Kevichata (16), Easy John junior defensive tackle on NW team celebrates after the Osaka game, Northwest won 48-0.

"The coaches let us defensive players play offense for once," recalls Dave. "I think we even scored a few times, but that could be my imagination!"

Dan Kraai, assistant coach at the time, says that the Japanese people were "very friendly" to the team. "I was struck by their sense of sportsmanship and respect before, during, and after competition," he reports, "a concept we would find refreshing in today's environment of major college and professional sports."

In an interview with Coach Korver immediately following the trip, Bub commented that his foremost recollection of Japan was the smallness of the land itself and the buildings. He also said that the eating habits of the Japanese football players were quite different from those of his own players. "We're red meat eaters in the United States," he said. "But the Japanese eat primarily rice and fish. All kinds of fish - squid, jellyfish, fish eyes. We enjoyed it and had a great time trying it."

(What goes around, comes around! Now it's time for us to try sushi!)



Head Coach Kevichata of the Osaka football team congratulates Easy John after the Osaka game on Nov. 10th. (Seattle native club on team) 88-81 score.



Elio Van Gorp (NW All Star) and Easy John (junior defensive tackle) and one of the members of the Oakland Raiders.

Menu makeover

Just in time to spark up the New Year ...new items on the Passport Club appetizer and small plate menu. You can look forward to tantalizing tastes temptations like lobster bisque, new dips, an Italian dish or two, and a Greek flatbread "pizza." Cheers!





Sushi and sashimi defined

Do you think that sushi means “raw fish?” Has that been keeping you from trying it?

Actually, “sushi” is a Japanese dish consisting of vinegared rice combined with other ingredients such as fish or vegetables. The majority of sushi is, indeed, made with raw fish and other seafoods. Only ocean fish are used raw in sushi; freshwater fish are cooked. In addition to fish, common seafoods used in sushi are squid, shrimp, eel, and various kinds of shellfish. But not all sushi contains seafood. Many things can find their way into sushi: pickled daikon radish, fermented soy, avocado, tofu, pickled plum, and more. The seaweed wrappers are made of a cultivated sea vegetable known as nori, which today is farmed and industrially produced. The rice used in making sushi is a short-grained, sweeter variety than the long grains Westerners are used to. It is cooked with rice vinegar. Finally, sushi is served with certain condiments: soy sauce, wasabi (green horseradish), and sweet pickled ginger (gari).

So what then is “sashimi?” Literally “pierced body” in Japanese, sashimi is a delicacy primarily consisting of very fresh seafoods, thinly sliced and usually served raw with only a dipping sauce. Sashimi is sometimes served with sushi, as the first course in a formal Japanese meal.

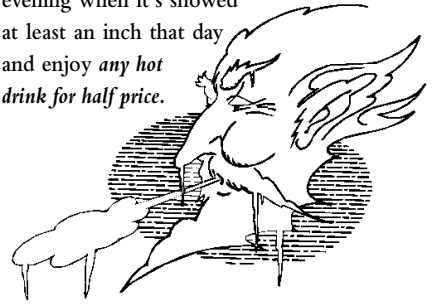
Chef de Cuisine, Kirk “K.C.” Phillips will be preparing a variety of sushi for a limited number of guests on January 28 for a formal celebration of Japan.

During the rest of January and February, come into the Passport Club and try our featured Japanese dish: Tankatsu Chicken. This “small plate” features tender strips of chicken breast coated in Japanese Panko bread crumbs, then lightly fried and served with a lemon soy dressing. Accompanied by Oriental Slaw Yum!



Cabin fever?

Defeat Old Man Winter! Get out of the house and come to the Club any evening when it’s snowed at least an inch that day and enjoy *any hot drink for half price.*



The Smokehouse Grille is up and running and *sizzling*. If you haven't yet savored the flavors of slow-smoked real barbecue, housemade soups and sides, wood-fired pizzas, and our chef's signature entrées (featuring wild game specialties like pecan-crusted walleye, cedar plank Pacific Northwest salmon, venison au pouivré, and Jack Daniels and lingonberry glazed duck), come on in Tuesdays-Thursdays from 5 to 8pm, and Fridays-Saturdays from 5 to 9pm. Start with a toddy in the Club, enjoy a hearty meal in the Grille, then head back upstairs for the piece de resistance – a great glass of dessert wine or an after-dinner drink made with Jamaican Blue Mountain coffee. Bon appetit!

World DÉKOR

Next time you're in the Passport Club or Smokehouse Grille, explore our World Dékor Boutique on the lower level – filled with old and new treasures, gifts, home decor, and collectibles from Asia, Turkey, the Middle East, and other exotic locales. Purchase genuine Blue Mountain coffee from Jamaica, cigars from around the world, wine accessories, and gift baskets.



The Ballad of Groundhog Day (sung to the Ballad of Jed Clampett)

author unknown



*Come and listen to a story 'bout a groundhog, Phil;
He sleeps throughout the winter to escape the
bitter chill.*

*And then one day on February Two
He's up from the ground, and here's what he will do:
Open his eyes - Look around - Prognosticate.*

*Well the next thing y'know, ol' Phil's a media star;
Camera crews and newsmen come from near and far
To Punxsutawney town in the middle of PA
To determine whether winter will go or will it stay.
Six more weeks - Maybe longer - In Minnesota.*

*A shadow means a longer nap for Phil and all
his kin;
They begin to huddle up and start a new sleep-in;
But you and me we just can't sleep throughout the
winter here -
So have a heapin' hopin' the shadow won't appear.*

Shadow or no, come out of your den and into the Passport Club on February 2 and warm up with a Phantastic Phil Martini, a glass of great wine, a frosty mug of beer, or the libation of your choice.

CALENDAR of events

01.28 • 7:30 to 10pm

Sushi Soirée

Celebrate Japan at this black tie event. Explore a variety of housemade sushi, Asian appetizers, wakame salad, and a complimentary glass of your choice of sake, plum wine, or Sapporo beer. Formal attire. Limited to 28 guests. Reservations required. Members only. \$45 per person



02.02 • 6 to 9pm

Groundhog Day

Come try our secret Phantastic Phil Martini and discuss the results of the groundhog's prognostication. The perfect pick-me-up for the mid winter blahs.



02.09 • 6:30 to 8:30pm

Caribbean Night

Can't take a Caribbean cruise this winter? A trip to the Passport Club is the next best thing. We'll have a tribute to Jimmy Buffet, plus a buffet of Jamaican jerk and other island specialties and a complimentary glass o'rum punch or a Red Stripe. Yah, mon. Reservations required.



\$20 per person, members;

\$28 per person, non-members (includes day membership)

Call 712.737.3153 or email passportclub@frontiernet.net

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