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Vivva MONTREAL

What are you doing tonight?

November 2006

22,000+ copies – v.1.6



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A Ghostly Romp through Montreal's Spectral Past

BY MICHAEL GORMAN

If the cobble-stoned streets and greystone walls of Old Montreal could speak, they would tell ghostly tales of violent crimes, harrowing and historic events and restless, roaming spirits.

Though bricks and mortar make bad witnesses, dead people do tell tales – and not just on one of the incarnations of TV's CSI.

Thanks to **Les Fantômes de Montréal Ghosts**, Montrealers and visitors alike can get their fair share of scares, along with a detailed history lesson, by participating in one of the organization's ghost tours of Old Montreal and other haunted neighbourhoods.

Here you'll learn the stories of people like Mary Gallagher, perhaps one of Montreal's most infamous specters, lovingly referred to as the Headless Ghost of Griffintown.

On a recent Saturday night, about 100 *continued on page 8*



Restaurant Review

Say 'Cheese'!

BY STUART WOODS

Unlike wine, cigars and chocolate, cheese is an epicurean vice that is relatively free of taboo. Whereas most everyone has been on the wrong end of a bottle of wine, cheese is rarely unduly indulged, an unassuming component of a healthful diet.

Unknown to most North American consumers – for whom cheese is generally orange, bland-tasting *continued on page 7*

Maternally Yours

Ghosts, Pumpkins and Itsy Bitsy Yoga

BY ANNIKA MELANSON

With Halloween around the corner, how about doing lunch at **The Haunted House**? The Haunted House is located in an 18th-century Victorian house at 1037 Bleury. It used to be the Hudson Bay's fur trad- *continued on page 5*



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HAPPENINGS

Vivva Montreal's guide to what's on around the island.

CINEMA

- **CINEMANIA Film Festival** screens the year's best francophone cinema, with English subtitles. Now in its twelfth year, the festival features the Quebec premiere of Claude Chabrol's *A Comedy of Power* and a retrospective of Polish director Krzysztof Kieslowski's most revered films. Advance tickets go on sale November 1 & 2 at the Imperial Theatre. Pick up your free schedule at La Boîte Noire retail outlets. Tickets are \$9.50, \$7 for seniors and students. Imperial Theatre, 1430 Bleury St. For more information go to www.cinemani-filmfestival.com or call 514.878.0082. **November 2 to 12.**
- **Rencontres internationales du documentaire de Montréal** is dedicated to promoting the work of international and local filmmakers. This year's

programme features 117 documentaries at 5 venues in the downtown core, as well as forums for film industry professionals. Tickets are \$8, \$6 for seniors and students. For more information call 514.844.2172 or go to www.ridm.qc.ca. **November 9 to 19.**

THEATRE

- Montreal playwright and novelist Michel Tremblay recounts his early life growing up in the Plateau Mont-Royal in the English-language premiere of *Assorted Candies*. Tickets are \$32.50 to \$42, \$20 for students. Centaur Theatre, 453 St. Francois Xavier. For more information go to www.centaurtheatre.com or call 514.288.3161. **November 2 to December 3.**
- **The Satchmo' Suite** is a musical play about the relationship between a classically trained cellist and Louis Armstrong – his ghost, that is. Tickets are \$35 to \$47, \$25 for students. Saidye Bronfman Centre for the Arts, 5170 Cote St. Catherine. For more information go to www.saidyebrofman.org or call 514.739.7944. **November 19 to December 10.**

MUSIC

- **Sam Roberts Band.** Hirsute Montreal rocker plays the Metropolis. Tickets are \$24.50. Go to www.ticketpro.com. **November 2.**
- **The Rapture.** The band that puts 'hip' into 'hip-shaking' and that inaugurated the disco-punk revival plays Club Soda. Tickets are \$22.50. **November 2.**
- **The Tragically Hip.** Canadian rock royalty plays two dates at the Metropolis to promote their new album, *World Container*. Tickets are \$59.50. **November 9 & 10.**
- An evening with Cat Power & the

Memphis Rhythm Band. The sultry and unpredictable songstress teams up with an old-timey backing band. At the Metropolis. Tickets are \$27.50. **November 23.**

- **Guns 'N' Roses** are back! Headed by controversial frontman Axl Rose, G 'N' R will play the Collisée Pepsi in Quebec City to promote their as-yet-unreleased follow-up to 1993's *The Spaghetti Incident?* Tickets are \$39.50.

to \$74.50. Go to www.billetech.com for more information. **November 18.**

COMMUNITY EVENTS

- **Films That Transform.** The McGill medical faculty's ongoing series features *To a Safer Place*, which documents how a survivor of incest comes to terms with her past. Tickets are \$10, \$5 for students and seniors.

continued on the next page

Vivva MONTREAL

What are you doing tonight?

- Distributed to 22,000+ houses, apartments and businesses in Westmount and eastern NDG (H3Y, H3Z and H4A).
- Frequency: monthly. Distribution begins on the last Tuesday of the month (for the next month), except the January edition (second Tuesday in January).

We understand that some people do not want to get *Vivva Montreal* in their mailbox. If this is the case, Canada Post advises that you place a sticker on your mailbox that says, 'No ad mail.' Nous savons que certaines personnes ne veulent pas recevoir *Vivva Montreal* chez eux. Si c'est le cas, veuillez placer une étiquette sur votre porte qui lit : « Pas de média-poste. »

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The third
Caitlin Donovan
installment by
bestselling
author
Sheila Kindellan-Sheehan
is now in stores



"...An Easy Mark is a solid outing for Kindellan-Sheehan, who so clearly loves the western Montreal neighbourhoods that serve as its backdrop. [And] Caitlin Donovan makes a strong-willed amateur detective, with the help of loyal sidekick Carmen DiMaggio..."

– LAYLA DABBY in the Montreal Gazette (October 14, 2006)

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EDITORIAL

Tremblay's Bourassa Boo-Boo

BY DAVID PRICE

Vivva Montreal will not often veer into politics, but the recent proposal (decision?) to change the names of Park and Bleury qualifies as an exception. Montreal is a great city for many reasons, but one of them is its heritage. We have great and varied architecture, not endless bland suburbs. We have neighbourhoods with quirks and history, not endless streets set at 90-degree angles with names like '1st Avenue Southwest'. And the names of the streets that we do have possess meaning and help make the city special. Mayor Tremblay said recently, 'Nobody today says, "What about Dorchester Blvd.?"' Everyone has accepted René-Lévesque. He couldn't be more wrong, but let's try to focus on the current controversy and, even more importantly, the future.

Here are two principles that should animate our street nomenclature:

(1) No named street, monument, park, square or other landmark should be renamed, ever. Even the smallest, address-less street (do you know Vignal?) has a story behind it and is a part of our heritage – and there is nothing small or insignificant about Park and Bleury.

On a practical note, changing letterheads and logos is a huge expense and nuisance for the businesses of any renamed street. Past and current politicians cost us all enough money with their other, often ridiculous schemes. A 're-naming expense' (plus the city's cost of new signs) animated by their own self-aggrandizement is just another slap in the face. (Interestingly, Tremblay was also

underlining his own importance with this name change by drawing a link between his early career and Bourassa.)

There are many *new landmarks* going up every year. These can be used as needed for appropriate (see below), 'landmark-less' politicians. The naming of a *new, hitherto nameless* reservoir in northern Quebec after Bourassa was a much better decision than obliterating two old street names in his favour.

(2) No politician should have anything named after them until they have been dead for 50 years or more. Let's face it: many politicians are – how shall I put it? – less than ideal. They are necessary, perhaps, but certainly not universally worthy of praise or remembrance. If a politician has actually done something worthwhile, their accomplishments should stand the test of five decades – and all of the partisan feelings stirred up during their lifetime will have cooled.

Lastly, Robert Bourassa is a politician whose career screams out for historical oblivion. In his first term, he so angered the whole province that it voted for the Parti Québécois without really approving of its program. And his language legislation – Bill 22 in his first spell as premier, followed by the invocation of the Notwithstanding Clause in order to pass Bill 178 ('we have suspended fundamental liberties') – finally drove the quiescent anglos to form their own, albeit short-lived, political party, Equality. Apparently, he was a wonderful man to know personally, but who gets excited about him now – and who will in half a century?

David Price is the editor of Vivva Montreal.

HAPPENINGS...

continued from page 2

Moyse Hall, 853 Sherbrooke St. W.
November 28 at 7 pm.

Books

- **Expozine** brings together over 200 small- and mid-size publishers. Celebrating its fifth anniversary, the event is one of Canada's largest showcases of small presses, comics and zines. 5035 St. Dominique, between St. Joseph and Laurier. Call 514.282.0146. **November 25 from 11 am to 6 pm.**
- **The Montreal Review of Books** (mRb) will be distributed in Quebec-area *Globe and Mail* on **October 28**. It is also distributed in the *Westmount Examiner* and at many local bookstores.

AT THE NEW FORUM
(BELL CENTRE)

- For tickets and information go to www.bellcentre.ca or call 514.790.1245
November 8 Bob Dylan
November 11 Elton John
November 19 Lipizzaner Stallions
November 24 Robert Charlebois
November 26 Trans-Siberian Orchestra
- Upcoming: **The Australian Pink Floyd Show**, December 7; **Genesis**, December 15; **Super Cirque**, December 25 to 28; **Rock Star Supernova**, January 23; **Barenaked Ladies**, February 17.

- Send your Happenings idea to vivvamountreal@pricepatterson.com.

Vivva Lives – and Rules!

We were happy to see that our colleagues at the *Gazette* took our lead and covered Hugh McGuire's LibriVox (www.librivox.org) spoken-word book project ('Volunteers around the World Build a Library' – *Vivva Montreal*, July

2006, and later, 'Power of the Spoken Book' – *The Gazette*, October 7, 2006). And we only scooped them by two and a half months!

Vivva Montreal will redouble its efforts to keep its readership ahead of the curve.

5½ Things that
Vivva Montreal
recommends you do
in November

- 1 Get an extra hour of **bar time** in when the clocks fall back the night of **October 28/9**. (Almost docked a half unit for not being in November.)
- 2 Go see folk rocker **Bob Dylan** on **November 8**. He won't be around forever and his tickets are a lot cheaper than sitting-on-their-laurels bands like the Rolling Stones.
- 3 Go to the **Salon du Livre** on **November 16 to 20** at Place Bonaventure (www.salondulivredemontreal.com) – especially if you have an interest in French books. This huge event is an important item on the francophone shopping calendar – but is largely ignored in the English world.
- 4 Write Mayor Tremblay protesting his **decision to rename** Park and Bleury.
- 5 Protest Mayor Tremblay's **decision to rename** Park and Bleury any other way you can think of. (Yes, it is important enough for two entries!)
- 1½ Buy a November-only **trench coat**. What is this? It is thicker than the traditional kind and useable in the cold-but-not-freezing weather of November. Not bulky like a real winter coat or jacket, but warm enough for the job. (Docked a half unit for obvious reasons.)

Have 5½ Things to recommend for December? Send your idea to vivvamountreal@pricepatterson.com Free 1/16 page ad for you or the charity of choice if we use it.



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BOOKS: *UNDER ORDERS* BY DICK FRANCIS

She Said... She Said

BY SUE AND CATHERINE MCKENZIE

Sue McKenzie: For those of you who thought there'd never be another Dick Francis after the death of his wife, Mary: wrong. For those of you who thought that if there were another Dick Francis after the death of his wife, Mary, it wouldn't be as good as his previous books: right.

Under Orders brings former jockey-turned-investigator Sid Halley back for his fourth appearance, along with his ex-wife, Jenny, and her father, Charles. New to the mix is a serious love interest, Marina, a scientist working in a cancer research lab.

It's a Francis Book

The book starts out with three deaths in the course of one afternoon's racing, only one of them a horse. It moves rapidly from racing to internet gambling when Sid is asked to look into the likelihood of organized crime becoming involved in Britain's burgeoning computer and offshore gambling industry. There's a side trip into race-fixing when Sid investigates a murder (one of the three deaths in the opening chapter) followed by the seeming suicide of the most likely suspect in the murder.

It appears Sid's opponents (vicious thugs all) have learned from past experience that bashing him about causes Sid to dig in his heels and work harder to find the bad guy(s), instead of deterring him. This time, their attention is turned towards other important people in his life, including Marina.

There's not a lot that's new in this book. As usual, crimes occur, Sid investigates, deals with self-doubt, gets in serious trouble and wins through in the end. As usual, Francis finds some new technology and/or social issue to inform us about. In this case, the technology is DNA profiling and the social issue is online gambling. But, instead of being informative, the technical details are merely dull. And the social commentary sounds too preachy. I found myself skipping over both.

Why Halley?

Although it might have been easier for

Francis to revive the main Halley novel characters than to develop new ones, it doesn't work very well. Rather than being the subtle-but-strong force of the previous three books, Charles Rolland (the ex-father-in-law) comes across as forgetful and clueless, interested primarily in his next single-malt Scotch. And Jenny (the ex-wife), for some reason has had an attitude transplant and now wants to be Marina's new best friend. Finally, Sid himself, although still obsessing on his own perceived inadequacies (as a man and a husband), as well as the loss of his left hand, which occurred way back in the first book, lacks the requisite angst to make the character believable this time around. I wish he'd chosen another and left Sid alone.

I really wanted to like this book. I bought it because it was a Dick Francis. I read it through to the end for the same reason. If it hadn't been a Dick Francis, I would not have finished it. And by

page 255 (of 348) I knew whodunit.

Catherine McKenzie: I come by my love of Dick Francis' books honestly; it was passed on to me by my mother, Sue. I have read these books since I was a teenager, and since the new novels always came out around my birthday, it was a perfect and perpetual birthday gift. So you can imagine my chagrin to learn in 2000 that there likely wouldn't be any more. Dick Francis' wife had died – and she did his research. He wasn't sure he wanted to continue on writing without her. Then the rumours began to circulate: perhaps Mrs. Francis was the real writer of the books? And now, suddenly, we have a new book in 2006. A new book whose subtitle is 'The Master is Back'...

Masterful?

I'm not so sure. I don't know who wrote all those other books, but, much like the 'Did-Shakespeare-really-write-Shakespeare's-plays?' debate, I don't care. What I can tell from this book is that six years away from writing did not help and I would agree with many of my mother's comments. Dick Francis also seems to have picked up some odd writing habits

since his last outing: (1) he now uses 'air quotes' frequently (i.e. he puts technical terms in quotation marks), not an improvement; (2) his characters now swear (which is an improvement, considering the pain some of his previous characters have gone through without so much as a 'goddamn'); (3) and worst of all, he now has a bad editor/proofreader. I found at least two typos and several bad editing instances in the book, which is completely unacceptable given the resources at his and his publisher's disposal.

But for all that (and despite what my mother has to say), I did enjoy this book. Perhaps not as much as his previous books, but, give the guy a break, he's had a rough couple of years! I did see flashes of the former Dick Francis here and I think he can work his way back to where he was (if he fires his editor!). And while I, too, guessed who had done it without too much effort, I was still willing to keep turning the pages until the end.

Sue McKenzie is a psychology professor at Dawson College. Catherine McKenzie is a Montreal lawyer.

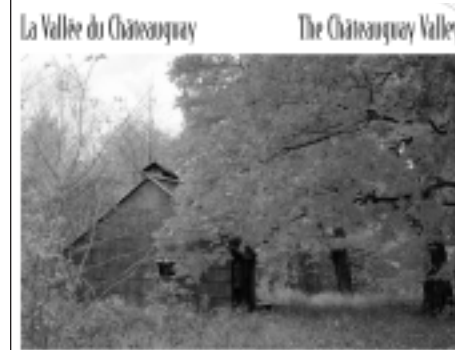
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Catherine McKenzie



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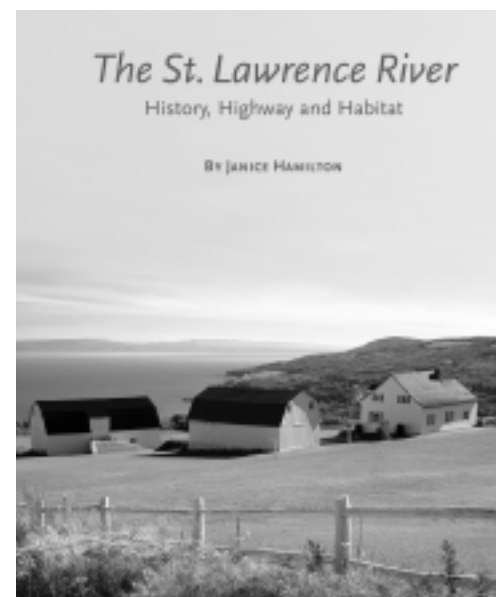
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you need to know about the St. Lawrence...'*

– J. D. Gravenor in the *Montreal Gazette* (June 30, 2006)



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MATERNALLY...*continued from page 1*

ing post and was also used as a private home. It has been open as The Haunted House dinner theatre since Friday November 13, 1987 and has been frightening and entertaining adults and children ever since. There are dinner shows for adults and matinees for children. The next matinee is on **October 28** and suitable for children ages 8 to 12. The theme of the show is *Book of Spirits / Livre des esprits* and it is bilingual. If you bring your own lunch, the cost is \$15.50. If you opt to eat theirs (a chicken salad wrap, salad and home-made cookies), the cost is \$20. Reservations are necessary and a \$5 non-refundable, non-transferable deposit is required. I will be going to one of the adult-oriented shows, but my daughter will have to wait a few years before she can experience the ghoulish extravaganza! The Haunted House, 1037 Bleury, 514.392.0004, www.maisonhantee.qc.ca.

Halloween Safety Tips

For the parents of little trick-or-treaters who are gearing up for a night of fun on All Hallows' Eve, here are a few safety reminders: make sure that your child's costume fits properly to avoid tripping; instead of a mask, use face make-up to ensure that your child's vision will not be impaired; always travel in groups; for older children who will be going out alone, always discuss the route they intend to follow; carry a flashlight and always check all of your child's candy before he/she eats it. Beware of any candy that is not commercially wrapped. Then let the sugar-fest begin, and sit back and watch the kids bounce off the walls!

Another Halloween Venue

From **October 4 to 31**, the **Botanical Gardens**, along with Esmeralda the friendly resident witch, will be hosting the Great Pumpkin Ball. Hundreds of diversely decorated pumpkins will be on display from 9 am to 9 pm daily. A 30-minute play will be presented daily to children ages 4 to 8 featuring Pépo, a character dressed as a pumpkin, acting out and explaining the growth of a pumpkin from a seed. The play is presented in French and lasts half an hour. The cost is \$1.25 per child under the age of 5 on weekdays, and free admission for all on weekends. Call for times or visit the website. The Botanical Gardens, 4101 Sherbrooke St. East, 514.872.1400, www2.ville.montreal.qc.ca/jardin/en.

Yoga and More on Monkland

There is a new hotspot on Monkland: **Bébésimo**. Patricia Briand, who opened this little gem in September, is an itsy bitsy yoga and baby sign language

instructor. She has a Bachelor of Education, a Diploma of Social Work and has over 15 years of experience in education. Her new centre, which has a very Zen feel, offers a range of classes and workshops for new and expecting mothers and their babies: pre-natal yoga, itsy bitsy yoga, baby sign language, language booster, music & movement and arts & crafts. Each 45-minute class is taught by certified, experienced instructors.

Workshops

Also offered are special events. **Babywearing (Nov. 3)** is a workshop given by Ilana and Amy of **AzureWraps** to teach about the advantages of carrying your baby using a sling or a wrap and to inform parents about the benefits of babywearing. **Being Diaper-Free (Nov. 17)** will cover the newest parenting trend of babies going diaper-free by discussing this method of toilet training. If you want to know more, check out www.diaper-free.org. The workshops are from 10 am to 12 noon and are free of charge; however, spaces are limited so participants are asked to call or e-mail to register.

Artsmart

A few weeks ago my daughter Amel and I had the pleasure of participating in Artsmart at Bébésimo, an art workshop offered on Saturdays from 11 am to 11:45 am. We had a blast. The art class was given by Emily, a professional artist. The class was very well structured: it began with a bilingual song about the colour that would be used for the craft, then a short story was read to the children discussing colours and animals. Then we all got to work! There was drawing and finger painting with jello. All of the materials used were non-toxic and a few of the younger artists enjoyed sampling the materials! At the end of the craft session, we all sat down in a circle and again discussed the colour we used. It was great fun and thoroughly enjoyed by all. This class is suitable for children 18 months to

3 years old. It's always such a treat to uncover a new, fun, baby-safe place to spend time with my child and we both loved it. Bébésimo, 6056 Monkland Avenue (corner of Hampton), 514.572.7260, www.bebessimo.com, info@bebessimo.com.

Enjoy this month with your child in Montreal and Happy Halloween!

Update: **The Enfants du Quartier Café Familial** has reopened! Enfants du Quartier Café Familial, 5588A Sherbrooke Street West (corner of Marcell), 514.568.2060.

Annika Melanson is the author of THE MONTREAL POCKET PARENT and LE BOTTIN DES BAMBINS.



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November 6 and 15

A Halloween Feast: Pumpkins, Squash and More...

BY ANTHEA DAWSON

As October 31st nears and Halloween is right around the corner, pumpkins are all the rage. Soon, miniature Harry Potters and X-Men will be filling the streets, and our neighbourhood stoops will be littered with pumpkins of all sizes, donning intricate carvings to fright and delight. Rarely does a vegetable receive so much attention without ever getting eaten.

Right now at the local markets, it is clear to any observer that autumn is in full bloom. Deep oranges and reds and mossy greens dominate the scenery, and it is truly a beautiful time to be shopping. Pumpkins and squashes of all shapes and sizes and colours dominate the produce and at no other time of year will you find such variety to choose from at such reasonable prices. Butternut, acorn, spaghetti and delicata squashes abound with dozens of others, each with very distinct flavours and cooking methods. While the butternut is probably the most easily recognizable, the delicata is the long skinny squash with spotted skin and has a beautiful taste of subtly sweetness. Unlike its cohorts, the skin on the delicata is so thin that it doesn't even need to be peeled and it makes for a beautiful side dish.

Similarly, there is no need for all the pumpkins in the city to go to waste on November 1st. Not only do the toasted seeds make for a delicious and healthy snack (not to mention a great garnish), but pumpkin flesh is so versatile, it is great to use in soups, as a roasted side-dish or even in desserts and breads.

This soup is a great way to use up all the leftover pumpkins so vigorously carved up this time of year. Pumpkin has an incredibly delicate flavour and this soup's bright orange colours make for a wonderful presentation. To make it even more colourful, you can serve the soup in hollowed-out mini-pumpkins.

Roasted Pumpkin & Apple Soup

1 3-lb. pumpkin, quartered
2 Tbsp. olive oil
Salt & pepper

1 Tbsp. vegetable oil
2 medium-sized onions, chopped
2 cloves garlic, chopped
1 Tbsp. ginger, peeled and chopped
1 Tbsp. tamari sauce
6 cups chicken stock
3 Granny Smith apples, peeled, cored & chopped
2 cinnamon sticks
Salt & pepper to taste
1 cup cream

1 Tbsp. yogurt (optional)
1 Tbsp. chopped coriander (optional)

1 cup pumpkin seeds
1 Tbsp. olive oil
1 Tbsp. tamari
Salt & pepper to taste

To begin with, toss the pumpkin seeds with oil and tamari and place on a lined baking sheet. Season with salt and pepper to taste. Bake in a low oven at 250°F for at least a half hour, until the seeds are dried and crispy and slightly golden.

Preheat the oven to 400°F. Place pumpkin quarters on a lined baking sheet, rub with oil and sprinkle with salt and pepper. Roast the pumpkin for roughly 40 minutes, checking and rotating the pan every so often. Prick pumpkin flesh with a knife to check its doneness. Set aside to cool. Scoop out pumpkin flesh from the skin and set aside in a bowl.

Meanwhile, heat oil in a large pot. Sauté onions, garlic and ginger until softened, about five minutes. Add tamari and chicken stock to the pot, followed by the roasted pumpkin flesh and chopped apples. Add cinnamon sticks. Bring to a boil, reduce heat to medium-low, and simmer for 30 minutes, until apples have softened.

Remove soup from the heat, and be sure to remove the cinnamon sticks. Purée with an immersion blender or in a food processor until soup is smooth. Stir in cream and season with salt and pepper.

To serve, ladle one cup of soup into each bowl (or hollowed-out mini pumpkin), and garnish with a dollop of yogurt, a few pumpkin seeds and chopped coriander. Enjoy! Serves 6

Maple-Pecan Crusted Pan-Seared Atlantic Salmon

With Apple-Cranberry Wild Rice and Braised Delicata Squash

Squash:

2 delicata squash, halved lengthwise
1 Tbsp. olive oil
1 Tbsp. maple syrup
½ cup white wine
½ cup vegetable stock
1 tsp. cinnamon
Salt & pepper

Wild Rice:

1 cup wild rice
2½ cups vegetable stock
2 Tbsp. olive oil
1 cinnamon stick
1 celery stalk, diced
1 medium onion, diced
1 Granny Smith or seasonal apple, diced
½ cup dried cranberries

1 Tbsp. Italian parsley, chopped
2 scallions, sliced (optional)
Salt & pepper

Salmon:
4 6-oz. salmon fillets, skin removed
1 Tbsp. sesame oil
Kosher salt & fresh-ground pepper
1 Tbsp. canola oil
3 Tbsp. vegetable stock
1 Tbsp. butter
¼ cup maple syrup
1 Tbsp. grated ginger
¼ cup pecans
1 Tbsp. honey
1 Tbsp. soy sauce
1 Tbsp. mirin (optional)

For the Squash:

Preheat oven to 375°F. Scoop out the seeds from the squash and place the four halves in a baking dish. Rub each half with olive oil, then drizzle with the maple syrup and sprinkle with cinnamon. Season with salt and pepper.

Pour wine and stock around the squash into the baking dish, cover tightly with foil and place in oven. Bake for 35 to 40 minutes, or until the squash is tender and cooked through.

For the Wild Rice:

Bring rinsed wild rice to a boil with the vegetable stock and the cinnamon stick. Add 1 tablespoon of olive oil. Cover and simmer for 40 to 45 minutes until the liquid is absorbed and the rice is tender, but be sure not to overcook (it will become mushy!).

Heat remaining tablespoon of oil in a skillet over medium-high heat. Add diced celery and onion and cook until nicely browned; set aside. In the same skillet, add apple and sauté until golden (be sure not to cook too long or it will turn into applesauce). Set aside with celery and onion.

Once the wild rice is cooked through, gently stir in the dried cranberries, onion, celery and apple. Remove the cinnamon stick. Stir in chopped parsley and sliced scallions, and season with salt and pepper.

For the Salmon:

Gently rub salmon fillets with sesame oil, then season to taste with salt and pepper. Set aside.

To make the crust, lightly toast the pecans over medium-low heat – watch them very carefully as the nuts will burn very quickly. Once lightly browned, coarsely chop the pecans and set aside. In a small bowl, combine maple syrup, grated ginger, honey, soy sauce and mirin. Add toasted pecans.

Heat a large cast-iron skillet over high heat. Add canola oil, and when smoking,

place the salmon fillets in skin-side up. Shake the pan to make sure they're not sticking, and let the fillets sear until nicely browned and caramelized (about two minutes). Carefully drain the oil from the skillet and gently flip the fillets.

Add stock and butter to the skillet to prevent the fish from sticking to the pan, and gingerly spoon the crust over the seared fillets, making sure to get a nice even crust for each one. Place the skillet in the oven and let the salmon cook until it is medium-rare, about 4 minutes (or longer, if you prefer your fish cooked all the way through). The salmon should be pink in the center, and the crust nicely browned and caramelized on top.

To Serve:

Place delicata squash boats on warmed plates and stuff each boat with the wild rice. Arrange the salmon fillets on an angle off each boat, but not covering. Garnish with Italian parsley sprigs or fennel fonds. Serve and enjoy! Serves 4

Anthea Dawson is the executive chef at Simply Wonderful, a catering firm.

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RESTAURANT...*continued from page 1*

and odourless – a fine cheese can be unsettling, rank and unremitting. I went out to sample some of the world's more challenging cheeses.

La Vache Fait Meuh!

421 Marie Anne East

514.284.3332

Tuesday to Friday: 11 am to 2 pm & 5 pm to 10 pm

Saturday: 10 am to 10 pm

Sunday: 10 am to 3 pm

Whether a cow goes 'moo' or 'meuh', La Vache Fait Meuh! is appropriately named. Set just off St. Denis St. a block south of Mount Royal, the restaurant stands out for the playful, black-and-white cowhide design on its exterior and its uniquely conceived menu, which features cheese as the main ingredient.

Vive La France

Owner Maxime Toanen opened the restaurant in 2005 to fill a void he discovered in the Montreal dining scene when he moved here from his native France: a casual and convivial venue for sampling cheeses and wine.

An ideal venue for a 5 à 7, La Vache Fait Meuh! is a refined alternative to the boisterous bar scene on St. Denis. With a variety of cheese plates from \$7.95 to \$14.95,



diners can sample cheeses from Europe or from the surrounding area. **La Belle Province** (no affiliation with the restaurant!) features artisanal cheeses from Quebec, while **Les 3 Laites** consists of cheeses made from cow's milk, goat's milk and harder-to-find sheep's milk.

Dinner, Too

In September 2005, Toanen upped the ante when he began serving rich, rib-coating suppers inspired by the cuisine of the French and Swiss Alps. Eschewing fondue, the region's signature dish, the menu features variations using the familiar, no-nonsense ingredients of cured meats, potatoes and melted cheese.

Tartiflette, a dish created in France in the 1980s, is a mixture of potatoes, onions, bacon and Reblochon – soft, raw-milk cheese from Haute de Savoie – slow-baked in a casserole. The **boite chaude** is fondue-for-one, a foil basin of melted cheese, white wine and garlic served beside baked potato, bread crumbs, salami and cured ham. The most dexterously demanding dish on the menu is **raclette**, a do-it-yourself melted cheese dish.

The transition of La Vache Fait Meuh! to a restaurant serving full-course meals has been, as a whole, roughshod and inconsistent. From the distracting hit-parade of French and Quebec pop on the stereo, to the burned-on-the-bottom prune flan dessert, the overall presentation was somewhat less than flawless. Frustratingly, the menu also lacks a fresh, green alternative to the overwhelming 'cheesiness'.

La Vache Fait Meuh! is a young restaurant limited by inexperience. But despite chinks in the veneer, it has an original menu and a warm, personable atmosphere to recommend it.

A Distinct (Cheesey) Society?

A restaurant like La Vache Fait Meuh! would be unthinkable outside of Quebec. Not only is its Gallic off-handedness particular to Montreal, but a good portion of the menu – like Tartiflette, which uses

Reblochon – would be illegal outside of the province.

That's because Quebec is the only region in North America that allows the production and import of raw-milk cheese – cheeses, in other words, that are made with unpasteurized milk. Pasteurization is the process of heating milk to kill off potentially harmful bacteria, a practice critics say destroys a cheese's unique, naturally-occurring flavour. Quebec is like the Cayman Islands for cheese-lovers: a legislative safe-haven amidst a sea of homogenized taste.

Cheeses to Choose (or Avoid)

With this in mind, I abandoned the traditional restaurant reviewer's mandate and visited the **Atwater Market** to lay my hands on some of the most offensive cheeses on the face of the planet. At each of the market's three cheese vendors, I asked for their most rude and odourific product.

I returned home with an **Epoisse**, a raw-milk cheese from Quebec called Pied-de-Vent and a Langres from the Champagne region, which the fromager assured me I would be able to locate with my eyes closed, after it stood at room temperature for a couple of hours.

The Epoisse, an infamous French cheese, was so soft as to be virtually liquid and I ended up spooning it onto the baguette. The bitter rind – washed in marc, a liquor made from raisin pits – and overwhelming saltiness cut the pungent flavour like a tequila chaser.

The **Pied-de-Vent** was the softest cheese I could find made in Quebec. It tasted of a vivid mixture of livestock and manure offset by a distinctive whiff of ammonia.

After the rough schooling of the Pied-de-Vent, I settled on the Langres as my favourite. The little rondelle I picked up looked unsettlingly like a calf's brain, but its Chardonnay-sweetened rind helped bring out a complex and challenging palette.

Stuart Woods is the assistant editor of Vivva Montreal.

Where to go:

La Fournagerie

4906 Sherbrooke St. W.

514.482.4100

Monday to Wednesday: 9 am to 7 pm

Thursday to Friday: 9 am to 8 pm

Saturday: 9 am to 5:30 pm

Sunday: 11 am to 5 pm

Gourmet food store and lunch counter well known to Westmounters. With an array of nearly perfectly calibrated sandwiches (\$4.75 to \$7.50), organized on the menu according to the type of cheese they feature, and with salads beginning at \$6.50, it's perhaps the best under-\$10 lunch in the neighbourhood. Also features a wide selection of cheeses from Quebec and Europe.

Atwater Market

138 Atwater Ave. – 514.937.7754

Monday to Wednesday: 8:30 am to 6:00 pm

Thursday to Friday: 8:30 am to 8:00 pm

Saturday: 8:00 am to 5:00 pm

Sunday: 8:30 am to 5:00 pm

With three cheese vendors, the Atwater Market has the best selection of cheeses in the city under one roof. The competition also keeps prices honest. Well-informed, talkative staff at **Fromagerie Du Deuxième** (514.932.5532) and **Fromagerie Atwater** (514.932.4653) are prepared to answer questions and feature plenty of samples on weekends.

La Raclette

1059 Gilford – 514.524.8118

Open daily, 5:30 pm to midnight

Tried and true fondue and raclette restaurant has been a Plateau favourite for over fifteen years. The somewhat predictable menu is compensated by a warm ambiance and reasonable prices – since you can bring your own wine, a couple eats for around \$50.

Alpenhaus

1279 St. Mark – 514.935.2285

Monday to Wednesday: 12 pm to 3 pm and 5:30 pm to 10 pm

Thursday: 12 pm to 10 pm

Friday: 12 pm to 10:30 pm

Saturday: 4:30 pm to 10:30 pm

Sunday: 5:30 pm to 10 pm

An atmospheric local restaurant with your choice of raclette, fondue and other authentic Swiss choices – and chocolate fondue for dessert. Also a great place for a beer after work.

Cheese route (to get up close and personal with Quebec artisanal cheese producers): <http://www.inspection.gc.ca/english/fssa/dailai/dailaie.shtml>

Alpenhaus

A touch of Switzerland in Montreal – not to be missed.

Alpenhaus is located between downtown Montreal and Westmount in Shaughnessy Village. The restaurant recently celebrated its 39th anniversary. Alpenhaus is a romantic restaurant that offers authentic fondues, as well as other excellent European dishes.

1279 ST. MARC

just west of downtown

514 935-2285www.restaurantalpenhaus.com

GHOSTLY...*continued from page 1*

thrill-seekers gathered at the Jacques Cartier pier with the promise of meeting some of the city's most infamous immortals. Most of the crowd was local and French-speaking, but the anglos were a good 20-strong and no less enthused about what was to transpire.

Before being divided into manageable groups, we were welcomed by the dynamic Louise Hébert, doyenne of the local

tourist scene and co-owner, with founder Eric Poulain, of Les Fantômes. She had no sooner sent us off in groups of a dozen or so than our cast of Caspers arrived to guide us on our way.

These are, of course, actors, but the one assigned to the anglos, at least – UQAM drama grad Luce Ribourtout, who has been at this now for three years – remained convincingly in character throughout.

A Soleless Soul

Heading up the English group is the ghost of Mrs. Amherst (the aforementioned Ribourtout), the clearly deceased, but somehow very lively second wife of Lord Jeffrey Amherst, who captured Montreal for the British in 1760 and is said to have given smallpox-infected blankets to the Natives.

Mrs. Amherst is red-coated, white-faced and – surprisingly – barefoot, her toes peeking out from worn and soleless boots, no doubt accounting for her pained, hunched-over, ghostly gait.

As ghosts go, she was engaging and, dare we say, spirited, as she beckoned us to follow her through Place Jacques Cartier Square, where terrasse-sitters and camcorderers couldn't resist the urge to stop and gawk.



When we reached the north side of City Hall, Mrs. Amherst abruptly stopped and sniffed the air. She sensed a presence.

In the distance, a hulking figure in a black, bloodied suit was ambling toward us. This is the ghost of Adolphus Dewey, the last man hanged on this spot in 1833 for murdering his love – whose pardon he would beg in heaven if he weren't condemned to roam the Champs de Mars for all eternity.

Special treat for Halloween

Since there's no time like Halloween for hauntings, Les Fantômes de Montréal Ghosts plans a special family-friendly treat **October 27 to 31**, when they'll present a sort of best-of tour of Montreal's spectral community.

'For this occasion we're presenting a melting pot of ghosts,' says Hélène Sabourin, operations coordinator for Les Fantômes. 'We've chosen the ones that scare people the most.'

Perhaps more of a witch's brew than a melting pot, the Halloween special is a 90-minute ghost hunt in which the mortal hunters are equipped with maps and have to look for clues, ghosts, heroes and villains of the city's past.

The hunt incorporates elements of Les Fantômes' four signature tours: the **Old Port Ghost Hunt**, where you may be lucky enough to meet Charles McKiernan, aka Joe Beef, the tavern owner who gave food and lodging to the poor circa 1875; the **New France Ghost Hunt**, featuring explorer Jacques Cartier; unrepentant – and undead – criminal Pierre Lefebvre and Marie-Reine Besnard, the celebrated

Witch of Hôtel Dieu; the **Traditional Ghost Walk** of crime scenes, hangings and other slices of history; and Montreal's **Historical Crime Scenes**, where Gallagher – reputed to return to the site of her murder every seven years – is among the stars.

The early start time of the Halloween special, 7:30 pm, and departure from the ticket booth near Jacques Cartier Pavilion in the Old Port, make this trek a convenient one for those with kids. The cost is \$16 for adults, \$12 for students and \$7 children under 12.

Space is limited, and some dates are filling up fast, so organizers recommend reserving as soon as possible. To reserve or for information on any Les Fantômes de Montréal Ghosts tours, call 514.868.0303 or 1.877.868.0303.

Michael Gorman is a Montreal writer.



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WINE

Wine Types and You

BY CAROLA PRICE

There is nothing I like better than hanging out on my back deck in the height of summer sharing and discussing ideas with my friends late into the night while sipping copious amounts of cold sake or medium-bodied red wine from North Africa. My neighbour, kept up by our laughter, tends to dine early with right-bank Bordeaux. It gets me thinking of one's wine personality. Does what you choose at the wine shop reveal who you are in life? Let me talk to you for a few minutes and I am very likely to come up with some examples of what wine you tend to buy. This is my favourite party trick and has given me much success when someone learns of my profession and wants to talk wine.

The Go-To Friends

The feminine and easy-going quality coupled with a vibrant and crisp attitude introduces **Sauvignon Blanc**. Known as a grassy and herbaceous white, its crisp and dry finish whets the appetite for various fishy appetizers, light-bodied goat cheese, vegetables of all kinds and fruity desserts. The friend I pair this wine with is quick, racy and vibrant, but is reserved in manner until she gets to know you. Sauvignon Blanc can be a bold surprise when grown in warmer climates, but muted and lighter when bottled in cooler regions.

Whether bubbly or still, **Chardonnay**, and this person, tends to grow on you. Take it anywhere and put it in a room full of food and it can match up almost instantaneously with anything or anyone. Yet, it can be a wallflower, standing on its own with a steely quality best suited for

one-on-one conversation, preferably with oysters or a gooey raw-milk cheese from Charlevoix. And when it bubbles, you may pay top dollar to be in its company for it is lively and tends to get the party to a whole new level. I have adored this personality for a long time and see some of myself in it. A bold and oakey example from California or Australia can fill the palate with tropical fruit, butter and vanilla flavours, while the mineral and apple components of French labels are so versatile with any type of cuisine.

Merlot is the happy-go-lucky, ever-pleasing friend that a person needs. He'll listen to your problems and be understanding, never making his opinions known and blending his personality with yours to keep the vibe going. Plummy and less tannic than Cabernets, Merlot has recently been revealed on its own to an overwhelming response. It marries well with all kinds of food and, although I don't advocate this, can be drunk all by itself with no food in sight. Examples from Chile and Australia reveal a jammy and eucalyptus nose with loads of blackberry, raspberry and plum in the mouth. Merlot can taste like dark chocolate too and is therefore good with some desserts, as well as being a great match to medium-bodied cheeses like **Douanier** and **Au Pied de Vent**.

The Leaders

Cabernet Sauvignon is the well-respected gentleman in the group. He is sharp and opinionated with a quick response for everything. He can be difficult to match with certain people, but will keep conversation exciting and lengthy with lots to argue about. He is well-educated and lets it be known, sometimes coming

off a bit snobby. It's just his personality, however, as he is usually the friend you've known since kindergarten. He and his personality will stick with you for years and although you don't always see eye-to-eye, you have kept him in your group because you ultimately need him to round everyone out.

European Cabernet is austere and has a certain *richesse*. When enclosed in cork and from a good year, this wine has the capability of ageing for at least 25 years. Highly tannic, this wine needs to be decanted when young to add softness. It is well matched to heavy, gooey cheeses like triple crème **Brie** and **Riopelle**. The New World offerings have a lot more bang for the buck. They are filled with black cherry and pepper, vanilla and printer's ink, are usually very tannic and dry and are described by some members of the wine community as 'fruit bombs'. Roasted and grilled meats and the aforementioned heavy cheeses will do nicely. Do not drink these alone. A pricey bottle of any Cabernet is meant to be enjoyed with good food and company. Perhaps inviting your Cabernet personality will make for a fun evening. He might be the one to tell you all about the redeeming quality of this type of grape.

The burly, gruff character with a heart of gold and a wicked personality is **Shiraz**. He isn't the fashion plate of your group, and enjoys sports and the outdoors. He may work with his hands and has a bold personality. He can be the leader and the one who makes everyone enjoy a group activity, preferably sporty. He or she can also be a friend you've had for years. This wine can age beautifully, the dark black flavours softening with a few years in the cellar. We are becoming extremely familiar with the Australian labels in Quebec, but a here's a tidbit: this is the main grape of Northern Rhone as well, although almost always blended with Grenache or Mouvedre to soften the tannin and increase the ageing capability. Canada's own Jackson-Triggs won for best in its class in Britain this year. Shiraz is meant for meat and should be enjoyed during the chilly winter nights when a hearty beef stew is in the oven.

As a Group

As an individual, I have many of these characteristics, yet I have an affinity for Chardonnay. Perhaps my friends may not agree and classify me elsewhere. So I'm challenging you to think about your group. I'm sure you have these types of friends in your midst and now you must taste the characteristics in the wine and look at each of the personalities in your clique. Compare them with colleagues or acquaintances, and you may be able to classify a person's wine habit by the way

they carry themselves. Here's hoping you can master a new party trick.

Questions?

If there is a subject you'd like to learn more about please email me at carola@ivvmontreal.com. I will compile these questions and answer them in one big article in the coming months.

And Now To Drink

17/20 Delicato, Merlot, California
SAQ#00520148 \$14.55



A great example of the fun-loving, black fruit character of Merlot. It has a medium-heavy body and fills the mouth with some vanilla and plum flavour while balancing the acidity and fruit component quite well. This delicious wine is made to match roasted or grilled meat and fruity compotes or wine sauces. Drink now or hold for up to one year.

16/20 Umani Ronchi, Verdicchio-dei-castelli-di-jesi, Italy
SAQ#10544790 \$11.30

This zippy white is a bargain. Although probably meant for the height of summer, the crisp lime, green apple, and gooseberry flavours really match a goat-cheese salad with mache, edible flowers and raspberry vinaigrette. Use this as an apero for drop-in guests.

16/20 Jackson Triggs Proprietors Reserve, Cabernet Sauvignon, Okanagan
SAQ# 005620 \$15.50



This red also won in London this year. A heavy, fruit-laced wine bearing loads of cassis, coffee, tobacco leaf and caramel in the mouth with some bell pepper and baking spice on the nose. It has a long finish and matches beautifully with roast sirloin tips in peppercorn sauce, goulash and cheddars of British origin.

18/20 Marqués de Cáceres, Viura/Malvasia, Rioja, Spain
SAQ#00865527 \$18.05

The caramel nose in the wine leads you to think that it may be off, but don't be afraid. The mouth is all pear, peaches in butter, caramel, clove and almonds. This wine is fermented in oak and takes on a lot of Sherry character, making it great for pork with a grain mustard sauce or chicken with a concassé of tomatoes and mixed olives. Match it with medium-bodied cheeses like Manchengo and Chaumes.

Carola Price is a sommelier, chef and co-author of the bestselling MONTREAL FROM BREAD TO WINE. She is a member of the Canadian Association of Professional Sommeliers and The International Sommelier Guild. She can be reached at carola@ivvmontreal.com.

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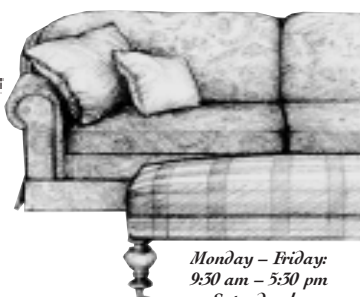
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MOVIE REVIEW

The Last Kiss

A Kiss Before Cheating



BY CATHERINE MCKENZIE

The Last Kiss is the story of Michael (Zach Braff from *Scrubs* and the excellent *Garden State*) and Jenna (Jacinda Barrett). They have been together for three years and are expecting their first baby. The movie begins with them at the wedding of one of their close friends (played by David Haydyn-Jones, now on CBC's *Rumours*). They are in their late twenties,



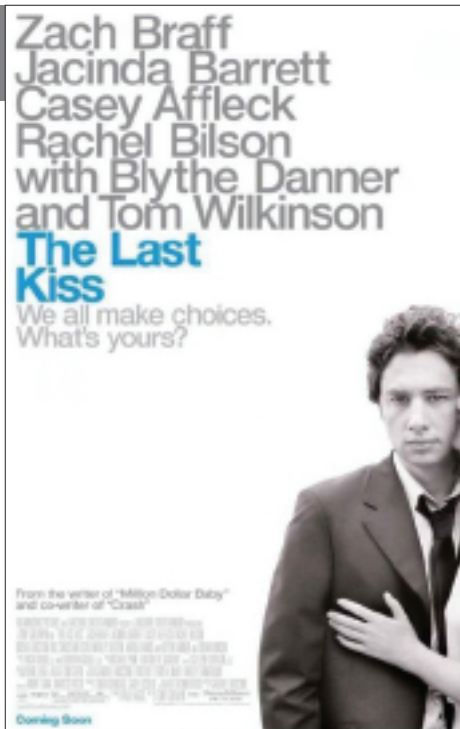
and most of their friends are married or getting married. On the surface, Michael and Jenna seem happy together and perfect for one another. That is, until Michael meets Kim (Rachel Bilson from *The O.C.*, playing an annoying character well in her first big movie role). Kim sees Michael across a crowded room, and pursues him aggressively. Will Michael give into temptation? And if he does, will Jenna be able to forgive him? Can a relationship survive infidelity? Can a relationship exist without infidelity? Can any marriage succeed?

Characters

These themes are played out through the central characters and through a series of vignettes involving the secondary characters, particularly the relationship between Casey Affleck's Chris (who is excellent) and his wife; and between Jenna's parents, played by Blythe Danner (a standout) and Tom Wilkinson.

Cast

My fundamental issue with this movie has to do with casting. With all due respect, Braff, though funny and a good actor, is not good-looking enough to attract a woman with a glance. And be-



cause of this, we never really buy into the relationship between him and Bilson's character. It's as if the writers were too lazy (or maybe not good enough) to write a scene where Braff attracts her with his personality and his words.

And Music

On the plus side is the great soundtrack (picked mainly by Braff), and in particular 'Hide and Seek' by Imogen Heap (which was also used to great effect in the premiere of the TV show *Smith*).

I would recommend this film, but if you want to see an excellent film about the same themes, rent *Beautiful Girls*, a perfect film with a bad title (and the break-out vehicle of a very young Nathalie Portman). **V**



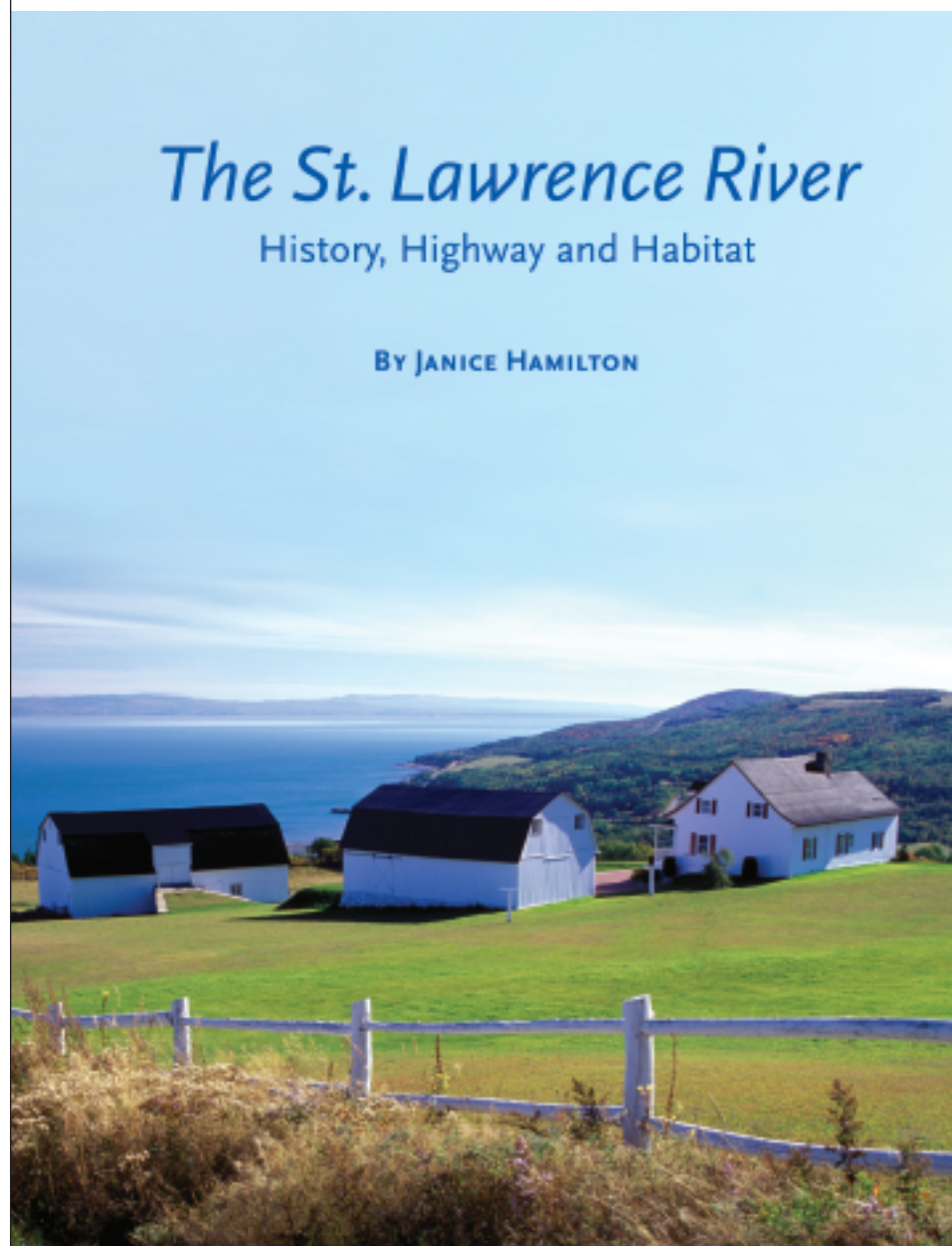
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– J. D. Gravenor in the *Montreal Gazette* (June 30, 2006)

The St. Lawrence River

History, Highway and Habitat

BY JANICE HAMILTON



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TV – NEW DRAMAS (PART DEUX)

He Said ... She Said

BY CATHERINE MCKENZIE
AND DAVID PRICE

Okay, we lied. We promised you comedy reviews this issue, but there was so much new, potentially good drama that we cheated and did a second drama article. And we will still leave many unreviewed: e.g. *Jericho*, *Heroes*, *Shark*, *Six Degrees* and *Friday Night Lights*. That probably won't matter, though, because the networks – in their frenzy to emulate *Lost* – have put out so many new dramas that many will not survive. Indeed, the body count is already mounting (see below). We all know that bad TV (like rats and cockroaches) survives just about any environment, but we do hope that *some* of the good shows survive.

STUDIO 60 ON THE SUNSET STRIP

Monday nights at 10 pm, NBC; Sunday nights at 10 pm, CTV

She:     
He:     

She said: While not strictly a comedy (though it has its comedic moments), *Studio 60* is about producing comedy, so it would have made its way into the promised comedy article anyway. This show is the *West Wing* at its best, set behind the scenes at a *Saturday Night Live*-type show. It stars Bradley Whitford and Matthew Perry as the producer-writer team that used to run the show. A crisis occurs, and Jordan McDeer (very well played by Amanda Peet) – on her first day of work as the network president – brings them back to save the show they both love.

Like the *West Wing*'s politics-personality balancing act, this show intersperses the behind-the-scenes politics of producing television with the personal relationships of the cast and crew. Also like that show, the cast speaks quickly and intelligently. A moment's inattention and this show has moved on, so stay sharp!

I had my doubts about whether the premise could hold my interest through the premiere, but three episodes in, I am still interested and watching. Both Perry and Whitford are very good and have some real chemistry, though Whitford is not sufficiently different from Josh on the *West Wing* for me not to expect his old White House secretary to appear at any moment. This show is one of the stand-outs of the season.

He said: This is slick TV. Whitford, Perry and Peet are all good actors doing a good job with a good script. And the premise is new (although not original, given *30 Rock*'s treatment of the same type of show). But equal to the '*West Wing* at its best' (see Catherine's comment above)? I think not. The drama of heading the most powerful government on earth pales in comparison with producing a comedy show. And, its treatment of plagiarism in one episode veered into sanctimoniousness and navel-gazing of the worst kind. Keep it up guys, but keep it funny. Unlike in *The West Wing*, there is not even a pretence that you are saving the world here.

BROTHERS AND SISTERS

Sunday nights at 10 pm, ABC and Global

She:     
He:     

She said: Billed as Calista Flockhart's return to TV, this excellent ensemble show is much more than that. There are five brothers and sisters in the Walker family; Flockhart is just one of them. She is an outspoken Republican television pundit. Her older sister Sarah (Rachel Griffiths) works at the family company and is struggling to keep her marriage together. Brother Kevin (Matthew Rhys) is a gay, single lawyer looking for love. Brother Thomas (Balthazar Getty) also works at the family business and chafes under Sarah's new authority. And, finally, brother Justin (Dave Annable) is a young Gulf War Two vet with a drug problem. Overseeing the bunch is their mother, Nora Walker (Sally Fields, whom I have never liked, is very good here).

This family is believable even if all of the legal and business details surrounding the trouble they are facing aren't. My only real issue with the show so far is its failure to spin out the chemistry between Flockhart and her television co-star, Warren (John Hopkins), beyond episode three. Are we so fast-paced that we can't wait even half a season for people who are attracted to have sex? *Earth to TV* writers: prolonging that moment means your show is more likely to stay on longer! Think Remington & Laura, Sam & Diane, Lorelai & Luke, or even Kate & Jack or Kate & Sawyer (I'm rooting for Jack!).




He said: I've known and met a lot of

white guys – you might even call me an expert – but I've never seen so many similar looking ones (30-something, black hair, thin) in one place. I know some of them are playing brothers, but didn't anyone do a casting check so that the viewer would have an easy time telling them apart? Sure, we'll get them figured out, but couldn't one have been fat, or bald, or have lighter hair? Seriously, though: the show is good. Flockhart and Fields deliver their usual (good) performances, and the rest of the cast keeps up (no mean feat). Two issues: why can't television writers explain a corporate scam so that it rings true? Hollywood must be chock full of MBAs. The problem when you cut corners? The audience is full of them, too. And getting Flockhart and TV-dude together so early (and unrealistically!) was a big mistake. Let's hope they recover and save all the potential of this show.

FYI: Regarding *Lost*, I'm rooting for Sawyer!

THE NINE

Wednesdays at 10 pm, ABC; Tuesdays at 8 pm, CTV (one week behind).

She:     
He:     

She said: Nine people go into a bank. No, this is not the beginning of a joke. It is the beginning of the show that comes on after *Lost*. Fifty-two hours later, they are rescued from a terrible hostage situation. Some people are dead; some people have been shot – all have been terrorized. What follows is the interplay between their lives after the hostage situation and flashbacks to the very bizarre events that happened in the bank.

This cast is too numerous to mention all of them, but familiar to viewers will be Scott Wolf (*Party of Five*, *Everwood*) as a doctor, Tim Daly (*Wings*) as a cop and Kim Raver (24) as a DA. This show had a strong first two episodes, but I am not sure that it will hold my interest in the long term. We know how the hostage situation ends. We know who will live and who will die. Can what happened in there be that interesting?

He said: The non-linear influence of *Pulp Fiction* casts a long shadow and *The Nine* is in the shade. What happened in the bank? We'll learn that slowly. I feel manipulated, but the acting and writing are good – and this victim-side story has not been told before, so I'm interested and willing to cut the show some slack. I'm a little worried that the plot is veering towards an *ex post facto* finger-pointing, good-cop-versus-a-corrupt-establishment showdown. I'm pretty sure the cops who negotiated with the hostage-takers did their best. Is this plotline just another manipulation of the audience?

Hey, I was watching that!

Hollywood was not listening to us. Our winner from last issue of the prize 'for most promising new show', *Smith*, has already been cancelled. Why have good, new shows when you can have three *CSIs*, and three *Law & Orders*, and gems like *Two and a Half Men*? The public has to take some of the blame, but the networks are known to be impatient and gutless. *Smith* got two or three episodes to air. They have proven it yet again.


KIDNAPPED

NEW TIME: Saturdays at 9 pm, NBC

She:     
He:     

She said: *Kidnapped* has also been semi-cancelled by being banished for a couple of weeks and moved to Saturdays. It isn't performing well enough against *CSI*. Hey, all you *CSI* junkies out there! Yes, you know who you are. Tape *CSI*, or watch a different *CSI*, or stop watching that formulaic junk altogether. *Kidnapped* is a good show; it might even be an almost excellent show. Certainly, the lead actor Jeremy Sisto, known simply as 'Knapp', is excellent. This show deserves a chance; certainly more than the three episodes it has been given.

I cannot understand why networks don't give shows more than a few episodes to prove themselves, particularly if the critics have been kind. If you have a good premise, and a good cast, and good writing, you will find an audience. And even if you don't find a big one, every show can't be a blockbuster. I bet studios would make just as much money (or even more) if they stuck with shows instead of yanking them off at the first sign of trouble and replacing them. Hey, I should run the network. I'd bring *Cupid* back, and *Freaks and Geeks*, and *Once and Again* and, and... Okay, I'm getting mad with power, but I have a serious point. Watch. This. Show. Mark the date on your calendar. It is worth it.

He said: This is good stuff. All the performances (known quantities, newcomers and kids) are good, and Knapp (the name doesn't seem like a corny play on 'kidnapped' when it is spoken) promises to be another less-than-pristine hero in the Jack Bauer vein. The intricate plot and kidnapping scheme are welcome brain teasers. Connie/Hutton's Irish gangland roots are a little stale/unrealistic, but we can forgive that. The plot premise to insert about-to-retire FBI agent King (Delroy Lindo) into the storyline is worse, but if they keep getting the rest of the plot and writing right, we'll forgive them just about anything. 

ART

Sisyphus versus Molinari and Rauch

BY CHRIS HAND

Howdy!

Initially, I had great and grand ideas that I was going to preview all the November exhibits happening in Westmount. There are more than ten contemporary art galleries spread out between Greene Avenue, Victoria Avenue and Sherbrooke Street. But then I thought: 'What about the rest of the city? After all, art knows no boundaries.' That's when I froze. There is so much art in this city that to try to see all of it is a physical impossibility, but much like Sisyphus, I end up doing the same thing over and over and over again and again; going to the same convenient and comfortable galleries week after week after week. So I stopped for a moment and asked myself, 'What is the furthest I can go from my comfort zone and still see some wonderful and amazing art?'

Modern Molinari

Without doing exhaustive research, I decided upon **Maison de la Culture (MdC) Maisonneuve**. Located at 4200 Ontario East, one block beyond Pie IX, it was the first of many jewels in the Montreal network of more than 60 extremely local places for art and culture. Currently (and through December 3rd) they are showing a superlative and phenomenal exhibit called 'Molinari – Morceaux choisis.' Set up and organized by the Molinari Foundation, it gave me renewed faith in not only the power of art, but that the bureaucrats who run the Montreal network might actually know what they are doing. Although I had never been to the MdC Maisonneuve before, I had been to other MdCs and, more often than not, I found the art subpar.

The show features 31 pieces that span Guido Molinari's entire career, from a landscape from 1947 made by a 13-year-old Molinari to a painting called 'Tribute to Mondrian' made six years before his death in 2004. The landscape was entered into a painting contest sponsored by the magazine *Photo-Journal* and ended up winning first prize. It is nice to know that prizes sometimes accomplish what they are set out to do, or in plainer language, I'm happy to believe that winning

the prize was more than sufficient motivation and recognition to enable Molinari to think of painting as a career. I do not know if the 'Tribute to Mondrian' was entered into any competitions, but I'm fairly certain that had he decided to, it would have won.

What is Modern?

For those readers who have been or are out of the loop when it comes to modern Québécois painting ('modern' roughly being the name of the period from after World War II to somewhere in between the FLQ crisis and Meech Lake, depending on whom you are talking to), Guido Molinari was one of the titans and giants of the scene. Although slightly younger than **Jean-Paul Riopelle**, the first wall on your left as you enter the gallery will make it self evident that Molinari was as influenced by **Borduas** as Riopelle was.

Things start off fairly simply for Molinari, as the early abstracts on the right hand wall show. But while they are relatively simplistic in comparison to stuff, things and paintings being made these days, you can't forget that in the early 1950s things were not like they are today.

In 1951, the biggest record of the year (according to *Billboard* magazine) was 'Cry' by Johnny Ray (with the Canadian vocal group The Four Lads backing him up). As I write this, the number one song in Canada is by someone or something called Hinder and it wasn't so long ago that a group called Gnarl Barkley topped the charts. Back then, making abstract paintings was considered as radical as being a Muslim extremist is today.

An Issue

But by the time you get to see the paintings hanging in the second room of the exhibit, Molinari would no longer be considered radical, nor would his paintings be considered simple. However, this second room has what I would call the only mistake, problem, or bad thing in the entire show. It isn't major, but I would feel bad if I didn't mention it. I'm not a big fan of using black curtains as a backdrop for paintings. It tends to make the eye concentrate too much on the painting, similar to using a magnifying glass to read a newspaper – it works, but you

end up losing a whole lot of context. Be certain to grab a catalogue (they are free for the taking): it will do a much better job than I of explaining why and how Molinari is such a wonderful painter, as well as dropping hints as to his significance and biography.

Neo Rauch

But now to revert back to my Sisyphus nature, you might have noticed recently that *ArtReview* magazine recently came out with their list of the '100 most powerful people in the contemporary art scene.' What you might have missed is that the person occupying number 66 is currently having his first Canadian show right now, right here at the **Musée d'art contemporain**. His name is Neo Rauch, and his work is weird, woolly and wonderful.

To quote from the press release: 'Neo Rauch is the most prominent and influential graduate of Leipzig's Academy of Visual Arts, which is famous for being a mecca for Socialist Realism prior to German reunification.' Quite a mouthful, eh? Well, his paintings are pretty gosh darn good as well. On first glance, from a distance they look like some fairly innocuous and harmless paintings that wouldn't look out of place in a high school or college as something hung there in order to instruct the students on some historical incident.

Not as it Appears

However, if you were to look just a little closer, take more than a glance, you'd suddenly realize that this is some weird alternative history that hasn't quite happened yet. Not quite science fiction paintings, not quite out-and-out fantasy painting (à la Frank Frazetta), but some twisted place buried behind a bunch of rotting cardboard cartons that used to be filled with entrails of some geese, which had been eaten by the rats that inhabit your dreams, and now only contains their droppings.

Some vaguely Germanic businessmen playing a variation of hockey that includes levitation against an opaque earthworm that lives in a block of cement? Or is that a killer ice cube that is attempting to defend its turf against some imposing and insensitive bunch of government bureaucrats from whatever country has green as the primary colour of its flag? Both work as a description of one of Rauch's paintings. I'm certain that you will be able to come up with a bunch of your own.

If you continue down Mr. Rauch's garden path you will notice that there are some recurring characters, recurring themes, and recurring imagery happening throughout all eight of his paintings on display – leading me to believe that

they must have stopped electroshock therapy much later in East Germany than they did in West Germany, or that the recreational hallucinogens available in East Germany are much stronger than those available in the west.

Neo Rauch

Musée d'art contemporain de Montréal
185 St. Catherine West (corner Jeanne-Mance) Tuesday to Sunday: 11 am to 6 pm, and Wednesday: 11 am to 9 pm until January 7, 2007
\$8 (free on Wednesday from 6 pm to 9 pm)

Molinari – Morceaux choisis

Maison de la culture Maisonneuve
4200 Ontario East
Thursday to Friday: 1 pm to 7 pm
Saturday to Sunday: 1 pm to 5 pm until December 3, 2006
Free

Chris 'Zeke' Hand runs Zeke's Gallery. All the opinions expressed are his own. He does not represent, manage, consult or otherwise have ANY affiliation with any of the artists or galleries he writes about, unless it is explicitly stated within the review.



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SPOTLIGHT ON MONTREAL FICTION:

Robert Michael McKenzie

Former Dawson College mathematics professor Robert McKenzie will be publishing his first novel, **The First Thing We Do** – a Charles Dupont mystery – in November. Two subsequent Charles Dupont mysteries, **Two in the Blues** and **Three in the Canal**, are scheduled for spring and fall 2007. Here is a sneak peek:

A wave of murders swept Montreal during the second week of September 1991. Then at week's end, Friday the thirteenth arrived with one more murder and the disaster at the Olympic Stadium.

I was sitting in the office of Charles Dupont, the eminent criminologist, and my sometime boss. We were trying to settle the details of a bill about to be submitted to a client. Dupont was nearly six feet tall and heavyset, with hair still black but thinning on top so that he had a widow's peak. He wore a full beard which had turned to salt and pepper, but his moustache was still all black with droopy ends he was fond of twirling while thinking. He was having trouble paying attention as he twirled the right end of his moustache. He might have been staring out the office window at the city below or he might have been staring nowhere in particular, lost in thought. I knew he was having trouble with his latest book.

"I know you're not superstitious," I said, trying to get his mind back to the task at hand.

He brightened and said, "No, not at all, Gerry. Why did you mention it?"

"It's Friday the thirteenth."

"In fact, I have begun a number of successful enterprises over the years on the thirteenth."

"Well, this one proved to be extremely unlucky for the stadium and for another lawyer, Daniel Abrams."

"What happened at the stadium? I haven't heard the news all day."

"A beam the size of a fifty-ton locomotive fell out of the side."

"And it's still standing?"

"Apparently."

"It shows how inappropriate this structure is, if a fifty-ton beam doesn't hold up anything. Montrealers have had enough of this billion-dollar monument to graft, corruption and incompetence. They should dynamite it and have done with it." He held his hands apart in exasperation. "What about Abrams?"

"Assassinated by a hitman, just like Beaudry earlier this week. They were both

criminal lawyers. The police are already calling it 'a settling of accounts'."

"How many murders does that make in the last few days?"

"Thirteen."

"How appropriate. Lieutenant Kelley must be stretched thin." Kelley was the head of the homicide squad.

"So thin that the paper said they'd been loaned members of the holdup squad."

"What do we know about Beaudry?" he asked.

"His funeral was today. The story in the paper said he was a former narc with a checkered career. Something about smuggling bullet proof vests into Canada. And here's a detail I love. They interviewed one of Beaudry's classmates who said that he had a big mouth, that if they'd held an election, Beaudry would have been voted 'most likely to be shot'."

Dupont laughed, "I guess they got that right. What about Abrams?"

"I don't know about him. I could ask Nadine." Nadine Cohen was a criminal lawyer and the lady in my life. "Why do you ask? Looking for a fee?"

"Hardly. The deadline for my new book is next Thursday and I've just been assigned two new graduate students. But I do try to stay abreast of things. After all, murder is my business."

We returned to the more mundane task of making up the bill.

No one called the rest of the day asking us to solve either the murder of Beaudry or Abrams.

After dinner on Friday, I picked up my daughters at my ex-wife's apartment, Carny, age nine, and Caitlin, age eleven. My biweekly turn at playing parent.

The next morning they were up early watching cartoons on TV. When I got up I made a pot of coffee and sat around in my bathrobe reading the newspaper. The story about the collapsed beam at the Olympic Stadium dominated the front page, but at the bottom there was an article about Abrams' assassination; there were no details I hadn't heard already. The article ended with a reprise of Thursday's story on the murder of Beaudry. He had been gunned down in his office in Old Montreal by a pair of hit men in the presence of his associates. Mortally wounded, he had staggered from the office down the stairs and collapsed dead on Saint Paul Street.

On page six there was a long article about the recent spate of murders in

Montreal, complete with something right out of the sports pages, a box score.

The columnists were having a field day with the murders and the collapsed beam at the oval Olympic Stadium, the 'Big Owe', so named because it still wasn't paid for. The page two column is written under the heading "The Curmudgeon". People suspect that the column is a vehicle for all the writers on the paper who don't want their opinions attributed. "The Curmudgeon" echoed Dupont's sentiment: dynamite the thing and move the Expos back to the natural grass of Jarry Park, their original home.

Saturday night I took the girls out for

pizza, carbo-loading for our big race the next day. They had been training for the Terry Fox run for cancer and had been going door to door collecting pledges. Sunday morning we drove up to Beaver Lake on Mount Royal, the start of the race. In heavy fog and light rain we ran along the lake to the carriage road, then along the road to the turnaround at 2.5 kilometers, returning to the start. Caitlin, already a strong runner, beat both Carny and me. After the race we headed to Chinatown and our favorite restaurant, The Great Wall of China, for dim sum. The day was relaxed and peaceful. It was to be the last day like that for awhile...

PRACTICAL POINTS

The Limitless Possibilities of Bluetooth

BY NEXUS

Walking down Sherbrooke Street anywhere between Atwater and Marcil you are bound to see someone with a contraption attached to an ear that makes them look like a type of cyborg. Although it might appear that these individuals are straight out of *Star Trek*, in fact, they are using a Bluetooth headset to establish a connection to their phone.

Origins

Bluetooth was developed by a SIG (Special Interests Group) of companies (namely Agere, Ericsson, Intel, Lenovo, Microsoft, Motorola, Nokia and Toshiba) in early 1998. It is a short-range communications technology intended to replace the cables connecting portable and/or fixed devices, while maintaining high levels of security. The name Bluetooth was derived from a famous 10th-century Danish king named Harald Blatand (Harold Bluetooth in English) who was instrumental in uniting the warring factions of Norway, Sweden and Denmark. SIG members felt it appropriate to name the protocol after him given their ambitious endeavour to unite cellphones, computers, automobiles, etc.

How It Works

The Bluetooth protocol allows for the creation of what is known as a PAN (Personal Area Network). The PAN opens communications between electronic devices. They become wirelessly 'paired' using the unlicensed frequency range of 2.4 GHz. Typically, this pairing is based on the exchange of encrypted keys that

establishes the wireless connection between 'trusted' devices. Once this is achieved, the devices can exchange information. Currently, a device with Bluetooth capabilities can handle up to eight connections simultaneously.

So what does this all mean for the rest of us?

While many people are familiar with cellphones and wireless headsets, here are some other possible applications:

- Wireless synching between a Bluetooth-enabled PDA and computer;
- Hands-free communication using Bluetooth in automobiles (Audi A6, Nissan Maxima, etc.);
- Control the iTunes or Windows Media Player on your PC using your PDA;
- Wirelessly listening to music while jogging;
- Automated call forward from your cell phone to your landline as soon as you get home;
- Wirelessly sending photos from your camera to a friend's PDA device.

This is only the beginning for the implementation of Bluetooth in society. Its possibilities are truly impressive and subject only to the constraints of the human imagination.

If you are interested in learning more about Bluetooth, you can consult the official website (<http://www.bluetooth.com>).

With over 10 years of technical experience working for medium-sized and multinational corporations, Nexus helps individuals working from home and small offices. Email your technical questions to him at nexus@nufrontier.ca or visit www.nufrontier.ca.

TOWNSHIPS CALENDAR: HUNTING

How to Hunt (or Avoid Hunters)

BY STUART WOODS

After the last leaf falls and before the first snow, your options for outdoor activities in the Townships are limited – unless, of course, you're into hunting. In the midst of prime deer-hunting season, *Vivva Montreal* presents its abbreviated guide to the arcane and at times baffling laws that dictate the conditions of the deer hunt, as a reference for hunters and for the safety and education of the lay population.

Zones

Quebec is divided into 28 hunting zones. Different laws for each zone dictate bag limits, the animals in season, the weapons that can be used and the dura-

tion of the hunting season, so make sure you know which specific rules apply before you open fire.

The Townships is comprised of zones 4, 5 and 6. From west to east: **zone 5** extends from Farnham in the west to Memphramagog in the east and touches the American border in the south. It includes Cowansville, Knowlton and Sutton. **Zone 6** is much larger, and extends north from the American border to include Stanstead, Sherbrooke, Lennoxville, Richmond and Orford. **Zone 4** contains the easternmost Townships, extending east from East Angus and Cookshire, and includes **Zec Louise Gosford** (actually two separate geographical areas administered by the same body) and **Zec St. Romain**.

Hunting Season

The most dangerous and popular hunting season (deer-buck hunting with rifles) begins **November 4** in all three zones and ends **November 17** in zone 5 and **November 19** in zones 4 & 6.

Black powder (i.e. muzzle-loading) shooting begins November 25 or 28 and ends on either December 1, 2 or 3, depending on your zoning. Go to www.mrnf.gov.qc.ca for detailed information.

Safety

In order to obtain a firearm or hunting weapon, you must first obtain a **hunter's certificate** by attending a training course and writing an exam. Once you hold your certificate and are in legal possession of a firearm, you can apply for an annual **hunting licence**.

It is prohibited to hunt at night and to shoot in the vicinity of a public road. It is



generally required that you wear a fluorescent orange safety vest to distinguish yourself from the game. You're allowed to shoot on Crown land, unless it's designated a conservation area, and on private land, as long as the owner has given consent (directly, or through membership in a game club to which the hunter also belongs).

Zecs

Zecs (*zones d'exploitation contrôlée*) are 'controlled harvesting zones' that were created in 1978 to steward the lands of private hunting and fishing clubs. Part conservation area and part hunter's paradise, Zecs provide a limited number of services in a pristine environment. In peak season, you can expect about one person per square kilometre in any given Zec. Although that might sound like a lot of space, it means you'll likely run into other hunters competing for the same game. One Zec administrator I spoke to told me that accidents – hunters mistaking fellow enthusiasts or bystanders for game – occur annually.

Outfitters

Outfitters are the Hilton Hotels of the hunting world. An outfitter will usually have a fully-equipped cabin with electricity, cable television and a kitchenette, and will butcher the carcass of your kill. Because the terrain is private, you're virtually guaranteed to come home with something.

Stuart Woods is the assistant editor of Vivva Montreal.

TOWNSHIPS EVENTS

Books

Noah Richler will answer questions and sign his new book, *This Is my Country, What's Yours?* Arts Knowlton, 9 Mount Echo Rd. For information call Brome Lake Brooks, 450.242.2242. **November 8, 2006 at 7 pm.**

Movies

Theatre Lac Brome screens *Lightning in a Bottle*, a concert film about the history of the blues, and *Being Julia* at Arts Knowlton, 9 Mount Echo Rd. Admission is \$7 and \$5 for members. Call 450.242.2242 for more information. **November 5 & 19 at 5 pm.**

Arts and Crafts

Le marché de Noël sur la Route des vins. Arts and crafts, local products and wine. Brome-Mississquoi. Call 1.888.811.4928 for more information. **November 10 to December 31.**

Magic of Christmas. Arts and crafts sale features wreath-making workshop, horse-drawn wagon rides and storytelling. Call 819.844.2287/2463 for information. **November 11-12.**

Craft Show. Le Pavillon des Arts et de la Culture de Coaticook. 16 Wellington, Coaticook. For more information call 819.849.6371 or go to www.pavillondesarts.qc.ca. **November 18-19.**

17th Salon des métiers d'art de l'Estrie. Sherbrooke. For information call 819.823.0221. **November 22-26.**

Music

Sutton en Blues festival continues every Saturday until November 18, featuring harmonica-player David Rotundo, solo-artist Paul Deslauriers and blues great Bob Walsh. Auberge des Appalaches, 234 Maple, Sutton. Tickets are \$20. Call 1.877.533.5799 or go to www.auberge-appalaches.com for more info. **November 4, 11 & 18.**

Wilfred LeBouthillier, winner of Star Academy 2003, live in concert. Tickets are \$32 and \$27 for members. Le Pavillon des Arts et de la Culture de Coaticook, 16 Wellington, Coaticook. For more information call 819.849.6371 or go to www.pavillon-desarts.qc.ca. **November 10.**

Other

Salon 2006 de l'environnement. 165 Moore Rd., Sherbrooke. For information go to www.environnement.estrie.ca. **November 18 & 19.**

Useful Information

If you see anyone hunting out of season, call the poaching hotline at 1.800.463.2191.

To get a hunting licence go to the Canadian Tire in Alexis Nihon Plaza, 1500 Atwater Ave.

For detailed information on zoning and the laws that apply to each hunting zone go to www.mrnf.gov.qc.ca or call 1.866.248.6936.

For information on Zecs go to www.zecquebec.com. For Zec Louise Gosford call 819.544.9004 (Gosford) or 819.583.4018 (Louise).

For information on the Quebec Outfitters Federation go to www.fpq.com or call 1.800.567.9009.

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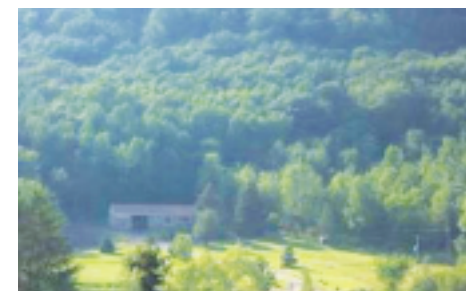
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Westmount Are you a professional who cherishes the idea of working at home in a private deluxe cherry wood office? Enjoy being able to walk to the shops? Does cooking in a gourmet chef's kitchen appeal? This property has this and more. **Asking \$995,000**
Virtual tour: www.mcguiganpepin.com/571213



Upper Westmount Bright detached 4+2 bedroom house in mint condition on 12,000 sq ft lot. Award-winning perennial garden. Garage. Walk to schools. Peaceful and safe cul-de-sac. **Asking \$899,000**



Westmount Enjoy river views from top levels of this 3-storey 5-bedroom house. Work in home office on the top floor, while your kids play in the renovated playroom below. A quiet back garden has private steps to Edgemoor. Garage. **Asking \$719,900**
Virtual tour: www.mcguiganpepin.com/570434



Downtown Situated at the back of a quiet courtyard in a prime downtown Montreal location, this house has potential for renovators. With 4 bedrooms, plus two in the basement, house is bright with windows on 3 sides. **Asking \$620,000**
Photos: www.mcguiganpepin.com/562465



Westmount Beautiful Victorian townhouse across from park. Three bedrooms, plus basement apartment, parking, walking distance to Atwater and Westmount Square. **Asking \$570,000**
Virtual tour: www.mcguiganpepin.com/571163



St-Lazare Unique custom-built house, professionally designed interior and a grand yet comfortable ambiance designed for gathering family and friends. 38,000 sq ft property in Charlevoix area, 35 minutes from Montreal. Pool. **Asking \$865,000**
Virtual tour: www.mcguiganpepin.com/56680

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As Westmount's premier family real estate broker, we give you our personal attention.

