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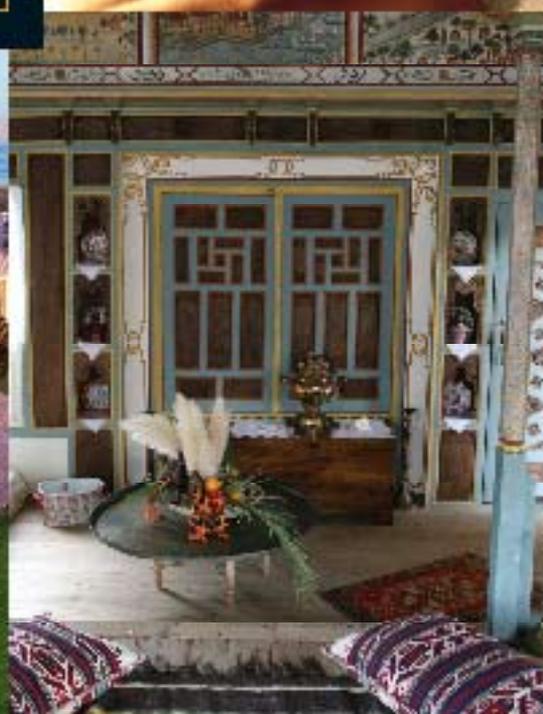
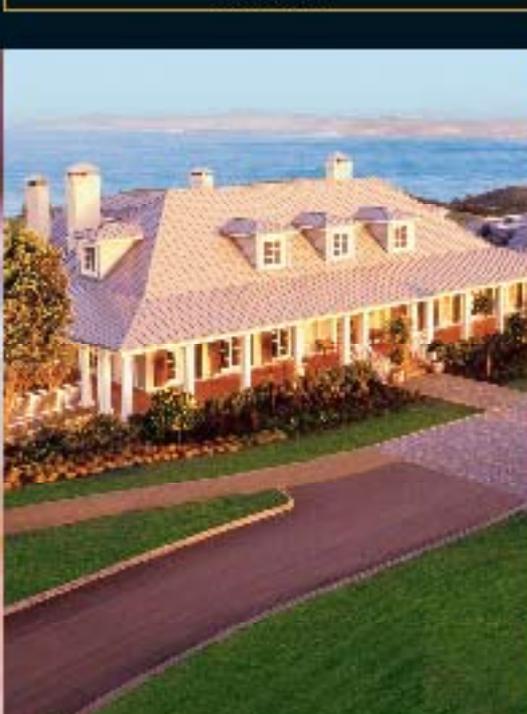
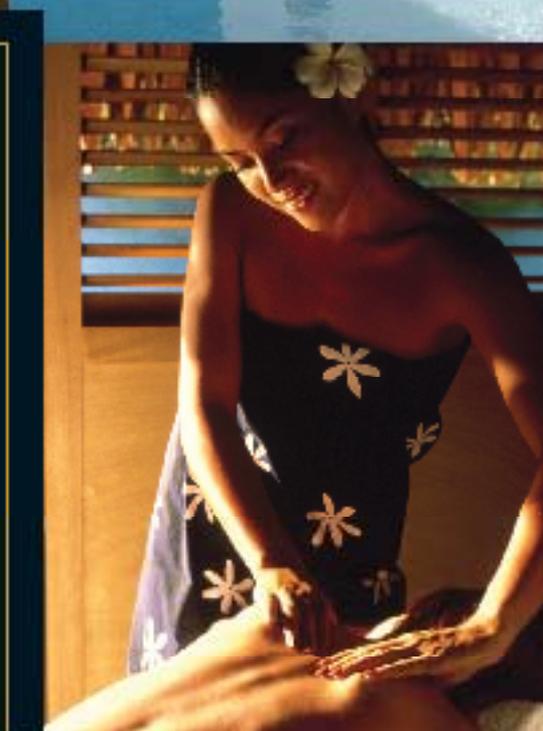
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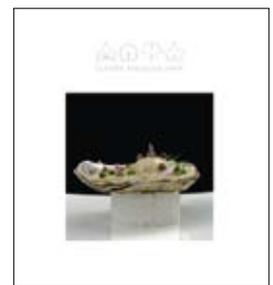
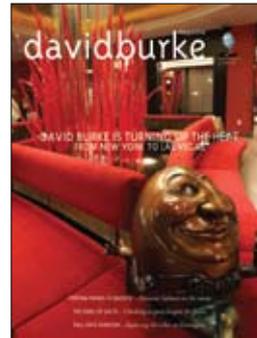
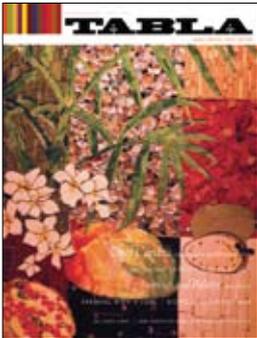
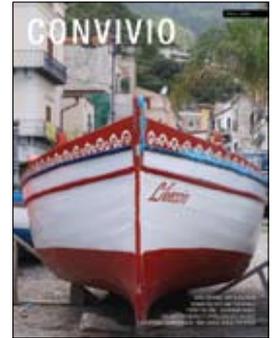
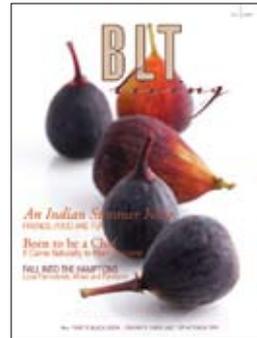
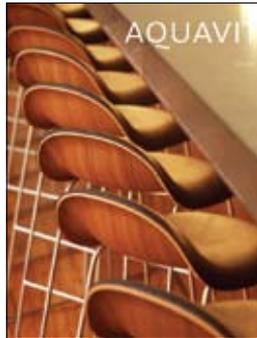
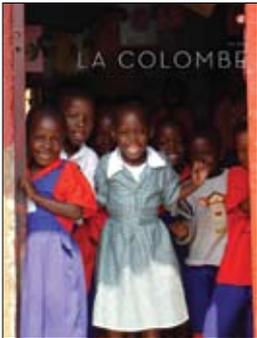
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A publication by

HAUTELIFE
press

HAUTE LIFE PRESS
A division of C-Bon Media

321 Dean Street
Brooklyn, NY 11217
718.858.1188

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ADVERTISING: advertising@hautelife.com



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Dear Friends,

Welcome to Canoe Bay and the inaugural issue of our magazine. We are proud of what we have created—it's far more than a destination retreat from the frenetic pace of everyday life; it's a redefinition of 21st century living in all aspects.

We look at Canoe Bay as a living, breathing entity with all the pieces fitting seamlessly together. As you will read in the following pages, there is a very organic flow to everything we do, from the integration of updated Frank Lloyd Wright architectural principles to our use of natural materials to better blend into the landscape. We cultivate a philosophy of responsiveness to our environment, not encroachment upon it. Our favorite color is green. We appreciate this special land and we love sharing it with our guests, whether via magnificent views framed by well-designed windows or through savory dishes that let you taste what's 'real.' And while this little piece of heaven, with its still lake waters and tranquil forests, is always peaceful, Canoe Bay is far from a static place; we're continually looking to learn and improve, and that's what this magazine is all about.

Our plan is to continue cultivating what you love about Canoe Bay—above all, its tranquility, beauty and comfort—and show you in these pages how to recreate aspects of the Canoe Bay experience in your own home. Create your own wine cellar experience; get tips on recycling; and be inspired in your own building, remodeling, decorating, and entertaining endeavors.

As we celebrate our 15th year in operation, we also celebrate every one—guests, staff and suppliers—whose support and appreciation have encouraged us day by day. There's no place quite like home—we welcome you to ours; our goal is to make Canoe Bay feel like your home too.

Our best,


Dan & Lisa Dobrowolski
 Owners, Canoe Bay

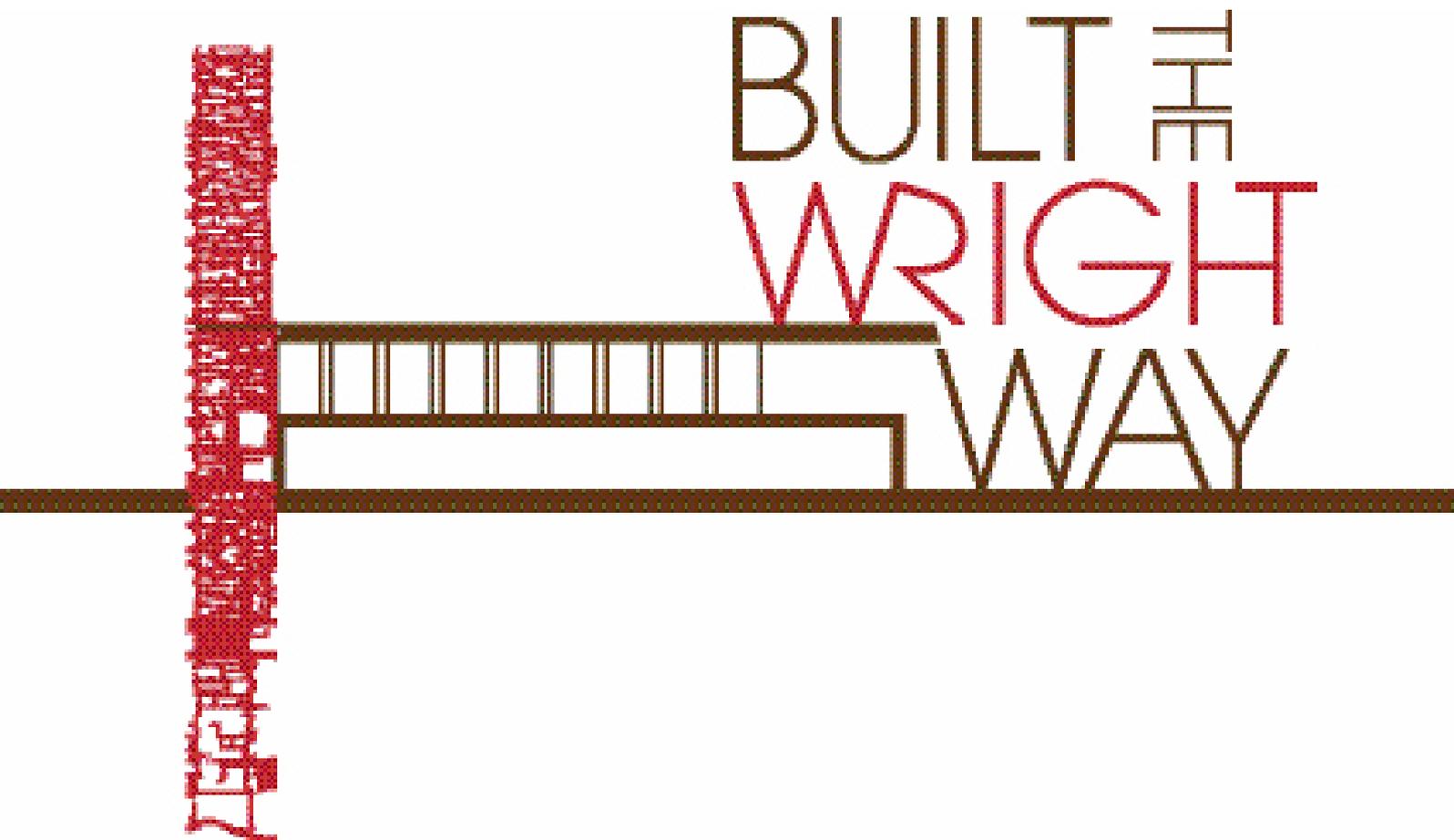
Welcome





Organic buildings are the strength and lightness of the spiders' spinning, buildings qualified by light, bred by native character to environment, married to the ground.

Frank Lloyd Wright



FORM AND FUNCTION...

"I can identify a trend of people having a real desire to be in touch with the environment without feeling like they are imposing on it. This is a fundamental of Canoe Bay: offering this connection at a destination that functions at a top-notch level. People are re-evaluating their lives."

Dan Dobrowolski feeds into his own theory of life-altering changes with the example of purchasing Canoe Bay. He had never thought about getting into the hotel and restaurant business. *"It was really the confluence of a unique piece of property, timing and dreams that I built upon."*

Dan's grandfather owned the property next to Canoe Bay and both son and grandson had the opportunity to fish on the lake in their youth. In the 1960s the farmer who owned the Canoe Bay land sold it lock, stock and barrel to The Seventh-Day Adventist Church, which developed it as a retreat center. When the religious group moved out in 1980, the whole complex was abandoned for over a decade. The arc was complete when Dan's father mentioned it was for sale in a passing conversation.

Dan was on television at the time in Chicago and originally contemplated giving the property to his family. Then he decided

to do something completely off-the-wall. *"Not only was it an extreme left turn as far as my career path was concerned but also in terms of lifestyle: I had lived in cities my whole life and then decided to move to an area that could be best described as the opposite of urban!"*

"I DON'T LIKE AVERAGE..."

Prompted by positive feedback in terms of location and natural beauty, an idea began to form: to create some sort of a retreat center. This notion gradually evolved into plans for a hotel. Dan and his wife Lisa drew upon their own extensive experiences of traveling and fine dining in getting started. The guiding principle in it all: Dan's penchant for the best. *"I don't like average, I like things that are extraordinary."*

PRINCIPLES OF STYLE...

One of the toughest challenges Dan faced was creating a unifying overall design. He was dealing with existing structures that had been built over the years. What became the Inn, for example, was a low-slung building with heavy beam construction while the Lodge was originally an A-frame. The Reception Area was a typical 3-bedroom, 2-bath rambler

ranch house that had to be taken apart; likewise, each of the cabins had to be built over.

Another big hurdle was the red tape, specifically in the area of setback laws and grandfathered buildings. *"It's a lot easier to start from scratch. The Lodge didn't quite fit in structurally, but since it's grandfathered we couldn't just arbitrarily tear it down."*

Choosing what to save, how to save it, and how to introduce new construction was quite a task. Luckily, with unbounding energy and unfailing spirit, Dan was up for it. Partnering with architect Kelly Davis and general contractor Mark Larson, Dan realized a design vision based upon the principles of Frank Lloyd Wright's Prairie and Usonian styles, one building at a time.

IT'S EASY BEING GREEN...

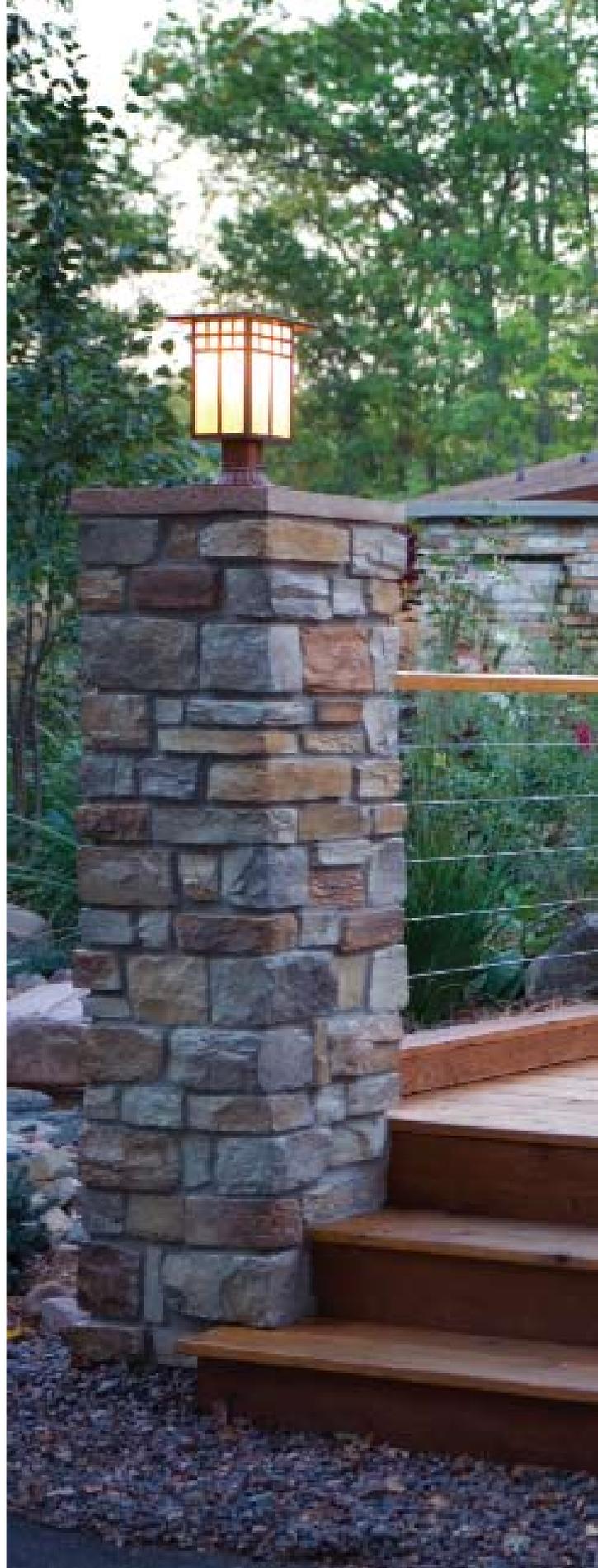
"People are very environmentally conscious and Canoe Bay operations follow very strict guidelines in respect to that." The type of construction is very green; using a lot of recycled materials and natural products—such as energy-efficient foam-sprayed insulation. There are no lawns on the property in the name of water conservation. Instead, natural landscapes using native grasses and wildflowers create a much more integrated, organic look. Overall, when an area is disturbed, Dan is careful to make sure the area looks better and is more natural than before.

Canoe Bay's daily operations conserve energy in many ways: from front-loading laundry machines to high-efficiency fireplaces with self-regulating thermostats. As much as possible is recycled and there's a compost pile for all kitchen waste. *"Frank Lloyd Wright was a green guy himself by the very principles of organic architecture!"*

SPACE AGE...

Dan oversees all Canoe Bay's interior design, utilizing the local Mennonite and Amish craftsmen for a lot of the cabinet-making and furniture. The interior space in each building is thoroughly integrated, again another aspect of Wright's theory about form and function as one. This is of paramount importance to Dan. *"You can go into any hotel and for the most part they all look the same. The first question you ask yourself as a guest is: where do I put my stuff? This is an example of how on-target Wright is for us. He understood space and how to use it efficiently according to actual living patterns."*

At Canoe Bay there are a lot of built-ins, from dining tables,





bookshelves and windowseats to cabinetry in general. *“People respond well to this. It really feels as if the whole building is working in harmony with itself.”*

BUILDING A FUTURE...

Watching trends and listening to his guests is how Dan Dobrowolski keeps Canoe Bay in tune with constantly evolving needs. He cites the electronic age as the catalyst for why many parts of this country have become de-urbanized as people begin to move outward. *“And yet they like the specific type of lifestyle they are used to, all the modern technology and conveniences set up in their own homes. They crave something more but they still need the Internet, to turn on CNN and feel connected to the world, to feel a sense of community and to be part of something. But who offers that sort of integration—an organic 21st century lifestyle, if you will? The boomers are getting older and on the verge of retirement years. They are looking to spend time in more than just one place. They want something extra and we’re prepared to offer that right here.”*

Canoe Bay uses about 15 of the 280 acres on the property. Dan fields a lot of inquiries from people who have an interest in living there, if not year-round at least a portion of it. It seemed like a natural next step in the evolution of Canoe Bay: a limited number of customized cottages, an average of 1,500 square feet in size.

Dan is careful to explain his philosophy behind the expansion: *“I’m not a developer at heart—I like to think of myself as a creator. So now we are creating 21st century living and bringing it to a broader audience who will have access to something that is world-class.”*

WHY FRANK LLOYD WRIGHT?

Not only was Frank Lloyd Wright born in Wisconsin but Taliesin—his famous home and school—is in southern Wisconsin, where Dan spent much of his life before moving to Chicago. Incidentally, the ‘Windy City’ is the town where Wright really made his name.

“I was very familiar with his style and architecture and it just spoke to me. I consider him one of the greatest (if not the greatest) American architect ever—plus organic architecture fits perfectly with our site.” Trying to use Wright’s principles in a hospitality setting proved to be a little more difficult. So was finding people to work with who shared the same philosophy.

ENTER KELLY DAVIS

Dan read a design book written by Kelly Davis’s former partner, Sarah Susanka, called ‘The Not So Big House,’ and recognized that she was doing an updated version of Wright’s architecture. Kelly Davis’s home was featured in the book. *“Kelly really understood that we needed to update Wright’s style for our time while keeping the basic concepts intact.”*

JOHN RATTENBURY

A true disciple of Wright, John Rattenbury still lives at Taliesin West, Wright’s compound in Scottsdale, Arizona. He is a senior fellow of the Frank Lloyd Wright School of Architecture. In 1997, John was LIFE Magazine’s Dream House architect and his firm was just finishing the Monona Terrace Convention Center in Madison which Wright had originally designed in the 1930s. Dan sent him a note telling him about what he was doing at Canoe Bay and John took an interest and called him. *“He came up and looked around and we talked about sites, and we just hit it off. Lisa and I ended up going out to see him at Taliesin West. The result of this collaboration is what we call the Rattenbury Cottage.”*



THE LODGE:

Cedar beams; a fireplace built from local stone (all natural materials).



THE INN:

Mitered exterior corners that create a continuous horizontal line; use of all natural materials (wood, glass, stone); cantilevered roofline over the entry and deck; seamless transition from interior to exterior using glass at the front door; varying ceiling heights.

BEST SEAT IN THE HOUSE...

"THERE ARE SO MANY GREAT SPOTS AT CANOE BAY," DAN MUSES. "I LOVE SITTING IN THE DINING ROOM AT THE INN AND WATCHING THE SNOW FALL EARLY IN THE SEASON WHEN THERE IS A LITTLE WIND. THE CONTRAST OF LAKE AND SNOW IS AMAZING. I ALSO LOVE THE VIEW FROM OUR HOME ACROSS CANOE BAY. IT'S DRAMATIC, POSTCARD-PERFECT. IT TAKES ME BACK TO WHEN I WAS A CHILD SITTING ON THE BAY WITH MY FATHER AND MY UNCLE CATCHING FISH AND TELLING STORIES..."

THE WRIGHT INFLUENCE AT CANOE BAY

It's hard not to be struck by the engaging architectural design of Canoe Bay's buildings. Among the countless details you'll notice, look for these sure indicators of Prairie and Usonian style which create a harmonious relationship between structure and environment:



THE DELUXE COTTAGES:

Use of soffits and ceiling height changes to define spaces, with built-ins everywhere including cantilevered tables.



THE RATTENBURY COTTAGE:

Soaring ceilings with clerestory windows; long overhanging roof lines; cantilevered decking; an architecturally integrated stone fireplace.



EDGEWOOD:

All natural materials—primarily cedar, locally quarried limestone and glass; horizontal bands of rhythmically placed windows, hipped roofs with long, sheltering overhangs.



(RE)treat

CANOE BAY, ARCHITECTURALLY SPEAKING, WITH KELLY DAVIS



There aren't many people who can lay claim to having their childhood dream play out the way Kelly Davis's did. Kelly calls it a gift. Much the same way Dan Dobrowolski regards the architect's role in reshaping Canoe Bay...

"I can still remember that November day—grey, dark and snowy. I was 5 years old and my mother had taken me to Buffalo to visit her sister. My uncle took us out for a tour of the city and as he drove us past the Darwin Martin house, he told us it had been designed by Frank Lloyd Wright. At that age I couldn't place the name, but to this day I can still see in my mind's eye the building that appeared—huge looming roofs with deep overhangs and bands of glass. The building seemed to spring out of the very ground. The memory stuck and at a young age I knew what I wanted to do. It was a very fortuitous chance drive-by."

LIKewise HIS RELATIONSHIP WITH CANOE BAY

A SALA architect since 1993, Kelly Davis has long been recognized for his designs, which reflect a strong Prairie and Usonian influence. In 2006, he received the "Architect of Distinction" award from AIA Minnesota and Midwest Home magazine. While Canoe Bay might seem like a natural fit to

his client roster, Kelly is quick to add, with a grateful smile, that working with Dan Dobrowolski is anything but ordinary...

"I am a very detailed person—as is Dan—yet we do design work in a schematic sort of way. We avoid the highly detailed technical drawings—construction documents, blueprints, all the things we typically do to convert our designs into a language a builder or contractor can understand—because in the case of Canoe Bay we don't need them." Call it three-part harmony: one part Dan, one part Kelly and one part general contractor Mark Larson.

"We are all driven by a passion for the same type of architecture—modern interpretations of Prairie-influenced buildings. Dan is intoxicated with it, as I have been much of my professional life. As for Mark Larson, he and Dan have worked together for so long that they think like the same person! So all of a sudden we are painting the picture with a broad brush, not a fine-tooth comb, and we feed off each other. There are a lot of phone conversations and quick sketches as we try to impart ideas and design direction in as few formal drawings as possible. With a number of these buildings under his belt, Mark is the master at implementing and this allows Dan to get the highest level of architectural design."

With a personal interest in Eastern architecture, Kelly recognizes an inherent Japanese connection at Canoe Bay. Frank Lloyd Wright himself spent a lot of time in Japan and many believe that his architectural sensibilities are the closest link to a Japanese style while being inherently American...

For Kelly, one of the biggest challenges was in marrying the form of classic architectural design with the function of a luxury hotel. Having worked primarily on residential properties, he chose to view this as a residence for commercial use...

"I am a great traveler—I have been all over the world—and over time I've had the opportunity to enjoy more creature comforts. I've really become hooked on hotels and understanding what a good hotel room should offer. At Canoe Bay, Dan provides luxuries that everyone seems to crave but in a humble, understated way. It's about getting back to values here—I really feel Dan not only meets the expectations of his clients but exceeds them in terms of amenities and features. There is a backbone to the architecture he is doing in its simplicity and integrity and while it's sophisticated, there is humility to it and that's important. We live in a flashy society—walk into any shopping mall in the country and you're bombarded with glitz and glam and merchandising and through it all we've lost a bit of humanity. Dan tries to fill that gap."

"I try to head to Japan once a year as a personal retreat—to re-energize myself. I don't think it is appropriate to imitate Japanese architecture outright, but at Canoe Bay I would say the Japanese influence is a factor. We stress the horizontal line because it is easier and less stressful to move your eyes horizontally than vertically. Buildings with horizontal lines are more restful on and pleasing to the eye. I think Dan hears that a lot from guests, that the buildings themselves evoke serenity."

Every year, with Kelly's help, Dan tackles the Herculean task of bringing the entire property up to a higher aesthetic level. "As you drive through this sort of campus you get more of a sense

that there were some design controls and the voice of a more singular architect." Sometimes, though, even small projects led to major renovations.

"The original reception area was hideous: a 1954 Rambler with a hipped roof on it. It's an important building because it's the first visual connection guests have with Canoe Bay. We took it apart, added a laundry building, created a living space for Dan and Lisa, and before you knew it, we had a 3-sided quadrangle. We connected a fourth side to it in the shape of a maintenance building that had been a garage which we rebuilt in a week!"

ALL PART OF A MASTER PLAN PERHAPS?

"I'm waiting for that call from Dan telling me he wants to build a contemplation center," Kelly half-jokes. "I can see the place calling for that—a healing center of sorts. There are 5-6 acres of trails on the property which are a form of meditation in themselves and it's all reinforced by the design of the guest rooms that flow into the dining room where the stress is on organic ingredients. It's a very common theme at Canoe Bay."

In the meantime, there are very real plans for longer-term living opportunities at the resort already in place in the form of a limited number of small buildings, either one-or two-bedroom. Kelly once again stresses that everything will respond to the natural topography.

"The newest structure is a one-bedroom, one and a half bath with a single living, dining, kitchen space complete with a fireplace, cathedral ceilings, great lighting and a big outside deck. Each additional building will capitalize on views

continued on page 50





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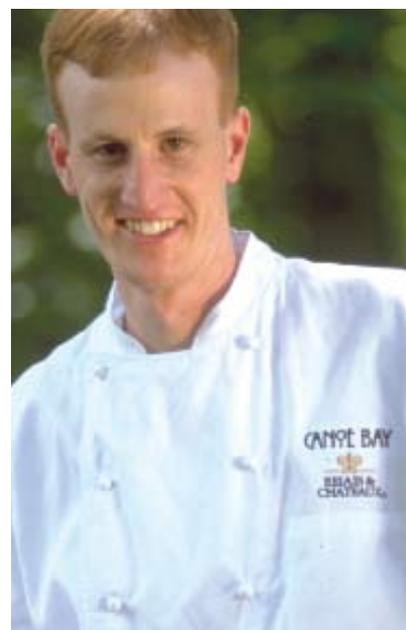
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“My end goal at age 17 was either to be a scientist trying to preserve the Wetlands or a Game Warden. I was accepted at Unity College in Maine where I intended to study Fisheries Biology.”

Luckily for us, Scott Johnson ended up in culinary school instead.

Fresh Direct

WITH SCOTT JOHNSON



“I didn’t know it at the time but maybe I was destined to work with food,” Scott reflects. His first real job at the age of thirteen was working for a small vegetable farm in Auburn, Maine, where he was paid by the piece or the hour. *“If you picked corn it was \$2.50 an hour, strawberries were \$.25 a quart and beans or peas were \$.30 a quart. I always chose peas because I could make more money,”* Scott laughs.

“Food was always a key factor in my childhood. My great-grandmother brought the family together every week at her home. She lived in a huge farmhouse with a wonderful garden. She was a great cook; in fact, she worked as a pastry chef for Howard Johnson’s at the pinnacle of their success and then later as a cook for a logging crew. She would actually go to a logging camp in the woods for three weeks at a time and cook for them. I can still remember how she would crank up the wood stove in the middle of summer and make breads and donuts and all that. She had a unique way about using what she had, and it was very simple. This was my first actual introduction to real cooking.”

Scott’s childhood is stocked pantry-style full with great food-association memories. *“My aunt had an apple orchard and a maple syrup refinery. In March we would collect sap from the trees and stay up all night watching it boil down to syrup that we would dump over ice-cream. I always helped out for a good two months out of my high school summers, picking apples or working in some capacity on the farm.”*

While at college, Scott got his first real cooking job working at the

Wormwoods Restaurant in Saco, Maine. There, he not only became smitten with the culinary process but also the personal contact with the vendors and producers, as well. As the broiler/sauté cook, he worked the ‘fine-dining’ side of this high-volume place. *“The coolest thing I took away from that job was the secret to the success of this family restaurant: keeping the dishes as simple as possible, yet very good by hand-making everything and using the freshest ingredients.”* In fact, it was not uncommon for Scott to go fishing with the owner for bluefish, mackerel and stripers. ***“Imagine going in and seeing a 400-pound swordfish that had been caught about four hours earlier, on the band-saw, waiting to have its sword cut off.*** It was just amazing to see stuff like this and meet the people behind the scenes. There was this guy in his 60s who would bring in 200 lobsters at a time. He only had his thumb and pinkie left because his hand had been crushed bringing up lobster traps. And we had a fellow called “Tap” because all he would do is crack lobsters all day long and he had hands like metal from 30 years of doing this.”

Pushed by instructors and with the encouragement of his family, Scott headed to the Culinary Institute of America in New York. *“What a turning point in my career—not only cooking-wise, but the chance to go to a big city and see what it had to offer, or not.”* After growing up and working primarily in small towns outside of Portland, Maine, Scott found New York to be a completely different kettle of fish. *“I worked a bunch of odd jobs in and around the city while I was at the C.I.A., but I didn’t love the city. It didn’t seem real to me, just a lot of bump and grind. I really wondered why I was there when I could go somewhere where the produce is*



actually produced. It would be cheaper and better quality, and I could have a personal contact with the vendor."

Once again, whether he knew it or not, Scott's next job would be another organic extension of his quickly-forming philosophy on food. He spent three intense years at The White Barn Inn in Kennebunkport, as Chef de Partie and Purchaser. *"Everyone in the kitchen was from Europe and since I came out of the C.I.A. at a time that emphasized French cooking, it was really reinforced upon me there. I got my feet wet fast. I went up the ranks, did some work on the pastry and bread side, and then I took on a job that I thought was stepping out of the kitchen but in actuality was an annex of it."* All the food at The White Barn Inn came from the markets in Boston. Scott devised a daily routine to collect it, often getting up at 4:30 am to hit the road and head to all the various purveyors, fishermen and butchers along the way. Afternoons were spent prepping in the kitchen for the main course, followed by the actual service that lasted well into the night. *"I had to be highly organized and time-sensitive and I gathered a true sense of really being into what you were doing."*

But no experience of working with what you've got could top his time as the chef at Tikchik Narrows Lodge in southwest Alaska. **"Picture this:** I fly into Anchorage and from there into the small

airport of Dillingham. I'm nervous and cold; there's still snow on the ground. A guy comes up to me wearing overalls and a beat-up cap and introduces himself as my pilot. He points to our mode of transportation: a 286 four-seater prop plane. But we can't fly until we throw out all the garbage he's brought with him from the property! So we take out the trash and then head up in the plane. It's terribly windy and before you know it, he's buzzing the mountain tops to show me the bears and circling the lodge to get a good view of the ice-covered buildings. Finally we land on what is really nothing more than a small driveway. It was quite a welcome!"

Scott went from sous-chef to chef in a mere three weeks. *"The place was unique to the area—we had absolutely nothing and yet so much. We had salmon swimming right off the lodge. We substituted caribou bones for beef to make beef stock. We used all the wild animals around that we could find. We did serve regular menu items too but a lot of our produce had to be flown in from Anchorage so we grew as much as we could in a greenhouse. We had a native lady who collected buckets of wild cranberries for us; we got eggs locally too. One time I was in a float plane picking up several hundred pounds of halibut when the pilot turned to me and said he hoped I hadn't eaten a big lunch because with the weight of the fish we might have a problem taking off! I made some great personal contacts. To*



this day I still use some of the halibut fisherman I met there. I became great friends with Bill Webber and his wife Lisa. Bill delivers salmon to us at Canoe Bay and Lisa's dad just happened to own a farmstead dairy operation in Wisconsin that we ended up buying all our cream, butter, milk and yogurt from. It's a small world!"

Scott landed at Canoe Bay in February of 2001. He quickly used his contacts to build a web of organic suppliers. ***"A lot of our lobster comes from a guy in Phippsburg, Maine, called Proctor Wells. He's a simple man doing what he and his family have done best for many years now and he's so interesting to talk to. We try to make that connection with our food. When you do that, I really believe you get a better ingredient. I like to follow Daniel Boulud's credo in his book "Letters to a Young Chef": if you don't have the ingredients to make the best food, you might as well just hang it up."***

In 2004, Esquire magazine named Scott Johnson as one of the Top 5 rising chefs. His cooking style has been touted as the "Midwest's answer to Californian cuisine." In his own humble words, Scott explains his style as simple and real. He creates dishes the way Frank Lloyd Wright fashioned architecture—staying true to the land. *"We are in the breadbasket of the country as far as production. We use the forest, the land and the prairie.*

The ingredients define what we cook. We implement classic French techniques as a base to enhance a prairie-influenced cuisine."

At Canoe Bay, the menu changes nightly, dictated by the items Scott has to work with. He often heads into the forest for seasonal vegetables and has been known to take guests with him on the trails during his foraging expeditions.

He has a garden near his kitchen that houses all his lettuces as well as herbs and other produce. Scott works with a company called Seed Savers, growing regional heirloom vegetable and fruit varieties from seeds that they send him. He documents growing patterns for research. Scott believes small farmers working for a specific clientele, such as chefs, is the way of the future and a great approach to help educate the general public that food should be consumed in its simplest form instead of *"processing it beyond recognition and then wondering how you de-process it all!"* Nestled on hundreds of acres of rolling countryside, Canoe Bay might be the closest he'll ever come to working at a logging camp in the woods, but one thing's for sure—his grandmother would be proud! ■



In the fall, if we need mushrooms or nuts, I jump in the golf cart and head over to the trails to the same rough location I find them at each year. I'm always happy to answer any questions. I often get stopped when I'm out in the garden with questions about what someone found in the woods. If I know the exact location, it helps me decipher what it is or if it is exactly what they think it is. For example, Chicken of the Woods mushrooms are wonderful to eat if you get them at the right time and they look great. However, the ones that grow on leaves are non-edible and that eating experience will no doubt be a little different!

FALL FOREST FORAGING

with Chef Scott Johnson



Chicken of the Woods Mushroom

A sulfur shelf mushroom that is bright yellow in color and typically grows on coniferous trees throughout the Midwest and the Northeast. Very prevalent on the property. Usually half-moon shaped and about 10-12 inches in diameter. When cooked properly, they have a similar texture to the white meat of a chicken but the flavor is different, earthier. Best eaten fresh as they will dry out and taste woody.

COOKING RECOMMENDATIONS:

We use them as additions to main courses and in soufflés as well as a tart for the bouche. Basically substitute where you would use chicken.



Chestnuts

Wisconsin is home to the oldest American chestnut tree forest in the U.S. The trees are found in the LaCrosse area and are protected as a national treasure because they were spared from a fungus that spread through the country in the early 80's to mid 90's. The disease killed almost all of the American Chestnut tree population in the east and southeast. This tree is important because it is naturally rot resistant and fast growing.

COOKING RECOMMENDATIONS:

From main course addition to desert ingredient. We use them in bread puddings and also caramelize them for desserts.



Hickory Nuts

These small nuts are about the same size as hazelnuts and come from the Shagbark Hickory tree that is indigenous to the area. This is a tall tree that can grow up to four meters in height and live up to 200 years. They show up around the first frost (September on) as the trees start to shed their leaves.

COOKING RECOMMENDATIONS:

A very sweet, earthy nut that is very rich. Great in pastry crusts, as a salad garnish or even as a complement to cheese.



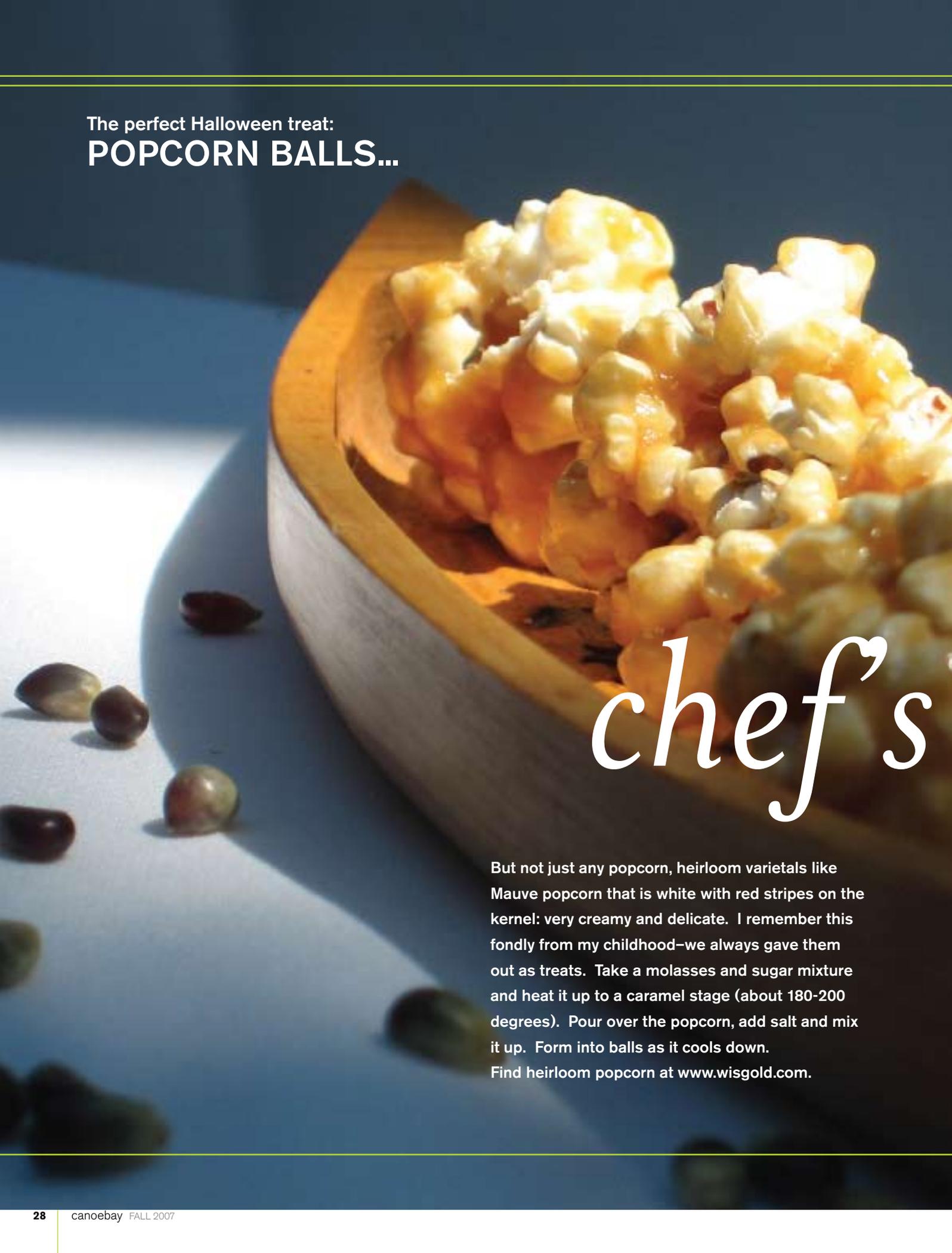
Elderberries

A common shrub that can be found along the roadside here. They grow up to 12 feet tall and the berries are small, like a wild blueberry, with tiny seeds (smaller than raspberry seeds). Very briary.

COOKING RECOMMENDATIONS:

Great in tarts and ice-cream, as well as a variety of savory sauces that we pair with bison or game meats, such as duck, guinea hen and quail, that are harvested this time of the year.

The perfect Halloween treat:
POPCORN BALLS...



chef's

But not just any popcorn, heirloom varieties like Mauve popcorn that is white with red stripes on the kernel: very creamy and delicate. I remember this fondly from my childhood—we always gave them out as treats. Take a molasses and sugar mixture and heat it up to a caramel stage (about 180-200 degrees). Pour over the popcorn, add salt and mix it up. Form into balls as it cools down. Find heirloom popcorn at www.wisgold.com.

Stock up on these warming spices for the cooler months...



CINNAMON

Ceylonese cinnamon is one of my favorites: sweet, peppery and full-bodied, almost like a cocoa—great with fall baking items like apples. This comes from a Ceylon shrub that is pruned to keep it small and the bark of the tree, young and fresh. Cassia cinnamon, which is farmed in China, is an older varietal and has a slight bitterness to it. Ceylonese cinnamon is a little pricier but more food friendly.



CARDAMOM

One of the only spices that is naturally sealed! Also very expensive—third in price to saffron and vanilla. Green cardamom is from West India in the Cardamom Mountains. Sweet and citrus-y in flavor with a wonderful pepper finish. Great with desserts such as cinnamon ice-cream, cardamom stews and sweet



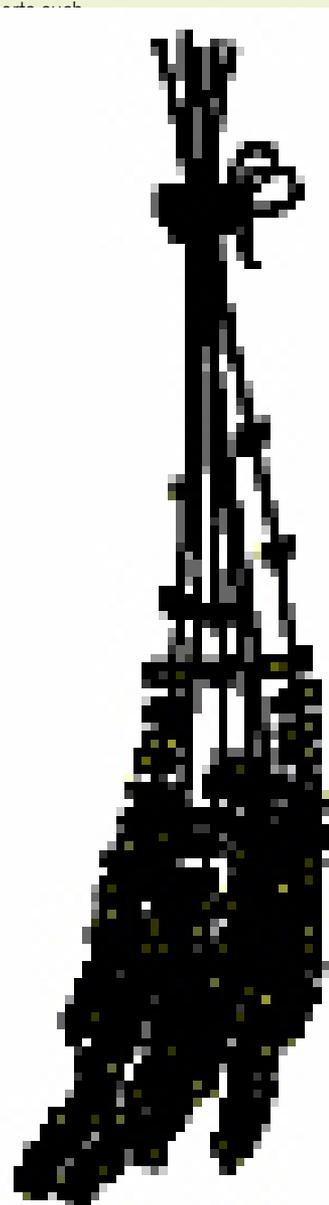
I like to use a Hawaiian yellow ginger that is typically spicier (lemon-like in flavor with a peppery finish) that goes well with fall dishes. We also use it in ginger scones for breakfast! It has a nice citrus note to it.

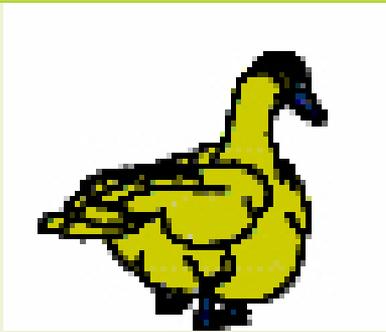
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DRYING HERBS:

Having an herb garden is great. It's easy to dry the likes of thyme, rosemary, sage and parsley. Just nip off the bottom of the herbs from the plant, hang them upside down and tie them with a piece of twine. Place in the basement of your house or an area that is dark and dry. Use a dehumidifier if the basement is too damp. It takes about 4-5 weeks to get to

the actual dried-out stage. Store in airtight containers or in the freezer. In a pinch, cut sage and rosemary and throw them in your freezer to use at will. It's better than most of the 'fresh' stuff out there in the grocery stores during the winter months that typically comes from so far away..





DUCK CONFIT:

A fall staple ingredient and a lot easier to make and keep than you would imagine. A great ingredient to add for a burst of salt, richness and earthiness to the hearty fall bounty. Perfect with a simple pasta, mushrooms, and potatoes. Keeps in the fridge for 1-2 months as long as it is covered in fat. We use a Rouen Duck, which is a small black duck originally from the Lyon region. A person in Whitehall, Wisconsin grows them for us. To make a confit, grind together a salt and herb mixture and sprinkle over the duck legs the day before. This draws out the blood and moisture and also seasons the legs. The day of, wipe off the herb mixture and as much salt as possible. Place in duck fat (olive oil can be used instead) and slow cook at 200 degrees for 8-plus hours to make the legs really tender. Place in a container to cool uncovered, overnight, before wrapping and storing in the fridge.



COOKING UTENSILS 101...

An important gadget most home or everyday cooks forget about is a sharpening steel. Also, an investment in a great set of pans is money well spent. Think All-Clad or even a well-seasoned Griswald (cast iron pan). They work great for sauté work and pan-roasting with any type of food ingredient.



GRILL CARE:

We try not to use a lot of industrial chemicals at Canoe Bay. After a busy summer grilling season, a great way to remove carbon and grease is to warm the grill slightly so the carbon is more pliable and easier to scrape off. Using a scouring pad and a vinegar, kosher salt and baking soda paste (1 cup salt, 1 cup soda, 1/2 cup vinegar), scrub down the grill and then rinse well with water. Season it after you clean it. Wipe the grill dry and then go over the grill grates and inside with a cloth dipped in canola or grapeseed oil. Turn on to burn off remaining oil with the lid closed for about fifteen minutes. This cures the grates and prevent food from sticking as well as future rusting.

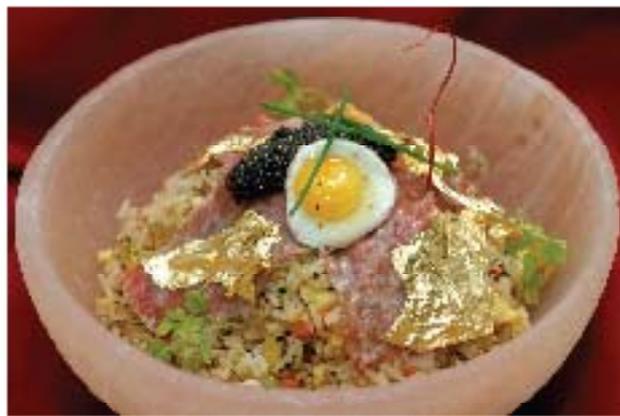


HOW RIPE IS YOUR PUMPKIN?

This applies to winter squash as well as pumpkins: the lighter the vegetable, the dryer it is on the inside; the heavier the vegetable, the wetter it is on the inside. This tells you a lot about the sweetness. Drier vegetables have more concentrated sugars while wet ones will taste mealier. Heavy pumpkins are good for baking or in pies; light ones are better for sautéing or for adding a caramelized to. Stem color is a good indicator too: very brown means ripe; green, not so ripe.

If I were going to be stuck on a deserted island I would make sure to take an endless supply of... chocolate! Think about it—you can combine it with just about anything from fish to dipping the little critters running around the island in! Plus it is my one extreme food weakness that tastes great on its own. Doesn't it cover all the food groups: fat, vegetable, carbohydrate and protein?





DAVID BURKE

PINK HIMALAYAN ROCK

SALT

Used by Executive Chef David Burke in his restaurants both for exquisite presentation and flavor, Pink Himalayan Rock Salt is both stunning and versatile. Use raw slabs as a base for food creations, carved salt vessels for cradling food, or even for architectural details, the natural pink and white striations mimicking the look of marble. The creative possibilities are endless! These exotic salt crystals are now available for your use.

For more information, visit www.davidburke.com. If you would like to purchase the salt, contact us by phone at 973.772.2070, 212.813.0108 or send an e-mail to david@davidburke.com



Roasted Berkshire Rib of Pork

with Maple Whipped Sweet Potatoes and Pecan-Sage Sauce

Serves 4



Recipe by Chef Scott Johnson

INGREDIENTS

PORK CHOPS:

- 4 Berkshire pork chops, center cut, bone in
- salt & freshly ground pepper to taste
- oil as needed

CIPPOLINI ONIONS, PARSNIPS AND THYME BEETS:

- 4 Cippolini onions, peeled, cut in 1/2
- 4 parsnips peeled and cut in 1/2
- 4 chioggia beet or candy-striped peeled and sliced
- 1 tsp olive oil
- 1 tsp butter
- 1 tsp honey
- 4 tbs orange juice

MAPLE WHIPPED SWEET POTATOES (Makes 8 servings)

- 4 med. sweet potatoes, peeled & diced in cubes
- 2 oz. maple syrup
- 4 oz. butter
- 6 oz. cream
- salt & pepper to taste

Pecan-sage sauce:

- 2 tbs olive oil
- 1 onion, finely chopped
- 2 tbs fresh sage leaves, minced
- 1 sprig fresh thyme
- 1/2 cup dry red wine
- 2 cups homemade beef stock (if unavailable, use low-sodium beef broth)
- 1/4 cup pecans, toasted and chopped

Berkshire pork is a high quality, heirloom meat. It is moist, tender and almost buttery, with a fresh taste.

DIRECTIONS



PORK CHOPS:

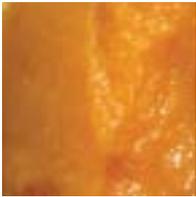
Preheat oven to 350°F.

1. Season pork chops with salt and pepper.
2. In a large ovenproof frying pan over medium-high heat, heat the olive oil until almost smoking.
3. Add the pork chops and brown for 1 minute on each side.
4. Transfer the pan to the preheated oven and bake for 20 minutes, or until the meat is barely pink in the center.



CIPPOLINI ONIONS, PARSNIPS AND THYME BEETS:

1. In a sauté pan over medium heat, add the oil and the onions.
2. In another sauté pan over medium heat, add the butter and the sliced beets.
3. To the beets, add honey and salt and pepper and let cook for 10 to 15 minutes.
4. To the onions, add the parsnips and orange juice and let simmer for 10 to 15 minutes along with some salt and pepper.
5. Remove above vegetables from the pan, once cooked, and reserve for plating.



MAPLE WHIPPED SWEET POTATOES

1. In a sauce pot, place diced potatoes and fill with enough water to cover the potatoes. Bring to a boil and cook until fork tender.
2. Drain potatoes and mash.
3. Add hot cream, butter, and syrup.
4. Finish with salt and pepper to taste.



PECAN-SAGE SAUCE:

1. In a medium saucepan over medium heat, heat the olive oil and sauté the onion for about 5 minutes, or until lightly browned.
2. Stir in the sage, thyme, and wine, and cook until the wine is reduced by half.
3. Add the stock or broth and cook for 30 minutes, or until the sauce is reduced by half.
4. Strain through a fine-mesh sieve and stir in the pecans.

TO SERVE:

1. Spoon a mound of sweet potatoes in each center of 4 warmed plates.
2. Place onion to the left of the potatoes and the remaining vegetables around the plate.
3. Place pork rib on top of the onion and spoon sauce over pork and in front.

Caramelized Sibley Squash and Seckel Pear Soup

Serves 6



Recipe by Chef Scott Johnson

INGREDIENTS

- 4 cups Sibley squash, peeled and diced
- 4 Seckel pears, peeled and diced
- 2 cups apple cider
- 2 cups chicken stock
- 1/2 cup yellow onion, diced in cubes
- 1/4 cup celery, chopped
- 2 sprigs fresh thyme
- 1/4 cup cream
- 2 tbs butter
- 2 tbs pumpkin seeds, toasted
- salt & pepper to taste

DIRECTIONS

1. In a large sauce pot over medium heat, add butter and onions. Cook until onions are translucent.
2. Add the diced squash and pear. Cook until caramelized over medium heat.
3. Add all but the cream to the squash and pear. Cook for 1 to 2 hours or until the squash and pear become tender.
4. Puree soup in a blender and return to pot to warm again and finish with the cream.
5. Serve in a large bowl and garnish with toasted pumpkin seeds and maple syrup.

Both the Sibley squash and the Seckel pear were founded by farmers in Pennsylvania

Black Walnut Quince Cake

with Mulled Cider Ice Cream and Cardamom Sauce

Serves 4

INGREDIENTS

Cake:

- 2 cups all-purpose flour
- 1/2 tsp kosher salt
- 2 tsp baking powder
- 1 tsp baking soda
- 1 cup sugar
- 1 cup butter (melted)
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp lemon zest
- 1/2 cup milk, buttermilk preferred
- 1 cup black walnuts, chopped fine and toasted
- 2 cups quince, cooked down and pureed

Ice Cream:

- 1 cup heavy cream
- 1 cup milk
- 1/2 cup sugar
- 4 egg yolks
- 1 cup mulled cider

Sauce:

- 1/2 cup granulated sugar
- 2 tbs cream
- 1 tbs butter
- 1 tsp cardamom
- 1/4 tsp salt

To Serve:

1. Warm the cake and place in the center of the plate. Add a pool of caramel sauce around the cake, and the ice cream to the side.
2. Garnish with a black walnut crisp.

DIRECTIONS

Oven Temp: 350°F

Bake Time 15-20min.

Black Walnut Quince Cake:

1. Combine dry ingredients in a bowl and reserve.
2. In a mixing bowl fitted with the paddle attachment, add the sugar and butter, on medium speed until well combined, about 3 to 4 min. Add the quince puree.
3. Add the eggs one at a time and follow with the vanilla and lemon zest.
4. Add the dry ingredients alternately with the milk to the butter and sugar mixture. Mix until just

Mulled Cider Ice Cream:

1. In a 3-quart sauce pot combine milk, cream, and vanilla. Bring to a boil over medium heat.
2. Whisk together egg yolks and sugar.
3. Once cream has come to a boil, add half cup cream to eggs. Stir egg mixture into hot cream.

Cardamom Caramel Sauce:

1. In a sauce pot over medium heat, add the sugar and let brown while stirring. You want the granules of sugar to be melted.
2. Add the cream to the mixture and stir until all the sugar has melted into the cream.

- combined—should have lumps and flour will not be fully combined. Stir in the black walnuts by hand.
5. Remove the mixing bowl from the mixer and fold in the cranberries.
6. Add to buttered and floured ramekins or cake rings.
7. Bake for 15 to 20 minutes or until a toothpick inserted into the center comes out clean.
8. Allow cakes to cool for 10 minutes before removing from the rings or ramekins. Reserve for plating.

4. Stir over low heat until mixture begins to thicken. Strain.
5. Cool mixture down add cider and freeze in an ice cream freezer.

3. Remove from heat and whisk in cold butter, then the salt and cardamom. Reserve in a warm place for plate up.

Uplands Cheese

Scott Johnson has made the Pleasant Ridge Reserve Uplands Cheese a staple on Canoe Bay's cheese plate. He is drawn to their hands-on approach from pasture to cellar, and the unique flavor properties of the cheese due to the fresh grasses, herbs and wildflowers that the cows graze on. Co-owner Mike Gingrich is proud to explain it is a product of 'designer milk...'

"I have a background in dairy farming and about 12 years ago decided to start doing rotational grazing on a larger scale. We have 150 cows and 20 different pastures on 300 acres of land. During pasture season from spring through fall, the animals are moved daily to ensure the best possible grazing. We match nutrient needs to patterns of grass growth."

Mike perfected a 'make-procedure' recipe for a cheese reminiscent of a French Gruyere or Beaufort. *"We made a commitment to making cheese. We built a cheese plant on the premises. The first year we made 6,000 pounds; today we make 60,000 pounds of cheese."*

Only about half of the milk produced from their cows is actually used in the process. *"We don't use anything before or after the pasture season, or if there is any shift in climate, like during a drought."* Whatever doesn't make the cut is sold to a nearby creamery.

Within hours of milking, the cheese process begins. *"We take the morning milk at cow temperature and the milk from the night before, and literally 15 minutes after the last cow is milked, we pour it into a vat that is heated to 90 degrees. Cultures and enzymes are added and we cook it for about 6 hours at a higher temperature that expels the whey. The curd is then pressed and*

more whey is drained before we cut it into 12 pound blocks and press it again, this time overnight. The wheels are salted and moved into racks in the cellar where they are washed with a weak brine solution containing natural bacteria that break down the fats and add a nice flavor."



For no less than four months in this aging room, the wheels of cheese are rotated daily by hand. *"It's a labor-intensive process and while we enjoy working in this traditional manner, we don't do it for nostalgic reasons. It used to be done this way for the sake of flavor."*

Cheese-keeping tip: *"The key is not to let it dry out. We ship in freezer paper. Either rewrap or use wax paper, something that allows the cheese to breathe a little. That way it can last up to a couple of months..."*

Pleasant Ridge Reserve is available at www.uplandscheese.com as well as at a variety of gourmet cheese shops nationally such as Saxelby Cheesemongers in New York, Cowgirl Creamery in San Francisco and Pastoral in Chicago.

"Uplands Cheese just connects me to the Wisconsin Prairie every time I eat it."

-Chef Scott Johnson



Self-Taught Sommelier

“Wine is no different than anything else—it all depends on your interest level...”

How hard could it be: buy a property, design it, landscape the grounds, and stock it with a wine cellar holding thousands of bottles made up of over 500 selections? Then compile a wine list that wins a coveted Wine Spectator ‘Best of’ Award of Excellence in 2004. All with no prior experience in any of the above. Canoe Bay owner Dan Dobrowolski explains it’s a lot easier than you would assume...

Dan was plenty interested. An Emmy-award winner and meteorologist by trade, he is continually fascinated by all the individual pieces that make a specific piece of land unique—the weather, climate, soil, people, what people have done to the landscape, and how it all comes together. He likes to think of himself as more of a geographer than a meteorologist. *“Since wine is an expression of place, certainly in France where the labels are an exact expression of their place, it was a natural extension of my interests.”*

Dan started by studying the Cote d’Or wines of Burgundy. He was mesmerized by the fact that they all came primarily from the Pinot Noir grape but were so vastly different in taste. *“How does that happen in such a short amount of physical space? Now you’re talking about individual vineyards and slopes and the processes vintners have been using for centuries.”* He spent a lot of time reading books about these places with histories going back centuries, and backgrounds often as remarkable as the wines themselves.

A class on viticulture at the University of Minnesota was the only formal wine education Dan has ever had. It covered the nuts and bolts of how wines are actually made: the growing of the vines and their absorption of minerals. The rest of his instruction is an ongoing process gleaned from a variety of sources.

“There are unlimited resources out there on wine.”

He deems *Wine Spectator* to be one of the best magazines in the world. *“Visually beautiful and very explanatory, with*

lots of neat articles about food pairings and so forth, it’s a tremendous wine resource.”

Find out from your local wine store if they have tastings.

Try to make it a monthly occasion. Not only is it an opportunity to taste wines but a nice social event as well. *“You’ll learn right away that everyone tastes differently. Some people have a natural ability to smell things out. At tastings you can begin to develop a feel for what interests you, and when something catches your attention, buy a bottle, take it home and taste it with food, with different foods in fact. That alone is a lot of fun.”*

Dan wishes more people drank wine with food. Not only is it good for your digestive system but it can really enhance a dish. Tasting wine with food can make or break a meal. *“You might have a Cabernet that’s good but then you have it with a hamburger and something wonderful happens—it’s great! They dump flavor right into each other!”*

Another great way to get into wine is while traveling. *“Wine tours can be boring. If you’re in wine territory, drive around and stop in at a few places. Walk around, taste a few things, find your favorites and get on their mailing lists so you can keep up on new products. The best wines have a connection with a personal story element.”* Dan loves to visit Sonoma County in California. *“The Russian River Valley, when the fog is moving up the river, or the Sonoma Coast, with its dramatic and complex geography between the redwoods and the Pacific, are both so compelling. How can the wine not be?”* Discovering wine on vacation provides a great memory-marker. >



Developing a wine program at Canoe Bay was a staggering task if not simply because of the amount of material to choose from. *"Nowadays there are wines from every country to pick from, even China."* Dan breaks his selection process down into 3 tiers: a lower tier (\$50 bottles and under), a mid-tier (\$50-100, maybe \$75) and the collectibles. *"You really need to give customers a range without the pressure. Most of the time our guests tend to pick from the middle."*

Once again Dan stresses individual taste. None of the wines on any of his tiers are a bad choice; it depends on the consumer. Of course as you go up in price, the wines do become more delineated for a more one-of-a-kind experience.

But a great wine does not have to cost \$150 a bottle. *"Some of the best wines I've ever had were under \$10. I love finding deals like that for people. On the other hand, there are incredible wines that are expensive and we have to have them because once in a while you just want to drink a Picasso."*

Ideally, you want to pick wines that work in harmony with the food you are serving. *"Never forget the food. The goal is to offer a broad brush of flavors and styles in order to taste all those really cool things wine has to offer in conjunction with food."*

Dan's ardor for wine is also an organic extension of his passion for food and food selection at Canoe Bay. There is a natural connection between product and producer. *"When you know the origins of your supplies, the dish just tastes better."* Likewise, Dan buys into the theory that all great wines are made in the vineyard; you have to start with great material. And it doesn't hurt to have a vintner who knows what he's doing either. *"You can taste the difference in a wine that is made with consideration in an artisanal process. There are winemakers—like Steve Kistler in California—who are real geniuses and you can taste the genius in the wine. There are houses like Château d'Yquem in Bordeaux who actually have their harvesters snip off the ripe grapes from the vines with fingernail clippers. When you have that kind of dedication in play, you can taste the caring that went into each product."*

As a wine professional, Dan is extremely self-conscious of the role he plays in the dining room. Ultimately, the client has to like the wine. *"I want you to be happy. My job is to present choices that bring our guests the best possible experience."*

Let's face it, approaching a wine list in a restaurant can be intimidating. *"A lot of people try to be cute with their wine lists. This works well in a wine store but in a restaurant, that's*

what the wine expert is supposed to do."

Dan makes these suggestions to ease the drinking patron's mind; the biggest mistake by far that people make in restaurants is not using the wine steward. *"When you go to the doctor's office to get his advice you listen, so do the same in this situation. Their whole reason for being is to assist you. Besides, they know the food better than you—what it tastes like and even what the chef is recommending."*

Half-bottles are also a great way to approach ordering wine with dinner. *"Go to places with a decent selection. That way, during one meal you can experience a red and a white to complement the right dishes."* It comes as no surprise that Canoe Bay offers a fairly large half-bottle list.

Ready to take wine into your heart and into your home?

Canoe Bay offers a unique dining experience in the wine cellar at the Inn: a multi-course meal served in a fully-stocked cellar. *"It's fairly big and packed with lots of little ideas people can use in a home cellar,"* Dan explains. Like everything, he tackles the awesome idea of home cellars in stride, one bottle at a time...

"If you own a house or have access to a basement or at least a cool, dark place, that's great. If you want to get serious about building a real wine cellar, there are companies that can do that for you, but all you really need is to frame up a little room with 2 by 4s, insulate it, put clear plastic coating on the inside to keep out the humidity, add a small cooling unit, and you have a wine-cellar. Any weekend warrior can do this. You can add racks or simply set cases of wine in there."

Humidity, or the complete lack of it, can be an issue during Northwest winters and can dry up corks. Solve that problem with a cheap humidifier.

Another alternative is an inexpensive wine cellar fridge that can hold anywhere from 50 to hundreds of bottles. *"It's a great tool with its own internal cooler and you can even use it as a piece of furniture in your kitchen or dining room."*

Avoid leaving wine out in the kitchen. *"Believe it or not, the average time between purchase and consumption is two hours! So keeping wine in the kitchen for a day or two tops is fine, but the problem is, heat will murder wine."* If you're planning on drinking a good bottle in six months or so, he recommends a mini-cooler to stop the wine from falling apart.

As with the wine list he assembled at Canoe Bay, Dan breaks down home collecting into three categories based on a tiered price system: Collectibles, food-matching wines, and personal favorites.

Follow your own personal food patterns: *“On a day-to-day basis, look for wines in terms of food. If you’re a vegetarian, think whites or lighter reds because most of the food can’t stand up to a big wine. If you stay in the middle with medium-weight wines you tend to get a match with a lot of different foods.”* Versatile food wines: Southern Rhône Wines such as Côtes du Rhône or Côtes de Provence, a medium-bodied Châteauneuf-du-Pape or a medium-bodied Pinot Noir from California or Oregon: These run the gamut from fish to chicken to lighter meat dishes. *“The more broad-brushed the wine, the more varied the food selection to pair it with. The more delineated the wine, the more particular the food.”*

Identify five wines as your own house wines: *“These are your go-to wines, versatile with food, perfect to grab on the way out to someone’s house.”* He recommends a Pinot, a medium-bodied Chardonnay and a Cabernet, since a lot of people eat meat. German wines, like a Kabinett or a Spätlese, are extremely

versatile food wines because their acid content is not that high. Choose a house Champagne for special occasions. *“Taste a few, like a Veuve Clicquot or a Krug. I found this amazing and relatively inexpensive Champagne, Duval-Leroy, which is the cat’s meow.”*

Make that personal connection: If you’re planning on buying a Bordeaux, there are \$15 bottles and \$1,500 bottles. You can look at it from a strictly business point of view: what will make a good investment? Or you can take a personal angle: you’ve tasted it before or read about it in the Wall Street Journal or the New York Times ‘Dining In’ section. It could be from the year you got married or a special birthday year.

Bottom line: buy what you like. *“Wine is so great with food, it’s a shame more people don’t have better experiences with it. You don’t have to invest a lot of time to really reap the benefits of a little knowledge.”*

Dan’s Personal Picks:

(Top 5 in no particular order)

Zind-Humbrecht Pinot Gris

Turley Zinfandel

Sine Qua Non Syrah

Château Margaux

Domaine de la Romanée-Conti La Tâche

Top Dog:

“I’ve been fortunate enough to taste so many great wines in so many great circumstances, it’s almost impossible to select one above the rest. I did however love a bottle of 1989 Vieux-Château-Certain that Lisa and I had in Chicago at a dinner with colleagues. It was incredibly plush and gorgeous and the perfect complement to that meal.”

GREEN REVOLUTION

Canoe Bay operates under very strict guidelines in respect to recycling, rebuilding and reusing. From selection of construction materials to energy-conserving appliances, care is taken to consider every possible impact on the environment. In regards to landscaping, two green thumbs are always employed to ensure the only mark left on the property is one of improvement.

HERE ARE SOME WAYS WE CAN ALL CONTRIBUTE TO THE CAUSE OF PRESERVING OUR PLANET.

GREEN HOUSE

Sustainability begins at home—especially with a trend toward home office spaces.

Get an energy audit!

This is the most efficient way to assess how much energy your home uses and loses... Evaluate the best ways to save energy, which ultimately saves significant amounts of money over time. Audits also determine the efficiency of your home's heating and cooling systems and how to conserve hot water and electricity. You can perform a simple energy audit yourself, or have a professional energy auditor carry out a more thorough audit. For more information check out eere.energy.gov.

Looking through green-tinted windows.

Low-E (Emittance) glass is more energy efficient than dual-paned glass, is easier to clean, filters out up to 83% of UV rays, reduces sound transmission, and helps reduce your energy bill. Andersen's 400 Series (andersenwindows.com) boasts a titanium dioxide layer of protection and low-conductivity spacers between the panes of glass. Most of Pella Windows' offerings (pella.com) are also Low-E, and the company was named Energy Star partner of the Year 2007.

Ambient insulation

Keep your indoor climate controlled by adding insulation to vulnerable spots in your house. Whether it's the attic, crawlspace, or hot water pipes, supplementing standard insulation saves energy in the long run, with a minimum short-term investment. See owenscorning.com for more information.

CO2 NEUTRAL

The media often focuses on factories and car companies as the biggest offenders in this area but it begins with the consumer, which means you and me...

Check your tires

Routine tire maintenance not only lengthens the life of your tires but increases fuel efficiency to the tune of up to two "free" weeks of gas a year.

Offset your pollution contribution by supporting research into alternate energy sources.

Fly green

Silverjet, the business class-only airline, offers one-way flights between New York and London for \$899. The price includes a carbon offsetting contribution. The airline also boasts a private terminal, free pick-up from the train station, seats that convert into flat beds, an extensive menu, and great service. flysilverjet.com.

ENERGY EFFICIENCY

Preserve the planet and cut your energy bills by up to one-third with common sense and a little adjustment here and there...

Use less water

The tips are endless. Install a high-efficiency, low-flow showerhead and save between 1,000-8,000 gallons a year. Turn off the tap while you're brushing your teeth. Don't run the washing machine or dishwasher unless there's a full load!

Seeing green

Start small. Instead of the traditional incandescent light bulbs, use compact fluorescents, which last up to ten times longer and can cut up to two-thirds of your normal energy use. See energystar.gov for a complete selection of bulbs available.

Better appliances

Target the clothes washer, dryer, and dishwasher that make your energy meter spin. The Energy Star website has a list of options for high-efficiency appliances, including how much you'll be saving in energy costs. Be sure to choose the right appliance for the job; electric kettles use less energy than stove-top ones. At Canoe Bay, significant savings are realized by using Energy Star and high-efficiency appliances.

USING NATURAL PRODUCTS

Did you know frozen foods take ten times more energy to produce than fresh preparations? Use your local greenmarket and enjoy fresher food that is grown near you, saving on transportation energy...

Ingest green

It is possible to feel virtuous while consuming your favorite cut of better-tasting pork, beef or lamb. Niman Ranch pioneered the use of sustainable small farms in the United States and supplies restaurants around the country. Its meats come from family farms that raise animals on all-natural feed in open pasture. Hormone-free, happy animals DO taste better. Order online at nimanranch.com, and visit the website for a list of restaurants in your area that serve their meat. Canoe Bay has developed an entire network of farmers who raise their animals under natural and humane conditions. Check with your local butcher, as these natural producers are becoming more and more prevalent.

Chocolate integrity

Exercise your taste buds with a tasting of fine chocolates made from fair trade cacao beans. Fair trade means chocolate is made from beans bought directly from growers, using strict standards for quality, environmentally sound growing practices, a fair price, and decent wages. E. Guittard (guittard.com) makes single and blended-source chocolate from Venezuela, Madagascar, and Colombia. The intensely aromatic and distinctly flavored ready-to-eat bars and baking chocolates are available from the company's website and in stores. See the fair trade website at transfairusa.org for information on other items, including coffee, tea, and fruit.

Green clean

Most cleaning products do more damage than good: releasing toxic chemicals into indoor spaces can irritate everything from your skin to your respiratory systems and wreak havoc on the environment. Replace your cleaning stash with biodegradable substitutes, such as Mrs. Meyer's Clean Day products, that are equally hard-working and grime-cutting and come in recyclable packaging. Their essential oils have naturally occurring, gentle cleaning agents like lavender, geranium and lemon verbena. mrsmeyers.com

RECYCLED AND SUSTAINABLE MATERIALS

You can recycle just about anything, from cardboard and plastic to old cell phones and batteries. Here are a few more inventive ways to reuse and renew...

Guilt-free floors

Just because you want to make your home more environmentally friendly doesn't mean you have to give up the warm look and feel of wood flooring. Bamboo floors, similar to wood, are beautiful, sophisticated, and harder than oak, not to mention the fact that bamboo goes from seed to plank-ready stalk in only four to six years. [Ecotimber.com](http://ecotimber.com) offers both bamboo and refurbished wood floors. Or if you prefer traditional wood, try one of the companies that make wood flooring from architectural salvage. Whiskey Wood floors are made of timbers from old bourbon distilleries in Kentucky, and come in pine, oak, or maple. whiskeywood.com. The wood floors at Canoe Bay come from various sources that are environmentally friendly and use sustainable practices.

Recycled Tile

Walking on glass has taken on new meaning... Wausau Tile has combined concrete and recycled glass in making their pavers, tiles, planters and other outdoor architectural features. wausautile.com

Eco-friendly Furniture

More companies are finding ways to make furniture out of salvaged materials. [Ecowork.com](http://ecowork.com) sells custom-made workspaces, including conference tables, partitions, and desks made of 95% recycled materials. For more whimsical furniture—like a chair made of bungee cords, a desk made of pressed pallets, or a sofa constructed out of salvaged water pipes—check out metaformstudio.com.

ECO-CHIC STYLE

It's hip to be green, from wearing natural fibers to planning a 100 percent recyclable wedding celebration! Consult wedding magazine *Portovert* for more ideas on walking down the green aisle... portovert.com

Redesign green

Combining swank design with sustainable goods, Mod Green Pod offers 100% organic cotton fabrics and clean, vinyl-free finish, water-based ink wallpapers. modgreenpod.com

Protect your skin and the environment.

Avoid polluting clean, clear, glacier-formed lakes by wearing a non-oil-based sunscreen when you take a dip. SmartShield makes a waterproof, hypoallergenic version that contains aloe and won't wash off during your daily swim. smartshield.com

Green technology

A new breed of backpacks and messenger bags have a posse of solar panels on one side to convert the sun's rays into usable power for you to charge your phone, MP3 player, or camera. Voltaic's bags are available online at voltaicsystems.com.

THE NOT-SO-LITTLE GARDEN ON THE PRAIRIE

WHEN GARDENER JOHN NISSEN FIRST SETTLED IN WISCONSIN FROM DENMARK, *"IT JUST FELT LIKE HOME,"* HE REMINISCES. WELCOMED BY ROLLING HILLS, FRIENDLY FACES, AND LUSH WOODLANDS, THE FORMER TEACHER FOUND HIS NICHE - AND AN EXCITING OPPORTUNITY - AT CANOE BAY. BUILDINGS INFLUENCED BY FRANK LLOYD WRIGHT'S PRINCIPLES FOR ORGANIC ARCHITECTURE SET A NATURAL TONE FOR LANDSCAPE DESIGN. INSPIRED, THIS DANISH GARDENER SAID HE WAS *"READY TO GET STARTED."*

When describing the property on his first visit in 2000, Nissen carefully explained that *"all the buildings fit into the woods, so I wanted to keep everything looking natural."* He followed principles of sustainable living based on the New American Garden style, founded by fellow Scandinavians Wolfgang Oehme and James A. van Sweden. Nissen used plants and flowers native to the area to allow greater resource efficiency and a more innate feel. To transition between the wildness of the prairie and the sharpness and structure of the buildings, he nestled the buildings with cultivated areas using hybrid flowers, rose bushes surrounded by grasses, and lots of textured perennials to keep the gardens looking beautiful from season to season.

The property's gardens and plant life are planned to look

beautiful year-round. *"When fall comes and the leaves change, there's no way I can compete with that,"* Nissen added. Even a thick covering of snow fails to obscure six-foot tall stalks of grass, which create a winter garden.

Grasses, willows, and other plants and flowers native to the prairie - and Northwestern Wisconsin's Indianhead region - are not only beautiful, but demand less upkeep than the tended and trimmed lawns of suburbia. Minimal maintenance doesn't mean that the prairie takes care of itself. Controlled burns are scheduled every few years in springtime. The emulation of prairie wildfires of years past serves to burn away grass-choking weeds and produce a more lush prairie. *"The prairie needs to be burned, it's rejuvenating. The year after a burning, there are lots of lovely flowers,"* says Nissen.

From the Outside In

THE BLENDING OF THE OUTDOORS WITH THE INDOORS, WHICH CONTRIBUTES TO CANOE BAY'S TRANQUILITY, BEGINS WITH AN INDOOR-OUTDOOR WATERFALL IN THE RECEPTION AREA. INTERIOR BOUQUETS SERVE TO BRIGHTEN THE ROOMS AS WELL AS PROVIDE A NATURAL AROMA FOR SIMPLE, HARMONIOUS INTERIORS.

Linda Zajec (pronounced Zike), Canoe Bay's resident florist, takes her inspiration from the nurtured wilderness just outside. *"There's so much to see and bring inside, it's endless. And it changes every year."* For fall, Linda prefers orange and yellow calla and oriental lilies, and green roses with purple irises, which she picks in the gardens usually until September. Then she sources blooms from Hermes, a regional distributor. Guests are greeted by bedside roses each night and can enjoy several rose varieties that bloom on the property at different times during the growing season.

Fall bloom bouquets

To recreate Linda's vibrant fall creations, use lilies, roses, and irises. These celebrate the season with their bright colors.

Linda also mixes in purple smoke bush, willow, and purple,

pink and white flax. These are all gathered from the Canoe Bay gardens. Grasses and willow *"bring in the prairie"* to contrast with the brilliantly colored flowers in a bouquet.

Flower Tips

"Cut flowers from your garden in the mornings before it gets too hot or they will wilt easily." While you have more flexibility in the fall months, Linda still suggests mornings or late afternoon as the best cutting times.

"When you first bring flowers home, cut the stems on a slant so they absorb more water. Add water daily. When you first put the flowers in a vase, dissolve an aspirin in the water to keep them looking fresh longer. Put roses in a mixture of water and 7-Up or Sprite. The bubbles keep the flowers more alert."



A visit with Brenda Homick Director of Relais & Châteaux, North America

Relais & Châteaux started with an eight-hotel chain in 1954 and today spans 51 countries with 460 members. Every property is independently owned and with an average of 27 rooms, are all considered small hotels.

Dan and Lisa Dobrowolski are proud that Canoe Bay is Relais & Châteaux's only Midwest member: *"We think it's the number one hotel organization in the world and we like being associated with the best because our goal is excellence."*

With 14 years of experience within the Relais & Châteaux organization, Brenda Homick knows a good hotel when she stays at one. *"We look for exceptional properties that are reflective of the unique destinations in which they are located. And within that, the 5 C's are a critical component."* The 5 C's are the equivalent of a ratings system: courtesy, charm, character, calm and cuisine. Relais & Châteaux properties are expected to excel in all these areas.

Relais & Châteaux is a venerable Old World association. Has it translated well in the US and why?

For Americans, I think Relais & Châteaux represents the crème de la crème. Americans have a fondness for European elegance, which is really what we represent: Old World European standards of graciousness and hospitality. Among the affluent leisure traveler there is no other organization that quite measures up to our standards and criteria of excellence, as well as our attention to culinary excellence. Over the past decade we have seen the 'celebrity chef' become increasingly prominent in the U.S., prompting a greater attention to culinary excellence. And I think Americans appreciate that we have always focused on this.

The big trend in the U.S. is hip, boutique hotels—how does Relais & Châteaux fit in this competition or is it just a totally different market?

I don't really think we fit into that market segment. We have a lasting standard of quality that endures—people look to us to have staying power.

What is your relationship with The Leading Hotels of the World?

It's a marketing alliance; we remain entirely separate organizations. We are more complementary products than competitive: Leading Hotels have larger hotels primarily in city centers while we have smaller properties usually located outside of cities.

What are the goals for the organization in the U.S.? Is it to get more properties up to Relais & Châteaux standards or to get new properties on board?

Our goal is to maintain the level of excellence that we have achieved within North America and accept appropriate properties as they come to our attention. We don't actively recruit—we usually only accept a small fraction of the properties that apply.

What is your favorite property outside of the U.S.?

That's difficult to answer because they are all so different. On a personal note, I was in Morocco last August and our properties in Marrakesh are a couple of my favorites. Within the quality and consistency of a Relais & Châteaux property, you are able to authentically experience that exotic location.



A WATER THAT BELONGS ON THE WINE LIST.

California Dreamin': Rancho Valencia

Opened in 1989, Rancho Valencia Resort & Spa is the only Relais & Châteaux property in Southern California. A tennis, golf and spa resort, it features 49 luxurious, Mediterranean-style suites, each with a fireplace and private garden terrace. It is set in a secluded canyon in Rancho Santa Fe on 40 acres of lush landscaping and year-round flowering gardens. Twenty-five miles north of San Diego, Rancho Santa Fe was “discovered” in the early 1900s by movie director Theodore Reed. Friends and fellow actors Mary Pickford and Douglas Fairbanks bought 800 acres, naming their property “Rancho Zorro,” and planted 300 acres with Valencia oranges. Since its opening adjacent to such famous properties, Rancho Valencia has built a reputation for providing impeccable service and attracting some of the most celebrated entertainers, politicians and business leaders — Michael Jordan, former President Clinton, and Jenny Craig — to name a few.

Rancho Valencia is run by General Manager Michael Ullman

What is a guest's typical “sports” day like at Rancho Valencia? *Start bright and early at 9 am with our award-winning tennis clinic. It's 3 hours long and covers stroke, serves, volleys and a session hitting with one of our eight USTA pros. We were recently named among the “Top Ten Tennis Resorts in the US” by Tennis Magazine. After lunch, grab your clubs and head down the road to one of three private golf clubs within minutes of the resort.*

What is a guest's typical “relaxing” day like at Rancho Valencia? *Wake up and leisurely read the newspaper on your garden patio before heading out to our complimentary morning yoga class. After breakfast, visit The Spa Rancho Valencia and enjoy one of our fusion treatments, such as Zest for Life: a rosemary and lemon steam in our Vichy rain room, followed by an uplifting bergamot and fresh lemon zest sea salt exfoliation and massage. Lunch at the Spa Pool and then relax by the pool for the afternoon. At sunset, be sure to visit the La Sala Patio for a cocktail while watching the hot air balloons drift overhead. After dinner at The Restaurant, curl up in front of the fireplace in your suite or take a Jacuzzi on your patio.*

What makes Rancho Valencia so special? *Attention to detail is the hallmark of our resort: from the hand-painted tile-work and custom furnishings, to the resort's amenities and 40 acres of breathtaking landscaping and grounds, to the resort staff that offer extremely personalized service.*

What is the perfect day trip from Rancho Valencia? *A Day at the Races! From late July through early September, the Del Mar Race Track is open 6 days a week for thoroughbred horse racing. Guests of the resort are able to access the members-only Turf Club, where they can enjoy air-conditioned dining and betting, away from the public grandstands. And it's only 10 minutes from the resort!*

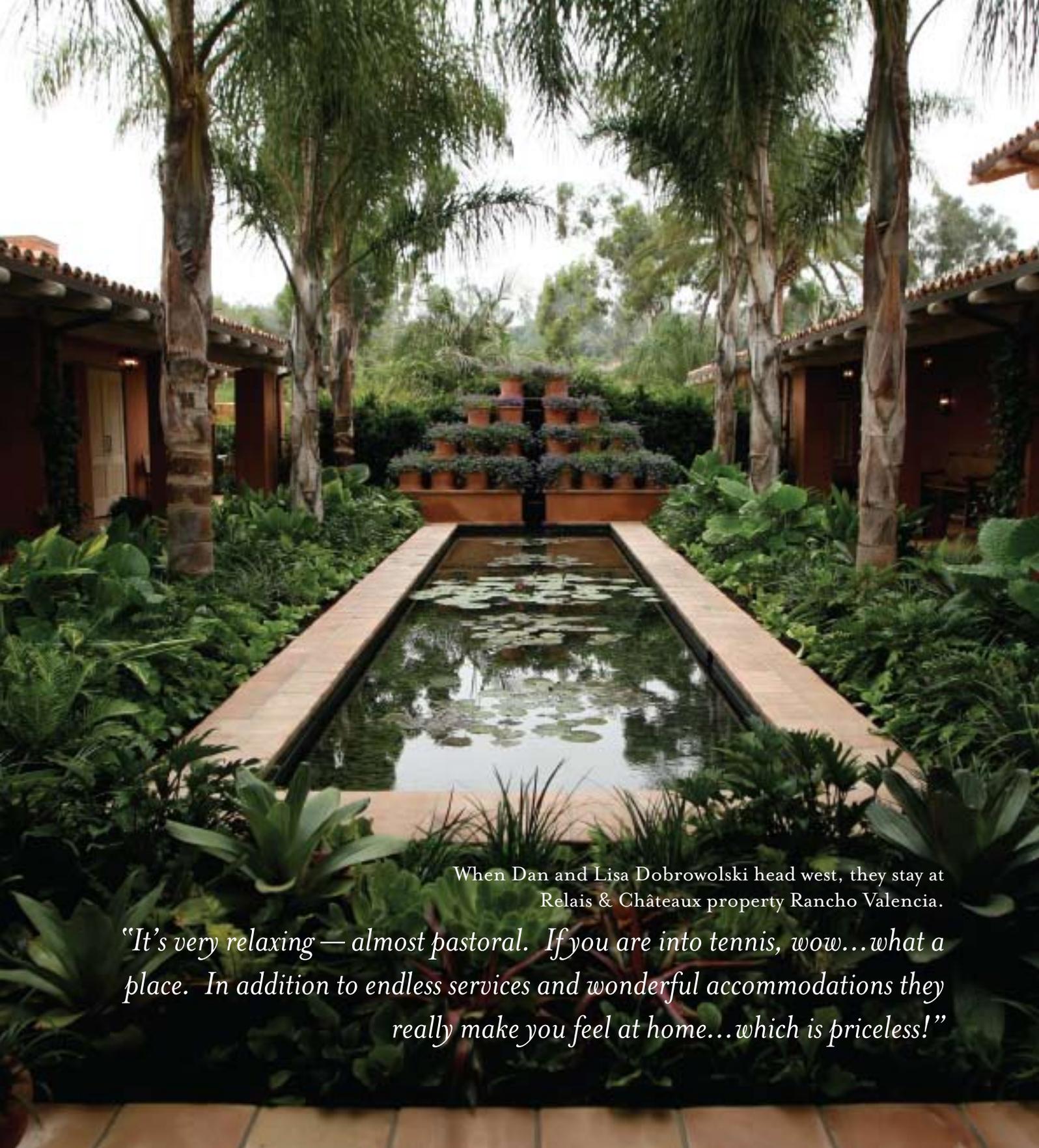
What is the Rancho Valencia cuisine? *We serve California-French cuisine that changes seasonally. We use the freshest local ingredients.*

Is there a special Rancho Valencia dish? *Imported John Dory with Parsley-Yukon Gold Leek Ragoût, Oven-Dried Cherry Tomato, Mussel Saffron Broth, and Lemon Mosto.*

Is there a special Rancho Valencia drink? *The Grand Valencia: Goose l'Orange, Grand Marnier, Cuarenta y Tres, and orange juice. Served up.*

Is there one spot on the property not to be missed? *The La Sala Patio at sunset is spectacular for watching both the sunset and the hot-air balloons that take off from the nearby polo fields and float overhead most evenings.*

Where do you go on vacation? *Anywhere I can indulge my passions for cycling and/or surfing!*



When Dan and Lisa Dobrowolski head west, they stay at Relais & Châteaux property Rancho Valencia.

“It’s very relaxing — almost pastoral. If you are into tennis, wow...what a place. In addition to endless services and wonderful accommodations they really make you feel at home...which is priceless!”



(re)Treat...continued

and privacy and appears to be a natural extension of the landscape." With no chance of a cookie cutter approach in design, each building will also differ in response to the needs of the individual owners.

Like Dan, Kelly acknowledges the need for a retreat from the world with its excessive, man-made pressures. "We lead incredibly full lives; we are the busiest, most stressed people on the planet and we've brought this upon ourselves. Dan has created a niche, a place to decompress and I think there is a trend toward desiring that, an opportunity to reconnect with nature. I believe strongly in buildings that

try to manifest who we are as people and what our values are and our relationship with nature in the natural world. It's green architecture; it's environmentally sensitive design; it's buildings that are respectful and perhaps even subservient to nature in the natural realm. That is obvious at Canoe Bay and in most of the projects I do, which are usually in rural, highly sensitive, highly beautiful areas, and I want to tread as lightly as possible on those pieces of land." Call it a lifelong homage to the Darwin Martin house that Kelly Davis passed by all those years ago... ■



SMEG

It's not hard to fall for these sleekly designed, 50s-style 'retro' refrigerators with dreamy curved corners and a palate of colors that add just the right splash to any kitchen (pastel blue or lime green, anyone!) Finally this Italian company (name formed from the initials of their metal enameling factory in Reggio Emilia, Italy) is state-side. We've been waiting on these after spotting them in European magazines over the past few years...

www.smegusa.com



La Tourangelle Roasted Walnut Oil

La Tourangelle brings its products—and a new mill, stateside. The 150-year old French artisan oil-mill that continues to produce uniquely flavored nut oils in time-honored tradition, now has a sister-mill based in California, complete with custom fabricating century-old equipment and a French oil roasting master to train the staff. The result: new offerings from nuts picked on neighboring orchards, sun-dried and hand-roasted before cold-pressed and light-filtered. For fall, we love the roasted walnut oil. This highly versatile oil pairs with just about everything—from salads to grilled meats—or just on it's own with bread!

www.latourangelle.com



Table to Table

Table to Table is a community-based "food rescue" program that collects prepared and perishable food that would otherwise go unused and delivers it to organizations that serve the hungry in counties in Northeastern New Jersey. This fresh food is delivered free of charge to nearly 50 agencies throughout the area, including elder care facilities, drug rehab centers, homeless shelters, homes for victims of domestic violence, HIV day centers, and pantries serving the "working poor." Last year, they delivered enough food for more than 4,800,000 meals!

www.tabletotable.org



Volunteers for America

Touching the lives of more than 2 million people each year, Volunteers for America is dedicated to 'reaching and uplifting the American people', a mission they have pursued for over a century. This national non-profit organization works with America's most vulnerable groups: at-risk youths, recovering addicts, reformed prisoners and the elderly—offering extensive professional long-term nursing care, assisted and independent living residences and federal housing programs.

www.voa.org

Haute Notes



BEAUTY & TASTE



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