

GOOD LIFE

CONNOISSEUR

The Connoisseurs' Choice in Luxury Living

FOOD & WINE

Wine - Collector or Consumer?

RECREATION

BC Winter Hot Spots

WEALTH

Income Trusts, a must have in every portfolio

HUGH & BOB SINGLETON

Volume 3 | Winter 2005 | \$9.95



Weekend Getaways: Southern California!

TUSCANY, MAY 15TH

GRUPPO
FERRARI
MASERATI

DRIVEWAY
NOT
INCLUDED



HIGH-POWER BEARING

THE GUIGARO DESIGNED, TRUE FOUR-SEATER 390 HORSEPOWER COUPE WILL PROPEL YOU FROM 0 TO 60 IN 4.8 SECONDS. HOW LONG IS YOUR DRIVEWAY? STARTING AROUND \$124,000CDN.* CALL 1-877-MY-MASERATI OR VISIT MASERATI.COM


MASERATI
MOVE IN DIFFERENT CIRCLES

FERRARI MASERATI OF VANCOUVER • 1290 VENABLES STREET • VANCOUVER, BC V6A 4B4 • TEL. 604 215 8778

*2004 base MSRP for Coupé GT \$86,363. MSRP includes destination, dealer prep fees & gas guzzler tax. Other taxes, optional equipment (& Italian Villa) not included. ©Maserati North America Inc., 2004. All rights reserved. Maserati & the Trident logo are registered trademarks.

Accept nothing less than the best!



LUXURIOUS ACCOMMODATIONS. SUMPTUOUS FOOD. BREATHTAKING BEAUTY, AND THE #1 GOLF COURSE IN THE VALLEY FOR 5 CONSECUTIVE YEARS!

*THE PROVINCE NEWSPAPER

HIGH-POWER BEARING



RESERVATIONS
1-800-661-5108

TEE TIMES
1-877-796-1001

FRESCOES AND FOOD SYSTEMS

For Vancouverite Horst Plaster, CESO is the way to help others – and have an adventure yourself

The night train from L'viv to Kiev in the Ukraine; 1,500-year-old frescoes in a Serbian monastery; a family dinner party, high in the Caucasus mountains – three stand-out memories, says Vancouverite Horst Plaster, that he owes to CESO.

If you've never heard of CESO, don't worry: neither had he until 2001, when a friend urged him to check it out. He did, and applied to join. "I had just retired, I wanted to remain active, I had skills they could use, and it seemed like an adventure."

CESO is a Canadian, not-for-profit agency whose roster of Volunteer Advisers share their business expertise on short-term mentoring assignments at home and abroad. These VAs are typically semi- or recently retired, with high-demand, business-related skills and the desire to spend two or three weeks at a time (when convenient) out on assignment.

Horst fits the picture. He has relevant skills – senior management experience in the food and beverage and hotel sectors – and he enjoys travel and other cultures. He worked in Europe, the USA and Africa before emigrating to Canada in 1967, and then in various parts of Canada before moving to Vancouver in 1979. Once here, he ran three restaurants (The Cannery, Mulvaney's and Viva!) for their ownership group, ran his own restaurant (Gastown's Le Magasin), and finally served as Clubhouse Manager for the Capilano Golf and Country Club until retirement in 2000.

Horst was accepted on the CESO roster in 2001, and by summer 2005, had completed eight international assignments. He's slated for another two by year-end. "I've worked in the Ukraine, Lithuania, Kazakhstan, Serbia and Montenegro, and Georgia," he says, "helping clients improve hotel service and kitchen operations, open new restaurants or related companies, develop a food and beverage management system, train wait staff."

He's also been active at home. In 2003 he helped an Aboriginal client develop the business plan for a proposed (now successful) discount dining card, and in 2004 he caused an employee of his Kazakhstan client to be brought to Vancouver on "reverse assignment." The young man received further restaurant training in La Strada, Arriva and Dockside, and is now – he reports by e-mail – applying that experience back home.

That's the bonus, says Horst. Through CESO, you make a difference, and you make friends. "I'm only an e-mail away! So I know the Lithuanian hotel client has opened another hotel using my format, and the Georgian catering company has hired a new chef based on my job description... It makes you feel wonderful."

He quickly adds that it's not all smooth sailing, all the time. If you're interested in CESO, you'd better be flexible – as well as collegial ("not high and aloof"), diligent, and very hands-on in your approach. You also need current, high-level, business-related skills (anything to do with small and medium-enterprise development is in demand). And, of course, that love of adventure!



CESO and You

CESO is a registered Canadian charity that welcomes qualified new Volunteer Advisers and financial support as well.

- To explore becoming a Volunteer Adviser, click on "Volunteering" at www.ceso-saco.com for more information and instructions on how to apply.
- To make a financial donation, please click on "Donate Now" at www.ceso-saco.com.



Not everything caught in a fishing net makes it to the table.

Countless endangered sea turtles die after becoming entangled in nets.

WWF-Canada is leading the way to save our oceans. Join us.

stopthenet.ca



PrimeWest Energy Trust
Tel: (403) 234-6600
Investor Relations: 1-877-968-7878
Fax: (403) 699-7477
Email: Investor@primewestenergy.com



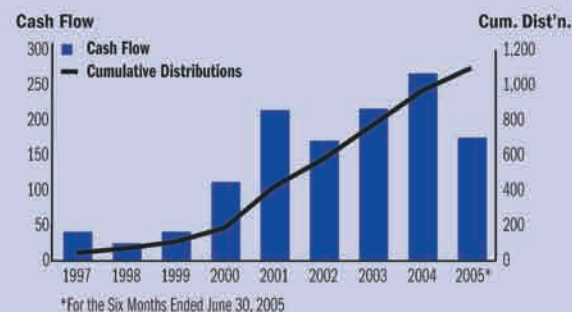
PRIMEWEST

www.primewestenergy.com

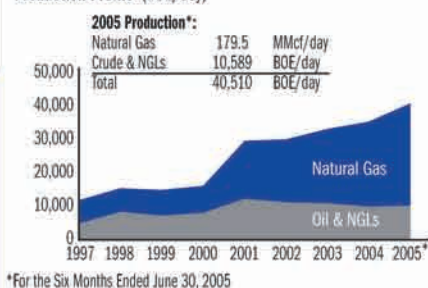
Trust Units of PrimeWest are traded
on the Toronto Stock Exchange
(TSX: PWI.UN) and on the New York
Stock Exchange (NYSE: PWI).



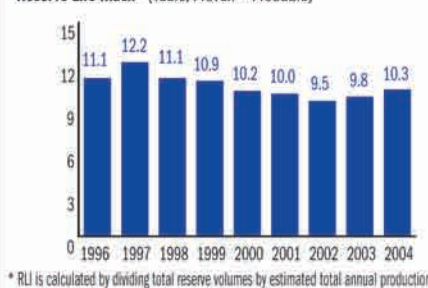
Cash Flow and Cumulative Distributions (\$ millions)



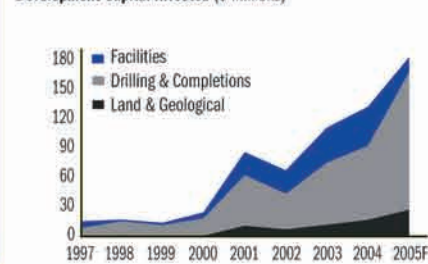
Production Profile (BOE/day)



Reserve Life Index* (Years, Proven + Probable)



Development Capital Invested (\$ millions)



BOE: Natural gas production is converted to barrel of oil equivalent using 6,000 cubic feet of gas for 1 barrel of oil.

All figures are in Canadian dollars, unless otherwise noted.

40,000 BOE/day – Natural Gas Weighted

PrimeWest Energy Trust is a Calgary-based conventional oil and gas royalty trust actively managed to generate monthly cash distributions for unitholders. The Trust's operations are focused on the Western Canada Sedimentary Basin, primarily in Alberta. Since inception in 1996, production has grown from 9,600 BOE/day to over 40,000 BOE/day in 2005, weighted 75% to natural gas. Since inception the Trust has distributed over \$1.09 billion, or \$45 per trust unit.

With total capitalization of \$2.8 billion at June 30, 2005, PrimeWest is one of North America's largest energy trusts.

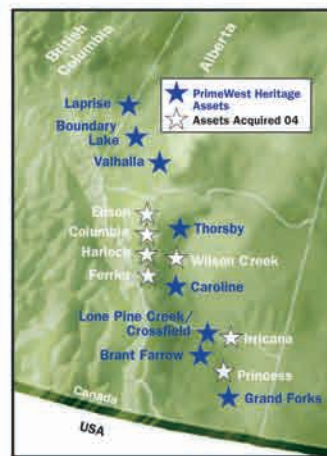
Key Strategic Plays

West Central Tight Gas: properties at Caroline, Columbia, Harlech, Edson and Ferrier. Tight gas pools tend to produce at high initial rates and stabilize out to lower, steady production levels for many years. Average production to June 30, 2005: 9,500 BOE/day.

Southern Alberta Shallow Gas: properties at Brant Farrow, Princess, Bindloss and Medicine Hat. The shallow gas plays are amenable to a low-risk and low-cost "manufacturing" development approach. Average production to June 30, 2005: 5,700 BOE/day.

Conventional Development: properties at Wilson Creek, Thorsby, Lone Pine Creek/Crossfield, Irricana, Boundary Lake, Laprise, Grand Forks and Valhalla. Average production to June 30, 2005: 23,800 BOE/day.

Coalbed Methane (CBM): PrimeWest has approximately 124,000 net acres of land on the Horseshoe Canyon CBM trend. PrimeWest's work in this area is currently in the assessment stage.



Competitive Advantages

- Operates 80% of assets
- Core properties have extensive infrastructure
- Development opportunities of \$400 to \$500 million
- Conservative financial management and hedging strategy
- Stable distribution policy
- TSX and NYSE listings offer access to capital
- Sound corporate governance
- Current tax pool availability aid in the reduction of taxability of distributions; a benefit to unitholders invested outside tax-sheltered accounts.

Selected Data

	6 Months Ended Jun 30/05	Year Ended Dec 31/04
FINANCIAL (\$ millions)		
Gross revenue, net of transportation	\$ 323.0	\$ 513.7
Cash flow from operations	\$ 175.2	\$ 266.8
Operating expenses	\$ 52.5	\$ 88.9
Cash G&A expense	\$ 10.3	\$ 19.0
Interest expense	\$ 16.8	\$ 20.6
Distributions to unitholders	\$ 130.4	\$ 196.1
Net debt ⁽¹⁾	\$ 431.9	\$ 552.0
OPERATING		
Average daily production		
Natural gas (MMcf/day)	179.5	145.1
Crude oil (Bbls/day)	6,827	8,282
Natural gas liquids (Bbls/day)	3,762	3,107
Total BOE/day	40,510	35,578
CAPITAL STRUCTURE		
Trust units	76.5 MM	69.8 MM
Exchangeable shares	1.2 MM	1.2 MM
KEY STATISTICS		
Net debt-to-cash flow (annualized)	1.1 times	1.7 times
Net debt-to-capitalization	15%	23%
Reserve life index		10.3 years
Payout ratio	74%	74%

⁽¹⁾ Net debt is long-term debt including Debentures less working capital, excluding financial derivative assets & liabilities.

LaSENZA

lasenza.com

Customer Service : 1-888-LASENZA



FIN & PH. ARTING INC.

Come celebrate 50 Years *live!* as the Calgary Philharmonic Orchestra performs a wide range of musical favourites from Ray Charles, Disco, 50 Years of Rock 'n Roll and, of course, the classical giants. This celebratory Season also includes special performances by Alberta music pioneer Ian Tyson and Celtic fiddling virtuoso Natalie MacMaster.

Live a little more this year. Get your tickets now and be part of the CPO's exciting 50th Anniversary Season.

cpo-live.com • 571-0849



Creative proudly presented by Tag Advertising & Marketing



Contents

Cover Story

Travel & Resorts

17 **Southern California: Weekend Getaways** *By Terry Tremaine*

Features

Recreation

32 **8 Hot Spots on BC's Winter Slopes** *By Judi Lees*

Food & Wine

38 **Collecting Wine: Strategies That Work** *By Gael Arthur*

Innovations

43 **Make Mine Screwcap** *By Gael Arthur*

Luxury Rides

45 **Best of the Best** *By Tony Whitney*

House & Home

52 **Selling Your Residence: Home Staging** *By Virginia Leeming*

Culture

53 **Emotional Choice** *By Jonni O'Connor, PhD*

Wealth

60 **Income Trusts: What are they and how do they work?**
By Simon Romano

Profiles

24 **Nimmo Bay Resort**

28 **Metropolitan Hotel**

36 **Aloha Whistler**

40 **Golden Mile**

48 **Easy AirShare**

54 **David Wilson**

58 **Georg Schmerholz**

63 **PrimeWest Energy Trust**

65 **Nevis Financial Services**

www.goodlifecanada.com





GOOD LIFE
CONNOISSEUR
The Connoisseurs' Choice in Luxury Living

Volume 3, Number 1 | Winter 2005

Vancouver, British Columbia <http://www.goodlifecanada.com>

Editorial

Managing Editor

Marja Rese | marja@fusionpublishinginc.com

Contributing Editors

Gael Arthur | gaela@goodlifecanada.com

Judi Lees | judil@goodlifecanada.com

Tony Whitney | tonyw@goodlifecanada.com

Virginia Leeming | virginial@goodlifecanada.com

Jonni O'Connor | jonnio@goodlifecanada.com

Simon Romano | simonr@goodlifecanada.com

Geof Wheelwright | geofw@goodlifecanada.com

Art Director & Production

Senior Production Manager

Marla Britton | marla@fusionpublishinginc.com

Photography

Staff Photographer

Connie Ekelund | connie@fusionpublishinginc.com

Contributing Photographers

Kerry Phillips | kerryph@goodlifecanada.com

Circulation & Distribution

Canada Post

Distacor Inc.

Zinio

Subscriptions & Back Issues

Subscribe to Good Life Connoisseur magazine:

1 888 925-0313

info@goodlifecanada.com

www.goodlifecanada.com

Full Subscription Price: 1 year \$24.95

Publication Mail Agreement #41124091

Non Deliverables please return to:

Fusion Publishing Inc.

Good Life Connoisseur Magazine

#317 - 1489 Marine Drive

West Vancouver, BC, V7T 1B8

www.goodlifecanada.com



Georg Schmerholz
sculptor

*"Perfection is achieved, not when there is
nothing more to add,
but when there is nothing left to
take away."*

Antoine de Saint-Exupery



FUSION PUBLISHING INC.

www.schmerholz.com
Georg@Schmerholz.com
530.647.1407



GOOD LIFE CONNOISSEUR

The Connoisseurs' Choice in Luxury Living

Publishers

Publisher

Terry Tremaine | terry@fusionpublishinginc.com | 1 888 925-0313

Associate Publisher

Connie Ekelund | connie@fusionpublishinginc.com | 1 888 925-0313

Advertising

National Sales Manager

Inga Liimatta | inga@fusionpublishinginc.com | 604 420-0663

All advertising inquiries for Good Life Connoisseur magazine can be made to:
Fusion Publishing Inc.

1 888 925-0313

info@fusionpublishinginc.com

www.goodlifecanada.com

Marketing

National Marketing Group

Synergy CMC | info@synergy-cmc.com | 1 866 684-9727

Published by Fusion Publishing Inc.

Corporate Office

Fusion Publishing Inc.

#317 – 1489 Marine Dr.

West Vancouver, BC

Canada V7T 1B8

1 888 925-0313

info@fusionpublishinginc.com

www.fusionpublishinginc.com

Good Life Connoisseur is published 4 times a year by Fusion Publishing Inc.
© Fusion Publishing Inc. All rights reserved.

Any reproduction or duplication without prior written consent of Fusion Publishing Inc. is strictly prohibited. The information in Good Life Connoisseur has been carefully compiled from sources believed to be reliable, but its accuracy is not guaranteed.

www.goodlifecanada.com

NEVIS: EXCEEDING YOUR EXPECTATIONS



QUALITY EFFICIENCY INNOVATION INTEGRITY

OUR UNSPOILED PIECE OF PARADISE HAS BEEN PROVIDING TOP-QUALITY, WELL REGULATED FINANCIAL SERVICES FOR OVER 20 YEARS.

WE OFFER:

INTERNATIONAL BUSINESS COMPANIES
LIMITED LIABILITY COMPANIES
INTERNATIONAL EXEMPT TRUST
OFFSHORE BANKING
INTERNATIONAL INSURANCE
MULTIFORM FOUNDATIONS
AND MUTUAL FUNDS

OUR STATE-OF-THE-ART SERVICES WILL IMPRESS YOU. OUR INFRASTRUCTURE WILL SURPRISE YOU. SEE WHY MORE THAN 20 YEARS OF EXPERIENCE AND A GOOD REPUTATION MAKES US THE SUPERIOR CHOICE FOR YOUR OFFSHORE FINANCIAL NEEDS.

Nevis



FOR FURTHER INFORMATION CONTACT
NEVIS FINANCIAL SERVICES, DEVELOPMENT & MARKETING DEPARTMENT
P.O. Box 882, RAMS COMPLEX, STONEY GROVE, NEVIS
TEL: 1(869) 469-0038 OR 1(869) 469-5521 EXT.2172 FAX: 1(869) 469-0039
EMAIL: NEVISMARKETING@CARIBSURF.COM

WWW.NEVISFINANCE.COM



This has been the most fun I've had in years. I've been publishing magazines for longer than I care to admit. They've crossed many different genres. This is the first one to be sent to such a select audience. Publishers like to tell their advertisers, the folks who keep the printer happy, that advertising with them is going to get results. They reinforce their case with reader surveys which detail purchasing habits. In this case we conducted the research first. Those selected to receive this magazine by mail to become a reader fall within a certain psycho/demographic cluster.

We have tailored this magazine around the characteristics demographic research dictated. Our readers fall within a very modest segment of the population. Naturally they have money but they also are active both commercially and socially. They are able to participate fully in all our society has to offer.

That's the fun part. We get to involve ourselves in some great travel, eat at some fabulous restaurants, and stay at some wonderful hotels while being ushered around cities we might not otherwise have visited, all for our readers. I like the job.

Our advertisers are a select lot as well. I would suspect many of you have never seen them in the pages of any other magazine. That's fun too. We get to talk to some people who are working in areas that are truly novel. In my totally biased opinion we've managed to create a very readable publication.

We've created a web site to go with it. The site is meant to be a portal for the 'good life'. Our advertisers are represented there. Businesses mentioned in our editorial content can be found there. Plus we provide access to some product offerings that you might otherwise not be aware of.

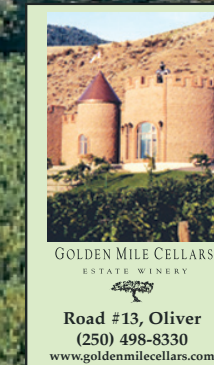
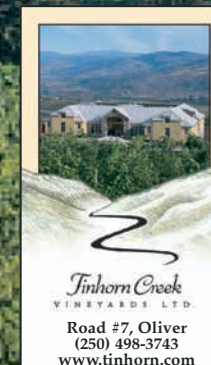
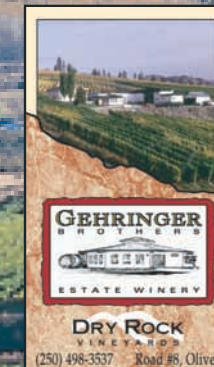
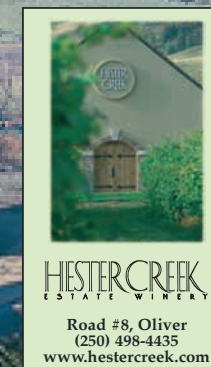
We intend to send you one of these four times a year. I'm looking forward to lots of travel – Scottsdale, Sedona and Manzanillo for our next issue. The opportunity to meet new people who are doing unusual things has to be good. As I said, I like my job; it's a lot of fun.

Terry Tremaine
Publisher
terry@fusionpublishinginc.com

SAVOUR
THE

Good Life
OF THE SOUTH OKANAGAN

Bus Tours Welcome • Wine Shops
Tasting Rooms • Scenic Views
Award-winning VQA Wines



VISIT THE WINERIES
OF THE PRESTIGIOUS
GOLDEN MILE



The precise moment when everything comes together...

FUSION

FUSION PUBLISHING INC.
...creating defining moments

Fusion Publishing Inc - Custom Publishing
1 888 925-0313
www.fusionpublishinginc.com

connoisseur's choice

TRAVEL & RESORTS

Southern California - Weekend Getaways Long Beach & San Diego

By: Terry Tremaine
Photos: Connie Ekelund

The days are getting shorter. The daily temperature is lower. Shortly the urge to get away to somewhere brighter and warmer is going to be irresistible. Thinking ahead, we checked out a couple of destinations with guaranteed sunshine close enough for a great weekend getaway. By great, I'm thinking nice hotel, good restaurants, spas, shopping, lots of things to do. California offers Long Beach and San Diego. I know you're questioning Long Beach. But five and a half miles of white sandy beach on the Pacific Ocean is pretty much all that remains of the old Long Beach. Gone are the naval base and the naval shipyards. Gone is the typical blue collar naval town; it has been replaced by a vibrant cosmopolitan city, providing visitors with lots to do under the warm Southern California sunshine.

“Long Beach has been completely revitalized. The city wants visitors”

Long Beach
Long Beach boasts one of Steven Spielberg’s trend-setting GameWorks arcades. It’s a great time for all ages, offering everything from high tech bowling to computer animated horse racing, in which you actually develop, train, and race your own horse. Apparently some successful trainers have even sold their winning horses on e-bay. Segway, no doubt the trendiest in personal locomotion, has recently opened their latest dealership here. The Pikes Pier waterfront has been completely rebuilt, now offering great restaurants and interesting boutiques, along a pedestrian friendly walkway, anchored by a brand new aquarium. Even the very active oil rigs in the harbour have been camouflaged with colourfully illuminated fountains and art work.

The transformation started after the Navy left. Rather than bemoan the loss of their biggest employer and largest financial source, the city took stock of its principal assets. Lead by a mayor who has just won her third term in a row, the latest as a

Gondola in Naples



Terry's first try on a Segway



Pikes Pier At Long Beach

write-in candidate, Long Beach has been completely revitalized. The city wants visitors.

The downtown core has been refurbished too. Though quite walkable, visitors can take advantage of free public transportation within the centre of town. As with the whole West Coast, real estate is booming; once-uninviting commercial zones are becoming sought-out residential areas. Million dollar lofts are nestled amongst art galleries and fashionable restaurants.

A four-block stretch of Pine Avenue exemplifies the new Long Beach. Most nights find the sidewalks full as people head for clubs and restaurants offering a wide variety of food, music and entertainment. As guests of the Long Beach Convention Bureau we were treated to a very special evening when we began dinner with an appetizer at George’s Greek restaurant, and finished four restaurants later with dessert at The Madison; each restaurant in between providing the next course. Rather like tapas with exercise. The evening ended with the stand-up comedy of Kathie Griffin at Vault 350, a very high tech club offering both live music and comedy from internationally known artists.

We enjoyed the gondola ride (with singing gondoliers, no less) through the canals of Naples, an upscale neighbourhood with

Queen Mary



Long Beach

backyards backing on canals. Italian love songs, wine, cheese and bread on a sunny afternoon can’t be bad. The Museum of Latin American Art boasts a large collection of the work of artists who have lived and worked in Latin America since World War II.

A big surprise is the Queen Mary. Permanently moored in Long Beach, it is a weekend destination in its own right, with hotel, convention facilities and restaurants on board. This luxury cruise ship/floating hotel still holds most of the cross-Atlantic records with regard to speed and number of passengers carried, even though it was launched during World War II and served as a troop carrier until the end of the war. Many soldiers enjoyed the passage from their bunks stacked high in the dry swimming pool.

In its day this ship was truly amazing. Those with luxury suites who boarded and found the décor not to their liking could request a change from a choice of five which included carpet, matching linens and towels. All accomplished before setting sail. The woodwork throughout the ship is irreplaceable. It also boasts the largest Sunday brunch buffet I have ever seen.

Avalon Catalina



Sunset, Long Beach

In what will be the first official stop of a world tour, “Marilyn Monroe: The Exhibit” will make its debut November 11, 2005 aboard the Queen Mary and will continue until February 18, 2006. Presented in the Sundeck Exhibit area aboard the historic ocean liner, this exhibit will feature the world’s largest private collection

of Marilyn Monroe artefacts ever assembled.

Catalina Island is part of the City of Long Beach and is accessible using the very comfortable Catalina Express passenger ferries. The island for the longest time was entirely owned by the Wrigley family of chewing gum fame. Recently they have turned over control of some 80% of the island to a nature trust. The other 20% they still dominate, but there are private land owners as well. Sandy beaches, family restaurants, small hotels and marine cruises make up the business district. There is also a casino (that’s with a small “c”) meaning meeting place; no gambling here for the very temperate Wrigleys. The facility boasts a huge dance floor where in years gone by thousands would come from Long Beach to dance to the strains of big bands whose music was broadcast across the country by radio.

“San Diego impressed
with the way Vancouver
has grown”

San Diego

San Diego has long been a Canadian winter destination, so much so that the first couple months of the year are known as Maple Leaf months. The downtown core has in the last little while been entirely revitalized. Never a large centre, the area has been expanded with the trendy makeover of the Gaslamp District. The combined area boasts lots of good restaurants, trendy boutiques and comfortable hotels. The city government is impressed with the way Vancouver has grown and invites the director of the Vancouver Planning Board down to speak once a year. Vancouver's Bosa Developments has been the major player in the extremely hot residential luxury condo market that has changed the face of the Gaslamp District, an area that until recently you'd want to avoid.

San Diego is a very comfortable big city to visit with Balboa Park providing the character. Right in the centre of town this park boasts a dozen museums and, of course, the world famous San Diego Zoo. If you have never visited this park you really can't say you've been to San Diego.

A port city with a large portion of the US marine defense fleet, resident waterfront would presumably be at a premium. It's surprising to be able to stroll along a substantial portion and find restaurants, boutiques and harbour cruises. The America's Cup racing yacht the Stars and Stripes is available for avid sailors. Approximately 18 passengers can board for a cruise daily. Racing along is not for the faint of heart. You're encouraged to work and



Sailing in San Diego Harbour on the Stars and Stripes

all the boats in the harbour want to race. They seldom win.

For me, just as Vancouver is the only Canadian city to live in, so too, San Diego is the only American city. Great climate, sandy oceanfront beaches, truly cosmopolitan combined with an easygoing attitude. The city trolley line will even take you to Tijuana, Mexico for the afternoon.

The city is comprised of a number of districts each with their own identity and community makeup. The Gaslamp, the hottest of all districts, has “the” trendiest shops, restaurants, hotels, and condos.

The Gaslamp District is the perfect place to stay when in San Diego and for Padres fans, Petco Park is within earshot. Little Italy, a short walk from the district, has a name that describes it perfectly (no shortage of Italian restaurants here). Hillcrest is just a little farther along, with a dominating gay community that would seem to have high standards in cuisine judging by the restaurants found there.

La Jolla is the most affluent part of San Diego and likely one of the most affluent areas in all of the USA. The community enjoys its own city centre. I do mean enjoys. First impression is that the village is comprised of an art gallery next to a fine restaurant, next to a gallery, next to a restaurant and so on and

so on. Sitting on bluffs abutting the Pacific Ocean, views are spectacular from most parts of the area.

The long-established La Jolla Beach and Tennis Club sets the tone. So close to the water, with its own sandy beach, that its truly remarkable Marine Room dining room has been washed away by storm driven waves twice. This private club, which encourages guests, exemplifies the feeling that La Jolla is in a world unto itself. Many guests have booked the same room for the same period for years. Some are so dedicated they even pay for the room when they can't make it, just to ensure they have it for the next year.

As in Long Beach, the business community of San Diego truly encourages visitors. Robin Maydeck was our host in San Diego. Her love of the city and the joy she took in introducing us to its many facets was pretty typical of all those we encountered on our visits to Southern California. I want her to know she need not feel guilty for the sun/wind burn I sustained sailing on the Stars and Stripes. I survived.

I would suggest that come January both these communities would make great weekend getaway destinations. It's always a long winter; with any luck, you might be able to fit both in.

All the establishments we frequented are listed in the accompanying sidebar. Full contact details are available on our web site under Luxury Listings at www.goodlifecanada.com.



La Jolla Sunset



San Diego at night



Sleeping Koala at the San Diego Zoo



San Diego Gaslamp District



La Jolla Beach and Tennis Club - Sunset BBQ



Marine Room La Jolla,
Chef Bernard Guillas, Ahi Tuna

Long Beach Establishments



Hotels

The **Hyatt Hotel** is the closest hotel to the waterfront. Just across the street from Pikes Pier it's an easy walk to the waterfront or the downtown area. The name speaks for itself.

The **Renaissance Hotel Long Beach** is situated downtown and has recently undergone a massive renovation of which they are unabashedly quite proud.

The **Queen Mary** sits on the other side of the harbour from downtown. This is truly an exotic place to rest your head.

Restaurants

George's Greek Café is Pine Avenue's favourite Greek restaurant featuring traditional fare done well.

King's Fish House is part of the Pine Avenue community. It was packed the night we were there by those seeking fish in all its forms.

L'Opera Ristorante is another Pine Avenue resident with outstanding nouveau Italian cuisine.

Smooth's Sports Grille opened this past summer and features lots of appetizers, live music and plenty of big screens.

Utopia Restaurant was one of the first to lead the Pine Avenue transformation and features good California cuisine.

The **Madison** is truly the most dramatic establishment on Pine Avenue. Eating in a renovated bank with 20' wainscoting provides an appropriate setting for award winning fare.

The **Sky Room**, situated as it is in the penthouse of a downtown residential tower, has the best view of any restaurant in town and the food to match it.

The **Yard House** at Pike's Pier features some 250 types of beer and portions that flabbergast – examples are a California Roll which covers a dinner plate and a chicken pot pie which could certainly feed four.

Bubba Gump Shrimp Co. is at Pike's pier as well and is a theme restaurant based on the movie character Forrest Gump played by Tom Hanks. Be ready to answer trivia questions posed by the staff.

Things to Do

Aquarium of the Pacific is the cornerstone for the redevelopment of Pike's Pier.

Museum of Latin American Art is a pleasant surprise just outside the downtown area; a diverse collection of modern Latin American artists in a comfortable facility.

GameWorks is Steven Spielberg's pet project, in the Pike's Pier area, featuring electronic games for lovers of bowling through video games and horse racing.

The **Gondola Getaway** is hosted by singing gondoliers as you cruise the canals of the affluent Naples region.

Harbor Breeze Charters & Cruises provides insightful tours of one of America's busiest harbours.

The **Rainbow Rocket** provides the same tour at full throttle in the open air.

The **Vault 350** is a relatively new club in the Pine Avenue area with a pretty good line-up of well known comics and musicians.

Vin De Pays in the Pine Avenue area is worth a visit just to see how many wines they can offer from around the world for less than \$15.

La Dolce Vita Spa is a little outside the downtown core and offers a full range of spa treatments in a homey setting.

Catalina Express will take you to Catalina Island in a little over an hour and offers a first class service to avoid the crowds.

Santa Catalina Island Company is the Wrigley owned company which dominates the island offering everything from hotel accommodation through Hummer nature tours and harbour cruises.



San Diego Establishments



Hotels

Marriott Gaslamp Quarter is in the Gaslamp area and home to a pleasant restaurant, the Soleil @ k, featuring West coast cuisine.

Hilton Gaslamp Quarter is in the trendy area as well and has the Enclave Tower for those wanting just a little bit more.

La Jolla Beach & Tennis Club is in a class of its own. Expect a country club atmosphere on a sandy beach.

Restaurants

The **Gaslamp** area, with numerous quality restaurants, is a battleground for young up-and-coming chefs looking to make a name for themselves in a hotly contested environment.

Chive was our favourite. This Asian/West coast fusion restaurant has a novel approach in a minimalist environment.

The **Oceanaire Seafood Room** is the San Diego representative of a Minnesota-based group which features superb service to deliver great seafood in large portions.

George's at the Cove, a multi-story premise, is apparently La Jolla's most popular dining room and bar.

Jack's, newly established in La Jolla, has a similar mutli-level environment as George's and aspires to take over the number one spot.

Marine Room, at the La Jolla Beach and Tennis Club is the class act in La Jolla, featuring French cuisine and waves lapping at the window edge.

Tapenade's owner/chef left New York, after selling his highly respected establishment, for the lifestyle of La Jolla. His sophisticated Italian fare is served in a room dominated by pieces of Thomas Arvid art.

Roppongi in La Jolla was our favourite restaurant of all those we sampled during our trips to Long Beach and San Diego. It would seem they must be the leading purveyors of Asian/West Coast fusion cuisine. It was a truly novel experience.

Things to Do

Del Mar Thoroughbred Club is a bit of drive from the city and a great facility for those into horse racing.

Balboa Park in the heart of the city has numerous museums and the outstanding San Diego Zoo.

Next Level Sailing (America's Cup Yachts) is in the centre of things in the harbour and allows aspiring world class sailors the opportunity to sail on America's Cup yacht the Stars and Strips.

Spa Tiki is a half-minute walk from the Hilton in the Gaslamp area. A full service spa, their signature treatment is a most relaxing Hawaiian Fruits of Paradise ritual.





Finding Nimmo

Twenty five years ago, the Murray family moved from the Northern Vancouver Island coastal town of Port McNeill to a remote inlet on the mainland coast of British Columbia. Craig and Deborah and their two sons, Fraser (3) and Clifton (1), set out to embark on a life's journey that would last to the present day, which has their family business of twenty five years described as "The Best Fishing Resort in the World" by the likes of Andrew Harper, William Shatner and a host of high end TV shows and magazines worldwide. Most recently, Nimmo Bay Resort was featured on the Emmy Award winning ABC hit TV series Boston Legal starring William Shatner and James Spader. Two Boston lawyers took a fishing trip to British Columbia, Canada, to find themselves, solve some personal problems and get in touch with nature. Nimmo Bay was the backdrop where they fished, bonded and helped solve a wild salmon crisis, all during their stay. The resort is not new to media attention; it has been featured in an episode of Lifestyles of the Rich and Famous, and VISA did a complete commercial there. Numerous outdoor and travel shows have featured the resort and Nimmo Bay has seen its share of famous people from around the world. October 9, 2005, 8:30 am: A south east wind is blowing about 15 knots and there is a light rain falling from a gunmetal grey sky. The clouds are skittering by and the tops of the spruce

and cedar giants sway in an arc on the horizon. Another log is placed in the wood stove as the excited anglers gather for their first breakfast around the six foot diameter, four inch thick, custom built, black walnut dining table. The art of dining is on display in the Nimmo Bay dining room. The carefully prepared fresh fruit salad and home baked sour cherry and blueberry Danish braid adorn the red cedar lazy-susan burl. The smells draw the anglers like a dowser's wand to the table as the gourmandizing begins. Serious coffee, earl grey and breakfast tea, fruit smoothies and pure sweet Nimmo Bay waterfall water are also close at hand. Less than a boarding house reach will have one's face filled instantly. The promises of diet or control are forgotten as Craig and Deborah's daughter Georgia takes the orders and glides off to the kitchen to give chefs Heather and Lynne the message of plenty. This morning's entrée is simple fare – to-die-for maple-cured crisp bacon surrounding poached eggs on a bed of polenta, carefully crafted with an arugula & sun dried tomato cream sauce, accompanied by lightly browned Brioche toast. Problems are beginning to loom ominously in the dining room—how do we stand up after this breakfast of champions? I can't bend far enough down to do up my wading boots or pull on my stream

waders. Serious issues to be sure. But first, another piece of bacon and a second cup of coffee.

Craig Murray now enters the room with the first of the day's humorous stories, and a list of what and how to prepare for the day's activities. Most of the players gathered are novice anglers, yet some have been to this table before and know what is coming, but say nothing to spoil the enthusiasm of the first timers. What to wear under the waders is distributed to the group, and the time to meet their pilot, who will dress them up in funny clothes to ready them for the river, is imparted. The guests struggle from the 30 pound hand crafted claro-walnut chairs and proceed up the docks to their chalets to perform their last minute ablutions before donning the stream costumes and felt soled wading boots.

The rain has intensified slightly and the wind has increased, however not enough to wipe the smiles off the faces of the newly costumed anglers. The stream briefings are about to begin, followed by a helicopter safety briefing. Stories about Grizzly bears are told and re-told, and what to do when confronted by one of these beasts is the talk of the morning. Of course, grizzlies are in the rivers, as they are fishing, just like we will be. Stay close to the Helicopter and listen to the pilot. It's finally time to actually lift off. The only thing holding us back is common sense and gravity. The ipods are activated and the earphones are suddenly filled with beautiful music as you

break free from earth. Gone Fishing by Chris Rea gets you in the mood. To Fly is Human... To Hover, Divine. Never has there been a more timely phrase as you are suddenly aware that you are actually flying. Nothing can compare to this. There are not enough superlatives in the English language to describe this moment of departure.

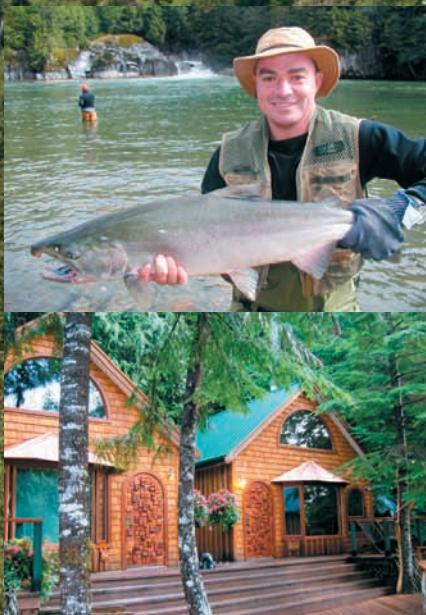
The only thing that comes close is catching your first Coho. After soaring like an eagle for about 23 minutes, a pristine, undiscovered, misty spruce-topped river appears, like a jewel in this coniferous crown. There are real eagles and that must mean real big fish. My God but this is beautiful. We're dropping through the trees and we are obviously going to land. But where? A small outcropping of gravel is visible and by gosh, that's where the pilot puts her down. Fish are surfacing in the river and the odd one jumps into the air as if to say catch me if you can. It is really hard to wait for the 30 seconds it takes to shut down the engines. The fishing fever is mounting and the sweat is beginning to trickle down the back of peoples' necks. Anticipation can be awful and the seconds tick by. The fish are waiting. What if the bite goes off? What if I don't catch anything? What if, what if... Holy mackerel, fish on. A streak of silver breaks the surface of



NIMMO BAY

HELI-VENTURES

- Wild Steelhead - April & May • Wild Pacific Salmon - July to October •
- Gourmet Coastal Cuisine • 9 Private Intertidal Chalets • Max 18 Guests •
- River Rafting • Kayaking • Whale Watching • Beach Combing • Heli Hiking •



*To Fly is Human ...
To Hover, Divine™*



1-800-837-4354 • www.nimmobay.com • British Columbia, Canada

Nimmo Bay



the emerald green river as it heads for the sky. The rod bends and the reel talks to the water as it screams resistance. “Don’t reel,” the guide yells, “just keep your tip up and let the fish do the work.” How the hell can you listen to anyone when there’s a fish on? Your first fish, perhaps your only fish, your dream fish. It’s huge, a fighter like no other. This must be a world record. God don’t let him break the line. I just want to hold him and get my picture with this beauty. Nothing else matters at this point. No one is there except you. Alone with this monster in the wilderness. Come to me, please, come to me. Without a doubt, I am the world’s greatest angler. And what is even more fabulous—there are another three days of this heavenly adventure called heli-fishing. Next year for sure I’m bringing the family to do some kayaking, rafting, caving, heli-hiking and spend some time lying in a hot, white sand bed I made for myself on a remote west coast Vancouver Island beach. The wife will love it. Imagine the kids climbing all over a ten thousand year old glacier, and then having lunch there. The contrasts are cathartic. But first, focus on the fish. He’s not in yet. I think he likes being caught by me. He knows I will

release him. Honest, I will. It’s the rule. Expectations exceeded equals memories created—the Nimmo Bay Theory of Hospitality is alive and well, here and now. Humour, music and detail are the secrets of the success of this operation. Georgia Murray, the Diva of Nimmo Bay, will entertain us tonight, soon after I catch a few more Coho, eat lunch and then dive into dinner, the likes of which can be duplicated only at the world’s finest eating establishments. After singing tonight for the world’s greatest anglers, Georgia will soon be on her way to sing both the American and Canadian national anthems in New York City at Madison Square Garden for a Knicks basketball game and a Rangers hockey game on the seventh and eighth of February. A defining moment in a young girl’s dream to become a singing sensation. Right now the reel is singing again as another 18 pound Coho leaps into the air, hits the water and takes off up stream. I can’t stand it. I’m hooked. I want more and more and more... Thanks to Fraser, Georgia, Jelena, Jenny, Heather, Lynne, Deborah, Craig and Peter for keeping the dream alive and allowing me to discover who I really want to be. I realize one thing for certain—I can golf with anyone but I will only fish with those I really like. I’ll be back soon. I am a convert. You have turned an insensitive, overworked, urban male into someone who can feel passion for a fish. I have discovered a new place and more importantly, a new me.



Metropolitan Hotel

By Gael Arthur

Ray Henry is relaxed, still in street clothes. His eyes occasionally flicker over to the gleaming open kitchen where a new apprentice is intent on the task at hand. Soon enough, Henry will be in chef's whites, giving the apprentice exactly what he needs—practical guidance to help apply all that theory learned in cooking school. And Henry is definitely looking forward to this part of his job as Executive Chef.

We are at Diva at the Met on a quiet Saturday morning, with the last of the breakfast crowd lingering over coffee. Most of the kitchen staff is out at the Trout Lake market, picking up the best in organic supplies that the city has to offer for dinner tonight.

For Henry, it's a long way since his first stint working for

the Metropolitan Hotel in Toronto in the early 1990s. He was part of the 1996 launch team for Diva, along with Michael Noble and the Food and Beverage Director of the day, Jeremy Roncoroni. After taking on progressively more senior positions in kitchens as far away as the US Virgin Islands, in the fall of 2004 Henry was lured back to Metropolitan Hotel Vancouver to take over as Executive Chef at Diva.

The timing for Henry is great; Diva continues to turn out some of the best food in the city as it approaches its ten-year anniversary. The restaurant has achieved what many thought was impossible—creating and sustaining a fine dining establishment that just happens to be adjacent to a small luxury hotel. At the time it opened, there weren't a lot of models on



the West Coast and it took Roncoroni's determination, Michael Noble's culinary talent and the commitment of the owners to create what has become something of an institution in Vancouver. But wait! To call Diva an institution would suggest it is stodgy—and Diva is anything but stodgy. Sophisticated, elegant, playful, innovative; the adjectives are as abundant as choices on the menu.

What the regulars who visit Diva two or three times a month recognize is that Diva never stops evolving; it just keeps getting better. It has turned out some of Canada's best chefs, people who combine passion with talent and commitment to create great food. The attention to detail doesn't stop at the plate—serving staff are selected as carefully as the kitchen staff, with wine knowledge critical to guide patrons through a comprehensive selection of wines from all over the world, with a focus on quality and value. In British Columbia, the quality producers of small quantities are happily willing to part with wine for a restaurant of Diva's stature. As a result, there are wines on this list that are rarely seen outside the winery.

Ray Henry readily shifts back to talk of the apprenticeship program, something that seems to exemplify what Diva is all about. The word community seems to flow with the concept of passion—by giving back to the community through the training of new chefs, Henry is able to share the passion and delight that comes with producing the best. Not only the

best food, but also the best staff. While chefs often fall into the trap of speaking of “my” vision and “my” style of cooking, at Diva it's clearly a team effort. Henry knows he's got one of the best jobs in the city, and it is as a part of a team, dedicated to the longer term.

Students vie for the four apprenticeship positions on the staff of twenty-four—they know that they will get great training and that having Diva on their resume will open doors across North America. Diva alumni have moved on to work for some of New York's top chefs, including Daniel Boulud and Jean-Georges Vongerichten.

The passion at Diva is quietly matched by the obsessive commitment to quality throughout the hotel. In mid 2005, General Manager Jeremy Roncoroni returned to the property after four years in Toronto with Metropolitan Hotels (with three hotels, two in Toronto and one in Vancouver, there is a definite synergy). He had worked his way through the ranks, picking up skills along the way to make him the logical choice

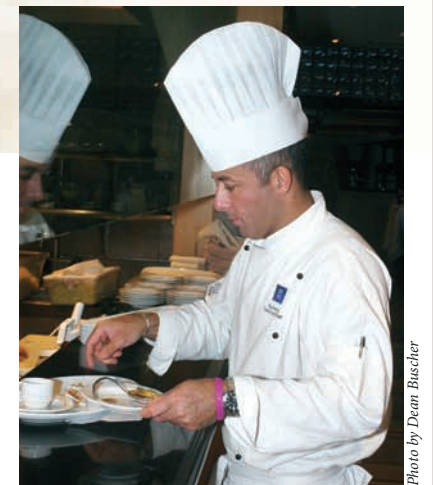


Photo by Dean Buscher

Unlimited.

Package rates
starting from

\$219^{CDN}

Package options include: ■ Luxury or suite accommodation ■ Premium theatre tickets ■ Exotic spa treatments ■ Breakfast in bed for two ■ Exciting golf getaways ■ Fabulous shopping discounts ■ Gourmet tasting dinners ■ Private sailing adventures ■ Overnight parking



Learn the true meaning of extra sensory perceptions – luxurious bedding turned down 'just so,' hard-to-find theatre tickets appearing magically at the door, exquisite cuisine uncovering hidden passions, your favourite shops materializing mere steps away. At a Metropolitan Hotel, the only limitation is your imagination – intuitive packages await you at www.metropolitan.com/packages.

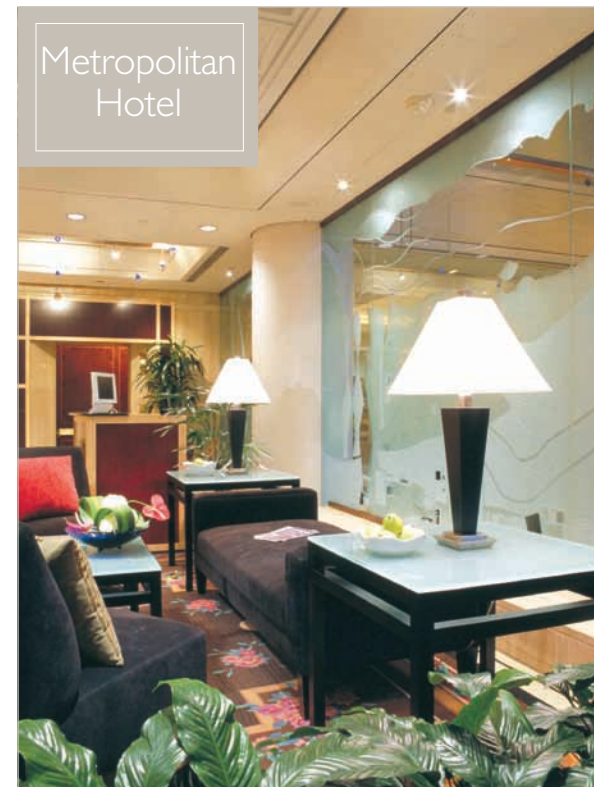
Preferred
HOTELS & RESORTS



METROPOLITAN
HOTEL
VANCOUVER

METROPOLITAN VANCOUVER 645 HOWE STREET VANCOUVER BC CANADA T 1 800 667 2300 www.metropolitan.com

Metropolitan
Hotel



to run the Vancouver operation when the position came open.

Roncoroni has the best of both worlds, as he is responsible for both the hotel operations and Diva. The hotel caters to sophisticated travellers, those looking for luxury without excess, who appreciate the personal service a small hotel can offer. Where else in Vancouver can you speed dial from your room to Holt Renfrew for your personal shopping assistant? (answer: nowhere.) It's a relationship that has worked well for Metropolitan guests over the years—regulars now check into the hotel to do their Christmas shopping, without the hassles (Holt's staff will even make sure your purchases are delivered directly to your room).

The rooms are pretty basic—that is, if you call Frette sheets enrobing down duvets, marble countertops and separate shower stalls in roomy bathrooms basic. The initial owners spared no expense in the design and construction of the hotel—long-time Vancouver residents may remember its dubious honour as one of the most expensive hotels ever built. The guests are the winners here, as foresight created rooms that continue to meet the needs of demanding business travellers along with the leisure market.

Like all top downtown hotels, the Met offers the usual business services. A bit more of a surprise (adjacent to the equally unexpected library) is the putting green—on a dry day, the perfect spot for a small cocktail party. In addition to the larger function rooms, the refurbishment of Cristal is almost complete, opening up more opportunity for special events that offer people a fabulous meal while supporting their favourite



charity. For Diva, it's hard to do as many of these events as Henry and Roncoroni would like—as the prime restaurant for the hotel, they are serving breakfast, lunch and dinner seven days a week. It may be this constant pressure to perform that sparks the creative genius in the kitchen, yet another benefit of having the hotel next door.

Although staying in a hotel in your own town is not all that common, the Metropolitan offers some great reasons to give it a try. Exceptional room rates are available for locals attending functions. Food and wine lovers can book one of the regular wine dinners and stay in the hotel for the exceptional rate of \$109. It definitely beats fighting over who will be the designated driver, or the expense of cab fares. With the calibre of the wine dinners, the offer is even more appealing to out-of-towners.

There is one problem though—after a weekend at the Met, going home will be at best mundane. At worst, you will have to grab the phone and call back to reserve for another weekend in the near future. It could become a habit.



Winter Hot Spots

8 Hot Spots on BC's Winter Slopes

By Judi Lees

As the early morning sun turns the sky a vivid pink, I make long, silky “S’s” on untouched snow. Carving ‘fresh’ tracks on virgin snow is every skier’s dream and at Whistler, it’s possible without the helicopter, as part of the Atomic Dave Murray Ski Camp. Fast forward to day’s end and my body is being slathered with lotion that has a delectably lemon fragrance. How convenient that Vida Wellness Spa at Fairmont Chateau Whistler is near the end of a ski run. A few hours later, I dine mountainside, dazzled by the cuisine and the view. The next day, on a guided snowshoe excursion, I stand amid The Ancient Cedars—the beauty of this stand of old growth trees is breathtaking.

BC’s winter resorts are the epitome of entertainment. Stay at a posh five-star or tuck the family into a comfy chalet. Choose from a plethora of activities: take skiing or boarding lessons, hop in a heli for the ultimate challenge, send the kids tubing, skating or wall climbing; hedonists swarm to spas and follow up with candle-lit dinners.

Consider these eight hot resorts—what makes them special,

what’s new on and off the slopes and what not to miss.

WHISTLER BLACKCOMB

Whistler’s Atomic Dave Murray Ski Camp takes wanna-be downhill racers and shows you the moves. A cruising intermediate gets tips from the pros, and an added bonus is the Fresh Tracks Breakfast that gets you to unblemished snow before the crowds. This ski camp that began in 1992 is just one of many aspects that continually earn the resort top billing in magazine surveys.

Anything your winter heart desires can be experienced at Whistler. Heli-skiing, top terrain parks, cross country skiing, snowshoeing, snowmobiling, dogsledding and ziptrekking—you are whizzed among the treetops on this thrill-a-minute ride—are all for the active, while shopping, gallery hopping and dining are relaxing pastimes in the four mostly-pedestrian villages.

New on the mountain: Skiing and boarding enthusiasts are still buzzing over the 445 hectares (1100 acres) added to Whistler Mountain. The 280-hectare (700-acre) Flute Bowl thrills the steep and deep aficionados, while the Peak to Creek on Whistler’s

west side gives hundreds of options from wide open cruising to challenging glades. Snowboarders can catch air at the new Tube Park at Base II on Blackcomb and the fun goes on after the sun goes down. Whistler’s Family Zone is larger, and the

‘kids only’ zone has moved and is now separate from nearby runs. This puts safety-conscious parents at ease as the little ones are away from downhill skiers.

New off the mountain: Adera Hotel, owned by Trilogy Properties Corp. of Vancouver’s Opus Hotel fame, opens its trendy doors December 2005. Formerly the Timberline Hotel in the heart of Whistler Village, the hotel has a new swishy look; a \$2 million renovation of the 41 guestrooms and suites makes it a designer boutique hotel with a difference. If you’ve experienced The Opus, you’ll book in.

Don’t Miss: The Ginger and Lemongrass Wrap at Vida Wellness Spa. For men, a favourite is the Deep Tissue Sports Massage. An award-winning spa in every sense, it has been listed among Expedia’s top ten hotel spas in the world.

SUN PEAKS RESORT

On a glorious glade run draped in snowy evergreens, I follow poetry in motion—Nancy Greene Raine swoops effortlessly down Sun Peaks’ slopes as easily as most of us sit down to dine. Along with a small group, I take quick turns, laugh as I hit bumps and just generally have a better time skiing among trees than I thought possible. Who better to introduce you to this resort’s terrific tree runs than an Olympic gold medalist?

Sun Peaks, outside of Kamloops, offers three mountains with varied terrain, a plethora of activities including cat skiing, dog sledding, snowmobiling and cross country skiing, and terrific award-winning programs for wee skiers and boarders. All this is centred around the alpine village, with just enough shops, restaurants, night life and galleries to keep you happy. And there is the bonus of meeting the ever-smiling Nancy at the top of the Sunburst Express chair at 11 or 1:30 most days.

New on the mountain: Sun Peaks continues to cater to kids with expanded programs, a new learning centre and a conveyor lift. Young, keen racers head to Sun Peaks to try out the first phase of the Nancy Greene International Race Centre. They can fast track thanks to more snowmaking, get timed electronically, and be safe because of special netting. This Race Centre, upon completion, will meet international specifications for slalom and giant slalom racing—big news for BC racers.



New off the mountain: Trapper’s Landing opened early in 2005, and offers spacious, high-end units complete with private hot tubs and easy access to the slopes.

Don’t miss: The International Fondue Dinner and Torchlight Descent is a magical way to end the day. Dine on decadent fondue up the mountain in Sunburst Lodge, then ski down under the stars.

KIMBERLEY ALPINE RESORT

You can sit warm and snug, breathing frosty air as you glide across a snow-laden valley backed by the Rocky Mountains. Or you can be the musher and holler “hike” or “gee” to your team of handsome Alaskan Huskies. This flashback to a yesteryear mode of transportation is thanks to Adrenaline Dog Sled Tours who provide guided dog sledding excursions from the resort. Talk about adding an exhilarating dimension to your holiday—you can ‘self-drive’ on one of the tours.

Kimberley Alpine Resort, a locals’ favourite for years, is now an up-and-comer on the ski circuit. The pretty, mountain-nestled village leaves little to be desired. Powder hounds celebrate on more than 730 hectares (1800 acres) of challenging terrain but there is also an area exclusively for beginners. There is a 26-km network of Nordic trails; some are lit for night skiing. As well as dog sledding, activities include skating, snowshoeing, and snowmobiling. There is a lively après ski scene here as well as in nearby Kimberley, known as the ‘Bavarian City of the Rockies’.

New on the mountain: Last season several new runs were opened on the Eastern side of the mountain. This season,



RECREATION

summer clearing has allowed the resort to focus on creating high quality groomed runs, and snowmaking capabilities have been enhanced.

New off the mountain: Over the last two years the village has seen a major facelift. Sullivan Stone Lodge is luxurious—three-storey vacation homes with luscious Rocky Mountain views, bordering a ski run. Also new are the outdoor ice skating rink and the revamped Stemwinder Bar & Grill and Slopeside Coffee & Deli in the Polaris Lodge.

Don't Miss: The Tour of the Summit snowshoe extravaganza that showcases alpenglow in the Rockies and includes chocolate fondue. Follow it, or a heavy-duty ski day, with a hot stone massage at Remedi Spa.

PANORAMA MOUNTAIN VILLAGE



of untouched powder—this is off-the-beaten-run skiing in the largest heli-ski region in the world. With R.K. Heli-Ski, you take off from Panorama Mountain Village for three fabulous descents and a gourmet picnic lunch (some trips are geared to intermediates.)

More good news—at Panorama, you can ski heli-type terrain in Taynton Bowl, which just opened last season. The powder-stashed bowl is peppered with black and double-black runs while the front of the mountain is a haven of intermediate and beginner options.

Situated outside of Invermere, Panorama boasts a tidy two-level village with classy condo developments, restaurants, shops and slope-side hot spring pools. There are two terrain parks for boarders, the Beckie Scott Nordic Centre for cross-country skiers, snowmobiling, a small outdoor skating rink, snowshoeing, and sleigh rides. This is an Intrawest resort and it shows—everything is convenient and well done.

New on the mountain: Improved snowmaking and clearing means that the formidable Taynton Bowl offers more runs. Upgrading snowmaking to the tune of \$350,000 means more snow in this already snowy haven.

New off the mountain: Added to the Village scene are the Fireweed Saloon, The Greystone Restaurant & Lounge and The PicNic Deli and Wine Bar. The Lookout, due to open in summer of 2006, is a titled ownership property, a new concept introduced by Intrawest.

Don't miss: Soaking in a soothing hot spring, just as the sun bathes the towering mountains in a soft glow.

SILVER STAR MOUNTAIN RESORT

A resort endears itself to me when I can snap on skis and move downhill rather than waiting in a lift line-up. At Silver Star, you leave the fairytale village and follow three runs to eventually reach the Comet Six-Pack Express, which sweeps you to the summit of the snow-laden Monashees.

Don't be fooled by the fact that Silver Star is continually ranked highly as a family favourite. It is also about hard-core skiing and boarding, as its two mountains boast totally different personalities. Vance Creek pleases families and cruisers while Putnam Creek is riddled with challenging black and double-black diamond runs.

It is also known as one of North America's best Nordic skiing havens, with 60 km of groomed trails groomed for both skate and classic techniques. This resort near Vernon is chock-a-block with activities including outdoor ice skating (scratch hockey anyone?), and, arguably, one of the best tubing spots in the province.

New on the mountain: The opening of Silver Woods, never-before-skiied terrain, will add 360 acres to the Vance Creek side of the mountain. Ten new runs—many of which are being lauded as some of the Okanagan's best glade runs, will be serviced by the new Silver Woods Express Chair. For boarders, a new TELUS Park will be added to the already extensive freeride/freestyle terrain. It will feature the works—terrain park, rail garden, halfpipe, aerial training site, race centre and dual mogul race course.

New off the mountain: Opening this season is Snowbird Lodge, opulent condominiums with stunning mountain views and ski-in-ski-out capabilities.

Don't miss: The Cajun jambalaya, created by the French-trained chef, Leonard Cloutier, at the mountaintop Paradise Camp Cabin. It's sure to warm your innards on a chilly day.

BIG WHITE

Another Okanagan favourite, Big White, is on the move. Every time you visit it is bigger and better. If you had to pick one resort that has something for everybody, it's this one. Located about an hour's drive from Kelowna, Big White is renowned for having great weather and being drenched in enviably dry snow—it's great for the ski ego.

The variety of activities makes it a family favourite and it is easily one of BC's best places to freestyle ski and snowboard. Keen teens should check out the five-day, intensive course that will have them soaring from the pipe and grinding the rails in Big White's TELUS Terrain park, added last year. Meanwhile, Mom and Dad, who have always wanted to learn to snowboard, can sign up for a week-long boarding lesson with other adults.

Big White is also all about convenience. Every place you



stay in the 15,000-bed mountain community can be reached on your skis. Heck, the main street of the village is a ski run.

New on the mountain: A massive summer grooming program has upgraded nine runs in the Gem Lake region and will guarantee better snow conditions. A new snowmaking reservoir will improve early season boarding at the TELUS Terrain Park, which features an Olympic-size, 500 foot-

long Super Pipe with 17 foot transitional walls. The world-cup-standard park is lit for night sessions.

New off the mountain: The recently-opened Aspens Lodge is right beside a ski run. Sit in your private hot tub and watch your friends ski by.

Don't miss: The weekly torchlit parade has a carnival ambience, with fireworks, prizes for kids, time around open-pit fires, and just a general good time for all. As it wraps up, head into Snowshoe Sam's for a 'Gunbarrel Coffee'—guaranteed to warm you up.

KICKING HORSE MOUNTAIN RESORT

Arrive at your lodge door by helicopter or gondola, bed down in elegant surroundings, wake up to eyeball the sunlit Rocky Mountains and then ski your legs off at what has been ranked the best powder resort in North America. Kicking Horse Mountain Resort's Eagle's Eye Suites are well suited to their location—both are astounding. Perched at 2350 metres (7705 feet) feet, the well-named suites, in an eye-catching timber and glass lodge, are as good—and as high—as mountain lodging gets. Your stay, which includes personal valet service—read 'breakfast in bed'—may be the treat of a ski lifetime. But then, so may be your ski day on Kicking Horse.

With an enviable vertical drop of 1260 metres (4133 feet), its champagne quality snow, and three magnificent bowls that have you peering over edges, it invites challenge-seekers. The keenest adrenaline junkies can get their fix at Kicking Horse, which boasts 70 in-bound chutes among its 2750 acres.

New on the Mountain: Last season, ten marked runs accessed from Feuz Bowl opened up terrain that was previously out of bounds. This winter the amount of groomed terrain is increased,



thanks to an extensive summer program. A mid-station has been added to the popular Catamount Chair, which will give easy access to beginner terrain on this mountain most noted for its steep and deep.

New off the mountain: Spanking new accommodations include Mountaineer Lodge, a hotel located at Gondola Plaza, and Glacier Lodge, which opened last season, and will this year add a pub and restaurant. Both Highland Lodge, a boutique property, and Palliser Lodge are scheduled to open in spring of 2006.

Don't Miss: A meal in Eagle's Eye, Canada's highest elevation restaurant. The Rocky Mountain Buffalo Carpaccio comes highly recommended.

MOUNT WASHINGTON ALPINE RESORT

On a sunlit morning, glide rhythmically among statuesque old growth timbers and along the shores of three glistening, frozen lakes. Mount Washington's "Lake Trail" is one of the many picturesque routes—with 55 km of set tracks, it is a fine place to snap on cross-country skis. For more of a cardio workout, hop on The Hawk High Speed lift to reach the Upper West Trail



to glide the frosty meadows of Strathcona Provincial Park. The pleasures of the outdoors are matched by Raven Lodge, a typical Pacific Northwest post and beam Nordic centre with a restaurant, deli, retail shop and a rental and demo facility.

This resort outside Courtenay on Vancouver Island may well be the province's unsung hero as it receives some of BC's best snow dumps—nine metres (30 feet) fall each winter. Skiers and snowboarders revel in groovy, groomed slopes, powder chutes and challenging moguls; there are two terrain parks. The small village has loads of activities including scenic snowshoeing trails, tubing, and to really get the adrenaline roaring, there is the 300-metre luge track. And how often does a mountain boast fabulous views of the Pacific Ocean?

New on the mountain: Canada's only lift that allows skiers and boarders to access two different areas of the mountain via one chair is here. Opened last year, the 'Boomerang Quad' gives access to The Outback—162 hectares (400 acres) of double-black glades, drops and bowls.

New off the mountain: Opened in February of 2005, the Bear Lodge Hotel is the epitome of slopeside elegance with all the bells and whistles, including hot tubs.

Don't miss: The famous, decadent eastern treat, Beaver Tails, can be gorfed down at the kiosk next to the Eagle Express Quad. Get your sugar fix before you hit the slopes.

Aloha
Whistler



The Aloha Whistler Experience

‘Aloha’ in Hawaiian means both hello and goodbye, but at first sight of your private home managed by Aloha Whistler Accommodations Ltd., you will know that you have arrived at the finest of ski-in ski-out properties and will receive the best service that Whistler has to offer.

Whistler has the largest skiable terrain, the most lifts and the longest ski season on the continent. Not surprisingly, Whistler is the site of the Alpine and Nordic competitions of the Vancouver/Whistler 2010 Olympic Games, as well as a regular stop on the World Cup skiing and snowboarding circuits, and the preferred training site of Canada’s future Olympians. Whistler enjoys reliable snowfall for five months a year and the sunny, warm spring skiing at Whistler has long been recognized as the best in the world. You have your choice of steep mountaintop chutes, huge alpine bowls and glades, superb long cruiser runs and gentle rolling pistes. Whistler and Blackcomb mountains feature the best of terrain parks and pipes, as well as natural launch pads, wind lips, cornices, cliff

drops and ridges. In short, Whistler has something for every skier and snowboarder in your party. But where is the best place to stay while you are enjoying this winter wonderland?

Whether you are looking for the convenience and bustle of the Whistler Village, the peace and quiet and spectacular views of the mountainside chalets on the Blackcomb Benchlands, or the luxurious executive town homes above the Dave Murray Olympic Downhill run on Whistler Mountain’s Creekside, Aloha Whistler has the most and the best private vacation homes at Whistler.

Aloha Whistler can arrange every detail of your Whistler vacation: lift tickets, rentals, ski instructors, nannies for the kids, in-home massage, dinner reservations at the best restaurants, you name it. Or Aloha will organize a superb catered meal for you and your party prepared by the best mobile chefs in the valley, all in the privacy of your spectacular home.

Aloha Whistler provides gracious and informed 24/7 concierge service to satisfy your every whim and desire. The

people at Aloha Whistler are deeply invested and experienced in achieving the ultimate in guest satisfaction. No wonder so many guests return year after year. Aloha Whistler manages 75 fine vacation properties and is the acknowledged leader in the high-end family vacation business at Whistler.

The size and quality of the properties, and the services available from Aloha’s event management affiliate, Meet at the Mountain, can provide a unique and ideal alternative for private executive meetings and retreats, family reunions, and other larger group experiences at North America’s top mountain resort. The folks at Aloha Whistler are in the great memories business. They see it as their mission to ensure that you enjoy your best-ever mountain vacation.

For information or to make your reservation, visit www.alohawhistler.com or call 1 888 938-9998 or (604) 938-6263, so that you too can enjoy the ‘Aloha Whistler Experience’.

Collecting Wine Strategies That Work

By Gael Arthur

There are two kinds of wine lovers: those who drink wine and those who collect it. While many people are able to move freely between the two categories, it generally comes down to a philosophy of life—the ant and the grasshopper, if you will.

Understanding what transforms a grasshopper into an ant is a bit like trying to figure out how a trend in music or fashion begins. For some, the defining moment comes with the realization that so many wines taste better when they are older—common sense dictates that wines be bought and saved until they are ready to drink. In other cases, the habit starts with the purchase of a wine for a future special occasion or an impulse purchase of a case at a winery tour—wines that you are exhorted to lay down for at least a few years.

the habit starts with the purchase of a wine for a future special occasion

At some point, a strategy evolves. The wise collector only buys wines he likes (forget about investment value—can you really imagine selling your wine?). Figuring out what you like requires patience and diligence—a lot of tasting, wine dinners, perhaps

membership in one of the many societies designed for people who love wine and want to learn more.

Since wineries are under pressure to release wines as early as possible, many wines will improve with even six months of additional bottle aging. When you find something you like, buy a case and open a bottle every three months or so. In a way, this is not collecting; this is simply prudent purchasing (try this line when your unhappy partner complains about the credit card bill and the diminished closet space).

When you progress to wanting a few cases of a wine to lay down for more than a year or two, make sure it has the potential to age well. While the classic 100 point rating scales have little to do with whether or not you like a wine, the narratives accompanying the scores frequently offer guidelines on which wines will benefit from aging. Choose a range of wines, so you will have something to drink in five years, ten years and beyond.

Most people are surprised at how early in the process storage becomes an issue. The closet is full and there is too much heat under the stairs. Fortunately, there are quick and easy solutions. If you have a spare \$2000, you can buy a small home wine storage system that will hold five or more cases of wine. If your immediate

reaction to this idea is that you would rather spend that money on more wine, consider sending your wines to off-site storage. The added advantage of having your long-term wines off-premises is that you or one of your houseguests won't be tempted to open one of your babies before they are ready. Access is easy, but not instantaneous.

Since most people prefer to have their wines close at hand, as your collection grows you may have to think about designating a special room. When it comes to building a home cellar, the critical factors are stable cool temperature, humidity and minimal vibration. It's fine to convert the guest bathroom, but not if you leave the washer and dryer in there. Whatever you project for requirements, add 50%, as proper storage will fuel your habit.

For many, collecting and drinking become mutually exclusive activities. Acquisition and possession become the overriding goals. (Think I'm kidding? Ask a collector about his most cherished wines, then sit back and listen to the stories.)

The next stage of collecting comes when something triggers the collector to make a quick calculation—at current consumption levels, how many years/decades would it take to deplete the entire cellar? For many, panic, despondency and depression set in. Was it all for nought?

Happily, there are several solutions and some of them can even prove to be lucrative. The most obvious one is perhaps the hardest to do—start drinking those coveted wines, whether there is a special occasion or not. Good friends and fine food are the best accompaniment to a great bottle of wine, so the rewards can be incalculable. A collector who shares freely will soon be overwhelmed with dinner invitations—think of it, wouldn't you happily prepare a five-course gourmet dinner if your guests arrived with superb wines to complement your efforts?

Another win-win solution can deal with those bottles that have become too “valuable” to drink. That 1967 Château d'Yquem that you bought back in the early seventies may be available at auction for one hundred times its purchase price, but do you have the time or expertise to sell it? A laudable solution: donate it to a charity auction. The organizers of the Vancouver Playhouse International Wine Festival Gala Bacchanalia dinner (in 2006, on Wednesday, March 1) would take that Yquem in a heartbeat, as would any number of other charities, who are always on the lookout for unusual items for their silent auctions. You get a charitable donation receipt for the market value of your gift and your name beside the gift, if you want the recognition (the “anonymous” bottles are frequently the most interesting). The



third beneficiary of this generous gift is the purchaser, who will have the joy of acquiring a treasured bottle (and, one would hope, of sharing it with friends).

For new collectors, charity auctions are a great way to build an impressive cellar—participating wineries often bring magnums and verticals of their showcase wines.

The Wine Research Centre at UBC has a similar offer, and can provide assistance on a larger scale. Its researchers are collecting wine (in a stunning temperature- and humidity-controlled cellar) for study and education purposes. Projects range from yeast genetics (complete with all that DNA mapping stuff) to the study of how BC wines age (to help determine where different grape varieties result in the most age-worthy wines). The Centre is collecting wines to be used as comparisons, so that a Sumac Ridge Meritage can go head to head with a Bordeaux with a similar blend of Cabernet Sauvignon, Merlot and Cabernet Franc.

When the wines are opened, samples go through an extensive chemical and sensory analysis. The sensory side includes the

PhD students, who might not otherwise have the opportunity to taste such a range of wines. On a grad student salary (a recent posting offered \$32,000), there isn't a lot of money left to taste fine wines, so this collection will strengthen the calibre of student and probably create a few collectors along the way.

Again, a tax receipt for the market value of the wine is provided by UBC. In the case of bequests, this can be particularly helpful with taxes due on winding up an estate, particularly if heirs are not wine drinkers. Leaving a wine collection to charity can also ensure that family feuds don't arise over the division of the wines you have lovingly assembled.

If all this sounds too morbid, go to your collection and pull out a wine to enjoy with dinner tonight. If your dinner is not worthy of the wine, go to Les Amis du Fromage, buy three or four cheeses and make that your dinner. Toast your own wisdom in purchasing so well so long ago and make plans to share more of your collection.



Striking it Rich on the Golden Mile

By Gael Arthur

With so many new vineyards and wineries popping up in the Okanagan Valley, planning a wine tour in one of the world's hottest wine regions can be confusing. Fortunately, there is an easy solution. Wine is all about location – the best wine comes from the best land. The Golden Mile, a magical strip of land along Highway 97 just south of Oliver, offers the perfect destination. A tour of the area offers diversity, with each winery offering something unique and always exceptional.

The name “Golden Mile” stems from a brief brush with fame during the Gold Rush in the 19th century. The quality of the minerals was superb, but the quantity limited. The mining boom ended almost as soon as it began, but the

name stuck. The veins of gold are long gone but the name still fits for this strip of land that annually produces a steady flow of liquid gold.



The advantages of setting your sights on the Golden Mile are numerous. The most important consideration when you plan a wine tour is the proximity of the wineries you want to visit. On the Golden Mile, some of the wineries are so close together that if you are looking to combine wine tasting and exercise, you can enjoy an easy hike as you wander along trails that connect some of the properties.

If that sounds too strenuous, the five-minute drive from one Highway 97 turn off to the next is perfect for visiting several wineries in one day. Be forewarned

– once you have been here, you will already be planning your next visit.

The wineries along the Golden Mile are close together for an important reason: their locations are based on the universal desire among winemakers to be in the best location possible for the grapes. It is the combination of geology, geography and climate that creates the opportunity for some of Canada's most awarded winemakers to thoughtfully manage the right vines on this western slope of the valley, teasing the best out of them.

Every winemaker will tell you that good grapes are the key to great wines. The best way to understand this first stage of winemaking is to visit the vineyards.

Tinhorn Creek Winery is a great place to start your excursion. Winemaker Sandra Oldfield believes that the more you understand about winemaking, the more you will appreciate it. The demonstration vineyard is located just in front of the impressive and welcoming mustard yellow winery, overlooking the valley. You can see how grape vines differ and what is involved in properly training a vine to achieve high quality grapes.

Moving inside (perhaps after pausing to sit at the top of the open-air theatre to admire to view and plan a concert visit), you can take a self-guided tour of the winery, following the process from the crushing of the grapes right through to the bottling of the

wine. Helpful signs explain the process, and any additional questions are fair game for the tasting room staff.

Less than five minutes down the road, you come upon the land that the Gehringer brothers selected more than twenty years ago for the first winery on the Golden Mile. They meticulously researched the temperature records and examined the soil profiles of several Okanagan sites before identifying this land. Although their original focus centred on aromatic German white wines, Walter and Gordon gradually expanded the range of grapes to include more whites and several reds. Awards on the walls all around the tasting room give you a hint, but the real proof lies in tasting these fresh and vibrant wines.

A visit to Gehringer can take a long time, as each wonderful wine leads naturally to the next – most of the twenty-five different wines they produce are available to taste. Tasting staff are exuberant, keen to know what your favourites are and anxious for you to try their new releases.

There is an important message here – a visit to the Golden



Mile can take a lot longer than you think. Best to plan ahead, bring provisions and plan a picnic in the vineyards. Then, relax and enjoy the visit.

If you forgot to stock up on food, you can pick up something to nibble on next door at Hester Creek (just across the driveway from Gehringer!), where a newly renovated tasting room and patio await. Another winery with a long history, Hester Creek is home to some of the oldest “vinifera” vines in the valley, planted in the late 1960s. Here you will find the Valley’s only Trebbiano, a classic Italian varietal. The winery produces both a dry and a dessert style. Winemaker and General Manager Eric von Krosigk is committed to maintaining the best of Hester Creek’s tradition and history, while taking the winery forward. Some of the wines at Hester Creek are made in small quantities, so the winery may be your best bet for finding them.

Another short drive south on Highway 97 brings you to the turnoff to Inniskillin. For Sandor Mayer, Inniskillin’s winemaker, coming from Hungary to Canada has been a great opportunity to do what he loves – make wine – and be a part of constant innovation and recurring successes. After all, Canada is not the first country to come to mind when Zinfandel is mentioned, yet Mayer’s “Great Gold” at the Concours Mondial in Brussels in April, 2005 is proof that the right grapes and the right winemaker can create magic. Mayer has worked on the Golden Mile for fifteen years and understands what it takes to extract the best from the land. Inniskillin is another winery where you will have a lot of tasting choices – the winery produces at least six white and six red varietal wines.

The poplar windbreak lining the road to Domaine Combret sets the mood for a French approach to wine. Olivier Combret’s forefathers had been producing wine for more than 300 years in France, so when he and his family came to the Okanagan in the early 1990s, they chose land in the Okanagan to match their vision. Combret is committed to creating classic wines, honouring the French tradition, while using the best that British Columbia has to offer. The overriding commitment of Domaine Combret is to produce food wines that age. Combret wants you to share wine with your friends over a good meal. His adage “Where French tradition meets New World passion” is lived every day in the Tasting Room as one of the family members shares their knowledge and enthusiasm.



Aside from the best grapes, the other secret of Golden Mile wines is found in the open friendliness of the people who love the life they have chosen. They work the land, patiently tending the vineyards and devoting their energy to making the best wine. The people who work in the tasting rooms are as passionate as the winemakers and owners.

When it comes to the quality of the wines of the Golden Mile, there are local, national and international awards to reinforce what wine lovers in BC have known for years. These wineries are consistently making world-class wines and offering them to consumers at terrific prices.

Perhaps it is best to leave the last word to John Schreiner, the leading expert on British Columbia wines. In one of the biggest understatements of the wine industry, Schreiner says in his wonderful book, British Columbia Wine Country, “Perhaps it is just coincidental, but the Golden Mile producers seldom price their wines aggressively.”

Make Mine Screwcap

By Gael Arthur

Imagine buying a case of beer and knowing in advance that you have a fifty-fifty chance that one of the bottles will not taste like the others and may not be drinkable. Would you buy that brand again? Would you be so annoyed that not only would you not buy that brand, you would tell all your friends why you won’t buy the product again?

What if every brand of beer had about the same defect rate?

Guess what? Until recently, that was the situation with wine, where producers would send out their wines, knowing that somewhere between two and ten percent of their wine would be “corked”—tainted by a nasty little chemical called 2,4,6-trichloroanisole (TCA). At very low levels (a trained nose can discern 6 parts per trillion), TCA can make wine smell dank and musty.

At higher levels, the bright fruit that was in the wine when it hit the bottling line is masked by a cardboard and even bitter taste. In short, it is no longer the wine as it was intended, not the wine you want to serve your dinner guests tonight, and certainly not the wine you want to cellar for your firstborn’s twenty-first birthday.

The ceremonial presentation of the cork and pouring of a small taste of wine makes a lot of sense, given the risk that any bottle with a cork can be tainted. But here is the irony—the vast majority of wine is consumed at home, with no sommelier to examine the cork, smell the wine and quickly replace a flawed specimen.

The average consumer is not really up on the intricacies of wine faults and, when tasting a corked wine, may simply assume that the winemaking was bad or, being charitable, that the wine is not to his or her taste. The winery loses a customer and never knows how, where, when or why.

The issue of cork quality is not new, but tradition, lethargy and the belief that cork enhanced wine aging delayed the search for an alternative until the 1990s, when various polymer products came on the market. The Australian Wine Research Institute undertook a major study to compare different closures, including the less glamorous, but practical, screwcap. The research evaluated not only cork taint, but also oxidation, which leads to browning of wines.



Several Clare Valley wineries in Australia began by bottling some of their 2000 Rieslings in screwcap. To see why, take a look at Semillon using fourteen different closure systems (the wine was twenty-eight months in the bottle when the picture was taken—that’s the screwcap on the far left). The New Zealand wine industry was quick to follow suit and collectively evaluated all the alternatives. Screwcap won out over the polymers and other forms of closure. Acting as a unified group, the wineries undertook consumer education at home and abroad, initially offering export markets the choice of cork or screwcap. With each harvest, more wines are being bottled exclusively in screwcap, not only the Kiwi aromatic whites, but also a respectable number of reds.



The case for screwcap is pretty simple. As Erica Crawford of Kim Crawford Wines said on her swing through town for the Vancouver Playhouse International Wine Festival, “it’s a no-brainer.” The wine will taste pretty much the way the winemaker intended it, every bottle in the same lot will taste the same, and, theoretically, evolve in the same way over time if stored in similar conditions. Long-term aging trials are underway; the most interesting trials will be comparing the aging of cork and screwcap closures of the same wine.

Aside from a few garage wineries with miniscule quantities, the American shift to screwcap began with Randall Grahm, Bonny Doon’s eclectic producer of wonderful wines and marvellous packaging. A small producer with high visibility, Grahm has bottled his entire North American production (about 80,000 cases) in screwcap, even holding funeral services for the cork in both New York and San Francisco. As a publicity stunt, it probably won him a lot of accolades, but the real burial of the cork will come when the big players in the American wine industry take the plunge.

Tom Pennachetti of Cave Springs Winery identified one of the big challenges: “My biggest beef with screwcap closures is that they are, well, simply put, quite ugly. For me, until they make them very clean and eliminate all those wretched lines around the cap, they will be a second choice from the design point of view.”

The designers have been at work. When the folks at RH Phillips made the decision to move away from cork, they took the opportunity to redesign bottles and labels to really distinguish the shift in technology. The effect is a far more elegant package, with a sheathed cap that hides the industrial threads inside.

Screwcaps are making inroads into the market, but conversion is tempered both by bottling line budgets and fear of consumer backlash (so far unfounded in England, a huge wine market, Australia and New Zealand). The German conglomerate Alcoa is offering yet another alternative, a glass closure (a bit like a decanter stopper), covered with aluminum foil. For premium wines, this one has definite curb appeal, and makes intuitive sense. A glass bottle sealed with a glass stopper and then capped with a traditional foil should satisfy both the need for tradition and the imperative of inert packaging.

The big stumbling block here will be cost, including the need for a specialty bottle. What will it mean in terms of a new bottling line, and will the wine price support the additional costs? A smart winemaker will include the cost of lost sales (present and future), returns and damaged reputation in calculating the risk of not changing.

With all this competition facing cork producers, there is no question that they have been working at quality improvement. The big question is whether it is too little, too late. There will always be winemakers who stick with cork and they should benefit from the efforts to reduce the frequency of cork taint.

In the end, consumers will determine what form of closure will prevail. Much as I love tradition, my money is firmly on screwcap.



LUXURY RIDE

Luxury Transportation Best of the Best

By Tony Whitney

The news media may be preoccupied from time to time with “doom and gloom” stories about the world economy, but you’d never guess it by the amount of activity in the luxury car business. Building upscale automobiles can be a rewarding field for automakers, even if the markets for many of them are fairly slim. Often, a luxury niche can be a lot more profitable than a segment involving big numbers and minimal returns.

In recent years, the luxury car business has been characterized by the “rescue” of many legendary nameplates by big name manufacturers. Without takeovers by majors like Ford, Volkswagen and BMW, such makes as Aston Martin, Bentley, Jaguar, Lamborghini, Maserati and Rolls-Royce might easily be little more than memories. Fortunately for luxury car buyers and enthusiasts alike, these makes are not only still with us, but prospering and enjoying undreamed of engineering and research backup from their parent corporations. For the buyers, these vehicles have probably never been better built or more reliable.

We’re going to devote this feature to the “best of the best” vehicles that, even in their lofty market slots, stand out for technological innovation, luxury appointments and just plain status. We’ll also take a look at alternative forms of luxury transportation for those times when even a Rolls or a Ferrari just isn’t enough.

Of course, for sheer excitement and driving fun, there’s nothing like a “pure” sports car—an expensive two-seater that’s more toy than practical transportation. These are the cars that get the most envious glances and gather the biggest groups of “what’ll it do?” admirers at the curbside. Buy one of these and you’ll spend lots of time showing it off to passers by, but you’ll have to take it to the track to find out what its performance limits are.

Acura surprised the automotive world when it launched its NSX several years back. The low-slung sportster has aged well and is still the only car produced in Japan that has approached the mystique of makes like Ferrari. Perhaps that’s because the late F1 ace Ayrton Senna had a hand in part of its design. With



its aluminum bodywork and striking looks, it surprises even experienced drivers with its competence, despite having “only” a 290 horsepower V-6 powerplant. The price has risen over the years to \$142,000, but it’s still a great buy.

One of the longest-lived of all sports nameplates is that of Corvette and even the most optimistic Chevrolet executive couldn’t have imagined that the car would still be a hot contender more than 50 years after its introduction. The ‘Vette doesn’t quite have the charisma of an Italian exotic, but it’ll give the best of them a run for their money with up to 405 horsepower available and the best “bang for the buck” price in the business—just over \$67,000 for the all-new model.

DaimlerChrysler was a little late joining the high-performance, exotic sports car fray, but its contender the Viper seems to be universally admired. The latest SRT/10 model boasts 500 horsepower from its 8.3-litre V-10 and catches everyone’s eye with its dramatic styling and throaty roar. Be prepared to ante up \$127,000 for one of these.

Ferrari is probably the most revered name in the entire world of sports cars and justifies its dominance by bringing us model after model of highly-desirable cars with stunning performance. The latest model from the Maranello factory is the \$280,000 (est) 612 Scaglietti, said to be a modern reincarnation of the famed Daytona

coupe. With a 533 horsepower V-12, the car is exceptionally fast, but only the brave will take it to its claimed 320 km/h top speed on a deserted Autobahn or (very fast) racetrack. For many years, Ferrari’s major rival has been Lamborghini and in recent times, the Italian supercar builder has enjoyed a new lease on life following its acquisition by the VW/Audi group. Lamborghini chairman Dr. Giuseppe Greco told us that VW was taking a “hands off” approach to its new division and letting tradition take its natural course. The parent company’s huge research capabilities have resulted in the best Lambos ever, including the new “downsized” model, the Gallardo, with its 500 horsepower, rear-mounted V-10. Aluminum is used extensively to keep the weight down and all wheel drive, inspired



by Audi's Quattro, helps keep all that power on the road. The price tag is \$255,000—hefty, but a lot less than the car's stable mate Murcielago.

Although Mercedes-Benz already has its outstanding SL series of sports cars, it was looking for a way to show off every aspect of its technical prowess when it launched the remarkable SLR McLaren. The gull-winged rocket is built almost entirely of carbon fibre and its AMG-developed supercharged V-8 develops an inspiring 626 horsepower. Expect these to be rare birds, not because Mercedes can't sell them, but thanks to a healthy world demand for a car that will be built in very limited numbers. You won't get too much change out of \$600,000 for this very special automobile. In the same horsepower league is Porsche's speedy Carrera GT—an all-new model which, nonetheless, still holds to proven Porsche design parameters that go all the way back to 1963. Its 5.7-litre V-10 cranks out 605 horsepower and doesn't even need turbos or superchargers to do that. Look on this amazing automobile as a Le Mans race car in street clothes and expect to write a cheque for over \$440,000 (est) to own one.



Talking about Le Mans, how about a modern-day recreation of the fabled Ford GT40 that won the French sports racing classic three times? The new car looks just like the old one inside and out, though it takes advantage of technology and manufacturing expertise unheard of during the 1960s heyday of the original car. Powered by a supercharged 5.4-litre V-8, the new GT may not be as fast as the Le Mans winner, but it's a whole lot more refined and very exclusive. Ford recently announced that the car is to be sold in Canada after debuting solely in the US.

When it comes to deciding at what stage a sports car becomes a sports coupe, there are lots of grey areas, but generally, the small seats in the back are slightly more “vestigial” than those in several of the models described earlier.

The stunning new Bentley Continental GT is a true 2+2 in the old sense of the word and is a little bigger than your average sports car. Styling is beautifully restrained and the car is executed in superb taste inside and out. From its 1930s-style wire mesh grille to a fastback reminiscent of the classic Continental, this car just screams “class”. It goes, too, with its turbocharged 6-litre W-12, and handling is aided by all wheel drive. Underneath it's more Audi than anything else, but that should make this car an even more worthwhile buy, though it does cost a substantial \$235,465. In the cockpit, the car is an absolute delight.

Another legendary British marque is Aston Martin, currently trumpeting its new DB9. While the car does draw styling influence from earlier Astons (and who's going to complain

about that?) the sleek bodywork is all new and so is much of the engineering. Lightweight materials are used throughout, so the 6.0-litre, 450 horsepower V-12's power can be used to the max. It's everything an upscale British sports coupe should be and James Bond would surely approve. Expect to pay around \$217,000 for this one.

Japan is not really a serious contender in the luxury sports couple market, but the \$86,800 Lexus SC 430 is almost a match for more expensive European contenders. The 2+2 speedster has a powered hard top, making the switch from roadster to coupe as easy as reaching for the control switch. Power comes from a 4.3-litre V-8 with 300 horsepower and the car is silky smooth and beautifully finished. If you do insist on your sports coupe being

European—and preferably Italian—the just-announced Maserati Quattroporte might fill the bill. This “Maserati with a back seat” is a re-creation of an earlier model built several decades ago. The new car has a 4.2-litre, 389 horsepower V-8 under its sleek hood and offers everything you'd expect from an Italian thoroughbred, with the emphasis on performance. Not too much change out of \$150,000 for this beauty when

a few extras are added.

Bavarian auto making giant BMW has been absent from the top-end sports couple segment for a while, but not any more. Enthusiasts have welcomed the revival of the 6-Series and this time around, it boasts more style and technology than ever before. The 645Ci coupe (there's also a convertible version) uses a fairly straightforward layout with an up-front 4.4-litre 333 horsepower V-8 driving the rear wheels. A superbly-balanced automobile, the new “six” combines prestige with style and performance—at just less than a hundred grand. Look for an “M” version with potent V-10 to appear during the next year or so.

Sports cars and coupes are all very well, but there are times when the only possible automotive option is a luxury sedan. However much you love your Aston Martin, you won't want to cram two of your key clients in the back seat if there's serious business on the agenda. The luxury sedan market hasn't been quite as busy of late as the sports car segment, but there have been some standouts this year.

Audi's new A8 sedan uses an aluminum body, but that's only part of the story. Shunning conventional bodywork techniques, the A8 uses a combination of sheet metal, extrusions and diecastings to create a light, solid, quiet structure. Quattro all wheel drive is standard and the interior ambiance of leather, wood and aluminum isn't bettered by any luxury automaker, regardless of price. The powerplant is a 4.2-litre V-8 (lucky Europeans get a 12-cylinder option) with 330 horsepower and

the starting price is just under \$100,000.

Jaguar also opted for aluminum bodywork and aerospace assembly techniques when it designed its new XJ8 sedan—the epitome of British luxury tradition with a sporting flair. Occupants luxuriate among the finest woods and leathers, but driving enthusiasts love this car's silky 4.2-litre V-8. The top model is an “R” version with trademark steel mesh grille and uprated engine, putting out 390 horsepower with the aid of a supercharger. Most revered of all British nameplates is Rolls-Royce, now enjoying a new era of advancement thanks to the patronage of BMW. The new Phantom is a big, solid-looking automobile built and trimmed without regard for cost. It's a lot faster and more agile than it looks, with its 453 horsepower V-12, and it's probably the ultimate travel tool for four people and their luggage—Louis Vuitton, of course. The Phantom is priced at just under the half million dollar mark and according to the company's order books, there are lots of people more than willing to make that monetary sacrifice for the joys of Rolls-Royce ownership.

Volkswagen surprised the automotive world when it announced that it would enter the luxury market with its Phaeton, built in a remarkable mostly-glass factory in Dresden, Germany. The subtle, understated Phaeton is just the car for owners who don't want to create “nameplate envy” with their luxury sedan. The Phaeton lacks nothing by way of luxury appointments and refinement and comes with a choice of V-8 or W-12 engine, both mated to a sophisticated all wheel drive system. Prices range from the high nineties to the low hundreds.

Cadillac is one of the oldest names in the luxury car field and was even compared with Rolls-Royce years ago when Europeans and North Americans alike pondered a luxury sedan. After some years in the automotive wilderness, Cadillac is back with new looks, new products and unheard of levels of power and technical excellence. At the dealers now is the new STS, which picks up styling hints from the successful and much praised CTS models, but adds a little more subtlety. The car is new inside and out and buyers can choose either a 255 horsepower V-6 or a 320 horsepower V-8. Sumptuous eucalyptus wood graces the interior for a special hint of luxury. Technology and convenience features match those of the upscale imports Cadillac hopes to take on with this interesting new model. The price range is \$56,000 to \$70,000.

Luxury cars are all very well, but lots of enthusiasts will argue that there's only one way to really enjoy the freedom of the open road—astride a high-end motorcycle. Bike fans with deep pockets say that Harley Davidson's Electra Glide Ultra is one such bike, along with BMW's K1200F and the enduring Honda Goldwing. These machines offer the ultimate in riding pleasure, but prices can surprise those “not in the know”. Well-

equipped motorcycles in this class start at \$30,000 or so and go up from there. All of them feature comfort, performance enough to surprise more than a few sports cars, impressive stability and high levels of reliability.

For the ultimate in luxury afloat, McQueen's Yachts Ltd. of Richmond BC builds some of the most desirable vessels to be found anywhere in the world. McQueen's recently delivered the 90-foot by 22-foot motor yacht “Crosser” to an American client and it's now in Spain, provisioning for a Mediterranean cruise. Designed by Ed Monk Jr. of Bainbridge Island, Washington, “Crosser” is the latest project in the legendary Monk/McQueen's relationship, which goes back more than 40 years. Powered by a pair of 800-horsepower Caterpillar engines the ship features a sophisticated air conditioning and heating system and has a built-in compressor to refill dive tanks on board. Also on the spec sheet is a hot tub on the flybridge which uses a high-output heater system.



The ship's interior is superbly finished with hand-selected sapele veneers and exotic hardwoods, including madrona burls. Accommodation was designed for the owners and two couples in separate and extremely elegant staterooms. The captain and crew are quartered forward of the wheelhouse. The salon features a Steinway player piano and a 50-inch plasma TV screen pops out of

a built-in cabinet when it's needed. According to McQueen's, the audio/video system was the most complex it has ever fitted and was engineered by A&B Sound. The ship's navigational displays can be broadcast to every screen on board and in addition to DVD players, the entertainment system can broadcast signals from six satellite receivers. “Crosser” has been accepted as a nominee for “Superyacht of the Year” by the Superyacht Society and represents the definitive expression of luxury and technology in a ship of this size.

It goes without saying that the most efficient way to cross serious expanses of territory is in a state-of-the-art business jet and one of the class leaders in performance and comfort right now is the luxurious Cessna Citation Encore. People in the executive aircraft charter business like David Anderson of Anderson Air in Vancouver are quick to point out that executive jets are not simply “millionaires' toys” but serious business tools that can save corporations substantial amounts of money.

The twin jet Encore seats eight in considerable comfort and features a DVD system with a flat panel display at each seat, in-flight telephone with fax/internet capability, computer dataports and other convenience items, including a full refreshment centre and bar. The aircraft is capable of climbing to 45,000 feet in just 28 minutes, taking it well above most weather. With a cruising speed of 500 mph and a range of 2,000 nautical miles, the Encore compares to or betters most commercial jets. In addition, the aircraft can be operated from short (3,000-foot) runways.



Own Your Own Airplane



Most of us would love to own an airplane for the travel flexibility and convenience, not to mention the outright exclusivity and comfort of the experience. Unfortunately, the costs involved with owning and operating your own airplane have made private air travel an unrealistic travel expense for all but the very affluent. That is, until now...

A new program launched by the Canadian company Easy AirShare now makes owning your own airplane a practical reality. Easy AirShare sells percentage interests in both General Aviation and jet aircraft to businesses and private individuals who appreciate the convenience of flying entirely according to their own schedule. These private airplanes also offer a substantial time-savings, not to mention outright luxury, as compared with travelling by commercial airline. Rather than face the travel headaches of an international airport, owning a part of your own airplane means being able to start your flight 10 minutes after you arrive at the airport. No more line-ups to check in, or to clear security. No more wasting time waiting to

board the airplane, or waiting to collect your luggage after a long flight. No longer the need to catch connecting flights; travel where and when you want on your own terms. With your own airplane, you will no longer be forced to waste entire days in travelling both to and from your destination. While this is an ideal convenience for pleasure travellers, it is almost an essential for the business traveller. Unlike standard commercial airlines which are limited to flying to the approximately 90 international airports across North America, private aircraft like Easy AirShare airplanes can take off and land at more than 6000 private airfields in both Canada and the USA. For the business traveller, this means being able to get to your destination of choice quicker, with less hassle, by being able to land closer. This is an important benefit in business where time equates to money. For pleasure travellers, it means you'll have more time to relax.

While the Easy AirShare fractional ownership program is available for various different single engine and jet airplanes,

they proudly feature the SR22-GTS aircraft designed and manufactured by Cirrus Design. Unlike single engine aircraft of the past, this airplane can fly at speeds in excess of 200 miles per hour, and fly up to 1000 miles on a single tank of gas. At those speeds the SR22 can carry a pilot and up to 3 passengers from Vancouver to Seattle in about 45 minutes, or to either Calgary or Edmonton in about 2 and a half hours. While they aren't quite as fast as commercial airliners, they more than make up for it by allowing you to bypass long lineups and baggage pickup and start your trip as soon as you arrive at your local private airport.

The Easy AirShare airplanes manufactured by Cirrus Design are among the safest single engine planes available on the market. They include many of the same safety systems that far surpass commercial airlines. These safety features include an electronic ground and terrain warning system, an aircraft warning system, also known as "traffic watch", as well as a lightning detector and weather radar. Beyond these, what really

sets the SR22-GTS apart from the rest of the airplane market is their patented airframe parachute system. Once deployed in cases of dire emergency, this parachute system permits the airplane to gently descend to the ground. While from a safety standpoint these parachutes should probably be standard on all passenger airplanes, Cirrus Design is the only airplane manufacturer that provides them as a standard feature. It's somehow comforting to know, when your airplane's wheels lift off the ground, that in a worst-case scenario, there is still a parachute to rely on.

As part of the Easy AirShare Aircraft Management Program, the company will manage every facet of your travel experience. They offer complete turn-key ownership for their aircraft in which they take care of insuring the airplane, as well as performing regular operating inspections and maintenance overhauls. They also connect you with pilots to fly your airplane. All Easy AirShare fractional owners are chauffeured by experienced commercial rated pilots who have been extensively trained

REVOLUTIONIZING THE INDUSTRY

Top Speed: 215 MPH | NO SPEEDING TICKETS
Introducing a new way to share



\$26,000
+CDN\$300/Month
5% Ownership



AIRCRAFT INCLUDES

- Airframe Parachute
- Ice Protection
- Ground Proximity Warning
- Aircraft Collision Avoidance
- Approach Coupled Autopilot
- Bose Noise Cancelling Headsets

MONTHLY FEE INCLUDES

- 40 EasyPoints (40 hrs / year)
- Hanger Storage
- Hull & Liability Insurance
- Cleaning, Maintenance
- Scheduling
- No more busy airport terminals

Hourly rate of \$165 + pilot cost (approx \$50 per hour) applies for each hour flown.
Please visit website for more information. Available in Canada & USA

FEEL THE FREEDOM easyairshare.com | **1-866-907-EASY**



Easy
AirShare

and tested on the specific airplanes they will be flying. Many of these pilots were at one time flight instructors themselves. The airplanes can be booked as little as one hour or as much as 12 months in advance by toll-free telephone or via the internet using an automated scheduling system.

Notwithstanding all of these features, the Easy AirShare program is actually a lot less expensive than you would expect to fly your own airplane. For example, a 5% ownership in a Cirrus Design SR22-GTS that will provide you with up to 40 hours of flight time annually, requires an up-front payment of US\$26,000 and a monthly management fee of CDN\$300. Because you own the airplane, when it is sold at the end of the 3-year ownership term as much as 70% of your initial buy-in payment is returned to you. Beyond these amounts, there is a small operating hourly fee, and the costs for a pilot and airplane fuel. All told, the operating costs for flying in your own airplane can be approximated at just over CDN\$200 per flight hour for up to 3 passengers. This means a typical flight from Vancouver to Seattle would only cost \$300 round trip, or roughly \$100 per person. Much less expensive than travel by commercial airline, especially when you are forced to book tickets at the last minute for full-fare.

While cost is always a relevant concern, it is hard to put a

price tag on the luxury and thrill of flying in your own airplane. You've seen them in the movies and on TV, but there is no better feeling than avoiding the international airport hustle and bustle by travelling privately on your own terms. With your own airplane, there is no longer the need for you to cram yourself into a tight seat with no leg or shoulder room alongside hundreds of strangers. Easy AirShare aircraft have plenty of legroom and shoulder space. There is also plenty of storage room in the rear of the airplane to stow your luggage. Any way you slice it, Easy AirShare makes owning and maintaining your own airplane easier and more cost-effective than ever before. For those travellers who have always dreamed of flying in their own airplane, Easy AirShare now makes it an affordable reality.

Easy AirShare is currently offering airplane fractional ownerships at various airfields across Canada and the USA.

www.easyairshare.com



Once the repair work is completed and you have cleaned thoroughly, go around each room and remove, remove, remove. This includes personal photos, stacks of magazines and bric-à-brac. Invest in a fresh floral arrangement.

Go into closets and clean out the clutter. Rent locker space to store the overflow. If closets are bulging, remove as much as possible to make the closet space seem larger and well organized. Replace any wire hangers with plastic or wooden ones. Buy fresh bed linen and pillows to give the bedroom an upscale appearance.

Rover or Fluffy may be a cherished pet, but they won't enhance your home. Buyers will be thinking about flea-infested carpets or pet hair and dander if they have allergies. Animals should be absent during open house.

Some sellers will store their furniture and rent modern furnishings and accessories to give the home greater appeal. Vancouver-based DEKORA specializes in preparing properties for sale, and according to the testimonials of clients, it gets results. The company offers cleaning, organizing, painting, landscaping and repair services. It also rents furnishings and art, based on your budget and style requirements.

Check grouting and calking around the tub. If water is collecting behind the tiles a housing inspector will be sure to discover it and your asking price will fall like a stone. Remove everything from the medicine cabinet. Buy a new shower curtain and clean the chrome until it shines.

Have something fragrant on the stove such as cinnamon and cloves in a simmering pot of water.

If you take the extra time and effort you will reap the benefit when it comes time to signing on the dotted line. If you're still not convinced, consider this comment in Newsweek –

“People who don't spend a few dollars to prepare their homes, whether it be \$5,000 or \$10,000 or even \$30,000, depending on the price point, are out of their minds.” ~ Barbara Corcoran, Founder & President, The Corcoran Group, New York City's premier real estate company with 11 offices, 700 salespeople and more than \$4 billion in revenue.

And a friendly reminder, empty spaces are not welcoming. If the space is empty it is less likely to sell than one that is tastefully furnished.

If your prospective buyer asks why you are selling, keep the reason to yourself. “My housing needs have changed” is all you need to say. If they think you are in a rush to sell or that you have to relocate by a certain month, they might try to negotiate the price down.

Tennyson Haughton
Home Team Sutton
(604) 808-home (4663)
www.808home.com

Matthew Collinge
Royal LePage
(604) 261-9311
www.royallepage-vancouver.com

DEKORA
(604) 876-4355
www.dekora.com

Spiritual Energy Emotional Choice

By Jonni O'Connor, PhD



Logically-based people often disregard emotionally-based people, and vice versa. Husbands and wives, rival siblings, parents and children, competitive co-workers—each takes a side and the attempt to deny the other's point of view begins. But no matter how hard they fight or weep, the apples will never convince the oranges that their perspective is the *correct* one. Someone may surrender the debate, but neither is convinced. To be fundamentally based in either extreme is a limited and imbalanced viewpoint.

The struggle between logic and emotion exists because earth is essentially an emotional planet and we are here to learn about these emotions. We are not to deny them, for that would make us purely logical, nor to indulge in them, for that would make us purely emotional. We are to be, as author Daniel Goleman coined, “emotionally intelligent”.

We can get slammed, bogged down and stuck by our emotions. They can be the downfall of our mental and physical selves, if we let them lead us, for they determine our perspective, our energy output and our momentum. At their worst, our emotions can sink us into deep depression and even suicide; at their best, they can allow us to lighten up, rise up and embrace peace, joy and passion that can transcend any mental and physical challenges.

You actually have a vast power to take charge of your emotions instead of having them take charge of you. You have the ability to be self-aware, to choose to be self-dedicated and to maintain that commitment over your emotions by acquiring an expanded awareness of what's really going on within you. But only when you have reached a place of emotional understanding through deeper self-awareness are you able to use those qualities to gain a balanced perspective.

The first step is to know that you are not your external world and that you can choose any response to that world. Your unconscious choices, those you boldly make without thinking, are actually based on patterns that you have repeated over

and over again. For instance, when your partner leaves you, you become enraged. The emotional choice of rage has been unconsciously chosen for you at this time because you have experienced being left many, many times before and rage was the emotional experience of choice. Where once you could have chosen to feel confused or even liberated about your partner's leaving, you chose rage more often and more dramatically, and now that emotion has almost cemented itself into your cellular system, which reacts swiftly and automatically for you.

But you do have choice. The more you know that and practice it, the more your new choice will prepare a new conscious pattern. If, for example, you are in a new situation with new people and a new environment, you can choose to respond emotionally to it from an emotionally mature place and feel curious, eager and trusting. But if you carry dramatic memories within you of the same type of situation, and at those previous times you had chosen different emotions—perhaps to feel frightened, intimidated, closed or hostile—the more intensely dramatic your emotional reaction was, the deeper the residual impression it would have left in your memory banks. These memories will continue to play themselves out and continue to make you debate with the more logical-minded people around you unless you make a new choice. Step outside that pattern by becoming more self-aware, more humbly ready to see your part in the dynamic and more willing to stop needing to be right. Your conscious emotional choice can therefore override your unconscious emotional choice, and freedom, peace and everyday ease are then yours.

Private sessions, workshop schedules, meditation CDs and tapes, and Jonni's books Living the Energy and The Sexual Self: The Essence of Sexual Passion are available by calling (604) 733-9111, or visit www.jonniocconnor.com

David
Wilson



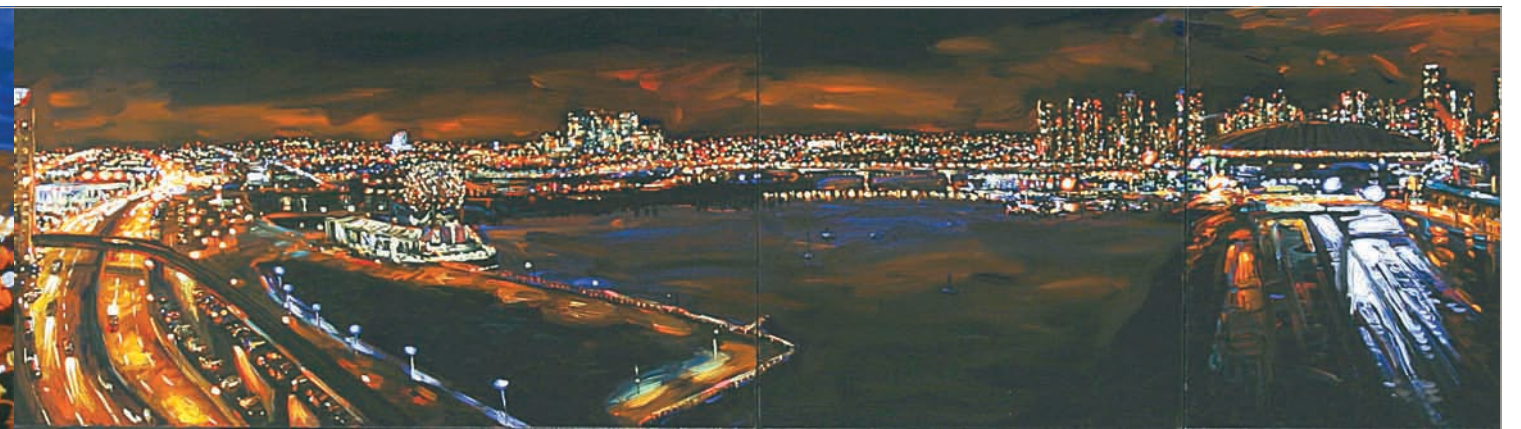
Above: *Cambie at Hastings*, 42 x 42 in., 2005

Interpreting the City: Nightscapes by David Wilson

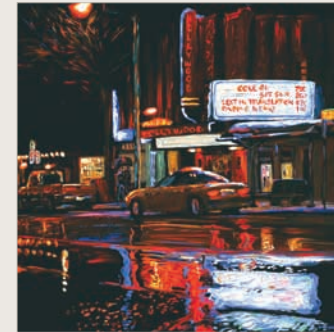
By Ann Rosenberg, Art Critic and Curator

There aren't many things that could get me off the bus before my stop, but a vibrant nightscape in the Aion Art Gallery on Main Street in Vancouver did just that. From a distance, and at a closer range, the painting was, apparently, a spontaneous interpretation of a city vignette on a rainy night.

Although it was only a couple of months ago, when I did speak to Wilson about the painting in the windows of the Aion, he told me that his art is seldom about a single locale. He was pleased that I was still haunted by the neon blues and blood red reflections that swam over the slick, black pavement like tetras and by the buildings' windows



False Creek Looking West, 24 x 108 in., 2005



Shivering, 24 x 72 in., 2004 Middle three from left to right: *Hollywood Theatre*, 24 x 24 in., 2005 *Standing at Smithe*, 30 x 30 in., 2004 *The Drive*, 24 x 24 in., 2005

that glowed like cat's eyes casting an eerie light on the brick and stone surfaces of the edifice.

What was happening in that piece and in the majority of Wilson's canvases has nothing to do with high (photographic) realism. There is a hint of gentle, smooth modelling of light and darkness such as Leonardo practised in the Renaissance when he employed chiaroscuro in the creation of his three dimensional figures. More likely, if there are stylistic influences they originate in the cityscapes and nocturnes of late 19th century artists Pissarro and Whistler and/or in early 20th century street views of Lawren Harris. What is obvious is that Wilson's art eludes obvious interpretation; it is always moving and different than it appears to be.

In the last few weeks I have had the chance to become

acquainted with the artist's history and exhibition record. For a young, largely self-taught painter he has an impressive CV and his pieces are selling like hot cakes. People want to buy them not just because they are excellent but because they resonate with experience that the viewer shares with the creator. Even though a scene may not accord with a single "real" view, the parts and pieces Wilson brings together construct a satisfactory whole and are much like the way we experience an urban (or any) moment. If you have ever tested your visual memory of a certain place against reality you will be shocked by how "off" your recollection is, so if not the accuracy, why do these nightscapes attract? For me, the feeling of late night on the rain-washed streets is palpably present and as a true Vancouverite, I love the transformative power of precipitation, particularly



Above: *Three Figures in the Rain*, 16 x 20 in., 2004 Below: *Same As It Ever Was*, 12 x 24 in., 2005

Main at Broadway, 24 x 20 in., 2004 Right: *Edge of Chinatown*, 30 x 30 in., 2005

in the evening. For me, the painting's high contrast blacks and whites, reds and blues, are like notes; syncopations of a jazz improvisation. The looking-down-from-above viewpoint of *Cambie at Hastings* is reminiscent of the visual introductions to CBC and Global News, in which the incredible beauty of the city at night is as seductive as a diamond necklace.

Although Wilson's night scenes belie the exact truth in favour of emphasizing others, they grow from his deep knowledge of the Downtown East Side. His Abbott Street studio is just south of tourist-friendly historic Gastown and north of Drug Central at Hastings and Main.

As Wilson says, "the city surrounds us with largely unnoticed and seemingly abstract compositions. When those marks are observed from a distance definite designs begin to appear. They attest to North America's attempt to create order out of chaos—and my painting process works in much the same way."

To view more works by David Wilson, visit www.davidwilson.ca

All paintings are acrylic on canvas.

All photo taken by Ted Clark



Shibumi.

the way of an
Artist

There are single words in certain languages that convey a concept imbued with multifaceted meaning connoting unusual combination of qualities that can take a myriad of forms. Shibumi (in Japanese) is such word. It can describe a demeanor, a personality, a flower arrangement, a garden, a philosophical understanding and of course an artistic creation. In fact, Shibumi is a form of art in itself, the Art of Simplicity, Grace and Elegance.

One artist whose work undoubtedly qualifies 'to be Shibumi' is Hungarian born Canadian sculptor **Georg Schmerholz**.

Hard to box him into any particular trend or stylistic movement, his work is as eclectic in its artistic expression as it is versatile in the use of various media, be it figurative, abstract or architectural. Yet, in all of his work, there is a common thread of ineffable quality, a tranquility that is not passive, a simplicity that is graceful and elegant.

His favorite quotation by Antoine de Saint-Exupery: "*Perfection is achieved, not when there is nothing more to add, but when there is nothing left to take away*", aptly describes



La Gardienne
douglas fir, bronze & granite
37" h x 30" w x 12" d

his motivation to find that point of tensional balance between the 'inner' and the 'outer', detail and broad form, realism and abstraction. Not an easy task, but Schmerholz brings this process to an effortless refinement not shaped entirely by analytical thought.



Aspen
gyrfalcon
bronze on stone
18" h x 11" w x 13" d



Gold Falcon
22-karat gold
4" h x 3.5" w x 5" d
Investment Art



Wings of Prey granite, 7' h x 5' w x 6' d

Although Schmerholz started out as a figurative artist, by way of a commission in 1986 he was drawn into the subject of wildlife art. This became the focus of his work for the next 12 years, producing an impressive array of works such as *Wings of Prey* and *Megaptera* in granite, *Aspen* and *Freedom* in bronze and combination works such as *La Gardienne*.

Schmerholz' sculptures dynamically fuse elements of a variety of forms of expression: structure of architecture, movement of dance, rhythm of music, color of painting and subtle emotions of poetry. A carver by heart, even his bronzes display integrated fluid forms with flawless finishes and sensory qualities that defy the physical properties of the material. Whether his subjects are animals, humans or abstract forms, his sculptures invite a sense of harmony through creative tension and an uncensored emotional response from their viewers.

Schmerholz now lives in California where he built his new studio in the foothills of the Sierras.



Megaptera granite, 8' h x 6' w x 5' d
Commissioned by Standard Life Assurance Company



Freedom bronze, 6'-6" wingspan

Schmerholz' work can be viewed at:
www.schmerholz.com
and he can be contacted at:
530.647.1407 or Georg@Schmerholz.com



Income Trusts

What are they and how do they work?

By Simon Romano

Background

With over 175 currently trading on the Toronto Stock Exchange at a combined value of over C\$110 billion, the Canadian income trust is alive and well. In the last four years, income trusts have exploded into the public's psyche as a viable investment vehicle. They are available either directly, or, for a management fee, via more diversified fund of funds investments that are based on underlying income trusts. As a class they have also been the best performer on the Toronto Stock Exchange for the last few years, easily outdoing other types of equities, and they are designed to give investors steady, usually monthly, distributions. Income trusts are so popular these days that new ones are arriving almost every month.

So what are they, and how do they work? Or, more importantly, what aren't they? First off, income trusts are not government bonds; in fact, they are not bonds at all, and as a result, they offer no assured return, either of your original investment or of monthly returns. Instead they are more like turbo-charged, tax-assisted equities designed to distribute a large part of the cash flow of an underlying business on a regular basis. It is a common misconception that they are like bonds, but this is not correct.

So now let's look at what income trusts are. How have these investments been able to outperform other, more traditional ones? Is this some kind of "loophole" that is being exploited? Somebody must be on the losing end somewhere, right? Are they a fad? Can I invest in them? What are the risks? How

much should I invest? How do they work? Where do I find information?

So many questions. In our book, entitled *Canadian Income Funds: Your Complete Guide to Income Trusts, Royalty Trusts, and Real Estate Investment Trusts*, we examine the specifics of income trusts, and attempt to demystify some of the misconceptions and confusion surrounding them. This article is but a short summary of these questions, and we urge you to do your due diligence and consult the book for a fuller explanation before you invest in income trusts.

This article, and our book, are not designed to recommend for (or against) individual income funds, or to provide legal or tax advice. That is the job of your broker or investment adviser, or your lawyer or tax adviser, respectively. We are trying instead to enable everyone, including people such as investors, business owners, directors, trustees, stockbrokers, financial advisers, lawyers, accountants, investment bankers and commercial bankers, to understand how they work, and to separate the myths from the reality. We want people to understand both the risks and the rewards that may flow from income trusts. For this reason, the book is written in a simple, easy to understand style, with simple examples. So, on to the details of income trusts.

The Basics—What is a trust anyway?

In its simplest form, a trust is holding property for the benefit of another. Sound complicated? It's not. Imagine the following scene. In a hospital, a healthy baby girl is delivered. Later on the

immediate family gathers in the hospital room, and the paternal grandfather pulls out a ring that has been a family heirloom for centuries. Handing it to the little girl's father, he says "Give this to her when she is old enough to wear it". By saying these words and handing the ring over, a trust is created. The proud father is holding the ring for the benefit of his daughter. This is the "holding property for the benefit of others" mentioned above. The father is the trustee, and the daughter is the beneficiary, of the trust created by the grandfather. Income trusts are based on this simple structure. The investor is, much like the little girl, the beneficiary of the trust (except that he or she has to pay for his or her interest in the trust!).

What is the difference between an income trust and an income fund?

This is an easy one. Nothing, the two terms are used interchangeably.

So why are trusts being used instead of corporations?

The answer lies in the complexities of Canadian tax law. Under Canadian tax law, the general principle is that any profits a trust makes are not subject to taxation so long as those profits are distributed to the beneficiaries each year. The beneficiaries may well have to pay income tax on the monies received based on their personal tax bracket, but the trust itself will not pay tax. This is in stark contrast to corporate taxation. A corporation has to pay income tax on any profit it makes before it can distribute the leftovers to its shareholders as dividends. These dividends are then taxed again at the personal level, though at a lower rate than regular income. The combined percentage of these two taxes is significantly higher than the single income tax one would pay at the personal level as the beneficiary of a trust. If an investor benefits from deferred tax, as is the case for RRSPs and pension plans, the tax benefit can be even greater. Thus, income trusts have a tax advantage over corporations. Investors buy "units" in the trust, which act much like shares of a corporation, and the investors in the units are entitled to be paid distributions based on the profit from the company.

In some cases, distributions from income trusts will include in part a "return of capital". This is received on a tax-deferred basis. You generally pay no immediate tax, but your cost base is reduced, so that there will likely be more capital gains tax to pay when you ultimately sell the investment.

What is all this talk of possible unlimited liability?

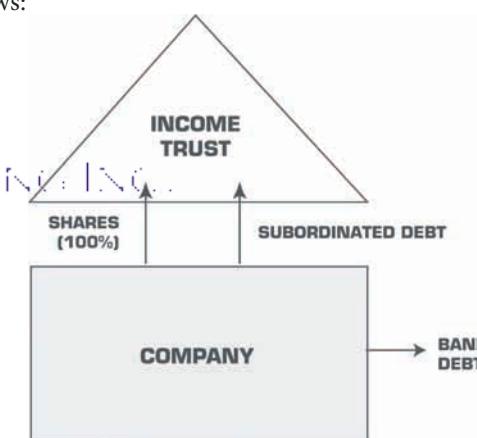
In a private trust, the beneficiaries may possibly, based on some quite old judge-made case law, have full liability for any misdeeds of the trust and its trustees. So if a private trust owns a piece of real estate that turns out to be polluted, it is possible, although by no means certain, that the beneficiaries could be held personally liable for the clean-up costs. There has been speculation that this could also apply to a publicly traded income trust. While theoretically possible, various

provincial governments have passed legislation to seek to ensure that investors in income trusts could not be held personally liable. Such laws have been adopted in Ontario, Quebec and Alberta, and more provinces are expected to follow suit. So this is generally no longer viewed as a material issue.

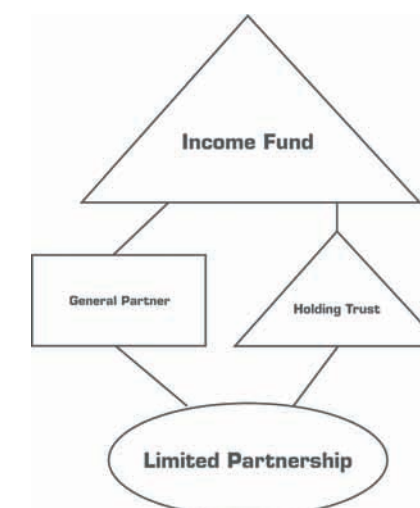
What is the structure of an income trust?

There are two basic structures. The first uses a corporation to own the underlying business, while the second uses something known as a limited partnership. Real estate investment trusts, or REITs, may own the underlying property directly. Other types of income trusts use an underlying vehicle to own and operate the underlying business, however, primarily as a result of tax laws.

In the corporation model, a simplified version of the picture is as follows:



In a limited partnership structure, a simplified version of the structure is as set out below:



So what triggered the recent boom in income trusts?

Back in the good old days of the stock market bubble, most of us hadn't even heard the term "income trusts". A few existed, but there was really no large appetite for them at the time. But after the dot-com crash, many investors lost faith in stocks and equity mutual funds. The rash of corporate scandals in the US, Canada and around the world did not help. And GICs

WEALTH

and government bonds were offering very low returns due to the incredibly low interest rate environment. The combination of those factors is what gave rise to income trusts. Real estate was another bright spot, and certainly lots of money went into it. But owning property is much more work than simply owning stocks or mutual funds—it has to be rented or leased, and tenants will call you at 5 am when the pipes freeze. It is definitely not for everyone.

Bay Street realized that the public wanted a return and that they were sick and tired of waiting for share prices to appreciate. They wanted cash, every month, month after month, at rates that even after paying tax would outpace inflation. So the financial advisors got busy, and started bringing more and more trust products to the market. They sold extremely well from the get-go, and continue to do so today.

So now you have a basic idea of what trusts are, where they come from, and the advantages they can provide their beneficiaries.

But are they a slam-dunk good thing, or are they risky?

No investment is a “sure thing”, and as attractive as income trust returns look today, you will learn that they still, like any investment, are not without risks, and often substantial risks. In broad terms, the risks involved in investing in an income fund are the same as those involved in owning any equity investment. Income trusts are businesses, and businesses face risks. While income trusts are designed for stable, mature, cash-generating businesses, not all have proved as stable as expected, and even mature and stable businesses can suffer. The variety of income trusts is almost endless. They operate in real estate, oil and gas, utilities (such as pipelines), telephone directories, telephone companies, power generation, manufacturing, customs brokerage, entertainment, fisheries and transportation. Not all of the trusts that have emerged have proved to be ideal income trusts, although many have been very good performers to date.

While they are often perceived to be like very high-yielding government bonds, the distributions paid out (generally monthly) on income funds are generally far less secure. Income fund investments have a risk profile that is similar to that of equities. Distributions can go up or down, and are by no means certain. Similarly, the price of the units themselves can go up or down based on many factors, including distribution levels, interest rates and issues at particular trusts. Read the prospectus, understand the underlying business, and focus on the potential risks as well as the possible rewards!

The risks involved in owning an income trust may include risks related to its exposure to currency exchange rate changes (such as the extraordinary recent rise in the value of the Canadian dollar versus its US counterpart), interest rate increases, commodity price fluctuations, recessions, competition, employee relations, increased governmental regulation, environmental risks, lawsuits, management quality, insurance coverage, weather

and seasonality, supplier risks, loss of customers, technological change, tax changes, the quality of corporate governance, liquidity (i.e. the ability to readily sell your units), and excessive debt, amongst others.

Is the government losing tax money because of income trusts?

You may also have heard some concerns recently about income trusts and government tax revenues. It seems reasonable to think that because income trusts are not paying much, if any, income tax, that maybe the government is making less money. The fact is, though, that the effect of income trusts on overall Canadian government tax revenues is difficult to quantify, as large amounts of tax are paid in turn by unit holders.

What about US-based income trusts? Are they the same as Canadian ones?

The simple answer is no. US tax issues are much more complex than Canadian ones. In Canada, debt is generally debt. In the US, the Internal Revenue Service may try to treat debt as if it were equity in certain circumstances. This has led to a great deal of complexity, and as a result more risk. To seek to address this, new products have been developed. Called, variously, income deposit securities (IDSs), income participating securities (IPSs), and enhanced income securities (EISs), they essentially involve jettisoning the trust, and “clipping” together a share and a piece of “junk” (i.e. subordinated and high-yield) debt. Rather than owning a unit of a trust, investors own this “package” of debt and high-yield equity. The jury is still out on these investments, although the IPS seems to be the most promising. It tends to be offered only in Canada, and to be based largely on a US underlying business. But even here, the tax risks are generally greater than in a Canadian income trust, so the yield should be somewhat higher to compensate for this increased risk, all other things being equal.

Are we in a “bubble”? Are income trusts over-priced?

This is a difficult question to answer. Certainly, the price of a lot of the better quality income trusts has gone up, and correspondingly, their yields have gone down. There are those who will tell you that they are currently priced for perfection, and that the price of many is bound to fall. There are others who will tell you they are still a better value than many ordinary equity investments, and thus should not at all be seen as over-priced.

So should I own income trusts, or not? And if so, which ones?

That, finally, is the \$64,000 question. Your broker or investment adviser will hopefully help you to pick investment products that are suitable for you, some of which may just be income trusts. Deciding to purchase an income trust depends on many factors, including risk tolerance, a diversified portfolio and personal finances. Our goal is simply to help you understand what it is in fact that you are buying.

PrimeWest Energy



PrimeWest Energy looks to a solid and profitable future through strategic development of a diversified asset base

The recent flurry of interest in income trusts by the media, retailer investors, public corporations and the federal government doesn't come as a big surprise to Don Garner, president and CEO of Calgary-based PrimeWest Energy, one of the country's most well-established oil and gas income trusts with an enterprise asset value in excess of \$2.5 billion.

“What we are going to see is more and more demand for our style of product,” predicted Mr. Garner. “With inclusion of income trusts in the TSX index in Canada – and thus more institutional demand from closet indexers (where an investment

manager's personal or group performance is measured relative to the index), they will buy pretty aggressively.”

Creating value

With investors taking a much closer look at income trusts, Mr. Garner predicts there will keen interest in how management goes about creating further value for unit holders.

“There are two ways to create value,” he said. “The first is through acquisitions – and the market for those is very competitive and fluid and open. It must also be said that equity

prices tend to be priced reasonably efficiently. Right now, most people would acknowledge that there are too many trusts and not a lot driving the differentiations of the valuations.”

He said that the second way a trust such as PrimeWest can deliver value for unitholders is through development of existing assets – such as the assets PrimeWest gained in its acquisition of the Canadian assets of Calpine in September 2004.

With that acquisition, PrimeWest gained all of the Canadian petroleum and natural gas assets owned by Calpine Energy Holdings Limited and Calpine Canada Natural Gas Partnership, including a 25 per cent interest in Calpine Natural Gas Trust, for total consideration of \$806 million.

Mr. Garner said that rather than spending money on carrying out further acquisitions in what many analysts agree is a very hot oil and gas market, PrimeWest is now in the enviable position of being able to add value to its operations by doing more with the assets it acquired last year (at a time when the market for acquisitions had not grown so fierce).

“We now have a portfolio of \$500 million of internal development opportunities that we can use to create further value,” he said. “And if, for whatever reason, commodity prices soften, we want to be positioned to be an acquirer. We have also been able to bring our debt levels down, which is another key cornerstone of our strategy. Overall, we are in the most luxurious position I have seen since I’ve been here. It’s a very positive environment.”

A higher profile is helpful

He also said the current high profile – and commensurate higher valuations – enjoyed by oil and gas trusts has been good for PrimeWest. “The higher valuation has allowed us to employ capital more efficiently for acquisition and development,” said Mr. Garner. “We are able to do more because we don’t have such heavy tax burdens. And we are able to be very competitive on acquiring foreign-controlled assets in Canada and repatriating them. We have acquired more than \$1 billion worth of foreign assets and put them back into Canadian hands. Income trusts are a Canadian advantage that we, as a country, have created and which should be sustained.”

He also emphasized that PrimeWest’s strategy has been to acquire and develop longer-life assets. “We like longer life assets and will continue to look at expanding our business in sectors and spaces we believe will be incredibly strong – and how we do that will vary year by year,” he said. “There could be a day, for example, when more of the trusts venture into developments such as oil sands. The Western Canadian Sedimentary Basin will be dominated by natural gas and oil sands – and the larger and surviving ones will have dominant positions in them.”

PrimeWest at a glance

PrimeWest Energy Trust is a Calgary-based conventional oil and gas royalty trust actively managed to generate monthly cash distributions for unitholders. The Trust is primarily focused on the Western Canadian Sedimentary Basin and is a producer of approximately 40,000 BOE per day.

With an enterprise value of approximately \$2.5 billion, PrimeWest is one of North America’s largest energy trusts. It is traded on the Toronto Stock Exchange (TSX) under the symbol “PWL.UN” and on the New York Stock Exchange (NYSE) under the symbol “PWI”. PrimeWest is different from its peers in the oil and gas trust sector because it has:

- A Natural gas weighting (75%)
- Controls 80% of its own operations
- Is increasing its technical and development focus
- Is developing existing reserves
- Is investing in facility infrastructure
- Is managed on the principles of conservative financial management
- Uses hedging
- Has a prudent debt and distribution policy
- Has access to capital
- Is TSX listed and NYSE listed
- Emphasizes strong corporate governance

PrimeWest distributes a substantial portion of the cash flow generated from its portfolio of oil and gas properties to unitholders on a monthly basis. From its inception in 1996 through October 2005, PrimeWest will have paid a total of \$46.23 per trust unit in distributions.

Why Become A Unit Holder?

Royalty trusts such as PrimeWest provide an alternative for investors to participate in the Canadian oil and gas sector. Conventional oil and gas royalty trusts like PrimeWest capitalize on the maturing nature of Canada’s Western Canada Sedimentary Basin by returning – directly to unitholders – cash flow from mature producing properties. Each month, unitholders receive cash distributions which represent both return of capital and a return on capital.

PrimeWest Energy Trust
TSX: PWL.UN - NYSE: PWI
Tel: (403) 234-6600
Investor Relations: 1-877-968-7878
Fax: (403) 699-7477
Email: Investor@primewestenergy.com
www.primewestenergy.com

Nevis: A Premier International Financial Services Centre & Tourism Destination

When you achieve a certain level of success in life, you want your money to be given the chance to do as much as it can for you – and sometimes that means looking outside Canada at places where more of your money (or perhaps the underlying business that produces that money) can stay with you (instead of the government’s “general revenues” account).

According to Jackie Hunkins, Acting Director of the Nevis Financial Services Development and Marketing Department, you should look no further than the tropical Caribbean island paradise of Nevis as the place to park your money. She says that throughout the past 30 years, the tiny country has become a specialist international financial service centre with a growing variety of financial services and products to meet a broad range of needs, for both corporations and high net worth individuals.

A Little History

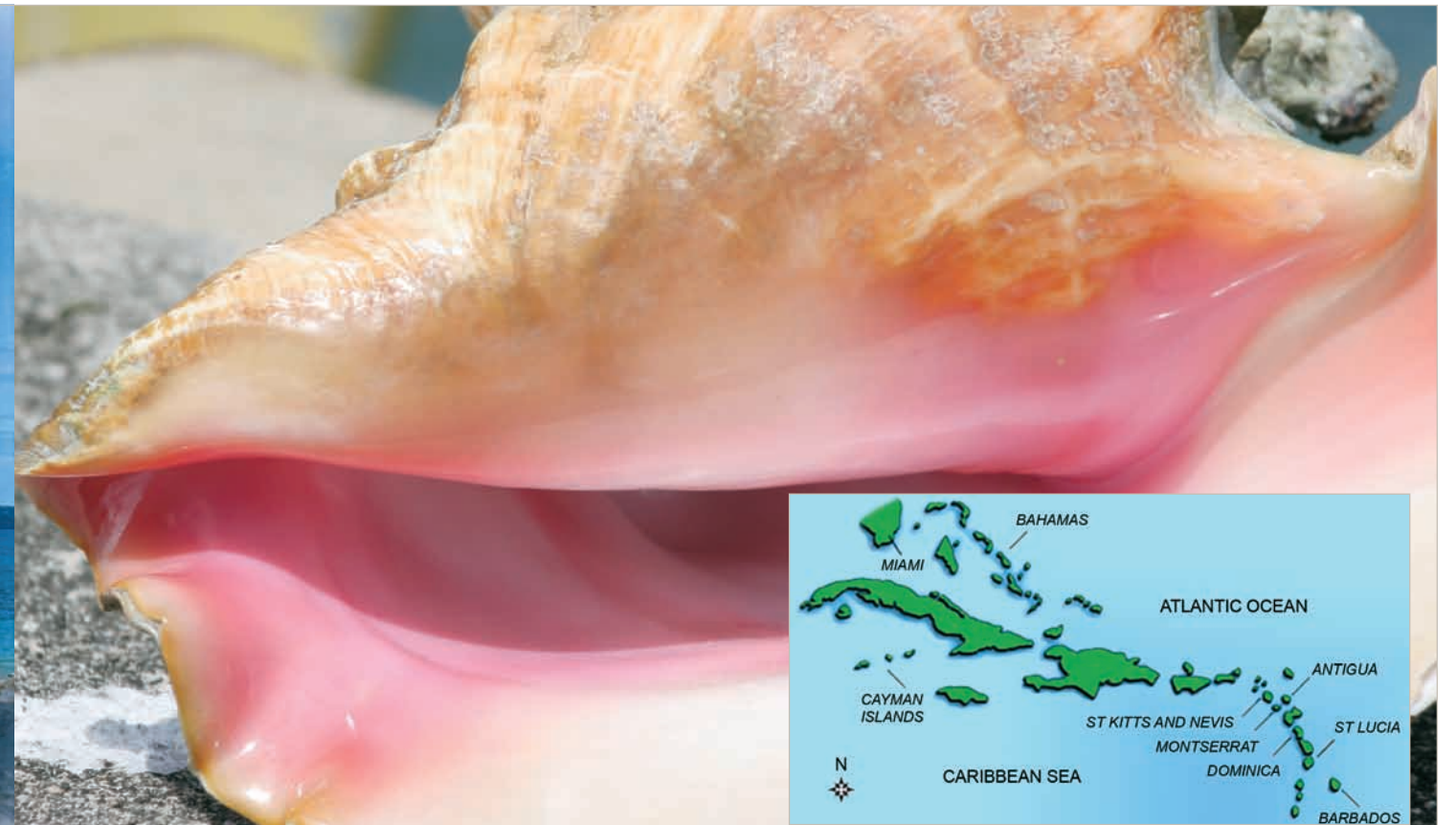
The country used to be famed – as were many of the Caribbean islands – for growing sugar. But with the failure of sugar in the 1970s and the slow decline of the agricultural sector, the Nevis Island Government recognized the need to diversify its

economy with the introduction of other sectors.

In 1984, Nevis Financial Services began with the enactment of the Nevis Business Corporation Ordinance, which allowed for the incorporation of International Business Companies (IBCs). Today, those small beginnings have turned into a thriving financial services sector that has matured and grown into a reputable and first-class international financial centre.

“Nevis is popular with private investors as it offers a full range of financial services and products including asset management and protection, company formation and administration, insurance, foundations, mutual funds administration, offshore banking, investment management, and trust services,” said Ms. Hunkins. She said the country’s financial services legislation is easy to understand and progressive – and there are a variety of modern support mechanisms in place for investors, such as a state-of-the-art telecommunications network.

“Private investors can maximize their corporate and personal wealth management portfolios in Nevis, thanks to the support of competent registered agents, attorneys, accountants, a range of banking institutions and asset management companies,”



she added. “This professional environment is founded on the commitment by the Nevis Island Government to the development of its human resources and the international financial services industry.”

She added that the country has taken pro-active steps over the past five years to ensure that it stays at the forefront of international finance services security initiatives to prevent money-laundering and the abuse of its financial services framework. “Nevis mandates that all international financial business be conducted in accordance with international best practices,” said Ms. Hunkins. “Additionally, Nevis has representation within all major regional and international bodies such as the Caribbean Financial Action Task Force (CFATF) and the International Trade and Investment Organisation (ITIO).”

She said this has not always been easy, and the tiny nation has had to work hard to keep pace with global change. “In 2000, we were blacklisted by the OECD and CFATF because they didn’t have the necessary anti-money-laundering provisions in their legislation,” she calls. “They felt that we weren’t doing business at the best international standards. So we passed several pieces of legislation – including the Proceeds of Crime Act, a Financial Intelligence Unit Act and a Financial Commission Act. These gave us the authority to collect suspicious transaction reports. We also put together guidelines to prevent money-laundering and are currently revising those guidelines in order to bring them into compliance with the FATF special recommendations on countering terrorist financing.”

So Nevis is not only a nation with strong experience, but

one that has gone through the process of developing modern, respected legislation to ensure that the highest standards and best practices are followed in its financial services sectors.

Where Can Your Money Live?

There are a number of ways to invest money in Nevis – with key products being IBCs, Limited Liability Corporations (LLCs), International Exempt Trusts, International Insurance, Multiform Foundations, Mutual Funds and Offshore Banking services.

“For years, Nevis has been popular among clients for its IBC, LLC and Trust products,” said Ms. Hunkins. “More recently, it is gaining recognition as an International Insurance, Foundations and Mutual Funds Industry. Clients are generally pleased with the services offered in Nevis.”

Of particular interest is the recent development of what Nevis calls Multiform Foundations. “Nevis is especially proud of its new Multiform Foundations Ordinance which was put into force on October 1, 2005,” she said. “The Nevis Multiform Foundations Ordinance introduces a flexible hybrid multiform of foundation into the Nevis international financial services regime. The Nevis Multiform Foundation is a legal entity shell into which a subscriber can self-design the form of the Foundation, subject to given rules that define it. Therefore, each Nevis Foundation will have a stated multiform – this means that the constitution of the foundation will state how it is to be treated, whether as a trust, a company, a partnership or an ordinary foundation. Through the multiform concept the stated identity of the Foundation can be changed during its lifetime, thus allowing for greater

flexibility in its use and application.”

She said that the Nevis Multiform Foundations Ordinance provides for entities to be converted or transformed, continued or consolidated, or merged into a Nevis Multiform Foundation. Therefore, an entity incorporated outside of Nevis can be transformed into a Nevis Foundation; an existing Nevis entity can be converted into a Nevis Foundation; and any two or more entities from outside or within Nevis can merge into a Nevis Multiform Foundation. These features definitely make the Nevis Multiform Foundations Ordinance an attractive asset protection vehicle. However, there are many other notable features which make it very attractive. The Nevis Multiform Foundation Ordinance provides for a balance between privacy and transparency and also provides for healthy corporate governance. In light of this, the Ordinance anticipates that the Nevis Multiform Foundation will be used for estate planning, charity, financing and special investment holding arrangements.

“We are a government department – we show leadership by driving change in the industry through the passage of innovative pieces of legislation, and by supporting the private sector (registered agents) in all aspects such as education, training, and marketing,” explains Ms. Hunkins. “We offer easy and reasonable incorporation and annual renewal fees. Nevis has always marketed itself as a jurisdiction that caters to discerning investors – it is seen as an upscale destination for high net worth individuals – and we have opened the doors to the middle class investor. So for anyone interested in asset protection, there are many advantages to using a jurisdiction like Nevis – we cater to those persons.”

A Good Excuse to Visit Your Money

The Caribbean nation of Nevis is a 36 square mile (93 square kilometre) paradise located in the Caribbean Sea with a population of approximately 12,000 inhabitants. The island is 200 miles Southeast of Puerto Rico (1hr flight time), 1,000 miles South of Miami (3 hrs flight time), 1,700 miles from New York (4 hrs flight time), 2,500 miles from Toronto (5 hrs flight time) and 4,000 miles from London (8 hrs flight time).

Renowned for its beautiful mountain scenery, the island is dominated by Nevis Peak, which rises to a height of 3,232 feet in the centre of the island and is invariably covered with clouds. The island is encircled by miles of breathtaking, palm-fringed beaches that are clear, calm and pristine. The island is also graced with a lush tropical rain forest that complements the beauty of the coastline and provides eco-tourism lovers with an opportunity for adventure.

The average air temperature is 79° F (26° C) and humidity is 71.5% with extremes in temperature and humidity tempered by breezes from the northeast trade winds with very low humidity. The average sea temperature is 80° F (27° C). The average annual rainfall is 55 inches (1,397 mm). This is the ideal environment for attracting visitors.

Nevis is home to the Five-Diamond Four Season Resort and the Historic Inns where visitors can step back in time to the way the Caribbean used to be in the plantation era. “You are urged to combine business and pleasure and enjoy the beauty, seclusion, and relaxed atmosphere of Nevis – The Queen of the Caribbean,” concluded Ms. Hunkins.

Lamborghini Vancouver



LEARN TO ABANDON

**Authorised Dealer
for B.C. and Alberta**

Lamborghini Vancouver
1757 West 2nd Avenue
Vancouver, B.C. V6J 1H7
604-738-3911
www.lamborghinivancouver.com

LESSON 1: NO MORE FIXED ROOFS.
AUTOMATIC FOLDING TOP

LESSON 2: NO MORE BEAUTIFUL HAIR.
OVER 314 KM/H TOP SPEED

LESSON 3: NO MORE CONVERSATION.
382 KW (520 PS)

LESSON 4: NO MORE COMPROMISES.
GALLARDO SPYDER