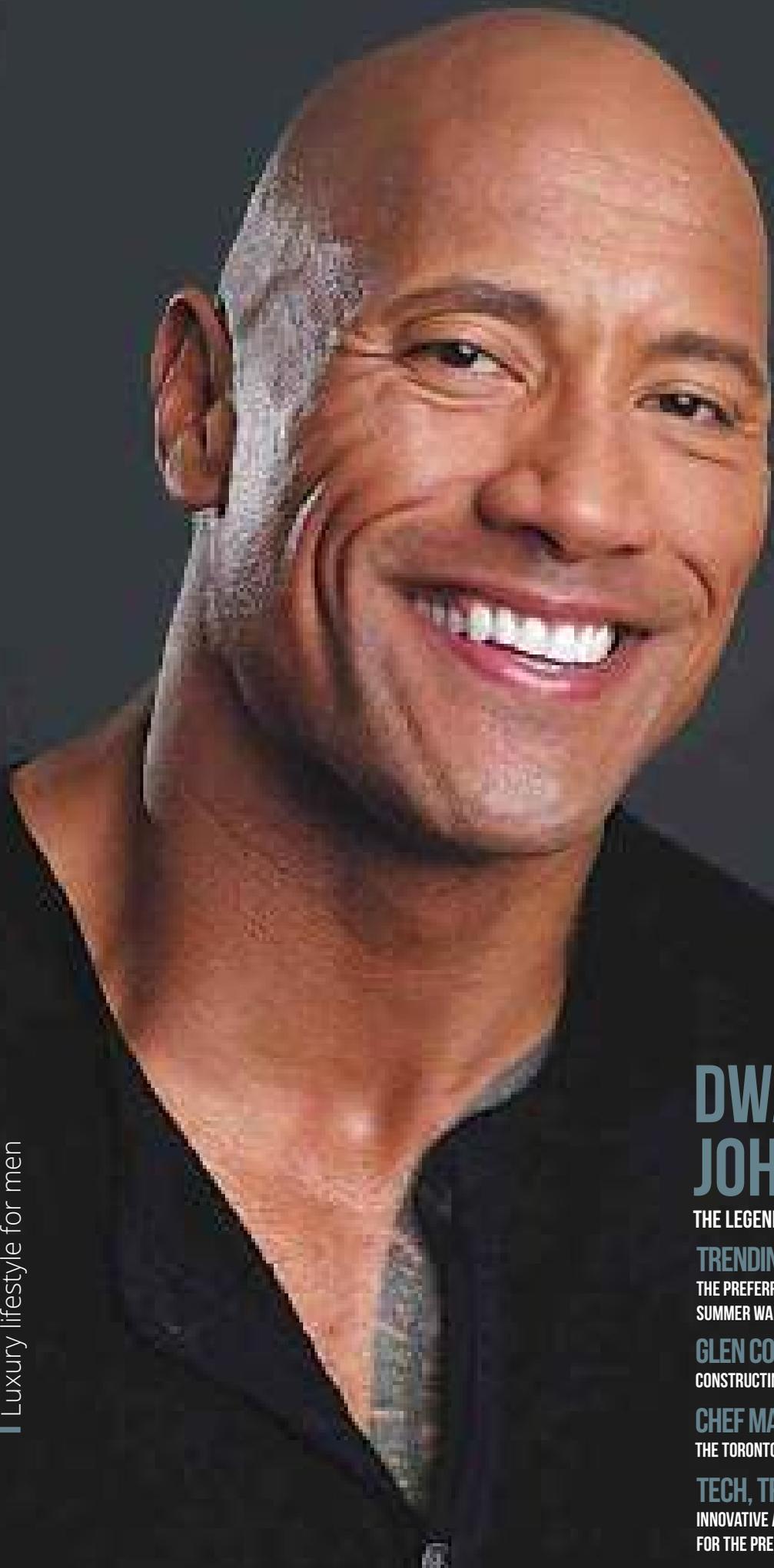


preferred

Luxury lifestyle for men



## DWAYNE JOHNSON

THE LEGEND OF "THE ROCK" REDEFINED

### TRENDING THIS SEASON

THE PREFERRED STYLE GUIDE TO BOOST YOUR SUMMER WARDROBE

### GLEN COYLE GOES VINTAGE

CONSTRUCTING STYLES & HOMES

### CHEF MARK MCEWAN

THE TORONTO FOOD ICON WITH CULINARY PANACHE

### TECH, TRAVEL AND TIME

INNOVATIVE AND OPULENT LIFESTYLE ESSENTIALS FOR THE PREFERRED MAN

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OR YOU CAN DO WHAT  
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**EDITOR-IN-CHIEF**

Carlo Greco  
[carlo@preferredmagazine.ca](mailto:carlo@preferredmagazine.ca)

**MANAGING EDITOR**

Francisca Gambino  
[francis@preferredmagazine.ca](mailto:francis@preferredmagazine.ca)

**DIRECTOR, MARKETING & COMMUNICATIONS**

Alain Chibani rgd, cc  
[alain@preferredmagazine.ca](mailto:alain@preferredmagazine.ca)

**SOCIAL MEDIA MANAGER**

Samantha Chibani  
[samantha@preferredmagazine.ca](mailto:samantha@preferredmagazine.ca)

**TECHNICAL WRITER**

Matthew Gambino  
[matthew@preferredmagazine.ca](mailto:matthew@preferredmagazine.ca)

**SENIOR WRITERS**

Orion Armstrong, Monique Simpson,  
Samantha Chibani

**CONTRIBUTING WRITERS**

Gerald Glavota, Nicole Gambino,  
Alex Jackson, Steve Wilson, John Hemsley

**PHOTOGRAPHERS**

Ashley Irwin - Favourite Hello Photography,  
Express Yourself Photography, Allen A. Mekies

**ACCOUNT MANAGER/  
CORPORATE PARTNERSHIPS**

Graham Farkas  
[graham@preferredmagazine.ca](mailto:graham@preferredmagazine.ca)

**Preferred Magazine**

146 Thirtieth Street, Suite 203,  
Toronto ON, M8W 3C4  
Telephone: 416-722-3876  
[www.preferredmagazine.ca](http://www.preferredmagazine.ca)

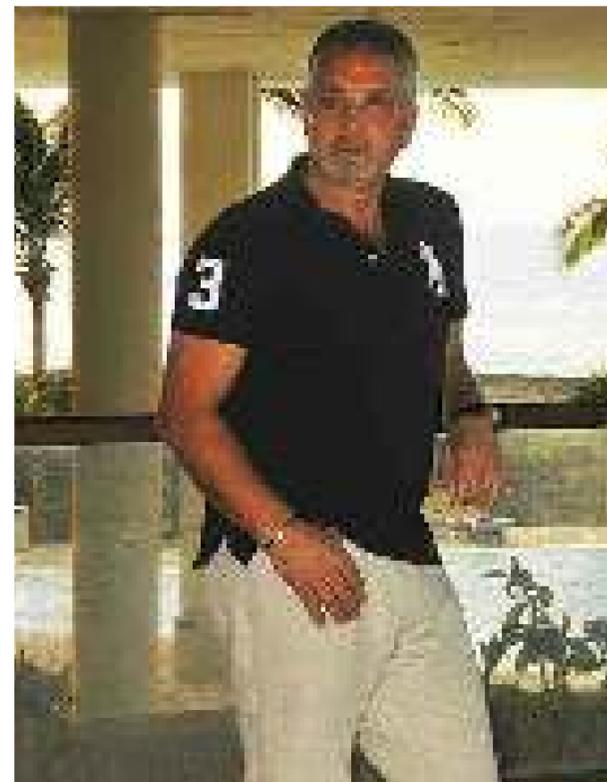
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# PUBLISHER'S LETTER SUMMER 2015



Summer is here, and we at Preferred welcome the sunshine season with a look at Hollywood A-lister, Dwayne "The Rock" Johnson. Former pro-wrestler turned actor, Dwayne Johnson is a globally recognized icon whose celebrity is on fire! Wrestling fans and Hollywood groupies alike can't get enough of this solid mass of muscle with the exceptional chameleon like talents that can adapt to any role or circumstance with grace and ease.

Born in Hayward California, to parents Ata Johnson (Nee Maivia) and professional wrestler Rocky Johnson, the athlete turned actor stems from a long list of wrestlers. With the sport in his blood, and aside from being an accomplished actor, Johnson is also a published author, singer, skilled light tackle saltwater fisherman, and all around salt-of-the earth kind of guy.

Without question, Dwayne Johnson is the epitome of the Preferred man. He lives clean, keeps true to a regimented workout, and has an unwavering work ethic and social consciousness. We are proud to showcase this exceptional individual. Be sure to catch him in the up-coming HBO series, Ballers.

Along with our feature on the Dwayne "The Rock" Johnson, summer at Preferred Magazine includes, a look at the best of beer and back yard barbeques; Toronto's own celebrity chef Mark McEwan; celebrity renovator Glen Coyle; summer fashion trends; libations; watches, tech and toys. In this issue, we also bring you

premium travel destinations and motorcycle must-haves for the urban dweller and open road adventurer, etc. And, there is more.

So, grab a cold one and relax in the open air with Preferred. We guarantee to enlighten, entertain and inspire you.

Enjoy

*Carlo*  
Publisher

ON THE COVER  
Dwayne Johnson



# CONTRIBUTORS



**Samantha Chibani** - Sam thrives on the relations she builds and creates while being the woman behind the Preferred men's "handle" when managing all social media outlets for the company. Her zest for creating personable connections and sharing them along with upcoming and current adventures proudly within this targeted men's class comes naturally to her. In addition to her hearty online presence Sam puts to use her creativity to work being a senior writer focusing on feature articles/guests, shows as well as her voice on love and relationships.



**Orion Armstrong** - Orion is first and foremost a true cigar lover, collector and aficionado. As well as being a successful entrepreneur and commercial real estate developer. Arguably one of a handful of aficionado's, who embrace the art of vintage cigar preservation while actively educating people about the vintage cigar experience. Skillfully tasting cigars for over 26 years, Orion insists on smoking only the highest grades of tobaccos. As an extension of his enthusiasm for vintage cigars, he has always had a passion for quality and a keen eye for cut, shape, form and most of all taste. He is lucky enough to have smoked cigars in some of the best lounges in the world, and counts owners of some of the finest tobacco fields in the world as friends.



**Matthew Gambino** - A self-proclaimed tech geek with sights set on the space industry, Matthew has a uncanny knowledge and insight into all things hard wired, virtual, and yet to be determined, which makes him a huge asset to the Preferred team. The avid Lego-lover and gamer with a plethora of graphic tees, ball caps, and blockbuster movie themed flannels has garnered himself a reputation as the go-to tech guy among colleagues, friends and the staff at Preferred.



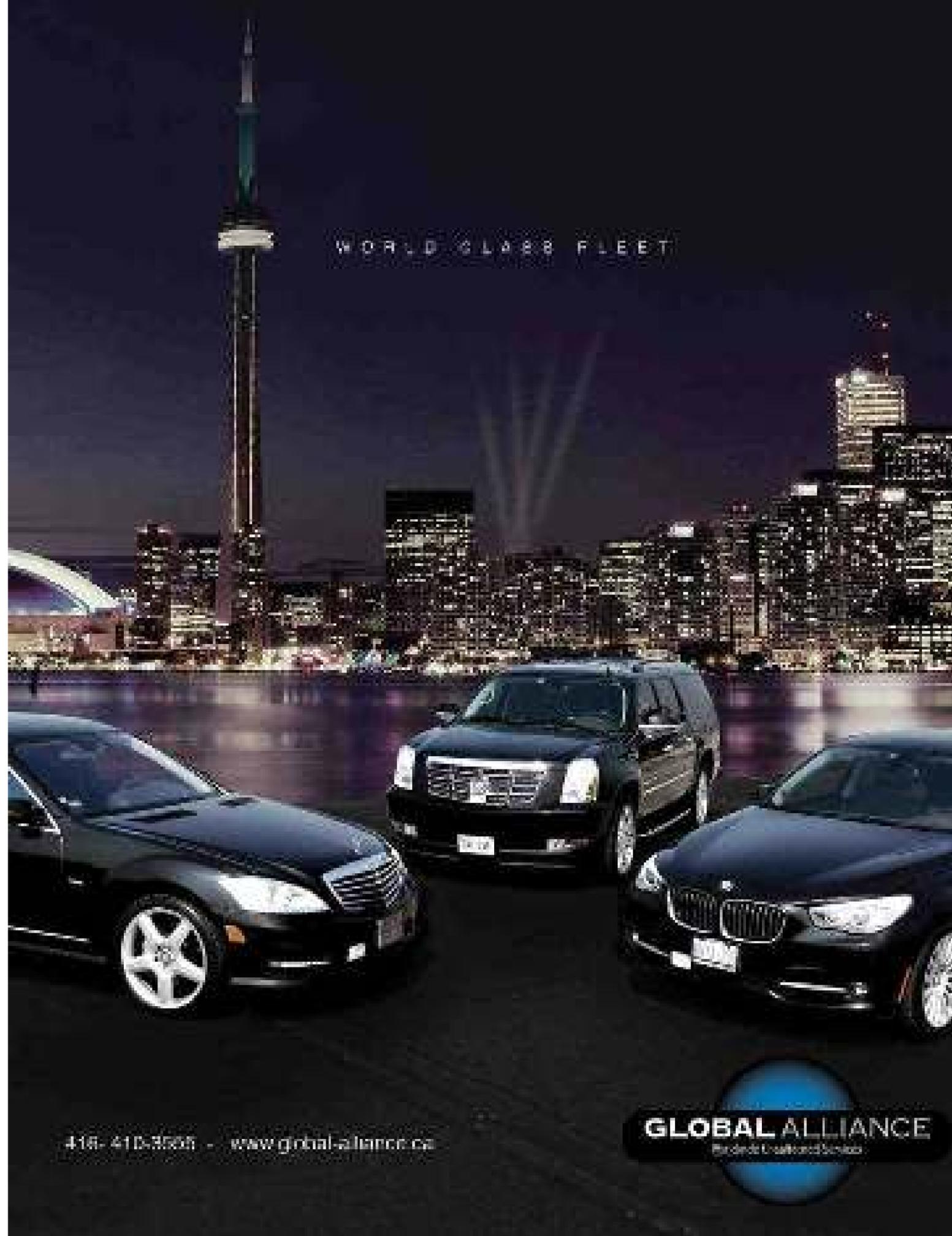
**Gerald Glavota** - Gerald certainly has a refined palette for fine Whisky and other sprits and willingly shares his abundance of knowledge and resources to all who have the fondness of these timely beverages as he does. In addition to him frequenting whisky affairs, Gerald can also be found attending start/up technology, investment and lifestyle. Find out more on [g2whisky.com](http://g2whisky.com) and on [Twitter@ g2whisky](https://twitter.com/g2whisky).



**Monique Simpson** - Monique never sought out the wine industry; the wine industry found her. A graduate with a Bachelor of Commerce and Law (honours) degree from the University of Auckland, New Zealand, Monique travelled throughout Europe post undergrad for nine months enjoying the experiences and exposure to different cultures, great food, and fine wines. Monique's passion for food and wine and her personal development while overseas led to a significant career change from law to the wine industry. With her enthusiasm to further her knowledge about the finer points of wine, Monique completed the Wine and Spirit Education Trust (WSET) Level 4 Diploma. Today, Monique remains actively involved in the wine industry and is commencing her third year in the IWSC (International Wine and Spirit Competition ex London) Associate Judging Program.



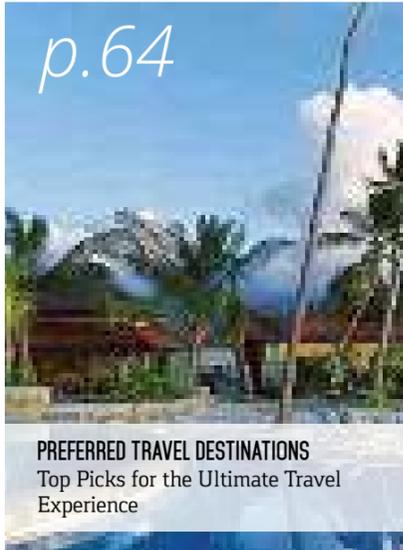
**Ashley Irwin** - Ashley tried to deny her photography calling for many a years, instead pursuing a career in SFX and makeup artistry. Fortunately her passion for hitting the shutter button took over and beautifully enough, the two merged harmoniously. When she's not shooting for her client-focused company Favourite Hello Photography, Ashley fills her time working on creatives, utilizing her makeup and hair artistry skills to create characters and scenes to entice the imagination. Her love for faces, places and things encourages Ashley daily to explore and capture. She specializes in lifestyle photography with a flare for emphasizing the raw boldness of life. Her love of wandering back alleys with her step-dog Bear in tow, shooting Toronto's amazing graffiti scene is case in point. Otherwise you'll find her sipping coffee and scouring the neighbourhoods of Toronto looking to find her next piece of furniture to restore."



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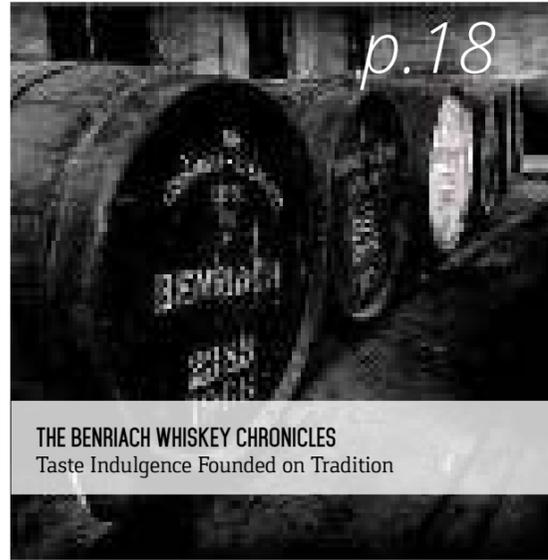
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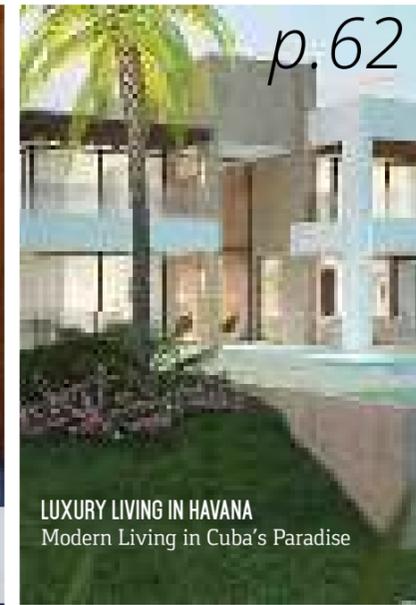
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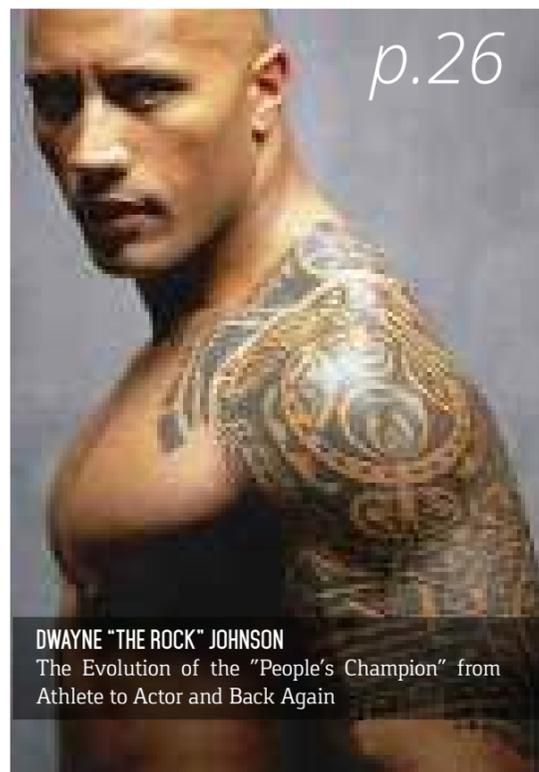
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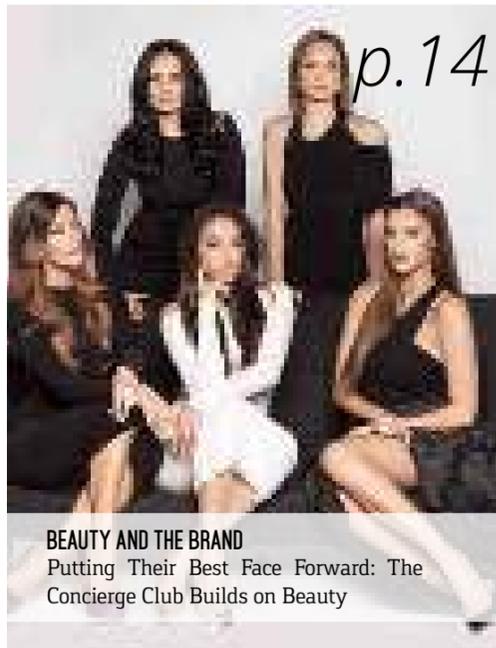
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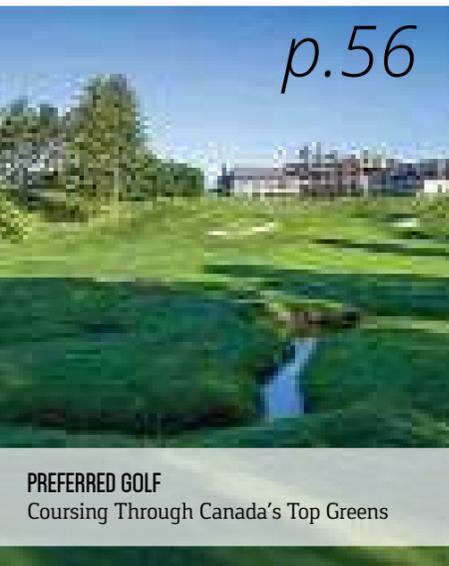
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# FEEDING PEOPLE MEANS BUSINESS

## TORONTO CHEF MARK MCEWAN'S TASTE ON THE FOOD INDUSTRY

Written by Samantha Chibani

Photography by Express Yourself Photography





Recognized as the pragmatic host and head judge on The Food Network's "Top Chef Canada" for four seasons, Chef Mark McEwan has always had his head and hands in the culinary game.

McEwan got his start in the early 70's in Buffalo, New York as a young man in high school in need of a part-time job: to "put gas in the car," he explained. "That was about as complicated as the decision was at that point in time." What this did for the now celebrity chef, was acquaint him with an industry that he otherwise would not have known.

A few years later, his family moved to Canada where McEwan took a job in a well-known Oakville restaurant while completing his grade thirteen credentials. This ultimately led him to sign-up for an apprenticeship in what was fast becoming a second nature discipline to the maturing student. "I never questioned it after that," he said. "I fell into it, I enjoyed it, I did very well at it, and here I am."

During a candid talk with the self-titled "duely" (pertaining to having dual American/Canadian citizenship), McEwan's humble nature was clearly evident. "I'm not one for pomp and circumstance, and thinking you're special," he noted. "I'm as good as my last meal."

With this subtle demeanour, McEwan stands firmly behind his passion of delectable art that he has cultivated into a fine craft while consistently giving back to a multitude of charities. Although Second Harvest and Sunnybrook Hospital are his two primary beneficences, he openly takes on numerous others when approached.

A lot of my clients are involved in charities and so when they knock on your door to help them, you happily say 'Yes'," said McEwan. "Toronto is a very philanthropic city; there are a lot of wealthy people, and they aren't stingy. Happily for Toronto, that's the mentality here." As the proprietor of notable eateries and speciality markets throughout the city, Chef McEwan rarely has time to rest his knives. Operating under the umbrella of The McEwan Group, the full McEwan experience is readily available at his renowned One Restaurant, North 44, Fabbrica and Bymark.

New to the Toronto Dominion Centre PATH (across from Bymark) this summer is the most recent McEwan grocery store, designed to allow shoppers the opportunity to indulge in the essence of his flavours based on the recipes from The McEwan Group's restaurants in the comfort of their own homes.

For a gentleman without a background in business production he surely has built himself an empire of deliciousness that currently employs over 500 knowledgeable charismatic men and women. "The game has become all about people, of concepts, procedures, motivation and keeping the PH balanced in the water, so to speak," he commented with a grin. "Business is sort of common sense, it either adds up or it doesn't. Common sense is not common."

Throwing caution to the wind is something Chef McEwan does not do. Instead, he looks at any endeavour from all angles. "Hey, once you've built it, you own it." His cautious nature is spot-on considering what he has done and what he continues to achieve.

The 57-year-old cuisinier describes himself as being very objective and patient when working at his restaurants and in his stores. "I'm around a lot. I'm always sticking my nose and finger in things."

Chef Mark McEwan speaks with literal intention as one would assume a chef would, all while boasting about how truly lucky he is to have the team of people he has maintained solid working relations with - some for up to 25 years. For, as the chef so eloquently put it, "I think when you treat people in a reasonable way and you keep them employed consistently, you develop a nice relationship."



# BEAUTY AND THE BRAND

## The Concierge Club

Written by Francisca Gambino



Since the advent of the consumer, successful marketing has relied on sex appeal, smarts, and a handshake to build a brand and seal a deal. The art of seduction is the name of the game and The Concierge Club is the event marketing company with the brains and beauty to enhance the sell appeal of a product and foster a brand profile.

Founded in 2011 by owner and special events veteran Monica Daudet, The Concierge Club is a full-service event management company whose mandate is to deliver unique, sophisticated event consulting and custom production solutions. "We offer turnkey solutions for our clients and work with some of the best vendors in the country," said Daudet. "Clients can come to us not only for their staffing needs but for full event production and design."

Boasting a client dossier that reads like a Fortune 500 list, Daudet firmly believes that the increasing trend to market via on-line and through social media will never supersede human interaction. For, unlike Internet or mobile sites that have seconds to capture a users attention and minutes at best to engage a user in their story, a live body can nurture a sales pitch through tangible and invested conversation. "Our models," stated Daudet, "are not only beautiful, but they are well spoken and highly intelligent. When our models talk, people listen. They learn about the brand and product that they are representing so that they can engage the consumer on a higher level than just a pretty face."

Sure, talk is great but lets face it, a pretty face goes a long way and The Concierge Club has a bevy of beauties ready to help boost your business. Offering up an extensive menu of models to staff corporate events or act as brand ambassadors for product launches or at trade shows etc., Daudet's role as matriarch to her dedicated team has garnered her the respect of clients and afforded her an employee pool comprised of the industries professional elite. "I wanted to create an agency that was set apart from the rest," she commented. "One that treated everyone as an equal. I make my models feel like we are more of a family than anything else and I go the extra mile to show them that they are appreciated. I truly believe that this mentality has brought me some of the best talent in the business."

For Daudet, with business comes social responsibility. To the delight of her rapidly growing network of clients, vendors, and general fans alike, The Concierge Club put out a 2015 calendar featuring their models tastefully sporting a collection of swimwear. Look out Hef, the girls of The Concierge Club have upped the ante on sexy. Proceeds from the calendar are earmarked for Sunnybrook Hospital and a follow-up 2016 edition is due out in the fall.

Having recently expanded operations across Canada, The Concierge Club has set their sights on taking their services international. Talks are currently underway to partner with vendors in United Arab Emirates locations such as Dubai and Abu Dhabi to provide Canadian models for some larger events scheduled for later this year. In the meantime, Daudet is planning a major event of her own closer to home. This June, the agency will host a meet and greet event to promote their unique brand of marketing services at the Trump Hotel. What does the event guru hope to impart to those new to The Concierge Club fold? Simply put, "we have gorgeous yet brilliant girls, we work hard, we create relationships and we leave a long lasting impression on our clients."

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**"CLIENTS CAN COME TO US NOT ONLY FOR THEIR STAFFING NEEDS BUT FOR FULL EVENT PRODUCTION AND DESIGN."**





# THE THREE B'S OF SUMMER: BEER, BBQ AND BOSTON STYLE BISQUE

Written by Gerald Glavota



Summer is here and with it comes visions of Georgian Bay and Muskoka to the north, and Cape Cod and The Hamptons to the south. It goes without saying therefore that a cold beer and barbecue - or for those who prefer the ocean a bit of Boston style bisque, a.k.a. chowder - make an ideal summer getaway, cottage-esque type meal. For this instalment of Preferred, we will be pairing both Toronto's very own Steam Whistle Beer with a few barbecue tips, as well as Boston's Samuel Adams with a "Lobstah Chowdah" recipe.

Let's begin. Hey, did you hear the story about the three guys who lost their jobs at a top microbrewery and opened their own in Toronto? Of course you have, since they sponsor numerous events including tech, music, and beer festivals, and play venue host to a slew of those festivals at the Steam Whistle property located at the historic John St. Roundhouse next to the CN Tower.

Steam Whistle beer is a pilsner style lager that originated in Plzen, Czechoslovakia. It is described as a refreshing golden beer, brewed true to the original style, using four essential ingredients: malted barley, hops, water and bottom fermenting yeast. Steam Whistle "employs the same decoction method of brewing where part of the mash is boiled, and have both hired a Czech Brewmaster, as well as had their brewhouse constructed and shipped over from the Czech Republic."

With Steam Whistle the Preferred beer to quench your summer thirst, the big question remains: is there a difference between grilling and barbecuing? Steve Adams, team Cedar Grilling describes the difference as: barbecue is generally slow cooking over indirect heat (below 250 degrees); and grilling as you may have guessed, uses direct heat and is much faster. A grill master hint: cook your chicken over direct setup and finish with indirect - cooked perfectly at 190 degrees.

Continuing on the beer and barbecue quest, nothing says summer like a frosty Steam Whistle and a juicy, sizzling steak. Steaks are devoured by paleo's everywhere and come with an eight-minute grilling rule. According to grill gurus, the trick to grill perfection is: remove the steak from the refrigerator at least 15 minutes prior to barbecuing and place directly over high heat. Grill for 2 minutes. Flip again for 2 minutes and twice more, rotating the steak to achieve grill marks. Place on a warm plate, cover with foil to rest, and serve.

Finally there are burgers - everyone loves burgers, even those who forgo the bun in the name of a "healthy dietary choice." When making your burger, may we suggest that you bury cheese in the middle. And, while on the grill, add a splash of Steam Whistle for some enhanced flavour. But, remember - what is good for the burger is good for the grill Master so put your lips together and... take a swig. The only whistle here is in the beer. Visit [www.steamwhistle.ca](http://www.steamwhistle.ca) for more recipes and grilling tips.

Next, is the Preferred beer choice compliments of our neighbours to the south. The Samuel Adams brand began in 1984 with Samuel Boston Adams Lager, and continues to enjoy a growing presence in Toronto. Following Jim Koch's great-great grandfather's recipe, Samuel Adams uses traditional brewing processes, including: decoction mash (a four vessel process), and krausening (a secondary fermentation), that allows the ingredients in Samuel Adams Boston Lager to come together and form layers of complex flavour. Noble hops add a wide range of floral, piney and citrus notes, which are present from the aroma, through the taste, and all the way to the lingering smooth finish. The Lager is my overall favourite of the two Sam Adams offerings with the second being a new entrant, Samuel Adams Rebel IPA first brewed in 2014. The Rebel IPA has been described as a West Coast style India Pale Ale that features citrus and grapefruit highlights. The beer is brewed with five American hops - American Cascade, Simcoe, Chinook, Centennial, and Amarillo.

What goes great with a great Samuel Adams lager you ask? Why chowder of course. For your beer and dining pleasure, try this easy chowder recipe. Chef's tip: I like to use Samuel Adams Boston Lager as it adds rich caramel and hoppy notes. For some added fun, grab large sourdough bread buns and cut the centers out of them to create decadent chowder bowls, Boston style! Cheers and bon Appetite!

## Lobstah Chowdah

### SERVES 4

- 1 live lobster (about 1 1/4 lb), boiled and meat removed, shells and 10 cups cooking liquid reserved
- 3 stalks celery, roughly chopped
- 2 carrots, roughly chopped
- 1 large white onion, peeled and diced
- 3 cloves garlic, minced
- 3 sprigs fresh flat-leaf parsley, roughly chopped
- 6 black peppercorns
- 1 bay leaf
- 6 ears fresh corn
- 1 bottle (355 ml) lager
- 1 1/2 lb (about 6-8 medium) red potatoes, peeled and cut into 1/2-inch cubes
- 3 cups half-and-half cream
- 1 Tbsp cayenne pepper
- Kosher salt and freshly ground pepper
- 1 bunch chives, finely chopped

1. Roughly chop the lobster meat and place it in a bowl. Set aside. 2. In the same stockpot you used to cook the lobster, heat the reserved cooking liquid, uncovered, over high heat. Add the lobster shells and bring to a boil. Add the celery, carrots, onion, garlic, parsley, peppercorns, and bay leaf. Turn down the heat to medium-low and simmer, uncovered, for 1 1/2 hours, until the soup is creamy and thick. 3. Using a sharp knife, scrape the kernels off each corn cob into a bowl and set aside. 4. Strain the lobster broth through a fine mesh sieve into a clean, smaller saucepan. Add the lager and cook, uncovered, over medium-high heat for 10 minutes, or until the broth starts to thicken. Add the potatoes and corn kernels. Turn down the heat to medium and simmer, uncovered, for 10 to 15 minutes, or until the potatoes are tender. Stir in the cream and add the cayenne pepper. Return to a simmer for 10 minutes. Add the lobster meat and continue to simmer, uncovered, for an additional 2 to 4 minutes. Season to taste with salt and pepper. 5. Ladle the chowder into bowls and top with chopped chives.

Excerpted from The Great Lobster Cookbook. Copyright © 2014 Matt Dean Pettit. Published by Appetite by Random House, a division of Random House of Canada Limited a Penguin Random House Company. Reproduced by arrangement with the Publisher. All rights reserved.



## THE TRADITION OF FINE CRAFTSMANSHIP: THE BENRIACH WHISKEY CHRONICLES

Written by Gerald Glavota



Those who follow me on social media know that I am regular on the whisky tasting circuit. I take the time to take pictures of the scotch bottles that I sample and occasionally snap a pic with various Brand Ambassadors and Distillers. So when I was contacted by Authentic Wine & Spirits Merchants to meet with Stewart Buchanan of The BenRiach Distillery, I jumped at the opportunity to learn more about the brand and their history.

The BenRiach Distillery has a very storied past and in many respects, is lucky to be around today. It was established in 1898 in Speyside and closed after two short years in 1900. Whisky distillation resumed again in 1965 until a brief stoppage in 2004. During the on-again-off again periods of operation, the distillery had three owners: The Glenlivet through the 60's; Seagrams through the 70's and 80's; and Pernod Ricard (current owners of Glenlivet) through the 90's. Each of these owners brought their own and innovative flare to the brand.

The BenRiach goes something like this: The Glenlivet introduced

peated whiskies to the brand by peating BenRiach with a small campaign in 1972. The intent was to give them a peated expression for blending and was never meant to see the light of day as a single-malt. Sadly, there are no peated expressions of The BenRiach available in Ontario, only in markets around the world.

Next, Pernod Ricard experimented with triple distillation that is characteristic of Irish Whiskey (yes, an "e" is added when it's Irish) and also lends itself to being lighter. Since it was triple distilled, it took more time to produce. Again, this distillation process was utilized to see if it would add any character for blending purposes.

Finally, enter Billy Walker (former Burn Stewart Managing Director) who ultimately came to the rescue of the distillery and the brand. During his approach, a 10 year-old expression was available however, Billy was able to score a sneak preview of the warehouse and could see the bigger picture of what could be brought to market. Ultimately, there were approximately 25,000 casks

going back to 1966, some of which were described above.

The end result, a 10-year-old BenRiach that is the spirit of whiskey's with an exceptional flavour profile including the freshness of apples and lime zest. From the onset, Walker knew that they were making the "best spirit". During distilling, the cask profile is also very important. The lighter BenRiach uses about 80% American Oak which keeps it clean and light, while the sherry gives it an expression.

The BenRiach 12 year old Sherry Matured that we tried used a combination of 50% Oloroso and 50% Pedro Ximenez Sherry Butts sourced from Jerez, Southern Spain. The PX gives off hints of chocolate; and since the sherry is stored in American Oak, you get a vanilla profile that you would normally associate with American Oak. For this offering, with the addition of the sherry - you get the toffee; chocolate; and then you get the fruits; the dates; and the sweet cherry flavour.



The Oloroso on the other hand, is the middle of the dram providing the crisp nature - so you get a bit more of that European oak spice: a slight pepper heat, almost like the grating of ginger. Here, you have the flavours of the sherry and the cask in your head while the tail is where the clean line of the whisky and the barley comes out. Add the orchard fruit note, not just sherry, and you get its progression and contrast.

So my fellow whiskey aficionados, I have given you the flavour description of two whiskies from The BenRiach and hope that I have done them justice. Now I would like to introduce you to Stewart Buchanan who afforded us this insight. Stewart Buchanan started out as a Stillman at the Tobermory Distillery in 1993, developing skills in production and overall distillery maintenance. He was invited by Billy Walker prior to purchasing the brand to join him at The BenRiach Distillery, where he became Distillery Manager in 2008 and Global Brand Ambassador in 2011.

The distillery should be 40% of the palate or taste, he reminded us - you do not want to stray off of the path. With 40% as the distillery, that leaves about 60% from the cask. When the cask becomes predominant - especially since many are pushing flavour cask - you have to put the anchors on and pull back a bit and taste the distillery in the glass. He expressed how important it was to them to have that BenRiach "taste" in the glass. I can see why. Beyond the taste, said Buchanan, it is also the tradition - "not just the craft, that is for nectar and beers".

BenRiach production has consistently stayed the same and has managed to stick with traditional methods of distilling. They are able to maintain the same production rate as a result of the distilleries technique. This includes taking water from a bore-hole which has high mineral content and allows them to run everything at a slower rate. They take their time and use lower temperatures with the barley which is clearly noticeable in the final product. Basically, the difference is that a shorter time is like a beer that is quite nice yet stringy, with no great complexity. However when left for a longer period, the complexities of the flavour start to shine through.

Just because BenRiach is traditional does not mean that experimentation or innovation is ignored. Remember there are casks with a deep history of innovation in their inventory and there are also casks of new innovation as well. What stands out for me is the 40% - remember, you should be able to taste the distillery.

One final thought before I embark on the tasting notes for three BenRiach expressions. The number 40 is close, very close and could be the number 42. Yes! The answer to the Life, the Universe and everything. Cheers.

The BenRiach 12 YO Sherry Matured is a rich, aromatic Single Malt Scotch Whisky that has been created by marrying together whiskies matured in Oloroso and Pedro Ximenez Sherry Butts sourced from Jerez, Southern Spain. Colour: Deep gold - bronze; Nose: Mocha,

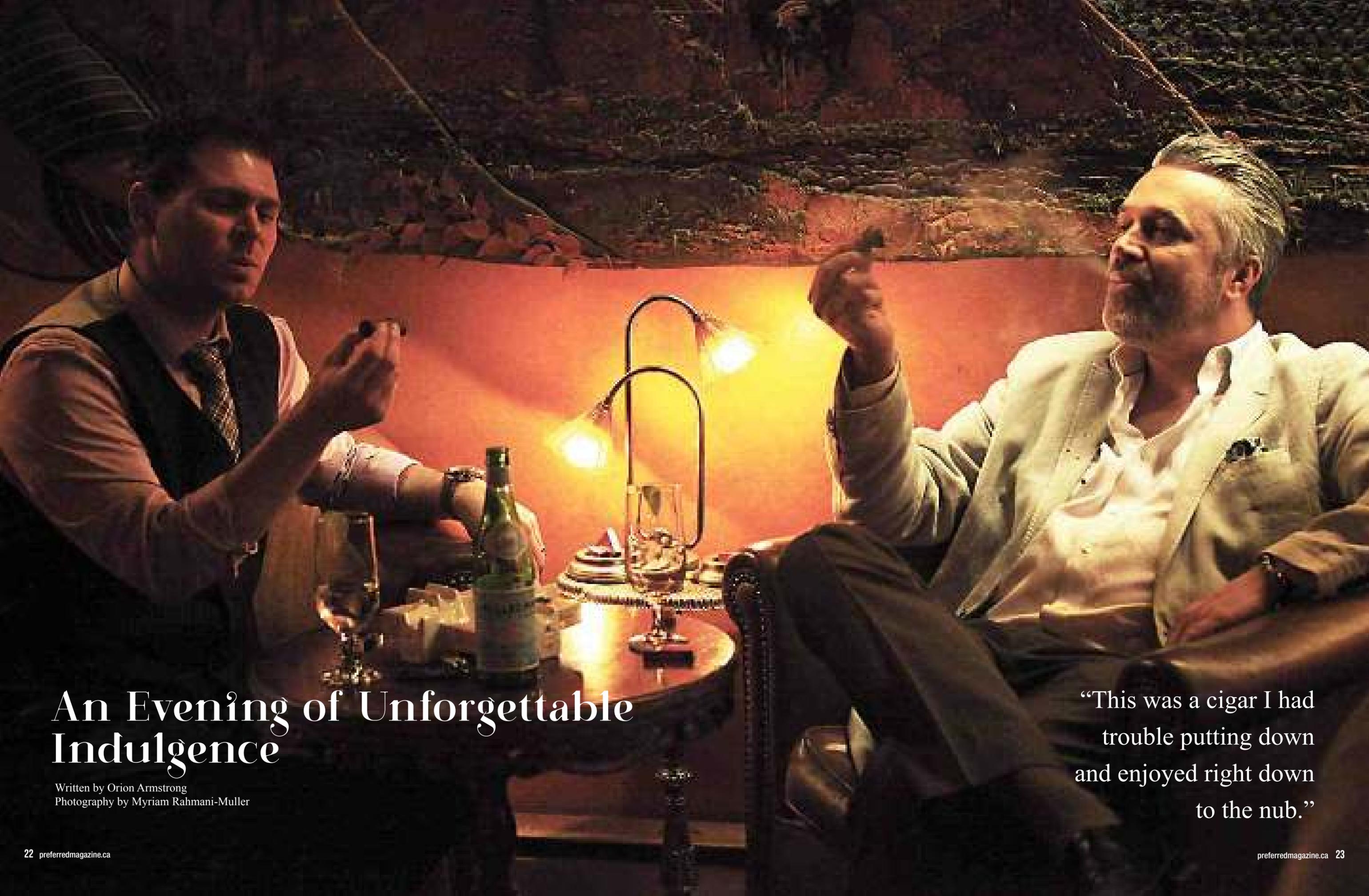
dark chocolate, sultanas and rich spices; Taste: The combination of Oloroso and Pedro Ximenez Sherry casks imparts a wonderful balance of mocha and dark chocolate interwoven with figs, sultanas, vanilla, fruits and rich spices. **LCBO Retail \$66.95**

The BenRiach 15 YO Tawny Port Finish is matured in the traditional style in American bourbon barrels, this whisky is then 'finished' in Aged Tawny Port hogsheads, sourced from the Douro region in the north of Portugal. During this second period of maturation the whisky derives many interesting characteristics specific to the Port hogshead. Colour: Copper; Nose: Cr me brûlée, honey, cinnamon and coconut in harmony with rich port notes and oak wood; Taste: Butterscotch, herbs, cinnamon, peaches and sultanas, infused with rich port and oak wood notes. **LCBO Retail 99.70**

The BenRiach 20 YO Heart of Speyside is a smooth single malt with an elegant full taste and aroma that captures fruity, floral, spicy notes, with fascinating overtones of honey, vanilla, apples, chocolate and nuts. Colour: Mid-amber, hints of gold; Nose: Spicy, nutty, honey, vanilla, floral, fruity with well-balanced wood overtones; Taste: Rounded medium to full bodied, rich honey, vanilla with hints of apples, spice, chocolate and nuts. **LCBO Retail 149.55**

*The BenRiach Distillery Company was named Global Whisky Distiller of the Year at the 2015 Icons of Whisky Awards.*

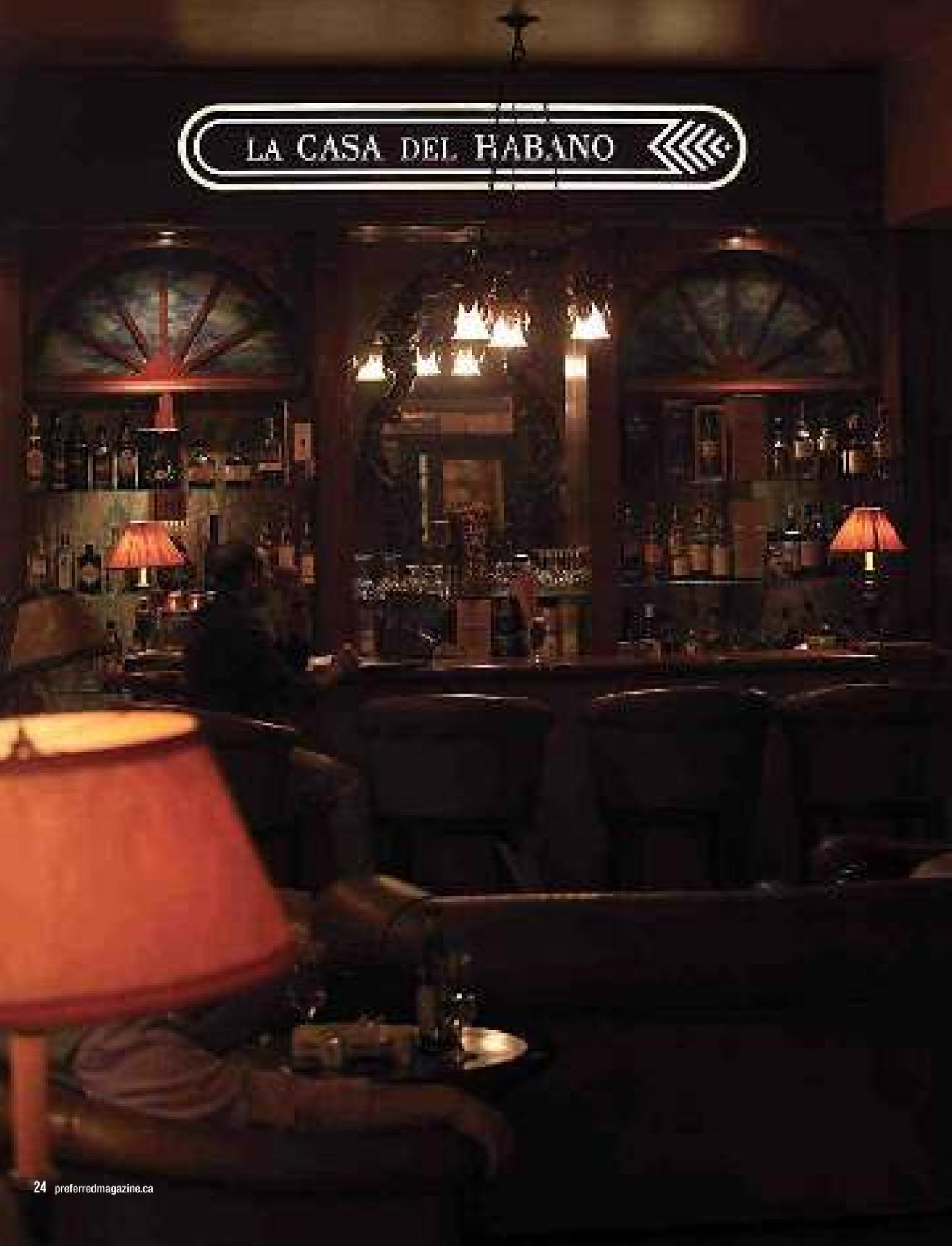




# An Evening of Unforgettable Indulgence

Written by Orion Armstrong  
Photography by Myriam Rahmani-Muller

“This was a cigar I had trouble putting down and enjoyed right down to the nub.”



During my recent vintage cigar odyssey in Montreal, I visited one of Canada's true vintage cigar gems - La Casa del Habano on Rue Sherbrooke Ouest, located in the prestigious district commonly known as the "Golden Square Mile District" in downtown Montreal. La Casa is an internationally acclaimed name for Cuban cigars with over 140 locations worldwide. But what makes this particular location so special? Well, three things really.

First, they have a dedicated walk-in humidor filled with an alluring selection of all-Cuban vintage cigars that would leave even the most seasoned aficionado in awe. The climate is carefully maintained at a lower humidity (ideal for vintage cigars) and pampered with absolute attention and care. Secondly, is store manager Antonio Marsillo. He is definitely no stranger to Vintage cigars and is largely responsible for shaping the culture within the shop that educates and often introduces smokers to the incomparable vintage cigar experience.

During my last visit, Marsillo shared that he was inspired by England's matured vintage cigar culture. After a trip to London, he developed a true desire to evolve Casa Del Habanos Montreal to become what it is today. When you have management that is truly passionate to the core about vintage cigars, it shapes a culture and experience at a level that delivers pure enjoyment.

The third point is that you can purchase a large variety of vintage cigars by the box, or impressively, by the stick. Not only will you be assisted and engaged by knowledgeable staff members who can help you with your selection, you can sit down and enjoy your smoke in an elegant cigar lounge that has been granted a 'grandfather' clause by the Province. This allows cigar enthusiasts to freely enjoy their unique experience indoors. You can complement your cigar with fine scotch, port or an espresso, if you like.

Open until midnight, this is definitely a destination you want to make sure you experience in your travels. Casa Del Habanos Montreal also has a second large walk-in humidor with a wide selection of currently released Cuban cigars. They maintain this humidor differently than the vintage walk-in. Yes - two entirely different humidors are managed properly based solely on the cigars they hold. In this day and age, it is so rare to discover a tobacconist who operates his store in such a dedicated fashion (let alone one you can freely smoke in).

This leads me to my most enjoyable part of this trip - an evening of indulgence where Marsillo and I shared in great conversation surrounding the love of vintage cigars. We exchanged stories as we chose a 14-year-old Cohiba Robusto from Antonio's 'special' collection. This was to be the cigar we would enjoy and share our insights surrounding its complex taste profile. I must confess that, at first, I was concerned that this cigar may have started to diminish in quality with age as the first puff or two was somewhat understated. Pleasantly, we were both surprised with how this cigar smoked. Its distinctive taste changed in many beautiful ways as we continued with this rewarding smoke experience. It was



as if we were smoking a new cigar every puff or two - and each time it became richer and more sophisticated!

Originally, when this cigar was first released, I would have given it a 92 rating. However, after 14 years this was definitely a 98 all day long. My rating was primarily because of its complexity and continually changing and enhancing taste profile. The stick I smoked burned perfectly with an exceptional draw. At first, Antonio struggled with his cigar and had to relight it a few times. Eventually, it pleasantly opened up and he joined me in an absolutely heavenly smoke. As the cigar reached a third way down, it really started to 'take off' in taste. We found ourselves salivating over the taste and continuously shared some OMG moments. The taste matured from a mellow spiciness and earthy tone into a complex rich woody and chocolate flavour. I admit I had trouble putting it down and enjoyed it thoroughly right down to the nub. If there is such a thing as a cigar heaven, I may have just visited it during that memorable night. "This was a cigar I had trouble putting down and enjoyed right down to the nub."

The Cohiba cigar brand was introduced only in 1968. Cohiba quickly became the flagship cigar brand of the Cuban cigar industry. Cohiba was originally developed as a medium-bodied protocol cigar for presentation only by officials of the Cuban government. However, Cohiba cigars were marketed widely beginning in 1982.

The initial Cohiba cigar sizes were the Lancero, the Corona Especial and the Panetela - with the Cohiba Esplendido, Cohiba Robusto and Cohiba Exquisito added in 1989. In 1992, for the 500th anniversary of Columbus' discovery of the Caribbean, the Cohiba Siglo series was introduced. Cohiba cigars were initially made in the El Laguito factory in Havana, Cuba, but production is now also done in the Fernando Perez factory. Officially there are nine Rubosto's, and the Cohiba Rubosto heads the pack. If you make your way to Montreal and are awarded the opportunity to smoke this incredible vintage delight, you will not be disappointed. It is my hope that my writing inspires you to embrace the vintage cigar experience and I look forward to sharing my next adventure in the following issue. Live life to the fullest and enjoy your cigar moments and the richness they can deliver. Until then, au revoir mon ami.

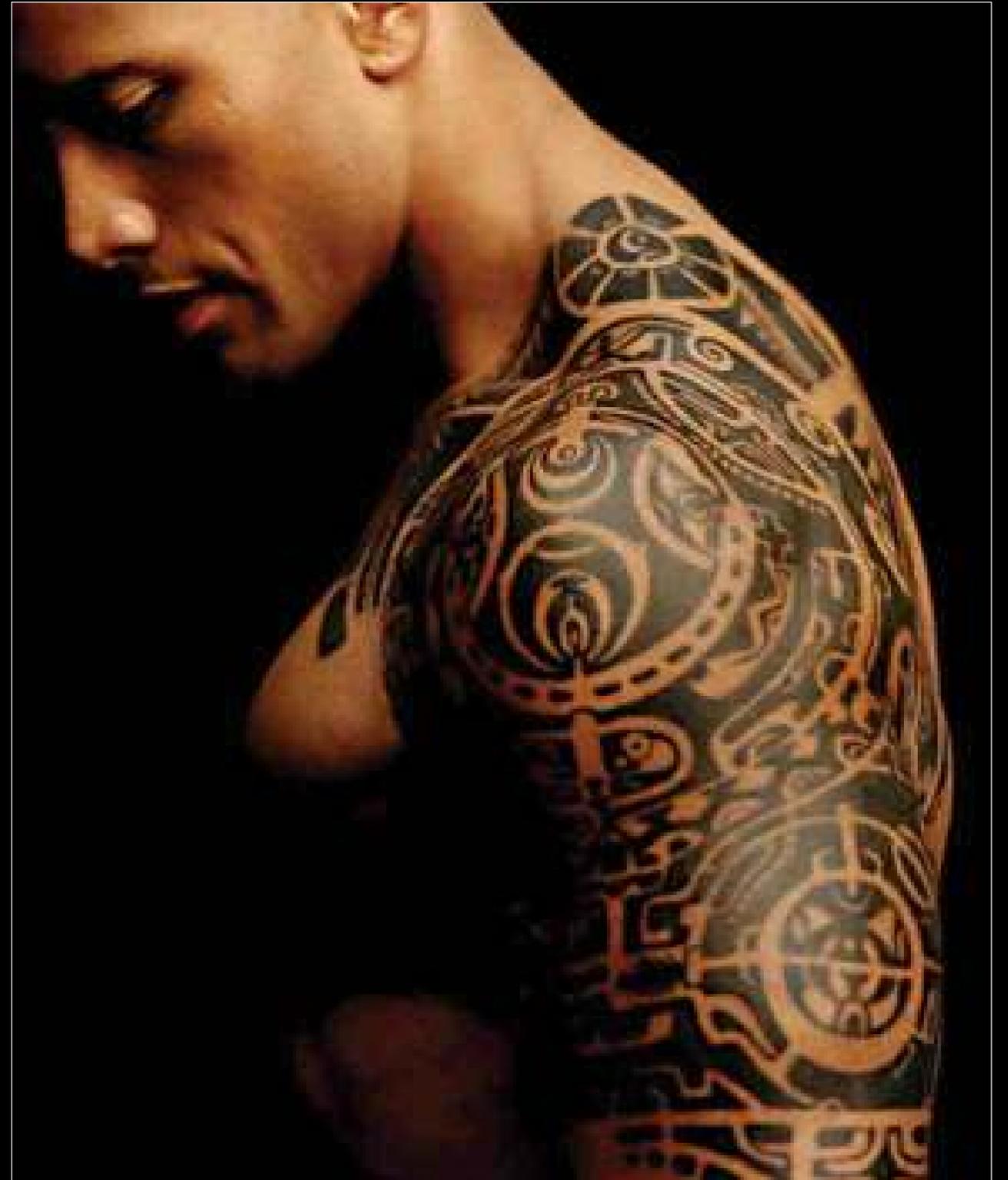




# DWAYNE JOHNSON

THE ARTIST FORMERLY KNOWN AS "THE ROCK"

Written By Francisca Gambino





**“BUT WHAT DOES THAT  
MEAN—WHAT DOES IT  
MEAN TO BE SUCCESSFUL?  
WELL, THE SUCCESSFUL  
MEN I ADMIRER ALL BUILT  
THEIR BODIES.”**

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Standing 6-foot-5 and weighing in at approximately 250 lbs of mostly sheer muscle, Dwayne Johnson is the “The Rock” personified. The pro-football player, turned pro-wrestler, turned Hollywood actor is a mountain of a man whose humble beginnings instilled in him a work ethic that has translated into Hollywood Gold.

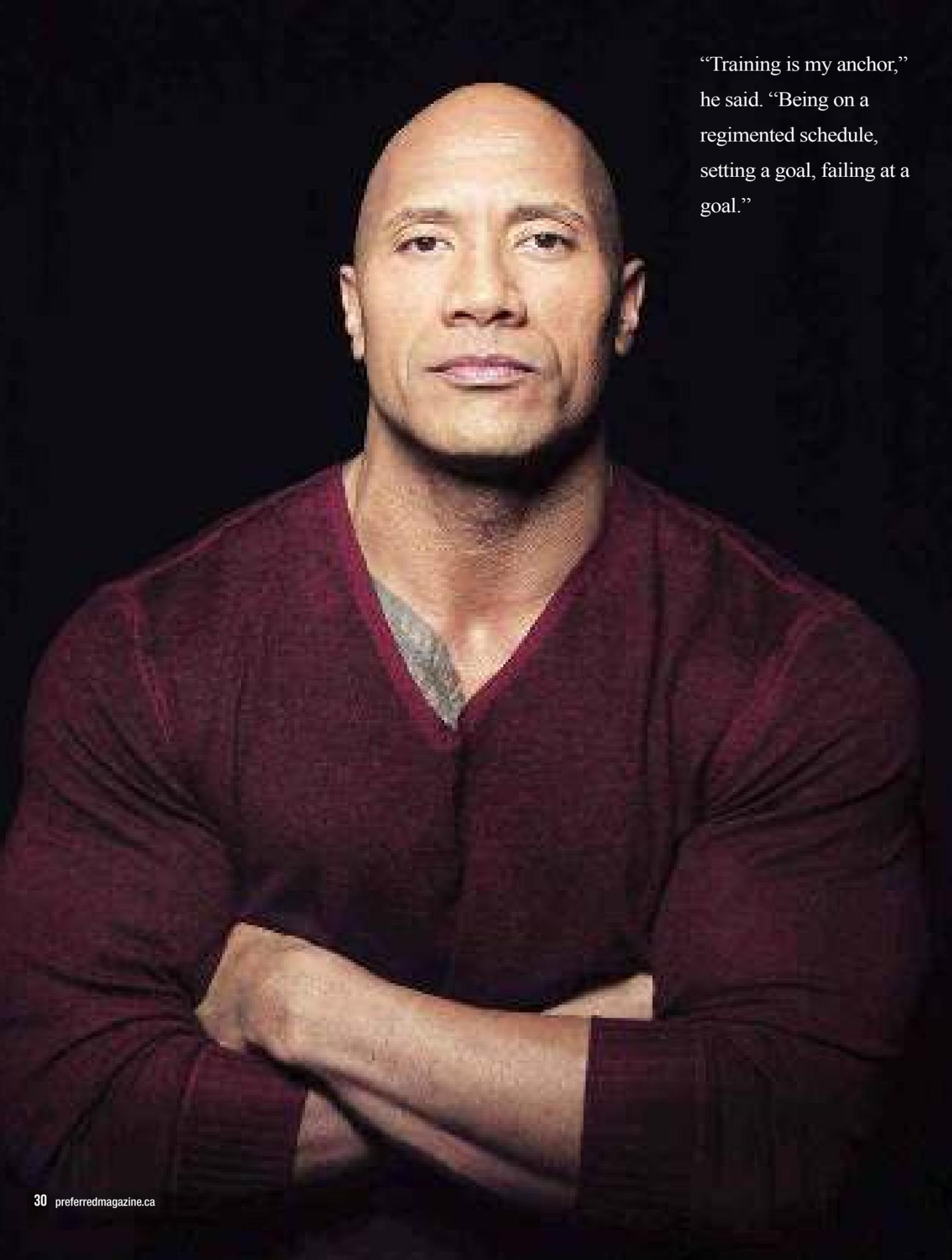
Born Dwayne Douglas Johnson in 1972 to a Canadian father and a Samoan mother, Johnson’s early years were spent travelling the pro-wrestling circuit with his father, Rocky Johnson. There wasn’t much money back in those days, lending to a poor upbringing that would ultimately shape his outlook and set him on the path to personal and professional success and fulfillment.

The turning point for Johnson came at the tender age of 15. Living in a small studio apartment in Honolulu with his mother, the pair came home one day to discover that they had been evicted. The \$180 a week rent proved too much for his mother who cleaned hotel rooms to make

ends meet, and it broke the gentle giants heart. “I remember saying to myself, ‘I will do anything and everything I possibly can to make sure we never get evicted again,’” he reflected. “But what does that mean what does it mean to be successful? Well, the successful men I admired all built their bodies.”

So began Johnson’s quest to emulate the success of such role models as Stallone and Schwarzenegger through enhanced body physique and tough guy bravado. With purpose and focus, he began boxing and weight training after school. During his junior year of high school, Johnson spotlighted as a star defensive tackle and was recruited by the University of Miami. With sights set on the NFL, he suffered a personal setback when a back injury sidelined him in his senior year. Down but not out, Johnson joined the Canadian Football league where as luck would have it, he played for two short months with legendary teammate Doug Flutie before being cut.





“Training is my anchor,” he said. “Being on a regimented schedule, setting a goal, failing at a goal.”

Broke and out of work, Johnson returned home to Miami. With 7 dollars in his pocket – the inspirational namesake of his company 7 Bucks Productions – he opted to try his hand at the family business. As the son of a professional wrestler, Johnson stems from a long line of pro-wrestlers. His grandfather Peter Maivia was a professional wrestler, as were two uncles and five cousins. Even his grandmother worked the business as a wrestling promoter. With nothing to lose and family tradition in his favour, he took to the ring.

In 1996, he made it to the WWE as Rocky Maivia. From Rocky to “The Rock”, Johnson quickly morphed into an industry icon as the biggest superstar televised wrestling has ever seen. Fans went wild and The Rock had found the success and financial stability he vowed to achieve as a teen.

During his tenure as The Rock, Johnson garnered numerous titles including the first ever, 7-time WWE World Champion. As one of the world's most recognized names in wrestling, it wouldn't be long before Hollywood would come knocking. It was the year 2000 and Johnson was invited to host Saturday Night Live. The show was a hit and both a new breed of fans and Hollywood took notice.

Taking on a number of leading roles between wrestling stints, Johnson quickly proved himself Hollywood caliber in such movies as The Scorpion King where he earned an outstanding 5.5 million dollars – then considered the highest price tag for a first time star. Torn between the wrestling ring and the acting studio, The Rock officially retired from professional wrestling in 2004 to become Dwayne Johnson, full time Hollywood actor.

From athlete to actor, Johnson's transition was seamless. His Hollywood breakout moment came in the 2005 release of the action-comedy Be Cool. In the role of Elliot Wilhelm, a gay bodyguard with the perfectly coiffed fro, the artist formerly known as The Rock had captured the spot-light and proved himself a versatile actor worthy of A-list Hollywood status.

It wouldn't be long however, before The Rock would make a comeback. In an effort to both win back wrestling fans and help boost WWE business, Johnson signed a three year wrestling deal in 2011. The move to re-incarnate The Rock was cathartic for the athlete turned actor, turned athlete/actor. Back in the ring, The Rock set pay-per-view- buy rate and attendance records for the franchise and won back the respect of fans who appreciated his genuine candor for the sport that made him a legend. “I think fans realized, ‘Wow, you're back, and you committed for three years, and you don't have to be here,’” he said. “I had the balls to be authentic.”

As a celebrity in any discipline, you know that you have made it when you warrant a wax likeness of yourself in the renowned Madam Tussaud's Museum, and Dwayne “The Rock” Johnson has hit the motherload. With his wrestling days behind him but not forgotten, Johnson re-emerged on the Hollywood scene as the highest grossing actor of 2013.

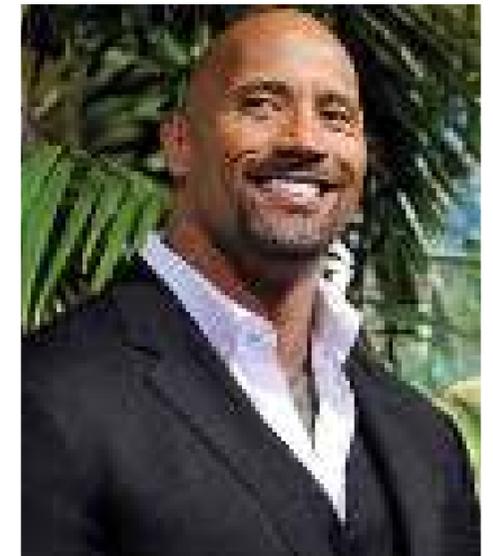
Boasting an impressive repertoire of Hollywood hits, including Gridiron Gang, Get Smart, GI Joe: Retaliation, Fast & Furious 6 and Furious 7, San Andres and Hercules, the actor continues to champion the big screen as one of the industry's hottest commodities. Global fame however is status earned, and Johnson's commitment to the craft has earned him full bragging rights.

Brawn, brains, and intensely handsome, Dwayne, formerly “The Rock” Johnson is a Hollywood producers dream. His dedication to a role is unbridled and carries through to post-production marketing and promotion; basically, he tweets and posts religiously. It has been said that, “his social media efforts add \$15 million to \$20 million in marketing value to a film or TV project.”

Where does this fervor to test the limits of success come from? Johnson attributes his drive to the discipline garnered from wrestling. “Training is my anchor,” he said. “Being on a regimented schedule, setting a goal, failing at a goal. It's the philosophies of being an athlete that carry me today.”

With a few of projects on the roster including an adaptation of the comic book Shazam, a big screen remake of Baywatch, and a starring role in the imminent HBO series, Ballers, it goes without saying that, Dwayne “The Rock” Johnson will forever reign as the “People's Champion.”

“How Dwayne Johnson Rocked the Film Industry.” Fortune, 2014. Web. 11, June 2015. “Dwayne Johnson.” Bio. A&E Television Networks, 2015. Web. 11



# THE FLIP SIDE OF GLEN COYLE

## HAMMERING OUT STYLE & CONSTRUCTION

Written by Samantha Chibani  
Photography by Ashley Irwin - Favourite Hello Photography  
Location at Cluny's Bistro - Toronto, ON

Wardrobe Credit:  
John Varvatos courtesy of Jeff's GuyShop  
& Leigh-Ann's wardrobe courtesy of Joelle's



Glen Coyle is no stranger to getting his hands dirty - literally - as seen on HGTV's *Holmes Makes it Right*, hosted by the one and only trusting and strong minded home improvement contractor himself, Mike Holmes.

Coyle, deemed the show's "sharpshooter," has proven to be just that by showcasing his skilled techniques in home renovations, as well as previously serving proudly for his country in the Canadian Military for 8 years.



Glen has since tightened up his tool belt for yet another project with his female counterpart and interior design diva, Leigh-Ann Allaire Perrault.

The two became instant besties after meeting through a mutual friend and within minutes knew that as a team, the combo could literally build memories.

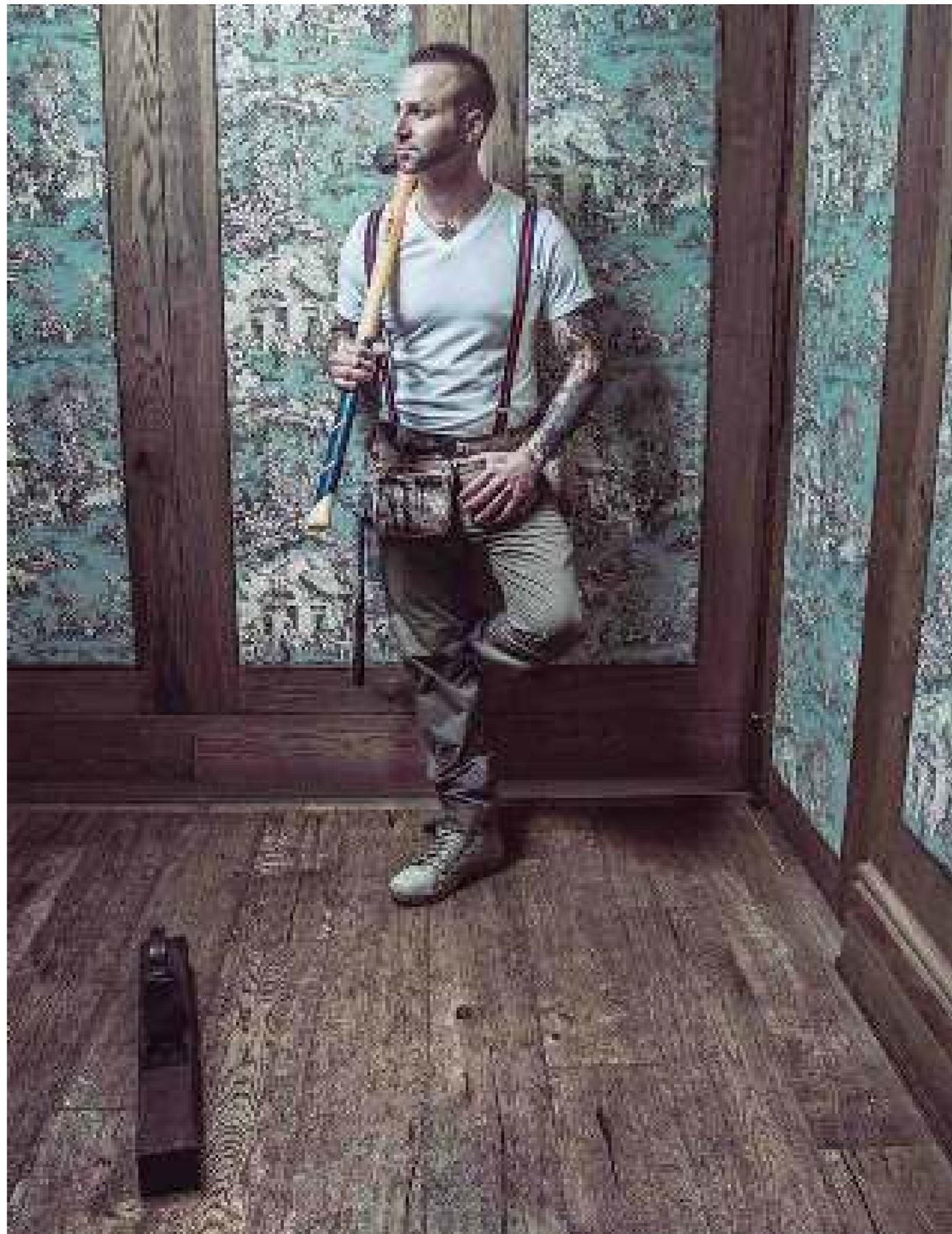
Having been given the opportunity to be themselves, while at the same time throwing around their quick wit and quirky sense of humour was an undeniable opportunity. Whether on the jobsite or in front of the camera, the duo gives a brother-sister vibe that works well even when getting down to business.

Their passion for restoration and renovation along with what they say is their philosophy -“Great design has little to do with the size of your budget, but rather how creative you can be with the budget you have” -has led them to a new project that they are heavily in the works on.

Glen and Leigh-Ann’s current endeavour #ontheflipside, consists simply of one house, a limited eight week time-frame, and \$50, 000 to complete a full interior and exterior revamp.

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“Great design has little to do with the size of your budget, but rather how creative you can be with the budget you have.”



The house of their choosing started as a dated bungalow that has been grossly under valued for the greater Toronto neighbourhood in which it is located. Good thing, for this well paired constructive team is budget conscious without sacrificing an ounce of quality.

Having it on good authority from an experienced realtor, the monetary specific update that the enthusiastic duo are putting into the home along with their strategic planning, will result in an increase of three times the value of the renovation investments.

Preferred recently had the fun of dressing up Mr. Coyle by getting him out of the reno dust and anarchy to show off some of the vintage flair that Glen naturally sports, and prove that he does "clean up incredibly well."

Be sure to follow the two man/woman team, along with all the hijinks and progress as they tackle their "in the works" project across their social media platforms via @onceuponareno.





## MEN'S FASHION: SIGNS YOU'RE STUCK IN A STYLE RUT (AND HOW TO GET OUT)

Written by Frank Dimano



Summertime starts this month, which means it's time to update your wardrobe and ditch the plaid shirt and Nike Roshe shoes. The only thing worse than misjudging an outfit, is holding on to a trend too long.

What was once an on-point ensemble may now look like a dated mess that can border on sad if you're not careful. Have you seen guys who desperately try to cling to their old mod trappings? How about those with long sideburns alongside their hairy ear holes wearing Ben Sherman and nothing else? You don't want to end up like that, do you? Now that we've frightened the hell out of you, here are 10 signs that you're stuck with a re-run look.

### You still wear a plaid shirt

In a shallow grave alongside big beards and pale ale, lies the last smouldering remnants of the plaid shirt. Once a wardrobe essential, it's now the out-of-touch-stone for many a man, spurred on by the Americana re-revival of Gitman Vintage and the like - but now it's probably best to stuff them back in the drawer.

Instead: The key is to go understated and oversized: Beams Plus has a really nice range of banded-collar shirts made from

100% cotton, with a half-button set-up - meaning that you just whack it straight over your head, smock-style.

### You're wearing a bow tie

The bow tie's resurgence was swift and devastating: a modern take on a British classic for a world finally emerging from a skinny-tie dark age. It was a bold look, but goodwill and Doctor Who couldn't keep it afloat for very long, with M&S' little-loved Oliver Cheshire-fronted Best Of British AW14 collection being the final nail in the coffin.

Instead: No tie is a nice bet (the boys from Hurts have been styling it to stellar effect for years) but if you're forced, a knitted tie will serve you well - its change of texture offering a contrast that will liven up your suit, as anyone at this year's Pitti Uomo show can attest.

### You're still into oversized check

When it comes to statement prints, you can bet that they'll be out again just as quickly as they came sprinting in. The oversized-check look was big in AW14 with Italian designers such as Corneliani - but let's just

let this one lie please. Now you look like you're wearing a picnic blanket!

Instead: Patches are the new big check. And when it comes to patches, you want to look to Japan. Keizo Shimizu's label Needles has a great take on the coach jacket made of "reworked" military surplus, which gives you that hot "rogue Vietnam veteran" look that we'll likely all be clamouring for this year. If that feels a bit out of reach, try Asos for something a little cheaper and, frankly, more office-friendly.

You think wearing a fedora looks 'smart' I think it's safe to say that this one is a no-brainer. You watched Mad Men and you thought they looked cool - sure, we get it. It's fine. But chances are you're not Roger Sterling and you're not Don Draper. And in that hat you just look like you're still yearning for ethics in games journalism.

Instead: Despite its admittedly strong showing on street wear at Pigalle's debut catwalk show last month, you must shun the fedora in favour of the Panama hat. This is a bold, brave alternative - especially if you want to hide your hair. It will work brilliantly with a tan. But, as with all hats, all it takes is confidence.



## The Concierge Club: Swimsuit Shoot for Charity

Hair by: ergys studio [www.ergysstudio.com](http://www.ergysstudio.com)

Swimwear provided by - veneo swimwear [www.venaostore.com](http://www.venaostore.com)

The 2016 calendar will be available on the website in September, for more info visit [www.theconciergeclub.ca](http://www.theconciergeclub.ca)

"We wanted to give back to the community so we decided to introduce the calendar into our special events program. A tasteful 12 month calendar showcasing some of our beautiful models with proceeds going to a local children's hospital. I would like to say a special thank you to the CC models who donated their time for this important cause. A big shout out to Rockstar Energy Drink for providing swimwear and products for the shoot. As well I would like to thank Ergy's studio for doing such an amazing job on the models hair, Nicole Rosati for her flawless makeup application, DJ Tudor who set the mood for the shoot with his energetic house set, Venaio swimwear for providing beautiful swimwear for the models and the team at Cirqus and Tappo for providing the food and location for the 2 day shoot. Looking forward to seeing all of you next year."

- Monica Daude, Concierge club



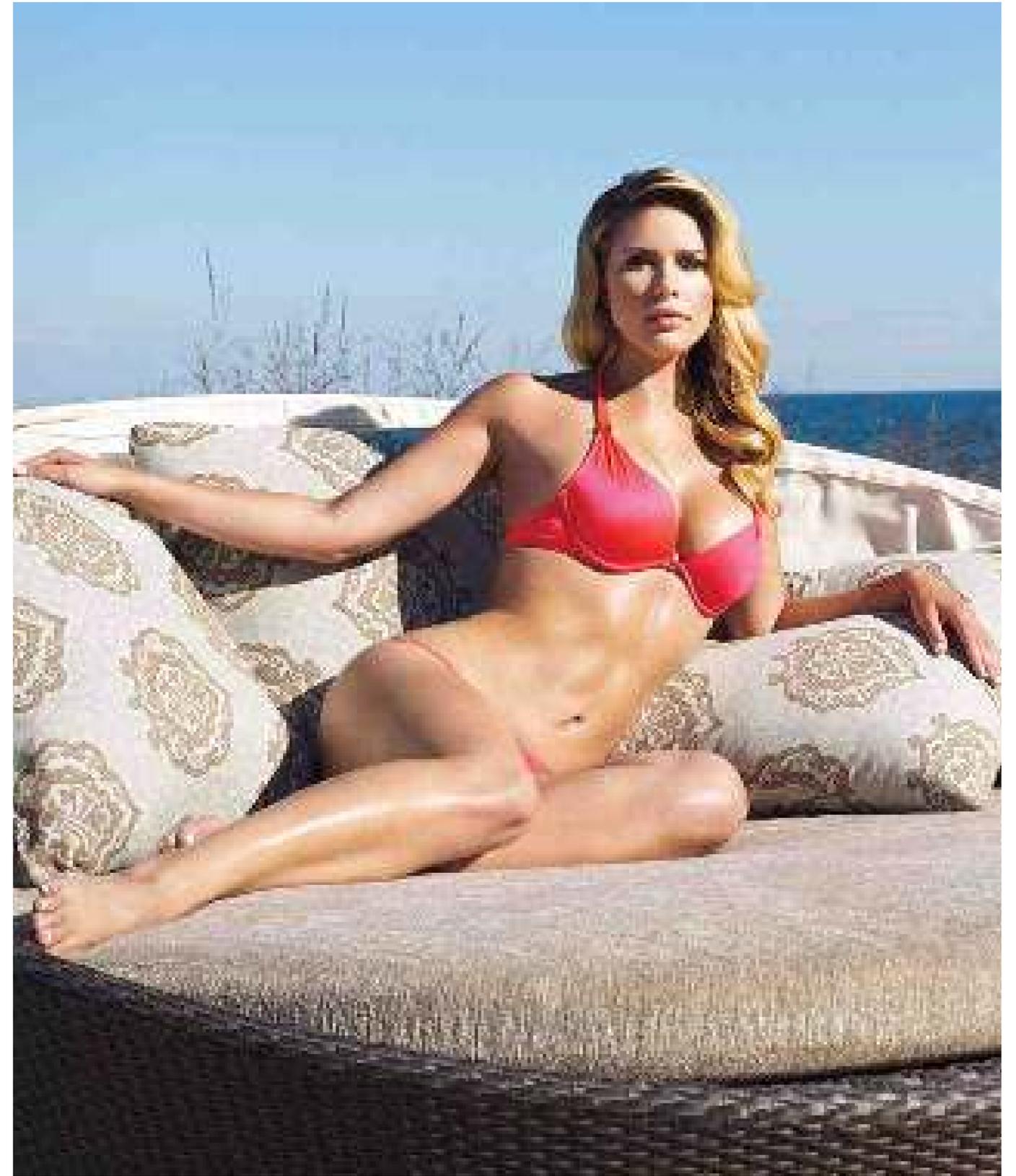
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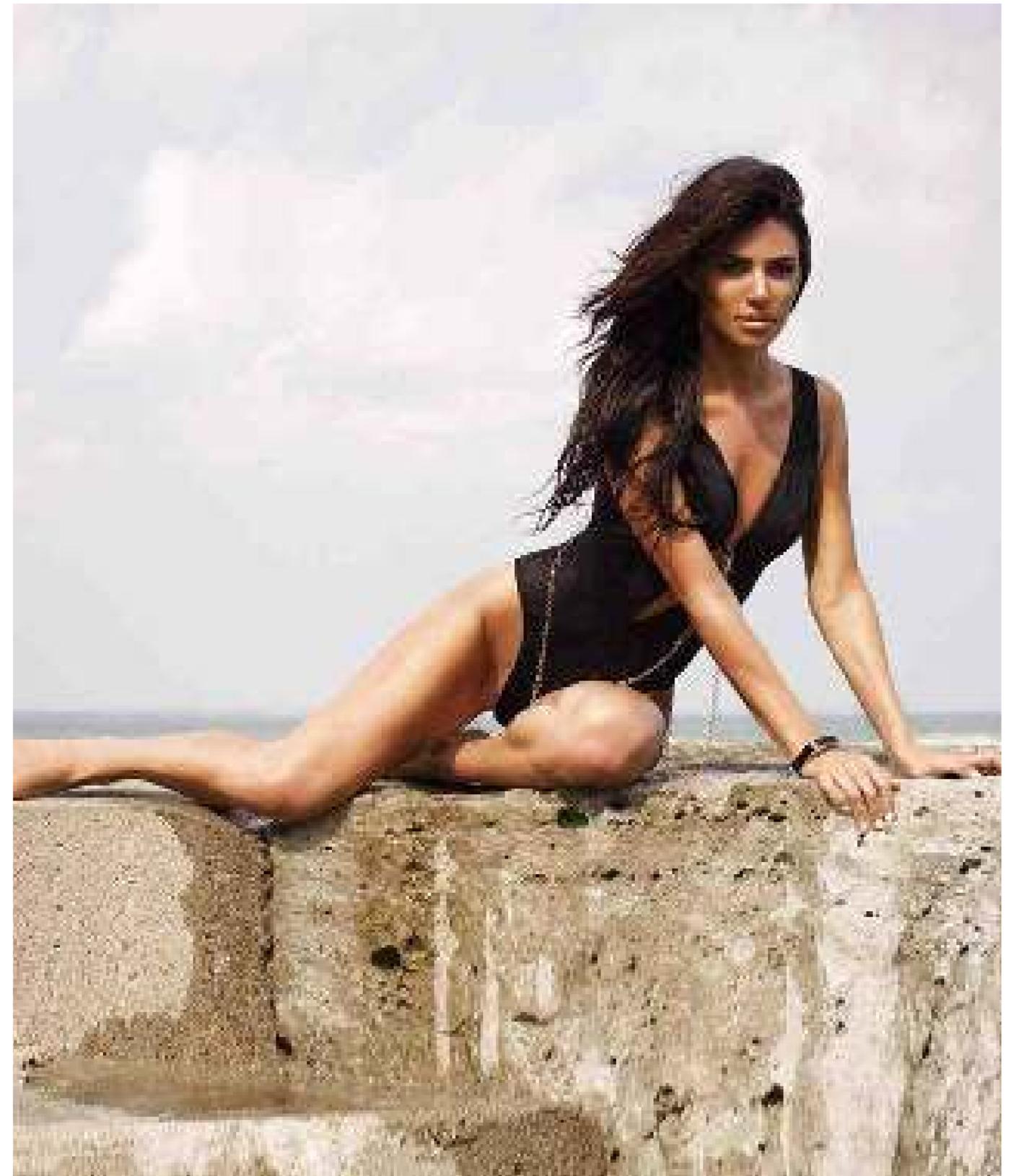
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# PREFERRED REAL ESTATE SKY HIGH SANCTUARY THE TRUMP RESIDENTIAL SUITES, TORONTO





Soaring 65 stories above the Toronto cityscape, the Trump International Hotel and Residences by Talon International Development Inc. has become one of the city's tallest and most iconic buildings. Comprised of 118 opulent residential suites, urbanites looking for discrete luxury in the heart of the city look no further! Entering from a private elevator directly into one of the finest residences currently on the market in Canada, the 55th Floor Penthouse of the Trump Residences Toronto is more than 4,300 sq. ft. of spacious elegance, complete with all the finishes and infinite possibilities. Located at 311 Bay St., in the heart of Toronto's Financial and Entertainment Districts, this exceptional residential gem is the urban dream come true.

Suite 5501, located on the north side of the tower, is a 3 bedroom, 4 bath masterpiece of extraordinary elegance reflective of the Trump premium luxury brand. Its functional floor plan gives it the perfect flow for either everyday living or grand entertaining. To stimulate artistic thinking and to provide design inspiration, Suite 5501 has been exquisitely furnished and designed by the Trump in-house design team, along with Emy Hamamy from Hamamy Design. The end result, a sophisticated 'Architectural Digest' feel accented with a touch of pop art and photographs.

A quick tour of Suite 5501 begins in the elegant and spacious foyer with high-coffered ceilings and wainscoting that leads into the Great Room. Boasting more than 1,360 sq. ft., the great room is surrounded by floor to ceiling windows with custom made drapery and an inlaid stone-surround fireplace. The room features B&B Italian black wing chairs and "Poltrona Frau" chairs, with many of the furnishings direct from Italy, France and Germany, and a cascade of Italian mouth blown glass and crystal pendants situated above a beautiful grand piano. Extending from the great room, are two separate terraces that offer approximately 1,300 sq. ft., of outdoor living with panoramic city and lake views.

Off of the great room is a separate formal dining room with backlit coffered soaring ceilings marked with a stunning crystal French style chandelier.

The dining room separates the great room from the main kitchen and family room. The kitchen features dramatic black lacquer Downsview custom cabinetry with a stone countertop, integrated Miele® appliances, and Rubinet® faucets. The family room portion of the unit has a fireplace and walkout to the terrace.

There are two large guest bedrooms, each with full ensuite bathrooms, and a fully equipped laundry room with laundry tub. Separating the main entertaining and living areas from the private areas of the penthouse is a wide and lengthy gallery, ideal for artwork and family photos - that leads to the master bedroom enclave. This private retreat features a total of nearly 700 sq. ft., comprised of bedroom, luxury ensuite bathroom and a generous walk-in closet. The master bedroom has floor-to-ceiling windows allowing an infusion of natural light. The master ensuite includes a deep soaker tub, separate vanities, make-up area, enclosed toilet and large walk-in glass surround shower. Befitting such a grand Penthouse, all the fabrics displayed are of the highest end - Beacon Hill, Donghai, Italian brocade silks and Fortuni silk in the master bedroom, with Kravet, Paul Smith and Fendi pillows. Carpets throughout the suite are from W Studio, Elte and Minster.

Luxury lifestyle living at The Trump Residences Toronto includes full access to all the Forbes Five-Star 24-hour services of the acclaimed Trump International Hotel & Tower Toronto, such as: a dedicated concierge, security, house car valet, housekeeping, in-room dining and catering. Not to be overlooked, amenities for this unit include a two-level spa, state-of-the-art fitness centre, infra-red sauna, and a 65-foot saltwater infinity-edge lap pool and a cleanstream "spa tub."

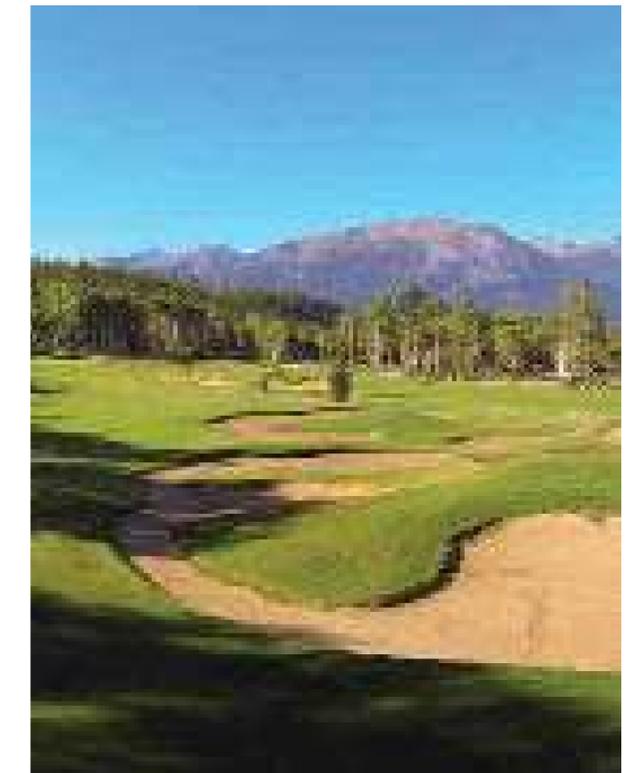
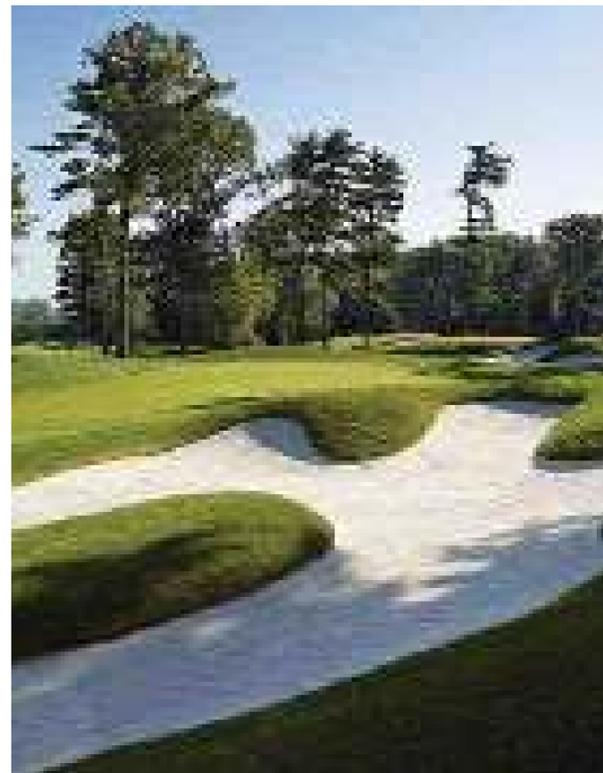
This stunning penthouse residence is being offered at \$9,424,250. For more information or to arrange a private tour, call 416-214-2800 or visit [www.trumptoronto.ca](http://www.trumptoronto.ca)

# TOURING CANADA'S BEST GOLF COURSES

WITH GOLF SEASON IN FULL SWING, JOIN US AS WE TOUR CANADA'S TOP GOLF RETREATS

Written by Steve Wilson





### 1. St. George's Golf and Country Club

Legendary, elegant and replete with member privileges, St. George's Golf & Country Club in Toronto is ranked 30th of the world's 100 greatest courses (in 2014), 10th in the world outside the U.S., and No. 1 in Canada by Golf Digest Magazine. It was also ranked No. 1 by Golfweek Magazine in 2012 and one of the 100 Platinum Clubs of the World in 2013. Recently, the course was ranked in the top 100 worldwide by Golf Magazine and Golf Course Architecture. Designed by renowned Canadian golf course architect Stanley Thompson in 1929, St. George's has truly withstood the test of time. It continues to receive lavish praise for its traditional design, and most notably its four challenging and outstanding finishing holes (according to PGA Tour players while hosting the 2010 RBC Canadian Open). St. George's is also a popular Curling, special event and fine dining destination.

### 2. Fairmont Golf

Designed by PGA legend Greg Norman, Fairmont Golf represents a series magnificent golf resorts created to complement and blend with the natural surroundings of each location. So whether you golf alongside the mountains of the Canadian Rockies, or by the cliffs of the St. Lawrence River, you'll be enveloped in natural elegance. Tee off on the same luxury courses that have hosted events for the PGA Tour, the LPGA Tour and the Champions Tour. Stroll along the inviting fairways and play exhilarating shots. Fairmont courses also reflect the local culture and heritage of each site. The Fairmont Jasper Park Lodge, for example, is a member of Canadian Rockies Golf - a premier collection of the best courses in Alberta.



### 3. Hamilton Golf and Country Club

Set on incredible rolling land that has few rivals in terms of varied topography, this Club's original 18 is a testament to what a timeless golf course can be. Designed by Harry Colt, the famed British architect who created Royal Portrush and Muirfield, it's still considered one of the best parkland courses in North America - and for more than a century has welcomed the best golfers in the world. Colt's routing for Hamilton is impeccable, using valleys to route fairways through, while playing over them in other locations. Notable holes on the front nine include the stunning third, which plays down a well-treed corridor to a shelf that looks up to a putting green set splendidly in a natural 'amphitheatre' setting. The Club's magnificent 5th hole is a par four that many consider among the best short two-shot holes in the world!

### 4. Beacon Hall

Beacon Hall was the inspiration of Bryan Leggett and Bill Carruthers. Their vision was to carve an 18-hole championship course through the hills and forest of a 200-acre parcel of land in Aurora, Ontario for golfers who have a true, lifelong passion for the game. From the outset, the goal was to create a players' course for a limited membership of about 200 people, with unrestricted access to the tee and the expectation that foursomes would play in four hours or less. As golf course architect and author Bob Cupp wrote in 1986, "this is a course for the members - but with teeth to gain the respect of even the most severe critics. It is possible to create Beacon Hall to be the premier course and Club in Canada." The par-72 layout was originally designed to play from three tees blocks; Yellow at 5,341 yards, White at 6,347 yards and Blue at 6,962 yards from the tips. After a few minor changes over the years, it now plays up to 7,001 yards from the back tees.



# MODERN LUXURY LIVING IN HAVANA

Written by Alex Jackson



The Casablanca Group are pleased to introduce the newest luxury project in Havana - The Casablanca Villa-Condo Boutique. This beach view property consisting of 4 penthouses will feature 2-Stories of luxurious living, with a rare roof-top terrace, available in just few places in all the Caribbean.

The new ultra-modern structure will offer exceptional finishes, amenities and services typical of a 5-star rated accommodation. It will offer the highest quality services including concierge service, housekeeping and security.

Occupancy will be expected Fall 2015, for more information, or to reserve this villa or other luxurious villas in Havana, please contact The Casablanca Group at 1-800-471-0539 or visit us at [www.thecasablancagroup.com](http://www.thecasablancagroup.com).





# THE PREFERRED GUIDE TO THE WORLD'S PREMIERE LUXURY DESTINATIONS

From opulent, all-inclusive tropical honeymoons to the ultimate romantic city breaks, travel specialist Alex Jackson shares his pick of the world's best luxury destinations

Written by Alex Jackson

Sugar Beach, A Viceroy Resort, St Lucia



Ponta dos Ganchos, Brazil



**Best for a scenic setting: Sugar Beach, A Viceroy Resort, St Lucia**

A recent trip to this sprawling property revealed that it has the best setting in the Caribbean: 59 villas dotted across a hillside between the Piton Peaks, which tower like sentinels either side of a crescent of golden beach. This is UNESCO territory and it is impossible not to be captivated by the forest and mountains. In this paradise, you could pass whole days on the enormous terrace of your pool villa, or, after waking late in a cocoon-like four-poster, ask your butler to hail a buggy and head to the beach for freshly grilled fish and a swim in the warm sea. Also notable are the Rainforest Spa with treehouse treatment rooms and the resort's late-night lounge which looks like it has been transplanted directly from the Big Apple, New York itself.

Getting there: Carrier offers seven nights' accommodation in a Sugar Mill room, BA Club World return flights, private transfers and breakfast from \$2385 per person.

**Best for laid back luxury: Ponta dos Ganchos, Brazil**

The fact you can have breakfast at 3pm if you choose sums up the ethos of this hip resort by Florianopolis. Everything is exquisitely simple and geared towards relaxation, including: the Christian Dior spa (the only one in South America), which has just three ocean-view white tents, and the 25 vast bungalows with double hammocks and private pools to laze in. Dining on octopus rice and basil (a local speciality) at a petal-strewn table on the resort's tiny private island is distractingly romantic. A special mention has to go to the staff, who anticipate your every move: favourite drinks are remembered, candles are lit in your room at night, and your initials are drawn inside chocolate hearts on top of your coffee at breakfast.

Getting there: Scott Dunn offers seven nights in a Luxury Bungalow, with breakfast, private transfers and flights, from about \$2,309 per person

Four Seasons Bora Bora, French Polynesia



Saint Anne Resort, Seychelles



**Best for beachside glamour: Four Seasons Bora Bora, French Polynesia**

Days at the Four Seasons Bora Bora slip by in a haze. Usually they comprise a spot of sunbathing on the terraces of guests' over-water villas, but could also include learning to paddle surf, snacking on seafood salads at the Faré Hoa beach bar, soaking in tubs with mountain views, and snorkelling in the resort's fabulous Ruahatu Lagoon Sanctuary that boasts 100 species from octopus to eagle rays. The entrance of the dramatic cathedral-like spa looks like a temple, where in a hot stone massage in the Kahaia couples suite as fish shimmer under the glass floor beneath you feels like a step closer to heaven.

Getting there: Black Tomato offers seven nights including flights, from \$4,567 per person.

**Best for fun in the sun: Saint Anne Resort, Seychelles**

Sainte Anne Resort remains my favourite five-star in an archipelago where they are ten a penny. This is primarily due to its setting, on a private island just 10 minutes by boat (or helicopter) from Mahé, and because there is something guaranteed to suit most couples. Want to dive every day? No problem - You are surrounded by one of the largest marine parks in the Indian Ocean. Looking to unwind for a week? Sure - the Spa by Clarins will pamper you from tip to toe. Craving some fine dining to compliment the island sun and sand? Absolutely - There are four excellent restaurants to choose from, including Le Mont Fleuri which is set on stilts above the beach. Sign up for yoga in a pavilion open to the balmy breezes, cycle together around the island and then dive into your beach villa's pool at sunset -- there is a cornucopia of activity at the ready.

Getting there: Turquoise Holidays offers seven nights from \$2899 per person incl. flights and all meals. Honeymooners enjoy champagne & fruit in-room on arrival, one gift voucher at Beachcomber Boutiques & a spa treatment per couple.

# TECH AND TOYS

## GEAR AND GADGETS FOR THE TECH SAVVY PREFERRED READER

Written by Matthew Gambino

*To those forward thinking purveyors of all things tech designed to enhance productivity and lifestyle, I commend you. For, science has been and will always be the frontier of advancement for the greater good of mankind.*

1

### MICROSOFT HOLOLENS

For many self-proclaimed sci-fi geeks much like myself, holograms are fictional depictions seen in popular films like the Iron Man trilogy. Herein, as you may recall, holograms and holographic technology appear as screenless displays, positioned in mid air around genius, billionaire playboy and philanthropist, Tony Stark. While we average folk have yet to come that far, Microsoft is developing wearable technology that will soon make holograms a reality for everyone.

Introducing Microsoft's HoloLens, the revolutionary tool in productivity and entertainment. Similar in appearance to Samsung's Galaxy VR headset, the HoloLens fits over the user's head and eyes. However unlike the Galaxy VR, the HoloLens is combined with an electronic bracelet that allows the wearer to seamlessly immerse themselves with holographic images that places them over and around real objects in their environment. Not only does HoloLens augment the world around the user, it allows the wearer to fully interact with the three dimensional holograms that blend with the world around them.

Want to watch something on Netflix but do not have a television or smartphone at the ready? No problem. With HoloLens, the wearer can simply tap the Netflix icon hovering over them, and watch a film just about anywhere. The bracelet allows the user to be fully immersed in the holographic environment as well, simulating the sense of touch that one would have with a smartphone touch screen.

This new form of technology will allow those working on design projects to pinch, stretch, drag, and drop ideas onto their virtual project that appears before their eyes in three dimensional, holographic glory. With no screen or mouse necessary, gestures are used to create and shape the holograms that populate the user's unique display. The HoloLens is also capable of reading eye movements and voice commands, thus allowing exploration and control in a more natural way.

With an anticipated fall release in conjunction with Windows 10, the HoloLens will "change the way you see the world, thus allowing you to change the world you see."



2

### FITBIT FLEX "A STEP AHEAD"

Global obesity has become a pandemic, with rates nearly doubling over the past two decades in first world and developing nations. Add soaring health related issues and costs, and it is no surprise that the tech industry has thrust the weight loss regime into overdrive with a number of apps and product offerings. The Fitbit Flex is one such trending piece of technology designed to motivate people to move. The highest rated of the Fitbit family, Flex is a fitness tracker that monitors daily exercise levels and encourages the wearer to maintain the momentum to stay active and healthy.

By counting steps, calories burned, and much more, this fitness tracker provides wearers with an effortless means of working toward their goals without having to track their progress manually. The device is unique in its design, being roughly the size of your thumb but half as thick, and is encased in an interchangeable colour wristband made of a flexible, durable elastomer material similar to that used in many sports watches. Extremely comfortable and lightweight, the Flex is also water resistant and comes equipped with a battery that should last much longer than the advertised five days.

Though the Fitbit is faceless in that it does not have a physical screen, tracking progress is easy. There are five indicator lights that identify when the device is charged, as well as monitor your daily exercise progress. Basically, each LED light represents 20 per cent of your daily fitness goal. Each goal attained lights up your wristband like a scoreboard thus encouraging the user to shoot for a fit perfect day.

Each Fitbit Flex comes equipped with vibrating alarms that serve as a subtle reminder to get in gear. Wear the device to bed, and the Flex will measure your sleep quality as well as gently vibrate to wake you up.

There are two options available when it comes to syncing the device with an app or account. The Flex will automatically and wirelessly sync to any Apple or Android device through Bluetooth, and can sync to any computer when the wearer is within 20 feet. The app that pairs with the device is also unique among other fitness apps, in that one can customize nearly every facet of their plan simply by entering height, and weight as well as fitness goals, and can allow the user to challenge other Fitbit Flexers to match or beat their progress.

Starting at just CAD \$120, The Fitbit Flex is the user friendly, cost effective step to promoting health and wellbeing.



3

### LG "WALLPAPER" OLED TV THE PRESS ON TV OF TOMORROW

Thinner, lighter, faster - the tech world and those in it are constantly racing to out-do the other guy with new and innovative offerings that turn the world as we view it on its head. Case in point LG, the South Korean tech giant who recently unveiled a prototype wall-mount television display so thin that they have aptly nicknamed it, "wallpaper".

Weighing in at just 1.9 kilograms, and with a thickness less than one millimeter, this piece of advanced technology is proof that OLED (organic light-emitting diode) displays will pave the way for impossibly thin, high quality televisions. With the help of a magnetic mat, the television can be mounted securely to any wall and can be removed with ease. The technology behind OLED adds an organic compound layer, emitting its own light and gives the extremely thin displays the option of being curved. This opens up the possibility for thin, curved displays that can replace wearables as we know them.

However, while LG believes that OLED is the future of display technology, there are still hurdles to be crossed. OLED screens are quite costly to manufacture, due to a historically low yield, meaning that only a fraction of the total number produced are actually functional. This waste results in higher costs associated with the screens, which is passed on to consumers.

Those interested buyers take heed, with the rapid advancement of technology, and LG's devotion to perfecting OLED displays, prototypes like the "wallpaper" may hit consumer shelves at a reasonable price point much sooner than anticipated.

# THE NEW GENERATION OF TWO WHEEL RIDES

THE PREFERRED BIKE BOOK FOR THE  
MOTORCYCLE ENTHUSIAST

Written By John Hemsley





#### 2015 Harley-Davidson LiveWire

##### *An Innovative Approach to Advance the Possibilities of Personal Freedom*

This exciting new ride blends the company's styling heritage with the latest technology to deliver a new expression of the signature Harley-Davidson look, sound, and feel.

"Project LiveWire is more like the first electric guitar - not an electric car," said Mark-Hans Richer, Senior Vice President and Chief Marketing Officer, Harley-Davidson Motor Company. "It's an expression of individuality and iconic style that just happens to be electric. Project LiveWire is a bold statement for us as a company and a brand."

The bike offers a visceral riding experience with tire-shredding acceleration and an unmistakable new sound.

"The sound is a distinct part of the thrill," said Richer. "Think fighter jet on an aircraft carrier. Project LiveWire's unique sound was designed to differentiate it from internal combustion and other electric motorcycles on the market."

Long term plans for retail availability of Project LiveWire will be influenced by feedback from riders along the Project LiveWire Experience tour.

"We offer a no excuses riding experience in everything we do and we are led by what our customers tell us matters most," said Richer. "Because electric vehicle technology is evolving rapidly, we are excited to learn more from riders through the Project LiveWire Experience to fully understand the definition of success in this market as the technology continues to evolve."

[www.harley-davidson.com](http://www.harley-davidson.com)



### 2015 Ducati Superbike 1299 Panigale S

#### *Evolution of the species...*

By adding a name to the number 1299, the Panigale went against the tradition of Ducati Superbikes, which had previously always been known by just a number. The name refers to the district of Bologna where the company's headquarters is, and has always been, and so strengthens the link with the Ducati home territory.

The new 1285 cm<sup>3</sup> twin-cylinder Superquadro provides 10% more torque compared to the power unit of the 1199 Panigale and makes for an even more responsive throttle. With the 10 hp of extra power, the 1299 Panigale exceeds a maximum power of 200 hp - an incredible level for a twin-cylinder road bike - while the updated chassis specifications make the bike more agile, thus providing better traction out of every corner, a condition that is necessary in order to make the most of the incredible maximum torque value of 144.6 Nm.

Each and every detail of the 1299 Panigale is a tribute to

the legendary tradition of sports bikes that Ducati has personified since the beginning: the parts are not only efficient and practical, they are also minimalist and have an essential style, created with skill to become works of motorcycle art.

The horizontal twin headlamps are integrated as part of the front intake ports and give the front view of the 1299 a truly racing style. While the 1299 Panigale has LED side-lights and bulbs for the headlights, the 1299 Panigale S version has full LED lighting.

The 2015 Ducati Superbike family presents a new major player in the category: the 1299 Panigale. The latest arrival at the Bologna-based firm, with its 1285 cm<sup>3</sup> Superquadro engine, raises the standards once again in terms of performance for super sports bikes on the international market. With an extremely high power to weight ratio - thanks to incredible torque with a value of 144.6 Nm at 8,750 rpm, a dry weight of 166.5 kg (367 lb) and maximum power of 205 hp at 10,500 rpm., the 1299 Panigale has become a new benchmark standard for high performance bikes.

[www.canada.ducati.com](http://www.canada.ducati.com)



#### 2015 BMW HP4

##### *Pure Performance*

For riders craving more than racetrack performance alone, BMW proudly presents the HP4 Carbon Edition. With its additional HP components, this entry makes a striking impression: HP brake lever, HP clutch lever and HP rider footrest system. The long, closed HP engine spoiler, the HP plate holder and the HP fuel tank trim are made entirely of carbon. Its most conspicuous hallmarks are the aluminium-forged wheels in Racing blue and the sponsor sticker kit. Thus, the HP4's unique quality lies not just in its performance but also in its design, making it a perfect synthesis of quality that is impossible to miss.

The HP4 Carbon also has the consecutively numbered fork bridge engraving with HP logo. This makes each and every machine a unique specimen. Due to the involved manufacturing process and the limited availability of the high-quality carbon components, only a few models can be made during the manufacturing phase up to 2015. The new HP4 Carbon: uniquely exclusive.

The lightest 4-cylinder engine in the segment provides uncompromising power with an output of 193 bhp and a maximum torque of 83 lb/ft. The new exhaust silencer provides a higher level of torque in the mid-range, so there is power available where it is needed most to deliver stunning lap times.

Boasting the world's first-ever dynamic suspension system DDC (Dynamic Damping Control), the HP4 is the most advanced production sporting motorcycle ever built. DDC automatically adapts the suspension damping to the situation at hand. Various modes are available to choose from: Rain and Sport for public roads, and Race and Slick for the racetrack. The further enhanced Dynamic Traction Control on the HP4 supplements this perfectly. It can be finely adjusted in Slick mode to dial in the ultimate balance between system support and rider control. The result is transparent feedback, maximum traction and optimum acceleration.

[www.bmw-motorrad.ca](http://www.bmw-motorrad.ca)



#### 2015 Indian Roadmaster

##### *The new king of the road...*

A Storied Soul in a Brand New Bike, the 2015 Indian® Roadmaster reflects pure American Luxury. Building upon the iconic Roadmaster name used by Indian in the 1940s, the new Roadmaster reimagines Indian Motorcycle comfort, styling and performance out on the open road, for the long haul.

Originally produced from 1947-1953, the Indian Roadmaster was widely recognized as one of America's most reliable, feature-laden and comfortable touring bikes. The all-new 2015 Roadmaster is destined to continue that tradition. In keeping with its legendary namesake, the Roadmaster comes loaded with premium features for comfort, convenience and luxury, including expansive storage capacity and unmatched power and performance.

"It is truly a privilege and an honor for our team to be a part of motorcycling history in designing and reintroducing the Roadmaster, which has such a legendary reputation as the king of luxury touring bikes," said Steve Menneto, VP of Indian Motorcycle. "The heritage, quality, craftsmanship, performance and standard features on this bike are simply unmatched in the luxury touring segment, and we look forward to sharing the 2015 Roadmaster and other exciting announcements with the global motorcycling community starting on August 2nd in Sturgis."

[www.indianmotorcycle.com](http://www.indianmotorcycle.com)



# PREFERRED TIME

THE TAG HEUER CARRERA WITH CALIBER HEUER 01  
BIG, BOLD AND BUILT TO STAND THE TEST OF TIME

Written by Nicole Gambino



Bring on your best Father Time, TAG Heuer has hit the reset button on its Carrera time collection this year with the introduction of the Heuer 01. Built for endurance, style and function, this big, bold new member of the Carrera family features an entirely new case, construction, design, and caliber - each of which are heavily divergent from the original. "The Heuer 01 is meant to be the avant-garde backbone of the new Carrera collection," said General Director, Guy Sémon.

Under the watchful eye of Jean-Claude Biver, this exceptional timepiece embodies the Tag Heuer vision of the new CEO. Featuring an open-face dial that showcases TAG's new in-house movement, the Heuer 01 marks an exciting and innovative direction for the brand. The case of the Heuer 01 measures 45 mm in diameter, is constructed of titanium, and is comprised of 12 separate components that allows for greater flexibility. The modular design is meant to leave room for a variety of color, material, and finish options.

Most impressive, is the skeletonized, technical dial that displays the Heuer 01's intricacies and nuances. The Heuer 01 movement is an automatic chronograph with a column-wheel design, which is finished in red, and visible through the case back. It offers 50-hours of power reserve and a date complication, the disc of which is visible through the skeletonized dial. The drama of the dial is carried over to the rear, where a black oscillating weight, which is also skeletonized, rotates around the starkly finished bridges underneath.

Polarized design at an attractive price point, the new TAG Heuer Carrera with Caliber Heuer 01 is the right fit for the Preferred reader who makes every second count.

[www.tagheuer.com](http://www.tagheuer.com)

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