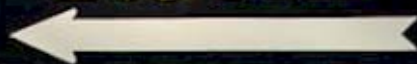


# STYLE OF CALIFORNIA

M A G A Z I N E

Tasting  
Room



## Wine Basics

Which Glass To Use  
Tasting Room Ediquette

# The Lodi Wine Trail

## A Crush On Vine

FOODIE BON VIVANT  
*Recipes & Restaurants*

CRAFT BEER CRAZE  
Beer IQ & Local Pubs

Travel Hot Spotz

Bed & Breakfast Inns  
Mourelato's Resort



# The History of Buca

The first Buca di Beppo opened its doors in 1993 in the basement of a Minneapolis apartment building. Since then, we've grown to over 100 locations worldwide. Our mission is to capture the fun and enthusiasm of an authentic Italian gathering along with delectable food. Every Buca di Beppo restaurant offers an eclectic setting designed to make every occasion a party! Our dishes are inspired by the cuisine enjoyed for generations in villages throughout Italy. Our dishes are served family style, meant to be shared by the entire table. Nothing brings a group closer together than trying a bit of this and a taste of that. Buca has the perfect flavor and atmosphere for any gathering.

**\$15 OFF Coupon at [StyleOfCalifornia.com](http://StyleOfCalifornia.com)**



# The Buca Experience

## Vibrant Italian food in an eclectic vintage setting

Dishes enjoyed for generations in villages throughout Italy inspire our menu, giving Buca its authentic Italian fare. We continue to innovate and create recipes beyond our traditional style by adding new menu items inspired by Northern and Southern Italian cuisine. Come indulge in the Buca experience of unforgettable appetizers, salads, pastas, pizzas, entrees, desserts, beer and fine wine.



## All Locations are open for fun!

Whether you're celebrating a special occasion, planning a business dinner or having a night out with family and friends, you'll enjoy Buca di Beppo's authentic Italian cuisine in an eclectic, vintage setting. The friendly staff and whimsical atmosphere are sure to be a hit. Keep the conversation flowing by admiring the walls covered in family photos and candid shots of Italian-American icons such as Sophia Loren and Joe DiMaggio, while you listen to the classic tunes of Frank Sinatra and Dean Martin.



## Buca di Beppo

We enjoyed a marvelous authentic Italian dinner at the Howe Avenue Buca di Beppo in Sacramento, CA. This was our second time dining at this location. If you haven't tried it you really must go! It's interesting and entertaining to look at the eclectic decor, they offer a nice selection of wines and spirits and the food is off the chain good!

If you go with a group, make sure to see if the Pope Room is available or call ahead to reserve it. This is a perfect spot for a holiday get together with friends or family.

The menu is served family style, the portions are large and are terrific to have the next day as leftovers. There are a superb assortment of pasta dishes to choose from and they offer a \$15 coupon for signing up for their E-Club. We posted the link on our website.

LOCATIONS  
1249 Howe Ave,  
Sacramento, CA

1212 Galleria Blvd,  
Roseville, CA

855 Howard St,  
San Francisco, CA



**Buca di BEPPO** Italian Restaurant **\$15 Off** ANY TWO PASTAS OR ENTRÉES  
[Click to Join eClub!](#)



## Specialty Pasta

### Spicy Chicken Rigatoni

Buca Family Favorite. Chicken breast, garlic, crushed red pepper and peas in spicy rosa sauce.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Penne San Remo

Chicken breast, artichoke hearts, sun-dried tomatoes and peas in white wine cream sauce.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Cheesy Bolognese

SS\$19.99 (\$10.00 per person) L\$31.99 (\$8.00 per person)

### Macaroni & Cheese

SS\$18.99 (\$9.50 per person) L\$31.99 (\$8.00 per person)

### Beppo's Soffici Cuscini

Gnocchi, pancetta and red onions tossed with spicy creamy vodka sauce, topped with Parmesan and basil.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Fettuccine Supremo

Chicken breast, broccoli and red bell peppers in Alfredo sauce.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Chicken & Sausage Ziti

Chicken breast, mild Italian sausage, red onions, Roma tomatoes and spinach in garlic cream sauce.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Chicken Carbonara

Chicken breast, prosciutto, peas and garlic in Alfredo sauce.

SS\$21.99 (\$11.00 per person) L\$33.99 (\$8.50 per person)

### Macaroni Rosa

Chicken breast, cavatappi pasta, broccoli, mushrooms and peas in rosa sauce.

SS\$20.99 (\$10.50 per person) L\$32.99 (\$8.25 per person)

### Shrimp Florentine

Garlic shrimp, Roma tomatoes and spinach with linguine in garlic butter sauce.

SS\$24.99 (\$12.50 per person) L\$36.99 (\$9.25 per person)

### Penne al Forno

Sautéed spicy Italian sausage, prosciutto and pepperoni tossed with ricotta and our homemade marinara sauce, topped with provolone, mozzarella and Parmesan.

SS\$22.99 (\$11.50 per person) L\$34.99 (\$8.75 per person)

### Quattro al Forno

Cheese manicotti, chicken cannelloni, cheese ravioli and stuffed shells.

SS\$19.99 (\$10.00 per person) L\$31.99 (\$8.00 per person)

### Baked Rigatoni

Spicy Italian sausage and meat sauce tossed and topped with mozzarella, Parmesan and ricotta.

SS\$19.99 (\$10.00 per person) L\$31.99 (\$8.00 per person)

### Lasagna

Buca Family Favorite. Towering layers of meat sauce, ricotta, mozzarella, provolone and Parmesan.

SS\$19.99 (\$10.00 per person) L\$31.99 (\$8.00 per person)

## Traditional Pasta

### Spaghetti with Meatballs

Buca Family Favorite. Our famous half-pound meatballs with our homemade marinara sauce.

SS\$20.99 (\$10.50 per person) L\$32.99 (\$8.25 per person)

### Spaghetti with Meat Sauce

SS\$16.99 (\$8.50 per person) L\$28.99 (\$7.25 per person)

### Penne alla Vodka

SS\$19.99 (\$10.00 per person) L\$31.99 (\$8.00 per person)

### Ravioli al Pomodoro

Cheese-filled  
SS\$16.99 (\$8.50 per person) L\$28.99 (\$7.25 per person)

### Fettuccine Alfredo

SS\$15.99 (\$8.00 per person) L\$27.99 (\$7.00 per person)

# STYLE OF CALIFORNIA

M A G A Z I N E

presents our 2016 "A Crush On Vine" issue.

## Showcasing Wine & Travel in California

We have also created a wine trail map and guide. The Lodi area, in particular, is quickly becoming a popular wine destination for travelers world wide. New smaller boutique and family owned wineries are sprouting up throughout this region. The wines made here in this appellation are gaining notoriety and winning awards, not just in the United States, but also in the Global wine markets.

We hope you will enjoy our features, Foodie Bon Vivant, Home in Style, PlumBerry Hill, Health in Style and our Travel Hot Spotz features with articles designed to enhance your California experience.



**WINE + FOOD**  
**TRAVEL + LEASURE**

*Michelle Silva*  
Publisher, Design  
& Editor in Chief



# STYLE OF CALIFORNIA MAGAZINE

## SHOWCASING CALIFORNIA since 2007

Style of California Magazines are publications designed around our local business owners...our friends and family working and serving in our communities. We are all about our California communities and the hard working people who have dedicated so much of their lives to making our Golden State an amazing enjoyable place to visit, dine, shop, work and live.



### OUR ARTICLES

The **Style Uncorked** sections include stories that are shared with our writers and editors when about California our business owners and their staff.

The hope behind this section is to add a personal touch and feeling about the real people within our community.

These people may have an inspiring purpose or have overcome great hurdles which brought them to the place where they are today.

Our goal is to capture this spirit in our editorials.



## FOR ADVERTISING RATES AND SPECIAL PROMOTIONS

PLEASE CALL **209.642.0512**

LEGALITIES Style of California Magazine & Netfactors LLC assumes no responsibilities or liabilities for claims made by advertisers contained herein. The opinions expressed do not necessarily reflect the views of Style of Lodi Magazine or Netfactors LLC or it's owners. Neither Style of Lodi Magazine or Netfactors LLC shall not be held responsible for typographical errors or omissions.

**StyleOfCalifornia.com**

# CONTENTS

## A CRUSH ON VINE

- P 9.....Priority Wine Pass
- P 10-11.....Lodi Wine Country: Introduction
- P 12-13.....6 Basics Every Wine Drinker Should Know
- P 14.....Lodi Annual Wine Events
- P 15.....Types Of Wine Glasses
- P 17.....B & T Catering
- P 18.....Lodi A-L Tasting Rooms
- P 19.....White Wine Aromas
- P 20.....Lodi L-W Tasting Rooms
- P 21.....Red Wine Aromas
- P 22.....Lodi Wine Trail Map
- P 23.....Wine & Cheese Pairing Guide
- P 24-25.....Tasting Room Etiquette
- P 26-27.....Different Types Of Red Wine

## FOODIE BON VIVANT

- P 2-3.....Buca di Beppo Restaurant History & Pasta Menu
- P 29.....Butter Nut Squash Crostini Recipe
- P 30.....Lodi Steak & Seafood Guide
- P 31.....A Great Steak House
- P 32.....Red Wine Chocolate Cake Recipe
- P 33.....Lodi Deli, Café & Bakery Guide
- P 34.....Lodi Sushi Guide
- P 35.....Blackberry Hombre Sparkler
- P 36.....Lodi Pizza Guide
- P 37.....Lodi Italian Restaurant Guide
- P 38.....Lodi Pubs & Sports Bar Guide
- P 40.....The Craft Beer Craze
- P 41.....Beer IQ
- P 42.....Styles Of The IPA
- P 43.....Beer Pairing
- P 44-45.....Brew-Ware 101
- P 46-47.....Porter's Pub



## Health & Beauty

P 48-49.....Vitamin D Deficiency

P 50-51.....Stylist, Audreana Lang

## Travel Hot Spotz

P 53.....Thunderbird Lodge, Lake Tahoe

P 54-57.....  
Mourelato's  
Lakeside Resort



North Shore  
Lake Tahoe, CA

P 59.....Lodi Hotels & Inns

P 60-61.....Bed  
& Breakfast Inns

What You're  
Missing Out On  
If You've Never  
Stayed In One



P 62-63....The  
Hennessey House

Charming  
B&B in  
Napa, CA



## Home in Style

P 65....Preserving History With Re-Purposed  
Furniture

P 66-67....Wine Bar Furniture & Re-Purposing  
Your Den

P 68-70....PlumBerry Hill

P 71.....Lodi Antiques & Boutiques

P 71-73....Northern California Construction  
Training

# STYLE OF CALIFORNIA M A G A Z I N E

*Enjoy*

**California's  
Wine  
Country**



**A Crush On Vine**





PRIORITY WINE PASS

## A Word From The Founder

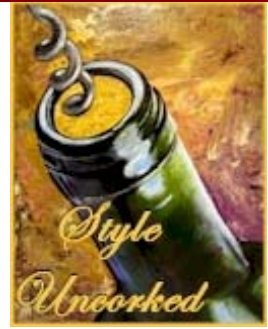


Not only is the Priority Wine Pass a great way to save money and experience preferential treatment while wine tasting, much of the value is having our wine tasting expertise to help guide you to the wineries that best fit your preferences and tastes. We do this by offering our members exclusive and customized itineraries, suggestions, and advice based off their wine tasting preferences and our knowledge of all of our winery partners as well as wineries throughout wine country.

As the founder, I have personally visited over 600 wineries in the past 5 years that has brought me great joy in assisting my wineries and winemakers help grow their passion while at the same time creating

experiences for my members and helping connect and match make my members with wineries they would have not gone to without my guidance.

I hope to have pass holders stay members for years to come and look forward to a long lasting relationship of winery finding that best suits their needs and wants.



## Priority Wine Pass



*James Michael Cegelski  
June 1958 - March 2010*

Priority Wine Pass was created in memory of James Michael Cegelski, who lived with zest in life and in wine. Prior to his passing away in 2010, he had the dream of owning a winery and creating a wine in which he loved. It is now our mission to give the gift of sharing wine and the exhilarating experience, which embraces all that surrounds each unique winery.

At the same time we aim to assist boutique wineries and help broaden the exposure of their efforts and the fruits of their labor to the world, along with assisting larger vintners, which we also love and support, making them more accessible and familiar to all whom have an appreciation for the culture of wine.

[PriorityWinePass.com](http://PriorityWinePass.com)

### Priority Wine Pass Benefits Include:

- ✓ Complimentary, discounted, and elevated wine tastings at over 204 wineries and growing!
- ✓ Customized winery itineraries
- ✓ Tell us what you like, we tell you where to go to find just that!
- ✓ Barrel Tastings, meet the winemaker, and special tour and food pairing offers
- ✓ Hotel Discounts!
- ✓ Transportation & Restaurant discounts
- ✓ Discounts on Wine Events
- ✓ Dining and hotel recommendations
- ✓ Receive a printable pass to start using the benefits IMMEDIATELY!



### We Offer Help Planning Your Trip to Wine Country

- 1-Day Trips
- Overnight Getaways
- Anniversary trips
- Birthdays
- Group Tastings
- Bachelorette Parties
- Reunions

When you become a member of Priority Wine Pass, we promise to make sure you have the best experiences possible at each vineyard and introduce you to wineries that we have come to know and regard with high integrity. **New Wineries Welcome**

# LODI WINE COUNTRY: AN INTRODUCTION

Welcome to Lodi's Wine Country, a region defined by the land and the glorious bounty it produces. Although within a couple hour driving proximity of places like San Francisco and Lake Tahoe, it is a world apart. The landscape of scrolling farms has roots in the cultures of Spain, Mexico, Germany, Italy and the eastern United States. The Central Valley lifestyle offers a diversified integration of foods, languages and traditions from all over the world.

The Lodi appellation is defined and influenced by its proximity to the Pacific Ocean and the Sacramento Delta. This region is growing into one of the world's most impressive wine conneaseur destinations. With over 100 years of farming experience handed down from generation to generation, our local winegrowers and creative winemakers are mixing the latest techno logy combined with over 3 decades of skills to make award winning wines and bringing the Lodi region into the global spotlight.



*Lodi California is catapulting into the global spotlight*

## CLIMATE

The Lodi Appellation encompasses a classic Mediterranean climate, featuring hot summer days and cool evenings. Being situated 100 miles east of the Pacific Ocean, in the middle of the fertile San Joaquin Valley along with adding in the Sacramento River Delta's cooling breezes, the region provides an optimum growing season for wine grapes. This climate allows Lodi grape growers to provide a diverse set of delicious full-flavored varietal fruits that display a uniquely natural acidity.

Lodi receives only 17 inches on average of rainfall primarily in the winter months. This comparatively dry growing season reduces pest and disease problems, and provides grape growers with active control over vine growth through careful irrigation management. This unique combination allows Lodi grapes to reach physiological ripeness with preserving the land.

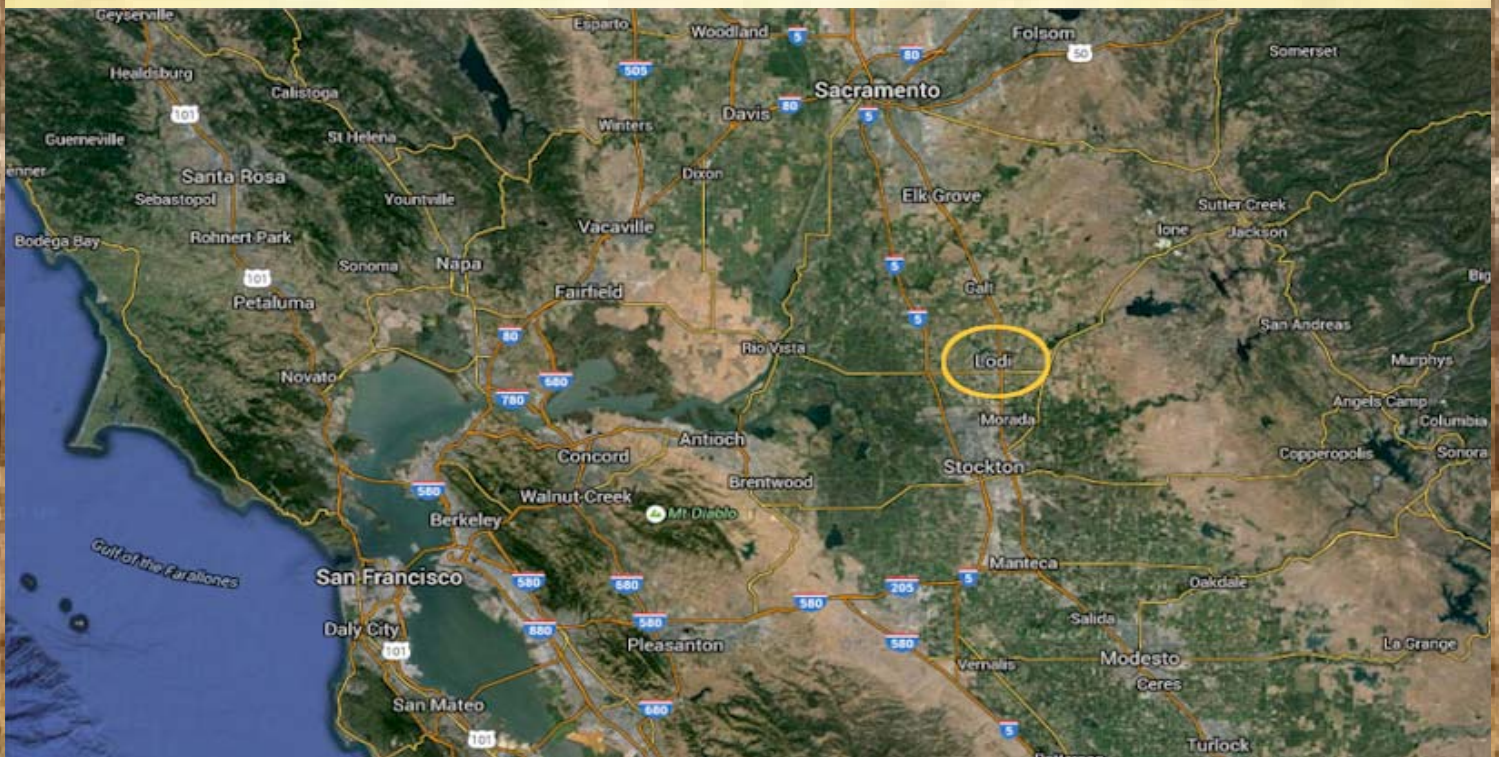
## SOILS

Lodi's diverse soils were created thousands of years ago through topographical events. Two major rivers, the Mokelumne and Consumnes originating in the Sierra Nevada mountain range, feed the Lodi appellation.. These rivers have brought soils rich in granite rock based minerals that lend complex flavors to the wine grapes grown.

Lodi vineyards were originally developed in the fine sandy loam soil land surrounding the Mokelumne River, where the majority of Lodi's century-old own-rooted Zinfandel vineyards still reside.

*These lands create prime conditions for vineyards that deliver fruit-driven wines with a rich bold finish.*

As the demand for Lodi grapes is increasing, the newer vineyards are pushing into the rolling hills along the eastern edge of the appellation where a diverse range of older, lower fertility soils are found; These also are ideal wine-growing soils ranging from heavier clay-based soils in the south to well-drained stony soils in the north.



*The Lodi area is noted for producing uniform and balanced vineyards that deliver fruit-driven wines with a rich silky texture, portly bold reds, and vivaciously refreshing whites.*

### **Diverse World of Varietals**

Lodi is predominately a red winegrowing region, with approximately two-thirds of the acreage dedicated to red varieties. Lodi is home to all of California's leading varieties, and has long been the leading producer and California's for Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc and Zinfandel. Although known for being a Zin growing region, with over 100 varieties now in production, Lodi offers a vast portfolio of diverse and interesting wines.



Lodi's warm days and cool evenings are comparable to the Rhône region of Southern France. The varieties that originated there including, Cinsault, Viognier, Syrah, Picpoul Blanc, Tannat and many others have found Lodi's unique climate and soils to be a perfect place to live and thrive. These vineyards are providing local winemakers an abundance of variety to craft delicious varietal wines with world wide appeal.

### **German Varietals**

With strong roots from Germany, many of Lodi's residence immigrated into the United States and settled in Lodi. Bob and Mary Lou Koth's vineyard, along the banks of the Mokelumne River, has committed to growing nearly 50 unique and obscure

German varieties. This has captivated the interest of many winemakers from Lodi and stretching out to other surrounding wine regions. Kerner, Bacchus, Riesling, Dornfelder, Gewürztraminer, and Zweigelt are just a few of Lodi's German varieties.

### **Italian Varietals**

Lodi is also widely known for it's influx of Italian immigrants settling and establishing farms. It offers a diverse range of Italian varieties that thrive in the Mediterranean like climate. These vineyards include the Barbera, Aglianco, Sangiovese, Teroldego, and Vermentino grapes. These delicious Foodie Bon Vivant wines are the perfect complement to many of the wonderful

### **Portuguese Varietals**

Lodi is a leader in California in the planting of a wide range of Spanish varieties, but it has long been the source of Portuguese varieties for many of California's winemakers. Relatively obscure varieties such as Touriga Nacional, Tinta Cão, Souzão, Verdelho, and Tricadeira are finding a natural home in the fertile Delta and warm Central Valley vineyards. The wines being produced from these vineyards are vibrant and delicious.

# 6 BASICS EVERY

# *Wine Drinker* SHOULD KNOW

Wine isn't the easiest beverage to jump into. With all the different grapes, the indecipherable labels, and the weird rituals of swirling and sniffing, it can be a bit overwhelming. But just like you wouldn't cannonball into the deep end on the first day of swim class, you don't have to dive head first into a bottle of Burgundy you can barely read. There are plenty of easy drinking varietals to start dipping your toes into. (Or, you know, drinking.) Herewith, six basic wines every respectable wino-in-training ought to know.



**Oak Farm Vineyards**



23627 N DeVries Rd—Lodi



### **Wine to Know #1: Reisling**

Riesling is a great gateway wine, perfect for people who normally order fruity cocktails or just hate the taste of alcohol. Riesling is a white wine that smells like it could be a playful perfume with bright apple and tangerine. (It also tastes like liquidized lemon dessert bars.) These wines are generally luscious and sweet, and are one of the only wines that pairs well with spicy foods.

### **Wine to Know #2: Pinot Noir**

The biggest complaint about red wine with new drinkers are the tannins, otherwise known as "the sensation of eating a dryer sheet." But Pinot Noirs are generally light with very little tannin, making them an excellent example of the wonderful flavors found in red wine without the notes of Bounce. Their bouquets and flavor profiles are fruit-forward, with big cherry and cranberry, and feature light spice, pepper, tobacco, or even earthy flavors like mushroom. Fresh and succulent, Pinot Noir is pretty much as close to juice you can get.

### **Wine to Know #3: Pinot Grigio**

Two names, same grape. Unfortunately, this will not be the last time you encounter a varietal trying to trip you up. Many varietals have different names depending on the region they are from. The name "Pinot Gris" comes from France and "Pinot Grigio" comes from Italy, but no matter what it's called, these white wines are on the drier side, with poppy lemon and lime acidity, peach and faint floral notes. These wines are perfect for a sunny afternoon spent with friends.

### **Wine to Know #4: Gamay**

Gamay is not at all related to Pinot Noir, but if it was, Gamay would be Pinot Noir's younger, sassy cousin who only wears short-shorts. Gamays are spritely red wines that are barely aged, making them light and chuggable. They have all the same berry flavors as Pinot, but are tart, poppy, and fun, like sparklers and spontaneous first kisses. If you don't see a wine explicitly labeled as Gamay, grab a Beaujolais. This famous French region's wines are all entirely made of Gamay.

### **Wine to Know #5: Sauvignon Blanc**

If the words "fruity" or "sweet" send you running back to a vodka soda, Sauvignon Blanc may be the white wine for you. This is the white wine that made me regret saying I only drank red wines. Dry and crisp, this wine has the energetic citrus that we love in light white wines, but combines it with garden qualities like bell pepper, basil, and fresh cut grass. Think of a long summer afternoon after the sprinklers have ran, and that's what Sauv Blanc tastes like. Pair with goat cheese and say hello to your new favorite snack.

### **Wine to Know #6: Zinfandel**

If you've heard of wine, chances are you've heard someone describe it as "jammy." Although that descriptor is thrown around more often than it probably should, Zinfandel is in fact quite jammy with mouth-smacking cherry and blueberry. What sets Zinfandel apart from Pinot and Gamay is its smoky and slightly tannic. It's also a bit spicy and warm despite being so light. I like to think of it as the cashmere pullover of wine. Yes, you could wear it in May, but you can also snuggle with it in December.



# Lodi Wine Events

## Wine & Chocolate

February 13–14, 2016

Location: Participating Wineries

Visit [StyleOfLodi.com](http://StyleOfLodi.com)

or

Lodi Loop on Facebook

## Lodi Wine & Food Festival

April 2, 2016

At The Grape Festival Grounds

## Lodi Wine Stroll

April 16 - 2016

Downtown Lodi

## Zinfest

May 14, 2016

At Lodi Lake

## Grape Festival & Harvest Fair

September 15–18, 2016

At The Grape Festival Grounds

## Sip Savor

September 23–25, 2016

Downtown Lodi, Participating Wineries & Wine & Roses Inn

## Omega Nu Holiday Tour

December 4, 2016

Participating Homes & Shops, Restaurants & Wineries

# Types of Wine Glasses

## Why Different Sizes Matter

Red wine glasses and white wine glasses differ in size and shape depending upon what types of wine they are intended to hold. Wine needs room to breathe and a tapered shape is the best for releasing the aroma. Most wine experts will agree that a glass should be able to fit a quarter bottle of wine to about a third to half of the glass. Cut over rolled edges on the glass give a more finished look and feels pleasant to the mouth. Also, the glass should be clear, and not be etched, chunky, decorated or colored in order to appreciate the appearance of the wine inside.

## Red Wine Glasses

These glasses will be a bit taller and have a balloon shaped bowl to allow the wine to promote better flavor and to allow the wine to develop its full bouquet. In general Reds are bigger and bolder wines so they require a larger glass to encourage all their aromas and flavors to emerge.

## White Wine Glasses

White wine glasses will tend to be poured in a smaller glass. Generally, more full-bodied wines work best in slightly larger glasses while lighter, fruitier wines can do well in smaller glasses. The reason that white wine glasses need to be smaller is that white wine should not warm up too much before it is consumed.

## Champagne Glasses

This shape helps keep the bubbles intact for longer and ensure the best flavor and aroma while drinking the sparkling wine.

Avoid using the Champagne saucer or coupe for champagne; it causes both bubbles and bouquet to disappear instantly



**The wine drinking experience as a whole matters, including the glass.**

Getting to know a few of the basics and learning about the specifically designed shapes and sizes for your type of wine will strongly enhance your experience.

Try choosing some different types of wines and glasses and experimenting for yourself or at your next gathering and have some fun with friends and family sharing the differences in your perceptions.



*Vines  
&  
Vowz*







*We Specialize In*

**WEDDINGS**

**Visit Our New Showroom**  
 To help make your event easy and stress free, B&T Catering has arranged for successful local vendors to set up displays ranging from table settings to photography.



**Call for a quote today (209) 327-6075**  
**BandTCatering.com**



**B & T Catering**



We met with Tina & Brian Lent at their new showroom located at 203 Commerce, St #101 in Lodi. They have owned B & T Catering since 2008. Besides running a successful business, they are both busy parents of a darling 1 year old son Jase! Tina also has a full time job helping students with financial aid at Delta College. B&T Catering offers a full service, commercial, mobile kitchen that is fully self contained. It is set up with everything they need down to potable water to cater at any location. They are able to cook and serve fresh gourmet food for all of your event needs. The culinary kitchen on wheels is set up for smoking, grilling, frying and baking. They can pretty much make any type of food to meet your needs. Both Tina & Brian expressed that *"Customer Service is the Most Important Part of our Business"*, and just as important as preparing fabulous food!

*Style of Lodi*

WINE  
TASTING  
→



## WINERIES & TASTING ROOMS

Map#	Name	Address	City	Phone	Website
9	Abundance Vineyards	1150 W Turner Rd	Lodi	(209) 334-0274	abundancevineyards.com
43	Acqulesce Vineyards	22353 N Tretheway Rd	Acampo	(209) 333-6102	whitewinery.com
50	Barsetti Vineyards	400 4th St Ste 150	Galt	(209) 744-6062	barsettivineyards.com
54	Benson Ferry - Lodi Wine Cellars	112 W Pine St	Lodi	(209) 365-6622	lodiwinecellars.com
32	Berghold Vineyards & Winery	17343 Cherry Rd	Lodi	(209) 333-9291	bergholdvineyards.com
3	Borra Vineyards	1301 E Armstrong Rd	Lodi	(209) 368-2446	borravineyards.com
44	Boitano Family Wines -Tuscany Winery Village	12470 Locke Rd	Lockeford	(209) 727-3270	boitanofamilywines.com
46	Bokisch Vineyards - 55 Cellar Door	21 N School St	Lodi	(209) 334-4338	bakischvineyards.com
	Cantiga Wineworks	12470 Locke Rd	Lockeford	(530) 621-1696	cantigawine.com
55	Cellar Door	21 N School St	Lodi	(209) 339-4394	lodicellardoor.com
53	Clements Ridge	23225 E State Highway 88	Clements	(209) 759-3850	clementsridge.com
61	Dancing Fox Winery	203 S School St	Lodi	(209) 366-2634	dancingfoxwinery.com
27	dART Winery	13299 N Curry Ave	Lodi	(209) 334-9946	dartwines.com
19	Dancing Coyotes Wine	3125 E Orange St	Acampo	(209) 339-9780	dancingcoyotewines.com
64	Delicato Winery	12001 S Highway 99	Manteca	(209) 824-3500	dftastingroom.com
42	Durst Winery	10173 E Acampo Rd	Acampo	(209) 601-1413	durstwinery.com
62	Estate Crush	2 W Lockeford St	Lodi	(209) 368-7595	estatecrush.com
18	Fields Family Wines	3803 E. Woodbridge Rd	Acampo	(209)327-6306	fieldsfamilywines.com
	Gnekow Family Winery	17347 E Gawne Rd	Stockton	(209) 463-0697	gnekowwinery.com
51	Grace Vineyards	28001 N Nichols Rd	Galt	(916) 447-3774	gracevineyards.nt
38	Harmony Wynelands	9291 E Harney Ln	Lodi	(209) 369-4184	harmonywynelands.com
35	Harney Lane Winery	9010 E Harney Ln	Lodi	(209) 365-7759	harneylane.com
41	Heritage Oak Winery	10112 E Woodbridge Rd	Acampo	(209) 367-8597	heritageoakwinery.com
61	H-G Vineyards	9 West Locust St.	Lodi	(209) 263-0839	h-gvineyards.com
16	Housley's Century Oak Winery	22211 N Lower Sacramento Rd	Acampo	(209) 334-3482	centuroakwinery.com
59	Jeremy Wine Co	6 W Pine St	Lodi	(209) 367-3773	jeremywineco.com
7	Jessie's Grove Winery 56 Tasting Room	1973 W Turner Rd	Lodi	(209) 368-0880	jessiesgrovewinery.com
45	Kidder Family Winery	17266 Hillside Dr	Lodi	(209) 727-0728	kidderwines.com
33	Klinker Brick Winery	15887 N Alpine Rd	Lodi	(209) 333-1845	klinkerbrickwinery.com
15	Lange Twins Winery & Vineyards	1525 E Jahant Rd	Acampo	(209) 334-9780	langetwins.com
54	Lodi Wine Cellars	112 W Pine St	Lodi	(209) 365-6622	lodiwinecellars.com
11	Lodi Wine Visitors Center	2545 W Turner Rd	Lodi	(209) 367-4727	lodiwine.com
17	Lodi Vinters	3750 E Woodbridge Rd	Acampo	(209) 368-2019	lodivinters.com

# AROMAS



## White Wines



CHARDONNAY



CORTESE



PINOT GRIS



RIESLING



SEMILLON



SYLVANER



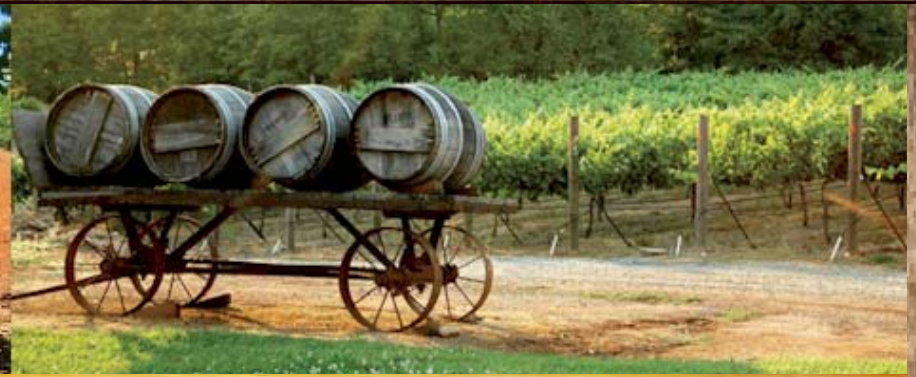
VERDEJO



VIOGNIER



PINOT BLANC



## WINERIES & TASTING ROOMS

Map#	Name	Address	City	Phone	Website
8	The Lucas Winery	18196 N Davis Rd	Lodi	(209) 368-2006	lucaswinery.com
20	M 2 Wines	2900 E Peltier Rd	Acampo	(209) 339-1071	m2wines.com
31	Macchia	7099 E Peltier Rd	Acampo	(209) 333-2600	macchiawines.com
23	McCay Cellars	1370 E Turner Rd	Lodi	(209)368-9463	mccaycellars.com
52	McConnel Estates	10686 W Stockton Blvd	Elk Grove	(916) 685-5368	mcconnellestates.com
29	Mettler Family Vineyards	7889 E Harney Ln	Lodi	(209) 339-0525	mettlerwine.com
1	Michael-David Winery	4580 W Highway 12	Lodi	(209) 368-7384	michaeldavidwinery.com
<b>VOTED BEST OF LODI</b>		<b>Oak Farm Vineyards</b>	<b>Winery</b>		
6	<b>Oak Farms Vineyards</b>	<b>23627 N Devries Rd</b>	<b>Lodi</b>	<b>(209) 365-6565</b>	<b>oakfarmvineyards.com</b>
28	Oak Ridge Winery	6100 E Victor Rd	Lodi	(209) 369-4758	oakridgewinery.com
40	Omega Vineyards Winery	13731 N Highway 88	Lodi	(209) 367-1910	omegavineyardsandwinery.com
44	Pasos Vineyards Winery	12470 Locke Rd	Lockeford	(559) 978-0523	pasoswinery.com
21	Peirano	21831 N Highway 99	Acampo	(209) 369- 9463	peirano.com
30	Peltier Station	22150 Peltier Rd	Acampo	(209) 367-4882	peltierstation.com
10	Pondl	665 W Turner Rd	Lodi	(209)367-3672	
	Renegade Winery	8032 Main St	Mokelumne Hill	(209) 286-1041	drinkrenegadewine.com
60	Riaza	20 W Elm St	Lodi	(209) 625-1103	riazawines.com
4	Ripkin Winery	2472 W Sargent Rd	Lodi	(209)-367-9463	ripkenwine.com
25	Scotto Family Winery	220 S. Cluff Rd. Lodi	Lodi	(209) 333-7239	scottofamilywines.com
39	Sorelle	9599 N. State Route 88	Stockton	(209) 931-4350	sorellewinery.com
5	Spencer	17303 N Devries Rd	Lodi	(209) 367-0467	spenkerwinery.com
44	Stama -Tuscany Winery Village	12470 Locke Rd	Lockeford	(209) 727-3314	stamawinery.com
26	St Amant	1 Winemaster Way	Lodi	(209) 367-0646	stamantwine.com
14	St Jorge Winery	22769 N Bender Rd	Acampo	(209) 365-0202	stjorgewinery.com
34	Stonum	16388 North Alpine Rd	Lodi	(209) 334 -3009	stonumvineyards.com
63	Toasted Toad Cellars	21 E Elm St	Lodi	(925) 234-6205	toastedtoadcellars.com
24	Twisted Barrel	1376 E Turner Rd	Lodi	(209) 334-2554	twistedbarrel.net
12	Uncorked	18911 Lower Sacramento Rd	Woodbridge	(209) 365-7575	woodbridgeuncorked.com
37	Upstream Winery	17036 N Locust Tree Rd	Victor	(209) 329- 1569	upstreamwines.com
2	Van Ruitin Winery	340 West Highway 12	Lodi	(209) 334-5722	vrwinery.com
13	Viaggio Estate & Winery	100 E Taddei Rd	Acampo	(209) 368-1378	viaggiowinery.com
36	Vicarmont Winery	16475 N Locust Tree Rd	Lodi	(877) 372-0164	vicarmont.com
58	Wine Social	7 N School St	Lodi	(209) 224-5740	lodiwinesocial.com
57	Weibel Family	13 N School St	Lodi	(209) 370-6013	weibelfamily.com
22	Woodbridge Robert Mandavi	5950 E Woodbridge Rd	Acampo	(209) 365-8139	woodbridgewines.com

# AROMAS

## Red Wines



BARBERA



CABERNET SAUVIGNON



GAMAY NOIR



GARNACHA



MOUVEDRE



PINOT NOIR



SYRAH



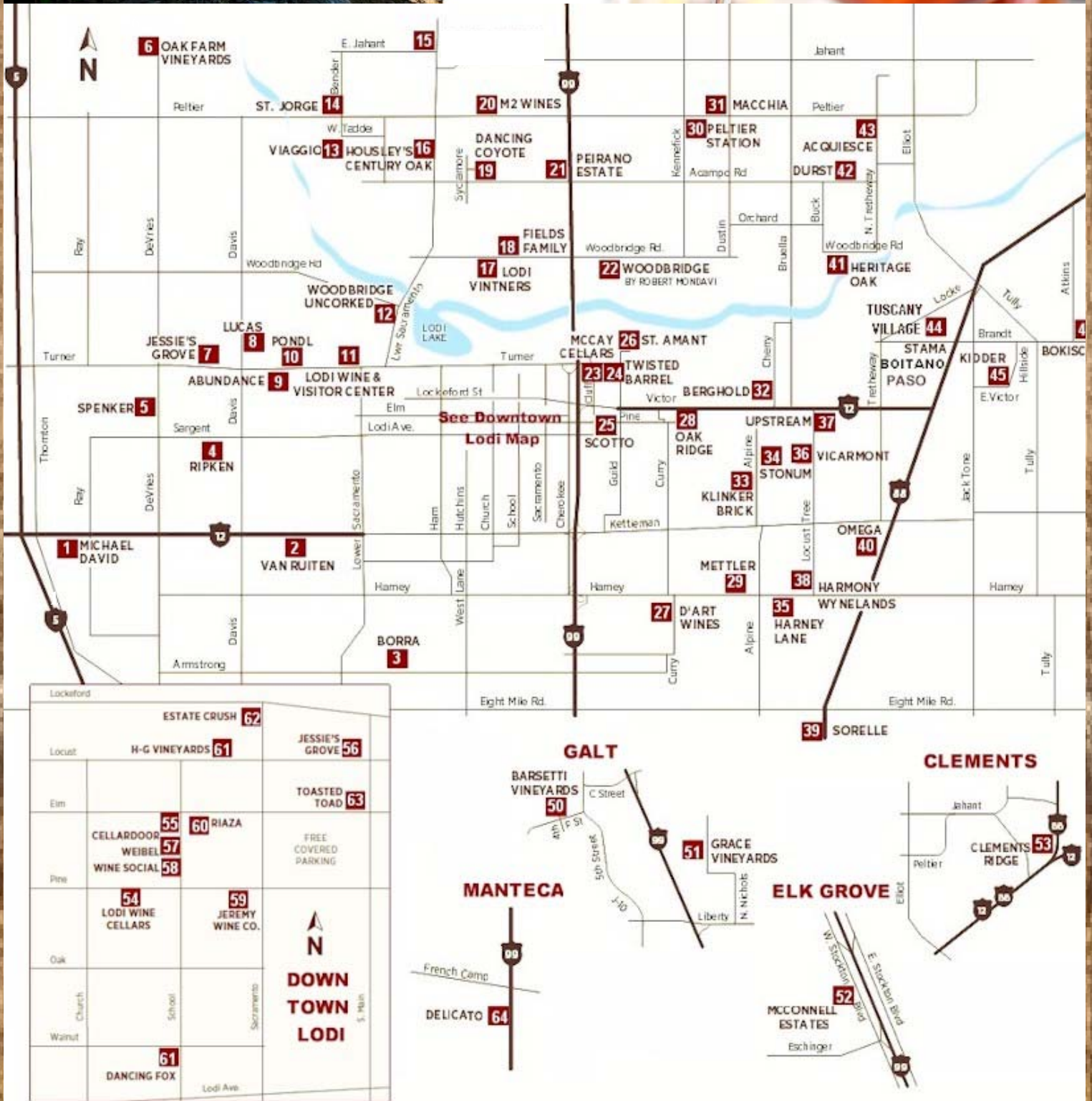
TEMPRANILLO



ZINFANDEL

*Style of Lodi*

WINE TASTING  
→





# WINE & CHEESE

.....

## *Pairings*

*Brie*



*Chardonnay*

*Gouda*



*Merlot*

*Sharp  
White  
Cheddar*



*Cabernet  
Sauvignon*

*Parmesan*



*Chianti*

*Gruyere*



*Sauvignon  
Blanc*

*Blue*



*Riesling*

*Ricotta*



*Pinot  
Grigio*

*Mozarella*



*Sauvignon  
Blanc*

# TASTING ROOM EDIQUETTE

When visiting a wine tasting room consider yourself a guest. Many small, boutique wineries are family-run and often the families reside on the property. The owners and staff want everyone to enjoy their visit. Expectations in wine tasting rooms are different than at wine events such as First Sip and the Spring Wine Show or downtown wine bars. After visiting many wineries in our Lodi area in the last 5 years and talking with the owners, wine hosts and visitors, we have created a selection of ideas to keep in mind when visiting a tasting room. Simple rules of etiquette can help to make the experience enjoyable for all.



*The Ambience in a Winery Tasting Room is One of a Subtle Sophistication*

## ATTIRE

Your attire should be semi-dress clothes, however, shorts, flip flops and athletic shoes are acceptable especially in the warm climate of our Central Valley.

## PARFUME & COLGNES

Do not wear perfume or cologne the day you are visiting winery tasting rooms. The smell interferes with a wine's aroma, not only for you, but also for those tasting by you.

## CONVERSATION & TONE

In the elegance of a winery tasting room, loud outside voices are not appropriate. Conversational tones are perfect and fit in well with talking about the wines you taste and mingling with other wine enthusiasts who have common interests. Do take the time to talk to other visitors. It's interesting to meet others with a passion for wine. Some visitors are new to wine. Never belittle someone for what they think about a wine. Don't act or sound like a wine snob.

There are always those who know less or more about wine than you.

## COHERNACY

If you appear drunk, the tasting room attendant is not permitted, by law, to serve you even if it is a tasting. Drunken behavior has no place in the atmosphere of the tasting room. Wineries deal with this behavior in different ways, most often you will be asked to leave.



## BUSY TIME

Tasting rooms can be crowded on weekends. Weekdays are generally slower and wine hosts have more time to talk about the wines you taste. In either case, if the tasting room is busy, do not elbow your way to the tasting bar. If the tasting room is busy, consider stepping back to discuss your wine and enjoy the tasting with other like-minded people. This gives others room to step up for a tasting. On busy days, some wineries will set up tasting tables or bars outside the tasting room. Give yourself plenty of time at a winery. Relax and enjoy the wine tasting and the ambiance of the tasting room. Many wineries have gift or art displays to browse while tasting wines. Take your time tasting and enjoy what they have to offer.

## PRESENTATION OF WINE & EXPRESSION OF TASTE

The wines for a tasting are presented in a particular order based upon the style of wine. If you choose not to drink a particular wine that's fine. Gently cover your wine glass with your fingers to indicate you do not want to taste a wine. However, keep in mind that the person next to you may very well enjoy it. want lunch check out the restaurant. It is so much more subtle than declaring, "I don't like that wine." Not all wine drinkers like all wines and wine hosts understand this. Visitors do not need to announce to everyone that they dislike a particular wine. Remember that it is perfectly acceptable for you to dislike a wine.





## TASTING ROOM EDIQUETTE

### UNPALLETED WINE

What should you do with the wine in your glass after you have tasted? If you do not want the rest of the wine in your glass, you can pour it into a dump bucket. It is really okay. In addition, it may be okay to spit your wine into the bucket. However it might be easier to spit into a cup. Ask if there is a cup that you can use. You can then dump the contents from the cup into the dump bucket.

### FOOD

Some wineries will set out tiny crackers or tiny bites of cheese. This is not meant for large consumption. The purpose of the crackers, dips or cheese is to cleanse the palate and to help you to decide how the wine pairs with food. Some wineries also have restaurants. Many wineries encourage visitors to bring a picnic lunch if they wish. Frequently picnic tables or patio tables are available. Ask in advance if it is okay to bring a picnic lunch and where to picnic on the grounds. **NOTE:** Do not bring wine from another winery or any other kind of alcohol. Laws restrict wineries and many are only allowed to have their own alcohol on their premises.



### TASTING OF FRUIT

Wine growers, winery staff and visitors always appreciate good manners. If you have the opportunity to visit a vineyard, do not pick the grapes. If you would like to taste a wine grape at harvest time, be sure to ask prior to doing so. Some wineries don't mind visitors strolling through their vineyards and taking a picture or two as long as they do not disturb the grape growing process. The grapes are there to produce wine and they are picked during a very precise time period decided by the sugar quality needed to produce specific wines. As well the grower has dedicated countless hours of time and expense into preparing for the bounty of the harvest.

### POURING

Another major "Do Not Do" is to pick up a bottle and pour your own tasting. Let the wine consultant or server pour the wine.

### BUYING WINE

When you visit a winery, if you like the wine and want to buy it that's terrific, but it is not obligatory. The majority of tasting rooms charge a fee to sample approximately 5 wines. A general practice is to credit the tasting fee towards a bottle purchase.

### PLANNING YOUR VISIT

Advance planning is the key to a successful winery outing. The majority of wineries in our area have websites. A Google search, a visit to our Wine & Visitor Centers website or the Style of Lodi online magazine will make it easy to locate the wineries you would like to visit. Websites may include hours, types of wines, tour availability and directions and

### LARGE GROUPS

Call in advance for groups larger than five. Some wineries do not have room for buses or limousines. Other wineries like to know in advance if large groups will be arriving so they can provide enough staff. Tasting or drinking wine on an empty stomach is not a good idea.

### TIPSY TIPS

Eat well before you go to the winery. The more food in your stomach the less alcohol will affect you. Take bottled water and be sure to drink it especially if you will be visiting another winery. Plan on drinking as much water as you do wine. This is also vitally important when the weather is hot in our Central Valley.

### TOURS

Each winery tour focuses on what is important to their winery. However, most wineries include a visit to the press pad where the grapes arrive from the vineyard. Included will be the tank room and barrel room. Most wineries like to include the history behind their winery. Some of these histories include winemakers who have come to the new world to start a winery and others are entrepreneurs who are fascinated with winemaking. Tours add to the experience and can provide great photo opportunities. Ask questions. The winery staff is usually very knowledgeable about the wine, winery and vineyards. In some cases, the staff will have a notebook behind the counter where they can check for information. Remember not everyone knows everything about wine. The wine culture can be a fun learning experience for everyone.

*Keep these tips in mind and you should have a wonderful and memorable tasting experience*



## *Different Types of Red Wine*

Wine is served in almost every party nowadays. Suppose, you are invited to a party and there are wines being served. You know only about red wine and ask for it. To your surprise, you are asked to choose from various red wines; Shiraz, Merlot, Cabernet Sauvignon, Zinfandel, etc. You end up confused, thinking which wine to choose from. Here's your guide to different types of world-famous red wines. Wine is an alcoholic drink made from fermented grape juice. The process involves using various kinds of yeast, which consume sugar present in the juice and convert them to alcohol. Wines are generally named after the fruit they are made from. For example, wine made from apple is called apple wine, or if it's made from grape, is called grape wine.

*Here's an interesting fact about the color of wines.*

Mostly, all kinds of grape juices are colorless. Grapes are soaked with their skin, until the red color bleeds out; this is how red wines get the color. In the process, the amount of tannin present increases. Tannin is a natural substance present in wines responsible for the flavor. Tannin also helps in the aging process, hence, wines with high amount of tannin age faster.

*Some of the best red wines are*

### *Barbera*

Barbera is a wine from. It has almost similar attributes of Merlot, but is not as famous. Barbera is acidic, light in tannin and is used as a blending wine. This Italian wine contains flavors of plum fruit and black cherry, and is also widely used in California. Barbera is very volatile and can be served with many popular dishes.



### *Cabernet Sauvignon*

Cabernet Sauvignon, often referred to as *'The King of Red Wines'*, it is the most common red wine in America. It originated in the Bordeaux wine region of France. This wine is often considered as one of the best varieties in the world. Cabernet Sauvignon is blended with Cabernet Franc and Merlot, and is purple in color. This wine is aged in oak barrels for many years. Some of the best Cabernets are aged up to 15 years. The Cabernet Sauvignon grapes grow well in warm climates, so the wine takes more time to mature. In our area the Napa Valley is known as *'Cab Country'*. Cabernets have a flavor of black currant and a spicy aroma. Cabernet Sauvignon is often taken as the base wine for making famous blends like, Chateau Mouton Rothschild. This wine has many health benefits, as it helps to prevent cardiovascular diseases. Cabernet Sauvignon is best served with red meat.

*There are numerous types of red wines. Making an exhaustive list of red wines is almost impossible.*



Here are some of the interesting things people have said about Pinot Noir.

*Joel Fleischman of Vanity Fair describes Pinot Noir as, "The most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic."*

*Master Sommelier Madeline Triffon christened it, "Sex in a glass."*

*Peter Richardsson of Oeno Style, says Pinot Noir is "A seductive yet fickle mistress!" Grilled salmon, chicken and lamb are the best pairing for Pinot Noir.*



## Different Types of Red Wine

### Malbec

Most novice wine drinkers often choose Cabernet or Merlot. But, as consumers become more knowledgeable, they opt for something new. Malbec is becoming quite a brand with oenophiles (wine connoisseurs). This grape is generally found in Cahors and South West France. In the 1800s, a French agricultural engineer experimented with the idea of growing the Malbec grapes, and his experiment was successful. The grapes produced in Argentina are much softer and contain less tannin, which makes the wine suitable for blending. The wine is dark and juicy containing flavors of plum, raspberry and chocolate. Malbec is best served with roasted meat.

### Merlot

Merlot (mare-lo) means *easy to drink*. This is a perfect red wine for first-time drinkers, as it is very soft and light. This wine is made from the merlot grape, and is deep in color. Merlot wine is generally less tannic, having high alcohol content. It has the flavor of cherry and plum. This wine is mild and less acidic. Popularly grown in Bordeaux region of France, Merlot is now grown in California, Washington, Oregon, Italy and Australia as well.

### Pinot Noir

Pinot Noir grapes are difficult to grow but if grown well, these grapes can be made into one of the best wines in the world. It requires quite an effort to grow this grape. Pinot Noir, known as Spatburgunder in Germany, requires warm sunny days followed by cool evenings. Because of these peculiar condition requirements, Pinot Noir is not easily available. Pinot Noir may cost you more as the production is less. This grape is generally found in the Burgundy region of France, though Oregon and cooler regions of California have started growing the grape recently. It is light in color and the amount of tannin is less. It contains juicy fruits and tastes like strawberry, black cherry, spices, mint, etc. It has a velvety and seductive flavor. Pinot Noir has an alluring aroma, that is linked to and even. This wine is one of the three varieties (along with Chardonnay and Pinot Meunier), used to make Champagne. Because of its seductive flavor, Pinot Noir is often associated with.

### Sangiovese

Sangiovese is a signature red wine grape from Tuscany region of Italy. Tuscany is the agricultural heartland for this grape. This grape takes time to mature and lingers longer on the vine. Italian Chianti and Chianti Classico are two good examples of wines made from Sangiovese. The name Sangiovese comes from the word sanguis jovis which means 'blood of Jove'. Jove is the Roman name for god Jupiter. First time drinkers may find Sangiovese wine quite acidic. It has a fair amount of bitterness because of the presence of high quantity of tannin. Sangiovese can be served with Italian cuisine.

### Syrah

Syrah or Shiraz are two names of the same variety. European vintners use the term Syrah whereas, Australians call it Shiraz. It is popular in Australia, California and France's Rhone Valley. This wine is *less acidic, making it more drinkable*. However, French Shiraz is quite acidic. It is deep red in color and exhibits flavors of spice and fruit. The wine is best served with meat and beef. Syrah has a good aroma.

### Zinfandel

Zinfandel is found only in California and has been a cornerstone of the California viticulture scene for a long time. Our very own, Lodi Ca., is often deemed as the 'Zin capital of the world'. Zin is often considered as ladies wine, because of its subtle and light flavor. An interesting fact is that, it is found in both red and white varieties, but it's the red version which is more accepted by wine drinkers around the world. Zinfandel tastes of berries; raspberry, blackberry and cranberry, and are consumed young within 3 or 4 years. It has low to moderate acidity and a high alcohol content. Unlike other wines, Zinfandel blooms in heat and sunshine. These are best served with typical American fast foods like burgers, tomato sauce pastas and pizzas.



## The Lodi Visitors Center



Getting the lowdown on Lodi Wine Country is easy with the Lodi Wine & Visitor Center one-stop shop. If you are looking for helpful information on Lodi's wine trails, trying to decide which wineries to visit, or wondering where you can get hands-on vineyard experiences, then the Lodi Wine & Visitor Center is there to help. Complete with friendly tasting bar, a customized Lodi wine club offering, and boots-on-the-ground local advice on the region and the wines, this is a must-stop for traveling Lodi Wine Country.

**2545 W. Turner Rd.  
Lodi, CA  
(209) 365-0621  
lodiwine.com**



# STYLE OF CALIFORNIA

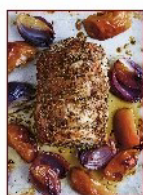
M A G A Z I N E

## WINE + FOOD

Foodie

*Bon Vivant*

# COOK THYME



This Butternut Squash  
Crostini is deliciously  
savory-sweet  
and perfect for  
entertaining!



## Butternut Squash Crostini

### Ingredients

1 french baguette  
4 Oz. fresh goat cheese  
1 small butternut squash  
¼ C maple syrup  
1 Tbsp. olive oil  
½ C whole almonds, chopped  
1 Tbsp. minced fresh rosemary  
¼ Tsp. kosher salt  
¼ C. dried cranberries, chopped

### Instructions

Heat oven to 425 degrees.  
Poke squash several times with a fork; heat in microwave 5 minutes to soften. While squash is softening, slice baguette diagonally into ½ inch slices. Place slices on a large baking pan. Once squash is cool enough to handle, peel and cut into small (1 in.) cubes. Toss squash with maple syrup to coat; spread in a large rimmed baking pan. Place both baking pans in pre-heated oven. After 8 minutes, remove bread from oven. Stir squash and continue roasting 10 minutes more. Spread goat cheese onto toasted bread, approx. ½ tsp. per slice. Heat 1 Tbsp. olive oil in a small skillet. Add chopped almonds, minced rosemary, and kosher salt; toast 5-7 minutes over medium heat, stirring occasionally. Combine roasted squash with toasted almonds and stir. Top each crostini with a scant 1 Tbsp. of the squash mixture. Sprinkle with dried, chopped cranberries.  
Prep time 45 mins - Serves: 3-6





## LODI STEAK & SEAFOOD RESTAURANTS

Name	Address	City	Phone	Cuisine
Rosewood Bar & Grill	28 S School St	Lodi	(209) 369-0470	Steak & Seafood
<b>* VOTED BEST OF LODI</b>	<b>Woodbridge Crossing</b>			<b>Steak &amp; Seafood</b>
<b>Woodbridge Crossing</b>	<b>18939 N Lower Sacramento Rd</b>	<b>Woodbridge</b>	<b>(209) 366-1800</b>	<b>Steak &amp; Seafood</b>
Woodbridge Inn	18878 N Lower Sacramento Rd	Woodbridge	(209) 368-2346	Steak & Seafood
Towne House Restaurant	2505 W Turner Rd	Lodi	(209) 334-6988	Steak & Seafood
School Street Bistro	116 N School St	Lodi	(209) 333-3950	Continental



18939 N Lwr Sacramento Rd- Woodbridge



# A GREAT STEAK HOUSE

## What are the makings of the best steak restaurant?



In the culinary challenge of preparing the best steak ever, all the good steak restaurants must take pains to provide their valued clients and most loyal customers the ultimate steak experience!

This, in spite of everything, is the bloodline of all steak establishments. For the avid steak lovers here in California, we ask, What are the makings of the best steak restaurant? If you expect only the best then you have to be willing to pay for it! Focusing on the phrase “*Best Steak Ever*”, when broken down, will yield to 4 major components.

**1** First and foremost, is the **Meat Grade**. If you could notice, every decent steak restaurant should have the phrase USDA Prime Aged Beef. The USDA's grading system is the most reliable tool in determining the quality of your beef. Quality in turn would equate with marbling, the fatty streaks throughout the muscle fibers of your beef. Additionally, the thickness of the cut is more important than the weight of the beef. 1 to 1 1/2 inch should be the appropriate thickness.

**2** The second important factor is **Temperature**. This is where many steak restaurants commit their mistake. Temperature has a lot to do with your beef even before it hits the grill. *If the beef is colder than your average room temperature, most likely the fibers will contract the moment it hits a hot surface, causing the meat to harden..*

*Note...Should you happen to try a new steak restaurant, make sure that the chef knows exactly what he is doing.. It's always appreciated if you go out of your way to compliment the chef and spread the word after having one of the best steak meals ever and word of mouth referrals go a long way as you know.*

**3** The third component is **Method Of Cooking**. Being a steak fanatic, you already have your preference when it comes to how you would like this sinful piece of meat prepared. Whether it be Pan-seared, sear-roasted, barbecued or grilled, would depend mainly on the specific taste of the customer.

**4** And lastly, **The Steak Entourage**. I am referring to the complimentary elements that would make your steak dinner the ultimate antidote for your beef-oriented appetite. If fine dining excites your taste buds, the steak restaurant of your choice should provide a pleasant inside or outdoor dining area, an array of appetizers, carefully prepared side dishes to match the richness of your entree and of course a wide selection of local area wines to complete altogether a truly unforgettable meal.

# Red Wine Chocolate Cake

with

## Sugared Cranberries

COOK THYME RECIPES



### Prepare the Cake Layers:

Position rack in center of oven; preheat to 325. Generously butter two 9-inch cake pans; dust with flour, tapping out excess. Line bottom of pan with parchment paper.

Sift 2 cups cake flour, cocoa, baking soda and salt into medium bowl.

Using electric mixer, beat butter in large bowl until smooth. Add brown sugar and beat until well blended, about 2 minutes.

Add eggs, 1 at a time, beating well after each addition. Mix in vanilla.

Add flour mixture in 3 additions alternately with buttermilk in 2 additions, beating just until blended after each addition.

Gradually add wine, beating just until smooth.

Divide batter between pans; smooth tops. Bake cakes until tester inserted into center

**To Serve:** Mound the cranberries on the top of the chilled cake. Drizzle some of the red wine sauce on each plate and top with slices of cake and sugared cranberries.

### Ingredients

#### For the Cake:

- 2 cups cake flour
- $\frac{3}{4}$  cup cocoa
- $1\frac{1}{2}$  teaspoons baking soda
- $\frac{3}{4}$  teaspoon salt
- $\frac{3}{4}$  cup butter, room temperature
- 2 cups golden brown sugar
- 3 large eggs
- $1\frac{1}{2}$  teaspoons vanilla extract
- 1 cup buttermilk
- $\frac{3}{4}$  cup red wine

#### For the Frosting:

- $1\frac{1}{2}$  cups chilled heavy whipping cream, divided
- $\frac{1}{3}$  cup white chocolate, grated
- 1 cup sugar
- 2 8-ounce containers chilled mascarpone cheese

#### For the Sugared Cranberry Garnish:

- 2 cups sugar
- 1 cup water
- 1 cup red wine
- 2 cups fresh cranberries
- $\frac{3}{4}$  cup granulated sugar

#### To Make the Frosting:

Bring 1 cup cream to boil in small saucepan. Slowly pour cream over grated white chocolate and stir until smooth. Add  $\frac{1}{2}$  cup of the whipping cream and sugar; stir until sugar dissolves. Chill until cold, at least 2 hours. Can be made one day ahead; cover and keep chilled.

Add mascarpone to chilled mixture; Using electric mixer; beat on low speed until blended and smooth. Increase speed to medium-high; beat until mixture is thick and medium-firm peaks form when beaters are lifted, about 2 minutes (do not overbeat or mixture will curdle).

To Assemble the Cake:

Brush crumbs from cakes. Place one cake layer, top side up, on platter. Divide frosting in half and spread one-half on first cake layer. Using offset spatula, spread frosting to edges. Top with second layer, top side up. Spread remaining frosting over top of cake. Chill.

#### To make sugared cranberries:

Wash cranberries and remove any bad berries.

To Make the Sugared Cranberries:

Combine sugar, water and wine in a small pan and bring to a simmer over medium heat, stirring until sugar dissolves. Add cranberries and cook on medium low heat until some of the cranberry skins just start to pop and water starts to turn pink; 2-3 minutes. Remove from heat.

Drain cranberries in a colander set over a bowl. Spread sugar on a cookie sheet and gently put the cranberries on the sugar and roll them until coated. Let them stand in a single layer at room temperature until dry, about 1 hour.

Return the drained juice to a saucepan and simmer until reduced by half. Cool completely.





# De Vine Delights

## LODI DELI, CAFÉ & BAKERY

Name	Address	City	Phone	Cuisine
Avenue Grill	506 W Lodi Ave	Lodi	(209) 333-8006	Breakfast & Grill
California Al's	601 W Lockeford St	Lodi	(209) 365-1805	Cafe
Coco's	2447 W Kettleman Ln	Lodi	(209) 339-1227	Cafe & Bakery
Country Cafe	18700 N Highway 88	Lockeford	(209) 727-5745	Breakfast & Cafe
The Dancing Fox Bakery	203 S School St	Lodi	(209) 366-2634	Cafe & Bakery
Curry Farms	835 E Turner Rd Suite A	Lodi	(209) 369-4888	Cafe & Bakery
Dennis Country Kitchen	1327 W Lockeford St	Lodi	(209) 368-6350	Breakfast & Cafe

### \* VOTED BEST OF LODI Fiori's Butcher Shoppe Deli

<b>Fiori's Butcher Shoppe</b>	<b>400 W Lodi Ave</b>	<b>Lodi</b>	<b>(209) 334-4121</b>	<b>Bakery &amp; Cafe</b>
Golden Ox	410 W Kettleman Ln	Lodi	(209) 333-0146	Breakfast & Cafe
Hollywood Family Cafe	315 S Cherokee Ln	Lodi	(209) 369-4065	Breakfast & Cafe
Lodi Airport Cafe	23987 N Highway 99	Acampo	(209) 369-6144	Cafe
Nixon's Deli	1040 W Kettleman Ln, St 6	Lodi	(209) 625-8370	Deli
The Omelet House	700 E Victor Rd	Lodi	(209) 365-7011	Breakfast & Cafe
Phillips Farms Café	4580 West Highway 12	Lodi	(209) 368-7384	Cafe & Bakery
Rich Plate Restaurant	13410 E Highway 88	Lockeford	(209) 727-5745	Breakfast & Cafe
Richmaid Restaurant	100 S Cherokee Ln	Lodi	(209) 368-4279	Breakfast & Cafe
Topwater Cafe	114 W Pine St	Lodi	(209) 224-5406	Cafe
Velvet Grill & Creamery	1421 S Ham Ln	Lodi	(209) 369-8231	Café & Creamery
Village Coffee Shop	416 W Lodi Ave	Lodi	(209) 368-1929	Breakfast & Cafe
The Woodlon Diner	24232 N Highway 99	Lodi	(209) 334-2233	Diner
Zin Bistro	722 W Lodi Ave	Lodi	(209) 224-8223	Cafe





## LODI SUSHI RESTAURANTS

Name	Address	City	Phone	Cuisine
A Taste Of Thai	116 W Turner Rd	Lodi	(209) 369-6409	Asian
China King Buffet	420 E Kettleman Ln	Lodi	(209) 369-1818	Chinese
Chop Chop	910 W Lodi Ave	Lodi	(209) 369-7744	Chinese
Dragon Lite Deli	1321 Lakewood Mall - Ham Ln	Lodi	(209) 334-3457	Chinese
Dragon Palace	2314 Kettleman Ln	Lodi	(209) 333-5252	Chinese
Golden China	100 W Turner Rd	Lodi	(209) 367-4148	Chinese
Haruka Sushi Bar	550 S Cherokee Ln	Lodi	(209) 334-9988	Japanese & Sushi
Jade Fountain	2401 W Turner Rd Ste # 260	Lodi	(209) 367-3502	Chinese
King Tsin	1040 W Kettleman Ln, Ste 1A	Lodi	(209) 334-0599	Chinese
<b>* VOTED BEST OF LODI</b>	<b>Komachi Sushi</b>			<b>Sushi</b>
<b>Komachi Sushi</b>	<b>207 S Lower Sacramento Rd</b>	<b>Lodi</b>	<b>(209) 334-3131</b>	<b>Asian &amp; Sushi</b>
Matsuyama	235 Lakewood Mall	Lodi	(209) 368-3888	Japanese & Sushi
Ming Sing	840 W Lodi Ave	Lodi	(209) 367-8998	Chinese
OZ Sushi & Grill	2414 Kettleman Ln	Lodi	(209) 334-9800	Asian & Sushi
Shangri La Asian Bistro	203 S School St, Suite A	Lodi	(209) 366-0539	Asian & Sushi
Shi Ra Soni 2	1420 W Kettleman Ln	Lodi	(209) 366-2525	Asian & Sushi
Sky Wok Deli & Catering	612 W Lodi Ave	Lodi	(209) 368-3698	Chinese
Thai Spices	2401 W Turner Rd, Suite 224	Lodi	(209) 369-8424	Asian
Wong's Mandarin	119 E Pine St	Lodi	(209) 369-7098	Chinese
Yen Ching	1110 W Kettleman Ln	Lodi	(209) 334-2002	Chinese





## *Blackberry Stompe Sparkler*

### **Ingredients**

1 cup fresh blackberries  
1 cup sugar  
1 cup water  
4 sprigs fresh rosemary  
1 bottle champagne

### **Instructions**

In a small saucepan, combine blackberries, sugar and water. Bring to a boil on high heat, and then reduce to a simmer and let cook for approximately 12-15 minutes. The blackberries will become soft and bright in color and a pinkish purple syrup will form. Take off of the heat and drain the blackberries, keeping the syrup in a separate bowl. Set both aside and allow to cool.

Once blackberries and simple syrup are cooled, spoon about 4 tablespoons of syrup into the bottom of each champagne flute. Top with champagne.

Garnish with fresh blackberries or the cooked blackberries, and a sprig of rosemary.

(makes 4 drinks)



## LODI PIZZA RESTAURANTS

Name	Address	City	Phone	Cuisine	website
Franco's Pizza Restaurant	100 N Cherokee Ln	Lodi	(209) 339-0775	Pizza	pizzaplusinc.com
Little Caesars Pizza	1420 W Kettleman Ln	Lodi	(209) 333-2434	Pizza	littlecaesars.com
Mountain Mike's Pizza	550 S Cherokee Ln Ste E	Lodi	(209) 333-0173	Pizza	mountainmikes.com
Papa Murphys Pizza	2309 W Kettleman Ln	Lodi	(209) 368-7272	Take N Bake	papamurphys.com
Pizza Factory	14088 E Hwy 88	Lockeford	(209) 727-3707	Pizza	pizzafactory.com
Pizza Hut	21 W Lodi Ave	Lodi	(209) 368-5100	Pizza	pizzahut.com
Pizza Guys	914 W Lodi Ave	Lodi	(209) 368-6666	Pizza	pizzaguys.com
<b>*VOTED BEST OF LODI</b>	<b>Smack Pie Pizza</b>			<b>Pizza</b>	
<b>Smack Pie Pizza</b>	<b>121 S School St</b>	<b>Lodi</b>	<b>(209) 224-8061</b>	<b>Fire Oven</b>	
Rick's New York Style	1320 Lakewood Mall	Lodi	(209) 339-9411	Pizza	rickspizzalodi.com
Round Table Pizza	2715 W Kettleman Ln	Lodi	(209) 368-8600	Pizza	roundtablepizza.com
Tap House Pizza	2525 S Hutchins St	Lodi	(209) 333-7777	Pizza	taphousepizza.com
Tony's Pizzeria	514 W Lodi Ave	Lodi	(209) 333-9295	Pizza	
Woodbridge Pizzeria	1110 W Kettleman Ln	Lodi	(209) 334-1042	Pizza	
Woodbridge Pizzeria	18879 N Lower Sacramento Rd	Woodbridge	(209) 333-8412	Pizza	





## LODI ITALIAN RESTAURANTS

Name	Address	City	Phone	Cuisine
<b>*VOTED BEST OF LODI</b>				<b>Italian Food</b>
<b>Buono Italiano Cafe</b>	<b>1110 W Kettleman Ln, Ste 19</b>	<b>Lodi</b>	<b>(209) 369-1446</b>	<b>Italian</b>
Pietro's Italian Restaurant	317 E Kettleman Ln	Lodi	(209) 368-0613	Italian
Da Vinci's	220 S Church St, Ste 3	Lodi	(209) 334-3234	Italian
Strings	2314 W Kettleman Ln	Lodi	(209) 369-6400	Italian



**AUTHENTIC ITALIAN FOOD MADE FROM GRANDMA'S RECIPES!**



**Open for lunch & dinner / Take-out available**  
**We can cater your party! / Private parties on-site**  
**Patio dining available / Fresh baked desserts!**  
**Gluten free menu available!**

**Buono Italiano** is owned by Sarah Coldani Randall and runs with the help of her daughter, Heather. While the restaurant is a great place for lunch or dinner, the catering services are phenomenal. From calamari appetizers to sit down dinners, the chefs are professional and the dishes are made from authentic Italian recipes.



**f** 1110 KETTLEMAN LANE, LODI / 209.369.1446  
 BELLA TERRA PLAZA - UPSTAIRS - ELEVATORS AVAILABLE



# THE CRAFT BEER CRAZE



**STRAIGHT  
OUTTA  
LODI PUBS**





## LODI SPORTS BARS & PUBS

Name	Address	City	Phone	Cuisine	Website
Applebee's Grill	2442 W Kettleman Ln	Lodi	(209) 369-6657	Bar & Grill	applebees.com
Capri Bar & Grill	18690 N Highway 88	Lockeford	(209) 727-5533	Bar & Grill	
Chili's Grill & Bar	2745 W Kettleman Ln	Lodi	(209) 369-1808	Bar & Grill	chilis.com
Cellar Door	21 N School St	Lodi	(209) 339-4394	Wine Bar & Music	lodicellardoor.com
Gary's Lounge	13 S School St	Lodi	(209) 333-9794	Bar	
Lodi Beer Company	105 S School St	Lodi	(209) 368-9931	Grill & Pub	lodibeercompany.com
McGuire's Pub	27 W Elm St	Lodi	(209) 339-4747	Restaurant & Bar	
Ollie's Irish Pub	22 North School St	Lodi	(209) 333-9933	Bar	
Porters Pub	121 S School St, Ste A	Lodi	(209) 400-7147	Grill & Pub	
Shep's Sports Bar	12 W Elm St	Lodi	(209) 369-4737	Grill, Pub & Music	
Stogies Lounge	230 W Pine St	Lodi	(209) 334-5764	Cigars, Beer, & Wine	stogieslounge.com
Vintage Sports Grill	117 N Sacramento St	Lodi	(209) 912-9488	Bar & Grill	vintagesportsgrill.com
Wine Country Card Room	1800 S Cherokee Ln	Lodi	(209) 263-4104	Bar, Grill & Casino	lodicasino.com
Whiskey Barrel Saloon	114 N Sacramento St	Lodi	(209) 938-9192	Bar, Music & Dancing	whiskybarrelsaloona.com
Woodbridge Crossing	18939 N Lower Sacramento Rd	Woodbridge	(209) 366-1800	Bar, Music & Dancing	woodbridgecrossing.net
22 North	22 North School St	Lodi	(209) 333-9933	Bar	

*Fine Cigars  
Craft Beer*

**STOGIES LOUNGE**  
"THE GOOD LIFE"



Lodi, CA

230 W Pine St Lodi

(209) 334-5764

stogieslounge.com



*Beer* is made from four basic ingredients: hops, malted barley, yeast and water. Most beers have other botanicals, herbs, spices, fruit or vegetables that are added to the basic beer recipe.

# THE CRAZE

# Craft Beer

Drinking beer is a favorite pastime, not only for the variety of different types of beer you can choose from and the relaxing feeling a good glass of ale can bring, but also for the overall experience of savoring an icy cold mug of your favorite brew. If you'd like to expand your knowledge of beer and experiment with beer and food pairings, it's important to understand the various types of beer.



# BEER IQ . . . Knowing The Different Types

There are two main types of beer **Lager** and **Ale**. There is a third rather obscure type of beer, called a Lambic, which is made only in Belgium, and is not as popular as lagers or ales.

Beers are divided into these two categories by the kinds of yeast used during their creation and by the temperatures used to ferment the two different kinds of beer. Lagers use a yeast that best ferments at cool temperatures, and ales use a yeast that best ferments at a warmer temperature.

## Types of Lagers



### Pale Lager

Pale lagers have a light color and are light-bodied. They are highly carbonated and have a light taste. Mainstream examples of pale lager beers are Coors and Budweiser.



### Pilsner

A pilsner beer has a pale color like a pale lager, but is more bitter in taste. The flavors of pilsners are more distinctive than pale lagers.



### Light Lager

There are two different types of light lager beers. American light lagers use less hops and barley in order to create low calorie beers. European light lagers are lagers that are pale in color and light in taste.



### Dark Lager

Dark lager beers are made with roasted hops and barley. This means they have much richer flavors and are dark in color. They are full-bodied and flavorful.

## Types of Ales



### Porter

Porter beer is darker in color and is full-bodied, with the barley flavors dominating over the mild hop flavors. They are richly flavored. Some porters even taste like chocolate.



### Brown Ale

Brown ale beer is red to copper in color and is rather mild in flavor.



### Stout

Stout beer is very similar to a porter. Stout beer is the darkest and thickest of the beers. The strong barley and hops flavors are predominant in this dark beer.



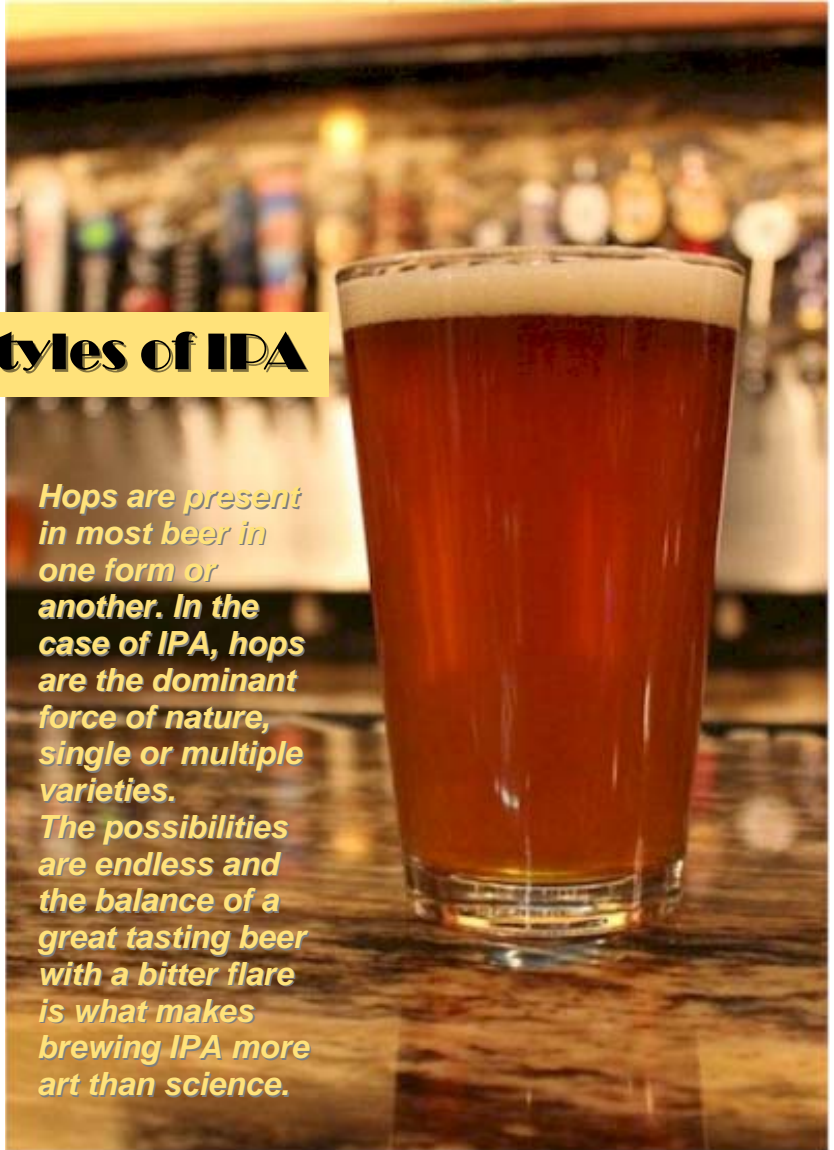
### Witbier

Witbier, or wheat beer, is a beer that is brewed with a large proportion of wheat. Wheat beers often also contain a significant proportion of malted barley. Wheat beers are usually top fermented. The flavor of wheat beers varies considerably, depending upon the specific style.

# The IPA, AKA India Pale Ale or Pale Ale

The IPA style of beer is vastly becoming one of the favorites among beer connoisseurs. This surge in IPA infatuation is first and foremost because of the taste, which some could argue is an acquired one. The flavor of IPA style beer has roots dating back to the early 18th century. Although it is called an India Ale, the first known use of the term "**India Pale Ale**" was in an advertisement in the Sydney Gazette and New South Wales Advertiser in 1829.

The flavor of IPA beer highlights the complex and varied results that can be achieved through hops and other beer ingredient staples. The pronounced and unique flavor profile of IPA allows for a better understanding of brewing beer in general as hops and malts are often identified individually.



*Hops are present in most beer in one form or another. In the case of IPA, hops are the dominant force of nature, single or multiple varieties. The possibilities are endless and the balance of a great tasting beer with a bitter flare is what makes brewing IPA more art than science.*

## There are three stellar styles of IPA

**American-Style IPA** . . . . .

**English-Style IPA** . . . . .

**Double or Imperial IPA** . . . . .

All of which are consistently produced and are an official style category designation in beer competitions. **Black IPA** is an example of a sub style that has appeared on the market in limited quantities. **Hybrid IPAs** such as **Wheat IPA** or **Belgian White IPA** have also gained traction.

Another term you may be familiar with is, Units of Bitterness or International Bitterness Units, which is a standardized measurement corresponding with *IPA* and provides some insight into how bitter a given *IPA* will taste.

The first thing to understand is that the **International Bitterness Unit**, from a chemist's and professional brewer's perspective, is a simple measurement of the bitterness of a beer. Not the "**hoppiness**" and not even how bitter you, the drinker, might perceive the beer. It is levels of a class of bitter compounds found in the finished brew. It's not the only method to measure a beer's bitterness, but many brewers use it and now consumers are starting to demand that their beers have a specific *IBU* level. The *IBU* scale starts at 0 and is, in theory, open-ended at the top. *IBU* ratings as a style guide are fairly general. For example your average **Alcohol by Volume**, otherwise known as *ABV*, is fairly straightforward. As a beer style category, *IPAs* have a higher than average *ABV*. This occurs naturally during the brewing process and many consider it an added bonus. *American lager*, such as *Budweiser*, has 10 *IBUs*. Your average *IPA* has between 40 and 60. **Double IPAs** and other highly hopped styles clock in between 60 and 100.

## Beer & Food Pairings

Try these various types of beer and food pairings to discover the optimal flavor experience.

### Light Beer Spicy Food

Light ales and lagers go best with spicy foods. Heavy beers will make the meal too oppressive for the taste buds, and complex beers will be lost once your taste buds are met by the spicy food.

### Sweet Stout Beer Desserts

Pair a sweet stout with a rich chocolate cheesecake drizzled with a in a raspberry sauce or a dark chocolate cake

### Pilsner Beer Seafood

A pilsner is great with a plate of deep fried, shrimp, calamari or crab cakes.

### Amber Beer Pizza

Bring out the amber beer when you're serving up New York style pizza.

### Brown Ale Beef

Brown ales go great with mushroom gravies, beef dishes and wild game.

### Porter Beer Hearty Food

Try a porter with a bowl of beef stew or a bowl of chili.

### Dry Stout Beer Oysters

There's nothing like oysters shooters while enjoying a mug of stout.

## Beer is One of the World's Oldest Made Beverages...

Most historians believe that the first fermented beverages began around the time people started farming grain, approximately 12,000 years ago. Archaeologists studying the Sumerians in the Mesopotamia area have found evidence of beer production dating back to 5,000 B.C. These ancient brews probably tasted a lot different than what we're used to today, and were flavored with all sorts of unusual ingredients.



More modern style beer came about during the Middle Ages, when Christian monks and other brewers started adding hops to their brews. To this day, the basic ingredients of any beer are water, a starch source, hops, and yeast. Any combination of these ingredients yields all the different kinds of beer that we enjoy today. Craft beer has been experiencing a renaissance for quite some time now. Every day there are more and more beer appearing on store shelves. This is exciting for beer lovers, but it's making it harder and harder to know which beer to choose.

This is especially challenging if you're still learning about the difference between a pilsner and a pale ale, a porter or a stout.

There are so many fun beer options to choose from these days with new tap houses and breweries popping up all the time featuring unique brews with names like Hops of Wrath and Firestone Union Jack. So, don't let your beer ignorance hold you back from enjoying beer's revival.

Take some time to visit on of our local brew pubs and sample an array new brew tastes.

BREW-WARE

101

WHAT  
beer goes in  
what glass?

WHAT  
difference does  
it really make  
ANYWAY?





## GOBLET

Some are dainty, some thick-walled and robust; either way, it's the big bowl that does the work. A wide mouth promotes deep gulps of heavy sipping beers, and the sheer largesse of the cup holds up inches-high heads. Use with: Burly Belgians: dubbels, tripels, quads and strong ales.



## WEIZEN

Soft curves and thin walls separate the weizen glass from its pilsner cousin. The height makes room for giant, fluffy heads; the voluptuous shape traps those citrusy banana smells. Use with: Wheat beers—

## STANDARD PINT

Your standard 16-ounce tapered bar glass is an all-purpose vessel for nearly every beer style on the planet, and it's the perfect vehicle for beers that don't require a lot of fuss. But this glass is also ideal for hoppy pale ales and IPAs, as those styles continuously exude hop aromas—the smells don't need to be trapped. Use with: Mellow styles like blonde ales, cream ales, amber ales and steam beers, plus pale ales and IPAs.



## MUG

Mugs are less about science and more about convenience: Made for holding profuse amounts of beer, mugs bear that classic handle, made for lifting large loads and clinking other glasses. Fun fact: a siedel is a standard mug, while a mug with a lid (added during the Black Plague to keep flies out of beer) is a stein. Use with: Any beer drunk in bulk: Oktoberfests, light lagers, pale ales, cream ales and witbiers.



## PILSNER

Slim and tapered, pilsner glasses show off extreme carbonation and clear, almost shiny colors. The vessel's ample top half keeps heads sturdy. Use with: Pilsners, but also steam beers, light lagers, Munich helles and schwarzbiers



## SNIFTER

Swirl rich, robust beers in a snifter; the stem and wide bowl lend to proper, tidy agitation, and the tapered mouth detains potent scents. Use with: Heavy styles, and anything with a nose so thick you can taste it: American barleywines, strong Scotch ales and imperial styles.

## FLUTE

Bubbles and big bouquets are best showcased in a flute glass: The long, thin body keeps carbonation alive and liberates aromas more quickly, plus, the stem lifts bright-hued beers off the table for easy admiration. Use with: Highly carbonated, boldly colored beers like gueuzes, lambics, bocks, Flanders red ales, wild ales, and saisons



## IMPERIAL PINT

Slightly larger than a standard pint, these glasses hold an imperial pint—568mL, or about 1.2 American pints. The bulge near the top is constructed to accommodate frothy heads and helps make sturdy stacking. Use with: Heady, flavor-packed pub standards like brown ales, red ales, stouts, porters and cask ales. Also the standard choice for rauchbiers, ESBs, pumpkin ales and kölsches.



**TIP:** Cleanliness is godliness when it comes to serving beer: Even the tiniest amounts of soap, dust or lipstick can ruin a good pint. To keep glassware spic and span, hand-wash your set in mild dishwashing liquid; dishwashers and rinse agents can leave behind deposits that alter beer's head and flavor. Dry using a kitchen chamois, or better yet, air-dry; towels may abandon fibers or dust on wet glass. Finally, store glasses upright in a cabinet, or top-down on mesh to allow all water to evaporate and deter mold.



**VOTED BEST**  
Pub & Sports Bar  
Happy Hour  
Burgers  
Appetizers  
Beer On Tap  
Outdoor Dining

**#1**



Porter's Pub 121 S School St, Ste A—Lodi



We made a special visit to Scott and Shae Porter, the sister and brother co-owners of Porter's Pub, to personally congratulate them for being voted "The Best Of Lodi" in our 2015 Community Choice Awards. Porter's Pub was nominated and won more categories than any other business voted by our readers.

**The restaurant was voted by the community as having "Best Of Lodi" Appetizers, Burgers, Happy Hour, Outdoor Dining, Beer On Tap and Pub & Sports Bar...**quite a stellar accomplishment for being in business only two years. Porter's Pub opened March 21, 2014.



We asked Scott and Shae to tell us about how Porter's Pub began and how they achieved great success in such a short time. Both Shae and Scott grew up in Lodi and graduated from Lodi High. They both worked at a local Taco Bell as teenagers. Shae worked as a manager and Scott worked the counter. Shae advanced into a corporate Management job at Panera Bread for eight years. This experience refined her skills and knowledge of restaurant operation, food service and management. At the age of 15, Scott took a job at the Lodi airport restaurant as a dish washer, then advanced to an assistant in food prep and by 16 was offered a weekend cook job. At the age of 18, Scott attended an Architectural drawing tech school to earn a degree in this field. He remained weekend cook at the airport café through his years at tech school. After graduating, he took a job with an architect in Sacramento.

The Porters have had ties to the restaurant business since childhood. Their father, Tom Porter, was employed as a restaurant manager and helped them start Porter's Pub.



## Porter's Pub



*"We Wanted to Create a Fun, Family Friendly Sports Bar & Restaurant."*

The secret is Shae and Scott truly enjoy people and treat everyone like friends and family.

- ✓ Fabulous Food
- ✓ Friendly Service
- ✓ Beer on Tap
- ✓ Local Wines
- ✓ Lot's of TV's
- ✓ Dog Friendly Patio



## IT'S A FUN PLACE!

A terrific dinner entrée menu was just introduced which includes steak and seafood along with traditional pub cuisine including burgers, wings, hot and cold sandwiches, wraps and salads.

Come Try Porter's Pub!



# Health in Style



Style of California  
MAGAZINE



# Vitamin D Deficiency

*It could be  
reeking havoc  
on your health  
and ability to  
lose weight!*



# Shedding Some Light on Vitamin D Deficiency

**V**itamin D deficiency have been linked to many diseases, some of which can also lead to gaining extra pounds. Low blood levels of vitamin D have been linked to depression, and the fatigue and listlessness of depression can lead to inactivity which can, in turn, contribute to weight gain. Vitamin D deficiencies have also been linked to poor blood-sugar control in the body. This can contribute to both weight gain and the risk of developing diabetes.

Serious conditions such as rheumatoid arthritis (RA) and multiple sclerosis (MS) have also been linked to inadequate levels of vitamin D, and the resulting inactivity can lead to weight gain which can, in turn, exacerbate the symptoms of both of these conditions. Both RA and MS are sometimes treated with prednisone, a corticosteroid whose side effects include weight gain.

## *Vitamin D Deficiency Causes Weight Gain*



More than one of the most recent studies about weight gain has linked it to a vitamin D deficiency. Studies have found that women whose blood levels of vitamin D

reached healthy levels through supplementation during a diet and exercise program lost more weight than those whose blood levels did not. Another study, showed that the benefits of weight loss -- lower blood pressure, lower blood sugar and insulin levels, and lower blood lipid levels -- were increased in participants who took calcium and vitamin D during their weight-loss program. Still, another study showed that people of Asian Indian descent were much more susceptible to obesity and insulin resistance when they were deficient in vitamin D.

The link between vitamin D and weight loss is not clearly understood. Some scientist speculate that special vitamin D receptors on fat cells tell them whether they should be burned as energy or stored as excess body weight. Receptor cells in the brain that control metabolism and hunger levels may need vitamin D to function properly as well.

Vitamin D has also been shown to reduce the systemic inflammation that is associated with being overweight. So, even if you cannot lose as much weight as you would like, having adequate vitamin D levels lessens the stress on your body and, therefore, the harmful effects of carrying extra body weight. Other vitamin D deficiency factors to consider. Besides weight gain, vitamin D defi-

ciencies have been linked to many other diseases, some of which can also lead to gaining extra pounds. Low blood levels of vitamin D have been linked to depression, for example, and the fatigue and listlessness of depression can lead to inactivity which can, in turn, contribute to weight gain. Vitamin D deficiencies have also been linked to poor blood-sugar control in the body. This can contribute to both weight gain and the risk of developing diabetes.

Serious conditions such as rheumatoid arthritis (RA) and multiple sclerosis (MS) have also been linked to inadequate levels of vitamin D, and the resulting inactivity can lead to weight gain which can, in turn, exacerbate the symptoms of both of these conditions. Both RA and MS are sometimes treated with prednisone, a corticosteroid whose side effects include weight gain.

## The Best Sources



The best dietary sources of vitamin D include fatty fish such as cod, tuna, mackerel and salmon. Cow's milk and eggs also have vitamin D. Some mushrooms, especially if they've been exposed to ultraviolet light, are also a good source of this important vitamin.

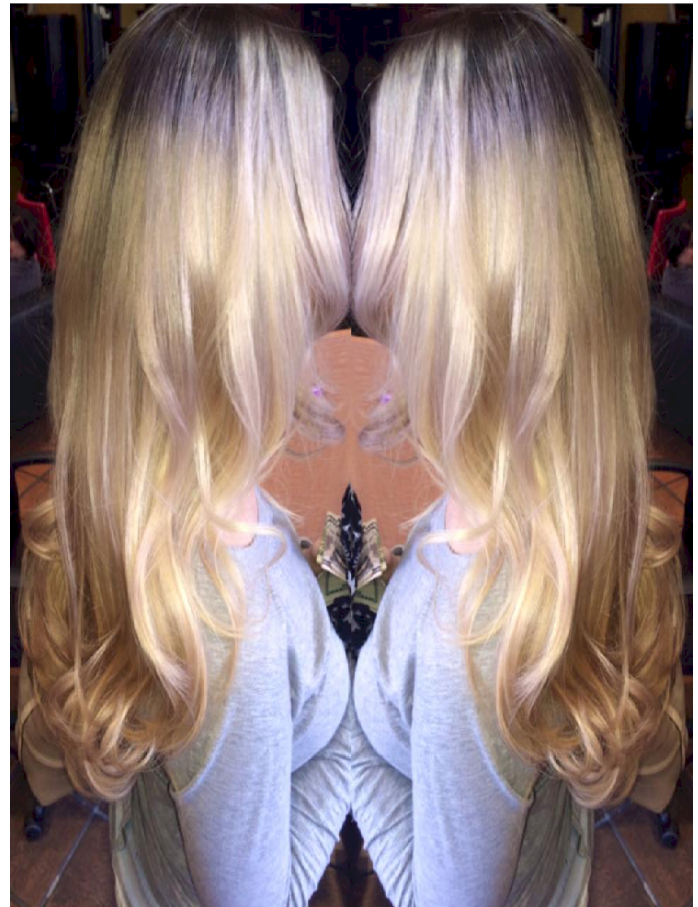
While your skin can manufacture D from sunlight, many factors can slow this process: the season, the weather, how far north you live, pollution levels and even the use of sunscreen. Most people will need to take dietary supplements to reach the recommended levels.

# BE *You* TIFUL



STYLIST *Audreana Lang*

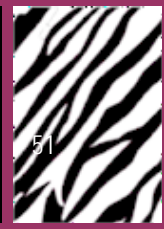
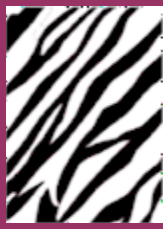
Appointments with *Audreana Lang* in the salon or on location

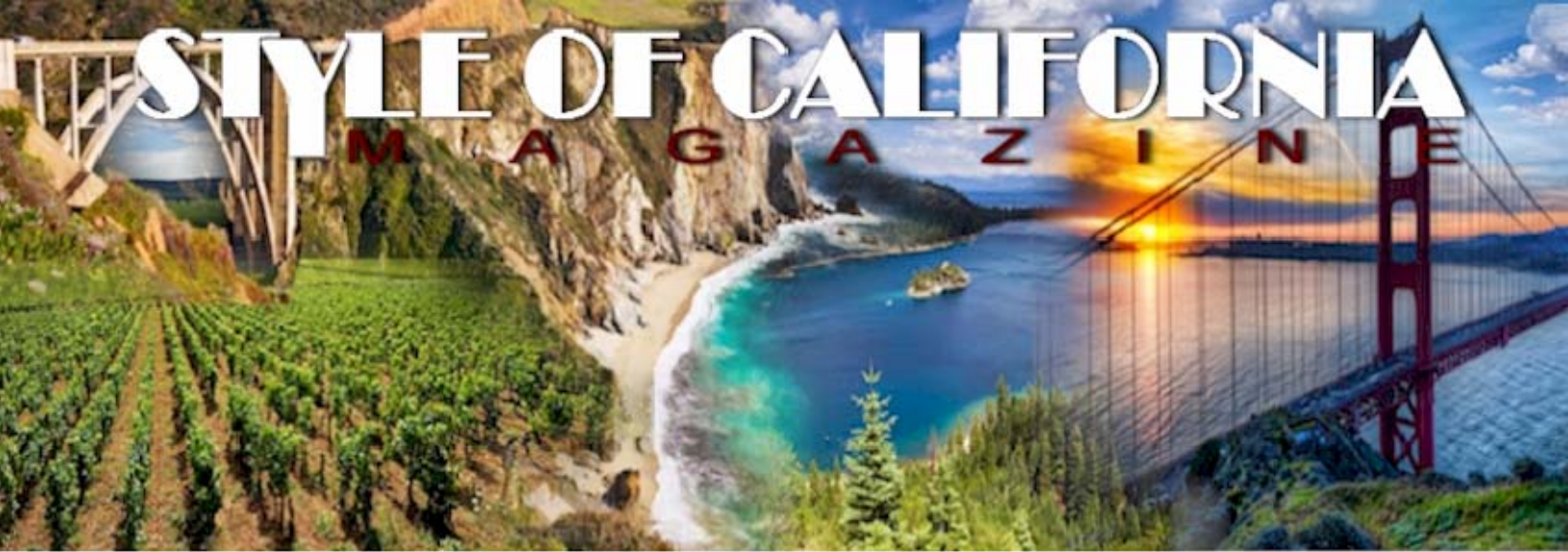


Appointments with Audreana Lang

**(209) 329-6280**

19 Downtown Mall Lodi, Ca





# STYLE OF CALIFORNIA

M A G A Z I N E



# Travel



# HOT SPOTZ

# THUNDERBIRD



# LAKE TAHOE

Incline Village, NV

(775) 832-8750



HELP THE PRESERVATION. Thunderbird Lake Tahoe receives no government support and is funded entirely by gifts from friends like you. They welcome charitable contributions in any amount.



Lake Tahoe has some interesting history and mysterious places along it's rocky shore. The Thunderbird Lodge was both beautiful and fascinating. Built in 1936 by a man named George Whittell, Jr., or as he was more commonly called, the "Captain". At the time, Whittell owned approximately 40,000 acres and 20 miles of Nevada shoreline at Lake Tahoe and had plans to develop the land into high-class summer properties, a ski resort and a \$1 million hotel-casino.

Legend springs to life as you discover the Lighthouse Room, Old Lodge, the servant's quarters with original kitchen, as well as the 600' underground tunnel leading to the cavernous Boathouse where the legendary wooden speedboat, Thunderbird, is birthed.

Private & public tours by land and water are available seasonally. The lodge is also an extraordinary Lake Tahoe Location for your family and wedding events and offers bookings for corporate, meetings and conferences. From three-story waterfalls cascading past the granite boulders in front of the Old Lodge, to the 600 foot long tunnel with secret passageways leading to the boathouse, Thunderbird Lake Tahoe is sure to intrigue even the most seasoned wedding or event guest. Visits to Lake Tahoe's Castle-in-the-Sky are exceptionally memorable.

*Mourelatos*

*Lakeside*

Resort

[mlrtahoe.com](http://mlrtahoe.com)



**GREAT PLACE  
IN FALL OR WINTER...  
BEAUTIFUL SUNSETS**

Mourelatos Lakeshore Resort ♦ 6834 North Lake Blvd ♦ Tahoe Vista CA 96148



38 years of

# Hospitality

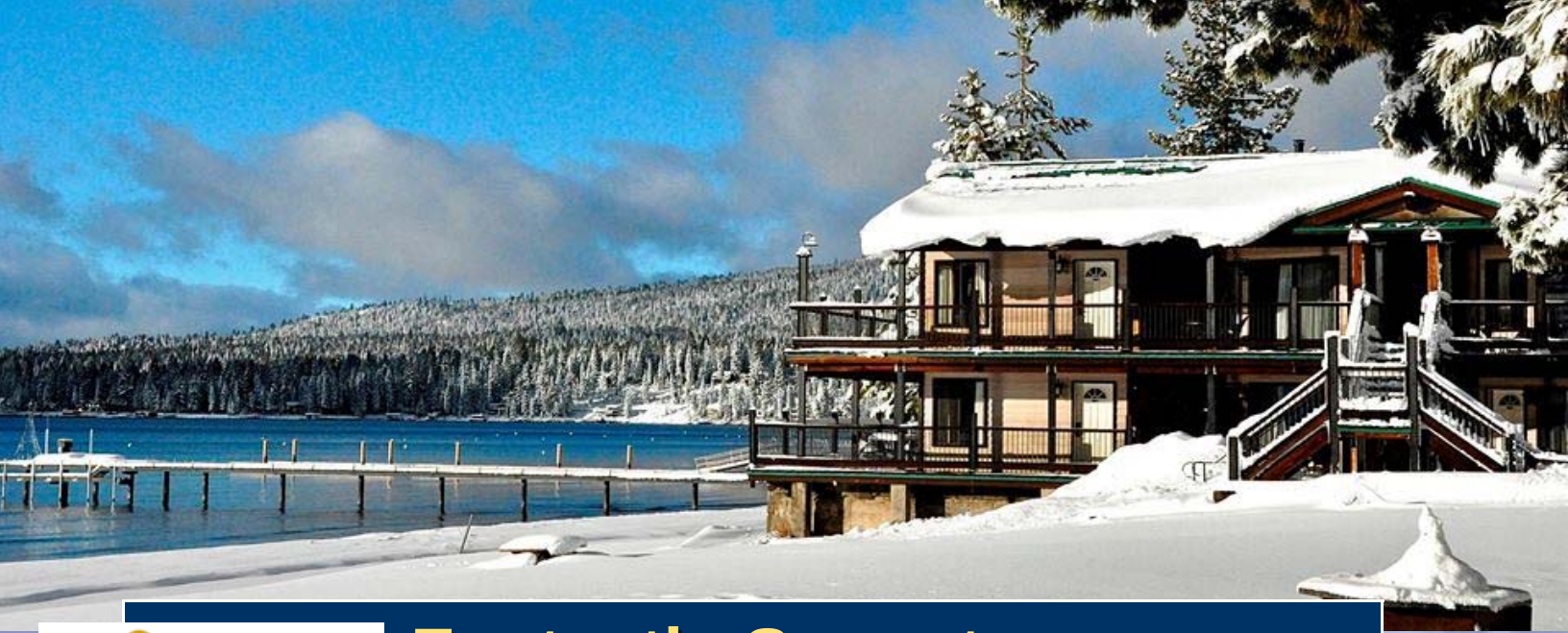
## FAMILY OWNED AND OPERATED FOR OVER 38 YEARS

James Lakeshore Resort, a classic mountain lakefront resort, was established in 1942 by Thomas James who was a prominent property owner on Lake Tahoe's north shore. For over thirty years the property welcomed visitors from around the world to enjoy its quaint location and magnificent setting. History tells us that on a snowy day in January, 1978, Andreas and Mary Mourelatos drove to the Lake to view the property and found it draped in fresh fallen snow. With his toes on the shoreline, Andreas announced to his wife that this gorgeous property, wrapped within the heart of the high sierra, had to be theirs.

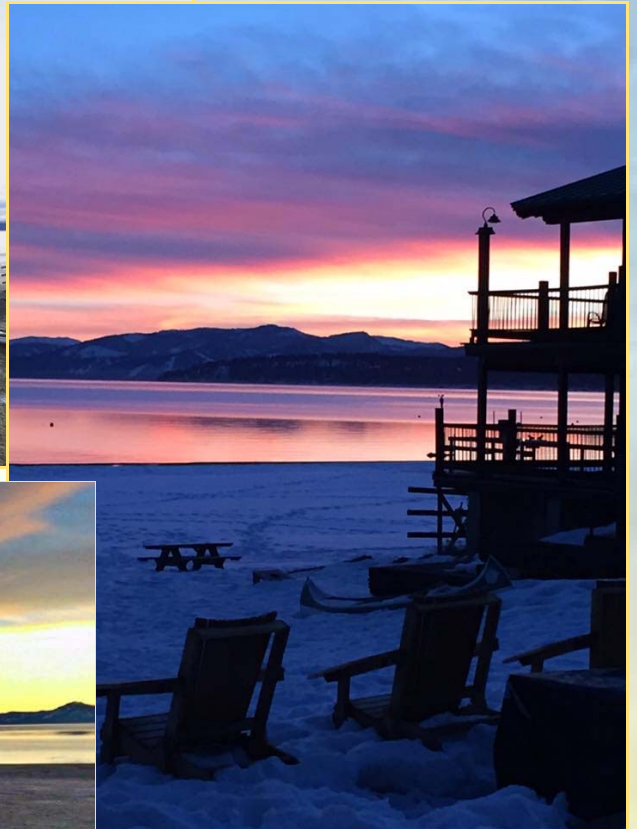
After a mad scramble for finances in March of 1978, Mary and Andreas became the proud owners of what is now an historic icon on Lake Tahoe's North Shore and named after their Greek heritage ~ Mourelatos (Moh-ray-la-tos) Lakeshore Resort.

Upon acquisition, Mary immersed her heart and soul into the property and started a family tradition of consistently improving the guests' experience through a variety of remodeling projects both interior and exterior. During their years as proprietors, Mary was the designer and full time manager while Andreas focused his talents on the maintenance of the resort.





**Fantastic Sunsets** and a very attentive staff. Great rates and we pretty much had the place to our self.



***A Perfect Fall or Winter Get Away.***



Today, The Mourelatos Family continues to improve the rooms and facilities and enhance the dream envisioned more than 38 years ago... to be a destination where families and their friends could enjoy good old-fashioned Greek hospitality in what is, without question, one of the most beautiful spots on earth.



*This was the view from our room during our 3 day stay at Mourelatos.*

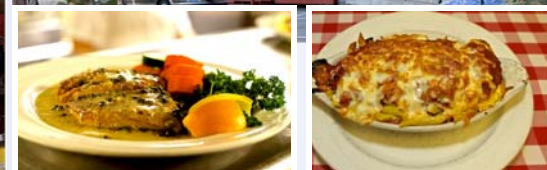
The resort was designed with spectacular views from every room on the property. Spacious, tastefully decorated along with a full kitchen and a cozy gas burning fireplace. We were greeted with a lovely gourmet basket including a bottle of wine that we enjoyed as we sat by the fire gazing at the stunning Fall sunset over Lake Tahoe.



While having coffee in the main lodge dining and rec room, we got to know Travis, who works the front desk. He also works as a chef in his off hours and shared with us many of the fabulous restaurants that were either within walking distance or a short drive. Since we are Foodie Bon Vivant's we were anxious to check out the dining experience in North Shore.

The Old Range Steak House was a short walk and the food and atmosphere was divine!

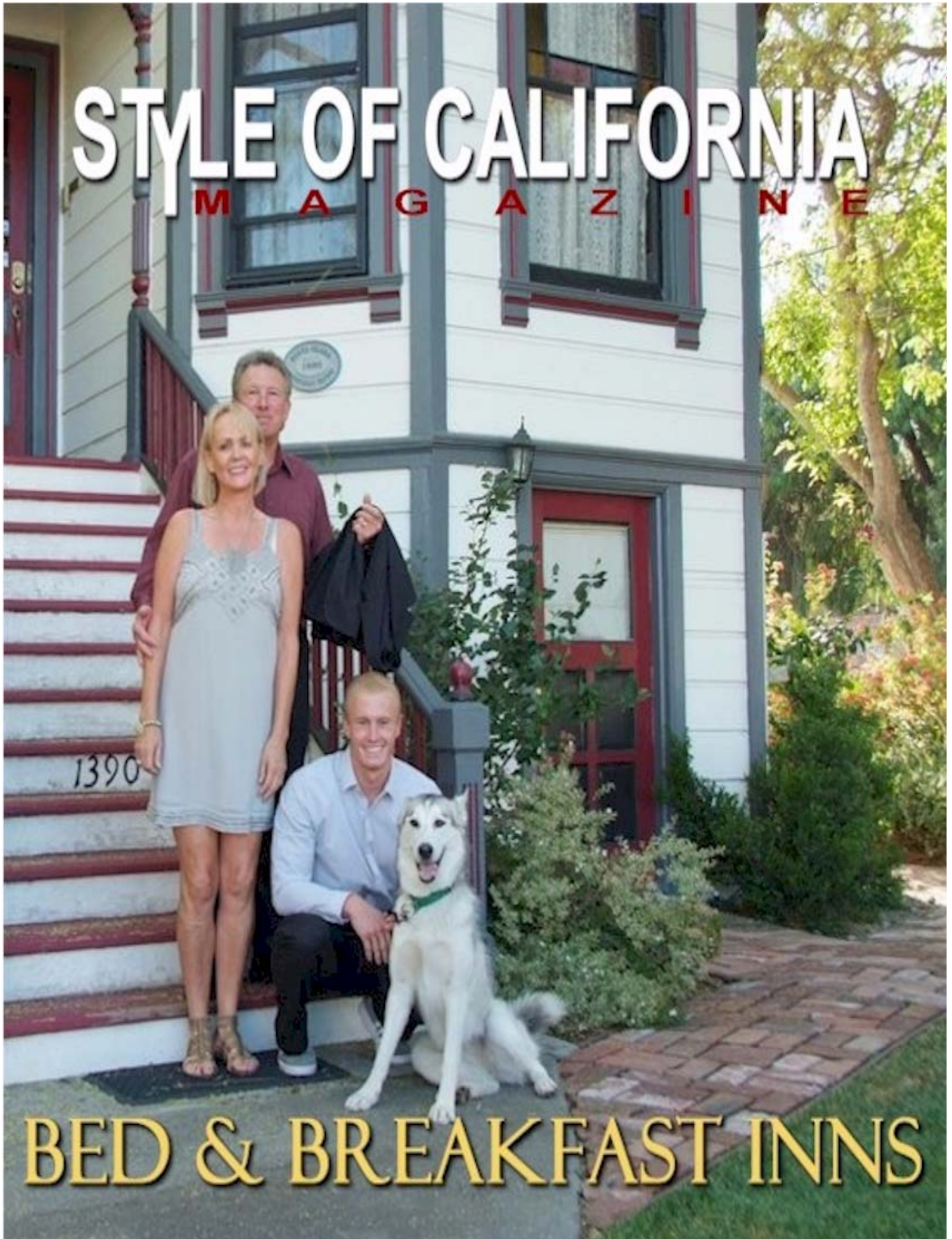
Day 2: We found a yummy burger joint for lunch before heading to our tour of the Thunderbird Lodge and the UC Davis research center. After, we stopped into Rookie's, in Incline Village, for some blazing hot wings and moved on to Steamers Beach Side Bar & Oven where we met some fun locals during Happy Hour, We finished out the evening with an authentic cuisine at Lanza's Italian Restaurant.



Day 3. On our last day we drove South to Tahoe City to have breakfast at the Old Post Office and look at the famous Fanny Bridge and other sites.

# STYLE OF CALIFORNIA

M A G A Z I N E



BED & BREAKFAST INNS



## Hotels, Motels, Vacation Rentals & Bed N Breakfast Inns

Name	Address	City	Phone	Type	Website
Bella Vino	235 S Hutchins St	Lodi	(209) 224-8386	Vacation Rental	lodibandb.com
Best Western Wine Country Inn	6111 West Banner St	Lodi	(209) 367-3000	Hotel	bestwesterncalifornia.com
Best Western Royal Host Inn	710 S Cherokee Ln	Lodi	(209) 369-8484	Motel	bestwesterncalifornia.com
The Carriage House	311 1/2 W Oak St	Lodi		Vacation Rental	
The Cottages on Armstrong	4368 E Armstrong Rd	Lodi	(209) 369-1360	Bed & Breakfast	cottagesonarmstrong.com
Econolodge Inn & Suites	118 N Cherokee Ln	Lodi	(209) 367-4848	Motel	econolodge.com
Hampton Inn & Suites	1337 S Beckman Rd	Lodi	(209) 369-2700	Hotel	hamptoninn3.hilton.com
Holiday Inn Express	1337 E Kettleman Ln	Lodi	(209) 210-0150	Motel	hiexpress.com
Hutchins House	705 W Oak St	Lodi	(209) 329-7842	Vacation Rental	
Inn at Lockehouse	19960 Elliot Rd	Lockeford	(209) 727-5715	Bed & Breakfast	theinnatlockehouse.com
Motel 6 Lodi	1140 S Cherokee Ln	Lodi	(209) 334-6422	Motel	motel6.com
Retreat Verdote		Lodi	(209)329-7842	Vacation Rental	
Wine & Roses Inn	2505 W Turner Rd	Lodi	(209) 334-6988	Hotel	winrose.com

1110 W. Kettleman Lane #37 • Lodi, CA 95240  
 (Upstairs at the Bella Terra Plaza)  
 209-224-5280

**La Bella Tan**

STYLE OF LODI  
 BEST OF LODI  
 Tanning Salon

Tanning • Spray Tanning • Red Light

Hours: M-F 10am-9pm & Sun 11am-4pm

Open Summer 2016

**Rum Berry**  
 Bed & Breakfast Cottages  
 (209) 642-0512 Lodi, CA

# If You've Never Stayed At A Bed & Breakfast Inn Here's What You're Missing Out On...



## *Planning A Getaway?*

Before you start checking the rates at the most popular hotel at your desired destination, we have a different idea for you: A Bed & Breakfast Inn. That's right, stay in a room at the home of someone who knows your destination best.

Most people aren't quite sure what to think of a bed and breakfast. Either they have misconceived notions of the kind of service they'll get and the type of people who run the places, or they just have no idea how these quaint establishments function. The truth of the matter is, bed and breakfasts are different, but in a completely great way. Here are some unique experiences you never realized you were missing out on.



### **Often you will pay less than a hotel room**

When comparing the average prices of hotels and B&Bs in major cities in California, the average hotel charges over \$225 per night, while a B&B comes in at around \$160 or less. That's over \$50 less a night!

### **You can get a gourmet homemade breakfast**

Look at this delicious gourmet meal. We're pretty sure you don't get anything even close to that at your hotel's sad continental breakfast or local coffee house.

### **Most amenities are free and much better at a B&B**

Chances are, if you stay in a B&B, not only will you have free wi-fi, but complimentary parking and concierge services, too. Plus, while a hotel concierge might lazily direct you to a kiosk littered with impersonalized (and likely outdated) tourist pamphlets, many B&B owners are seasoned locals with a wealth of knowledge about the locale. Since these people were most likely born and bred in the town, you know they will happily tip you off to the best restaurants and things to do.

### **They're great place to pull off a "staycation" in your own town**

Perhaps you have lived in the Central Valley of California your whole life, but you have never once have gone wine tasting. And maybe you really need to take a quick vacation but don't want to spend the money on plane tickets and hotel accommodations.

### **A B&B can make you feel like you have transported to a completely different country**

Not all American B&Bs embrace a "quaint Americana" theme. You may enjoy a themed B&B that will transport you to another land far away with exotic cuisine and decor. Their attention to detail really makes for a uniquely warm, lush getaway without leaving the States. The finer details of B&B rooms go beyond pretty decor and focus on comfort

**You will find most rooms at a B&B include a fireplace to keep you warm and make you feel more at home.**

Each room may also have a fridge with soda and an in-room coffee machine. And unlike most hotels, these drinks are complimentary, so no outrageous mini-bar charges.



**At a B&B, you will get the care and attention you truly deserve**

The service at a B&B goes way beyond just providing you with comfortable lodging for your vacation. The main difference between a bed and breakfast and a hotel is that the owners of a B&B see their patrons as guests, while hotels may see their patrons as customers. Many B&B owners will go out of their way to make sure their home adheres to many levels of comfort. For example, they may have made sure to open their establishment away from loud freeways or roads, and they may allow guests to bring their pets if they want to. In fact, some B&B owners are willing to rent out their whole inn to a group for a weekend so they can have a fun get-together.



**You can have your own professionally trained chef cook a personalized meal just for you**

Many of the gourmet cooks at B&B's are Culinary school graduates or retired chef's from 5 star restaurants.



# Hennessey House

Napa Bed & Breakfast





Pheasant Dreams Room, previously the original horse & carriage house



We had a lovely stay at The Hennessey House, which is located in a residential district at the top of restaurant row in Historic, Downtown Napa. It was the home and office of Dr Hennessey and has been preserved over the years to maintain it's original charm and grandeur. We were able walk out the front door and enjoy fine dining just few blocks away in downtown Napa. We stayed in the Carriage Room, which was at one time, just that, where the horses and carriages were kept.

Our room had been beautifully revamped into a luxurious, spa type environment with a fireplace and Jacuzzi tub.

We enjoyed meeting the Innkeepers Kevin and Lorri Walsh, who 10 years ago, were living high powered (and high stress) lives in Silicon Valley and traded it all to run this beautiful relaxing Bed & Breakfast Inn.



## The Hennessey House, Napa



A social of cheese crackers and wine are served from around 5 to 7 pm. This gave us the opportunity to meet some very interesting people from Chicago, IL and Canada, who had traveled here with their families to escape the extreme freezing temps of the East Coast this time of year.

A gourmet breakfast is served in the dining room from 8 to about 10 a.m. giving another opportunity to meet and share a delicious meal with new found friends.

The Inns Keepers were especially helpful when planning our day and directed us to interesting sights off the beaten path as well as hooked us up with some friends that owned local wineries for free wine tasting and tours.

**1727 Main St  
Napa, CA**



# STYLE OF CALIFORNIA

M A G A Z I N E

## HOME in *Style*





# Preserving History

## in Style with

# Re-Purposed Furniture

**Re-purposed furniture is an exciting new trend that has taken the design world by surprise. Find out the difference between re-purposed and recycled furniture and learn more about the “green furniture” movement that has transformed the furniture design industry.**

Furniture design is constantly changing to stay ahead of the latest trends that appear at market each year. Designs vary from sleek contemporary to traditional Victorian. But the latest rage with designers is the use of “green” or “sustainable” furniture materials. While many of the pieces we see at market now incorporate recycled materials, an exciting new wave of “re-purposed furniture” has begun to make its appearance. Creative furniture designers are now beginning to incorporate vintage and antique artifacts into their new creations. This usually means one-of-a-kind or a limited quantity, which does not work well with large furniture manufacturers. But for those designers who pursue a more “artistic” approach to their craft, and their clientele, these pieces create a particular warmth not found in mass-produced furniture. Re-purposed furniture designers focus on incorporating antique and vintage artifacts and materials into their unique designs, whereas recycled furniture makers reprocess discarded materials to use in the construction of new items. Both ideas play an important part in conservation, but re-purposing brings to the table a new, exciting use for both everyday items and once endangered historical relics. One of the driving forces behind the re-purposed furniture movement has been the popularity of loft-style living. With hundreds of new lofts popping up all over the country, customers are looking for urban-style furniture, but finding this style in short supply in typical, traditional furniture stores. These trends have inspired designers to acquire vintage industrial machinery, common everyday items and historical artifacts to transform them into unique furniture, or “functional art”.

Many antique dealers are now beginning to carry these pieces as a supplement to their traditional inventory. Examples include the conversion of old pallet trucks, once used to haul materials through factory warehouses, into cocktail tables; old wooden, stone or terra cotta balusters from stairways or railings adapted as table lamps; steel, zinc or wooden work tables refinished to serve as dining or kitchen tables; and industrial cubby or storage bins used to organize mud rooms or to display towels in a bathroom. Another popular use for these re-purposed pieces is as display art. Sometimes something as simple as a custom metal display stand can add new life to a piece and present it in a more distinctive way.



**The real beauty and attraction of this type of home furnishings is the feeling of “owning” a piece of history. Even non-museum pieces add nostalgic character and conversation to one’s home, and at the same time, saves a priceless piece of history otherwise headed to the landfill.**

A rustic wine bar setup in a room with a wooden ceiling. The bar features dark wood cabinetry with glass-fronted upper cabinets displaying glassware. The backsplash is made of natural stone. In the center, a wooden barrel is used as a base for a sink. Two wine coolers are integrated into the lower cabinets. A decorative metal gear and letter 'R' are mounted on the wall above the stone backsplash. The floor is made of dark wood.

# Wine Bar Furniture

## Timeless & Classy

## Re-Purpose Your Den or Cellar

If you are looking for a way to spruce and improve your home, then you will be happy to know that one of the best ways of doing so is by installing a home bar in it. This will certainly give your home the sprucing that it may need, and it will give your already excellent home an even more complete look. However, in order to maximize the positive effects which this improvement has on your own home, there are certain aspects which you should put into consideration, in order for you to get the most out of it.

# Wine Bar Furniture & Redecorations

CREATE YOUR OWN



Of course, going out with friends is always fun but it does require planning ahead for ride service and table reservations plus additional costs, such as inflated alcohol and food. Visiting at home with friends is relaxing, more comfortable and let's face it...Much less expensive. A night in can be just as much fun as a night out. Adding a new home bar can give you the best of both worlds.

Once you've decided to take on your new home bar project you must decide what style of wine bar furniture will best suit your home decor. This is just the first step, but it is one of the most important – and this is why you should choose carefully.

Now your research phase begins. There are numerous styles and designs to consider so you must decide which suits your personal tastes and preferences. You want to give your home bar a look which is unique to your personality. Do you want your home bar look like a sports bar, a casino, pub or a winery? Another consideration is your current décor style. Elegantly decorated homes have flow throughout all of the rooms, so choose a color and theme that best suites your existing style and color palate. Visiting and taking pictures of different restaurants, bars and wineries along with saving ideas on Pinterest is a great way to create your own eye catching design.



One aspect of a wine bar furniture which you should always take note of is its size. The standard sizes of these pieces of furniture are quite big, and there is a chance that it might take a large space in your room. This is why in choosing your bar furniture, you should find one which will make your room look spacious and not the other way around. There are different sizes available you just have to find the one which fits the bill.

At first glance, you might think that having a home bar is expensive. However, in the long run and if you may actually be saving money. As you may already know, the price of beverages in bars are quite exorbitant compared to those purchased yourself from the liquor or grocery store. Having drinks at home rather than at pubs or restaurants can certainly help you save loads of money..

A great way to save money but maximize style is to use recycled or re-purposed items from around your home or from a garage or thrift shop. Items such as old fencing barn wood and corrugated metals are being used to create rustic counter tops and cabinets by high end interior designers and furniture boutiques.

With all these considered you can now see how it is important to find the best wine bar furniture for you. Through this, you are assured that you will have a better home and an excellent time with your friends as well!



# THE PlumBerry Hill COLLECTION

Artisan, One-Of-A-Kind,  
Consignment Shop  
Home & Garden  
Furnishings and Décor

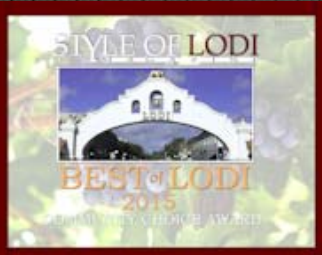
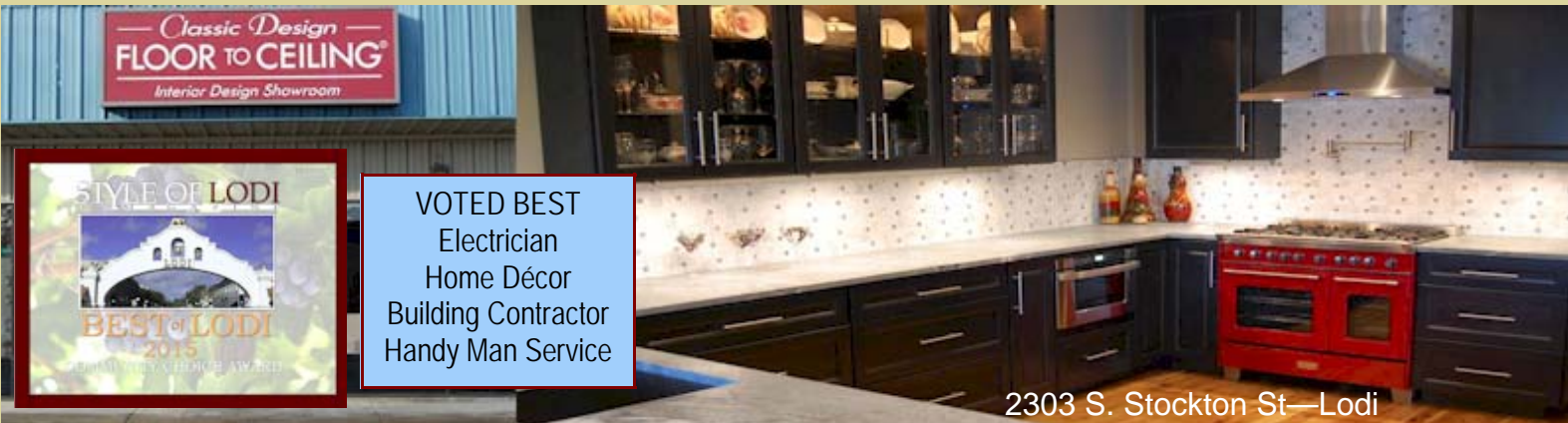
*Exclusively In*  
**Style of California Magazine**

[www.PlumBerry-Hill.com](http://www.PlumBerry-Hill.com)



# Western Bedroom Decor

PlumBerry-Hill.com



VOTED BEST  
Electrician  
Home Décor  
Building Contractor  
Handy Man Service

2303 S. Stockton St—Lodi

# PlumBerry Hill CONSIGNMENTS

WE BUY  
&  
SELL



[www.PlumBerry-Hill.com](http://www.PlumBerry-Hill.com)



*Voilà*  
GIFTS  
HOME DECOR  
DESIGN  
24 W Locust St -Lodi



STYLE OF LODI  
BEST OF LODI  
Gift Shop





## LODI BOUTIQUES & ANTIQUES

Name	Address	City	Phone	Type
The Antiquarium	18 W Pine St	Lodi	(209) 365-1700	Antiques
Avignon Of France	108 W Pine St	Lodi	(209) 368-1471	Antiques
Barbara's Boutique	Events & Parties	Lodi	(209) 552-6104	New Apparel
BJ Traders	13460 E Highway 88	Lockeford	(209) 365-0581	Antiques
Elizabeth Bridal Salon	20 S School St	Lodi	(209) 369-9046	Bridal
<b>* VOTED BEST OF LODI</b>	<b>Fashion Safari</b>			<b>Women's Fashion &amp; Accessories</b>
<b>Fashion Safari</b>	<b>120 N School St</b>	<b>Lodi</b>	<b>(209) 369-8222</b>	<b>Women's Apparel</b>
Graves' Country Antiques	15 N Cherokee Ln	Lodi	(209) 368-5740	Antiques
Jillians Consignment Boutique	1321 W Lockeford St	Lodi	(330) 612-9549	Used Items
Lockeford Antiques	18884 N Highway 88	Lockeford	(209) 727-5818	Antiques
Martins Classic Restoration	1371 E Pine St # 5	Lodi	(209) 334-3681	Restorations
New & Again	210 S School St	Lodi	(209) 368-2200	Used Furniture
Pret	15 Downtown Mall	Lodi	(209) 334-2239	New Apparel
<b>* VOTED BEST OF LODI</b>	<b>Second Hand Rose</b>			<b>Vintage &amp; Antiques</b>
<b>Second Hand Rose</b>	<b>14 N. School Street</b>	<b>Lodi</b>	<b>(209) 339-1166</b>	<b>Antiques</b>
Stella Boutique	224 N Ham Ln	Lodi	(209) 369-7231	New Apparel
Thomas' Favorite Things	21 Downtown Mall	Lodi	(209) 333-9214	Antiques
<b>* VOTED BEST OF LODI</b>	<b>Voila</b>			<b>Gift Shop</b>
<b>Voila Gifts &amp; Home Decor</b>	<b>24 W Locust St</b>	<b>Lodi</b>	<b>(209) 365-0566</b>	<b>Gifts &amp; Home Decor</b>



120 N School St –Lodi



# Northern California Construction Training (NCCT)



Started by Bill Meehan in 1994

NCCT was created when Bill ran the Sacramento Building Trades. It is not privately owned, but operated as a corporation that has a Board of Directors they must answer to. Bill, as a manager, was tired of turning away good people for jobs because they did not meet the skill-set requirements for the trade in which they were interested in working.

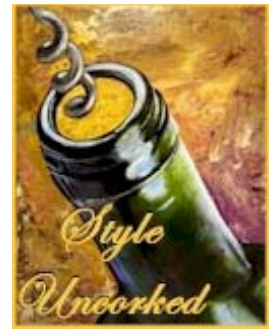
He created NCCT so they had a place to acquire the skills or certification they would need to qualify to enter job apprenticeship programs. NCCT was created to provide training opportunities for students who would like to obtain a career in the construction trades. NCCT can best be described as the business of training, placement and construction. In recent times, our key strengths have been the commitment to creating opportunities for students to establish and grow their respective careers. We have placed our priority on serving youth and young adults in exploring, preparing and entering the workforce through the apprenticeship programs of the signatory trades.

NCCT operates from the main campus located at 8516 Fruitridge Road, Sacramento, California. In a typical year, NCCT serves over 250 students and builds 10-15 single-family homes.

The ultimate goal is to establish a seamless system of instruction that will deliver a student directly from the high school system into state-approved apprenticeship programs, while also making a post-secondary opportunity available for young adults and disenfranchised youth looking for an opportunity in the construction trades.

**In carrying out our day-to-day business we strive to:**

1. Identify our primary customers and respond to their every need.
2. Treat all our employees and students as participants and stakeholders in the company.
3. Be considered and recognized as a leader and asset in our community.
4. Provide careers and futures for ALL students.



## Northern California Construction Training

### Our Mission Statement:

*To provide innovative, practical and top-quality training and education programming that will contribute to a well-balanced and prepared workforce to the employers of the service area. We believe our first responsibility is to the community and its employers who use our highly qualified graduates for their successful business endeavors.*

Through a long-term commitment to this mission, we will be recognized as a company that is preparing the future workforce of our country, while creating every opportunity for students to be successful. Our customers, vendors, and employees see NCCT as offering the future.



## A little bit of information about the program:



Northern California Construction and Training, Inc. (NCCT) is operated as a non-profit, community-based organization designed to deliver a comprehensive instructional training program in the construction trades, with a specific focus on work ethic, life skills, and employability skills. To this date, NCCT has been extremely successful at moving highly at risk youth and young adults to an employed apprentice in a chosen construction trade. NCCT currently delivers education and training programming through a system of “hands-on” projects designed to build single-family, low-income, first time home-buyer houses and other redevelopment type projects. Programming is accomplished through a system of classroom and work site training coordination. Successful students are placed with signatory apprenticeship programs throughout the service region. NCCT has developed partnerships with federal, state and local governmental agencies in project areas. NCCT works directly with employers to establish pre-apprenticeship training opportunities for perspective employees.

We are involved with the community with rebuilding, revitalizing and restoring parks, homes, playgrounds and etc. We give back to our community by donating items that they can utilize, i.e. picnic tables, sheds and etc. We team up with other nonprofit organization within our community to help with building projects. We have team up with Disney KaBOOM in building a new playground in West Sacramento; as well as Farm to Fork in building garden beds and sheds around Sacramento.





GIVE, SAVOR, CELEBRATE

# A PERFECT NIGHT IN

Decadent food & wine pairings  
to say "I Love You!"

SHOP NOW



## FIRE UP THE GRILL & SAVE



HUGE SAVINGS +  
**FREE GIFT  
CHOICE**



Top grade meats delivered to your door

Get This DEAL today from Style of California Magazine  
[www.StyleOfCalifornia.com](http://www.StyleOfCalifornia.com)



Signature  
GIFT WRAP &  
GREETING CARDS  
available at checkout.

▶ Learn more