

Our Biggest Issue of the Year

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BC BUSINESS

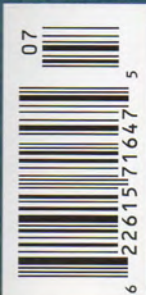
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RAISING THE BAR
Wild Rice brings metropolitan cool to the suburbs.

Milano Coffee

Why good espresso matters, just in case you forgot

Vancouver is synonymous with coffee culture, but that doesn't mean there isn't room for more innovation. The key to success in any market, however, is differentiating your brand. While Starbucks made espresso-based drinks household names and Waves Coffee was among the first in B.C. to offer free Wi-Fi with your cuppa, Tim Hortons sealed the deal with doughnuts. What could possibly be left for a couple in east Vancouver looking to stake their caffeinated claim?

Early on, it was Brian Turko's acute tasting palate that made him a stand-out in east Vancouver's coffee community, a skill that was recognized by Vancouver-based Italian world master *torrefazioni* (or roaster) Francesco Curatolo, who made Turko his protégé. Soon, Turko and his wife Linda's private dinner parties became legendary among their friends for custom-blended espressos that drew from a century of Italian coffee-making tradition. Inspired, the Turkos opened a café, Turks Coffee, on Commercial Drive.

When Curatolo moved to Italy in 2002, he sold his business, Milano Coffee, to the Turkos, who now knew how they would differentiate themselves: by delivering to the Vancouver market an unapologetically European experience. →

LUNCH

Wild Rice

goes to West

MacLennan

Quietly, steadfastly, the River Market at Westminster Quay is shedding its '80s market vibe to become a hotbed for local businesses and business practice. Find a networking hub with rentable work and meeting space, a satellite of the Cambrian Hanson International Academy and PechaKucha New West. In the food court, Re-Up BBQ

and the new Longtail Kitchen meet the mandate for strictly independent eateries. Informal networking lunches attract work-from-home folks on Thursdays in the food court—just show up. Take more formal meetings at Wild Rice, chef Andrew Wong's second location for cuisine inspired by his Chinese heritage (rivermarket.ca). □

BEST TABLE Ask to be seated by the window. There, you're a good distance from the din of the kitchen, have natural light to work and eat by and get the river view without having to worry about swoop in and steal your food—or worse.



ing their waists and those looking for a savoury fill, respectively.

MUST-TRY ORDER Chef Wong alters much of the menu daily based on seasonal availability of ingredients. But mainstays like the tuna nicoise salad (\$14) and spicy chicken kung po (\$16) satisfy those watch-

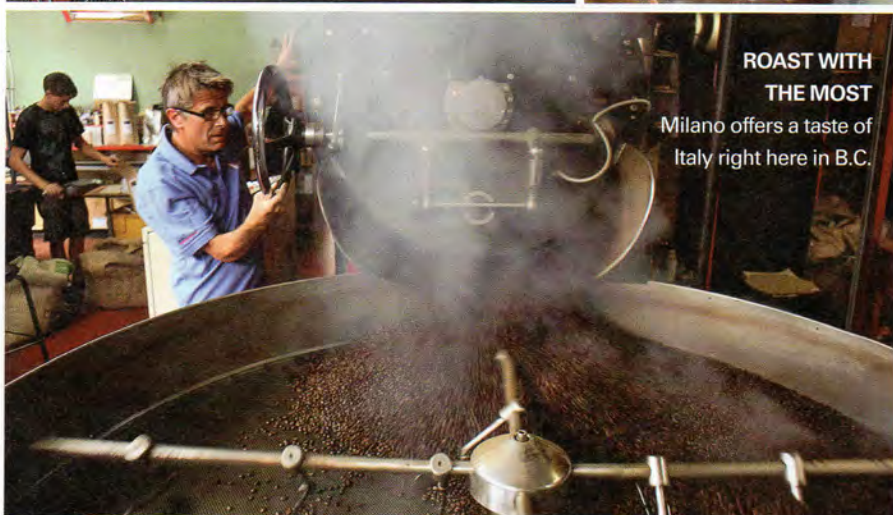
DRINK UP You'll only find local, seasonal craft beers and B.C. wines on the libations menu. If the dish you're eating is spicy, opt for a lighter beer or sweet white wine. Set the tone for your afternoon with 2006 Late Harvest Pinot Blanc (\$7.50).



great icebreaker when dining with a new business acquaintance.

INSIDER TIP Throw away notions that your food will arrive in the order you specify; the moment your dish is prepared, it will be delivered to your table.

Sharing plates is recommended—a



ROAST WITH THE MOST
Milano offers a taste of Italy right here in B.C.

We sat down with Linda Turko, president of Milano Coffees Ltd. (milanocoffee.ca) and asked her to spill the beans.

What is the difference between Milano Coffee and your other shop-front, Turk's Coffee?

Milano reflects super premium quality and innovation while the Turk's brand showcases the authenticity, diversity and vibrancy of Commercial Drive. We opened Turk's Coffee on the Drive in 1997, and since day one we served Milano Coffee—which was founded by Francesco Curatolo—there. Even after we bought Curatolo's coffee-roasting business in 2003 and converted the original roasting facility on West Eighth Ave. in Vancouver to a roaster and café—renaming it Turk's West—our customers continued to refer to the space

as Milano. So we ran with it, officially rebranded it Milano Tasting Bar in 2008 and began offering eight espressos on tap.

So what's the Milano brand about?

It pays homage and respect to the tradition of Italian *torrefazioni*, or coffee roasting, while conveying constant innovation and moving in new directions—check out the frenetic bean that is part of the Milano logo. Our tagline is “West Coast Heart. Italian Soul.” We are proud Vancouverites establishing our mark in the century-old craft of coffee and espresso creation.

How is Milano espresso different from other spots?

The very definition of espresso is a blend of coffees. It's an evolution. At Milano, we expertly blend high-quality single varieties of coffees into six- to 13-bean

blend espressos. We stand by our passion for blending and creating something better that did not exist before. Very few single varieties possess all the characteristics of a perfect cup that you can achieve by blending amazing single varieties. Of course, we also present outstanding single varieties, but never as an espresso.

What's Milano's signature espresso?

Our La Futura espresso recently won the gold medal at Italy's fourth annual International Coffee Tasting Competition, [where] 113 countries entered and La Futura won in a blind taste test conducted by 26 tasters from all over Europe. La Futura is a ten-bean variety; it's complex with luscious body, cocoa aromas, vanilla and floral notes. Other favourites are Conco d'Oro, Calebreze and Lucky 13. □

—Kate MacLennan

Heart Stroke

HEART OF GOLD

gala

The Heart and Stroke Foundation thanks all our supporters for making the 2013 Heart of Gold Gala such a success again this year. With your support we raised \$745,000.

Hearts of gold were abundant as our Gala committee, generous sponsors and all our guests helped raise vital funds to support life-saving research, advocacy, health promotion and education programs, as well as patient and caregiver support resources.

Healthy lives free of heart disease and stroke. Together we will make it happen.



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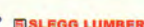


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