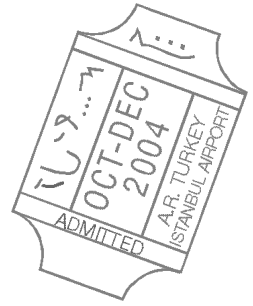




# Passport NEWS



happenings from the blue mountain passport club

## Barn again?

The title above comes from a tagline used by an Iowa barn preservation group, but it's most fitting to describe the digs of the Passport Club. Proprietors Deb and Clayton Korver took their love of old barns to create an eclectic social destination that blends rural charm with cosmopolitan flair and old-world culture.

The Passport Club is housed in the loft of a barn built in the late 1940s by Joe Smink, which was part of a farm/acreage bought by Clayton's three uncles in 1970. The barn was moved to its current location in 1995 and served as a small antique shop, cafe, and bakery until it was refurbished in 2003 by the Korvers.

*continued on page two ...*



*This fall season, we're proud to feature an outstanding Pinot Noir from Oregon, a region renowned for producing highly-rated Pinots. The 2002 Pinot Noir Willamette Valley from Elk Cove Vineyards received 89 points from Wine Spectator, which describes this vintage as "supple and appealing for its lovely balance, rich enough in texture to let the dark cherry and vaguely licorice-like flavors sing as the linger on the fine-grained finish."*

## WINE of the month

SPECIAL ~ \$23<sup>00</sup>/BOTTLE • \$6<sup>50</sup>/GLASS

*The Willamette Valley Pinot Noir is the foundation of Elk Cove Vineyards. It is blended from several select vineyard sites and "shows the softest, most approachable drinking style Elk Cove makes."*

*Elk Cove Vineyards is one of Oregon's oldest and most respected wine producers. Their focus is to produce hand-crafted, Estate-grown wines that "rival the best in the world." continued on page 3 ...*



## Blue Mountain Pub & Grill to open next year

Plans are underway to expand the Blue Mountain Passport Club facility with a full-service restaurant on the lower level sometime at the end of 2005. The Pub & Grill will be built around an "exhibition kitchen" specializing in wood-fired cooking.

Dishes will include wood-fired pizzas, fire-roasted chicken, wood-fire-grilled buffalo burgers and salmon steaks, slow-smoked barbecue ribs, brisket, and a wonderful assortment of soups, salads, wraps, and panini-grilled sandwiches.

relax the body. enjoy the spirits.

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# PassportNEWS

## Bar in a barn

*continued from page one*

“Smink was a typical frugal Dutch farmer,” explains Clayton, “which accounts for the use of old barn doors and scrap lumber used for roof sheathing, which you can still see down by the bar.”



Clayton, who has been collecting antiques from around the world for decades, started storing some of his treasures in the barn in 1974. “For 30 years, I had everything from a 1930 Cadillac to stained glass windows sitting around in this place,” he says. “So it only made sense that we carried on the barn’s heritage as a showcase for interesting and varied antiques and artifacts.”

The Passport Club’s exterior reflects its rich past, and its interior is richly decorated with art, artifacts, and antiques from six continents. Comfortable, cozy seating can be found in intimate niches throughout the space, complete with a cornucopia of visuals that can both educate and inspire patrons with each visit.



## Un-corking the past

**D**uring 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. Asian artifacts are abundant in the Korvers’ collection, as are ceremonial weapons and jewelry from Africa, acquired during Clayton’s stint living with the Masai tribe. This column, written by Clayton, will feature a piece of art or antique that adorns the walls or adds to the furnishings of the Passport Club.

## World DÉ KÖR

“Deb and I have quite a few favorite pieces at the Club, but the ones I really enjoyed collecting are the corkscrews, which are framed into four groupings. There are some very interesting corkscrews if you take the time to look closely. We have a few 18th Century corkscrews that are simple

but beautifully crafted with wonderful patina. There are corkscrews with bone and ivory handles, as well as early patented scissor-action lever corkscrews.

“But it was *finding* them all that was so much fun and brings back great memories.

We scoured fleamarkets all over the world, an amazing

and memorable process in itself ... up at dawn, moving through endless narrow streets lined with antiques, junk, and ethnic food vendors ... creating an emotional and inspiring experience full of the sights, sounds, and smells of the culture.

“Come and take a look at our corkscrew collection, and ask us if you have any questions about any of the treasured pieces.”

*Cheers! Clayton & Deb*





## RECIPE *of the month*

### Raspberry Beurre Blanc Sauce

- 1/2 cup raspberry or red wine vinegar
- 1/4 cup minced shallot
- 8 ounces (2 sticks) butter
- 2 to 6 tablespoons raspberry jam (to desired taste)

*Combine the vinegar and shallot in a saucepan. Cook until reduced to half. Remove from heat. Cut butter into small pieces and whisk in 3 or 4 pieces, one piece at a time. Return pan to low heat and continue whisking in the remaining butter. The sauce should have the consistency of a light mayonnaise. Whisk in the raspberry jam. Serve immediately (warm).*



*Try a glass of our featured wine - 2002 Pinot Noir Willamette Valley - with our scrumptious signature salmon. It's the perfect complement to this dish.*

**This delightful sauce is served over cold smoked Atlantic salmon. Enjoy this scrumptious appetizer during October, November and December for \$5.95.**

### Our featured wine from Elk Cove Vineyards

*continued from page one*

Elk Cove Vineyards has been producing Single Vineyard Pinot Noirs since 1979. Of the 120 planted acres at the three vineyard locations, only 15 acres are selected for inclusion in the Single Vineyard wines.

All of Elk Cove's delicate Pinot Noir fruit undergoes the same meticulous vineyard management and gentle

handling through their gravity flow system, achieving the elegance, texture, and luscious quality that are the hallmarks of exquisite Pinot Noirs.

The 2002 vintage is nothing short of spectacular! At Elk Cove, they "saw unheard-of levels of ripeness and concentration ... This 2002 Pinot Noir Willamette Valley gives beautiful black fruit combined with an intensity of earth showing the nose."

Elk Cove Vineyards was established in 1973 in a protected Oregon valley with gentle south-facing slopes that were home to a mighty herd of rare Roosevelt Elk migrating through the property. The first vines were planted in 1974 and the first harvest completed in 1977.

## MARTINI MADNESS



Try one of our signature chocolate martinis to warm up on a chilly fall evening. All Passport Club martinis are \$1<sup>00</sup> off on Wednesdays! Join us for a toasty toast!

- 2 parts premium vodka
- 1 part white Creme de Cacao
- 1 splash dry vermouth

*shaken,  
not stirred*

*Pour ingredients into shaker with ice and shake well. Strain into chilled martini glass. To garnish: rim glass with powdered sugar and shred semi-sweet chocolate on top. Or ...just come into the Passport Club and let us make one for you!*

## Karri lands role as Hospitality Manager

Karri Schrunk is a face you'll see a lot of at the Passport Club. As Hospitality Manager, she takes the high road to ensure that as club mem-



bers and patrons you enjoy all the amenities the Club has to offer. She says she's "excited about the opportunity I've been given to manage the Passport Club, and to plan and host exciting new experiences and events."

Karri wants to make sure that as soon as you step in the door, you'll "know you are welcome and will be treated to an evening of relaxation and fun."

Come in and say hello to Karri. She is eager to hear your comments and suggestions on how to make the Blue Mountain Passport Club your ultimate destination for fun and relaxation in Northwest Iowa.

# CALENDAR *of events*

### 11.16 • 5-8pm

Wine tasting

*Sample our featured wine, 2002 Pinot Noir Willamette Valley, in addition to three wonderful whites and three more remarkable reds. Light appetizers also served. Reservations required. Limited seating.*

*Members: \$20*

*Non-members: \$30*

### 12.31 • 5pm-12m

New Years Eve Party

*Celebrate the new year as each country's time zone comes alive in 2005. Free champagne as the ball drops in Times Square NYC. Reservations required. Contact Karri for details.*



### 01.13 • 5-8pm

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.*

*Members only. \$12*

*Members receive first priority for all events.*

# Passport NEWS



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