

CANADIAN

NOVEMBER 2010

Holiday Baking.  
Our Family Recipes

# HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

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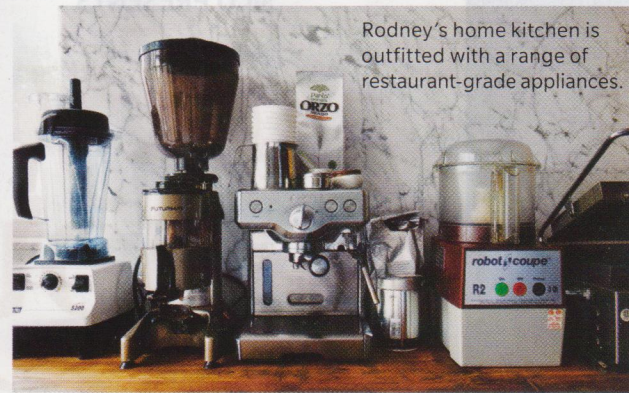


www.houseandhome.com



**NATURAL HOST**

Chef Rodney Bowers comes from a long line of cooks, earning his stripes at his family home in Newfoundland before starting up two acclaimed Toronto restaurants.



Rodney's home kitchen is outfitted with a range of restaurant-grade appliances.

# KITCHEN PARTY

Celebrated chef *Rodney Bowers* turns his own home into a restaurant every Sunday.

Text by CATHERINE MACINTOSH

Photography by JOHN CULLEN

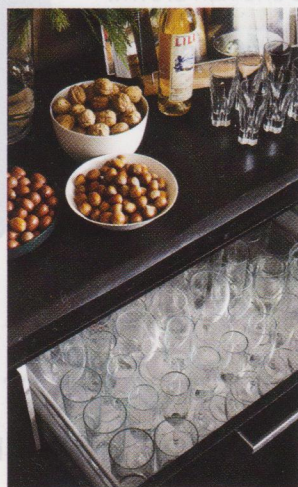
**The term locavore** comes to mind when talking about chef Rodney Bowers, who made his mark with acclaimed Toronto restaurants *The Rosebud* and *The Citizen*. He cooks from the heart using local, seasonal foods and loves nothing more than to have his home be the hub of activity for frequent gatherings with friends and family. A Newfoundlander who found his way to Toronto some 17 years ago, Rodney lives with his wife, Natalie Westlake, a training store manager for Lululemon, and their 6-month-old daughter, Abbey, in a house that was designed top to bottom with entertaining in mind. The home's renovation was documented earlier this year on HGTV's *Marriage Under Construction*, which tracked the couple's every move. For the convivial chef and his wife, a main focus of the reno was the kitchen/great room — "It took up two entire episodes." Outfitted with an expansive marble island, ample cosy seating, restaurant-worthy equipment and an impressive wine cellar, it's a space that would make foodies weep with joy (or envy). Rodney's jovial personality and sense of humour is matched by his wife's quick wit, making them the kind of hosts people remember — their weekly Sunday "kitchen parties" top many friends' to-do lists. Rodney has since sold his restaurants to focus on fatherhood and his catering business, and he will soon be starring in a new cooking show.

**> VINTAGE YEAR**

Rodney's expansive floor-to-ceiling 4'-wide wine cellar, located in the kitchen, houses over 350 bottles, and includes a prized bottle of DogRidge MVP Shiraz.

**>> HIDDEN GEM**

A deep drawer in the bar is a convenient, easy place to store wineglasses. "They fit perfectly and won't break."





**OPEN-DOOR POLICY**

Rodney and his wife, Natalie Westlake (near left), host weekly Sunday meals in their newly renovated home.

Here, friends Laurie Budd (left) and Richard and Cindy Masicotte enjoy a feast of local, seasonal foods.



**HAPPY HOUR**

With cocktails, Rodney serves roasted nuts or an olive blend spiced with rosemary, garlic, chili and balsamic vinegar.

**CHEF RODNEY BOWERS SHARES HIS LOVE OF COOKING FOR FRIENDS AND FAMILY.**

**You used to do a lot of entertaining at your old restaurants, The Rosebud and The Citizen.**

**Rodney Bowers:** Yes, I lived in a large, shared house in east Toronto for seven years that didn't have a big kitchen, so I'd often host big family dinners at the restaurants.

**So your house was designed for entertaining?**

**Natalie Westlake:** Oh, yes. Every part of it.

**RB:** Our designer, Melissa Davis, was totally amazing and had lots of ideas that were classy and fun, all with a new baby in mind.

**What influenced the kitchen makeover?**

**RB:** It's the room where we spend all of our time — so much of our life is focused around it. I had to have a banquette; it reminds me of family. We had one in my house as a kid, and I have great memories of sliding into my spot or going under the table to get out. I wanted my kids to have that fun and those memories, too.

**How would you describe your kitchen's style?**

**RB:** It's pretty industrial, all wood and stone and steel. Most of my stuff is copper and stainless steel. I use all the best quality stuff,

so I don't mind exposing it on the open shelves — it should be seen.

**How often do you like to entertain?**

**RB:** At least once a week. We have a party every Sunday — a brunch or an early afternoon dinner. Sundays are such lazy days anyway. I never fuss with it. I cook very local, very seasonal. It's simple. We'll have lots of wine. Our friends bring their kids. We always serve family-style from big plates. It keeps it casual and relaxed; you can take what you want and leave what you don't.

**What foods do you like to serve?**

**RB:** I usually hit different farmers markets to see what's in. I'll do a mixed meat grill, some vegetables and salads or homemade pizza, lots of healthy foods and local produce.

**Do you invite the same people every week?**

**NW:** We have a core group of people, but invite new ones all the time.

**RB:** I love making new friends, inviting new people, neighbours. And I like mixing up friends that don't know each other. We'll invite people who have at

CONTINUED ON PAGE 203

**OUT IN THE OPEN**

Rodney stocks his kitchen shelves with organic staples, often bought in bulk. This rustic display adds to the resto-meets-lounge ambience of his kitchen.



"I splurge on copper, both for cooking and serving. These small pans are great for serving olives, nuts or holding salt."

**Rodney's Roast Chicken**

SERVES 4

- 1 good-quality, local, free-run chicken (I use Rowe Farms)
- 3 bulbs garlic (about 20 cloves)
- 1 bunch of thyme
- 3 to 4 bay leaves
- Salt and pepper

1. Preheat oven to 500°F. Rinse chicken well; pat dry leaving no wetness on the skin.
2. Smash garlic bulbs using the handle or flat edge of a knife or a mallet and place in chicken cavity along with half of the thyme and bay leaves. Generously season the outside with salt and pepper — just when you think it's enough, season some more.
3. Place chicken in an ovenproof pan or skillet and roast for about 40 minutes. Roast "hard and fast" — at a high temperature as quickly as possible to maintain all the juices and get a crispy skin.
4. The key to victory with this chicken is the rest time. Let it sit under some foil for about 10 to 15 minutes. Be sure to guard from chicken-pickers!
5. Slice and serve, drizzling the juices that have settled in the pan over each serving.

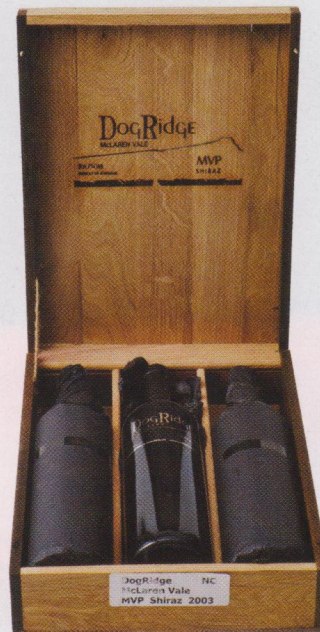
**TOOLS OF THE TRADE**



"Every year, I make harvest pickles, and jar peaches and berries to give as gifts — if you bring back the jar you can have some more."



"This juicer is amazing. It doesn't grind the fruit, it just presses it, which gives you more juice and nutrients. **Juicer, Nikolaou.**



"Shiraz is one of my favourite grapes. It's a big, juicy drinking wine. DogRidge wines embody a lot of what wine is to me: it drinks well with everything and everyone."



"I love this organic spelt pasta. It's from one of my favourite suppliers. They value slow food like I do." **Bio Farro pasta, Sarafino.**

**WEB** Find Rodney's recipe for a side caesar salad, plus others, online. [HOUSEANDHOME.COM/NOV10](http://HOUSEANDHOME.COM/NOV10)

# Source Guide



## ENTERTAINING

**Pages 64 to 68**  
Rodney Bowers, visit [rodneybowers.com](http://rodneybowers.com); kitchen design, Melissa Davis, Your Designer Friend, Toronto (416) 998-4459 or visit

[designerfriend.ca](http://designerfriend.ca). **Page 64: Hidden Gem:** Bowls (with nuts), Hollace Cluny, Toronto (416) 968-7894 or visit [hollacecluny.ca](http://hollacecluny.ca); Italian stemless wineglasses, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com). **Page 66: Happy Hour:** Bowls (with nuts), Hollace Cluny, Toronto (416) 968-7894 or visit [hollacecluny.ca](http://hollacecluny.ca); Italian stemless wineglasses, green velvet throw pillow, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com); pewter wine chiller, Trianon, Toronto (416) 363-9851 or visit [trianon-online.com](http://trianon-online.com). **Page 68: Out in the Open:** White footed bowl (with limes), Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com). **Tools of the Trade:** Juicer, Nikolaou Restaurant Equipment, Toronto (416) 504-6411; Bio Farro pasta, Sarafino, Uxbridge, Ont. (905) 649-6467 or visit [sarafino.com](http://sarafino.com); DogRidge wine, LCBO, visit [lcbo.ca](http://lcbo.ca) for locations.



## GLOBAL STYLE

**Pages 70 to 76**  
Bisazza, call 1-800-BISAZZA or visit [bisazzausa.com](http://bisazzausa.com). **Page 76: Get the Look:**  
**Paint:** Beauti-Tone paint: Caramel

Craving (2H2-7), Deliciously Hot (2E1-8), Contemporary Neutral (6Q1-4), Rise and Shine (3I2-4), at Home Hardware/Home Building Centres, visit [homehardware.ca](http://homehardware.ca) for locations across Canada, or visit [beauti-tone.ca](http://beauti-tone.ca) for information. **Tiles:** Bisazza, call 1-800-BISAZZA or visit [bisazzausa.com](http://bisazzausa.com) for retailers across Canada. **Chair:** Knoll, visit [knoll.com](http://knoll.com). **Coral:** Abbott, call 1-800-263-2955 or visit [abbottcollection.com](http://abbottcollection.com) for retailers across Canada.



## GARDENING IDEAS

**Page 78**  
Design, Meredyth Hilton, Artistic Gardens, Toronto (416) 488-2174 or visit [artisticgardens.ca](http://artisticgardens.ca);

concrete urns, Silcast, visit [silcastnorthamerica.com](http://silcastnorthamerica.com); fungi garland, natraj sticks, Holland Dried Flowers, Toronto (416) 638-2280 or visit [hollanddried.com](http://hollanddried.com); greenery, Highland Evergreen Supply, Mississauga, Ont. (905) 670-7125 or visit [highlandevergreen.com](http://highlandevergreen.com).



## MAKEOVER OF THE MONTH

**Pages 80 to 82**

**Page 80:** Upholstery fabric, drape fabric, Robert Allen (to the trade), Toronto (416) 934-1330, 1-800-333-3777 or visit [robertallendesign.com](http://robertallendesign.com) for showrooms across Canada; rug, pillows, glass decanters, Elte, Toronto (416) 785-7885, 1-888-276-3583 or visit [elte.com](http://elte.com); lamps, Crate & Barrel, Calgary (403) 278-7020, Toronto (416) 657-4100, 1-888-657-4108 or visit [crateandbarrel.ca](http://crateandbarrel.ca); drape hardware, Steptoe & Wife Antiques, Toronto (416) 780-1707, 1-800-461-0060 or visit [steptoeandwife.com](http://steptoeandwife.com); wreath, Teatro Verde, Toronto (416) 966-2227, 1-888-4-TEATRO or visit [teatroverde.com](http://teatroverde.com); framing, Custom Art Concepts, Toronto (416) 861-0544 or visit [customartconcepts.com](http://customartconcepts.com); marble, Designers Choice Marble and Granite, Toronto (416) 787-5600; sideboard, Restoration Hardware, visit [restorationhardware.com](http://restorationhardware.com) for locations across Canada; statue, mercury glass decanters, wood boxes, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com); tray, barware, Cynthia Findlay Antiques, Toronto (416) 260-9057 or visit [cynthiaindlay.com](http://cynthiaindlay.com); chairs, Daniel Nguyen-Moreira, visit [miedadesign.com](http://miedadesign.com).



**Page 81: The Palette:** Linen drape fabric, Showtime Charcoal chair upholstery fabric, Robert Allen (to the trade), Toronto (416) 934-1330, 1-800-333-3777 or visit [robertallendesign.com](http://robertallendesign.com) for showrooms across Canada; wall colour, Revere Pewter (HC-172) from the Historical Colours collection, Benjamin Moore, call 1-800-361-5898 or visit [benjaminmoore.ca](http://benjaminmoore.ca) for retailers across Canada; damask pillow cover, Elte, Toronto (416) 785-7885, 1-888-276-3583 or visit [elte.com](http://elte.com). **Page 82: Update What You Have:** Charcoal pillow fabric, upholstery fabric, Robert Allen (to the trade), Toronto (416) 934-1330, 1-800-333-3777 or visit [robertallendesign.com](http://robertallendesign.com) for showrooms across Canada; lamp, Crate & Barrel, Calgary (403) 278-7020, Toronto (416) 657-4100, 1-888-657-4108 or visit [crateandbarrel.ca](http://crateandbarrel.ca); prints, rug, throw, striped pillow, Elte, Toronto (416) 785-7885, 1-888-276-3583 or visit [elte.com](http://elte.com). **Leave Breathing Room:** Marble, Designers Choice Marble & Granite, Toronto (416) 787-5600; wood boxes, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com). **Curate Creative Vignettes:** Mercury glass decanters, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com); tray, barware, Cynthia Findlay Antiques, Toronto (416) 260-9057 or visit [cynthiaindlay.com](http://cynthiaindlay.com); glass decanter, Elte, Toronto (416) 785-7885, 1-888-276-3583 or visit [elte.com](http://elte.com); lamp, Crate & Barrel, Calgary (403) 278-7020, Toronto (416) 657-4100, 1-888-657-4108 or visit [crateandbarrel.ca](http://crateandbarrel.ca) for ordering information; framing, Custom Art Concepts, Toronto (416) 861-0544 or visit [customartconcepts.com](http://customartconcepts.com); sideboard, Restoration Hardware, visit [restorationhardware.com](http://restorationhardware.com) for locations across Canada.



## DESIGN LESSONS

**Pages 86 to 92**  
**Page 86: 1. Sweet Treat:** White trees, HomeSense, call 1-866-HOME-707 or visit [homesense.ca](http://homesense.ca) for locations

across Canada; wallpaper, Petal Stripe (2414) from the Chelsea Papers collection, Farrow & Ball, Toronto (416) 920-0200, 1-877-363-1040 or visit [farrow-ball.com](http://farrow-ball.com) for retailers across Canada.

**Page 88: 2. Understated Mantel:** Ribbon, Mokuba, Toronto (416) 504-5358; chair, Elte, Toronto (416) 785-7885, 1-888-276-3583 or visit [elte.com](http://elte.com). **3. Winter White:** Chair, floor lamp, Angus & Company, Toronto (416) 537-4104 or visit [angusandcompany.com](http://angusandcompany.com); Egeby rug in Natural, Ikea, Vancouver (604) 273-2051, Coquitlam, B.C. (604) 636-1000, Calgary (403) 273-4338, Edmonton (780) 433-6000, Burlington, Ont. (905) 681-IKEA, Toronto (416) 222-IKEA, (416) 646-IKEA, Vaughan, Ont. (905) 695-5075, Ottawa (613) 829-4530, Montreal (514) 738-2167, Boucherville, Que. (450) 449-6755 or 1-866-866-IKEA or visit [ikea.ca](http://ikea.ca); artwork, *CONTINUED*