



WORLD BEER FESTIVAL

Calling all Hop Heads!! Clear your weekend

news & events

on charlotte's food & wine scene

"geekdom" that one step further. *International Sommelier Guild at CPCC, 704.330.6669, internationalssommelier.com, or cpcc.edu.*

COCO OSTERIA

the glass and 300 beers...so your who bound to find something delicious to drink. Music is also offered on weekends, making it a happening place in University. *The Wine University Place, 704.548.9463.*

August/September 2004
Complimentary

CHARLOTTE

TASTE

Food, Wine, Art and Style for Charlotteans

Charlotte Shout

a month of art & soul

Champagne and Bloody Mary Cart to their offerings. Your drinks are rolled up with a dazzling array of liquors, mixers, garnishes, and condiments to choose from that are mixed tableside. I highly recommend my concoction: Absolut Pepper Vodka with Bloody Mary mix, fresh horseradish, and a celery salt rim, garnished with pickled asparagus, tomatoes, and a skewer of chilled shrimp and cucumber on the side. Nutritious, tasty and fun! *Bistro 100, 100 North Tryon, 704.344.0515.*

CPCC SOMMELIER DIPLOMA PROGRAM

Ready to get serious about wine? CPCC now hosts a wine certification program offered by the International Sommelier Guild. The Level 1 course focuses on the basics, including sensory evaluation, terminology, and grape types. The Level 2 course

COOKING UPTOWN

What began as a quick "run in and check out the place" visit to Cooking Uptown turned into a full morning salivating over everything the store has to offer serious cooks. Bosch appliances, Kaiser bakeware, Lodge cast iron cookware...these aren't brands you can find just anywhere...and that is exactly what owner Karen Cooley had in mind. Everything Karen does is just a little bit different, and by different I mean right. She only offers products that are of the highest quality - everything from all natural food products to specialty teas to hands-on cooking classes (limited to only a dozen people!). This uncompromised approach, coupled with superior customer service, makes Cooking Uptown an essential stop for all of you who have caught the cooking bug. *Cooking Uptown, 1707 East 7th Street, 704.333.7300, cookinguptown.com.*

I feel like every time I stop in Cuvée, I am completely different experience than the (and this is a good thing!). One night I had a relaxing couple glasses of wine outside, with a friend, while just a few weeks later, the scene was much hipper and livelier with a DJ spinning another time, they were holding one of their wine tastings with 5 cellar selections. What mood, Cuvée can certainly serve it up with wine-by-the-glass list (and we love the bevy of selections), yummy tapas-style food, and more exhibits. Stop in and check out featured art by Glisson Cosper, whose work will be shown in August and September. *Cuvée Wine + Art Gallery Trade Street, 704.334.5933.*

RHÔNE WINE TASTING WITH MASTER SOMMELIER LARRY O'NEILL