

PRIVILEGE

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Pronunciation: 'priv-lij'

Function: noun

Etymology: Middle English, from Old French,
from Latin privilegium, a right or immunity
granted as a peculiar benefit,
advantage, or favor.



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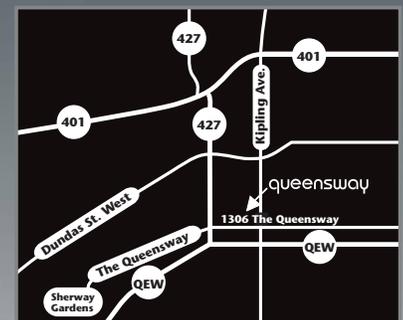
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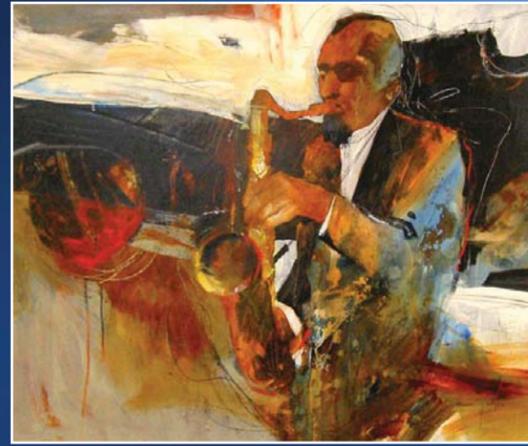
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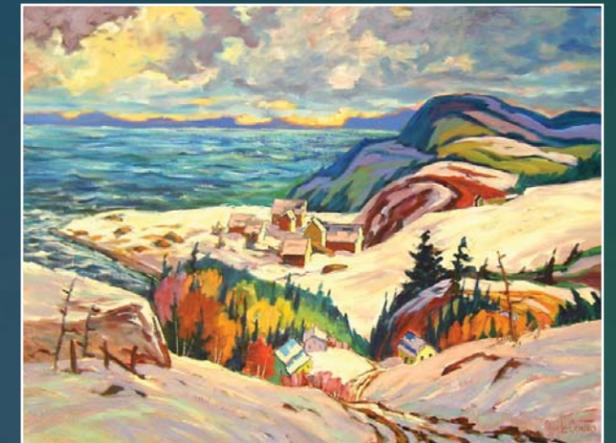
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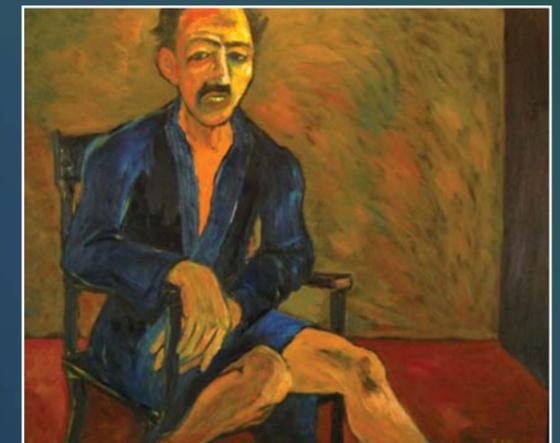
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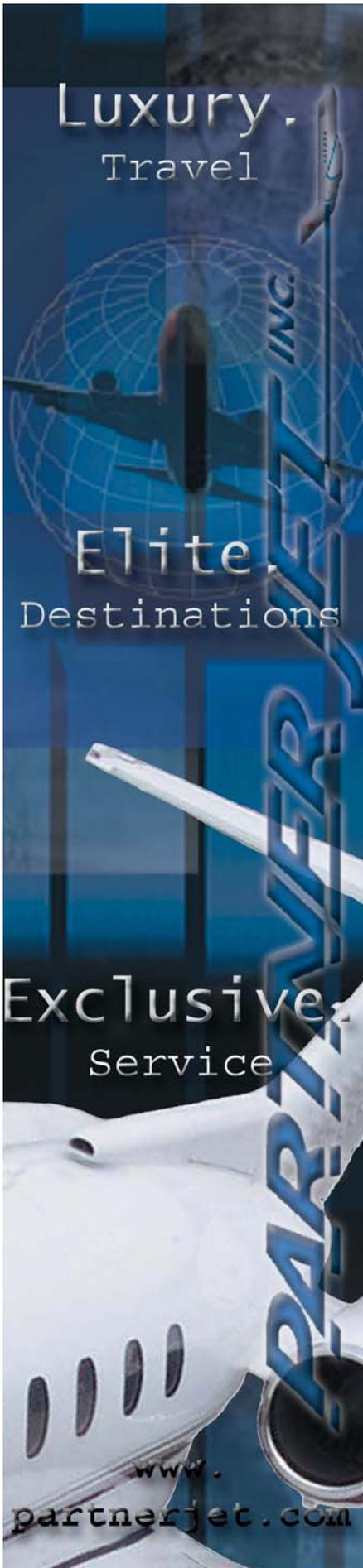
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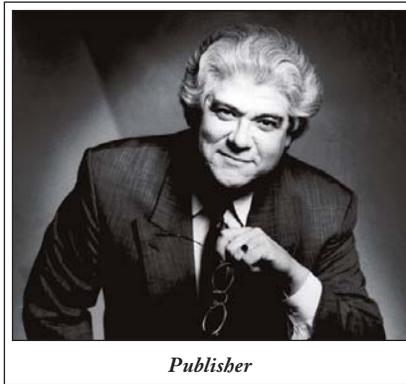
Beginning in 2006, Privilege Magazine will be published 10 times a year. Our magazine will continue to be known as "the magazine with no cover—just lifestyle."

I am also very pleased to announce that, effective January 2006, Privilege Magazine™—now a national publication—will be found at most newsstands across the country from Victoria, BC to St. John's, Newfoundland. For those of you who will receive Privilege Magazine at your doorstep, this is clearly a sign that you are part of a demographic profile mix that our advertisers expect to reach via our magazine, complimentary as part of your regular home Globe and Mail delivery. Our magazine will never be inserted free as a giveaway on the newsstands! You can also read us in Air Canada Business Class and in Maple Leaf Lounges across Canada. All this, and we have more than doubled our circulation.

We also plan to create one-of-a-kind, themed, stand-alone supplements to celebrate the best of Canada under the Privilege Magazine™ brand. They will not only showcase the finest elements of Canadian lifestyle, including the arts, food and wine, design, jewelry, fashion, health and travel, but will also contribute to our vision of fulfilling the luxury lifestyle niche in a national magazine format across Canada.

First, I want to thank fashion designer extraordinaire Pat McDonagh for the absolutely stunning "Privilege Collection" she has put together.

Next I want to introduce to you a Canadian legend. He is a member of The Order of Canada and the recipient



Publisher

of numerous Lifetime Achievement Awards and many other worldwide accolades. He has photographed the likes of Pope John Paul II, Golda Meir, Frank Sinatra, Oscar Peterson—I could go on and on! Ladies and Gentlemen, you will find the work of Mr. Al Gilbert, starting with a stunning portrait on the inside back cover of this issue.

In closing, I want to wish every single one of our readers Happy Holidays. May the glorious days of December 2005 find us all healthy, prosperous and madly in love with the special someone with whom we choose to share our special moments. May these days find us in adoration of our children and thankful to whatever force gave them to us. May you take a little part of you and share it with others who need the touch of love—perhaps some financial support or a whisper or two of how important it is to be alive and living in this, the most beautiful country in the world. Religion is a vehicle some of us inherited. We had no choice when we were born what we should believe in. As we grew up, we made our choices; let these choices always guide us towards right and away from wrong, believe and trust in the spirit of love, forgiveness and peace!

Drive carefully, do not drink and drive and, from the bottom of our hearts, enjoy a wonderful holiday season!

Tom A. Vachliotis, MBA, Publisher
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In the spirit of the season, I'd like to take this time and space to contemplate and celebrate giving and gathering. After all, that's the real heart and soul of the holidays to me.

The idea of giving and giving back has given me reason to pause. When someone recently asked me what the holidays mean to me, upon reflection I responded that it was partly a time to stop, enjoy the change of seasons and always go away for a while to contemplate my choices. I am able to travel someplace warm with someone I love deeply and take stock of my life—spiritually, emotionally, financially and physically. Then I'm able to chart my goals, both short-term and long-term, for the coming year. One of them is to recharge so I have more to give.

This holiday issue contains lots of ways to give to your loved ones. For those who appreciate food and spirits, Gastronomy editor Charles Grieco has some thoughts about gifting gastronomic delights in his search for the very best (page 53).

We need also to give certain gifts to ourselves, such as health, wellness and rewards for hard work. Be good to yourself. Wealth management by Beat J. Guldumann (page 50) outlines smart ways to plan for yourself, your family and your philanthropic goals. I applaud the vision and efforts of the many volunteers that result in such splendid events as The Pink Bedroom (page 66), The Booby Ball (page 78), The Emerald Ball (page 76), The Cathay Ball (page 77), and the Scarlett Ball (page 74)—all for wonderful charitable causes. There may be no greater gift than safety for ourselves and our families. Michael G. Cochrane takes the legal worry out of holiday parties (page 44). Gregory B. Gallagher's musing on giving of your time (page 34) reflects the true spirit of the season.

Travel can lift the spirits tremendously, whether it's an adventurous trip to Spain to run with the bulls (page 88), a tranquil Mariposa cruise of the Toronto waterfront (page 86), or a spontaneous run up to Oliver & Bonacini's new restaurant at Blue Mountain (page 38). Concoct your own dream escape with our Privilege Destinations with Attaché Service (page 27). It's amazing, when you get away from everyday distractions, how much easier it is to relax and reflect on life.

On the feel-good front, it could be a mini-makeover without surgery (page 94), a little something red or



Editor-in-Chief

white from Ritchies wine auction (page 36), an extravagant Ferrari watch (page 22), professional golf lessons with Mel Sole (page 104), a shiny new Lexus (page 82) or even a \$2-million condo (page 46). Other great gift ideas are outlined on page 21. Maybe a winter wedding is in store. There's no better way to say, "I do," than with a Preston Bailey fantasy nuptial at a Sandals

resort (page 42).

Since no man or woman is an island, even a tropical one, giving is an important as well as a fulfilling activity. Only by giving can we hope to understand the truth of the adage, "It is better to give than to receive." Giving generously to one of your local charities is one of the best ways to warm your heart and feel great about giving back to your community.

When our daily lives get so fast, we just don't often take the time to reflect, to share and to give. This year there were friends who were ill whom I didn't take the time to visit, family members who needed my help and for whom I was not able to be there. Next year, I vow to do better by my friends and my family.

As we plan the holiday gatherings, festive menus and joyous times together, let's keep both the giving and the getting in perspective. Let's rejoice, honor, reflect and share our best with each other.

At this time, let me share my deepest thanks to the entire Privilege team for their passion and dedicated hard work. And special thanks to our readers for choosing to have Privilege in their lives.

So, sit back, find a comfy chair, pour yourself a drink, and enjoy the read.

Wishing a safe and happy holiday to all.

Beth McBlain
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It's a Whole Nouveau World
Creating the custom shirt
 by Zack MEDICOFF

Off the rack is easy. Custom-made is divine.

Enter the *nouveau* world of tailor Marlon Durrant. His showroom on Church Street near the Eaton Centre is layered with fabulous fabrics, plus the links, ties, cuffs and collars that make a shirt something special. One wall is adorned with framed photographs of celebrities who inspire him, while a circular table holds trendy magazines (including PRIVILEGE Toronto).

The Jamaican-born 30-something "nouveau-world" tailor began a silk-screen T-shirt business with a few friends in high school. His father always ordered his shirts custom-made. Durrant-*filis* soon followed in the footsteps of his *père*, and became accustomed to wearing custom shirts made by local tailor George Bouridis.

In 2002, Durrant started a mobile business where he sold his wares from a suitcase, garnering a base of clients and contracting the work to a pattern-maker and seamstress. He approached Bouridis last year to purchase the operation and add his unique vision to develop the Marlon Durrant line.



"My goal was to create a complete custom lifestyle, a client who understands that quality and value go hand in hand. I really do personally chose the best fabrics from Switzerland, Austria, England and Germany," he said.

Durrant's original shirts are the result of his keen sense of style and skilled hands. In addition to CEOs, VPs and Bay Street traders, he attracts a celebrity following that includes Ted Danson, Ving Rhames, CTV's Lloyd Robertson and professional athletes such as Toronto Raptor Chris Bosh plus CFL- and NFL-ers. He's also designed shirts for the Mirvish Productions Chicago and Chitty Chitty Bang Bang.

"I do draw different crowds, but the real reason they're here is that they appreciate quality and craftsmanship. I can even make further adjustments if your weight changes so you can extend the longevity of the garment," Durrant explained.

Many women began visiting the store, seeking more interesting shirts for business attire, and ones made exclusively for them. "I knew women would be into it," Durrant said, "But it wasn't my initial focus. I also never thought kids would be part of that as well. Now I have people coming in to have their boys outfitted in shirts for

Bar Mitzvahs, weddings and other occasions. That was pretty surprising."

He says most store-bought shirts will fit some parts of the body but may be too large or long on others. For example, shirts may be the right body length, but not the correct neck size or arm length. "If you get a shirt off the rack, no matter what designer, they make a shirt for a certain body shape. And not all of us fit that."

When a customer asks for a shirt, Durrant sits down and plans out the customizations. He offers signature touches such as two-button neckbands, three-button cuffs, and cool triangle punctures in the back of the collar. Shirts start at \$250 and take two weeks to make. He works with a variety of fabrics--silk, voile and several two-ply cotton thread counts.

"I really let my customers look around and see what they like. When they choose the fabrics, we'll come up with a design that caters to their function and personal style. Whether it's for a wedding, special event, outing or business event, it'll be one of a kind and interesting."

Understanding that his clients' time is precious, he introduced his custom valet service, where he'll travel to the office, home or other designated area in the Toronto area with fabrics and accessories. He'll also bring along a color analyst to help match skin tone, hair and eye color, a service he also provides in the showroom.

Once the measurements are on file, Durrant can create additional shirts without necessitating a return visit to the office. That kind of service is especially advantageous to out-of-towners. Durrant will then courier the finished product.

In creating shirts specifically for a party or occasion, Durrant sometimes develops a theme and adds unique elements to make it stand out. "I did a shirt for a guy who was going to Fashion Cares, the huge AIDS benefit in early June. He couldn't find anything he really wanted to wear to the event that had a Bollywood Cowboy theme. We brought in this very cool fabric from Italy and made it really colorful for summer. He loved it."

The idea is not only to make a totally trendy shirt. "The key is about cut and fit," asserts Durrant. "You have to be comfortable to really love the shirt and I assure that every time."

Marlon Durrant is located at 193 Church Street (south of Dundas) www.marlondurrant.com, 416.363.4868

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Inspired by many years of travel to Japan, fabric entrepreneur Ron Wolman created Yoshii Kimono, marrying his considerable cache of imported fabrics with a variety of lavish silky kimonos. "I was drawn to the wonderful fabrics the Japanese produced and their appreciation of high-quality interesting motifs on fabrics, as well as to their beautiful woodcut designs," says Wolman. These beautiful and comfortable kimonos for women, and yukatas for men, make splendid gifts for relaxing in luxury and elegance. Wolman prides himself on the hand feel of the cloth. His particularly talented eye has amassed a mountain of yummy fabrics. Yoshii Kimono needs to be experienced. Visit the warehouse and choose your own fabric. Yoshii Kimono is only the beginning. Other designs include supple tie-up pants and an Indian-inspired trouser, under the Yoshii Lounge line. 416.531.3666 yoshiikimono@aol.com

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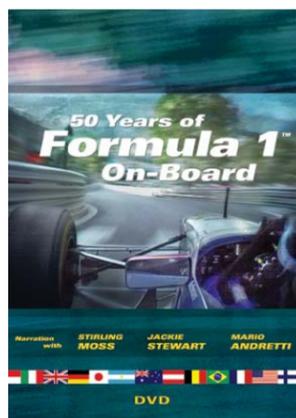
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Girard-Perregaux "pour FERRARI" 2005 Editions

To commemorate the partnership between Ferrari and Girard-Perregaux, GP will release its last two series of watches – “pour Ferrari” – as a tribute to the models of the Maranello Scuderia – the F40 and 250GTO.

POUR FERRARI – LAUREATO F40

The Laureato F40 will be a limited edition of 500 pieces in steel and 40 pieces in pink gold. The steel version is available with two dial versions, which include the option of having the Ferrari crest or having the “F40” name. The pink gold version will not have the option of the Ferrari crest.



The Laureato F40 is the first Laureato Evo3 in steel case with a rubber strap. Features include a fly-back movement with a central chronograph minute hand. Recipients of this unique gift will have their time piece enclosed in a red-lacquered gift box with Ferrari crest and leaflet.

POUR FERRARI – RICHEVILLE 250GTO



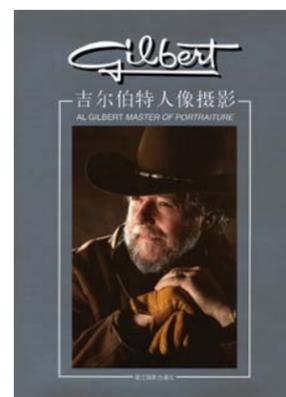
The Richeville 250GTO will be limited to 66 pieces, 33 in pink gold and 33 in white gold. An additional limited six pieces will be produced in white gold for the 250GTO 64.

The watches come delivered in a Ferrari lacquered Haute Horlogerie self-winding box with an engraved plate and leaflet.

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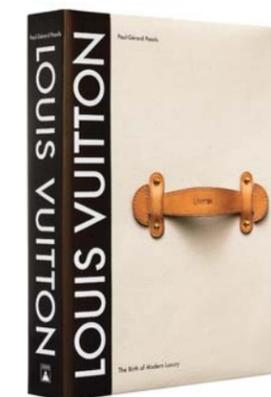


Al Gilbert

This beautiful, 155-page book includes more than 60 colour prints from the archives of Al Gilbert, C.M., Order of Canada, Master Photographer. Learn how one of Canada's best portrait photographers has perfected his art, with detailed descriptions in both English and Chinese. \$40. www.algilbertphotography.com

Louis Vuitton: The Birth of Modern Luxury

For the first time, fans of Louis Vuitton can peruse a beautiful coffee table book chronicling the life and history of his rise to fame. From the creation of its first luggage in 1854, to bringing Marc Jacobs on board the Vuitton team as artistic director in 1997, the book transforms the reader into a privileged observer of the journey through which present-day luxury has come to be defined and achieved. Written by Paul-Gerard Pasols, and entitled *Louis Vuitton: The Birth of Modern Luxury*, the 540-page oversize leather hardcover with 650 illustrations is a treasure in itself. A monumental classic tan Louis Vuitton handle sewn on the cover offers a piece of authentic couture leading into the rich history of the world renowned designer, whose name came to symbolize contemporary luxury.



Nokia's Fashion Collection Handsets

Holt Renfrew is the exclusive fashion retailer for the award-winning Nokia Fashion Collection handsets. The Nokia 7610 and Nokia 7280 handsets combine art deco inspiration with the latest trends from the catwalks of Paris and Milan. Inspired by the glamour and elegance of the lavish 1920s, the mobile phones were launched last fall at the Totally Fashion event in Shanghai.

The Holt Renfrew launch signals the premier availability of Nokia's Fashion Collection handsets in Canada. Pushing the boundaries of traditional mobile phone design, the collection blends old world deco styling with an edgy modern day twist.

The Nokia 7280 is designed along classic art deco lines to resemble a one-of-a-kind glossy lipstick case, complete with mirror. It was selected by an international jury, composed of top international designers, for the prestigious iF design award earlier this year. The jury made its selections from 2,322 entries on the basis of various criteria, including design quality, workmanship, materials, innovation, and functionality, among others.



The Nokia 7280 met all of those criteria. In terms of innovation, instead of the traditional keypad, the Nokia 7280 features a round navigation pad.

Calls are answered and ended via the active slide and the LCD screen becomes a mirror when the phone is not in use. The phone has convenient voice dialing, a VGA camera and a video player.

The Nokia 7610 is a feature-rich imaging phone with smart phone features. It offers a 65,000-colour screen for viewing still images and video captured by the integrated megapixel camera. Printing images is a breeze for users of the Nokia 7610 imaging device: pictures can be turned into prints in just a few seconds via a Bluetooth connection to a compatible printer, or by using a printer kiosk.

The Nokia 7280 will sell for \$775.00 and the Nokia 7610 will sell for \$725.00 and go on sale June 6th at Holt Renfrew. For more information on the Nokia 7280 and the Nokia 7610, please visit www.nokia.ca.



spa "häuser"—a stringent Austrian tradition. The scenery is breathtaking, the culture steadfast, and the spa patrons exceptionally liberated; don't bring the kids if you have any complexes about nudity...

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On second thought, bring whomever you please and give them a camera. Not just any camera...but a piece of photographic and contemporary history. Surely there's a photo-nerd on your list this year that would just die over the limited edition, historic LEICA "Prototype 2", re-released to mark the 125th birthday of Oskar Barnack (1879-1936), designer of Leica's first 35mm camera. The precious Leica arrives with one of 10 limited-edition large-format images, taken from original Oskar Barnack negatives that he produced during his lifetime. Another bonus is a DVD of exclusive film material, filmed by Oskar on his self-designed 35mm film camera. There are only 1000 of these sets available, which is a lot less than there are photo-nerds in this world. For more information, visit: www.leica-camera.com.

Many a professional photograph for and of a loved one sports a bow beneath the annual tree, but few however, splurge on a painted portrait like the nobility of yesteryears. Painted portraits seem to have fallen out of vogue, but that's largely due to the blasphemous era of paint-by-



numbers. If you happen upon a classically trained artist like Canada's Albert Slark, who's portrait of operatic star Marian Anderson is featured on the US 37-cent stamp, you'll find the results to be quite enchanting. If you wish to surprise someone with a portrait of themselves, you'll have to steal a complimenting photo to begin the process. For more information, visit: www.albertslark.com

Ah to be a noble of yesteryears... Besides a painted portrait, a trip to a live auction can make for one of the most privileged experiences around. Rather than wrapping a vase from the Ming dynasty in tacky snowflakes, bring an appreciative someone to a live auction at a reputable house. With a little research you can locate an auction that will best appeal to your chosen companion,

Waddington's

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and present them with an invite to the event. On the day, put on a dapper/sassy outfit, sit with your head high and bid on whatever their little heart desires until you get it. Who wouldn't love that? Visit www.waddingtons.ca or check local listings for dates.

In our consumerist world, creative gift giving is a major preoccupation. While racking our brains every year over what to get whom, we often overlook the good old-fashioned shopping spree. It's quick, easy, takes minimal planning and can pretty much be left to the last minute. Instead of stressing out and getting it wrong regardless, pick a store, pick a mall or pick a city, load a cash card with whatever shameless amount you can afford, and off

they go, right out of your hair. Contact your local bank for details.



Yet try as we might to prove it wrong, the wise proverb endures: Money can't buy you love. Gentlemen, while ladies do love an extravagant gift, a little attention goes along way. Sumptuous chocolates, beautiful flowers and a year-long IOU for foot-massages can bail you out in the eleventh hour, if you just couldn't get it together. Ladies, don't ever overestimate your man — a saucy number, a little background music and a touch of the imagination gets all of them, every time.

While it is true that money can't buy love, it can solve a lot of problems. Tear yourself away from this indulgent whirlwind for a moment and consider the very loveless and grave disasters that have befallen countless people in the recent months. All over the world, in the West and in the East people have lost their lives, their loved ones, their worldly possessions and that precarious sense of normalcy that those of us free of disaster take for granted. Instead of amassing more stuff, take his holiday season as an opportunity to donate on behalf of yourself or your friends and family to the various regions in dire need of food, shelter and medical supplies. While every year is as good as any for monetary donations, few come to mind that were more pressing than 2005. Have a safe and healthy holiday.

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OPULENCE & AFFLUENCE

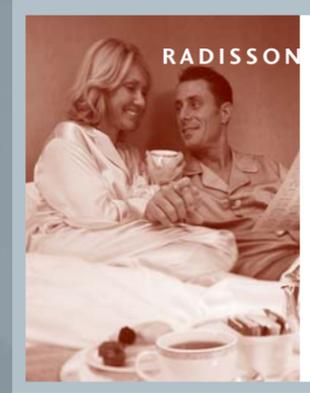
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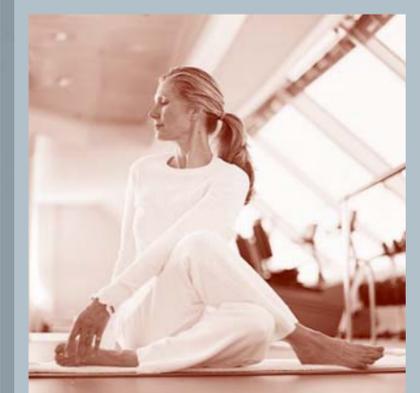


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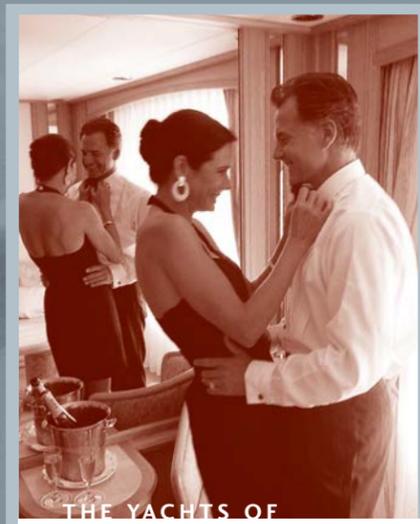
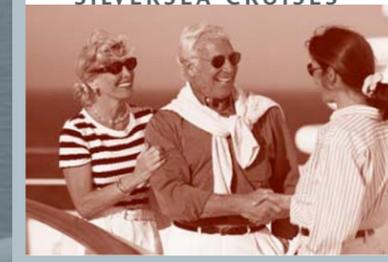


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No matter which aspect of Christmas you favor the most, be it orchestrating events, theme shopping, family gatherings or dressing the tree, one factor can never be underlined enough: Christmas belongs to the children.

Imagine being one of these youngsters, as our mammoth adult Christmas machine shifts into high commercial gear. When I think of these inexperienced “innocents”, I feel that we adults simply overwhelm them in our pursuit of the illusive “perfect” Christmas. Perhaps it is time to hear one of these young voices articulating what they would most like to receive from their parents this year. Allowing for poetic license and translated into my own words, here is what I imagine one of these young people might say to their folks:

Mom and Dad: I would like you not to spend any money on me this Christmas. I know this sounds crazy, but instead, I want you to give your holiday time to me; for playing games we love, talking face-to-face for as long as we want, walking hand-in-hand somewhere beautiful, or discovering an unknown place and its mysteries. We could go dog sledding, take a horse-drawn sleigh ride, work on a huge jigsaw puzzle, or play Monopoly.

This year, my dream gift includes staying in our pajamas for an entire day and not caring, even to the point where we lose track of time altogether. I would love it if we could make muffins, pies or tacos in the kitchen, and then eat them whenever we want. If we could hang out and play cards, make up stories, or play charades and

giggle at our silliness; that would be an amazing gift for me to remember forever.

Part of my present this year would be for you to turn your cell-phones off for the entire holidays. It would also be amazing if we could somehow use our feet instead of our automobile and walk to and from wherever we needed to go. I would like you to unplug the tele-

visions, computers, clocks, answering machines, and any other devices likely to interrupt our time together. These actions would convince me that you are truly focusing on my Christmas gift request.

Let's practice pretending for several days too; we could make believe that we are living on a deserted island and pool our collective talents in order to

survive. We would have to find out what each of us is good at and then figure out what tasks to mount and when. We could create an entire script together, as well as maps, costumes and treasure hunts.

I want to go tobogganing until we can hardly walk, wrestle with you Dad, and tickle Mom until she weeps. I imagine my ears filling with the sound of us laughing and giggling for unknown reasons. I cherish the possibility of finding out about you as people, and as citizens of Mother Earth, not just my parents.

You are the only people on this planet who could possibly tell me the true story of your dreams, your aspirations and even your disappointments, sometimes those can be good for me to hear as well. You do not have to present your self as Super Human, I just want to know the story of your life; how you decided to have children, what issues you had to overcome and what choices you made. I want to hear about the process leading up to my birth, how it felt when I was born. What about my name, where does it come from and how did I get it? We have a lot to talk about, and we never seem to have enough time to do it. This time, would be a priceless Christmas present to me.

I do not want any commercially bought gifts this year – not one! The only present I would truly like is your exclusive time; one-on-one, for more than a day, more than a long weekend, not at an exotic resort, not walking through some tiresome museum and not at some swanky hotel or at Uncle Fred's.

Mom and Dad: You shared your two selves in the making of me in the first place. Now, I need you to share yourselves with me, so that I can know you better, understand myself more and feel that I am important enough in

your world, for you to give me the gift I want the most for this Christmas: your individual time with me over the holidays.

Merry Christmas Mom and Dad.

Epilogue

There is a popular stance among parents of all ages, races and income brackets, that they know what is best for their children. However, when it comes to the Christmas holidays, I think it is time for us to defer our knowing ways about the world at large and give over to the world within these precious young members of our community.

Perhaps we should empower our children this year by listening to them respond to this simple question: If Mommy and Daddy did not buy you any presents from stores this Christmas, what would you want from us instead?

I am confident that most kids will realize what you are offering them is the most treasured gift you could bestow upon them. They will eventually resound with affirmation that this is a splendid idea. Trinkets and boxes and fashionable objects are just articles that fade soon after unveiling. Whereas moments designed for sharing your self exclusively with your progeny are sure to fill your home with the joy and love inherent in this kind of dedicated interaction.

Besides, the child in each of us wants nothing more than to play and be involved in exactly this kind of outrageous nonsense; plunging headlong into a period of time when the somber realities of

life fade into the distance, and we dive with boisterous abandon into cartwheels of holiday shenanigans, fun and exploration. If you are still not convinced, just remember what Doctor Seuss says:

“And the Grinch, with his Grinch-feet ice cold in the snow, stood puzzling, how could it be so? It came without ribbons. It came without tags. It came without packages, boxes, or bags. And he puzzled and puzzled ‘til his puzzler was sore. Then the Grinch thought of something he hadn't before. What if Christmas, he thought, doesn't come from a store? What if Christmas, perhaps, means a little bit more?”

Merry Christmas!

Gregory B. Gallagher is one of the original writers of the Sesame Street Television Show, performed saxophone with Alligator Al on the Mister Dress-Up Show, led members of the musical group Nexus on TV-Ontario's Black Box Theatre, and is currently in training as a grandfather to Xavier, Enya, Trizian, Maximilian and Sophia.

Contact: gregoryg@privilegemgi.com

Sterling service a golden opportunity in Blue Mountain

by Beth McBLAIN



Michael Bonacini (on the left) and Peter Oliver. ©All photos provided courtesy of Oliver Bonacini™

There's no secret to the recipe that has helped Oliver Bonacini's distinct five upscale dining establishments to become Toronto's finest. Diners flock to the critically-acclaimed Canoe, Auberge du Pommier, Jump, Biff's and Oliver & Bonacini Café-Grill again and again because they know their expectation of top-notch quality food and unsurpassed service will be met and exceeded. And they're taking their secret north to cottage country.

Since becoming partners more than 15 years ago, Peter Oliver and Michael Bonacini have created a culture that emphasizes staff training and development, setting and attaining standards for food and service, then creating new and even higher ones. Because they consider sterling service an art, Oliver and Bonacini promote a philosophy of conscientious teamwork. The main ingredient in the culinary geniuses' successful restaurants is their staff. The members consider each other family, whether they work in the kitchen or the dining room, with a collective goal of making the customer's dining experience unforgettable. Knowing that repeat business is key, the owners go to great lengths and expense in recruiting and training talented and skilled staff. They hand-pick only those who aim for a career in the restaurant industry. In return, Oliver Bonacini rewards its employees with demanding but satisfying work, excellent benefits, a profit-sharing plan and continual training and development.

What's the Oliver Bonacini secret ingredient?

"There's nothing like a sense of ownership to keep a nose pressed to the grindstone," said Oliver. "Hope is a currency, too. The knowledge that some line cook hired for the Café-Grill might end up as sous-chef at Canoe in four or five years is an incentive at every echelon of the organization. That means we can't just sit back." Be it sous-chef or server, Oliver believes young people with the prospect of future opportunities can give more intelligent, enthusiastic and emotional service to customers. The proof of the pudding is, as they say, in the tasting. The Pumpkin Bread Pudding with Candied Ginger and Hot Buttered Rum Sauce are undoubtedly scrumptious, but the proof here is that staff members rarely leave, many prospering in their specialized fields.



Oliver Bonacini backs up its stringent training requirements not only by hiring graduates from many of the Ontario colleges specializing in the hospitality industry and sending current employees back to school for upgrades, but also by making no-strings-attached financial grants to such institutions. The company won the prestigious George Brown College Industry Recognition Award for training leadership in 2005.

Peter Oliver is a prominent member of the hospitality industry and recently chaired the Ontario Hostelry Institute (OHI) Gold Awards Gala Industry dinner. He was the first recipient of the OHI's Gold Award, given to an individual who has made a significant impact on culinary excellence in Ontario. Consider Oliver's personal commitment to improving the industry and the Ontario Hostelry Institute to date: "The O.H.I. was established in 1977 by a broad cross-section of culinary, tourism and hospitality industry leaders concerned over the scarcity of well-trained and educated hospitality professionals. Today, the Institute undertakes various projects whose primary objectives are: to serve as catalysts in raising standards of post-secondary hospitality programs and presenting the industry as an attractive and fulfilling life-long career choice; to serve as

an advocate for the industry in matters relating to post-secondary education and training, including apprenticeship; and to promote and recognize professional excellence in Canada's food-service hospitality industry."

Bonacini and Oliver support numerous local charities

Michael Bonacini himself was the first chef recipient of the Ontario Hospitality Institute's Gold Award. He sits on the Advisory Board for the Humber College Culinary School and in similar roles at George Brown College and other institutions, all with prestigious restaurant and hospitality course degrees. "We like to think that we attract some of the best people in the industry," he said.

Together Bonacini and Oliver annually support numerous local charities, including Big Brothers, Sheena's Place, Juvenile Diabetes and Peter's own children's charity, the Stephen Leacock Foundation. Bonacini supports the Second Harvest's fundraiser.

At a time when the provincial government is concerned about the high-school dropout rate and considering increasing apprenticeship programs, Oliver Bonacini has long supported the Ontario Youth Apprenticeship Program. "It's made me grow up more," explained one Grade 12 co-op student who worked her term at Oliver & Bonacini Café-Grill. "It's made me happier. All my marks have gone up. I enjoy the atmosphere at work. It's all about teamwork. It was the best experience ever."

These two restaurateurs now plan to tackle their biggest venture yet, in partnership with developer Intrawest Corporation and Westin Hotels and Resorts in a luxurious condominium-hotel and year-round resort. A short and picturesque drive from Toronto, in the Collingwood area, Oliver Bonacini will provide all the food services to The Westin Trillium House with the Oliver & Bonacini Café-Grill at Blue Mountain. The mountainside restaurant will also feature an expansive full-service menu on the terrace overlooking the Mill Pond and nestled against the backdrop of spectacular views. Servicing large-scale special events and convention dining in the 222-room 4-star hotel for up to 400 guests will be a priority, as will 24-hour in-room dining with the same high standards. It's Oliver

Bonacini's first foray into large-scale private and corporate event dining.

Designers Gerry and Lindsey Anacleto drew on their understanding of the Oliver Bonacini vision to create the modern, inventive space of the Café-Grill. For Gerry Anacleto, inspiration came from drawing on his traditional European roots: "I wanted to capture the magic of an old-world town square where people of all ages gather together without feeling out



of place. I would say this restaurant is almost non-designed, relying mostly on texture and patina to create a seamless backdrop for wonderful food, wine and conversation." The Oliver Bonacini mantra of "Food is Life" is proclaimed in large wall-sized pictorial murals. Relaxed home comfort shines through with a hand-woven rug beneath an oversized antique harvest table, illuminated by a line of traditional glass schoolhouse lights and warmed by a nearby open fire.

Westin's design for the Blue Mountain project was inspired by the grand Georgian Bay lakeside lodges of the past. Nestled between the shores of Georgian Bay and the heights of the Niagara Escarpment, it's located in Ontario's largest mountain resort region, standing boldly at nature's back door.

The condominium-hotel is being developed by Intrawest Corporation, the world's leading developer and operator of village-centered resorts, responsible for ten mountain resorts. Their latest venture is situated at the base of the Blue Mountain ski hills, bordering the three-acre mill-pond that gives it a unique ski-in, ski-out lakeside position. The 10,000-square-foot convention hall adjoins an indoor-outdoor aquatic center with waterfalls, slides and pool. Open to the public year-round are a gym, games room, outdoor heated swimming pool, and two hot tubs. Guest rooms feature luxurious beds and baths, kitchenettes or full



kitchens, and gas fireplaces. Intrawest intends to live up to its motto—Great Playgrounds of the Western World.

Breakfast is so hearty you can almost smell it from here

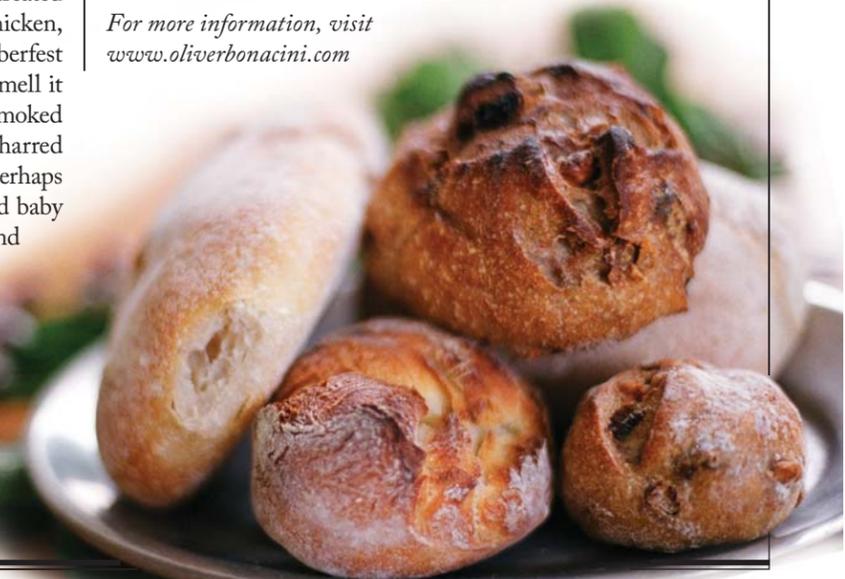
Rather than a replica of its Toronto restaurants, Peter Oliver and Michael Bonacini are tailoring the Blue Mountain Café-Grill to the local leisure market. "Our trademark recipe of inspired quality, service and atmosphere will remain front and center," said Bonacini. "But new for Blue will be added elements of comfort, relaxation and extravagance." Menus offer full-service breakfast, a broad range of lunch and dinner choices, and an expanded wine list. Freshly prepared soups, salads, sandwiches, pastas, their signature fire-roasted pizzas, fresh seafood and a wide-ranging selection of grilled dishes and outdoor dining—all figure prominently. A large pond-side terrace, complete with chef-ready barbecue grill, adds to the city-in-the-country feel. Weeknights, guests are treated to a series of special food events such as spit-roasted chicken, corn and rib-fests, lobster crab boils and an Oktoberfest extravaganza. Breakfast is so hearty you can almost smell it from here: two farm fresh eggs—any style, crispy smoked bacon or Canadian sausages, cottage fried potatoes, charred tomato, country toast with jam or marmalade; or perhaps smoked Atlantic salmon and soft poached eggs, wilted baby spinach, and toasted English muffin with light lemon and dill hollandaise. From the grill come Southern smoked back ribs, double-cut lamb chops, fresh Atlantic salmon and juicy beef tenderloin. Simply prepared seafood includes pan-seared sea scallops, broiled jumbo tiger shrimp and pan-fried halibut.

No fewer than seven Oliver Bonacini members have agreed to relocate their

families from Toronto to Collingwood. They include general manager Scott Bellhouse, executive chef Mark Marchment, sous-chef Jason Merton, banquet manager Neil Robinson, restaurant manager Cindy Moffatt, bar manager Gordon Fai and administrator Andrea Sire. Marchment reports to executive chef Todd Clarmo, who has overall creative and operational responsibility for the café and grill. Mr. Bellhouse said, "The challenge for staff will be to duplicate the same personal service and dishes customers have come to expect. At Toronto weddings we've catered, people have often expressed surprise that our high level of service, food preparation and presentation matched their restaurant experience. I'm confident our staff will do the same at Blue Mountain. Oliver Bonacini is up for the challenge." Debbie Lafave, director of marketing and sales for the Village at Blue Mountain said, "Westin is excited and honored to attract restaurateurs of the caliber of the Oliver Bonacini team."

Michael Bonacini describes their cuisine as "modern North American, inspired by Canada's diverse culture, rooted in the classics and taken to the next level by the rich contributions of local growers and purveyors that are very evident on the plates." Healthy, wholesome and fresh are his watchwords, concepts "elevated to new levels through pure, uncomplicated preparations," he explained. "Simple food is often the best food." Peter Oliver believes a great restaurant can be achieved only through their passion for what they do, "through training, experience and hand-selecting each and every employee we invite to join our team." The company's reputation for providing sterling service has not only stood the test of time, but has provided a golden opportunity to move forward. Blue Mountain, open now, is one more delicious color in their culinary palette. ■

For more information, visit www.oliverbonacini.com



The Preston Privilege

by Ilona KAUREMSZKY, Beth McBLAIN

When Donald Trump married magnificent Slovenian model Melania, they called on Preston Bailey, internationally celebrated event impresario to the stars, to orchestrate their lavish wedding reception. When Oprah Winfrey converted her Chicago studio into a posh birthday venue for her breathtaking 50th birthday bash, she snagged Preston to perform his magic.

The Trump nuptial soirée was held in the ornate Louis XIV-style ballroom of his über-posh Mar-a-Lago Club in sunny Florida. For Oprah, Bailey culled thousands of tropical roses from South America. The New York-based master designer

and wedding planner, who can easily put together a budget in excess of US\$100,000, has created magical moments for Liza Minnelli, Joan Rivers, Donna Karan, Matt Lauer, and Michael Douglas and Catherine Zeta-Jones.

Now, in addition to the glitterati, Bailey is reaching for the stars in the Caribbean, where he was born. Having grown up in the glories of sun, sand and surf, Bailey chose the beauty of tropical isles to form part of his inspiration for Preston Bailey Signature WeddingMoons™, exclusive to Sandals + Beaches Resorts. The all-inclusive couples resorts include 12 of the most beautiful spots in the islands. An enhancement to the already popular WeddingMoons™ package developed by Sandals a decade ago, the Preston Bailey package unveils four new wedding collections—Floral Elegance, Water Lily, Seascape, and Crystal, all bearing the designer's signature flair for fantasy. "Weddings should be about romance and clearly there are different types of romance," said Preston

Bailey, describing the Floral Elegance Collection. "For this collection, I've designed a white wedding with accents of orange. This collection is an elegant celebration of the couple's special day."

In addition to the décor and ambiance, including lighting, tents, table settings, flowers and fabrics, the Sandals experience offers wedding apparel. Accessories by Beverly Clark, author of *Planning a Wedding to Remember*, the biggest-selling wedding planner book in America, and The Dessy Group's wedding attire are available.

Once they kick off their sandals for the big day, newlyweds can have their wedding cake and eat it, too. Renowned cake artist Sylvia Weinstock,



which started as a small ultra-elegant resort catering to society's rich and famous in a bygone era, the Royal Plantation continues its tradition of the best service and amenities. General manager Peter Fraser and staff strive for the feel-good factor luxury vacationers expect and deserve. www.royalplantation.com

With the advent of second and third weddings, vow renewals, and the trend towards marrying later in life, more couples are choosing the beach over the ballroom. Wedding packages with a hotel wedding coordinator can sweep away traditional wedding stresses and strains.

Even when finances fail to reach towering Trump standards, tropical island weddings, even those designed by Preston Bailey, are within reach. Compared to some traditional weddings, where a second mortgage can be needed to pay expenses, destination weddings can cost US\$5,000 and even less. In addition, the smaller invitation list makes guest logistics more manageable. Many resorts can accommodate weddings with less than six months' notice.

For more information on this and other exclusive holiday packages please contact Privilege Destinations with Attaché Service at 1-866-271-4167

known as the "Leonardo da Vinci of Cakes," keeps a celebrity cache of clients, including The Donald, Mariah Carey and Senator Hillary Clinton.

Another luxury spot, dubbed "The Gem of the Caribbean", the Royal Plantation Golf Resort & Spa also knows elegance and romance. The secluded getaway perched on the northern coast of Jamaica in lush Ocho Rios has garnered accolades as one of the leading small hotels and spas of the world. The five-star diamond property also qualifies for excellence in the restaurant category. Considered Jamaica's original all-inclusive couples-only resort,



Ho, Ho Hold It! Social Host Liability for Drunken Guests?

by Michael G. COCHRANE



Many people will be looking forward to hosting events in their homes over this holiday season. Menus will be planned, wines carefully selected, and traditional decorations lovingly dusted off. Finally, the evening arrives and, after a few tense moments (of wondering why no one came on time), the doorbell rings and your guests begin to arrive. It can be a terrific time of year, that is, until you open the door and see one of your guests and his wife teetering on your doorstep, bearing a bucket of chicken and glassy-eyed smiles. Your drunk guest blurts out that he thought it was a B.Y.O.B. event, points at his stomach and, laughingly, explains that it is already inside. A quick glance to the driveway and you know that he drove to the party. His wife senses your obvious concern and says, "Don't worry, I'm the des... (hic) driver." She, too, seems to have had a few drinks.

At seeing such a couple, a host's first thought might be concern for the ambiance of the party, but it should really be for the impaired guests themselves and other users of the road who they may kill or injure on the way home from your lovely party.

Canadian courts have shown an increasing willingness to impose liability on "social hosts." The facts I mentioned above are not too far off the actual facts of a case that was considered by the Supreme Court of Canada earlier this year. In that case, a young woman, Zoe Childs, was rendered a paraplegic and her boyfriend, Derek Dupre, was killed. Ms. Childs, and others injured in the accident, sued the hosts of a B.Y.O.B./potluck dinner. The court made it clear that, if a social host knows that an intoxicated guest is going to drive a car and did nothing to protect innocent third parties, that host may be responsible for the havoc and damages caused. The courts are waiting for guilty social hosts as we speak.

The issue of social host liability can be traced to the decision by our courts to extend liability to commer-

cial hosts, such as hotels, bars and restaurants. In that situation, where the provider of alcohol does so in a contractual arrangement, in a regulated environment that requires their monitoring of patrons, liability will, most definitely, be attached to the commercial host. This liability of the commercial host extends not only to the patron who over-consumes, but also to third parties, such as other users of the road, injured by the intoxicated patron.

Whether you are planning on hosting a party in your home over the holidays, or you have been given responsibility by your company to organize a party, your potential liability to guests and other users of the road must be a primary consideration in your planning. Will the event be B.Y.O.B. or will it be a cash bar? Will tickets be provided for free drinks? Will food be provided? Will there be drinking contests or even liquor given as prizes? Will guests be able to help themselves to the bar, or will experienced servers control the flow of alcohol and other drinks over the evening? What will you do if someone has had too much to drink and is clearly headed for the door intending to drive home?

These and other challenges are the types of real life questions the courts consider when trying to determine whether the well-meaning, generous host or the busy restaurant/bar owner should be fixed with the catastrophic consequences of unleashing intoxicated people on the rest of the world. If you are planning on having a party, whether in your home or someplace else, I strongly recommend that you visit the website www.smartserve.ca and review the tips that they provide to reduce the risks of having such an event. Some of their tips include:

- (1) Plan ahead. Consider stationing the bar far away from the door. Hire a professional bartender. Don't have servers circulating around a room refilling glasses.

- (2) Develop safe serving practices. Don't have an open bar. Make sure that there are alternatives available, such as soft drinks and water. Close the bar up well before the scheduled end of the party.
- (3) Provide lots of good food throughout the evening and place water, pop, juice and other stations around the room so that people can drink something other than alcohol. Also, do not forget to lead by example. Let people know that alcohol-free drinks are just as acceptable as alcoholic ones.
- (4) Last, and certainly not least, make sure that you investigate alternatives so that guests do not have to drive home from an event where there has been drinking. Subsidize the taxis. Enforce a designated driver program or make sure that local transit is easily accessible.

The holiday season is supposed to be a time for family, friends and relaxation. A little extra planning will ensure that your attempt to enjoy the holiday season

does not destroy someone else's. Oh, and the fellow who crashed into Ms. Childs and killed Mr. Dupre? In addition to having a history as a heavy drinker, two prior convictions for impaired driving and a conviction for driving while his license was suspended, he also did not have any car insurance. Now you know why other people get sued when these accidents happen.

There is no need to cancel your party, just be smart about handling alcohol and your guests. Have a safe and happy holiday.

Michael Cochrane is a partner with Ricketts, Harris LLP in Toronto, Ontario and co-host of ROBTV's "Strictly Legal" Thursdays at 6:30 p.m.. He is the author of several books, including "Class Actions: A Guide to the Class Proceedings Act, 1992."

This column will be a regular feature and Mr. Cochrane welcomes your comments or suggestions for future columns of interest to readers of Privilege Magazine™ at michaelc@privilegemgi.com.



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HOW TO IMPRESS YOUR SWEETHEART THIS CHRISTMAS: THE \$2,000,000 STOCKING-STUFFER

By Lynn TRIBBLING



Stumped about what to buy your beloved this holiday season? Got a special lady on your list who expects the best? A bottle of 1982 **Lafite** would underwhelm. She is not gaga for **Prada**. A **Tiffany** diamond tennis bracelet is so yesterday. A **Sony** widescreen TV lacks poetry. The answer is simple if you are guided by the universal truth about the female psyche: women want real estate.

Despite decades of liberation, the abiding monologue hard-wired in female brains, half instinct, half wish-fulfillment, is: "If he really loved me, he would buy me a castle, a penthouse, a mini-mansion, or something better than this crummy joint!" Remember Martha's (Elizabeth Taylor) immortal opening lines in *Who's Afraid of Virginia Woolf?*, as she berates her under-achieving husband, George (Richard Burton), and their tacky, pathetic home: "What a dump!" It seems somewhere in female gray matter, *medulla oblongata*, I think, is a pulsating DNA code: "Men hunt. Women nest." An opulent, well-feathered, *gilded* nest is the target. Chromosomally, women are dump-averse.

Some enlightened men from the past have recognized this feminine priority. Consider that one of the architectural marvels of the world, the **Taj Mahal**, was created for the builder's beloved wife Mumtaz. Similarly, Henry Flagler, railway scion, gave his lovely bride Mary Lily, a 30 room marble mansion in **Palm Beach**. There was a romantic tycoon locally too. In Toronto, Sir Henry Pellett, in a fit of splendid passion and insight, built a Cinderella **Casa Loma** for the little woman.

So gentlemen, forget the truffles and trinkets this year. Go all out. On Christmas morning, see her eyes light up to find the deed to a \$2,000,000. condo in her stocking. Here are 3 choices:

BAY STREET SKY MANSION. PRICE TAG \$2.6 M

Got an aspiring business tycoon on your shopping list? She will gush with excitement when she sees the floor plans of this 4000 square foot executive condo now under construction. This is a trophy suite in the **Residences of College Park**. These two new condominium towers are an oasis of luxury in the beating heart of the city. Just imagine, his and hers home offices, plus 4 bedrooms for family and jetset visitors, 5 spa bathrooms and your choice of fantasy kitchen. The down-

town views from this 40th floor prize are beyond awesome. There is a 60 foot terrace for cocktails with colleagues, 4 parking spots for the Jags and Benzes and a couple of SUVs. But the best part of this gift is that she can still choose from a ravishing cornucopia of builder's finishes to create her own signature dream suite. The outrageously indulgent "**White Glove Services**" will appeal to her inner hedonist.

KING STREET PENTHOUSE. PRICE TAG \$1.8M

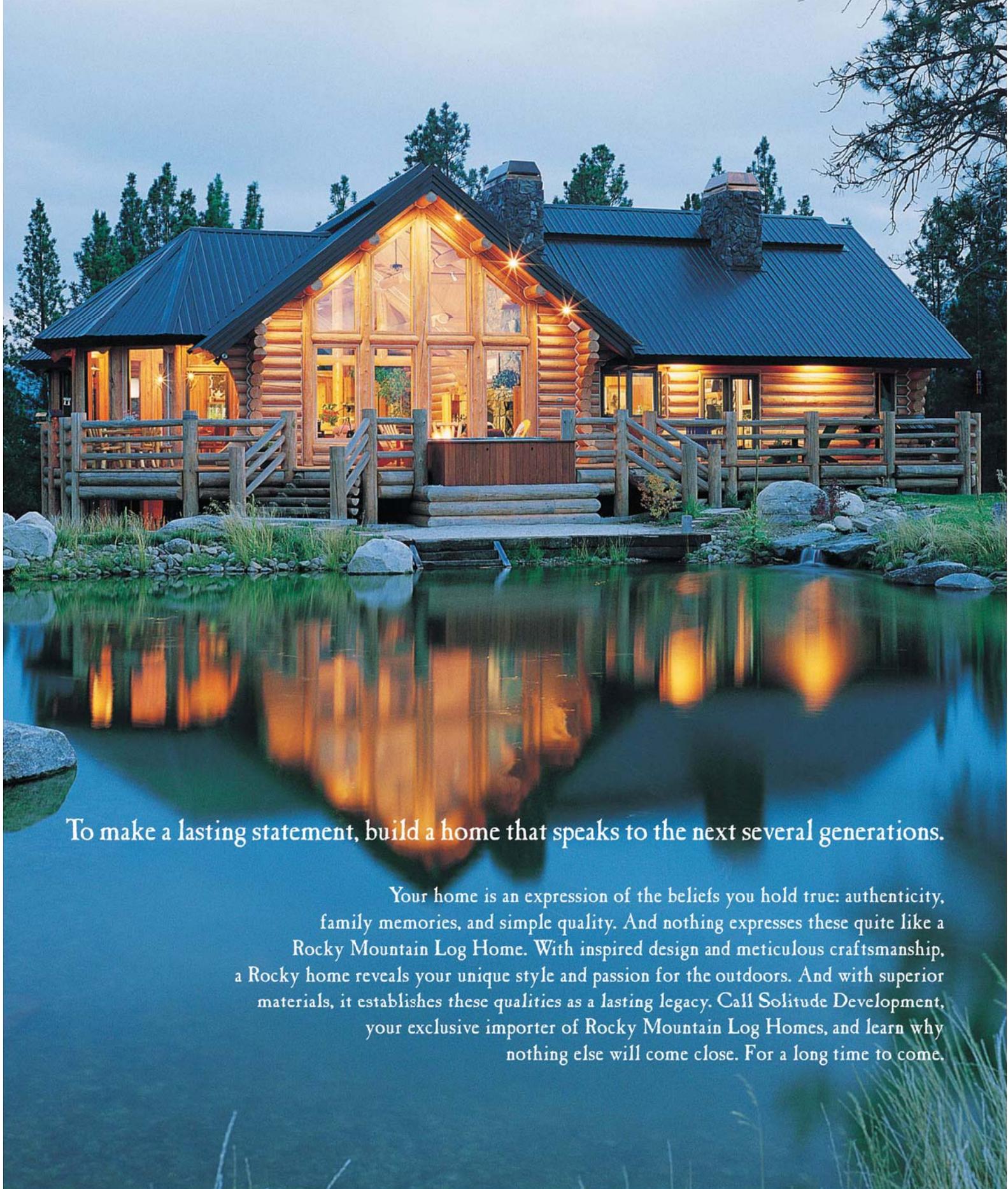
If your woman is an art collector, passionate about design, obsessed about detail, and annoyingly perfectionist, then this is the ultimate stocking stuffer. It is a Paris-meets-New York kind of place, 3000 square feet, probably the most glamorous suite in the city. The current owner spent in excess of \$1,000,000 creating an Art deco masterpiece. The ceilings are 14 feet, ideal for displaying her largest paintings. Look up and you see a jaw-dropping platinum dome with a museum quality 1920's alabaster chandelier. There is \$200,000 mood lighting, private wine room, gorgeous built-in wall system with **Lalique** panels to showcase your treasures, and the marble floors are heated of course. The living room is spectacular, lots of room for your grand piano, sculptures and about 90 guests. Leave your cars at home, 3 spots included, because you can walk to **Susar's** and **Thuet's** and the ultra-hip clubs of the **Theatre District**.

WATERFRONT FAIRY TALE SUITE. PRICE TAG \$1.75M

If the angel in your life is an incurable romantic, listens to Josh Groban (and cries), loves picnics in the park, feeding the swans, and moonlight on the water, then look no further. This luxe-on-the lake condo at the Waterford is pure nirvana. It is a new 5-star building in **South Etobicoke**, snuggled so near the shore you can here the waves, and the views sparkle and shimmer with impeccable beauty. The decor is a masterful blend modern and classical sophistication. Soft pastel colors harmonize perfectly with the magical lake vistas. The kitchen, a stunning work of art in the palest sea foam green and etched glass, is right out of **Architectural Digest**. There is a 30 foot living room with natural platinum birch floors, and a 40 foot private terrace for boat-watching and barbeques. It is no surprise that this is the preferred address for the rich and famous, and would definitely thrill your sweetie on Christmas morning.

This year, gentlemen, tinsel is out. Decorate your Christmas tree with condo keys, and the rewards are sure to be bountiful. Real estate is sexier than chocolate. Simply stated, gratitude triggers passion. The truth is, that property is the timeless aphrodisiac for women, unleashing unbridled desire. Embellishing Ogden Nash's prescriptive aphorism to keep your love life brimming, let it be said, my friends: "**CANDY IS DANDY, LIQUOR IS QUICKER BUT A CONDO IS GONZO!**" 

Lynn Tribbling is an Award-Winning Sales Representative, Coldwell Banker Terrequity Realty. To contact her, visit www.lynntribbling.com or email: lynnnt@privilegemgi.com



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Cocktail Party Rules and Faux Pas

by Shannon SMITH

“Bah, humbug!” you might say. It’s party time again and ‘tis the season to be merry. Several cocktail parties as well as the annual office Christmas bash loom and you may be working up to a panic. You need to learn quickly how to dress up and behave yourself. The idea behind any cocktail party is to bring congenial people together to mix and mingle. Cocktail parties can be eminently enjoyable events if you follow some basic rules.



Here are some guidelines and faux pas to consider before donning your party shoes:

THE RSVP: When an invitation is received, it is only polite to answer it within 24 hours if possible. The invitation often includes a self-addressed, stamped envelope, making the task of returning it even easier. If an envelope is not included, call or send a note of acceptance.

Faux Pas: Responding late or not at all. Keeping your host guessing about whether you are attending is considered very bad form. RSVP is French for *Repondez s'il vous plait*—please reply. Do so.

DRESS CODE: Cocktail parties come in several different forms. The cocktail buffet requires either semi-formal or casual elegant attire. A stand-up cocktail party is usually semi-formal cocktail dress or evening suit for women; suit, shirt and tie for men. Cocktail receptions are usually more formal and can be sit-down or stand-up. Social events are reverting to more formality and dressing up is fashionable again.

Faux Pas: Dressing inappropriately. If in doubt, it’s perfectly acceptable to call the host and ask about proper attire. Leave the jeans in the closet this time.

ARRIVING LATE: Be prompt or fashionably late, the latter meaning within 15 minutes of the appointed time. The host, however, should never be late for her/his own party. S/he should make sure to be there in person to greet guests. Everything should be ready and food prepared, ensuring guests' comfort from the time they walk into the room.

Faux Pas: Arriving hours late, too early, or not showing up at all.

MIX AND MINGLE: It’s all about mixing and mingling. That may be your hot-button issue. You may find it uncomfortable or downright difficult. This is the chance to meet new people and make connections. Whether you like it or not, it’s all about small talk, and small talk is not only important, it’s also something of an art. Have some topics prepared. Catch up on the news, theatre, movies, concerts, travel, the latest designer, or what The Donald is up to now. Light and lively topics provide fun and stimulating conversation. Pluck up your courage, smile, and speak to as many people as

you can. Extend your hand, introduce yourself and make sure you maintain eye contact during your conversations. Circulate and make the rounds before heading off to the buffet table.

Faux Pas: Standing in the corner as though you haven't a friend in the world or talking business and trying to make a big deal. This is not the time. And avoid discussions about sex, politics and religion, or any subject that carries a lot of weight or emotional overtones.

EATING AND DRINKING: In moderation, please. Take small portions from the buffet table and keep the alcohol to a bare minimum. Wine spritzers work well. Avoid salty, greasy or sweet foods that tend to make you thirsty. Choose foods rich in starch and protein that stay in the stomach longer and slow down the effects of alcohol.

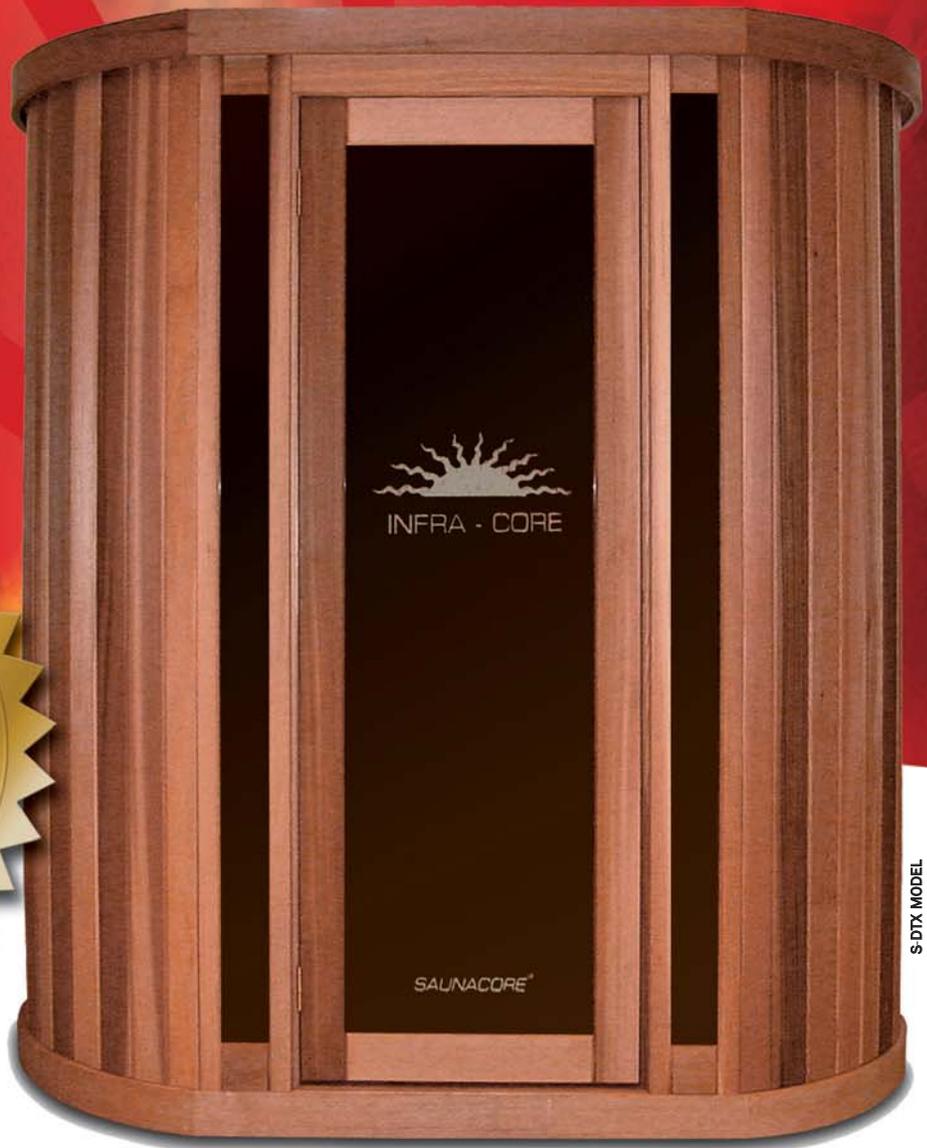
Faux Pas: Drinking to excess and dancing on tabletops. Piling the entire buffet table on your dinner plate as though you were a lumberjack chowing down at the logging camp.

SAY GOODNIGHT, GRACIE: Pay attention to the fact that the party is winding down. Never overstay your welcome. Find your hosts and thank them, then depart.

If you want to be invited back, sing for your supper! Be witty, charming and entertaining. After all, you weren't simply invited to eat and drink, but for your pleasant company. ■

Shannon Smith is Canada's leading image strategist and president of Toronto-based Premiere Image International. She travels extensively throughout North America presenting customized training programs to corporations and individuals in personal brand development. Shannon Smith can be reached at: shannons@privilegemgi.com

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The Disciplined Philanthropist

by Beat J. GULDIMANN LL.D



Disciplined philanthropists define a purpose that guides how and how much of their wealth is given back to the community

When it comes to charitable giving, many of us readily identify with Yogi Berra's wry observation that, when you don't know where you're going, any road will take you there. A decision to donate is often influenced more by conscience, peer pressure and the usefulness of a tax write-off than the desire to make a difference. Such a lack of motivational clarity is compounded by an ever-growing array of worthy causes seeking support; never have there been quite so many opportunities to do the right thing.

For valued and visible members of the community, scarcely a day passes without their being solicited for a donation. The kids bring home pledge forms for the Terry Fox Run. Your spouse has tickets for yet another charity ball. The country club golf partner considers your not-unsubstantial support of his or her favorite charity a *fait accompli*, because you'll need it reciprocated when raising funds later for your own charity of choice.

While the shotgun approach seems to work quite effectively for charities, we might take a moment to ponder how effective it is for those who write the cheques. After all, you've become successful through discipline and focus. Your wealth is based on hard work and staying the course in achieving the goals set for yourself and your business. Isn't it only fitting to apply the same discipline and focus when it comes to supporting your causes of choice? All this brings us to the disciplined philanthropist – the individual who knows the difference

between merely giving money away and true philanthropy.

Disciplined philanthropists define a purpose that guides how and how much of their wealth is given back to the community. In essence, it's a plan that allows them to set a legacy for themselves and make a real difference on their own terms. While giving money to a wide range of causes has many benefits, as a strategy for making a true difference to your world, it invariably sells your efforts terribly short.

Setting out a philanthropic strategy carries many advantages. Since it is your money, decide which causes you, rather than the person vying for a share of your wallet, support and how to do so. Think of the transformation from simple participant in the fundraising rat-race to principled philanthropist in the journey defining your family's philanthropic purpose. Like all journeys, this one begins with a single step.

Effective philanthropy is best achieved by following a business-like process in



which you first determine the portion of overall disposable wealth you want to dedicate to charitable causes. There are two first steps in which to achieve this goal: either set a percentage of your annual disposable income you feel comfortable dedicating to charity, or set up a pool of capital in a separate trust or foundation, the income of which will be distributed on an annual basis.

The second step involves identifying the specific causes in your family's philanthropic objectives. You might focus on specific institutions or projects. Do you care passionately about global warming, vanishing wildlife, or AIDS in Africa? Concentrating your giving effort on a few worthy recipients ensures your money makes a measurable difference.

In addition, you can impose standards on how the money be put to work. Rather than just giving to an anonymous organization, set the conditions under which you are willing to offer money. This puts you in control of how this money is applied to the cause. There is nothing wrong with setting performance and/or efficiency standards before you give, be it in support of health sciences, the fight against poverty or the arts. After all, the money you have earmarked for philanthropic purposes has been earned and accumulated as a result of high performance levels. If achieving excellence defines you as a wealthy entrepreneur and philanthropist, feel free to make sure these standards of excellence are met by whomever you support. More to the point, make it a condition of your generosity.

In a nutshell, the foregoing define the key qualities of the disciplined philanthropist: A structure that determines your causes of choice and extent of giving along with strict and enforceable conditions to be met if charitable organizations are to gain access to your family's philanthropic assets.

Last but not least, tie your philanthropic effort into a family governance structure to ensure that the philosophy and standards on which this philanthropic effort is built will guide your children as well as future generations. Many wealthy families have discovered that exposing children to philanthropic activities at an early stage is an excellent way to build the fiscal and social responsibility that is such a critical component of a family's legacy. ■

Beat J. Guldumann is a Vice-Chairman at Toronto-based Hampton Securities Inc. and leads the firm's Global Private Client practice. He holds a doctorate degree in law from Basel University (Switzerland).



“ It is an idea whose time has come, again. Historically, fireplaces were a central feature in the room, and people were drawn to them and the comfort they provided.

Today, most companies will install a fireplace and hand over the responsibility of the mantle to an outside source. They have become utilitarian and unimaginative.

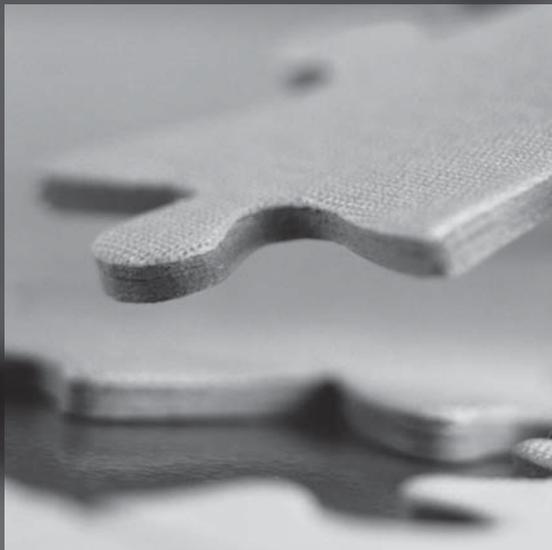
At Fireworks, we believe a fireplace should reflect your personal flair, that it should be a key focal point in the room, rather than an appliance. We believe that the designing a fireplace is a creative design opportunity, to express visual ideas in a compelling manner. Whether creating a fireplace with water cascading down and around the fireplace, to unique treatments using different types of stone for our color palette. ”



Richard Nicholson

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The World of Gastronomy



Charles Grieco with chef Basilio Perce of "Canoe" restaurant

*... the reasoned comprehension
of all that concerns the
nourishment of man.*

Brillat-Savarin, *Physiology of Taste*, 1825

Holidays, festivals and feasts, regardless of the origin, perfectly embody the special relationship of food and beverage and GASTRONOMY. Whatever the culture or personal belief, traditions surrounding holidays ensure the survival of the race and heritage that form the minds and nourishment of man.

Distilled spirits have always played an important role in nourishment, whether as the centerpiece of a celebration or simply as a source of the caloric necessities. We have selected a handful of great spirits from the western world

(page 54) to consider as special treats and a "can't live without part" of the holiday season.

We can thank the ancient Aztec people for giving the world one of our favorite consumables. Whether regarded by ancient cultures as an aphrodisiac or today's health-conscious world as a possible weapon in the arsenal of cardio-vascular tools, chocolate occupies an important place in GASTRONOMY. And the search for the best, the very best, is revealed in our piece (page 57) that treats chocolate excellence as an attribute of single-hand selection of *terroir*-driven location. We even treat you to a chocolate tasting plan, not unlike the tasting sessions surrounding fine wine.

Since the beginning of man and the recorded history of GASTRONOMY's many facets, baking and cooking are fundamental to the nourishment of man. We bring you a peak into a Holiday Tale (page 62) written by a fascinating couple who are stars in their respective culinary professions behind the stove, in front of the TV camera and in the training of others seeking careers in the world of GASTRONOMY. Their edible holiday treats betray the passion of their work.

Our wish at PRIVILEGE for you is a wish of joyous and healthy holidays filled with happy family memories, good friends and wondrous tastes.

Gastronomy Editor
charlesg@privilegemgi.com

Blithe Spirits for the Holidays

by Sheila SWERLING-PURITT

Decades ago, as a young university student, I thought that if I ordered a Chivas Regal those around me would think I was not only knowledgeable about Scotch, but sophisticated as well

As tastes mature, however, so too does knowledge of the product category and perhaps financial status. What good-value, rather than cheap, spirits will appeal to your particular taste? Look for the best quality in a bottle. Nobody can pick the perfect dram for you. As an overeducated friend of mine said, “De gustibus non disputandum”—there’s no disputing taste.

Women enjoy spirits more than in the past, when wine and cordials set the standards for feminine palates. Whether Scotch whiskey, Canadian whiskey, Bourbon, Cognac or Grappa, there’s likely something in each category to tickle your palate.

Four Roses Single Barrel



The Holiday Warmth of Single Malt Scotch

Scotch is distilled from malted barley dried over smoking peat. The peat imparts tarry and smoky qualities before the scotch matures in oak casks (which can be new or previously used to age sherry, port or madeira). The barrel aging imparts aromatic flavors such as oak and vanilla, darkens the color and generally mellows the whiskey.

I prefer single malt whiskeys to blends and my favorite by far is the Macallan 18-Year-Old (\$189.95, #214759. In the New Year, I understand the price will rise above \$200 a bottle. Agent: Maxxium Canada). Often called “the Rolls Royce of Single Malts,” this whiskey is a full amber spirit with an assertive sherry character (from the casks), full and round, with complex full flavors and a powerful oak-y finish. It’s as close to a universal crowd pleaser as any Scotch.

Canadian Whisky: Renowned Around the World and a Holiday Tradition

Canadian rye whiskey is often blended from corn, rye and wheat, and aged in oak casks. Many consumers think it’s the easiest of all the whiskeys to drink because of its relative mildness.

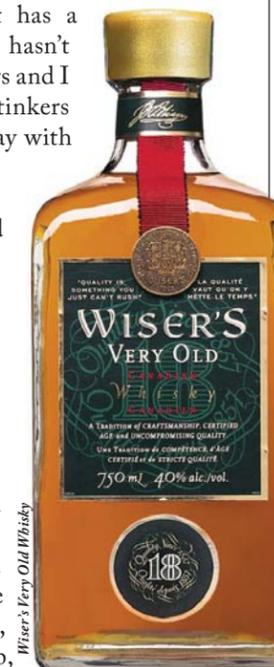
For my money, you can’t beat Crown Royal, with the wonderful purple bag to be used later for marbles or Scrabble tiles.



(Varies by province, \$27.95, # 87000 151369, Diageo Canada.) In my father’s day, this was the whiskey to give American friends as a holiday gift or on special occasions. They loved it and still do.

Crown Royal consists of a blend of more than 50 different base whiskeys. Golden amber in color with rich, robust vanilla and fruit aromas, it has a long finish. The taste hasn’t changed over the years and I can only hope no one tinkers with it in order to play with the bottom line.

A well-respected colleague who has been a Canadian whiskey drinker for years, prefers Wiser’s Very Old Whisky (Without the “e” is the British spelling. \$36.45, #21949, Corby Distilleries Ltd.). He’s right. It’s now my alternative choice. The 18-year-old premium blend is best sipped straight or with a little water. A deep amber spirit, it smells of oak, flowers and fresh pine. It’s full and robust in the mouth with lots of oak, baked apple, spice and caramel notes with a deep, long, smooth finish.



Wiser's Very Old Whisky

Bourbon: A Southern Holiday Tradition

This is the quintessential American spirit—corn-based and aged in charred new American white oak barrels. My favorite is Wild Turkey’s Rare Breed, a limited-release, undiluted, unfiltered whiskey (\$52.95, #310185, Pernod Ricard Canada). Complex and perfect, it entices with heady aromas and satisfying full robust flavors through a dazzlingly smooth finish. Like the bird that is its namesake, this is one tough opponent to beat.

A good alternative, Four Roses Single Barrel is unfortunately not yet available in Canada, but can be found in the non-dry counties

of Kentucky, as well as in Europe and Japan. This complex, full-bodied and smooth Bourbon has just the right touch of sweetness, is very elegant, and has a long finish. (\$US 34, Four Roses Distillery, 1-502-839-3436). Definitely worth looking for!

Cognac: A real Holiday Spirit

Cognac is the classic French spirit. It has been the after-dinner drink of sophisticated gastronomes for hundreds of years and is produced and consumed with religious

reverence around the world. Cognac is distilled from acidic low-alcohol grape wine and aged in casks made of toasted Limousin oak, a large-grained variety that spills vanilla and smoky characters into the spirit as it mellows.

For the moment, my secure favorite is Delamain Reserve de la Famille Grande Champagne Cognac (\$495, Private Order from John Hanna & Sons Ltd. 1-800-337-7043). This one is definitely for sharing with very special friends. From the best part of the Cognac region, this rare spirit is the product of one producer, one vineyard, and single unblended barrels. Each lot

is aged at least 55 years, 15 in the producer's cellars and 40 in Delamain's. With unrivalled breed and elegance, this cognac flaunts licorice, toast and buttery "rancio Charentais" aromas that persist on the palate for an unconscionably long time.

My house cognac is Martell's Cordon Bleu (\$149.95, #55145, Pernod Ricard Canada). A deep golden copper, this is a round complex drink with floral and spicy aromas, smooth, round, mellow fruit and wood flavors and a delicate aftertaste.



Martell's Cordon Bleu

Delamain Reserve de la Famille Grande Champagne Cognac



Grappa: A Sophisticated Taste for a Special Holiday Occasion

Grappa started out as Italy's 'poor man's spirit', distilled from pomace, the solids left at the bottom of the vat after wine has been fermented. A sought-after product in recent years, grappa is often water-white and sometimes oak-aged. UE, a sub-category of grappa, is a distillate of grape wine and solids.

The Nonino family produces a broad range of delicious clean grappas that dance on the palate. Their UE La Riserva Dei Cent'Anni (\$325, Private Order, Halpern Enterprises 416.593.2662) is very *cognaçais* as a

result of 10- to 15 years in small French oak casks. Deep amber with spice, saffron, cinnamon, curry and dried fruit aromas, it stays round, soft, warm and velvety on the palate. Perhaps Santa will bring you the version packaged in a tortoise-shell humidor that sells for about \$2000!

The charming Jacopo Poli produces PO' Moscato di Poli (\$59.95, #745901, Vintages, Majestic Wine Cellars)—a true white grappa. It flaunts a lively elegant Muscat mango nose with citrus and orange blossom aromas. It's dry and suave, creamy and seductive (oh, those Italians!) with a bitter orange honey finish.

Remember, personal taste remains the final arbiter. While these are my favorites for the best of the best, don't let that stop your search for what you like best.



UE La Riserva Dei Cent'Anni (left), PO' Moscato di Poli (right)

A large sack of cocoa beans is the central focus, filled with dark, roasted beans. The sack is made of coarse, light-brown burlap with blue markings. In the background, several wooden pallets are stacked, suggesting a warehouse or processing facility. The lighting is warm and focused on the beans.

A Holiday Discovery of Single-Origin Chocolate

...from the hands of Michel Cluizel, a small company in Normandy

by Linda BRAMBLE

The first time I breathed in the wild scents of a single-origin chocolate from Madagascar, I could almost hear the indigenous screech of monkeys and the teasing mockery of high-plumed cockatoos. There was a different vibration in the flavors—an earthy chocolate darkness spiked with mango and ginger. Until recently, fine chocolates were made by mixing different beans from all over the world to achieve the consistent harmony of flavors that only a blend could create. Now, more and

more chocolate makers respect the provenance of the bean. Single-origin chocolates, like appellation wines, introduce the rarity of flavor that reflects the place in which the cocoa bean was grown—in other words, its *terroir*.

Terroir is the effect on a plant, or person for that matter, of the confluence of climate, soil and environment that cannot be replicated anywhere else in the world. The result of nature's handiwork, *terroir* also encompasses the care

people take in tending the crop, harvesting the yield, and shepherding it from fermentation to roasting, shipping and *couverture*. Some producers care more than others. When the cacao tree flourishes happily in a certain place, it transmits its flavors to reflect that fact. When a chocolate maker discovers that distinction and allows it to come through, it deepens the appreciation and, in a small yet significant way, improves life through the pleasure that such discrimination can bring.



The value in single-origin chocolate is the fact that the producer assumes quality control at every stage. Because single-origin cacao beans must stand alone, without benefit of balancing blends from other beans, the expectation is that they will have inherently higher quality. Several chocolate makers have embraced the notion, but not to the abandonment of blending high-quality cocoa from all over the world. As in the *cuvée* of fine vintage Champagne, the blend of cocoa is the maker's signature assemblage of flavor from the infinite varieties available. We now have the privilege to choose.

Whether single-origin or an international blend, fine chocolate should contain no vegetable fat other than cocoa butter. The minimum cocoa for dark chocolate is 60 per cent, and for milk chocolate, 30 per cent. It should contain no artificial additives, vanillin, flavoring, emulsifiers or preservatives. The fewer the ingredients, the purer the chocolate.

The experience of chocolate, as of wine, olive oil, tea or coffee, can be heightened by knowing what to look for and how best to find it. The pleasure in a well-made product is discovered through a mindful approach. Here are a few tips.

Appearance: The look of chocolate tells a great deal. The color should be even, ranging from rich reds and coppers, to dark brown. The surface should be free of air bubbles or blemishes, and so shiny it glistens. Evidence of whitish streaks or dots (bloom), is an indication of improper storage, a sad fact that will be reflected in diminished flavor.



Aroma: Tasters swirl wine to release the volatile esters. With chocolate, they break it open. The "snap" should be a clean break with no splintering or crumbling. A clean snap is a sign of excellent quality. Hold the broken surfaces together to increase the surface area, then smell. The aroma should be rich and chocolaty, but not overly perfumed. The flavors (experts can discern more than 400) should be intense and refined, ranging from fruity, floral and spicy to earthy, woody and caramel. There should be no notes of plastic or rubber, which can result from poor fermentation or artificial drying. Nor should the chocolate have heavy notes of smoke, which indicates the beans were dried over wood fires rather than in the sun.

Taste: To extract the flavors and savor the texture, press a small piece to the roof of the mouth. As it melts, roll it over the tongue, allowing the flavors to be fully expressed. It should be well balanced, not too acidic, bitter or sweet. The texture should be velvety smooth with no grit, grease or waxy residue. The flavors should steadily rise as it melts, and linger long. The finish should be clean, not chalky or drying.

A little goes a long way. For the holidays, why not replace dessert with a chocolate tasting? There are a number of ways to orchestrate one. Here are a few ideas to get you started. The basic essentials include enough pieces per guest, paper and pencil for recording impressions, and mineral water to clean the palate between samples.

By producer: Gather between five and eight selections from different producers of fine chocolate but with similar comparative styles. For instance, select examples with 65 to 70 per cent cocoa, or all from plantations in Venezuela. Mort Rosenblum in his fascinating book, *Chocolate: A Bittersweet Saga of Dark and Light*, lists La Maison du Chocolat, Valrhona, Sharffen Berger, Bonnat, Venchi and Amedi among his favorites. Find

more recommendations on www.finedarkchocolate.com

By amount of cocoa made by the same producer: Michel Cluizel, a small company in Normandy, has a delightful tasting box of paper-thin chocolates with increasing amounts of cocoa from 35 per cent, which is considered a milk chocolate, to



99 per cent, which Cluizel admits is an acquired taste even for aficionados. Guests would taste to see which level of cocoa they prefer. Both the packaging and the chocolates are elegant. Available through www.epicureal.com and fine shops in Toronto.

By single-origin: Send guests on an imaginary trip to the tropics—Sumatra, Venezuela, Ghana, Java and the Ivory Coast. Michel Cluizel broke new ground when he produced a single-plantation series he labels Les 1ier Crus de Plantation. They are packaged elegantly in both bars and individually wrapped wafers. Since they are produced by the same chocolate maker yet are so distinctive in flavor, guests have a basis for comparison. Each has about the same amount of cocoa, around 66 per cent. The difference terroir makes is discernible. Available through www.epicureal.com and fine shops in Toronto.

By amount of cocoa and wine pairing: What goes with chocolate? Coffee? Cognac? Port? Some say nothing does. As the cocoa content rises, the amount of sugar lessens. Perhaps this calorie-saving awareness is contributing to rising consumer preference for dark chocolates. This differential will automatically have an impact on the type of beverage you serve. Along with differing individual thresholds for bitterness, acidity and sugar, pairing wine and chocolate presents an interesting challenge. A



useful guideline to remember: the wine should be sweeter than the chocolate. With milk chocolate, which would be the sweetest and least bitter, pair the sweetest wine with low bitterness, such as a Pedro Ximenez Sherry. As more cocoa is introduced, around the 45-to-55 per cent mark, pair a wine with medium sweetness, such as a Sauternes or a Beerenauslese. The darkest and most bitter chocolates, those with as high as 99 per cent cocoa, have almost no sugar. Therefore any sweet or medium-sweet wine would do. Cognac and Scotch can also hold their own. A vintage port could be overwhelmed, but try. A pairing accepted in some circles, though not mine, is a Cabernet Sauvignon. Many people say they like it.



Chocolate Martini anyone?

For another holiday treat, try a chocolate martini. In a 1:3 ratio, mix Crème de Cacao and vodka, topped with shaved slivers of dark chocolate. Unusual, but heavenly. Remember, chocolate doesn't cause cavities, the caffeine content is negligible, and the antioxidants are equal to those in red wine. Given those facts, rather than an indulgence, chocolate is a necessity! And, according to the Encyclopedia of Chocolate, you can eat as much chocolate as you like and still drive home.



Photo: Eric Saint-Pierre

Festive Maple Syrup

Tapping into Tradition in New Ways

Michele PETERSON

“Maple trees produce sap as though they are breathing,” explains Nathalie Decaigny, co-owner of Domaine Acer, a maple syrup artisan located in Quebec, Canada’s largest producer of maple syrup. “At night, when the temperature drops below freezing, the expansion of wood fibers draws sap towards the top of the tree like an inhalation. Then, as the morning sun warms the frozen sap, gravity draws the liquid towards the bottom of the tree and into taps that allow the sap to run out freely.”

Although maple syrup extraction is a century-old tradition, modern production methods are booming. These

innovations make maple syrup welcome at more than just the breakfast table. This wide array of exciting new products is creating culinary opportunities and gift ideas that suit contemporary food connoisseurs and maple syrup lovers alike.

Modern Production Methods

Iroquois legend has it that the discovery of maple syrup occurred when Chief Woksis threw a tomahawk into a mature maple tree and sap began to run into a bark container at the base of the tree. Early settlers then used

wooden bowls, hot stones and iron kettles to aid in the collection and evaporation process.

Today, sap collection occurs in semi-automatic systems. After tapping and inserting a collection spout in each tree, several trees are connected via food-grade plastic tubes to collection vessels. Modern underground piping systems transport the sap directly to the production facility, reducing bacteria and improving quality.

Although the sap is clear, almost tasteless and very low in sugar content when first tapped, once it is boiled, the water evaporates until a thick syrup is formed. During the six-week maple-sugaring season, an average maple tree will yield between 35 and 45 liters of sap, which produce about one liter of pure maple syrup.

Luxury Heritage Taste

“Much like fine wine, taste is an important part of assessing the quality of maple syrup,” says Decaigny. “Sap changes composition and character over the season and the flavour is judged on 250 reference characteristics.” Notes such as vanilla or floral are considered desirable, while unwanted intrusions include metallic or solvent tastes originating from processing. Once the tastes are identified, the degree of intensity is assessed.

The clearest syrup has a woody taste, amber has a medium maple taste while darker syrups have a caramelized coffee taste. The most traditional use is in table syrup, maple butter, fudge and granulated sugar. But even these are becoming less traditional with maple jelly, maple vinaigrette and walnut maple butter entering the scene.

For some maple producers, taste innovation means going back to basics. “Many people tell us that our syrup reminds them of their childhood,” says Yves Farges, President of The Qualifirst Group, distributor of a new organic product line. White Mountain Maple is committed to producing organic maple products through a holistic forest management approach. This means no pesticides or chemicals and a limit on the number of taps in its maple trees. It also means a heritage maple taste.

New Twists on Old Traditions

“We created wine from grapes, cider from apples and mead from honey, so it was only natural to investi-

gate creating alcohol products from maple syrup,” says Decaigny. With inspiration from France, Decaigny’s husband, Vallier Robert, created Mousse des Bois, a maple champagne. This extra-dry sparkling white wine has an alcohol content of 12% and a light maple taste that goes well with smoked salmon or with desserts.

Other maple beverages include Val Ambré, an aperitif with a 16.5% alcohol content and a rich buttery flavour that goes well with artisanal cheeses or desserts. Jean Soulard, Executive Chef of the Fairmont le Chateau Frontenac in Quebec City, features it prominently in specialties such as Scampi au Val Ambré.

Another maple product featured prominently on Quebec menus is Charles-Aimé Robert, a port-like aperitif with date, prune and raisin flavors. Often served with foie gras or aged hard cheeses, it is a menu favorite of award-winning Chef Hugues Massé of Auberge du Chemin Faisant in the Bas-St-Laurent Region.

Warm Your Heart

While it might be enough to enjoy maple syrup for its rich earthy taste, there’s another good reason. Studies have shown that maple syrup holds health benefits. It has fewer calories and a higher concentration of minerals than honey. One ounce even supplies 22% of our daily value of manganese, a trace mineral important in energy production and with antioxidant activity that prevents hardening of the arteries and improves blood flow to the heart. “Adding a spoonful of maple syrup sugar to a cup of good strong tea, can uplift the flavor and boost health benefits,” said Farges.

The maple leaf is a festive symbol that celebrates our Canadian heritage in a timeless way. So, whether you pour some of the maple tree’s liquid amber on your French toast or add it to seasonal vegetables, it’s worth raising a glass of maple champagne and toasting a season of Canadian traditions that include fine food, family and friends. 

Information on Domaine Acer and tasting:
www.economusees.com/domaine_acer_en.cfm
 and www.agr.gc.ca/maple_wheel

Photography by Michael Malhevetich



A Holiday Tale

by Linda BRAMBLE

Chefs Anna and Michael Olson have just released another cookbook with the eponymous and practical title *Anna and Michael Olson Cook at Home* (Whitecap \$39.95). It consists of some 300 pages of down-to-earth ways to reclaim your kitchen. The book, with 120 full-color photos, is substantial in more ways than one. It is large in spirit as well, conveying celebration and tenderness about food, friends and other good things in life. The professional husband-and-wife team has created a blockbuster just in time for the holidays.



Anna and Michael Olson

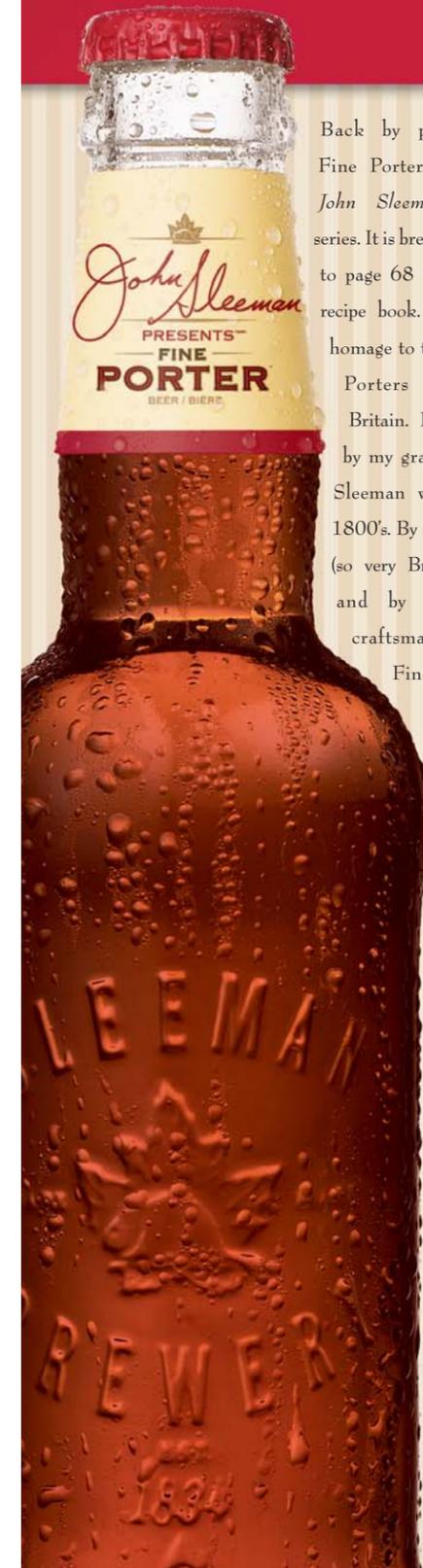
“We’ve always worked well together,” says Michael. “We know our strengths—Anna’s more organized than I am—and we know when it’s time to step up and when it’s our turn to take direction from the other.” Anna calls this give-and-take the “professional kitchen dance.”

“When cooks work on the line,” she explained, “it is an adrenalin-charged, fast-paced environment. Yet there is a sense of grace within the clatter of pans and sizzle of ingredients. As cooks, we learn each other’s movements and patterns—one cook knows to lift their arm higher as they reach for the salt while another leans below to open the oven to check on a roasting lamb rack. In the midst of the chaos, this dance yields beautiful plates of food that glide out to the dining room on the fingertips of servers.”

At home, Michael and I share the same dance. If a busload of people were to descend on them, they could throw together a meal without a great deal of planning. “Anna,” explained Michael, “would go into her areas of strength and I into mine. I would immediately choose the primary proteins and build sauces and think about the whole flow and she would look at breads and desserts. We also like each other’s company so we laugh our heads off when we work.”

And it’s a laugh that comes from their toes—hearty and full, long and uninhibited. A few years ago I had the good fortune of co-hosting a radio show with Michael on food and wine. He had just finished a successful decade as executive chef at Ontario’s first winery restaurant, On the Twenty, part of the Cave Spring Cellars winery facility in Jordan, Ontario and had accepted

PAGE 68 WAS SO POPULAR WE HAD TO BREW IT AGAIN.



Back by popular demand, Sleeman Fine Porter. The first in the ongoing *John Sleeman Presents* series. It is brewed according to page 68 of the family recipe book. And it pays



homage to the original *Sleeman Fine Porter*. Found on pg. 08 of the family recipe book. Porters of Great Britain. In fact, it used to be brewed by my grandfather, Mr George Sleeman way back in the 1800’s. By selecting top-shelf (so very British) ingredients and by using superior craftsmanship, Sleeman Fine Porter is one of

Sleeman Fine Porter. Found on pg. 08 of the family recipe book.



An adept palate can detect malty undertones of roasted chocolate.

the more flavourful and truly satisfying brews this season. The connoisseur will note a rather bold, malty taste and rich, deep colour. Hopefully you’ll agree that it’s bloody good beer. I hope you like it.

Cheers,
John Sleeman



Porter - The name dates back of English rail travel. Instead of yelling ‘beer me’, the Brits preferred ‘Porter’.

a position at the culinary school at Niagara College as a chef professor. We would try to divide the hour in half; he would do the food portion and I the wine. The hour, however, ended up weaving in and out between the two of us. I'd review a wine, and he'd dream, "Oh, wouldn't that taste great with..." I learned then how much Michael loved not only cooking, but also life. He has a deliriously exuberant talent for living, as does Anna.

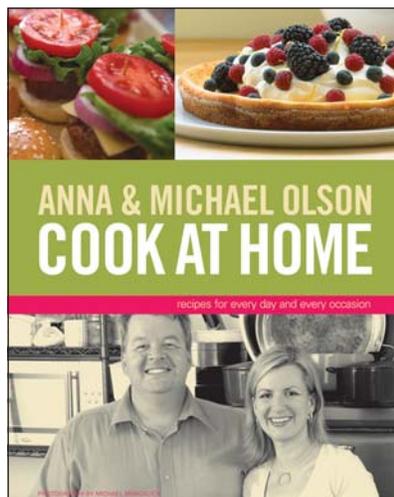
Michael met Anna when he hired her as his pastry chef at On the Twenty. "I knew right away she was on the ball," recalls Michael. "She had some good training, but she was very independent, responsible and self-directed. I had great respect for her work." They set the standard for working together long before they became romantically involved. "She was organized, hard-working and we became friends," says Michael. "But it was always all business. Even when we started to see each other in a different light, it was still business in the kitchen." They continue that spirit, letting down their guard only once in a while when they do a show together. At home, however, it's a different story, and their new book conveys that joy and love of life they share.

Their first book together, *On the Twenty*, highlighted the award-winning recipes Michael had developed for the restaurant. It became a best seller. To complement her television show, Anna wrote a book on desserts called *Sugar*, another best-seller. They found time, miraculously, to write yet another book. Anna now has two television shows. Besides *Sugar*, on the Food Network, she co-hosts *Kitchen Equipped* on the Home and Garden Network. She owns and operates a bakery in Port Dalhousie near St. Catharines called Olson Foods and Bakery where locals purchase all the wonderful sweets she talks about on her TV show, plus

specialty cheeses, oils, condiments, salts, and fine chocolates. Whether at home, or on TV, she's a natural.

It's impossible to feign talent, authenticity or an embracing sensibility about people and life. That is truly what gastronomy is all about!

Michael is now well established at Niagara College, where he was



Cover of book

recently named Teacher of the Year. He has shot 13 episodes of a TV show called *Canada in the Rough*, where he contributes cooking advice for hunters. The rights have been sold to a U.S. men's network with an audience of over 30 million. He is the consulting chef at the Niagara Casino's critically acclaimed fine dining room 17 Noir.

Anna and Michael Olson Cook at Home is not about home cooking. It's about cooking at home with ingredients from your local grocer, with the bonus of having the advice of two of Canada's top young chefs. The book is organized by the themes that frame our lives: "People," for instance, includes recipes for family, friends, new guests and kids. Under the theme of "Necessity," they have a section on Basics (how to make great "Adventures" includes dishes brought back from their travels). I especially loved the menus from Spain

and South Carolina. What's particularly captivating is how we get to meet two charming people who happen to love what they do as well as each other. Each recipe is accompanied by comments from Anna and Michael.

On Shallot Roasted Potatoes:

Anna: Fine dining fit to impress doesn't mean you have to make each item on the plate overly elaborate. A simply prepared and properly seasoned potato dish such as this can speak far more eloquently than a fancier concoction.

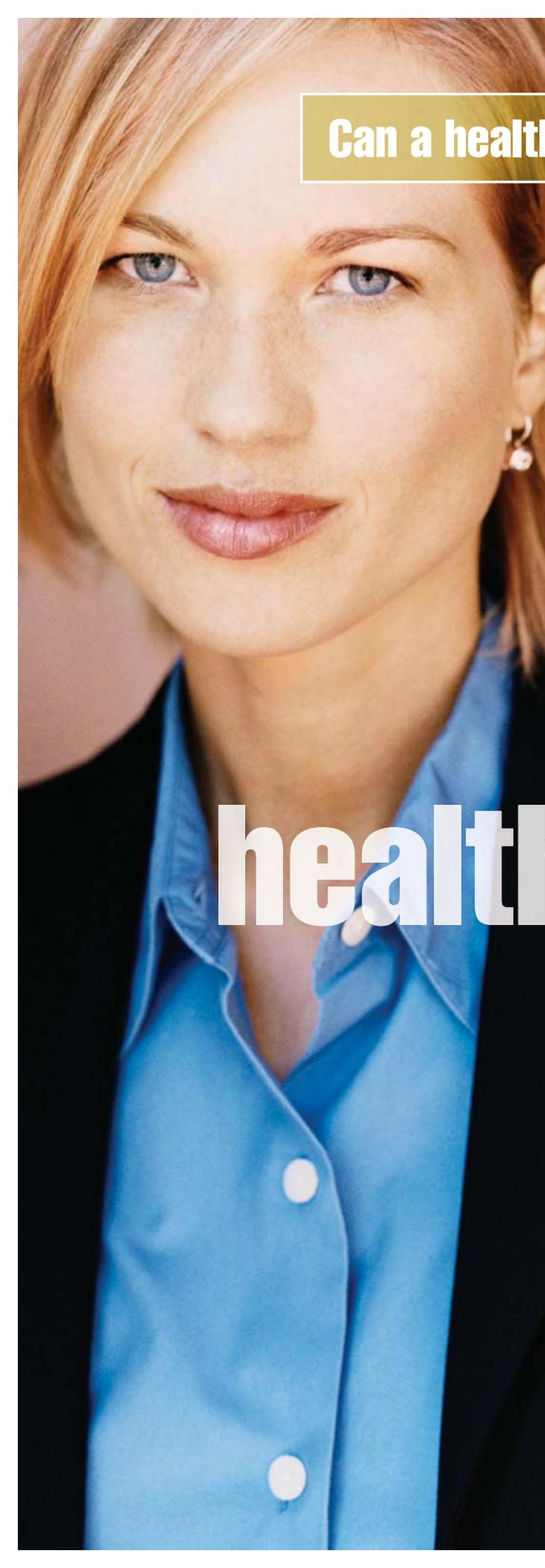
Michael: My advice is to use your onions interchangeably. If you can't find a shallot, you can always take a leek! (Anna always groans at that one.)

Here's their advice on cooking for new guests:

The challenge in entertaining new guests is not to get nervous. Remember, your guests are probably more nervous than you are, and they don't have the luxury of being in their own home. Here are a few simple rules to keep in mind:

1. *Always ask your guests if they have any food allergies or aversions. This voids the embarrassment of serving something they can't eat.*
2. *Consider inviting your new guests into the kitchen, even for just a few minutes. The comfort zone of the kitchen can relax you both.*
3. *Clean your washroom! Like many restaurants, you may not be ultimately judged on your meal but on the condition of your washroom!*

You'll get to know Anna and Michael throughout these pages and come to regard them as close friends. They're just that way and they provide great joy for the holidays. 



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The Pink Bedroom Party

Pretty in Pink
by Jody GLASER

The Liberty Grand Complex was transformed into a wonderland of pink for the 2005 Pink Bedroom Party event for breast cancer research. It was the cusp of October, Pink Ribbon Month.

The stunning décor included a fuchsia fire engine parked beside the red carpet. Jeanne Lottie Fashion and Accessories and CoverGirl Cosmetics presented the evening, bringing urgently needed pink help to Princess Margaret Hospital's Campbell Family Institute.

The success of the annual event results in part from some clever levels of support. Guests could choose to purchase a ticket for the reception, dinner, after-party, or the entire evening.

No wonder The Pink Bedroom is a social high point each fall.

The entertainment included 1960s musical legend Andy Kim, R&B vibes from Jacksoul and a special appearance from television and film star Molly Sims (*Starsky and Hutch*). A fabulous lingerie fashion show then took over the stage.

Every year the event is a dream come true for Jane Ip, founder of Jeanne Lottie Fashion. One night, she formulated a dream, in her own pink bedroom, to use her many connections in the fashion industry to raise funds for cancer research.

Her dream continues to come true each fall.



▼ Products on display at the Pink Bedroom

▲ Make-up guru Jody Daye

▼ Jane Ip, founder of Jeanne Lottie Fashion

▲ Scott McCabe, Merchandise Director, Escada, Gillian Young, V.P. Sales and Marketing of Jeanne Lottie, Don Collins of Pygmalion, who decorated the whole room

▼ Andy Kim and Hayden Neale of Jacksoul

▲ Jane Ip and Molly Sims

▲ Valerie Gibson, journalist, Toronto Sun, and the author of Cougar: A Guide For Older Women Dating Younger Men.

▼ Cheryl Hickey, Entertainment Tonight Canada host and Jane Ip

▼ Stylus Models ▼



Hayden Neale (Jacksoul) ▲

▲ Molly Sims

Jeanne Lottie Dancers ▲

▼ Jane Ip, Andy Kim, Gillian Young and Sylvie Lapointe

▼ Jane Ip, Carla Renee, Andy Kim and Hayden Neale of Jacksoul

▼ Pink Bedroom Volunteers



Carrie Truman, Public Relations Manager, Proctor & Gamble and Carla Renee

▲ Jane Ip and Krista Webster, SVP MS&L

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Congratulations!

Wendy Crewson swept down the red carpet to be named Best Dressed at the gala Gemini Awards on Saturday, November 19th in this stunning gown from the Privilege Collection by Pat McDonagh.

Beautifully done.



Photos: Raymund Galsim

The Pat McDonagh Privilege

Grace, Beauty and Strength

by Elayne LAKEN

On October 19th Pat McDonagh unveiled her Spring 2006 Privilege Collection at L'Oréal's Fashion Week in the Musik Building on the grounds of Toronto's Canadian National Exhibition.

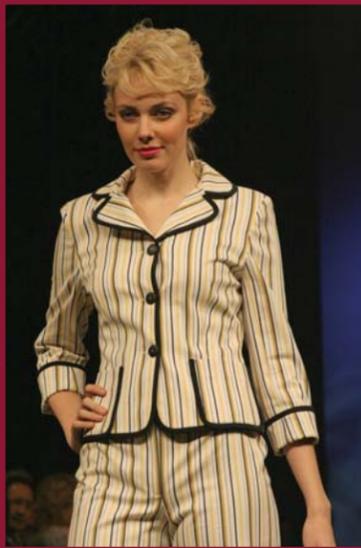
The collection emphasizes the grace, beauty and strength of women, with designs at once alluring and conservative.

Some highlights of the collection included a drop-waisted purple flared gown that seemed to have taken a breath of crinoline and held it, a full-length khaki green corset dress accentuated with black lace, and the use of black for a bridal gown accessorized with a thick black beaded Mardi Gras necklace. Several models wore black tulle headpieces, causing many other heads in the crowd to turn and whisper in appreciation of such an unconventional bridal ornament.

From her comfortable nautical designs to her chic gala attire, small wonder that Pat McDonagh's ability to style for any occasion made her reputation in the days when she outfitted the likes of Cher, The Beatles, Princess Diana and Miss Universe. Today she's as modern as tomorrow.

At the end of the show, McDonagh received a standing ovation for her collection of both practical everyday wear and evening gowns even royalty would admire. ■

Go to www.patmcdonaghcouture.com for more information.



Causes for Celebration

Dress to Impress: Dress to Connect

by Rachelle DICKENSON

“Dress to Impress,” read the invitations to the Privilege/Pat McDonagh fashion show and magazine launch and celebration on the 14th of November.

Not only did the gorgeous models dress in fashionable finery. From the guests, including popstar Andy Kim and relationship guru Valerie Gibson, to the Privilege staff, all fulfilled the dress request splendidly. The evening of chic elegance and fun took place in the sophisticated setting of its downtown host, the Intercontinental Hotel on Toronto’s beautiful Bloor Street.

The spacious venue quickly became cozy with a crush of fashionistas, designers, culturalists, artists, musicians, and journalists. Some guests received a surprise when they turned a corner to come upon two very large Irish Wolfhounds and a Dachshund, the canines sporting the latest as part of the upcoming fashion show. The company assembled, the lights dimmed, and MC Andrew Lopez introduced Pat McDonagh herself to present her exquisite 2006 Holiday and Spring collection: The Privilege Collection. The stunning group of fashions reflects, in fabric, cut and color, the essence of privilege – not frivolous, not corporate, but timeless elegant and classic with a complexity built of McDonagh’s own sense of connectivity and continuity that infused the evening.

Tom A Vachliotis, President and CEO of Privilege Magazine, congratulated McDonagh and commemorated the official launch of Privilege Magazine. Mr. Vachliotis warmly acknowledged the inability to achieve without support and collaboration. Not one of us is alone and it is this kind of connectivity that has helped spur the Privilege team to early success. An ability to spot potential relationships and the willingness to build on them make Privilege Magazine a multifaceted and unique publication.

From Pat McDonagh’s generous sharing of her designs and creative process, to the boutiques just inside the ballroom doors, the spirit of giving offered a preview of the holiday season. Internationally renowned crystal

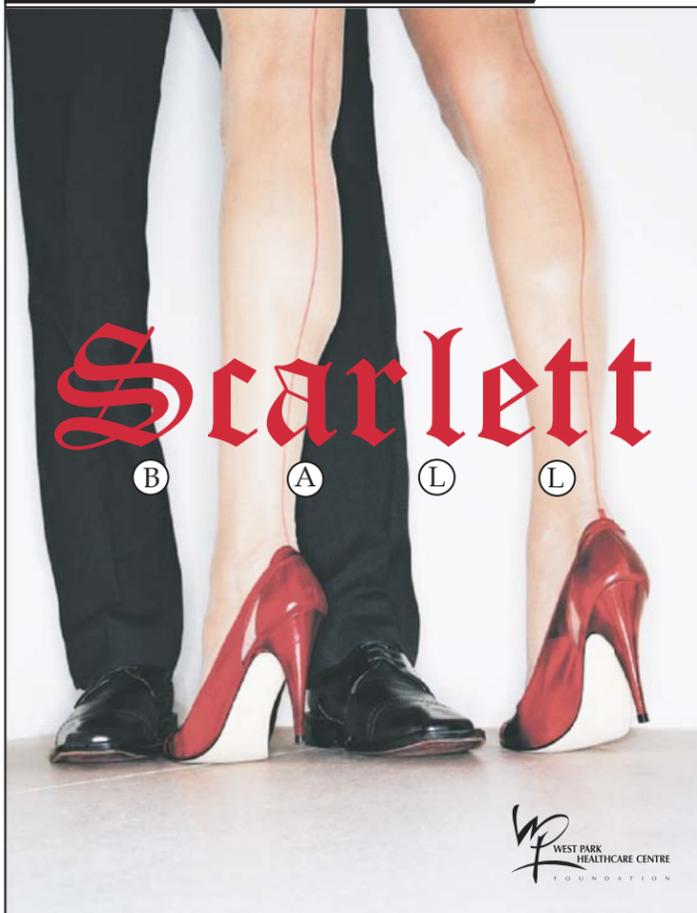
artist Mark Raynes Roberts and business partner Christopher Knight showed off their stunning inaugural jewelry collection. Jeanne Lottie’s flirty, funky and classic bag designs provided the backdrop for a peek at her new perfume, simply called Jeanne Lottie, in a sparkly pink bottle shaped like a purse.

Gorgeous gift giveaways consisted of the two latest issues of Privilege Magazine, neatly tucked away inside Jeanne Lottie’s Toronto International Film Festival collector bags, next to beauty bags containing a generous sampling of Elizabeth Grant’s exceptional skin treatment line.

An extraordinary evening celebrated not only what people create, but also what they make of themselves and their surroundings. The cocktail spectacle of people-watching was infectious and fascinating, while accompanying pianist Julio Cesar Jimenez and the passionate and sultry voice of Amanda Martinez simply made it more delightful. The surface agenda of seeing and being seen progressed to become an expression of our collective and individual selves and an important part of bringing everyone together – to network, embrace, recognize and enjoy each other. “Dress to Impress,” indeed.

- 1) Tom Vachliotis, President & CEO, Privilege Magazine
- 2) The Privilege team
- 3) Pat McDonagh and Andrew Lopez
- 4) Marilyn Hart and Liz Palmer
- 5) Francesca Miller
- 6) April Jackson and Pat McDonagh
- 7) Tom Vachliotis, Beth McBlain and Andy Kim
- 8) Tom Vachliotis and the McDonagh girls
- 9) Michael Bartello and Anna Prezio
- 10) Andy Kim and Beth McBlain
- 11) Amanda Martinez
- 12) Penny Shore and Mom, Joan Glustien
- 13) Evelyn Hathaway, Top aesthetician/socialite and Pat McDonagh
- 14) Pat McDonagh and Shannon Smith
- 15) Tina and Tony Cerqua
- 16) Angelo Poulous, Tom Vachliotis and Hammad Afif
- 17) Erin Beland, Anna Kay Paterson and Dr. Lisa Kellett
- 18) Saverio Montemanaro, member of the board of director of Universal Youth Foundation, and Pat McDonagh
- 19) Irish Wolfhounds & Trainer
- 20) Annie Robertson, Christopher Knight, Alex Travnickova and Mark Raynes Roberts





West Park Healthcare Centre Foundation Scarlett Ball paints the town red

by Marina JOSEPH

One of the hottest tickets in town this fall was a smart, sexy and sophisticated fundraiser. Sold out months in advance, the inaugural Scarlett Ball painted the town red, while making its indelible mark on October 28th, at the luxurious Liberty Grand.

Photos: Perry Blocher (perryblocher@sympatico.ca); Aline Sandler and Tom Sandler



Hosted by West Park Healthcare Centre Foundation, the Scarlett Ball raised the bar on Toronto's gala scene. Patrons were thrilled by sizzling tangos, the suave and captivating vocal stylings of featured performing artist Robert Pilon, and a steamy cabaret performance by Canadian jazz artist, Lyne Tremblay.

The sultry and sensuous décor, courtesy of renowned designer Sinclair Russell, set the perfect tone for a discriminating showcase of fun, sexy evening wear by Avec Plaisir, paired with an exceptional display of day shoes, evening sandals and boots, courtesy of Town Shoes.

Among the luminaries was Wayne Clark, whose fashions adorned live models, and the exquisite life-like mannequins of world-renowned Italian trademark Almax Manichini that set the scene.

Proceeds from the Scarlett Ball, more than a quarter of a million dollars, are earmarked for the purchase of a 'state-of-the-art' digital PACS system for a refurbished diagnostic suite at West Park. Completely eliminating the use of x-ray film, this technology will significantly speed up the treatment and diagnosis of our patients and residents.

To learn more about how West Park is changing the way people look at barriers, visit www.westpark.org.



- 1) Paddy Kress, Scarlett Ball co-Chair, Robert Pilon and Sue Fleming, Scarlett Ball co-Chair
- 2) Lyne Tremblay - jazz vocalist
- 3) Sinclair Russell and Wayne Clark
- 4) Bob and Anne-Marie Canning
- 5) Peter Viner and wife Kathie, Tony Viner, West Park Healthcare Centre Foundation President and CEO Heather Hurst, Cathy Viner, and Ed Kress
- 6) Anne-Marie Malek, Bill Bain and George Smitherman
- 7) Standing: David Boone, Richard and Laura Segal, Greg and Patty-Ann Ross, Lynette Belfry; Seated: Sheila Boone, David and Debbie Moulson
- 8) Standing: Boyce Wood, Marlon Banez, Paul Banez, Enrico Campana; Seated: Denese Matthews, Alan Convery, Brenda Reid, Rod Kelly
- 9) John and Susan Shuter, Jock and Sue Fleming, Geoff and Barb Wilson
- 10) Stuart Reynolds, Donna Cansfield and Tom McCauley
- 11) Lino Luison and Joanne Licursi
- 12) Bob Canning, Estelle Richmond, Anne-Marie Canning, Nancy Pencer and Steve Richmond
- 13) Bob and Patricia Martin
- 14) Eric Gerek, Tammy and Dr. Chris Boulias and Dr. Denyse Richardson
- 15) Bradley Muller, Sarah Callanan, Lindsay Pullen, Phillip Muller, Morgan Kress, Tiffany Carroll, Michael Butcher and Vivian Yates
- 16) Brian and Debbie McLean, Audrey Davidson, Jessica, Joseph and Joanne Uyede
- 17) Curtis Begg, Libby Viner, Tony and Cathy Viner, Mike Viner and Jess Cook
- 18) Lindi and Nathan Jacobsen
- 19) Ken and Cathy Shaw
- 20) Harold and Fredelle Brief
- 21) Jim and Joanne Love, John and Stephanie Hart, Alex Cromwell and Joan Hart
- 22) Standing: Katherine Vyse, Lori Pearson, Gordon Cressy and Kathy Kinnear; Seated: Joanne Campbell and Alan Dean
- 23) Standing: Nancy Knox, Patricia Vachliotis, Rachel Rafelman, Lynda Friendly, Manny Elkind, Marcia McClung and Tom Vachliotis; Seated: Andrew Knox, Roz and Bob Holden, Penny Shore and Allen Bell
- 24) Craig Harrison, John and Theresa Stockwell, Mona Harrison, Murray Hurst, Kathy and Harvey Wallace
- 25) Almax Manichini mannequins wearing Avec Plaisir lingerie and Town Shoes footwear appeared side by side with live models dressed in Wayne Clark fashions
- 26) Brian Jones, Charlene Muller, Jill Jones, Cheryl Charles and David Muller
- 27) Anne Tome, Blanka Yelavich, Elita Fidani and Mary Markovinovic
- 28) Katherine Hollerer, Karin Rams, Andrea Legault and Lori Murphy of West Park Occupational Therapist
- 29) Back row: Allen Bell, Earl Shore, Brenda Bell, Anne-Marie Canning; Front row: Penny Shore and Bob Canning

Steven J. Letwin (Enbridge), Stephen Muzzo, Melissa Vassallo, guest speaker seated in front: Angela Vassallo, Michael Vassallo

It's Elegant Being Green

The Emerald Ball

by Jody GLASER



Al Hutchinson, oversight commissioner for Police Reform in Ireland, with his wife Dianna

Eleanor McGrath, executive director, the Ireland Fund of Canada, with Miss World Canada 2005

Colm Wilkinson and wife Deirdre

Photos: About Town Photos

Once again this year, the Fairmont Royal York Hotel ballroom was the sold-out place to celebrate Irish culture at the Emerald Ball. The October event, a major fundraising gala, supports the Ireland Fund of Canada, a not-for-profit organization whose mission is to support programs of peace and reconciliation, arts and culture, education and community development in both northern and southern Ireland and to support Irish initiatives in Canada.

The ball represents serious work for the many volunteers and patrons who return each year. The welcome cocktail party featured a martini bar, wine tastings, traditional Irish music, and a fortune-teller. Her prediction of a fabulous experience ahead certainly came true.

Gord Martineau of CityTV acted as Master of Ceremonies, introducing several dignitaries, including the Hon-

ourable Martin Burke, Ambassador of Ireland to Canada, and Ted Murphy, Honorary Chairman of the WineGeese Society. Murphy spoke of his new coffee table book, *A Kingdom of Wine: A Celebration of Ireland's Winegeese*. The title makes sense when we discover the book covers two millennia of Irish wine history, taking us from ancient Celtic feasts to contemporary times. What a raconteur! The special guest speaker was Al Hutchinson, Oversight Commissioner for Policing Reform in Northern Ireland and a 34-year veteran of the RCMP. Hutchinson concluded, "I am very pleased to have the opportunity of providing a perspective on current events in Northern Ireland."

During an exceptional four-course meal, traditional Irish dancers and vocalists entertained the assembled guests. Dancing to the Brendan O'Brien Showband and visits to the Jameson Irish Whiskey Coffee Bar followed. ■

Cathay Ball Goes Broadway

by Jody GLASER

China met Broadway at the Mon Sheong Foundation's annual fundraising gala at the Metro Toronto Convention Centre in November. The Broadway-themed evening, dubbed "Cathay Ball Goes Broadway," welcomed more than 1,300 guests gathered to raise proceeds for the Foundation's three long-term care facilities in Toronto, Richmond Hill and Scarborough.

Established in 1964, the Foundation was Ontario's first Chinese charitable organization. Its chairman, Dr. Samuel Lam, said, "The Mon Sheong Foundation is taking strides in its recent expansion and development. We will strive to work harder to serve the growing needs of our community, and it is only through continuous support from all our donors that we can move forward."

As in previous years, Pauline Chan and Leslie Yip shared the duties of introducing the co-chairs, invited dignitaries, title sponsors, and finally the Silver Jubilee Awards of Excellence.



Dr. Samuel Lam
with Cathay Ball
Co-Chair
Doris Lau

Left to Right:
Susan Ng
Edmond Tse
Olivia Chow

Reinforcing the Broadway theme, each dinner course was named after a well-known musical. From the "Mamma Mia" appetizer to the "Phantom of the Opera" dessert, the menu was something to sing about!

After the sumptuous meal, four pairs of ballroom dancers in vibrant costumes presented "The Starlight Ballroom," several dance routines combining international styles with a bit of jazz.

The crowd was then ready for one of Canada's most popular and enduring musical performers – Louise Pitre. Her sparkling black evening gown promised an elegant performance from that unparalleled voice. She lit up the stage. The Canadian Broadway diva soon swung into titanic selections from *Mamma Mia*, *Blood-brothers* and *Piaf*. Brava!

Cathay Ball Goes Broadway was a huge success, thanks to a loyal community of patrons, sponsors, volunteers and entertainers. A tip of the top-hat is well-deserved. 

Photos: Katherine Jacobs

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Booby Ball

by Amanda BLAKLEY

On Friday, October 28, more than 600 of Toronto's tastemakers descended upon the plush new State Theatre to raise funds and celebrate a future free from breast cancer at the 4th Annual Booby Ball. The British Invasion-themed event, held in support of Rethink Breast Cancer, infused a fun and fashionable mix of rock and royalty. Revelers were treated to a Swing-

in' Spa, Pout Make-up Party Touch-Ups, Silent Auction house, party pics in the Ben Sherman library and more.

Hosted by committee chair Amanda Blakley, the Booby Ball has raised more than \$150,000 towards breast cancer research. ■





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Jeanne Lottie's exclusive perfume Diamant Rosé is available in a vanity dress bottle and purse size mini bottle. Both sizes are vintage inspired and handcrafted in crystal. These limited edition perfumes are \$85 per set and available at the Jeanne Lottie Boutique at 106 Yorkville Avenue and selected retailers.

A portion of the sales will go to the Pink Bedroom fund for The Campbell Family Institute for Breast Cancer Research at Princess Margaret Hospital.

www.jeanelottie.com



Just another day in a million-dollar Ferrari

Bags of power, but not too many bags of groceries, please

by Nika ROLCZEWSKI

You've seen them.

Those flashy, exotic sports cars tucked away at the empty end of the parking lot, a safe distance from wayward shopping carts. Or the sparkling wheels left by the owner to straddle two spots— a desperate tactic to protect the paint job from swinging car doors.

I vaguely sympathized with these lucky car owners and their extraordinary tactics to avoid dings. Now I can say I have lived their nightmare. My motives were noble — to figure out just how practical these unique automotive beauties are. Is such a gorgeous car just for show, or is it for real life? So I drove a million-dollar Ferrari Enzo for a day. Such are the sacrifices I make for my readers.

Only 399 Ferrari Enzos exist in the universe, so seeing even one on the road is a rarity. Imagine parking one at the supermarket. When I rolled to a stop, an instant fan

club appeared, but I was more worried about the shopping carts. You can't help obsessing about all those dangerous metal missiles, just a gust of wind away from thousands of dollars of dent.

As I walked to the store, the grand experiment didn't seem such a great idea. Returning with milk, eggs and a loaf of bread, the car still intact, I grappled with the first real dilemma — where to put the bags? There's storage enough for two people, a toothbrush, a good idea and not much more. I was travelling solo, so the passenger seat became a temporary trunk.

I then discovered there's no inching slowly out of the parking lot. I almost turned the eggs into omelettes when I forgot about the car's 660 horsepower. All the excitement made me hungry. Next stop was a drive-through Burger King. I nudged the car down to the speaker, riding low to the ground.

Noisy, inflatable air cushions, perfect for maneuvering over speed bumps, can raise the front axle by 10 centimeters (4 inches) at the touch of a button. Still, at the window, I had to place my order the old-fashioned way by rolling down the window (no electric option, just like a 1966 Pontiac) and yelling into the microphone. At the pay window, the restaurant server gave me a look of awe, mixed with, "Are you nuts, lady?" I had to slide the door up and get out to pay for lunch.

The restaurant windows were suddenly filled with employees, gawking at my ride. I just hoped they remembered the ketchup. They didn't skimp on the cheese — that's for sure. A glob dribbled out with the first bite. I watched, frozen in fear, as the drip moved in slow motion, closer and closer to the precious, expensive seat interior. I prayed the gooey mess would land in my lap. Blop. A direct hit on the seat belt. What would the Enzo's owner do to me for making such a huge exotic-car faux pas? Banishment? Death? The stained belt took 45 minutes of meticulous cleaning with a Q-tip. Even now, I shudder to remember it.

Next stop — gas. Premium, of course. More staring people, more adventures. Chatting with another phalanx of instant admirers, I grabbed for the gas cap, not realizing it was hot to the touch. Waves of searing pain consumed my hand, but I kept my

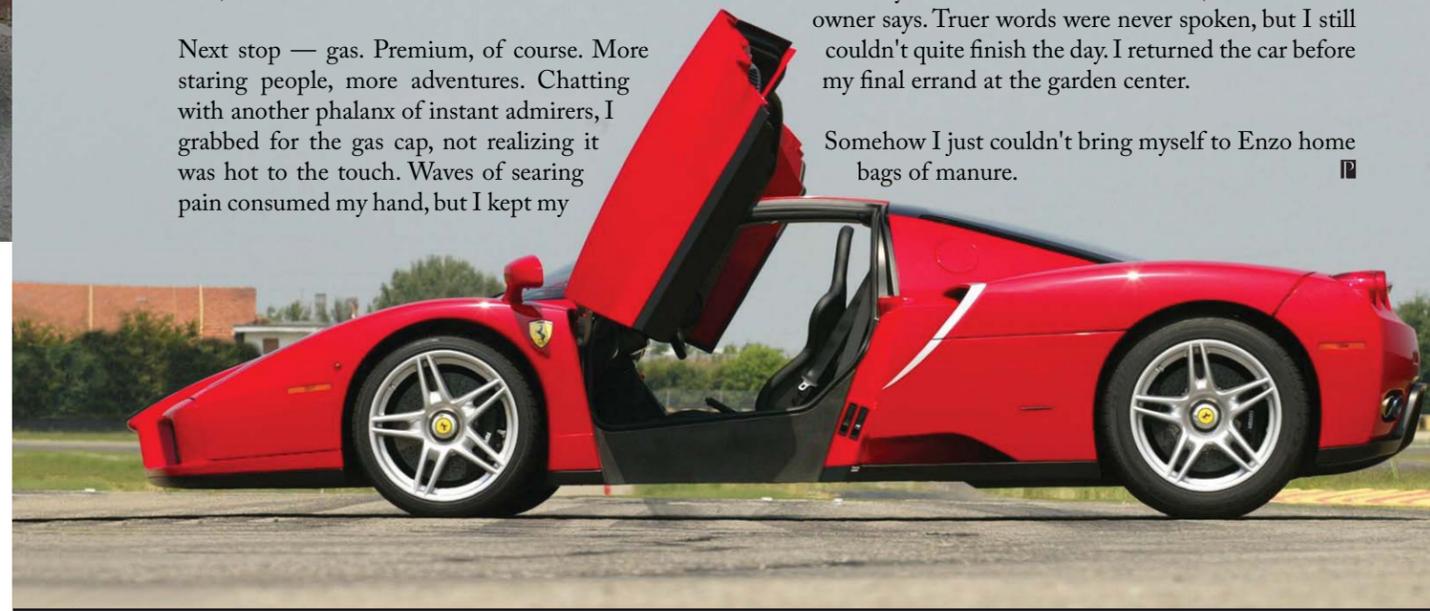
dignity, smiled to the many admirers and suffered in silence. Another elite car lesson — wear Nomex gloves. As I forked over \$97 for fuel, the only comfort was knowing my pocketbook got off lightly. A Ferrari's recommended oil change runs around \$700, while a full brake job can be up to \$80,000 for new rotors and carbon ceramic pads.

What ordinary day in Toronto would be complete without a little quality time spent in a traffic jam? As the Ferrari crawled along, I suffered in silence. No radio. Instead, a steady stream of drivers gesticulated for my attention. "Nice wheels — are they yours?" they called. "How much?" "Are you single?"

It was that kind of day. Everywhere I went, there were curious stares and clicks of cellphone cameras. Funny, I'd always imagined my paparazzi moment to be gliding down the red carpet with Brad Pitt, not sharing the spotlight with a 12-cylinder car capable of 400 km/h.

"Its beauty is not meant to be hidden," the Ferrari's owner says. Truer words were never spoken, but I still couldn't quite finish the day. I returned the car before my final errand at the garden center.

Somehow I just couldn't bring myself to Enzo home bags of manure. 



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The New Lexus IS 350

by Darren DOBSON

The folks at Lexus have outdone themselves this time, producing an intoxicating sport. After great consumer anticipation, the new IS 350 has finally arrived. Many enthusiasts have already put down advance deposits.

The excitement of this beautiful compact sedan starts with 306 bhp. That's 51 more ponies than your BMW 330i at 255 bhp. The 350 continues to impress with 277 lb-ft of torque at 4800 rpm and a 0-100 km/h (0-60 mph) time of less than 5.1 seconds! The IS 250 comes with a 204 bhp, 2.5 litre V6 with 185 lb-ft of torque. All the new IS models come equipped with new engines, transmissions, suspensions, keyless entry system, power windows for front and rear passengers, heated and foldable side-view mirrors, anti-theft system, and premium AM/FM/CD/MP3 player with in-dash 6-CD changer and 13 speakers. Optional Mark Levinson audio system with 14 speakers is available. You will find the vehicle roomier than the

previous model—60mm longer and 25mm wider.

A new feature to the IS 350 is the Vehicle Dynamics Integrated Management (VDIM) system, which keeps the car in control at high speeds. New for any manufacturer is the world's first twin-chamber passenger side airbag, which lessens the localized force after airbag deployment. For added safety, both driver and front passenger have knee airbags, front seat-mounted side airbags, and front and rear curtain airbags.

Lexus invited a select group of automotive journalists to drive all the new IS models; IS 250, IS 250 AWD, and IS 350. It was worth the wait. The weather co-operated and the sun peeked through the clouds as my co-driver and I ventured through the concrete jungle of downtown Toronto. We made our way north to Downsview Park where a large area was reserved for us to test the performance and handling of our IS fleet. I had the privilege of meeting Suguya Fukusato, the Chief Engi-

neer, who was responsible for the new IS project. You could see how proud he was when I jumped out of the IS 350 after a run around the track. "Pretty fast?" he asked. "Fantastic," I replied.

I found the 250 models lacked the same excitement on the street. I did like the option of the AWD even though it is only available on the IS 250. Standard transmission, too, is only available on the IS 250; it's an option I would like to see on the 350. Instead, you have the six-speed automatic with driver controllable sequential shift mode and shift paddles located on the steering wheels, which is available for all models. A cool feature, unique to this car, allows the driver to select a pre-determined speed at which the speedometer and tachometer illuminate amber or red. Another nifty feature I enjoyed was using the smart key. I hopped in the car, pressed the brake, pushed the start button and the engine purred. No need for a conventional key. Optional Navigation System is available.

Prices start at \$36,300 for the IS 250 rear wheel drive with the six-speed manual and \$48,900 for the top-of-the-line IS 350 with the six-speed automatic. More information can be obtained at www.lexus.ca.



Give the Gift of Speed

by Mark HACKING



The author hard at work in shifter kart class.

For the true motorsports aficionado, nothing matches unwrapping a holiday present to find a gift certificate to a driving and/or racing school. Here's a brief rundown of four seat-of-your-pants experiences that fit a wide range of budgets and are absolutely guaranteed to put a mile-wide smile on the face of that special someone.

In terms of bang for your buck, few racing experiences approach the sheer visceral pleasure achieved behind the wheel of a shifter kart. These purebred race machines have 125-cc motocross engines, 6-speed sequential transmissions, slick tires and 4-wheel disc brakes. With all those ingredients and a curb weight of about 100 kg (200 lbs), it's no wonder shifters can travel from 0 to 100 km/h in 3.1 seconds and max out at more than 250 km/h. A great introduction to the sport can be arranged through the good people at Formula Kartways (www.formulakartways.com), who run their sessions on the new karting facility at Mosport International Raceway. (Special thanks to Shift and Shoei for the race equipment.)



The Audi Driving Experience offers plenty of snow-capped fun.



The AGS Formule 1 school features cars from the very pinnacle of the sport.

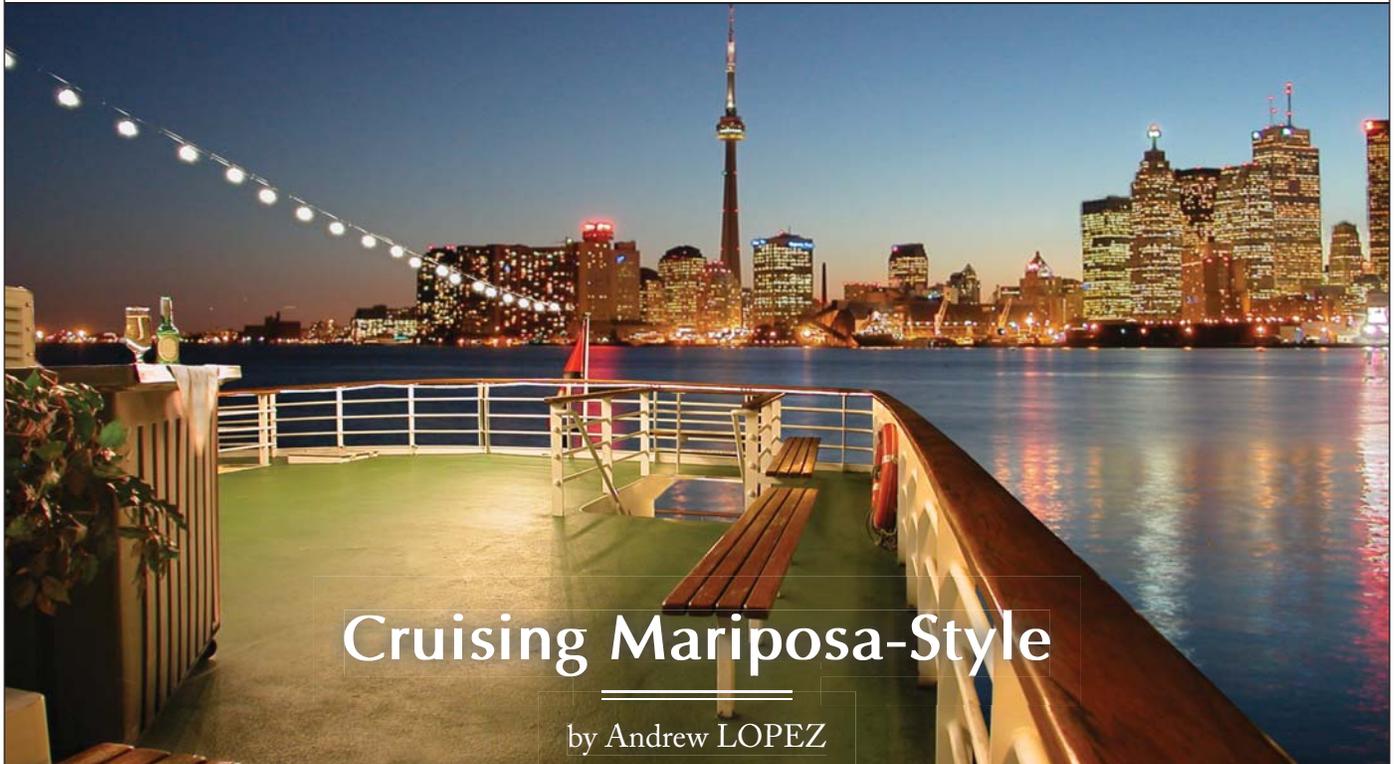


No driving school I've experienced touches BMW Driver Training (www.bmw.ca) in terms of its thorough approach to instruction. There are three training levels – Advanced, Perfection and Fascination. The first offers exercises on a skid pad designed to sharpen your emergency braking, accident avoidance and overall car control skills. The second level ratchets it up a notch and includes an end-of-session autocross using the potent BMW M3. Finally, the third level puts all that accumulated knowledge to work in two full days of on-track activities.

Growing up in Canada affords the dubious opportunity of experiencing driving on ice – sometimes when you least expect it. Adopting a slightly different approach, the Audi Driving

Experience (www.audi.com) throws drivers in the proverbial deep end by teaching car control on frozen bodies of water in the heart of Europe. Using the company's highly competent fleet of quattro all-wheel drive vehicles, students try to induce the proper balance between car control, safety and absolute fun. Although our introduction to the school took place in Alta Badia in the Italian Alps – and it included a ride up a ski hill in an Audi rally car – the schools normally take place in Austria and Finland throughout the winter.

Last but certainly not least, there's the ultimate in motorsports adventures: a ride in an honest-to-goodness Formula 1 car. While there are many schools that have an F1 car in their respective stables, AGS Formule 1 (www.agsformule1.com) has been around the longest and has the most impressive fleet in the business. (The jewel in the crown is a Jordan EJ11 that finished sixth in the F1 World Constructors Championship in 2001.) The school, sponsored by racing timekeepers TAG Heuer, encompasses many programs, all designed to get your heart pumping like a jackrabbit. Courses take place at two tracks in southern France, the Circuit du Var in Le Luc en Provence or the futuristic Paul Ricard HTTT (High Tech Test Track) in Le Castellet. ■



Cruising Mariposa-Style

by Andrew LOPEZ

One of Toronto's many jewels is its splendid waterfront and stunning skyline. Protected by a chain of islands and conveniently accessible in the downtown core, Toronto's harbourfront is a destination for visitors and Torontonians alike. Since 1987, Mariposa Cruises has been operating its magnificent fleet from the heart of Toronto's harbourfront. As Jim Nicholson, President and CEO of Mariposa Cruises said, "The waterfront is a place to come and relax. When you board the boat and leave the dock, you leave the stresses of the city behind."

Mariposa Cruises is Canada's largest privately owned hospitality cruise line. From April until New Year's Eve, Mariposa runs seven vessels, which, at full capacity, carry 1600 people on 37,000 square feet of space. For corporate entertaining, and employee appreciations, and wedding receptions, the ships offer full services onboard. Also catering to the visitor, Mariposa provides popular narrated harbour tours, Sunday brunch cruises and fabulous dinner cruises. Mariposa guests discover time and again the magic not only of the waterfront, but also of the finest service and impeccable cuisine. Companies such as Deloitte & Touche, BMO, and Hakim Optical, recognize the merits of the Mariposa experience as part of their corporate strategy and employee appreciation programs. Mariposa also supports annual fundraisers, such as Rebecca's Hope

Charity Cruise, which raises funds for leukemia research at Princess Margaret Hospital. Named for Rebecca Borg and organized by her parents, the special event honors and celebrates her life.

Mariposa attributes its success as much to its team's talents as to the splendid waterfront experience. Cindi Vanden Heuvel, VP of Sales & Marketing, explained: "We are successful because our team is comprised of phenomenal and dedicated people, with a wide range of skill sets, cultures and personalities. We are focused on providing a positive experience on every occasion. As the hospitality industry continually evolves, we must also look to different ways to impress our guests onboard." Vanden Heuvel cited a letter from Diane and Richard, a couple who celebrated their wedding aboard one of Mariposa's vessels and called it "stress-free," quite a feat for a day that usually compares to dancing in a pressure-cooker. Their words encapsulate the Mariposa experience: "All the guests raved about the décor, the food and the crew. The guests said this was the best wedding that they ever went to... We thank you so much."

It's easy to understand why thousands of people choose to cruise with Mariposa every season. The harbourfront and skyline are an integral part of the Toronto experience. ■



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The Passion of Spain

by Andrew LOPEZ

Spain dazzles with the beauty of its varied regions and customs. One heads west of Bilbao to the unforgettable City of Barcelona and its architecture, including Gaudi's world famous "unfinished cathedral", and south to the splendor of Marbella and the magic of Andalucía's flamenco. In the center of Spain, the capital, Madrid, beckons with such treasures as the Prado Museum. What binds the people of Spain and attracts tourists are not only the bullfight, futbol and the wonder of its cities and vistas, but also the passion of the people and their refusal to give up. Here is a country that has given the world such masters as Picasso, Dali, Goya, Velásquez, Gaudi, Miguel de Cervantes and Willy Ramos.

More than 55 million tourists visit Spain each year, making it the second-most-visited country in the world. As Cristina Martinez from the Spain Tourist Office informed me, "To travel to Spain is to experience the sun, superb food, hospitality and joie de vivre; to discover the country's rich heritage of monuments and sights—the imprint of the different civilizations that once made it their home; to journey through its singular and breathtaking countryside and delight in the stunning, starkly contrasting scenery, study the customs of its peoples and towns, and share in their local fiestas and traditions."

To travel to Spain is to opt for diversity, to be the central character in what is sure to be an unforgettable trip. The vast majority of those who visit Spain vow to return.

Spain is, above all, a mosaic of cultures—heterogeneous, ancient, highbrow, traditional, religious, secular, plural and diverse. Spain offers a wide variety of possible itineraries. Its broad range of culture appeals. Its wealth of history dazzles. The vital force and passion of its people fascinate.

Cultural tourists have varying motivations for visiting Spain. For some, the interest lies in gaining insight into the culture of a place, people and customs, based on historical and artistic heritage. Others look for discovering through knowing and feeling, often living with the locals. Their interest is passionately experiential.

In 2004, 160,000 Canadians visited Spain. The Costa del Sol, Costa Tropical, Costa Blanca and Canary islands repre-



sent ideal locations for Snowbirds. In the Costa Tropical area, one can ski in the morning, then play a round of golf or sit on the beach a mere 20 minutes later. From the Costa del Sol, the UNESCO World Heritage City of Cordoba, the splendid romantic city of Sevilla, and the history-filled city of Granada with its impressive Alhambra lie a mere two hours away.

In the year 2000, I last visited my father's land to embark upon my own journey of discovery. Were he still alive, my father would have tried to dissuade me. Still, I couldn't help believing that running with the bulls would somehow bring me closer to him.

PAMPLONA, SPAIN: During the second week of July, this northern Spanish city is transformed into an international hot-spot. Practically every television station and newspaper in the world carries at least one image of the annual "running of the bulls." This is my story.

6: am: I am standing on the street questioning my sanity. Why am I here? Because I want to take part, as my father once did, in this almost mythical trial. Born and raised in Bilbao, near Pamplona, my father made the yearly journey as a young man. Did he also feel the incredible fear that is coursing through my veins at this moment? Did the voice of reason plead with him as it now pleads with me? It has been 12 years since my father died. I believe he would respect my decision to take part in this rite of passage.

7: am: I start at the end of the course, by the bullring, and walk my way back to the start, looking for possible escape routes. I approach the holding pen where six enormous bulls, each bearing a pair of razor-sharp horns, and four oxen await. (Oxen are released with the bulls to guide them.) "Take a look at the bulls and their temperaments," Patxi, one of my father's friends and a veteran of more than 30 runs, told me before I left Toronto.

Each day, the bulls come from a different breeder. Today's bulls come from the Torrestrella ranch. "As a runner, you should look for ranches with a history of bulls that are predictable," says a man next to me. "You want them to run the course in a pack led by the oxen. The danger increases when the bulls separate and become isolated, or when they turn around. The bulls from this ranch are known for turning around—they're unpredictable." I mention that I plan to run today. "If I were you," he said quietly, "I'd run tomorrow."

7:30 am: The runners gather together. Most wear the traditional white pants and shirt with a red sash and kerchief at

the neck. Some, however, wear a sport-shirt or any color other than red, hoping to stand out for the cameras. Where's my Leaf jersey when I need it?

7:45 am: We huddled near a statue of San Fermin, the patron saint of the festival, to pray for blessings and protection. Instructions in five languages blast through speakers along the route: "Do not run if you are 'not fit' (intoxicated). You will be a danger to yourself and others. Do not elbow or obstruct other runners. If you fall, do not move; lie still, protect your head with your hands and do not try to get up until the herd has passed." The recording continues: "It is impossible to run the whole course in front of the bulls, so choose a stretch to run. Do not incite the bulls in any way."

7:59 am.: One minute to go. I quietly ask my father to watch over me. Suddenly rockets explode, announcing the bulls have left the holding pen. Since I'm running the last leg, it will be about 90 seconds before the bulls appear. My chest and throat tighten. A stampede of runners approaches. "Todavía no! Todavía no!" (Not yet! Not yet!), someone yells. The bulls are not yet here. These runners panicked and just ran into the bullring. The oxen blow by me. I see two huge bulls not far away and I step into the street, screaming to those in front of me, "Rápido, rápido! Que vienen los toros!" (Hurry, hurry! The bulls are coming!) I am literally running for my life, my head exploding with terror. I'm too afraid even to turn around to see if the bulls are gaining on me. Bravery stops the second you start to run, and survival instincts take over. I run through the tunnel into the bullring, avoiding flying elbows and other people, jumping up onto the wooden protective barrier encircling the bullring and sit down, mesmerized by the bulls, and the people running into the ring. Every few seconds, another bull enters the ring and runs through to a rear gate that leads to the pen where they will be held until the afternoon bullfight.

One last bull enters, but someone near me has caught his attention, and he veers directly toward me and four others. We throw ourselves over the barrier, landing on the concrete below, piling into each other. Miraculously no one is seriously hurt. "Gracias por protegerme, Papa. Espero que estes orgulloso de mi. Cuanto te extraño," I pray quietly. "Thanks for protecting me, Dad. I hope you're proud of me. I miss you so much." 

Back to Bilbao

1998 Opening of the Guggenheim

by Taffi ROSEN

Bilbao, the fourth-largest city in Spain, nestles in the green hills of Basque country, where civilization stretches back 4,000 years. In recent years the Basques have gained an unfortunate reputation of being associated with the violence of independence-fighting. Before that, the main exported image consisted of weather-battered Basque men in black berets and the harsh images of Bunuel's classic film *Land Without Bread*.

"The Basque people hate always being recognized for violence," said Jose Antonio Ardanza, President of the Basque Government. "Through this Guggenheim Museum Bilbao, we want to speak of our artistic sensi-

tivity, our whole-hearted commitment to modernity, our universal calling to everything created in this world, to wish for cultural change and economic regeneration, our desire to learn, to assimilate, to adjust, to continue to be true to ourselves in the only possible way in a changeable and interrelated world."

Nothing I researched, however, prepared me for the grand architectural statement made by Frank Gehry's 257,000-square-foot Guggenheim Museum, built on the banks of the Nervion River in 1998. Composed of a series of interconnected building shapes clad in limestone and unified by a signature metal roof that incorporates an array of

curving, twisting shapes clad in shimmering titanium, the building gives off a slightly miraculous aura. With the titanium turning gold in the heat of the day, the dramatic structure resembles a giant metallic flower hovering over the river and serving as a gateway to the historic city.

The Guggenheim Museum Bilbao represents the central element in a vast \$1.5-billion redevelopment project undertaken by the city's Basque administration. Port expansion, airport reconstruction, and the building of convention centers, apartments, offices and shipping areas are all underway. Bilbao plans to become one of the major European destinations, full of local color, and old architecture, charming cobblestone alleys, and numerous stores and cafés.

The museum's interior provides three levels of varied exhibition space, including monumental galleries, devoid of pillars, designed for the presentation of large-scale works of art. The galleries gather around the central, light-filled atrium, one-and-a-half times the height of the rotunda in the Frank Lloyd Wright-designed Guggenheim Museum in New York.

The day of the formal opening of the museum in 1998, Basques demonstrated peacefully against the Spanish government's alliance with the U.S. The protest was planned to coincide with the Guggenheim's inaugural ceremony to be attended by King Juan Carlos. Positive attitudes and infectious excitement reigned. Thousands waited, crowding the streets for glimpses of chic guests entering the museum. In the surrounding bars and all over Bilbao, TV sets tuned in the King's arrival as the culmination of this eventful day.

Serious law enforcement officers attended, armed and clad in balaclavas. The message was clear. A few days earlier, a police officer was shot and killed while investigating a suspicious driver near a sculpture—the Jeff Koons gigantic puppy covered in live greenery—outside the museum. Security was understandably tight.

In 1998, Gehry explained how the uniquely flowing design and construction of the building were made possible by the application of a computer program known as Catia, a highly advanced, three-dimensional modeler originally developed for the aerospace industry to map curved

surfaces. As he explained, "The new technology, instead of being impersonal, provides a way for me to get closer to the craft." In the past, many layers separated his rough sketch from the final building, "and the feeling of the design could get lost before it reached the craftsman. It feels like I've been speaking a foreign language. And now, all of a sudden, the craftsman understands me. In this case, the computer is not dehumanizing; it's an interpreter." The resulting design is both sculptural and functional on a grand scale.



The inaugural exhibition strongly emphasized contemporary art of the previous four decades, including major examples of Pop Art, Minimalism, Arte Povera, Conceptual Art, Abstract Expressionism and Expressionism. Pioneers of the century such as Marc Chagall, Vasily Kandinsky and Pablo Picasso shared space with Claes Oldenburg, Roy

Lichtenstein, Andy Warhol, Carl André, Julian Schnabel, Jean-Michel Basquiat and leading Spaniards Eduardo Chillido and Antoni Tapies. Richard Serra's mammoth installation, a curving steel wall, and Oldenburg's "Knife Ship," resembling an enormous Swiss army knife occupied the huge boat-shaped gallery off the atrium.

Imposing a lofty international context on a local scene, can create resentment. While exploring the city, we became aware of the grumblings of many of the local Basque artists, who invited us to an exhibition of their work. Goodwill prevailed, when a few days prior to the opening of the Guggenheim, the entire city was invited to a live concert on the museum's riverside grounds, featuring a full orchestra, dance, opera and solo piano performances. It was an enchanting evening that entertained thousands of families in the light of a spectacular full moon hanging over the museum.

The Guggenheim Bilbao is poised to assume a place of prominence alongside the world's great cultural institutions, with numerous acquisitions anticipated, adding to the original stellar group. Just as Gehry's dynamic building design established an architectural landmark of the 20th century, so, too, will the acquisition and exhibition program anchor the museum as a major presence in the international cultural landscape. ■

For more information visit www.guggenheim.org/bilbao

Manscaping in style

A man and his spas

by Zack MEDICOFF

Excuse me, ladies. I'm a man and I'm off to... ahhem... the spa. Like New York and Paris, Toronto has become a hot-spot for male-only urban escapes. From manicures and pedicures to hair-color analysis, men are not escaping but manscaping. The number of spas offering treatments with men in mind is growing. Here is a look at some of Toronto's best:

CRU FOR MEN

164 Davenport Road
www.cruformen.com



When Jeffrey Alleyne launched his Yorkville spa in August 2004, he aimed to create a space where even the most macho man could feel at home. The two floors, both with warm exposed brick, exude a minimalist-meets-contemporary feel. The first level offers hair styling and hand therapies with a separate room for the most luxurious shaving experience called Suave—a hot lather shave, hot towel treatment and face massage in an antique barber chair. Upstairs hosts spa treatments, including facials and anti-aging procedures designed to reduce fine lines

and wrinkles. Other offerings include a deluxe four-hour package with a haircut, shave, facial, manicure, pedicure and one-hour massage.

"A few of my high-profile celebrity clients asked me for a spa they could go to, but I couldn't recommend anywhere I knew they would feel at ease," explained Alleyne. "So I developed Cru for Men as a place where guys can feel at home even if they've never had a spa experience."

A hip urbanite who caters to A-listers, power suits and visitors to the city, Alleyne knows men's hair and how to treat it because his clientele is exclusively male. "That's a huge difference between us and a spa that deals mostly with a female clientele," he noted. "I've designed the facials and hand and foot treatments for men's needs. As for Yorkville, I chose this location because I thought it a perfect fit for the prestige of the neighbourhood and its upscale residents who enjoy luxury."

THE MEN'S POWER SPA

14 Duncan Street, Lower Level
www.themenspowerspa.com

Years of traveling the world and experiencing spas firsthand sparked Alan Stransman to create a men-only urban escape from the downtown jungle. Since opening in mid-summer, his location has attracted professional

athletes, CEOs, and father and sons together.

Inside the spa is a large screen TV where clients can even request DVDs ranging from *Seinfeld* to *Friends*, or leave it on the news or sports. In addition, there is a library of CDs to select for inside the treatment rooms, or people can bring their own tunes.

"We sell our treatments and services on the basis of their results and we don't put flowery language in our spa services menu. It's straightforward and easy to understand because I feel that's what men want out of their spa experience," he says. "Men come here for very specific service. And that's to enhance the appearance of their skin and have relaxing massages on specific injuries or areas with muscle tension."

"Signature treatments like the 'Detoxifying Body Wrap' are a two-hour soothing experience that rids the body of impurities and leaves the skin fresh and glowy. Facials, foot and hand treatments are also popular," he says. In the fall, they're introducing a medi-spa service. Stransman adds that all treatments will be performed by Dr. Paul Cohen, a Toronto-based dermatologist.

"We really want to add a new level to the spa with the medi-spa. Dr. Cohen is performing procedures like glycolic peels, micro-dermabrasion and Botox® which helps repair sun or acne damage and ageing skin."

PIERRE LALANDE

720 King Street West
www.lalandecosmetics.com

"It's important for men to understand what hair color suits their hair best and few know what that is," says Pierre Lalande, president



of Pierre Lalande Cosmetics and head stylist at his King Street salon.

Through a color analysis process, Lalande has devised an accurate gauge to provide the correct hair color which fully accentuates eyes and skin tone. Lalande will also help architect a proper hair parting, and discuss how these differences create a soft or a sharp and masculine image.

"I have a no-appearance foundation that's waterproof so it won't smudge if you're sweating or touch your face. It's a perfect pick-me-up after a long day in the office or before dinner, as it'll also hydrate the face and works with oily, dry or normal skin. The foundation is cream based so it won't leave residue on five o'clock shadows or beards and won't clog pores. But most importantly, it leaves you looking makeup-less."

He also takes care of his client's needs, as he logs what type of drinks they had on their last visit so there's one waiting upon arrival. In addition, he also asks multiple-choice questions about likes, dislikes and lifestyle, all in order to provide a cut that fully compliments a personal image.

"It's a customized lifestyle decision. I'm able to really provide exactly what my customers want by getting to know them as people. I want to make sure their experience here is one they're happy with and that they leave with a style and color which truly brings out their personality."

His new space recently opened with added services like waxing, foot and hand care and facials. Lalande also offers a line of hair care products and make-up that are designed to benefit male features and address issues like hair loss and thinning.

Style Profile at LaLande provides a unique system that tracks personal details, offering a private and secure, password-protected style portfolio with consulting for individual areas of interest. An on-line before-and-after photographic portfolio records the style solutions. It's similar to many of today's "make better" TV shows, but offered on an ongoing basis.

Subscribers get access to a network including: image, hair, skincare, anti-aging, dental, cosmetic surgery, eyewear, interior design, entertainment, catering and other style experts.



Pierre Lalande with friend Natalie Glebova - Miss Universe 2005

Mini-Makeover, Maxi-Difference

by Dr. Diane C. WONG, MD

A face lift? Perhaps. Or maybe just a mini-makeover—one of the many non-surgical alternatives to cosmetic enhancement. As such procedures increase in popularity, many people need help sorting out the available treatments.

A “mini-makeover” can involve any number of treatments that do not require going under the knife. Good skin care, chemical peels, micro-dermabrasion, acne treatments, laser photo-rejuvenation, de-pigmentation processes, Botox®, injectable fillers and the Contour Threadlift™ are all possibilities.

Medical grade products to improve skin texture and tone, such as Alyria, provide active ingredients in higher concentrations and are well tolerated. Chemical peels and micro-dermabrasion are exfoliating processes that also improve the quality of the skin.

Acne treatments have come a long way. Zeno is a simple hand-held device, resembling a cellphone, that

“Have you just taken a vacation? You look well rested.” It’s a compliment we love to hear!

heats to the precise temperature that kills the acne-causing bacteria. After a two-and-half-minute treatment, the pimple usually fades within 24 hours. This take-home treatment can be purchased at select physicians’ offices. Levulan, an acne solution, is activated with an IPL (Intense Pulse Light) or BBL (Broad Band Light) laser or Blu-U light.

Laser photo-rejuvenation can reduce brown age- or sun-spots, small veins, fine lines, wrinkles and pores. Sun-damaged skin and even pre-cancerous lesions can be treated effectively with Levulan. The condition of rosacea also responds well to the IPL activating lasers.

Cosmelan®, a new cream treatment that reduces pigmentation, offers excellent results in one week. This is a good option especially for people with darker skin or melasma (from pregnancy).

Many advanced uses of Botox® now exist. Not only can frowns and crow’s feet be reduced, but it is also possible to lift brows, brighten eyes, reduce the downward turn of the mouth, soften lines around the mouth, and smooth the appearance of the neck. A new use of Botox® is called facial sculpting. A

square-shaped jaw is perceived to be a masculine feature. Treating the jaw with Botox® can soften those angles, causing the facial shape to appear more youthful and feminine. One or two treatments can produce long-lasting results.

Hyaluronic acid (HLA) injectable fillers, such as Restylane® and Perlane™, plump up tissues and fill out folds and fine lines. Juvederm HV® is a new, smooth formulation of HLA that causes very little swelling and can last up to a year.

For the person who looks in the mirror, lifts up the skin and wishes it would just stay there, there is the Contour Threadlift™. A specially designed suture holds up the lift initially. There are no incisions or scars, and downtime is minimal. While it does not replace a conventional facelift, it nonetheless gives very natural-looking results that can last three to five years.

Before making a decision, know the options. 

Dr. Diane C. Wong is a leading non-surgical Cosmetic Physician, with her practice at Wellpoint Health Centre, a unique, integrated healthcare facility in the heart of Yorkville, at 1240 Bay St. 9th floor. For a complimentary consultation appointment, please call 416.960.9288. Dr. Wong will be speaking at The New You Show on the “Advanced Uses of Botox™ Cosmetic” on Saturday, January 14th, 2006 at 4:30pm in the Metro Convention Centre. For more information, visit: www.wellpointhealthservices.com

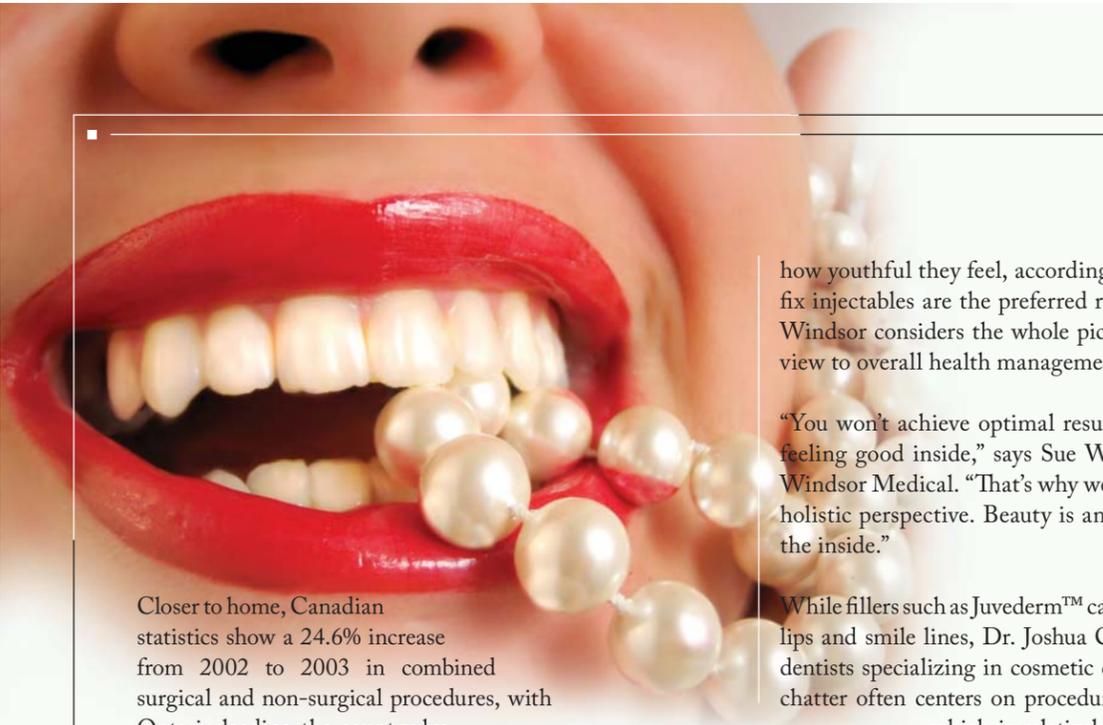
Toronto the Good-Looking

By Karen PETCOFF

She sits across the table looking and feeling at least \$4,500 more fabulous than the previous week and, with an attitude that sings, Yvonne (not her real name) exalts the merits of blepharoplasty, better known as eyelid surgery. Her sales pitch is compelling but it is her eyes – subtly enhanced and beautifully expressive – that are the convincing closer.

“I don’t want to look older than I feel,” explains Yvonne, a healthcare executive in her late forties who has also had breast reduction surgery and abdominal liposuction to eliminate the baby fat she can no longer work into shape at the gym. “If there is a low risk, affordable way of correcting something you’re not happy with, why wouldn’t you?”

Yvonne is one of a growing number of Canadians, particularly in the 35 – 50 age category, choosing to drink from the overflowing fountain of youth that is cosmetic plastic surgery. According to the American Society for Aesthetic Plastic Surgery (ASAPS), since 1997 cosmetic procedures in the United States have increased an incredible 293%, the bulk of which has been growth in the non-surgical side (471%), which provides accessible and affordable treatments that can peel back the calendar over a simple lunch hour.¹



Closer to home, Canadian statistics show a 24.6% increase from 2002 to 2003 in combined surgical and non-surgical procedures, with Ontario leading the country by carving out 42% of the cosmetic procedures performed.² ASAPS predicts the North American trend will continue as the economy and consumer confidence improve.

“Are looks really important?” asks Dr. Marietta Zorn, one of only a few female cosmetic plastic surgeons in Toronto.



Dr. Joshua Charlat

“Absolutely! Clients want to look their best and are exploring minimally-invasive ways to achieve this. Botox® and the many filler injectables now available on the market allow women and men to put off having major facial surgery and the associated down time by having minor procedures that require little or no recovery period.”

Zorn looks like the “It Girl” for the cosmetic surgery industry. She is impeccably dressed in designer everything and her hair, face and nails are perfectly manicured, hiding the long hours she works to help other women achieve her cover girl glamour. Zorn best exemplifies the philosophy that beauty today is most certainly ageless.

Zorn’s own practice reflects similar growth patterns presented by ASAPS: From 2002 to 2003, surgical procedures in Canada increased by 12% compared to a more robust 22% boost in non-surgical procedures. Sue Windsor of Windsor Medical concurs, saying the majority of her clients can’t afford the down time that comes with traditional surgeries. The majority of her clientele are baby boomers, known to be sun worshippers for the most part, who are now taking better care of their general health and want their looks to reflect

how youthful they feel, according to Windsor. While quick-fix injectables are the preferred route to yesteryear for many, Windsor considers the whole picture with a more long-term view to overall health management.

“You won’t achieve optimal results with clients who are not feeling good inside,” says Sue Windsor, RN and founder of Windsor Medical. “That’s why we approach anti-aging with a holistic perspective. Beauty is an attitude that emerges from the inside.”

While fillers such as Juvederm™ can draw attention to enhanced lips and smile lines, Dr. Joshua Charlat, one of Toronto’s top dentists specializing in cosmetic dentistry, says cocktail party chatter often centers on procedures such as teeth whitening, which is relatively low in cost but offers high impact results. In-office whitening sessions are about two hours in length and run between \$600 and \$1,000 – a worthwhile investment for this kind of sparkling competitive edge.

A custom tray fits over the teeth, filled with professional-grade whitening material. Sometimes a high-intensity light is used to activate the material and jumpstart the process with noticeable results. Composium, Charlat’s St. Clair Avenue office, is beautifully appointed and, with friendly, attentive staff, the whole dental experience is more enjoyable – a dramatic departure from years back when most of us dreaded the bi-annual sentence of a dentist’s chair.

“Teeth whitening is perfect for clients who want to take their appearance to the next level,” says Dr. Charlat, who flashes his own perfect pearlies. “Often I find that teeth whitening elevates awareness in dental health and clients are motivated to pay more attention to their teeth and gums following the procedure. That’s a great long-term added benefit.”

No longer is cosmetic dentistry reserved for youth. People are living longer, keeping their teeth longer, and understanding that the value of a great smile can extend a lifetime. Invisalign is a clear aligner that fits over teeth and helps to fine tune alignment, replacing the need for full braces. The near-invisible device pops in easily and can be removed while eating. Aligners are generally changed every two weeks. How long they are needed depends on how involved the tweaking is for each client.

The obsession with looking great has shifted from client to physician as Dr. Lloyd Carlsen, long regarded as one of

Toronto’s leading cosmetic plastic surgeons, is in the midst of a facelift – to his Cosmetic Surgery Hospital that is. At this point in his career one would think this dapper physician might exchange a scalpel for a nine iron, but not Carlsen. He is as much an entrepreneur as he is a skilled surgeon.



Dr. Lloyd Carlsen

It was back in 1972 that he first opened North America’s first private cosmetic hospital. Carlsen says entrepreneurialism found him when cosmetic procedures were deemed unnecessary and subsequently cut from the operating room schedules at the Scarborough hospital where he practiced. With his source of income severed for a minimum of five months, Carlsen jokes that first he cried in his beer, then thought he had better come up with a plan. Now he’s getting the last wrinkle-free laugh.

Situated on eight acres of beautifully landscaped gardens in Woodbridge, his fully accredited Cosmetic Surgery Hospital, once a prominent Georgian-style home, feels more like a weekend spa than a hospital environment. On this day, afternoon tea is set up in the west sunroom, as two gentlemen – one distinguished and older, the other casual and in the mid-thirties range – wait to see the master sculptor. Back staircases and an operational dumb waiter add to the vintage charm of this architectural jewel. There is a warmth and serenity about the place that begins with the long drive up the tree-lined driveway. This is the country road that travels back to the time when skin was plumper and tummies were not.

Pleasant surroundings only go so far, according to Carlsen. Inside, the operating rooms and equipment are the best and meet full hospital regulatory codes, able to medically control any invasive procedure. It is the combination of gentle care and clinical excellence that inspire confidence in his clients.

Carlsen calls his work the “surgery of happiness.” Indeed, he has earned an international reputation that draws an A-list of celebrities and heads-of-state who trust their faces with his capable hands, none of whose names he will reveal. “They know my name – that’s enough,” he understates humbly, gesturing with his hand to forget the whole line of questioning. He’s not going there. He will, however, travel to Grand Cayman Island once a month to perform surgeries for patients who want to extend for years that rested, just-vacationed look. He operates out of the local island hospital since his surgical clinic of 28 years was destroyed by a hurricane last year.

The entrepreneur in Carlsen understands the need for renovation and a new business model. As the demand for traditional cosmetic surgeries such as liposuction, breast enhancement and facial rejuvenation continues, Carlsen is expanding his physician roster. Plans to enlarge Step Beyond, the hospital’s spa facility, as part of the hospital’s overall redesign, are creating a high-energy tempo behind the scenes as the project is carried out by the new hospital CEO, Lorna Ferrari, and notable Toronto designer Jeffery Douglas. The Step Beyond program goes beyond normal salon skin care in that it is headed up by a registered nurse

aesthetician who works under the direction of plastic surgeon Dr. Sandra Voice. It is here that clients can enjoy treatments such as Botox® or Juvederm™ injections, rejuvenating facials and medical grade peels, and microdermabrasion, as well as professional skin care instruction and products.

Carlsen is also preparing for a 21,000-square-foot addition for which city approval has already been granted. While it is no surprise then that liposuction is still the number one invasive cosmetic surgery, Carlsen is hoping to assist patients before they need surgical intervention. An Obesity Treatment Program and Wellness Centre led by Dr. Paul Braude are two new ventures that will focus on total health in a preventative care model. The program for morbidly obese patients will involve a multi-disciplinary team of nutritionists, psychologists and physiotherapists, eight to 10 hours a day, seven days a week for up to 10 weeks. It’s this total immersion in a healthier lifestyle that offers the key to success for this high-risk patient population.

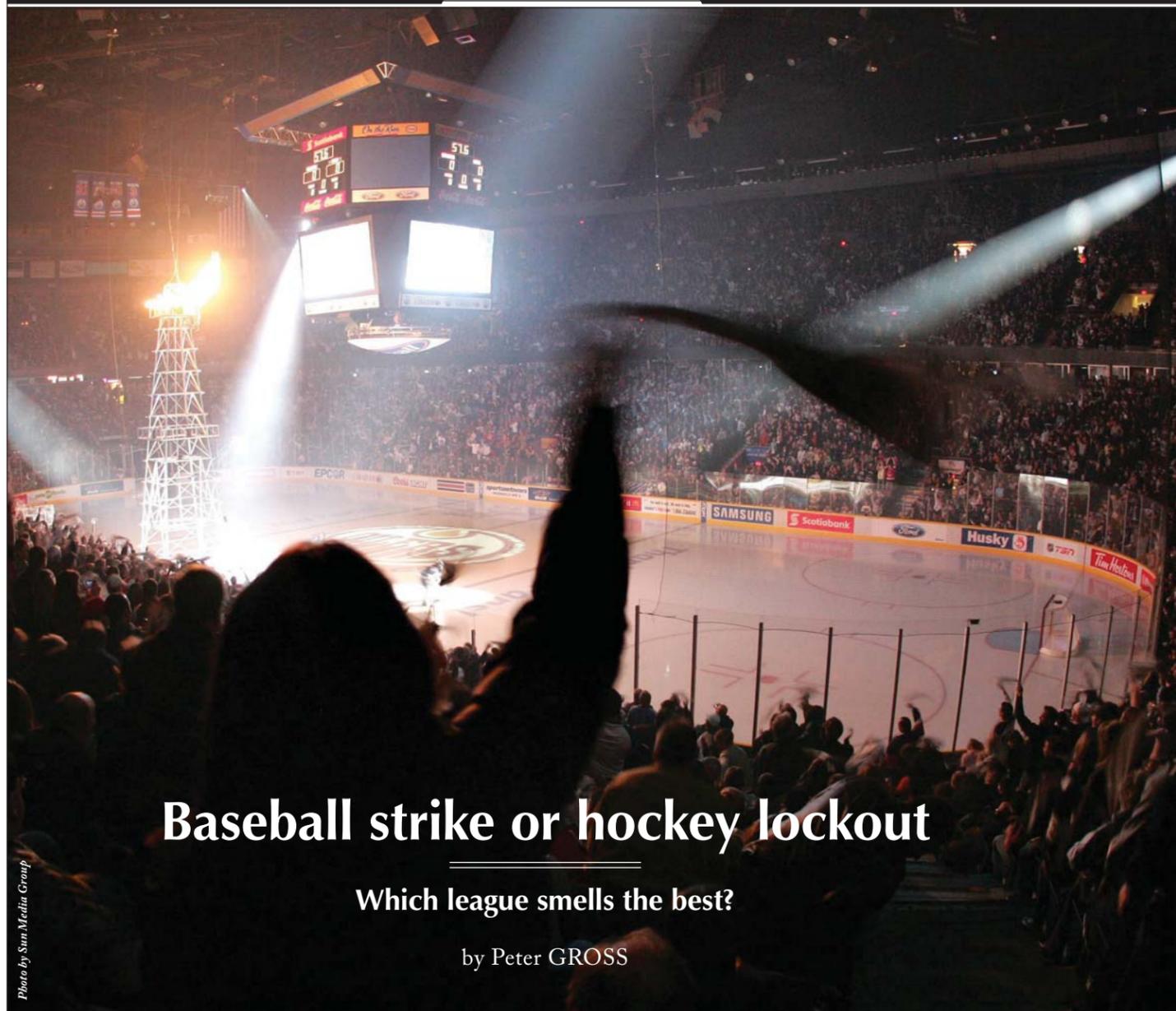
Cosmetic procedures are not covered by OHIP but this hardly seems a deterrent as the age group widens and more men get in on the makeover act. Canadians spent more than \$500 million in 2003 to look and feel their best, with this number on a steady incline.³ The proliferation of television shows and the media’s adoration of the cosmetic surgery industry are influencing desperate housewives and professionals of all ages to enhance what nature has shortchanged them. Where it spirals is anyone’s guess but for now, in the words of Yvonne, “If you can look your best and as young as you feel, then why not?”

¹ www.plasticsurgerystatistics.com. 2003 highlights.

American Society for Aesthetic Plastic Surgery

² www.medicard.com/canadianstats/statistics/quick_facts

³ *ibid*



Baseball strike or hockey lockout

Which league smells the best?

by Peter GROSS

Major League Baseball and the National Hockey League both destroyed a season because the players and owners couldn't figure out how to slice a multi-billion pie. In the resolution department, however, the two leagues look like night and day.

In 1994 the ballplayers went on strike to oppose the owners' plan to initiate a salary cap. The World Series that year was never played. In 2004, hockey

owners locked out their players for refusing to accept a salary cap. An entire season was lost.

Baseball needed until April of 1995 to come to an accord. The players held fast and the owners backed away from the salary cap. The agreement features a rather complicated tax system in which teams spending more than, say, \$60 million are subject to a penalty. That has done nothing to prevent the Yankees from pouring \$100 million

into players' salaries. These days the average wage is almost three times the \$1.2 million a player earned before the strike.

Easy decision: The baseball players won.

On the hockey side, by the time an entire season had melted away, it was clear the players were itching to get back on the ice. Although they loathed a salary cap almost as much as a Todd

Bertuzzi blind-sider, a \$39 million maximum for team salaries formed a critical part of the final deal.

Easy decision: The hockey players lost.

Which league did it right?

After baseball's disgrace, attendance dropped dramatically—about 20% from 1993 to 1995. Two stinging examples are Toronto and Cincinnati. Pre-strike, the Blue Jays jammed in more than four million per year while winning two World Championships. Since then, it has been a struggle to fill half the seats, with average attendance limping near 24,000. Before the players' strike, the Cincinnati Reds averaged more than 31,000 a game. In 1995 that figure was under 26,000, even though the Reds won their division. Were the fans just a little annoyed? For the first game of the National League Championship Series in 1995, Riverfront Stadium had 16,000 unsold seats.

Baseball did get lucky in 1998 with the thrilling and charismatic home-run derby between Mark McGwire and Sammy Sosa. Even that season is now tarnished with the evidence that those long bombs were steroid-fueled.

Ten years after its most bitter work stoppage, baseball has a serious image problem and flaccid attendance figures. The Yankees still buy all the available stars and the recent Chicago-Houston World Series was not only the most forgettable in 30 years, but also rang up the lowest TV ratings since they first figured out how to calculate how many viewers were watching.

Easy decision: Baseball screwed up.

Not to get too mythological, but the NHL very much resembles the Phoenix, the legendary Greek bird that plum-

meted to the ground, burst into flames, then rose anew from its own ashes. OK, that's pretty mythological.

Pro-hockey did, however, perform an appalling crash-and-burn, disabled by two crippling issues: game rendered so boring and clumsy by obstruction and

In the history of professional sport, no other major league has reinvented itself as dynamically as the NHL between seasons. The strict salary cap, resisted bitterly by the players, makes it impossible for a rich team to outspend a small-market club

trapping that even the players couldn't bear to watch, and a financial maze the equivalent of scoring again and again on your own net. It was so bad that a lost season, for many owners, would be their most profitable in years.

Having skated itself into disgrace with gusts of oblivion, the NHL had little choice but to come back with a product that opened eyes, filled seats and grabbed headlines, but not talented goal-scorers.

That's exactly what they've done. "There's no doubt it was quite an onerous burden," said Bernadette Mansur, VP of Communications for the NHL. "But we were reinforced by our fans that, if we fixed the financial problem, made each team as competitive as they could be, and put more entertainment value in the game, they'd be back. We listened to them and we then executed on that information."

In the history of professional sport, no other major league has reinvented itself as dynamically as the NHL between seasons. The strict salary cap, resisted bitterly by the players, makes it impossible for a rich team to outspend a small-market club.

"It's much more exciting than before," said Jim McKenny, a Maple Leaf for eight seasons and a Toronto sportscaster for more than 20 years. "It seems like there's parity all over the place. Makes it impossible to bet on Pro-Line."

The on-ice excitement comes from a number of rule changes. For the first time, the officials really are cracking down on holding, interference, obstruction, hooking, grabbing, elbowing and nefarious stick play. We were told for years that if the refs were consistent, the muggers would eventually get the message.

The most revolutionary change allows players to pass from their own defensive zone over the red line without being called offside. This is as wild as if baseball decided on just one, two strikes, you're out at the old ball game, or if football implemented a rule that forbade touching the quarterback.

McKenny likes this rule. "With two-line passing, decisions are made a lot quicker," he says. "You don't have to wait for a guy to be onside. The offence has so many more options. If you use a bank pass, it makes four openings instead of two."

So far, so good. Scoring is up nearly two goals a game. In 2003-4, it seemed every game ended with a one-goal lead. In the first hundred games of 2005, we see 7-6, 6-2, 5-3, 4-3, 8-1. The Leafs scored seven power-play goals one night in Atlanta. When had that ever happened? Never.

On Saturday, October 29th, Carolina swarmed Philadelphia 8-6. This was the third time in the first 100 games that both teams in one game had each scored six goals. In the previous season, that happened just twice in more than 1,200 games.

"We've got players in new places and teams playing tremendously," said Mansur. "The players are skating like never before and everyone is very excited about it."

If you subscribe to the zero-sum equation theory, where every good thing is offset by a negative thing, who's eating the dog's breakfast here?

Goaltenders. Don't be surprised if they start a class-action suit against the league. They may in fact be the most oppressed group in pro sport. One day, Patrick Lalime (goals against average: 4+) will rise in his dressing room and cry, "I have a dream!" With his pint-sized catching glove, however, who's going to take him seriously?

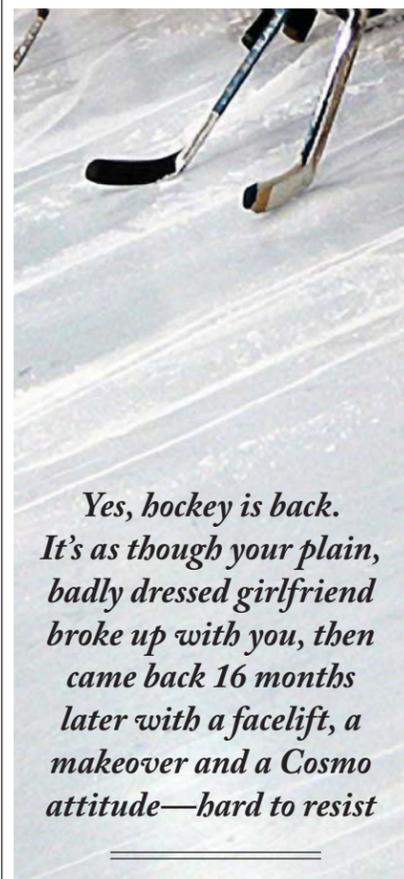
Goaltenders have taken it in a number of ways. Like all players, they agreed to a 24% rollback in salary. Add to that a further 10% the league withholds pending profit-sharing math. The goalies have also been penalized for their equipment and their on-ice territory. In previous years, some puck-stoppers looked as if they'd attached a small duplex to the front of their bodies. Smaller pads - an 11% reduction - gives shooters a better look at the net.

"Goaltenders will make the adjustments," insisted McKenny of the shrunken protection. "It allows them to move quicker."

Not helping the tenders at all, however, is the new rule that goalies can only handle the puck in a weird

trapezoidal-shaped area directly behind their nets.

"This creates more sustained pressure in the defensive zones," noted McKenny. "You can't bail out by icing because the team that ices the puck can't make a line change, but the other team can. So they can get fresh bodies out against the other team's tired guys. It's another huge advantage for the offence. Goalies that can



**Yes, hockey is back.
It's as though your plain,
badly dressed girlfriend
broke up with you, then
came back 16 months
later with a facelift, a
makeover and a Cosmo
attitude—hard to resist**

really handle the puck like Dominic Hasek (Ottawa) or Martin Brodeur (New Jersey) or Ed Belfour (Toronto) are hampered more than anybody else, but it's a bonus for goalies that aren't good at handling the puck like Curtis Joseph (Phoenix) or Miikka Kiprusoff (Calgary) because now these guys can concentrate on guarding the

net instead of getting involved in the corners."

The bravest move the NHL made is the institution of the shootout. You'd think traditionalists would fight bitterly against this, march en masse in protest, take out full-page ads, boycott games, rant on talk shows. Barely a peep. "There was surprisingly little disagreement from the traditionalists," said Mansur, "and very little difference between the U.S. and Canada. People have embraced the shootout."

And why not? The shootout is sport's version of the loot bag, something to take home at the end of the party. When the five-minute overtime fails to break a tie, you know that no one is leaving the rink. And here's where our poor beleaguered goalies shine.

"The goaltenders are winning 90% of the shootout because they're so good one on one," explained McKenny. "Most goals are scored on bang-bang plays, when the goalie is out of position. When they can get set for a shot, it's very seldom you can beat them."

After baseball blew its 1994 World Series, it came back in 1995 more or less the same. The players had won the argument, the enormous salaries continued, and many franchises still struggle with poor attendance. So far, this is not the case with the new NHL. From New York, Bernadette Mansur gleefully reads off attendance figures. "The attendance in Tampa is up 31%, Phoenix 20%, Nashville 17%, Florida 24%, Pittsburgh 12%, Montreal 10%. L.A. and Columbus are sold out."

In Canada, at least, fans have completely re-embraced the sport. The NHL has produced its own promotional commercials, with the added benefit of other industries jumping on the bandwagon. The Molson Canadian spot with the fans singing "What a Feeling"

is irresistible; it may be selling beer, but plugs the game (and the chubby guy doing his best impression of Jennifer Beals has super-stardom written all over him). The best commercial attached to the new season is the DVD hockey game parody of the Friday the 13th horror films where the cutie in white shorts is momentarily frightened by the hockey mask lurking in the dark outside her house, then realizes to her delight that hockey's back.

Yes, hockey is back. It's as though your plain, badly dressed girlfriend broke up with you, then came back 16 months later with a facelift, a makeover and a *Cosmo* attitude—hard to resist. The game is faster and more explosive—more shots on goal, more scoring, more wild finishes. True to its word, the league is giving the better players a less cluttered stage. In theory at least, the players stand to earn a little more if the league exceeds profit speculation so the players who are out selling the game.

"We have Sidney Crosby on *Leno* and Jeremy Roenick on every entertainment show in L.A.," enthused Mansur, "Players are on local talk shows. They're going out shaking hands before and after the game. The players get it. They realize it's been a very hard year for them and that in order to recoup they need to be partners and I think they're having a lot of fun."

Hockey players sacrificed to ensure the game would be played this season. They have also contributed in a fundamental way to a gratifying upsurge in the sport's popularity. The players come across as noble and worthy. Baseball players are what they always were - self-absorbed and not as willing as the skaters to sell their own game.

Perhaps the weirdest thing is remembering NHL President Gary Bettman repeatedly telling us that he was going to fix the game, that no matter how long it took, there would not be hockey until it was a financially viable product, and that the league was going to address its most serious problems.

During the lockout, while Bettman was spinning disaster into strands of gold, many resented seeing him rather than picture-perfect passes, stunning glove saves, crunching open-ice body checks and blistering shots to the upper corner in sudden death.

Difficult decision: Bettman was right. 

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Talk to me, Harry Winston, talk to me!

by Janice KAYE

Ever since Marilyn Monroe rhetorically entreated Harry Winston, the world's best-known jeweler, "Talk to me, Harry Winston, talk to me!" in the 1953 movie *How to Marry a Millionaire*, women have considered diamonds, if not a girl's best friend, then at least one of her more charming acquaintances.

An attentive audience became closer associated with the object of Monroe's affection—the hundred-year-old House of Harry Winston—at an inventive luncheon event at the Four Seasons Yorkville on November 16th to unveil the new collection of Winston watches.

It was a four-way partnership between Winston, the Four Seasons, Solaris Jewellers and Opera Atelier. The tables



shimmered silkily with rusty gold covers, and civilized midday glasses of champagne circulated. PR director Samantha Geer graciously greeted and seated busy guests in the Avenue lounge.

As the lobster bisque arrived, lovely young women from the Opera Atelier appeared two by two, in gorgeous gowns of magenta, forest green, carrot and gold. The ingenious performing arts group, now 20, recreates the music, dance and drama of the 17th and 18th centuries. As the dancers moved gracefully to quiet Baroque music, their wrists and necks sparkled with exquisite diamond watches and necklaces from Winston. Some pieces were Asian-inspired, some

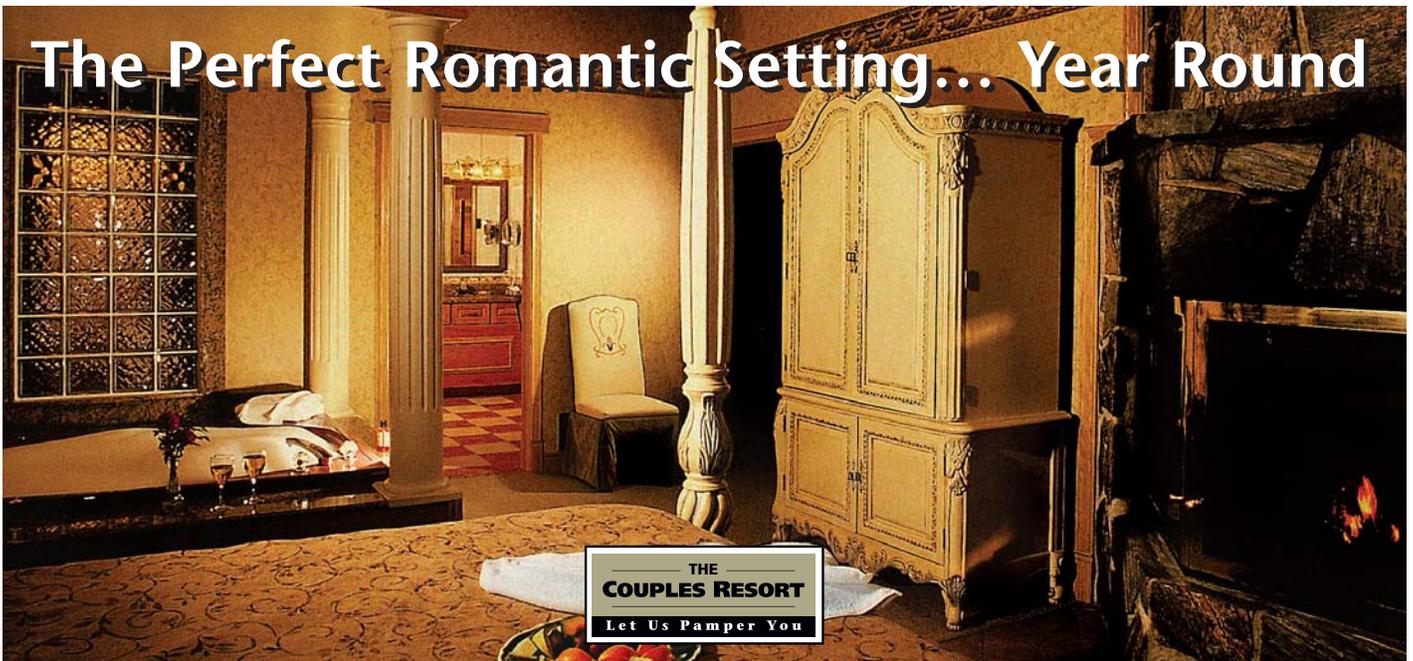
featured rubies, sapphires and colored diamonds, and some married rose gold with yellow gold and platinum.

Over scrumptious Cornish hen, Four Seasons marketing director Alex Filiatrault recounted how he became an avid follower of the troupe when he moved from Montreal, calling them "a hidden gem in Toronto." After each short performance, the dancers visited the tables, affording guests a closer glimpse of the borrowed baubles.

Pear Tarte Tatin followed, with a dollop of sweet vanilla cream on the side. Then Solaris rep Seetal Jogia announced the results of the draw, with one lucky attendee receiving one of the exquisite necklaces. Lunch finished with the ever-fine Four Seasons coffee and all adjourned to the windy November streets, refreshed and recharged.

Is it as easy to fall in love with a millionaire as a pauper? No matter. It doesn't hurt to window-shop. Or is that Winston-shop? **P**

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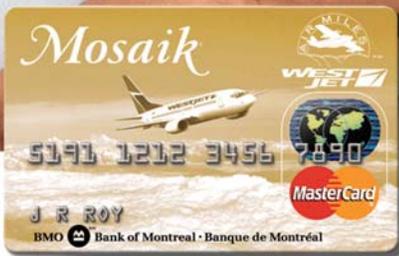
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Golf with Sole

Golfing with the pro

Welcome! I'm very pleased to be invited to contribute to Privilege Magazine as editor of the new feature, "Golf with Sole."

After years as a player on the South African PGA Tour in the '70s, I turned to teaching golf. I apprenticed under renowned golf coach Phil Ritson, whose roster included Gary Player and many other PGA stars.

In the mid-'80s I moved to Toronto from South Africa with my new Canadian wife. With a partner I launched the Canadian Golf Academy, just west of the city, and provided instruction indoors in winter and outdoors in summer. Opportunity came knocking again in 1990, when Phil Ritson recruited me to head up a golf school in the burgeoning golf mecca of Myrtle Beach, SC. In 1991 I took over sole ownership of this busy golf academy, and have since expanded into five other states as well as Mexico. Over the years I've been fortunate to have the opportunity to teach amateurs and champions of all ages in South Africa, Canada and the USA. It's been a very rewarding career.

In 40 years of teaching, I've found the best place to begin instruction is at the beginning. All skill levels will benefit from sound fundamentals. Before any other motion can take place, one must first address the ball.

THE ADDRESS POSITION:

I find the address position the most overlooked position in the golf swing. A poor golf swing is often caused initially by a poor address position. If the golfer is unaware of this, he or she

will start making compensations in the swing to overcome those poor positions. Therefore, pay close attention to your address position on the course and particularly on the practice range.

ALIGNMENT:

Always put a club down to make sure your alignment is correct. Recently I was watching a PGA event on TV and the Saturday round was delayed, owing to rain. To kill airtime, the network decided to do some 'on tee' interviews with V.J. Singh, Phil Mickelson, Nick Price and Mike Weir. Without exception, they laid a club down on the ground (V.J. used an umbrella). I wished all amateurs could see the best players in the world practicing with an alignment aid, so they would be moved to use one too!



Picture #1

Start by laying a club down on the ground behind your ball with it pointing directly at the target. We'll call this the 'target line' (as in Picture #1).

Next, lay a club down on the ground parallel to that club, approximately where your toes will be positioned. We'll call that the 'body line' (as in



Picture #2

Picture #2). Take the first club away and the remaining club presents a perfect set-up for your practice session.



Picture #3

Your feet will be on the 'body line' which is parallel to the 'target line' (as in Picture #3). When you grip your club and set it down, the clubface will be square to that 'target line'. Since the whole purpose of the golf swing is to 'square' the clubface at impact, you will now be working on a correct swing, rather than compensating for poor alignment.

SETUP:

For reasons of clarity (because there are left-handed and right-handed golfers), I will refer to front or back rather than left or right. The front foot would be the left foot for right-handed golfers.

Width of stance: The stance should be approximately the width of the shoulders for mid-irons (as in Picture #4), slightly narrower for the shorter clubs and slightly wider for the longer clubs.



Picture #4

Posture: As illustrated in Picture #4, the knees are only slightly bent (too much bend causes all sorts of problems with the backswing) and the arms hang vertically from the shoulders.

This helps prevent arm tension in the address position. Tension in the arms also causes many problems on the backswing. The spine should be relatively straight and the chin held slightly away from the chest. To check the correct distance from the ball, take your lower hand, make a fist, and check to see if you have a fist distance from the butt of the club to the top of your thigh. Too much distance means you need to move closer to the ball, while too little distance means you need to move a little farther away (as in Picture #5).



Picture #5

HAND POSITION: This is an often neglected position at address. It is important to form a straight line from the top of the front shoulder to the ball. This sets the hands in the correct position relative to the ball position. This hand position allows you to move the club away in one piece, using the larger muscles of the shoulders and back, rather than starting the backswing with

your hands and wrists which would be the case if your hands were behind the ball at address.

Note: The butt of the club should be over the middle of the front thigh, regardless of which club is in your hand.

BALL POSITION: There are three ball positions.

IRONS: The ball position for all regular iron shots (not low/high/uphill/downhill lies) is about 2" inside the front heel. This automatically sets the hands



slightly ahead of the ball and helps give the desired 'slightly downward' blow that is required for crisp iron shots.

FAIRWAYWOODS: The ball position for the fairway woods is directly off the heel of the front foot. This automatically sets the hands even with the ball and helps give the desired 'bottom of the arc' blow required for lofted fairway shots.

DRIVER: The ball position for the driver is off the instep of the front foot. This automatically sets the hands even with the clubhead and helps give the desired 'slightly upward' blow required for good tee shots.

Please go forth, enjoy and...practice! You'll be amazed at what can be achieved with a little practice on these drills.



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MEL SOLE is owner and operator of the Phil Ritson-Mel Sole Golf Schools in the USA and Mexico. School sites include Ellicottville NY and Pawleys

Island SC (Myrtle Beach). Sole has been consistently named a "Top Teacher" by Golf Magazine (most recently in the February issue).

The Ritson-Sole Golf School scored in the top five of "America's 25 Best Golf Schools" in Golf Magazine in June 2005.

Mel's golf instructional book titled, "Golf: Step-by-Step" was published by Sterling Publishing in 2003. He is a teaching editor with Golf Tips magazine, and his lessons have also appeared in Golf Digest, Golf Magazine and Golf Illustrated.

Reach Mel at his South Carolina headquarters, 1.800.624.4653.
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THE SOARING SUCCESS OF THE SMALL BUSINESS SECTOR

As the small business sector continues to lead the charge in an improving Canadian economy, small businesses are on the lookout for new ways to maintain the momentum.

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Business advisors and tax professionals agree, there are ways to achieve these goals. Here's what they suggest:

1. Separate business and personal expenses. This will simplify life at tax time,

resulting in fewer headaches. By consolidating business purchases, you maintain an accurate record of your business costs (and profits).

2. Build a credit history for your company. Good credit is important, particularly if a business wants to grow. Registering for recurring payments and pre-authorized debit will ensure good payment records.

3. Seek out business tools that improve productivity and increase profitability. In

particular, look for multi-faceted tools that will let you run reports that analyze and organize your purchases and help you plan your business expenses.

4. Take advantage of the extra benefits that come with some credit cards, such as travel protection and extended warranties for your business purchases.

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The Crowns Education Project swings on stage with "hattitude" at CanStage. This rich and soulful expression of the human spirit, *Crowns* by Regina Taylor, rises up November 17-December 10 starring the glorious Jackie Richardson. Not to be flattened, Canstage's revival production of Hair, big and beautiful, shakes loose March 20-April 22. CanStage 416.368.3110, boxoffice@canstage.com or Ticketmaster 416.872.1111

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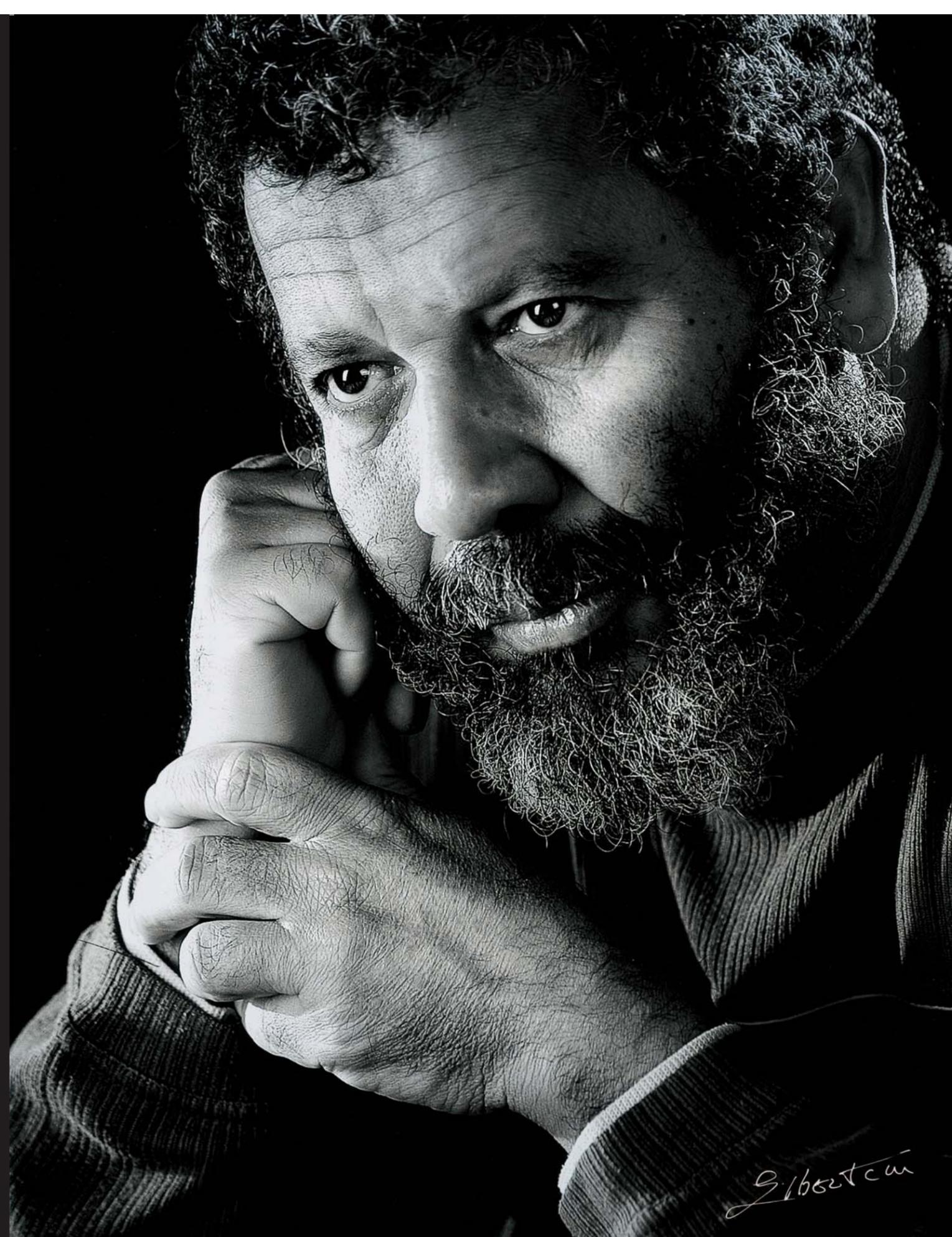
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ality. Ramos, whose work has graced
some of the most notable galleries of
Europe and the United States, recently
held his first Canadian exhibit at the
Odon Wagner Contemporary Gallery
on Davenport Road in Toronto.

Born in Pueblo Bello, Colombia, Willy
Ramos moved to Valencia, Spain
at the age of 14. A professor of Fine
Arts at the University of Valencia,
Ramos has dedicated his life to his art.
"Painting has been my life, day and
night, for the last 36 years," he said.
"Rewards don't come without great
effort. It is by painting that I sing to
the world around me and give thanks
for everything it has given me." by
Andrew Lopez



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