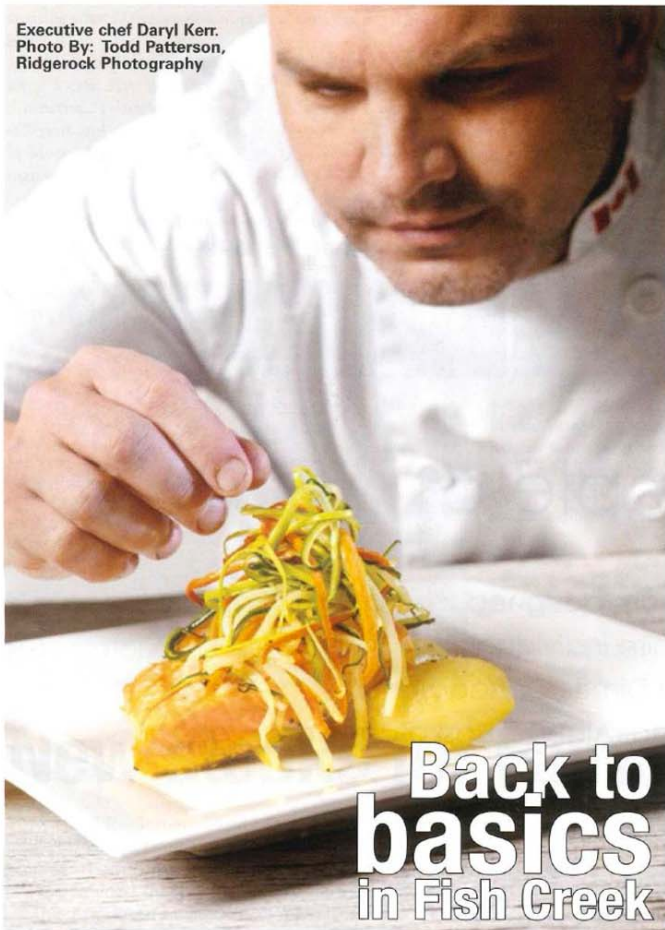


# Restaurant News

NATIONAL COVERAGE REGIONAL FOCUS \$5.95

Executive chef Daryl Kerr.  
Photo By: Todd Patterson,  
Ridgerock Photography



## Back to basics in Fish Creek

By Kristen Smith, assistant editor, digital content

CALGARY—Great Events Group is taking over management of the restaurant and bakery at Bow Valley Ranche in 2014.

Following minor restorations, the 7,000-square-foot restaurant—

set in Fish Creek Provincial Park—will reopen by early February under the name Bow Valley Ranche Restaurant.

The century-old building was built by rancher and entrepreneur William Roper Hull, who commissioned architect James Llewellyn Wilson to design the two-story brick

manor with a gabled roof and veranda.

Current tenants The Ranche eatery, which operated at the property for 14 years under Canadian Rocky Mountain Resorts, is relocating to the former home of the Inn on Lake Bonavista.

Executive chef Daryl Kerr told PRN the plan is to revitalize the restaurant—replacing wood floors and adding new tables and chairs—to showcase its original grandeur.

The menu, featuring Al-bertan and Canadian dishes, is “going back to the basics,” Kerr said. Kitchen staff will make items from scratch, source from local growers and producers whenever possible and use classic cooking techniques such as braising and slow cooking.

The menu will feature game meats and specialty fishes. With each dish done a little differently than usual, Kerr said each item could be considered a signature dish.

He pointed to the elk osso bucco dish—which sits in braising liquid for three days and is braised for a day and a half—as an example. “That’s presented with a cognac jus and grilled vegetables and dauphine potatoes,” Kerr said.

Average check for three courses and wine is \$120 per person and weekly multi-course tasting menus will be in the range of \$119 for eight courses and \$170 including wine pairings determined by an on-site sommelier.

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MORGAN WILSON MEETS THE EMPRESS 14



From sourcing decor options to equipment, PRN's buyers' guide helps operators with all their shopping needs.

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# Paul Moran wins Hawskworth Chef Scholarship



VANCOUVER—Paul Moran won the inaugural Hawskworth Young Chefs Scholarship.

The 26 year old chef from Kelowna, BC, took top prize over nine other finalists at the showdown, held at a gala at the Pacific Institute of Culinary Arts in Vancouver on Oct. 27.

With a \$10,000 bursary supplied by the Chefs' Table Society of BC and the choice of an international restau-

rant to perform a stage, the award is designed to mentor and recognize emerging chefs under the age of 28 with a Red Seal certification and who are currently working in a restaurant kitchen.

"I thought it was a great way to promote the industry," chef David Hawskworth told PRN. Hawskworth, who regularly has apprentices in his kitchen at the Rosewood Hotel Geor-

gia, believes that it's important to mentor new talent.

"You can't complain about the quality of cooks if you're not doing anything to support the industry," he said. "This is a learn-as-you-go industry. Chefs are essentially running their own businesses and, if you don't succeed, it's a pretty hard existence."

An initial competition at the gala had the 10 chefs prepare a main dish

for four people in two hours. The field was then narrowed to three finalists, who included Moran, 23-year-old Brad Masciotra from London, ON and 27-year-old Carmen Ingham from North Vancouver, who was named Le Creuset's Rising Star.

During the black box final cook-off, Moran's main course of almond-crusted steelhead trout, lobster coral and tail ravioli, fresh hearts of palm and fennel salad, crispy Freybe Schinkenspeck, with butter and herb emulsion attracted the judges' attention for creativity and technical ability.

The competition was judged by Hawskworth Restaurant's chef de cuisine Kristian Eligh and Chefs' Table Society of BC Chef president Scott Jaeger in the kitchen.

A taste testing panel with chefs Hawskworth, Vikram Vij, Normand Laprise, Mark McEwan, Anthony Walsh and food writer Jacob Richler completed the scoring.

Moran's previous experience includes co-chef of the West Coast Fishing Club on Haida Gwaii, BC, and a stint at Saturne in Paris, France.

He is currently working at The Juniper Hotel and Bistro in Banff, AB, as a prior commitment before beginning his stage.

The competition will be held annually, said Hawskworth, and organizers hope to include on-the-ground competitions in both Vancouver and further east in 2014.