

# HOME ON THE RANGE


When the last plate is served and the final glass poured, chefs and winemakers come home to their own kitchens. These foodies opened their doors to show us how the pros do it.

The former homeowner was a cabinetmaker, so Cynthia and David kept the high-end cabinets and instead put upgrade dollars into Miele and Bosch appliances.

Local food plays a big role in the couple's kitchen, including cheeses like Poplar Grove's Tiger Blue.

Laughing Stock's Chardonnay '07 won a silver at this year's San Francisco International wine competition.

The oversized island is perfect for prep, casual meals and one of the couple's favourite activities: wine tasting paired with fresh, local food.

A woman with short blonde hair, wearing a dark blue button-down shirt and jeans, is sitting at a kitchen island. She is smiling and looking towards the right. On the island in front of her is a glass of white wine and a vase of colorful flowers. The kitchen has wooden cabinets with glass doors and a stone backsplash. Two pendant lights hang from the ceiling.

Lighting choices are not only aesthetic but functional. The homeowners debated between halogen and fluorescent bulbs, but opted for the former's whiter, brighter light.

The pantry, tucked around the corner from the fridge, is larger "than my university room," laughs Cynthia.

# WINE & DINE

Lots of room for casual gatherings was the idea behind of this wine-country kitchen.

BY JENNIFER COCKRALL-KING

Five years ago, when David and Cynthia Enns traded in their Vancouver urbanite lifestyles and nine-to-five careers in the corporate financial sector to launch Laughing Stock Vineyards, it wasn't entirely a move out of left field. David was already a serious garagiste winemaker and Cynthia had back-to-the-land dreams. After shopping the world, they picked up a sloping, six-acre, southwest-facing piece of heaven on the Naramata Bench six years ago (just before land prices leapt into the stratosphere). Right from the start, theirs was a winery to watch: their bordeaux-style Portfolio wine won a gold medal at the 2007 Canadian Wine Awards.

Running Laughing Stock is a busy lifestyle and Cynthia says that she's often coming out of the vineyard or winery right around dinnertime. But the central dining table—a massive slab of reclaimed 200-year-old fir (the mast of the historic *SS Sicamous*) that David found lying in a sawmill and refinished—seats 10. "And it's often full," laughs David. Guests who lend a hand get repeat invites. Meals are simple, with a focus on the Okanagan's local and seasonal ingredients. "Competitive tastings" of other local and global wines are *de rigueur*. Wisely, the open kitchen and dining room are designed to take in the million-dollar backdrop: a royal blue swath of Okanagan lake, Chinook-coloured desert sunsets and the twinkling lights of Summerland across the lake. *wl*

MICHAL HERCUX/FREE SPIRIT STUDIO; STYLING: NADINE ALLEN AND KAREN FOLISSEAU/HAUTE HOUSE DESIGN



## Favourite Things

The couple loves their Global knives, especially the good-looking Global cheese knife for serving Okanagan cheese at dinner parties. \$68, [globalknives.uk.com](http://globalknives.uk.com).

Cynthia likes a razor-sharp Microplane for zesting and grating (some savvy chefs also raid the toolbox for Lee Valley's rasps). \$17.95 at [Williams-Sonoma.ca/microplane.com](http://Williams-Sonoma.ca/microplane.com).

David prefers a Rösle can opener, which leaves behind a smooth edge, not a sharp one. \$54 at [Williams-Sonoma, myvancouverhosting.com/~rosleca](http://Williams-Sonoma.myvancouverhosting.com/~rosleca).

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The kitchen is positioned to take advantage of sweeping views over the lake. Owner David Enns build the dining room table out of 200-year-old fir salvaged from the mast of *SS Sicamous*, the famous paddlewheeler on the Penticton beachside. "It's a bit overkill in size for our little family of three, but well-used nonetheless!" says Cynthia Enns.

With 92 cabinets ("my dream kitchen!" says Cynthia), the homeowners have the flexibility to include a lot of visual storage, like the glass-door cabinets, while pots and pans can be hidden away.



MICHAL HEROUX/FREE SPIRIT STUDIO; STYLING: NADINE ALLEYN AND KAREN ROUSSEAU/HAUTE HOUSE DESIGN; CANI OPENER/MICROPLANE: EYDIS EINARSDOTTIR