

**Thomas Rush** Executive Chef,  
Regina Inn

Since arriving at the Regina Inn Hotel and Conference Centre last spring, Executive Chef Thomas Rush has put his own stamp on Vic's Steakhouse – one that reflects his commitment to providing guests with an unforgettable dining experience.

"Vic's Steakhouse is known for serving food of the best quality. Our beef is Certified Canadian Angus AAA, which has an incredible flavour. We've created a new fixed menu that offers good variety and wonderful presentation, and we follow that up with excellent service and a fine selection of wines."

Award winning chef Thomas Rush was trained at Toronto's Humber College. He brings more than 22 years of experience with first class hotels & restaurants in Calgary.



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\*FEATURING CLASSIC CANADIAN ANGUS BEEF. \*PROUDLY SERVING COCA-COLA PRODUCTS

vintagereport

THE WINE:  
Mission Hill 2001 Cabernet Sauvignon/Merlot  
COUNTRY OF ORIGIN:  
Canada (Okanagan) British Columbia  
GRAPE VARIETY:  
Cabernet Sauvignon and Merlot

COLOUR:  
Purple/Ruby  
NOSE:  
Cedar, raspberry

IN MOUTH:  
Black currant ,blackberry flavours fairly tannic fruit driven

FOOD:  
red meats rare to medium rare Thanksgiving / Xmas turkey dark meat - will be a great match cheeses - Brie,Camembert, Monterey Jack

VALUE:  
Decent value for Canadian red in this price range

RATING:  
3.5 grapes (0 lowest - 5 highest)  
A good wine to try if you have yet to taste a Canadian red.



*This wine is available at John's Prime Rib & Steakhouse. Look for it in their NEW wine cellar.*

*John's*

Vintage.

MAGNIFICENT MISSION HILL  
BY LEN STECKLER

AS ONE WALKS THROUGH the entrance gateway into the courtyard of Mission Hill Family Estate Winery, it is like walking into a different time. The unique California mission/Greco-Roman design of architect Tom Kundig makes a visit to this Okanagan winery a must. From the 12 storey bell tower with its four French-cast bronze bells, to the meeting hall featuring a tapestry by French artist Marc Chagall (est. value \$500,000-\$600,000), one is amazed at the beauty and detail of this special place.

From atop a hill overlooking Lake Okanagan in Westbank, British Columbia, across the lake from Kelowna, it's easy to see why Anthony von Mandl, Mission Hill's proprietor, chose this spot to make his vision of a winery second-to-none in Canada come true. Established in 1981, it features a natural amphitheatre, terrace restaurant, medieval fountain, underground cellars blasted from volcanic rock and culinary teaching kitchen. Ten thousand cubic metres of rock were blasted from the hilltop to allow the planting of vineyards. Von Mandl's dream of making Mission Hill one of the ten most visited wineries in the world could soon be realized, as not many others hold a candle to the magnificent simplicity or attention to detail seen here.

Today, Mission Hill attracts 120,000 visitors a year, employs 150 full-time employees and produces 250,000 cases of wine annually. Red varieties include Syrah, Merlot, Cabernet Sauvignon, Pinot Noir and a Bordeaux blend of varietals called Oculus Estate. Oculus is the flagship red in the Mission Hill fleet. This remarkably well structured Canadian red wine is extremely food friendly, with black berry, red currant and hint of dark chocolate flavours.

White varietals, for which Canada is world renowned, vary from a Pinot Grigio, subtly oaked Sauvignon Blanc, Gewürztraminer and Reisling to a luscious full bodied Chardonnay that was judged best in the world in 1994 for the 1992 vintage. Wine snobbery reared its ugly head at the competition when the judges, discovering the origin of the Chardonnay, insisted upon retasting. The result – Mission Hill's Grand Reserve was again judged the best, putting Canada on the map as a maker of world-class white wines.

Winemaker John Simes was instrumental in the making of the award-winning 1992 Grand Reserve Barrel Select Chardonnay. He decided on the varietals and helped create the temperature and humidity controlled underground cellars. His wines are more of an old world style: lean, steely, well balanced and extremely food friendly. Having won the International Wine and Spirit Competition twice (1990 Sauvignon Blanc, 1994 Chardonnay), Simes gives Mission Hill a solid footing on the international wine scene. After all, what is a winery without a great wine maker?

Mission Hill varietals are harvested at an average of three tonnes per acre and hand harvesting is preferred for Estate bottlings. Natural yeasts are used in the fermentation process, with the reds and the Chardonnay undergoing malolactic fermentation. The Chardonnay is aged in French oak, as are the reds. The reds will age on the oak for six to 18 months, depending on the varietal and wine style being made. All oak barrels are of medium toast; toast refers to the level that the oak barrels are charred: light, medium or heavy.

Fine food is another of the things Mission Hill will impress you with. Executive chef Geoffrey Couper creates food to match wine, quite a contrast from other chefs who create a dish and try to have waiters or sommeliers match a wine to it. Couper buys fresh ingredients from local producers and cooks with herbs from Mission Hill's own garden. Dishes are prepared in a state of the art kitchen that, for teaching purposes, can be viewed from the theatre – Couper also teaches people how to create stunning dishes based on the wines.

Architecture, wine, culinary expertise and beauty of place, Mission Hill has it ALL!

LEN STECKLER received his Cellar Masters Diploma in 1995 and is a member of the Wine Educators Society. He has visited wineries in every major wine region in the world and does wine seminars for sales groups, customer appreciation groups, and restaurants (staff training and wine list building and maintenance). If you are interested in learning more, call Len at 306-933-4393.

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