

# RETREAT

THE ART OF VACATION LIVING

SPECIAL GOLF ISSUE

## THE TOP ARCHITECTS

Behind the scenes with Brian Hemingway and other hot designers

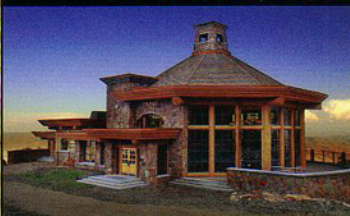
The **5 TOUGHEST GOLF COURSES** in the west

**LAKESIDE LIVING**  
Great new developments

**FRACTIONAL OWNERSHIP**  
Be prepared to share

**COUNTRY HOME DECORATING**

**BUILDING LOG HOMES ON A GRAND SCALE**



\$4.95 SUMMER 2008



PLAY UNTIL SEPTEMBER 30

PHOTO: JACQUES

## On the Horizon

Some great bets for vacation and investment properties this season

by Avery Ozbiak

### Fairmont Hot Springs Expands

With the history and tradition of the Fairmont Hot Springs resort in the wilderness behind it, it is little wonder that the area is currently being developed by Fairmont Hotels & Resorts. Since the May release of the new \$100-million Fairmont Hot Springs south of Invermere, the developer has received approval for 100 home sites under development will soon be joined by a new luxury hotel, condominiums, homes, and spa and wellness centre, all overlooking a 18-hole golf course and perched on a ridge overlooking the Columbia River. One third acre building lots start at \$170,000. Call 250-345-6000. [\[i\]](#)



Photo: courtesy Fairmont Hot Springs

### Float your Boat



Painted Boat, a 31-suite resort development at Pender Harbour on the Sunshine Coast, has opened for the summer and ownership promises to be stress free. Towels, bedding and furnishing are part of the package, which also includes a spa, wellness centre, infinity pool, waterfront restaurant and deep water moorage. Each unit has its own stretch of waterfront, large balconies and oversized glass doors and windows to take full advantage of harbour views. Quarter ownerships come with fully furnished suites. Owners need only arrive to enjoy. Developer Painted Boat Development Ltd. is offering the 1150 to 1700 square foot units at \$209,900 to \$285,000. [www.paintedboat.com](#). [\[i\]](#)

### Good Beach Bet



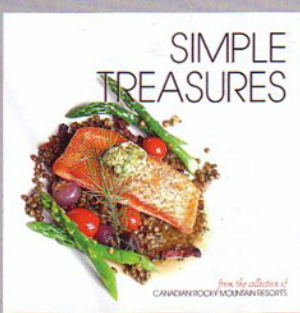
For ocean-side vacation property that you know is stable, affordable, accessible and a solid investment, look no farther than Oceanside Village Resort. Developed by Shorewater Estates Ltd and located on Vancouver island's east coast adjacent to Rathrevor Provincial Park, an area well known for some of the best beaches on the Island, it has it all: Cottages at approximately 1100 square feet and priced from \$240,000 to \$260,000, a resort-style environment that offers hot tubs, day spa, shops, an art gallery and golf course, and with plenty of biking, hiking, boating, fishing and windsurfing in the area. A solid track record and development history add to its charm. This summer the second phase of development is being offered following the success of the first development phase. A good bet for solid investment return and good old family vacation fun. [www.oceansidevillageresort.com](#). [\[i\]](#)

NEW DEVELOPMENTS

10 RETREAT SUMMER 08



Photos: courtesy CRMR



For the home chefs out there, CRMR has just released *Simple Treasures: From the collection of the Canadian Rocky Mountain Resorts*, a cookbook filled with Rocky Mountain Cuisine recipes from their many establishments. *Simple Treasures* is published by Altitude Publishing, list price \$29.95, and is available at select independent bookstores, Chapters, Indigo, and Amazon.

If you've ever heard the term "Rocky Mountain Cuisine," you can credit the dining concept to the fittingly named Canadian Rocky Mountain Resorts (CRMR). The concept combines ranch-raised game meats with seasonal, local ingredients. Owned by Pat and Connie O'Conner, CRMR successfully operates Cilantro, The Rancho, Divino and Velvet at the Grand in Calgary, as well as various resorts in the mountains, like Buffalo Mountain Lodge in Banff, Deer Lodge in Lake Louise, and Emerald Lake Lodge in Yoho National Park.

CRMR controls the quality of their meats by raising them on a local game ranch. Located southwest of Calgary, just east of the Rockies, their locally bred livestock have wandered freely amongst the ranch's 540 acres since 1996. Livestock health expert Dr. Terry Church personally oversees the day-to-day operations of the company's buffalo, elk and reindeer. The meat is then shipped to their restaurants across Alberta and British Columbia, where they are turned into culinary masterpieces like grilled buffalo tenderloin with a blueberry port glaze and ranch-raised elk flank steak with herb potato gnocchi and wilted spinach. [\[i\]](#)

### Max Flavours



Photo: courtesy Park Place Lodge

Max Restaurant is a cozy Canadian eatery situated in the Park Place Lodge in the ski-resort town of Fernie, British Columbia. A sister restaurant to the Old Elevator, a five-time winner of *Wine Spectator Magazine's* Restaurant Excellence award, Max Restaurant is known for its friendly serving staff and creative regional fare, as well as an exclusively B.C. wine list. Here's a recommended three-course meal with wine pairings:

**To Start:** Grilled onion and goat cheese bruschetta, and Ciabatta triangles with lemon pesto topped with goat cheese and caramelized red onion.

**Entree:** Bison rib-eye steak marinated in thyme and garlic with a brandied green peppercorn sauce-served with oven roasted baby potatoes and seasonal vegetables, along with a medley of mushrooms.

**Dessert:** Canadian maple apple flan, a homemade short pastry topped with maple-glazed apples and served with French vanilla ice cream.

**Wine Pairings:** 2004 Wild Goose Vineyards Gewürztraminer, 2005 Hillside Estates Mosaic.

The Park Place Lodge, 742 Hwy #3, Fernie, BC, (250) 423-6871. [\[i\]](#)

FOOD & WINE