

CANADIAN

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HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

small spaces
maximum

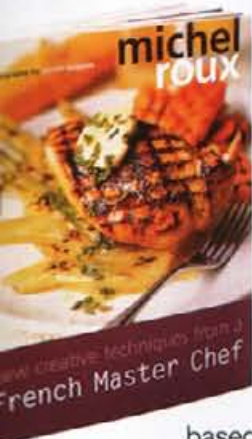
- city modern
- new colonial
- bohemian chic

style



what's your house wine?

Restaurant sommeliers take great care choosing economical house wines that pair well with a variety of foods. Not bad guidelines to follow when picking your own "house" wines at home. Best bets are light Rieslings and buttery Chardonnays for white wines, and dark plummy Merlots and low-tannin cabernets for reds. Try tasty, citrusy Vineland Estates Winery 2000 Semi-Dry Riesling (\$10), and Château des Charmes Chardonnay Estate 2000, Niagara (\$13), with its pear and lightly smoky oak taste. For reds, both Mission Hill Merlot 2001 (\$17) from B.C. and Inniskillin Cabernet Franc 2001, V.Q.A. (\$12) have generous dark berry fruit flavours and great balance. — Natalie MacLean



french class

Love learning new tricks for entertaining? Check out *New Creative Techniques from a French Master Chef* by London-

based Michel Roux. Despite the intimidating title, most ideas are highly usable, not fussy. Turn a lidded casserole into a smoker for duck breasts, or slice anchovies into puff-pastry straws for a salty bite with drinks. *Whitecap Books, 2003, SC 192 pages, \$30.*

how 'bout them apples!

When cooking with this autumn's fruit harvest, think outside the box. Lisa del Rollo, resident chef at the Good Earth Cooking School & Food Co. in Beamsville, Ont., created this intriguing crabapple recipe. The little apples are poached in a wine syrup until they — while remaining whole — turn soft enough to spread with pâtés or rich cheeses on crackers.

Candied crabapples

- 1 bottle (24 oz./750 mL) semi-dry Riesling or Gewürztraminer
- 2 cups (500 mL) water
- 2 cups (500 mL) granulated sugar
- 1 vanilla bean, scraped
- 1 small cinnamon stick
- Up to 20 walnut-sized crabapples per batch

1. Wash crabapples. Bring all ingredients except crabapples to a boil in a large pot.
2. Add apples, covering liquid surface with parchment paper to keep fruits submerged. Bring to a simmer. Turn off heat. Let stand until mixture cools. Check that the apples don't split. If splits begin, remove apples with slotted spoon; cool on parchment-lined tray. If apples aren't soft enough after mix has cooled, repeat simmer-and-cool process. Transfer to lined tray. Poach another batch of apples, if desired.
3. After apples are removed, boil liquid until thick. Strain and cool. This will form a jelly.
4. Dip apples into jelly to coat. Keep at room temperature or chill until serving time.

the finish line

If you love the timeworn, non-stick finish of a well-used cast-iron pan, check out Lodge Logic's new line of griddles, skillets and Dutch ovens, which are seasoned at the factory with vegetable oil. **10-1/2" griddle (shown), \$37; assorted pans, \$23 to \$140. At Home Outfitters stores, www.homeoutfitters.ca; Canadian Tire stores, 1-800-387-8803 or www.canadiantire.ca; and Home Hardware stores, www.homehardware.com.**



CHEFPRENEURS

Savvy chefs are going off the menu these days to cook up gourmet food businesses on the side.

• J.P. Challet, the Lyon-bred chef of the new restaurant Bouchon in Toronto, sells his foie gras and cold-smoked salmon at the Great Cooks shop in The Bay downtown on Queen Street. His fans place orders weeks ahead. *Foie gras, \$22/100 g; smoked salmon, \$20/lb.*

• Her catering clients couldn't get enough of the seed-studded Raincoast Crisps Vancouver chef Lesley Stowe made for parties, so she began selling the crackers at her own small retail shop. Soon, other shops signed on. Plans are now underway to hit Eastern Canada and the States with the molasses-laced treats. **\$6.50/150 g. At Lesley Stowe Fine Foods, Stong's Market, and The Cookbook Co.**

• Mitchell Lippeman, formerly a *chef de cuisine* at the Liberty Grand events venue in Toronto, created a delicious creamy Caesar dressing for his sister, who can't eat dairy. Jars of the lactose-, gluten- and preservative-free My Caesar are now available at supermarkets. **\$4/330 mL. At Sobeys, or through Gold Medal Kitchens.**



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