

CLASSIFIEDS  
ON THE BACK

# LIVING WITH TASTE

Your guide to eating, drinking and entertaining

## WILD ABOUT WINE

HOLLY HOWELL

c/o Living Section  
Democrat and Chronicle  
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## Rogue cork wreaks havoc in the bottle

I remember the first time I heard someone say, "This wine is corked." I thought it was rather funny, like saying, "This Snickers bar is wrapped." I mean, aren't all wines meant to be corked?

Guess not. Turns out that being "corked" is one of wine's most dreaded flaws. It is a fault that results from a tainted cork. Chances are many of you have had a corked wine at some point in your life. The sad part is that many of us are completely unaware of the signs.

Real cork comes from a true cork tree. These trees grow mostly in Portugal and Spain. It takes 25 years for them to grow suitable bark for use.

The cork is punched right out of that bark — it is a completely natural product. Consequently, a little bit of nature tends to travel along with it.

That little bit of nature that lives inside the cork is a chemical called 2,4,6-trichloroanisole. It is more commonly referred to as TCA, something that is much talked about in wine circles today. This little culprit is the cause of cork taint.

Fortunately, most TCA vanishes when the cork is properly cleansed and processed. But a very small percentage of the time, a cork might escape from a batch, still containing a minute amount of the bad guy.

When this happens, the TCA might decide to travel into your bottle of wine while it is waiting for you to buy it. Don't worry — TCA is totally harmless to human beings. It is the wine that suffers the blow.

Everything familiar about the wine is now gone. Your first clue is that those full fruit flavors you expected have turned to something that resembles wet cardboard on your basement floor. It smells like that musty little farmhouse that fell from the sky. The fruit is gone, and something wicked has cast a spell upon your glass.

What do you do? Do not drink the wine. Put the cork right back in the bottle, return it and you will be rewarded with a brand-new (hopefully much better and untainted) bottle of wine.

If you are in a restaurant and the server pours the first taste for the host, this is TCA's first appearance to the public (if it indeed is there). This is the time to nip it in the bud and look like a hero to boot.

Sniff, sniff again, frown a bit and say, "I believe this wine is corked." If it is, it will be replaced immediately and you and your guests will live happily ever after — I mean, enjoy the rest of your dinner.

Please note that the instance of "corkage" is very small, but it is out there. In any case, you will see lots of alternatives in wine bottles now, just to prevent the unspeakable from happening. □

## INSIDE taste



Edamame and zucchini make a great-tasting and light winter salad



# Everything goes with chocolate



## South Wedge business adds intriguing twists to many people's favorite flavor

KAREN MILTNER STAFF WRITER  
JEN RYNDA STAFF PHOTOGRAPHER

Basil and pistachio. Lemon and pepper. Cranberries and pecans.

It's easy to think of the first pair with rice or pasta, the second on fish or chicken, the third in stuffing or chutney.

But take a leap of imagination and put each in a truffle made with fine French chocolate, and you have the essence of Hedonist Artisan Chocolates. The South Wedge chocolatier is making waves among thrill-seeking chocolate lovers with its unique flavor combinations used in truffles and drinking chocolates.

**LEARN MORE**  
Discover the secrets of reading a chocolate label  
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**STORY CHAT**  
DEMOCRAT AND CHRONICLE.COM

Would you like to try these types of chocolates?

"A lot of these flavors have existed before. We simply find ideas we like and make our own recipes," says chocolatier Jennifer Posey, who cites the Vosges Haut Chocolat of Chicago as one source of inspiration. (Vosges' exotic candy bar line includes a Black Pearl Bar with wasabi, ginger and black sesame seeds and its Barcelona Bar with hickory-smoked almonds and gray sea salt.)

Posey launched the Internet business last year with partner Zahra Langford.

Really, ideas for new truffles spring from almost anywhere. That lemon

CHOCOLATES, PAGE 6C

Unwrapping a box of Hedonist Artisan Chocolates is a sensory experience. The presentation, top, captures the eye, and flavors enliven the taste buds. Balsamic Vinegar, at left in front, white mint truffles and ginger pomegranate are among combinations that don't automatically come to mind when you say chocolate.

## A violinist's Beethoven marathon

ANNA REGUERO  
STAFF WRITER

Oleh Krysa mentioned to a colleague at the Eastman School of Music that he was planning to perform the entire Beethoven violin sonata cycle in three faculty recitals, in the span of two weeks. The response: "Who is your psychotherapist?"

That's because the 10 violin sonatas that make up Beethoven's output for violin and piano are works of such depth that performing them all at once would drain even the fittest of violinists. One cannot flub his way through this kind of music; it's so transparent that everything must be perfectly executed. In Krysa's experience, playing the entire Beethoven violin sonata cycle is not your usual concert — it's an event.

"Everyone has to play sonatas by Beethoven," says Krysa, who encourages each of his students to study the sonatas. "Without that high standard,



ANDREW ONG staff photographer

Oleh Krysa plays last week in the first of three Eastman School of Music faculty recitals in which he will perform the entire Beethoven violin sonata cycle.

BEETHOVEN, PAGE 6C

## WORTH SENDING

Struggling to lose weight but need help? If you are ready to make lifestyle changes and would benefit from sound advice from a nutrition professional, we invite you to participate in a story.

We will choose three readers who commit to three free daytime appointments with a registered dietitian (roughly a month apart) from Highland Hospital's The Nutrition Edge for eating guidance and monitoring.

You must be at least 21 and willing to be photographed and written about.

Send your name, age, city/town, height, weight, daytime phone number and (if available) a recent photo to cswingle@DemocratandChronicle.com with Eating Project in the subject line. Or mail to Chris Swingle, Democrat and Chronicle, 55 Exchange Blvd., Rochester, NY 14614.

Specify the three biggest challenges you face in trying to lose weight. Entries must be received by Feb. 5. □

## THINGS TO DO

### TODAY

#### Benefits

**Soirée at Dancing Wings Butterfly Garden:** presented by Rochester Civic Garden Center. Benefit for TCGC education program. Registration required. 6 to 8 p.m. Jan. 29. Strong National Museum of Play, 1 Manhattan Square. \$20. Registration required. (585) 473-5130.

#### Black History Month

**Religious Cultures of the African Diaspora:** "A Mighty Epic of Modern Morals: Religious Race Movies of the 1940s," by Judith Weisenfeld, professor, department of religion at Princeton University. 5 p.m. Jan. 29. Welle Brown Room. University of Rochester Rush Rhees Library, Library Road. Free. www.rochester.edu/College/humanities.

#### Concerts

**Faculty Artist Series: Oleh Krysa:** Violin; with Tatiana Tchekina, piano. Works by Beethoven. 8 p.m. Jan. 29.

Kilbourn Hall, Eastman School of Music, 26 Gibbs St. \$10; free to UR ID holders. (585) 454-2100.

**Rochester Women's Community Chorus:** Openings for female singers from all backgrounds. No audition required. 6:30 p.m. Jan. 29. Downtown United Presbyterian Church, 121 N. Fitzhugh St. (585) 234-4441.

#### For Kids

**Get Graphic! Graphic Novel Discussion Club:** *The Invention of Hugo Cabret*, by Brian Selznick, will be discussed. For ages 9 to 12. Sponsored by the Friends of BML. 5:30 to 6:15 p.m. Jan. 29. Brighton Memorial Library, 2300 Elmwood Ave., Brighton. (585) 784-5300.

#### Other

**Become a Notary Public:** The class is an overview of the responsibilities of a notary and helps to prepare you for the exam. 7 to 9 p.m. Jan. 29 and Feb. 5. Greece Olympia High School, 1139 Maiden Lane, Greece. \$59. (585) 865-1010.

**CDL Training:** Designed for producers

and farm employees who have some experience with commercial truck operation. Registration required. 7:30 p.m. Jan. 29. Cornell Cooperative Extension of Genesee County, 420 E. Main St., Batavia. Call for details. (585) 343-3040, ext. 112.

**History of Sampson, Part II:** Seneca Falls Historical Society will give a presentation on the history of the military base. 7 p.m. Jan. 29. Seneca Falls Historical Society, 55 Cayuga St., Seneca Falls. Free. (315) 568-8412.

**Knit One, Crochet Too:** Learn to knit or crochet or get motivated to finish a needlework project. 7 to 9 p.m. Tuesdays, Jan. 29 through March 4. Greece Olympia High School, 1139 Maiden Lane, Greece. \$71. (585) 865-1010.

**Preventing Identity Theft:** With New York State Assistant District Attorney General Carlos Rodriguez. 1:30 p.m. Jan. 29. Registration required. Cornell Cooperative Extension of Ontario County, 480 N. Main St., Canandaigua. \$3. (585) 394-3977, ext. 409.

#### Recreation

**Brantling Ski and Snowboard Center:** 4 to 9 p.m. Jan. 29. 4015 Fish Farm

Road, Arcadia. Call for details and trail conditions. (315) 331-2365.

**Bristol Mountain Winter Resort:** For updated reports on conditions, call (585) 234-5000 or (585) 374-1100. 9 a.m. to 10 p.m. Jan. 29. Bristol Mountain Ski & Resort, 5662 State Route 64, South Bristol. (585) 374-6000.

**Frosty Guns Winter League:** 50 targets. Participants must attend seven of the 12 events in this series to be eligible for a trophy. 6 p.m. Jan. 29. Ontario Rod & Gun Club, 2523 Trimble Road, Ontario. (315) 524-7717 or www.ontariorodandgun.com.

**Scottsville Ice Arena:** Scottsville Ice Arena, 1800 Scottsville-Chili Road, Wheatland. Open skates are \$5; \$3 ages 4 and younger; \$15 family of five. Skate rentals \$3. (585) 889-1810 or www.scottsvilleicearena.com.

**Snowshoe and Cross-Country Skiing:** Rentals available. Identification for security deposit required. 9:30 a.m. to 3 p.m. Jan. 29. Tinker Nature Center, 1525 Calkins Road, Henrietta. \$2 donation requested. (585) 359-7044.

**Swain Resort and Snowboard Center:** 9 a.m. to 10 p.m. Jan. 29. 2275 Main St., Swain. (607) 545-6511 or www.swain.com.

### Online Extra

**DEMOCRATANDCHRONICLE.COM**  
Find hundreds of events and things to do.

#### Socials

**Tuesday Evening Dance:** Featuring the Johnny Matt Band. 7:30 to 9:30 p.m. Jan. 29. Edgerton Community Center, 41 Backus St. (585) 428-6769.

#### Talks/Discussions

**Learn the Role of an Executor:** Information on the responsibilities of an executor, handling of estate assets and the probate process. 6:30 to 9 p.m. Jan. 29. Greece Olympia High School, 1139 Maiden Lane, Greece. \$21. (585) 865-1010.

**Pakistan: In the News:** Join Noor and Abdul Haleem for an informal conversation about current events in this country. 6 to 7 p.m. Jan. 29. Registration required. Pittsford Community Library, 24 State St., Pittsford. Call for details. (585) 249-5481.

**Pathways to a Hydrogen Future:** Associate professor of economics and environmental studies Thomas Drennen, senior economist for Sandia National Labs, will discuss his new book. 6:30 p.m. Jan. 29. Registration requested. Parking available along South Main Street or in the Medbery lot behind DeLancey House, 616 S. Main St. Finger Lakes Institute at Hobart and William Smith Colleges, 601 S. Main St., Geneva. Free. (315) 781-4382.

**Positive Parenting Series:** 3:30 to 5 p.m. Tuesdays through Feb. 19. Cornell Cooperative Extension of Genesee County, 420 E. Main St., Batavia. Free to Genesee County residents; nominal fee for others. (585) 343-3040, ext. 105.

**Tuesday Topics Program:** "Public Safety and Our Community," by Mayor Robert Duffy. 12:12 to 12:52 p.m. Jan. 29. Bausch & Lomb Public Library, 115 South Ave. Free. (585) 428-8350.

**Y's Owl Book Discussion Group:** *Shadow of the Wind*, by Carlos Ruiz Zafon (Penguin, \$24.95). 12:30 to 2 p.m. Jan. 29. Pittsford Community Library, 24 State St., Pittsford. Free. Registration required. (585) 249-5481.

## Chocolates

FROM PAGE 1C

pepper truffle that is part of Hedonist's 2008 Valentine Spice collection and happens to be Posey's current favorite? That combination came about through a Weight Watchers meal of cottage cheese and pineapple with black pepper that Posey enjoys. One day she decided to swap in lemon for the pineapple, and the concept for a new truffle was born.

Other truffles in that collection include orange chipotle, raspberry wasabi, peanut butter cayenne and coconut curry. Hedonist's new drinking chocolate line is similarly unique, with a yerba mate tea and milk chocolate blend and a white chocolate, lavender and lemon-grass blend.

Convincing potential customers at the frequent tasting events the couple hold is not hard. "You can put anything in chocolate and people will consider eating it," notes Langford, a Xerox design analyst who oversees Hedonist's Web site and photography.

Posey, 36, is the culinary force behind Hedonist and works full time at the business as its primary chocolatier. A former parks and recreation director in Milan, Mich., she has been studying chocolates for several years and for a while worked for Santa Cruz, Calif., chocolatier Richard Donnelly. She took an online chocolate-making course at Ecolechocolat.com, with the goal that she and Langford would start a business.

The couple's primary focus is

### If you go

Upcoming events where you can try Hedonist Artisan Chocolates:

■ Free tasting at Equal=Grounds, 750 South Ave., 7 to 9 p.m. Friday, 4 to 7 p.m. Feb. 12, 13 and 14.

■ 22nd annual Chocolate Ball to benefit the Epilepsy Foundation, Convention Center, 123 E. Main St., 6 to 11 p.m. Saturday. Tickets are \$150. To purchase, call (585) 442-4430.

■ Slow Food Rochester's Chocolate Tasting at Max of Eastman Place, 25 Gibbs St., 7:30 p.m. Feb. 5. \$15. For reservations, call (585) 328-8300.

■ Free tasting at Wine Sense, 749 Park Ave., 5 to 7 p.m. Feb. 8.

■ Wine and Chocolate Tasting Class at Wine Sense, 749 Park Ave., 2 to 4 p.m. Feb. 10, \$25. For reservations, call (585) 271-0590.

### If you buy

You can purchase Hedonist Artisan Chocolates at www.hedonistchocolates.com. Hedonist products are also available at Equal=Grounds, 750 South Ave.; The Bagel Bin, 2600 Elmwood Ave., Brighton; Moonlight Creamery, 36 West Ave., Fairport; and The Coffee Connection, 681 South Ave.

Internet sales, though their products are available at a handful of local retailers, and they regularly conduct tastings to introduce people to their chocolates.

"A lot of people are intrigued by the unique flavor combinations," says John White, who runs Equal=Grounds, a South Ave. cafe where Hedonist has its own display case.

"My first impression was 'Oooh, how interesting, I want to try it.' They had dark chocolate with chipotle chile. You put it in your mouth. It's sweet and then spicy at the same time," says Corinne Nelson, who first tasted Hedonist

chocolates at the Savor Rochester food and wine event last fall.

The Harris Corp. secretary was so tickled by the chocolates that she suggested them for the sales department's December gift giveaway. "Everyone got a box of truffles and some drinking chocolate. People were thrilled," says Nelson. Production takes place in a commercial kitchen in Rochester's South Wedge neighborhood. Hedonist shares the 13-foot-by-24-foot space with another local specialty food manufacturer, Creekview Ice

Cream. The location is currently not set up for retail sales, but Posey and Langford hope eventually to do so. Future plans also include a line of



JEN RYNDA staff photographer

Hedonist Artisan owners Zahra Langford, left, and Jennifer Posey prepare assortment boxes.

artisan ice creams.

Hedonist's truffles are formed by hand, giving them a more rustic look than molded chocolates. When Posey first began, she also tempered the chocolate the old-fashioned way, by pouring melted chocolate on a slab of marble and heating it again and again until the proper temperature and consistency is reached. The labor-intensive process is necessary so that the chocolate will harden into a glossy finish and have a crisp snap when bitten into. Posey now relies on a commercial tempering machine, which improves the consistency and makes it easier to enrobe the truffles.

Room temperature and humidity are also important in working with chocolate, says

Posey. The wintertime indoor 62- to 64-degree range is ideal. "That is one reason why Rochester is a good place to make chocolates. It's colder."

Hedonist is engaged in more trends than just exotic flavor combinations.

For starters, Posey uses Valrhona's Guanaja chocolate for the couverture (coating). Single origin (from a specific growing region or estate) chocolates like this one are in high demand by chocolatiers, and the French-made Valrhona is generally regarded as one of the best chocolate producers in the world.

"Dark chocolates tend to be more versatile than milk chocolates," says Posey. "They allow other flavors to come through."

This week, the chocolatier introduces a white chocolate truffle with raspberry filling that is embossed with artwork created especially for Hedonist

by Rochester artist Joe Guy Allard.

The five-truffle collection presents "modern-day spins on the idea of love or people getting together," says Allard. "I like the idea of (my art) being in a new medium."

The images are created with colored cocoa butter on transfer sheets, then applied when the chocolate couverture is still warm.

While Hedonist's best seller is the classic espresso truffle, Posey has found that no matter what she comes up with, someone will like it.

"Every chocolate we make is someone's favorite," she quips.

Still, there are some flavors that even she and Langford must veto, such as cayennelike African bird pepper they experimented with.

"We ate the truffle and started sneezing," says Posey. □



Allard

## For news that hits home read Wednesday's Our Towns Section!

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# Kids Are FREE!!

## Greenberg's Great Train Show

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## Beethoven

FROM PAGE 1C

you cannot be a musician."

His first recital Wednesday night was an event. Students, faculty and area fans filled Kilbourn Hall to take in the first four sonatas.

"Rochester is a special place," says Krysa, who took the cycle on an international tour with his wife, pianist Tatiana Tchekina, before performing here. "I have to show and produce what I'm asking of my students."

These sonatas — nine composed in only six years — are mostly grounded in the classical period of Beethoven's early works. However, the experimentation throughout the works show the composer's growing curiosity and genius in development.

On the surface, these works might sound primitive: simple melodies that develop into running scales and jumping arpeggios. There's nothing that a violinist shouldn't be able to do, but that's exactly what's so difficult: They're everything a violinist will ever have to do, all at once, without a place to hide

### If you go

**What:** Faculty Artist Series featuring Oleh Krysa performing the Beethoven violin sonata cycle.

**When:** 8 tonight and next Tuesday.

**Where:** Kilbourn Hall, 26 Gibbs St.

**Admission:** \$10, available at the box office one hour before the concert.

**Call:** (585) 274-1100.

in the sparse score.

Tall and lanky Krysa comes across as one of those silver-haired Old World musicians, but has a surprising liberal sense to his musical ideas and teaching philosophy, open to interpretive ideas his students bring to him. He speaks of the classic music for violin, especially by Beethoven, with utmost respect and an aura of worship, but dutifully performs the works of modern composers, many of whom he's worked with personally. It's that dichotomy in his personality that he works out on his violin.

"You have to find that balance — liberty and simplicity, fantasy and limit," he says. "How far can you go?" is what he asked himself before his first recital. Krysa played the early sonatas with a contemporary freedom, taking liberties to make faster passages run with excitement and slower melodies sing deep through his strings. The more Beethoven pushed the confines of the Classical period in his sonatas, the more Krysa's style felt at home. The next two concerts should only further highlight Krysa's Romantic interpretation as the sonatas continue to develop. □

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## Our Towns

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**SOUTHEAST** MAY 1, 2008  
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