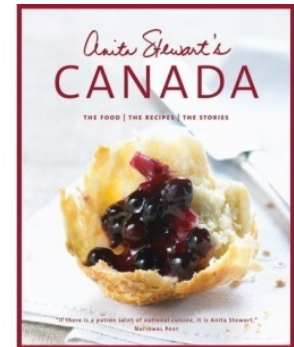




### **Mission Hill Family Estate Winery Chef Michael Allemeier Interprets *Anita Stewart's Canada***

Westbank, Okanagan Valley, British Columbia – April 21, 2008 – Mission Hill Family Estate is pleased to host epicurean author Anita Stewart on Thursday May 15 for a special dinner prepared by Winery Chef Michael Allemeier. The culinary event coincides with the publication of *Anita Stewart's Canada*, the definitive cookbook about our country, featuring homegrown ingredients used locally and seasonally in kitchens from coast to coast including recipes by Winery Chef Michael Allemeier.

Anita Stewart is an author of 11 cookbooks focusing on Canadian cuisine, a food columnist, and a culinary activist; she is a tireless and passionate promoter of Canadian food. *Anita Stewart's Canada* draws upon the personal element of local and regional cooking. Each chapter describes the history of the theme ingredients, and every recipe carries a story and a tradition. The book is the culmination of years of work, with over 150 new recipes, stunning photography and many wonderful personal stories from food producers, restaurateurs and home cooks.



"We at Mission Hill Family Estate are very excited to celebrate Anita's new book at the winery. To me, Anita is the matriarch of Canadian cuisine. She is single handedly responsible for igniting passion in the souls of so many of Canada's chefs - myself included! I look forward to visiting with an old friend and doing what we love most - celebrating the bounty and passion of Canadian food," said Michael Allemeier CCC, Winery Chef, Mission Hill Family Estate.

"For all the years I've known Chef Michael Allemeier, he's been on the cutting edge of the food life of Canada. Since we met in the late 1980s, he's been consistent in the celebration of local food and the people who produce it. In fact, he's had a large hand in setting the stage for today's culinary awakening, particularly in western Canada. What a glorious marriage it is to have a chef of his stature overseeing the food preparation and matching it with John Simes' magnificent vintages at the most stunningly beautiful winery in the nation. I can hardly wait to see how he interprets my own work," said Anita Stewart, author and culinary activist.

The intimate dining experience entails a four course menu based on recipes from "Anita Stewart's Canada" paired with Mission Hill Family Estate's award-winning wines, and includes a signed copy of her book. The event costs \$130 per person (exclusive of taxes and gratuities) and wine country casual attire is requested. Dinner tickets can be purchased online at [missionhillwinery.com](http://missionhillwinery.com).

#### **About Mission Hill Family Estate**

Mission Hill Family Estate, Canada's Winery of the Year, is world renowned for its award-winning wines, stunning setting and architecture, and its Cuisine de Terroir-based Terrace restaurant. The family estate owns over 1000 acres of land in five distinct growing regions of British Columbia's Okanagan Valley. Reflective of the origin and unique character of the Valley and of the careful 'pruning to bottle' program, Oculus, our signature Bordeaux-inspired wine, represents the pinnacle in premium winemaking. Proprietor Anthony von Mandl and winemaker John Simes produce elegant internationally acclaimed wines with New World flavours and Old World refinement from this incomparable lakeside mountaintop winery. Visit [missionhillwinery.com](http://missionhillwinery.com) for more information.

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