

Corks & Cuisine



November 2008



**We are pleased to welcome back for a second year
2009 MSU Billings Wine & Food Festival Co-chairs
Stella Fong and Susan Carlson**

Stella has been involved with the Wine & Food Festival since 2001 when she dazzled our guests by teaching a cooking school entitled "Hands-on Dim Sum, Heart Pleasures." Since then, Stella has chaired the Tuesday evening Guest Chef Cooking School and served on the steering committee.

Susan began working on the Wine & Food Festival in 2003 as co-chair of the Guest Chefs Dinner – a position she held through the 2007 festival. In addition, Susan has been our Friday evening chair since 2005, and served on the steering committee.

Stella and Susan bring not only their ingenuity, creativity and expertise to the co-chair positions, but also extraordinary dedication to the success of this event. We are extremely fortunate to have them leading our corps of volunteers as we design and plan our 17th annual festival.

Enjoy Holiday Champagne Cocktails

Pomegranate Champagne Punch

2 cups champagne

1 cup pomegranate juice

1 cup seltzer

½ cup citrus vodka

Lemon twists for garnish

Combine champagne, pomegranate juice, seltzer and vodka in a large bowl or pitcher. Serve over ice with a twist of lemon.



Volcano

¾ oz raspberry liqueur

¾ oz blue Curacao liqueur

Champagne

Pour liquors into a champagne flute, and fill with ice-cold champagne

Add a twist of orange peel, and serve

Mark your calendars for Wine & Food Festival May 11-16, 2009

Visit our website at www.winefoodfestival.com