

# Patio Perfect

BY Käthe Lemon  
PHOTOGRAPHY BY Jared Sych

Summer is the season for easy entertaining. Being outdoors helps shift the focus to fun rather than fretting over cleaning or even cooking — pick up some easy ready-made snacks or throw almost anything on the grill and you're good to go. Turn on the patio lights or light some lanterns and keep the party going into the night.

## BETTER BARBECUE

**10** Canada Pilsner glasses from Hudson's Bay, \$25 for a set of four.

**2** Stinson Studios salad servers from The Compleat Cook, \$36.  
**3** Superfood salad from Bite Grocer and Eatery, \$2.29 per 100 grams.

**4** Stinson Studios square salad bowl from The Compleat Cook, \$350.  
**5** Five-foot windmill decor from Golden Acre Home & Garden, \$329.  
**6** Zora's Lemonade Concentrate from The Cookbook Co. Cooks, \$16.

**7** Growler of Club Maté + from High Line Brewing, \$21 for growler and fill (\$13 for refill).

**8** Stonewashed striped linen tea towel from Inspirati Fine Linens & Home Essentials, \$36 each.

**9** Wooden pétanque lawn game from Lee Valley, \$37.  
**10** Gama Go stainless-steel burger flipper from The Compleat Cook, \$30.  
**11** PS2017 tea lights from IKEA, \$10.

**12** Melamine plates from Hudson's Bay, \$40 for a set of four.  
**13** Pig trivet from The Italian Store, \$13.  
**14** Nappe tablecloth from Britannia Kitchen & Home, \$30.

### Carrot Cake

#### Gravity Espresso & Wine Bar

The moist, old-school carrot bundt cake with cream-cheese frosting has been a staple on the menu at Gravity since it opened. It's a cake co-owner Zara Verge used to make at a pub in the UK. Here, it pairs as well with coffee or tea in the morning or afternoon as it does with beer or wine in the evenings, when the café hosts live music by local musicians. 909 10 St. S.E., 403-457-0697, [cafegravity.com](http://cafegravity.com), @cafegravity

### Ginger Caramels

#### Cochu Chocolatier

Full disclosure: the chocolatier behind Cochú is my sister. But it's not just me who thinks her chocolates are sublime. Anne Sellmer is the only Canadian on the 2017 International Chocolate Salon's list of top 10 chocolatiers and confectioners in North America. Her ginger caramels are the ideal hit of sweet, buttery and chewy, with the warmth of ginger.

Available online at [cochu.ca](http://cochu.ca), @cochuchocolate

### Florentines

#### Sucre Patisserie & Cafe

Sucre's dense, chewy French florentines are a butter-and-sugar lover's dream. The mixture of buttery caramel and finely sliced almonds is spread thin and then cut into small circles, leaving behind scrap pieces that you can buy by the discounted bag-full to nibble on inside the Parisian-style space, or take for a sweet treat to enjoy later on.

1007 8 St. S.W., 587-352-5505, [sucrecafe.com](http://sucrecafe.com), @sucrecafeyyc

### Birthday Cake Cookies

#### Pretty Sweet

Pretty Sweet has become the *it* bakery for stylish custom wedding cakes and pastel-hued, Instagram-worthy sweets, but among the best things on the menu are the chewy sprinkle sandwich cookies, spread thickly with buttercream, that taste just like birthday cake. Take note: the bakery is only open Saturdays from 10 a.m. to 3 p.m., or by appointment. 536 42 Ave. S.E., 587-356-1225, [pattysweetco.com](http://pattysweetco.com), @pattysweetco

### Club Maté

#### High Line Brewing

Made with fermented yerba maté tea, steeped with cider yeast and spiked with grapefruit zest, Club Maté is gluten-free, slightly sweet and citrusy, with five-per cent alcohol and a nice kick of caffeine. A new alternative to beer or cider for your growler.

113, 1318 9 Ave. S.E., [highlinebrewing.com](http://highlinebrewing.com), @highlinebrewing

### Doughnuts

#### Mercato

Mama Cathy's soft, warm, sugared yeast doughnuts are perfect paired with coffee or nibbled from a paper bag. 2224 4 St. S.W., 403-263-5535 and 5000, 873 85 St. S.W., 403-263-6996, [mercato-gourmet.com](http://mercato-gourmet.com)



# avenue

# 25

## BEST THINGS TO EAT

Our annual roundup of delectable treats

## FULL COLOUR

THE SIGNATURE STYLE OF FASHION BLOGGERS KAYLA BROWNE AND SUZANNE STEWART

**SATELLITE CITY**  
How Calgary became a GPS leader

**FURNISHING SOLUTIONS**  
Overcome an awkward layout with smart furniture

**PLUS**  
**MEN'S FALL FASHION**





## RETAIL CHAIN STORES

**1** Like the woman herself, Céline Dion's collection of handbags are classy, chic and very of-the-moment. The Vibrato Satchel is \$368 at Nordstrom. Chinook Centre, 587-291-2000, nordstrom.com

**2** For the pour-over coffee aficionado who's short on time and/or patience, there's the Chemex Ottomatic Coffee Maker. \$499 at Crate and Barrel. Southcentre Mall, 403-278-7020, crateandbarrel.com

**3** Pompoms aren't just for cheerleaders anymore. Cheer up your ho-hum handbag with this furry number in the hottest colours of the season or use it as a key chain. \$98 at Michael Kors. Multiple locations, michaelkors.ca

**4** Multi-coloured and multi-practical, this Rainbow Multi Tool Set has a multitude of uses. \$22 at Indigo and Chapters. Multiple locations, chapters.indigo.com

**5** Unlike that other cold remedy, Organic Cold 911 tastes *great* and it works. \$12 at David's Tea. Multiple locations, davidstea.com

**6** Add a pop of colour, a pinch of glam and a touch of whimsy to tea time with the Kate Spade New York Greenwich Grove Teapot. \$175 at The Bay. Multiple locations, thebay.com

All wrapping paper from Papyrus. Gold and silver \$6.95; all other colours \$7.95. Multiple locations papyrusonline.com

# Ten Foot Henry

When you launch a vegetable-forward menu in Cowtown, you expect it to be a conversation starter.

But for Ten Foot Henry owner-operator couple Aja Lapointe and Stephen Smee, the menu — like the design, the service and the name — simply reflect their thoughtful, personal approach to contemporary dining.

Lapointe runs front-of-house and Smee is the chef. Both are veterans of the Calgary dining scene (Lapointe and Smee were previously involved with UNA Pizza + Wine). They lifted the best elements from their combined experience and consulted their own tastes when defining the Ten Foot Henry concept.

“We wanted to do a concept that was representative of how Aja and I live our lives,” Smee says. Part of that was putting proteins in a supporting role to vegetables. “That’s how we eat at home,” he says.

The restaurant, which opened its doors in March 2016, occupies a space in Calgary’s historic Eagle Block building on 1st Street S.W. The dining room is set back from the entrance, accessed through a short hallway that also leads to Little Henry, the small, street-facing sister café Lapointe and Smee opened in June 2016.



**CLOCKWISE FROM TOP LEFT** Grilled cauliflower *bagna cauda* with garlic bread crumb; sautéed *gai lan*; Sidewalk Citizen sourdough toast; yam tortilla with scallion, sumac, nigella, and sour cream; whole roasted beets with pistachio *crema* and fresh dill; tomatoes with fresh herbs and whipped feta.

Designed by Connie Young, the 82-seat space is windowless but bright, with plants hanging from the high ceiling and an open kitchen. During the design stage, Lapointe and Smee drew inspiration from landscapes, gardens and home kitchens. The iconic Ten Foot Henry woodcut, on indefinite loan from owner Blake Brooker of One Yellow Rabbit, is an eccentric presence at the back of the dining room. “We love the name,” Lapointe says. “It’s fun and playful and removes the pomp and circumstance from dining.”

Like the space, Lapointe describes the menu as feel-good — the sort of food people can revisit often. She says people with different dietary

## FOOD

Vegetable-focused, family-style dishes with a West Coast sensibility.

## VIBE

Casual, bright and buzzing.

## DECOR

Hip and unfussy, with an open kitchen, hanging plants, and plenty of concrete, wood and marble.

## DISH

Tomatoes with fresh herbs, whipped feta and Sidewalk Citizen sourdough toast.

## THE BONUS

Golden Milk Elixir to go from adjoining café Little Henry.

interests can enjoy dining together here; one person can order sautéed *gai lan* while their companion slices into a hanger steak. “We wanted to build a menu that we would be excited to eat,” Lapointe says. The small but considered drinks list, full of clean, fresh flavours, is similarly influenced by personal taste.

Lapointe and Smee love to entertain. Ten Foot Henry has already earned a reputation for exemplary service, which Lapointe says is a testament to the experience of the team, and to their own sincere desire to wow guests. That approach is central to the menu, too. “You keep it simple,” Smee says. “You keep your guests happy.” —J.W.