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Vivva MONTREAL

What are you doing tonight?

Crafting
 Issue Part 1 of 2

April 2007—v2.4 Arts & Entertainment on the Island and Beyond 27,000 copies

INSIDE...

Check out our Happenings section to see what's going on in Montreal.

From the Blue Metropolis literary festival  and a workshop with jeweler Myriam Bardoul  to the Rotary garage sale  and Centaur Theatre's  production of *The Caretaker*.
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Crafting captures Montreal

BY COLETTE VAN HAAREN

Lively places, where crafters can get together for instruction and to enjoy each other's company, are sprouting up all over town. Crafting, it turns out, is no longer a solitary endeavour done by lonely spinsters.

Samantha Star, who opened **Scrapbook Star** on Somerled Ave. in NDG last year, says that it is 99% women who are into scrapbooking. Instead of keeping photos in a traditional photo album, they make scrapbooks – large albums designed for artistic displays of photos and other keepsakes.

"Scrapbooking seems new in Quebec," Star *continued on page 10*

See also these Arts & Crafts features:
MATERNALLY YOURS Craft parties, scrapbooking and art classes by A. MELANSON p. 7
DAY-TRIPPING Laurentian artisans by R. HAUGHEY p. 13



Bead Emporium collects beads from around the world.

Restaurant Review

West & north: Indian restaurants on the outskirts

BY STUART WOODS

My search for the city's best Indian restaurants took me well beyond a reviewer's regular downtown and Plateau beat.

An unapologetic urbanite, I have long disdained the suburbs as an undefined halfway point between ski country and my Plateau apartment. Imagine my surprise, therefore, when I was told of an Indian restaurant in Pierrefonds said to rival the city's best – and my displeasure at making the journey to a godforsaken stretch of Sources Blvd. north of highway 40.
continued on page 5

Maternally Yours

Getting crafty: Part 1 of 2

BY ANNKA MELANSON

There are so many creative activities for kids (and parents!) to sink their teeth into these days. With plenty of opportunities to take an art class, stock up on supplies and even host a craft party, getting crafty has never been easier.

I recently hosted a **t-shirt party** for my 4-year-old daughter Amel and eight of her most artistic friends. I invited Darryl, the founder of Montreal's only *continued on page 9*




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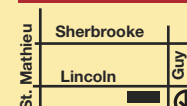


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HAPPENINGS

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

FESTIVAL CITY

- Now in its ninth year, the **Blue Metropolis** literary festival celebrates the work of Margaret Atwood. Tickets to the opening ceremonies on April 25 are \$50. For tickets go to www.admission.com. For information on programming go to www.bluemetropolis.org. Delta Centre-Ville Hotel, 777 University St. **April 25 to 29.**
- **Vues d'Afrique** presents the 23rd edition of **Journées du cinéma Africain & Créole**. This year's event features an homage to Ivorian filmmaker Henri Duparc. Individual tickets are \$7. For tickets and information call 514.990.3201 or go to www.vuesdafrique.org. Box office, 67 St. Catherine St. West. **April 19 to 29.**

Music

- Espace musique presents Quebec songwriter **Guy-Phillipe Wells**, one of seven artists featured in the *Sacré talent!* 2006 concert series. Tickets are free. To reserve call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **April 4 at 8 pm.**
- Singer-songwriter **Nedjim Bouizzoul**, accompanied by his band, **Labess**, speaks out against oppression in his native Algeria. Tickets are free. To reserve call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **April 12 at 8 pm.**
- **Spirit of the Sufis**. The Farid Ayaz Qawwal Ensemble performs a program of traditional Qawwali music, the devotional music of the Sufis. Tickets start at \$25, \$20 for students. For tickets go to www.admission.com. For more information call 514.989.5353. The Oscar Peterson Concert Hall, 7141 Sherbrooke St. West. **April 14 at 7 pm.**
- **Tadava** performs traditional Eastern and

African music. Tickets are free. To reserve call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **April 27 at 8 pm.**

CLASSICAL MUSIC

- **Contrées lointains**. Trio Lucia Hall, Arne Kirchner and José Gallardo performs works by Ravel, Shostakovich and Astor Piazzola. Tickets are free. Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 11 at 8 pm.**
- **Passion et poésie**. Trio Lucia Hall, Arne Kirchner and José Gallardo celebrates the life and work of Robert Schumann and his contemporaries. Tickets are free. To reserve call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **April 12 at 6 pm.**
- Ensemble **Soffio e Voce** matches three voices with three clarinets in arrangements of excerpts from Mozart's operas. Tickets are free. To reserve call 514.872.6889. Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 18 at 8 pm.**

DANCE

- Choreographer Suzanne Miller plays with pacing in *Speed*, in which a duo performs the same movement at radically different speeds. Tickets are free. To reserve call 514.872.6889. Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 10 at 8 pm.**
- In *Perfect Stranger*, choreographer Isabel Mohn looks at fear of the other in the era of reality tv, speed dating and instant communications. Tickets are free. To reserve call 514.872.6889. Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 17 at 8 pm.**
- *Les printemps de la danse* is a program of

new works by emerging Montreal choreographers Ghislaine Doté, Jean-François Déziel and Erin Flynn. Tickets are free. To reserve call 514.872.2157 or 514.872.6889. Maison de la culture de NDG, 3755 Botrel. **April 17 at 8 pm.** Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 24 at 8 pm.**

THEATRE

- Centaur Theatre presents *The Caretaker*, a "comedy of menace" by Nobel Prize-winning playwright Harold Pinter. Tickets are \$42, \$32.50 for seniors and \$20 for students. Centaur Theatre, 453 St. François Xavier. For more information call 514.288.3161 or go to www.centaurtheatre.com. **March 29 to April 22.**
- Infinitheatre presents *The Facts Behind the Helsinki Roccamatios*, a play based on a short story by Yann Martel. Tickets are free. To reserve call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **April 20 at 8 pm.**

ART

- *Former une famille*. A painting installation by **Geneviève Rocher** explores the tension between binary opposites – like fragility and monumentality, order and energy, the pictorial and the decorative. Admission is free. For more information call 514.872.2157. Maison de la culture de NDG, 3755 Botrel. **March 29 to May 6.**
- The **Canadian Centre for Architecture** presents *Clip/Stamp/Fold 2: The Radical Architecture of Little Magazines 196X – 197X*, which collects groundbreaking independent periodicals from the 1960s and 1970s that influenced the design and architecture of the time. Admission is \$10, \$7 for students and \$5 for children under 12, and free on Wednesdays after 5:30 pm. For more information call 514.939.7000 or go to www.cca.qc.ca. The Canadian Centre for Architecture, 1920 Baile St. **From April 12.**
- *Les Paysagistes*. Seven sculptors pay tribute to Quebec writer, doctor and founder of the Rhinoceros Party, **Jacques Ferron**, who died 20 years ago this year. Admission is free. For more information call 514.872.6889. Maison de la culture de Côte des Neiges, 5290 Côte des Neiges. **April 19 to May 27.**

CINEMA

- **Films that Transform**. The McGill medical faculty's ongoing film series screens *Born into Brothels*, the Academy Award-winning documentary about the children of prostitutes in Calcutta's red light district. Tickets are \$10, \$5 for students and seniors. Moyse Hall, 853 Sherbrooke St. West. **April 17 at 7 pm.**

COMMUNITY EVENTS

- The Thyroid Foundation of Canada presents the 11th annual **Art Exhibition & Sale to benefit Thyroid Disease**. The

vernissage is April 7 from 2 to 5:30 pm. For more information call 514.337.7272. Livingston Hall (6th Floor), Montreal General Hospital. **April 7 to 13 from 9:30 am to 5:30 pm.**

- **McClure Gallery** presents their annual exhibition of student

continued on page 3

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Westmount Arena: Auction, Fri, June 1 – Sale, Sat., June 2

HAPPENINGS...

continued from page 2


- work. For more information call 514.488.9558 or go to www.visualartscentre.ca. McClure Gallery, 350 Victoria Ave. **March 31 to April 18.** Vernissage on **March 31 at noon.**
- The Westmount **Horticultural Society** presents a workshop on indoor plants by George Libby. For more information call 514.989.5300. The Westmount Library, 4574 Sherbrooke St. W. **April 10 at 7 pm.**
- Bead Emporium presents a weekend workshop with jeweler and artist **Myriam Bardoul**. Learn how to make brooches, pendants and other decorative objects using polymer clay. The cost is \$150 plus \$20 for materials. For more information call 514.486.6425. **April 14 & 15.**
- **Montreal Urban Hikers Walking Club** walks in Pointe Claire and the West Island. Transportation is available from Angrignon metro, though confirmation is required before April 5. The cost is \$6. For more information call 514.366.9108 or 514.938.4910. **April 14.**
- The Westmount cultural lecture series continues with a lecture entitled **From Sand to Sea: The Kingdom of Morocco** by Fred Hore. For more information call 514.989.5300. The Westmount Library, 4574 Sherbrooke St. West. **April 18 at 7:30 pm.**
- The Westmount Historical Association presents a lecture by Dr. Sophie Marcotte of Concordia University on the life of **Gabrielle Roy**, who lived on Dorchester in Westmount while writing *The Tin Flute* (*Bonheur d'occasion*). For more information call 514.925.1404 or 514.932.6688. The Westmount Library, 4574 Sherbrooke St. West. **April 19 at 7 pm.**

- Stock up on summer reading at the **Friends of the Library Book Sale**. For more information call 514.989.5300. The Westmount Library, 4574 Sherbrooke St. West. **April 21 & 22 from 11 am to 4 pm.**
- The Westmount Library hosts a reception to celebrate **World Book Day**. Free. For more information call 514.989.5300. The Westmount Library, 4574 Sherbrooke St. West. **April 23 at 6 pm.**
- Give the gift of life at Mayor Karin Marks' annual **blood drive**. For more information call 514.989.5265. Victoria Hall, 4333 Sherbrooke St. West. **April 27 from 2:30 to 8 pm.**

AT THE NEW FORUM (BELL CENTRE)

April 1	HSBC Stars on Ice
April 4	G3
April 5	Nelly Furtado
April 6	Harlem Globetrotters
April 7	Gregory Charles
April 9	Superdogs
April 10	Il Divo
April 18	John Mayer
May 1	Ricky Martin
May 6	The Killers
May 9	My Chemical Romance
May 12	André Rieu
May 25	Fall Out Boy
May 29	Gwen Stefani
June 7	Roger Waters
July 25 & 26	The Police
August 7	Daft Punk

Send us your Happenings!

If you'd like to see an event listed in *Vivva Montreal* for free, send it to vivva@vivvamontreal.com. 

Survey: what our readers thought:

The Good

"The paper is well written, intelligent and of high quality – all rare in this kind of publication."

"Informative and up to date."

"I particularly like the size. It is easy to read in your hands."

"The size of the paper is just right for the bottom of the birdcage."

The Bad

"Elitist."

"Aimed at an older crowd."

"No sudoku."

"Fold in the middle."

"Funny shape."

The Funny

How many readers are you responding for? "Five."

What do you do for a living? "Supervise the other four."

Survey #2: Tell us what you think!

Please complete the survey below and send to 310 Victoria #105, Westmount, QC H3Z 2M9. Or send us an e-mail at vivva@vivvamontreal.com or a fax at 514.935.9241. Your response will help us serve you better. Thank you in advance!

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1. How many readers are you responding for? _____
2. Where do you live? _____
3. What do you do for a living? _____
4. What do you like about the paper? _____
5. What do you dislike? _____
6. What new features would you like to see? _____
7. Would you like to see *Vivva* come out more often? _____
8. Anything else? _____

Vivva MONTREAL

What are you doing tonight?

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Editor: David Price 514.935.4537

Assistant editor:
Stuart Woods 514.223.3578

Design: Studio Melrose/Ted Sancton

Advertising sales:
Annika Melanson 514.223.3567



Vivva Montreal is published by Sherbrooke-Valois Inc. – Locally owned, operated and staffed.

COOKING

Yummy in my Tummy maple syrup for Easter and Passover

BY ANDREA HOWICK

Renovating my kitchen has made me realize how much I rely on household appliances even when making “home-cooked” meals. A couple of minutes in the microwave to defrost a steak before grilling. Grabbing some pre-made pasta sauce out of the freezer for a last-minute week-night meal. A healthy fruit smoothie whipped up in a handy blender on a busy morning.

Even with the simplest meals, basic kitchen appliances – fridge, microwave, blender – play a starring role in getting food on the table. Per capita, Canadians are the world’s sixth biggest users of energy. This high level of use can be attributed in part to our cold climate, but also to the high standard of living we are used to.

Healthy appliances

Without the household appliances we take for granted, food preparation would be almost impossible. As a mother of young children, I try to make sure they eat mostly healthy meals. It is so easy to steam some bright green broccoli, throw together a stir-fry or rely on a homemade soup simmered over the weekend. With the kitchen under renovation, however, the closest we can get to a healthy meal are endless snacks of cucumbers, cherry tomatoes and easy-to-serve grapes.

My kitchen was sorely in need of an update, so I’m not complaining. But with things in such disorder, I am anxious to strap on an apron, dust off the cookbooks and cook some homemade meals again!

A natural sweetner

Part of the reason I’m itching to get back in the kitchen is the beginning of maple syrup season. Canada produces more than 80% of the world’s maple syrup. Here in Quebec we are by far the world’s largest producer (about 75% of worldwide production). I can just about smell the sweet bubbling syrup being boiled in local sugar houses.

Maple syrup is a versatile sweetener that can be used in many recipes – both sweet and savoury. With Easter and Passover just around the corner, here are some seasonal recipes to try.

Maple-Soy Glazed Salmon

This recipe is appropriate for children 12 months and older. It’s a great way to get kids to eat salmon.

4 6-oz. salmon fillets

GLAZE:

½ cup maple syrup

¼ cup low-sodium soy sauce

1 tsp. grated ginger

1 tsp. minced garlic

Whisk glaze ingredients in a shallow glass dish. Place salmon skin side up in glaze. Marinate for 30 to 45 minutes.

Preheat oven to 425°F.

Wrap the salmon in foil, sealing the edges. Place on a cookie sheet. Bake until the fillets are no longer translucent inside, about 15 minutes. (Try roasting the salmon unwrapped for drier texture.) Check carefully for bones. When serving, the salmon should flake easily.

Make a little extra glaze, minus the garlic and ginger, to drizzle on top before serving.

Serves 4 to 6.

Maple-Honey Glazed Ham

This recipe is good for the whole family!

5 lb. fully cooked boneless ham

Whole cloves

GLAZE:

½ cup light brown sugar, firmly packed

½ cup maple syrup

1 Tbsp. Dijon mustard

1 tsp. maple flavouring (optional)

½ cup honey

Preheat oven to 325°F.

Place ham fat side up on a rack in a shallow open roasting pan. Insert meat thermometer in centre. Bake uncovered for 2.5 to 3 hours or until internal temperature is 130°F. Remove from oven.

For the glaze, increase oven temperature to 450°F.

Remove meat thermometer. Carefully remove rind from ham and trim remaining fat. Score top of ham in diamond pattern (do not cut deeper than ¼ inch). Insert a clove in each diamond.

Mix remaining ingredients. Spread half of glaze over ham and bake for 10 minutes. Drizzle the remaining glaze over each serving.

Let stand for 20 minutes before serving.

Serves about 10.



It’s tapping time: turn your kitchen into a sugar shack.

Oven-Baked Oatmeal with Maple and Cinnamon

This recipe is a great make-ahead to have on hand all week. Suitable for children 9 months and older.

1½ cups rolled oats (use large-flake oats, not quick or instant oats)

3 cups 2% or 3.25% milk

¼ cup maple syrup

3 Tbsp. packed brown sugar

1 tsp. vanilla

½ tsp. salt

1 tsp. ground cinnamon and nutmeg or

1 tsp. maple sugar

Preheat oven to 350°F.

Stir together all ingredients, except cinnamon and nutmeg. Pour into a greased 8-inch glass baking dish or deep-dish glass pie plate. Bake until the milk is absorbed, about 40 minutes. Sprinkle with cinnamon and nutmeg or with maple sugar.

Wrap leftovers in plastic and keep in fridge. Warm up as needed. Keeps for up to 3 days.

Serves 4 to 6.

Pecan Passover Squares

This sweet treat is perfect for older kids and all the grown-ups!

CRUST:

1 cup matzo cake meal

½ cup matzo meal

½ cup brown sugar

¼ tsp. salt

½ cup (1 stick) cold unsalted butter

4 Tbsp. cold water

FILLING:

1½ cups brown sugar

½ cup maple syrup

2 Tbsp. melted butter

1 tsp. vanilla

¼ tsp. salt

4 eggs

1 cup pecan halves

Preheat oven to 250°F.

Crust: Place dry ingredients in food processor. Add butter and pulse until dough barely holds together. Drizzle in water until dough forms a ball (you may not need to use all the water). Press into a greased 9-by-13-inch baking pan. Bake for 20 minutes. Let cool.

Filling: Whisk together all ingredients except pecans. Either stir in pecans and pour onto crust or pour filling onto crust and arrange pecans in rows on top. Bake until filling is set, about 30 minutes. Let cool for at least 1 hour before serving.

Andrea Howick is one of the authors of YUMMY IN MY TUMMY IN MONTREAL, a cookbook and nutrition guide for parents of 0- to 1-year-olds. She is also a founder of The Liandrea Company, which has produced the award-winning parenting DVDs BRINGING BABY HOME and YUMMY IN MY TUMMY. You can catch her every month on Global TV’s THIS MORNING LIVE. Got to www.liandrea.com for more information.

Bombay Choupati: Worth a trip to Pierrefonds

continued from page 1

The restaurant is called **Bombay Choupati** and has garnered uniform raves since it opened 15 years ago. What makes the trip worthwhile (owner Rajani Singnurtur claims to attract clientele from as far away as Ottawa) is that the restaurant specializes in south Indian cooking – a largely vegetarian cuisine that does without the tandoor and heavy, meat-based curries that are the *sine qua non* of most Indian restaurants in Montreal. Also, the kitchen prides itself on making everything from scratch, right down to the homemade yoghurt and kulfi, as well as using fresh tamarind instead of paste to build a fiery-sweet sauce.

Unless you're looking for it, the restaurant isn't easy to spot: its co-tenants in a desolate strip mall include La Belle Province, a pool hall and arcade, and an adult-video store. Choupati is well known to West Islanders, however, who reportedly line up for tables on Friday and Saturday nights (the restaurant declines to take reservations).

On two recent weeknight visits the restaurant was busy, but not so busy that Singnurtur couldn't manage the smallish dining room alone. Her presence was a boon, since we counted on her expertise while ordering from the menu, which contains unfamiliar terms like idli, wala, sambar, chaat, puri and dosa.

Southern delicacies

Wala sambar consists of doughnut-shaped chickpea-and-rice patties (wala) submerged in a stew-like sauce (sambar) of chilies, masala, diced eggplant and dhal, and garnished with the aforementioned yogurt and spicy tamarind sauce. A variation is called idli sambar, which has steamed, saucer-shaped semolina patties in place of wala. The slightly sour-tasting dough is a distinct counterpoint to the pungent and savoury sambar.

Less spicy is the Bombay chole chaat, a medley of vegetable patties and chickpeas garnished in yoghurt, fresh coriander, tamarind sauce and crisp chickpea-flour noodles. The fruit chaat is another species

altogether, consisting of puffed-up rice wafers in fruit chutney and the now familiar yoghurt-and-tamarind sauce garnish. The fruit chaat is served cold, the sweet chutney offset by hints of spiciness, with crisp wafers punctuating the mushy melee.

Pani puri is a real crowd-pleaser. Hol-

low spheres of deep-fried bread are served beside a carafe of fiery tamarind water. Diners are instructed to puncture the thin shell and insert a mixture of potato, chickpea and fresh coriander, and then fill at least halfway with the water. The resulting assemblage – which is consumed in a single mouthful, like an amuse bouche – is

spicy and fresh, an instantaneous, short-lived burst of flavour.

Dosa is the south Indian pancake, a crêpe-thin, slightly spongy rice-dough flatbread. Masala dosa is similar to roti and consists of a crisp dosa folded over mushy potato curry. The result is sour and savoury, an exciting contrast of textures and flavours. The spiciest item on the menu is fire dosa, which alone is worth a trip to Pierrefonds. It is served with warm sambar and coconut chutney to counteract the spicy, green chili-laced curry filling.

When it comes to familiar main course curries, the kitchen holds its own, which is remarkable when you consider that most of the staff is vegetarian. Suffice it to say that the butter chicken ranks with the city's best. The meat is assertively seasoned and submerged in a velvety mustard-yellow sauce, good to the last bite.

For dessert, the menu lists two items, though it's possible to conjure a third with some ingenuity. Take the gulab jamun (fried-dough balls in sweet syrup) and slice. Do likewise with the kulfi (sweet, cone-shaped ice cream dusted with pistachio) and stack together for a simple, sweet dessert of milk and honey.

Park Ex favourite

Compared to the novelty of Bombay Choupati, **Restaurant Malhi** (also known as Malhi Sweets), which specializes in Punjabi cuisine, can seem a bit of a let-down. But for classics like samosa, pakora, biryani and chicken tikka, this Park Ex in-

Where to go

Bombay Choupati

5011 Sources Blvd.

514.421.3130

Open 11 am to 11 pm six days a week.

Closed Mondays.

Restaurant Malhi

990 Jarry St. West

514.273.0407

www.malhisweets.ca

Open 11 am to 11 pm six days a week.

Closed Tuesdays.



A vibrant mess: Restaurant Malhi's channa samosa.

stitution is the place to beat.

Located on a stretch of Jarry lined with curry houses, Malhi attracts a devoted clientele with its low prices and relaxed atmosphere. Dinner for two, with Cheetah beer, tip and plenty left over, can run you under \$40. And so you know you're in good company, it's also where Catherine Deneuve spent her birthday on a recent trip to Montreal. A photo of owner Gurnam Singh Malhi with Deneuve – described in a caption as a “famous French actress from France” – is prominently displayed at the entrance.

Punjabi classics

Channa samosa is a heaping platter of chopped potato and green pea samosas smothered in a vibrant mess of chutney, coriander, chickpeas and yoghurt. The resulting melee is a light meal in itself – spicy, tart and sweet, but not cloyingly so. Another substantial appetizer is vegetable pekora, which is sold by the half-pound. Similar to Southern hush puppies, pekoras are flash-fried fritters of potato, onion and fresh spinach served with sweet tamarind sauce and coriander yoghurt.

Shahi paneer features squeaky cubes of homemade cheese in a creamy, bright orange tomato curry. Beware, though: the sauce is strikingly similar to that used in the butter chicken, so be sure not to order it twice. You're better off going for aromatic rice-based biryani or chicken tikka – generous hunks of saffron-stained chicken, green pepper and onion served on a bed of iceberg lettuce. Sweet and stew-like lamb korma is another winner.

The bold and flavoursome cuisine makes up for the scattershot decor, which

consists of cafeteria-style seating and a handful of kitschy embellishments, and the sometimes brusque, though never unfriendly, service.

Stuart Woods is the assistant editor of VIVVA MONTREAL.

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ART REVIEW: ZEKE'S GALLERY

Return to the land

A new exhibition of work by South African-Canadian artist **Naledi Jackson** called “Right of Spring” documents Africa’s bloody history and offers consolation in nature. I am the first to admit that I am extremely partial to the show – and that’s not only because it’s being hosted at my gallery on St. Laurent.

Peerless talent

Naledi Jackson doesn’t want to be compared to **Anselm Kiefer**. So I’ll get this out of the way fast and early: Anselm Kiefer uses mud, dead sunflowers, straw and other stuff to make his paintings, which are generally pretty big. Naledi Jackson uses sprouts (sometimes heirloom species), oat grass and other living material to make her paintings, which are generally kind of small.

Right now the whole concept of bio art is hot. The National Gallery of Canada is hosting an exhibition of bio art next month. But despite the fact that her canvasses are alive, Naledi Jackson doesn’t do bio art. What Naledi Jackson does is use non-standard materials to make pretty pictures that are also pretty darn disturbing.

To my eye, Jackson’s work is reminiscent of **Kevin Sonmor**’s. For her part, Jackson cites **Betty Goodwin** as a precursor. But, in truth, both of us are wrong, since there isn’t any artist who makes anything even remotely similar to Jackson’s work.

How does she do it? It all starts with a stroke. A stroke heavy and thick enough to give you a heart attack. A stroke so hard and heavy that your standard-issue steamroller feels insecure. Now that you have the stroke down, you gotta learn to read. Jackson reads voraciously. And once she has consumed a great book, she tries to

figure out the best and most efficient manner to comprehend what she has just read. Since she is an artist, drawing or painting it out of her system comes naturally to her.

Rwanda memorial

Jackson has lived pretty much all over the world: Zimbabwe, Bangladesh, Italy and Canada, among other places. However, as she states quite categorically, her attachment to Africa, and to the land of Africa in particular, is something fierce. You can begin to understand how deep her feelings for the land are when you realize that the dirt, oat grass and other living material in her work is not only there as a variation on the stroke, but as a stand-in for the dirt and oat grass of Africa.

Take *Lavinia*, for example, a small drawing made with oil paint (not too much), ink (obviously) and oat grass. *Lavinia* is a character in Shakespeare’s *Titus Andronicus*. In the play, she is raped and has her tongue and hands chopped off. The whole thing recalls the Rwandan genocide, during which there were countless stories of rape and abuse.

The centre of the ink drawing is taken up by a very heavy line drawing of a face that is half obscured – almost crossed out. On the left-hand side of the drawing there are residual markings of oat grass making a vaguely abstract and psychedelic pattern. The right-hand side of the drawing is a very flat gray paint, effectively blank. The part of the face that is not obscured fades into the blank gray part of the painting, suggesting the faceless victims of the genocide who have been forgotten in the West. Jackson adds to the story by using the residue of oat grass as a touchstone for the land of Africa and to show that memories of past atrocities linger on.



Detail of Checkpoint by Naledi Jackson, on display at Zeke’s Gallery.

Focus on Angola

Miss Luanda is similar in its approach to African history. Unlike all the other pieces in the exhibition, however, it is not small (at 5 feet by 18 inches), it is not hung on the wall (it lies flat on a pedestal), it is an “artist’s book” (not a painting) and the oat grass used to create it is still alive. In fact, for the duration of the show I have to come in to the gallery first thing in the morning and water the work!

Luanda is the capital of Angola, which for about three centuries was one of the centres of the slave trade. The pages of the book are made of canvas and interspersed with dirt, oat grass and orca “friendship” beans, which makes it tough to “read” the book – in the same way the history of Angola is tough to read.

Jackson calls herself a “pan-Africanist”

and thinks of the continent as a large connected place with many different locales. No matter where she is in Africa her attachment to the land is a very strong bond. Also, she does not want anyone to forget Africa’s atrocious and deadly history. But just as spring is a right and not a privilege, there is always hope that things in the future will be better.

Right of Spring by Naledi Jackson runs until April 15. Admission is free. Zeke’s Gallery, 3955 St. Laurent. For more information call 514.288.2233 or go to zekesgallery.blogspot.com. The gallery is open every day except for Friday from 3 to 7 pm.

Chris “Zeke” Hand runs Zeke’s Gallery. All opinions expressed herein are his own.

This review is excerpted from an as-yet-unpublished catalogue.



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Detail of Lazarus Boy by Naledi Jackson, part of a solo exhibition titled Right of Spring.

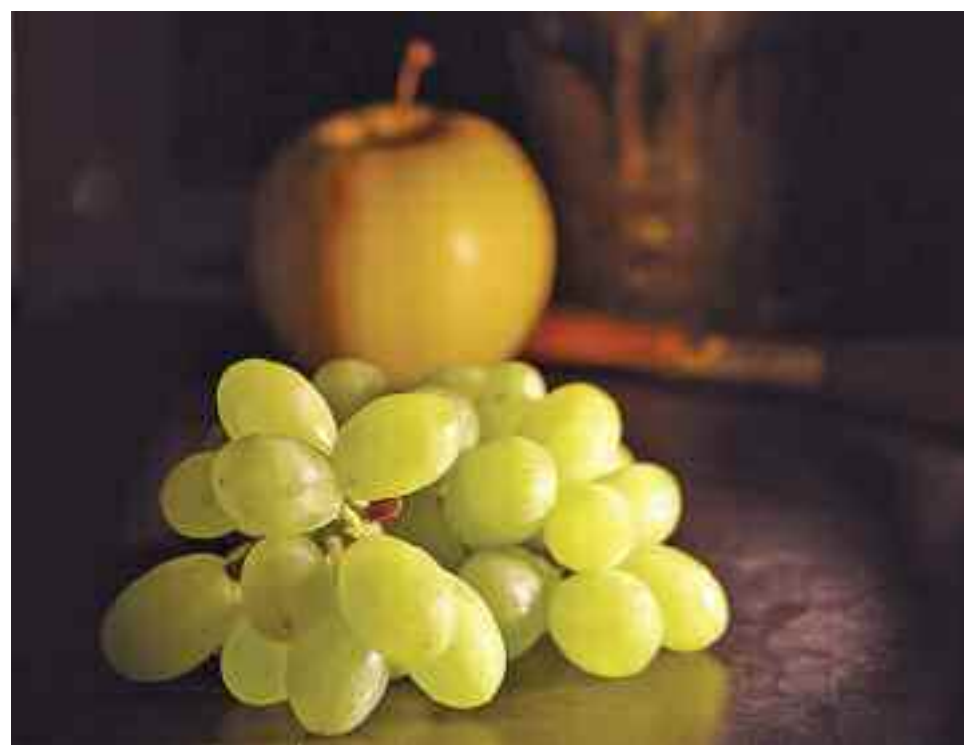
WINE

Wines for holiday fare

BY CAROLA PRICE

Whether you celebrate Easter or Passover, pairing wines with holiday meals can be a challenge. I am here to help with suggestions for all the traditional holiday fare.

Personally, I enjoy every holiday, especially one where chocolate is involved. Some people take the opportunity to reflect on the significance of the holiday, while others simply enjoy the company of family and friends. At my house, Easter is



White wines and light reds match well with spring feasts.

a time to welcome the spring and enjoy copious amounts of wine with the holiday meal. It's also a time to say goodbye to winter and welcome the spring.

Easter ham

With Easter ham, lighten your wine choices. Due to the prevalence of heavy side dishes it is wise not to overpower the palate with a heavy wine. Medium-bodied chardonnays from Argentina or Canada and whites from the Pays d'Oc work nicely.

The trick is to check the label for alcohol content of about 12%. When choosing a red, stick to light wines like cabernet franc and tempranillo. A grenache-and-merlot combo from Languedoc or a light grenache from Spain are budget friendly, as these wines tend to be very inexpensive.

Turkey, lamb and veal

The traditional holiday meat for some families is turkey. Choose light reds and medium whites to match calorie-laden side dishes such as scalloped potatoes, creamed corn, turnips, cauliflower and broccoli au gratin. Pair medium-bodied merlots with turkey, as well as low-alcohol-content zinfandels. My advice is to choose a St. Emilion for under \$25. The expressive plum and black cherry fruit sits in the

mouth, while the body doesn't take away from the food.

Growing up I ate lamb at Easter. The smell of fresh rosemary and red wine wafting through the house drove me mad as I waited for dinner to begin. Wine pairings with lamb are easy to choose due to the gaminess of the meat. I like shiraz blends of no more than 14% alcohol content, as well as earthy wines of the southern Rhone. Blends of grenache, syrah and mourvèdre, along with other grapes, are a treasure trove of flavours. The berry fruit and pepper mixed with baking spice and earthy flavour match lamb beautifully. A dollop of tzatziki brings out the flavour of the meat and wine.

Veal, whether stuffed, rolled, braised or roasted, can be a flavourful experience. The tender meat goes well with Spanish

and Portuguese wines, light Italian wines from Valpolicella, and French wines from Bordeaux. If you're cooking the roast with acidic flavouring like tomato, be sure to pick an Italian wine. But if you're using Dijon and fresh herbs, stick to Canadian cabernets or Bordeaux blends.

Kosher nosh

Last but not least, we come to brisket. Brisket is a tough cut of meat that, when braised, is known for its tenderness and fabulous attachment to sauce of any kind. In the southern US, it is the meat of choice for barbecuing.

Brisket is versatile when it comes to wine pairings because the wine can match the sauce and not the meat. There are plenty of kosher reds that work nicely with this traditional Passover meal. Look for malbec from Argentina, cabernet from Spain, Israel or Bordeaux, and pinot noir from California or Burgundy.

These days, the SAQ delivers when it comes to good kosher wine. It isn't sweet concord-grape juice anymore. Pick up a bottle from Galilee the next time you want to try something of great quality without spending a fortune.

Springtime wines

Whether or not you get together with family and friends over the holidays, remember that now is the time to lighten up your wine choices in preparation for the summer. Keep an eye out for sales of heavier wines for next winter.

If all else fails, seek the advice of the *conseiller en vins* at your local SAQ. They are constantly trying new products and keeping up with the wines in stock. Tell them the flavours you are trying to match and see what they come up with. Don't be afraid to try something new on a lark.

18/20 Cabernet sauvignon, Segal's Special Reserve, Israel.
SAQ#00387752. \$19.70

This kosher wine is a pleasant surprise. It's not a heavy cassis-laden cabernet like the Californians, just a well rounded black-fruit- and cedar-

flavoured wine both in the nose and in the mouth. Medium bodied with long lasting flavour on the palate. This wine is a great match for lamb, beef, veal and roasted or barbequed chicken. Bring it out during the cheese course and serve with a nice triple-cream Brie.



17/20 Tempranillo/Cabernet sauvignon, Valformosa Gran Reserva, Spain. SAQ#00744003.
\$20.20

This medium-bodied wine has the nutty and earthy components found in so many Spanish wines. Its red fruit and mushroom overtones are not overpowered by food; rather, it complements poultry and veal with herbs or fruit-and-wine sauces. Look to pair it with cheddars and medium cheeses like Oka or Chaumes.



16.5/20 Chardonnay, Alamos Ridge, Argentina. SAQ#00467969. \$15.80

This white is great for all roasted meats if you don't enjoy red wine. A full flavoured but not too heavy and alcoholic wine. Tropical fruit and some green apple scent come out in the nose while peaches and a buttery character explode in the mouth. Also a match with cheese and fruit, but stay away from light goat cheese as the acid will get lost in the wine.



17/20 Cabernet franc, Inniskillin, Ontario. SAQ#00317016. \$12.90

This red is medium bodied and a great household wine for everyday drinking. Lots of red berry and cedar in the nose along with some inky and green pepper flavour on the palate. It is a match for red meats in tomato sauce and herb-roasted poultry. Duck with cherry sauce can work, too. It is matched to St. Paulin, Tête de Moines, Järlsberg and Au pied de vent.

Carola Price is a sommelier and chef. 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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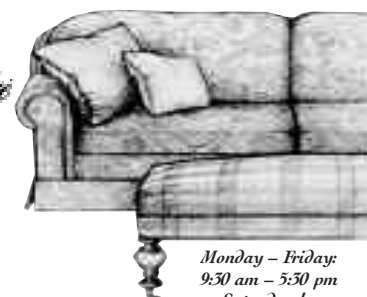
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COUNTRY DOCTOR

Combating depression

BY VIRGINIA HEESE

Depression is a common illness that affects many folks – it can be life-threatening and hard on personal and professional relationships. Happily, it can be treated very successfully and sufferers can return to normal, productive lives.

What is depression?

First off, it's important to state that depression is a medical illness. Some folks mistakenly believe that all depressed people can recover simply by thinking positive thoughts – but this is not the case. Studies have shown again and again that depression responds to medications that change the level of specific chemicals in the brain and that a tendency to depression can be inherited. These characteristics point to a biologic disorder. You may as well tell somebody to simply shake off a case of diabetes!

Depression is also very common. The risk of experiencing a major depressive

episode at some time in your life can be up to 12% in men and a whopping 25% in women. Yet, sadly, there is still some social stigma attached to the disease, and many sufferers hesitate to seek the care and treatment that would enrich their lives.

Symptoms of depression

Depressive disorders are generally considered to be caused by imbalances in neurotransmitters in the brain such as serotonin, norepinephrine and dopamine. These chemicals allow brain cells to signal each other and are necessary for all brain functions. However, even as we are gradually starting to understand that impaired interactions between these neurochemicals and brain cells can lead to depression, there is no simple blood test, sign or symptom that leads to its diagnosis.

Instead, we have to look at clusters of symptoms. Making the task even harder is the fact that people frequently do not recognize they are depressed and that the

illness sometimes manifests itself through physical symptoms, such as weight changes, sleep changes, and aches and pains. This is very characteristic of atypical depression, which is the most common way depressed patients present themselves to primary-care providers.

The symptoms that characterize depression can include low or depressed mood, diminished interest in almost all activities, appetite and weight changes, sleep changes (especially waking early in the morning), feelings of guilt or worthlessness, low energy levels, diminished ability to concentrate, slow or agitated movements, and recurring thoughts of death or suicide.

At the risk of stating the obvious, if you or someone you know is having suicidal thoughts, seek help immediately. Either get yourself to a trusted doctor or go to an emergency room.

What distinguishes depression from the occasional lousy mood or sleep disturbance is the persistence and severity of the symptoms. In depression, some or all of these symptoms are present every day for two or more weeks and are severe enough to interfere with daily activities and personal and professional relationships.

Winter blues

As a physician advising Canadians and Vermonters, I feel obliged to mention **Seasonal Affective Disorder (SAD)**. In general, SAD is defined as recurring depression with seasonal onset and remission. The most common is fall-onset SAD, when symptoms begin in late fall and winter and remission occurs during the summer.

Though there is some debate as to whether SAD exists as a separate depressive syndrome, it seems to be characterized by this seasonality and is associated with increased appetite (specifically, increased cravings for carbohydrates), weight gain and an increased need for sleep. Another distinguishing feature is its response to artificial bright light therapy, as well as more standard medication therapies.

Fall-onset SAD tends to be longer and more severe at higher latitudes, so if you find yourself struggling through long, dark winters, you may want to discuss SAD with your doctor.

Treatments of depression

The treatment of depression typically involves psychotherapy (also known as talk therapy or counselling), medication therapy or a combination of the two. Psychotherapy may lessen symptoms of depression and in some people may be more effective than drug therapy. What is important is to connect with a trained health-care professional with whom you can establish a good psychotherapeutic relationship.

Antidepressant medications can help

rebalance the brain's neurotransmitters, and several different classes of antidepressant drugs have been proven to accomplish this. However, the most successful way to treat depression seems to be a combination of counselling and drug therapy.

Whatever the treatment, the response time may be up to 4 to 6 weeks, so be patient with the course of therapy your doctor prescribes. If drug therapy is a mainstay of your treatment, medication is typically continued for 6 to 12 months once there is a response. At that point you and your doctor may decide to decrease the medication or to continue with it as long as necessary.

Lastly, I want to mention that many people fear taking antidepressant medications because they believe the medication will make them into a different person. As reassurance I have to say that patients regularly tell me that, in fact, the medication makes them feel like themselves again.

Depression is a serious illness and you should never face it alone. Many solutions exist – but the most important first step is asking for the help you need.

Dr. Heese is a Canadian and American Board-certified family physician and a graduate of McGill. She resides in Vermont.

Dr. Heese cannot stress enough that the general advice supplied above should not, and cannot, replace the individualized advice and care of your own family physician.

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Arts and crafts for kids

continued from page 1

t-shirt-party provider, **Creative T-shirt Parties**, to come over on a Saturday morning. He and his assistant arrived with all-cotton t-shirts, pastels, designs for the kids to colour in and a hot press to adhere the designs. I honestly don't know how everything fit so nicely into three crates.

Darryl's assistant strung up a clothesline and hung a selection of pictures for each child to choose from. There were designs of fairies, butterflies, soccer balls and race cars, to name a few. There was even the option to draw freehand and for mummies to join in and have their designs pressed onto a canvas bag.

After the colouring blitz, the children handed over their masterpieces to Darryl, who pressed them onto white t-shirts. The results were fantastic. And seeing the in-

stant result was very exciting for the children, who all insisted on wearing their new shirts immediately.

T-shirt parties with Darryl start at \$100 plus \$12 per participant. Call 514.933.7034 ext. 2 for more information.

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Cut and paste

Ever heard of a "scrapper"? That's the name for someone who's into scrapbooking, one of the hottest hobbies these days.

So gather your little scrappers and collect photographs, ticket stubs, newspaper and magazine clippings, as well as souvenirs from trips, and get scrapbooking! It's fun and kids can be as creative as they want – the more creative, the more interesting and unique the scrapbook.

If you are pregnant and keeping a pregnancy journal, why not make it into a scrapbook? You can include ultrasound pictures of the baby and pictures of your own growth, as well as clippings of interesting articles and souvenirs of prenatal classes. You and your child will enjoy looking back at it in the years to come.

All you need to start scrapbooking is an album, scissors, acid-free glue and any other decorative embellishment you can think of (fancy ribbons, stickers, fabrics, foil paper, etc.). For inexpensive supplies, head to Wal-Mart or Zellers.

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Do-it-yourself jewelry

I had been looking for the perfect pair of earrings for ages and in desperation I decided to have a pair made. But when I approached the staff at **Bead Emporium** they insisted on teaching me how to make my own. I reluctantly agreed and now I am hooked!

Jewelry-making and beading is my new favourite hobby. It is fun and inexpensive (unless you go hog-wild with expensive gemstones – which is also great fun, right girls?). Plus, it is a fun activity to do with children.

Once you have bought the basics (a pair of pliers, string and beads of your choice), you're all set. My daughter and I have spent many afternoons making all sorts of fun necklaces and bracelets.

A great way for children to begin beading is by separating different beads into an empty egg container. Each individual egg holder serves as a divider. Then they can thread large beads onto a string-like elastic (available at most dressmaker supply shops). Just make sure that your children are old enough to know not to put the beads in their mouths!

The Bead Emporium offers private beading classes for \$30 per hour (plus materials) and hosts birthday parties.

Bead stores

The Bead Emporium

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Maternally Yours updates

The Visual Arts Centre offers a wide range of creative art classes for children ages continued on page 11



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Arts and crafts for adults

continued from page 1

says, “and that’s because we are a French province.” Most products are geared towards English-speaking markets, she explains, and scrapbooking has been popular in anglophone provinces for years.

Scrapbooking: a new trend in Quebec

The modern scrapbooking trend began in the 1980s in Utah, where Mormon families are required by their church to record family history. The attention one family’s 50 albums garnered at a conference on record keeping was the impetus to start the scrapbooking industry, which includes books, magazines, stores and supplies.

Star’s store looks like a paper candy store, with pattern paper, stickers, ribbons, lettering and rub-ons in many designs and every colour of the rainbow. The basic materials for scrapbooking are an album (which runs anywhere from \$15 to \$45), conservation-grade card stock and pattern paper to make mats and backgrounds. Basic tools include a pencil and ruler, a paper trimmer to make straight cuts and good, photo-safe adhesives. Star emphasizes that everything in the store is acid-free, which is necessary to prevent photos from yellowing.

At a recent heritage workshop at Scrapbook Star, Sue Palmer walked in with her scrapbooking bag. Palmer’s father, John Palmer, served in the Royal Canadian Air Force in the 1940s. She chose to make a photo of him and his RCAF crest the focal point of her album.

According to Palmer, the pages turned out well: “Before I made this the badge sat in a drawer. It’s important to bring it out and show it to my son, so he can get an idea of what his grandfather did.”

Knitting

Knitwear designer Kate Gilbert teaches two beginner courses and seven work-

shops in knitting at **Effiloché**. Her goal is to show you how knitting works, how to fix your own mistakes and how to “bend your knitting to your will.” The most popular workshop is on making socks, Gilbert says. Students make a miniature technique sock that includes a sock’s sticking points, such as turning the heel and grafting the toe. To see Gilbert’s designs go to www.kategilbert.com.

Crocheting and sewing

Hairpin lace, a crochet technique that was popular in the 1970s, is back again. Hairpin lace was invented in the Victorian era, when women wound yarn around the prongs of their hairpins and crocheted these loops into strips. Off loom, these strips were then joined to form lacy shawls. Larger looms, or staples, were developed for the craft; modern hairpin lace looms can be adapted to various widths. Hairpin lace works up quickly and yields beautiful fabric. To see examples online go to www.stitchdiva.com. (Disclosure: this reporter teaches the craft at Effiloché.)

“Sewing is a great springtime activity,” says Catherine Lagacé, who teaches sewing and crochet at Effiloché. She aims to show students that sewing does not have to be complicated and that it lends itself to personalized projects. In the introductory class, students work on small items that require no fitting, such as bags.

Andrew Kerrigan, who will graduate from LaSalle College in May, teaches a recycling sewing course at **Friperie La Gaillarde**. The course “facilitates an ecological way of living,” he says. “It provides the skills needed to avoid waste, and encourages people to reuse clothing they already have instead of throwing it away and buying more.” Kerrigan says his students are mostly artistic people who like to create unique clothing to fit their personalities.

Colette van Haaren is a freelance writer who loves textile crafts.



Geneviève Poirier and Mrs. Girard (from left) at the weekly *Stitch & Bitch* at Effiloché.

Craft groups

Westmount’s **Brickpoint Studios** recently instituted a Wednesday evening knitting clinic where people can drop in to get knitting help at low cost. Brickpoint’s owner, Penny Papineau, and her daughter, Belinda Fox, are on hand for troubleshooting and to give a weekly mini-lesson on technique. Papineau also gives private knitting lessons, which she recommends for beginners. Brickpoint Studios, 318 Victoria Ave. For more information call 514.489.0993. Wednesday evening knitting clinic from 6 to 8 pm.

Effiloché opened six months ago in St. Hubert Plaza. This sewing room and knitting lounge provides fibre enthusiasts with a place for learning, gathering and sharing. The philosophy is exemplified by the Friday evening **Stitch & Bitch**, where francophone and anglophone knitters of all ages practise their craft and enjoy potluck snacks. The store offers sewing, knitting and crocheting courses. Effiloché, 6252 St. Hubert. For more information call 514.276.2547 or go to www.effiloché.com. Friday evening *Stitch & Bitch* from 6:30 to 9:30 pm.

Scrapbook Star opened its doors one year ago to aficionados of scrapbooking. Here you can buy acid-free supplies and participate in workshops. The store also hosts inexpensive Wednesday morning “crops,” which are informal gatherings of scrapbook enthusiasts without the guidance of a teacher. “Cropping replaces the (traditional) quilting bee,” says owner Samantha Star. Scrapbook Star, 6252

Somerled Ave. For more information call 514.543.7827 or go to www.scrapbookstar.ca. Wednesday morning scrapbooking crops from 10 am to 2 pm.

Friperie La Gaillarde offers in-store sewing lessons. A class on wardrobe recycling shows how to breathe new life into old clothes by transforming a pair of jeans into a skirt or bag. Knitting and crocheting courses are also available in the winter. Friperie La Gaillarde, 4019 Notre Dame St. West. For more information call 514.989.5134 or go to www.friperielagaillarde.com.

Mouliné Yarns stocks a wide variety of yarns. Owner and knitwear designer Svetlana Kudrevich gives group lessons in knitting on Tuesday evenings from 6 to 8 pm, as well as private lessons in knitting and crocheting. Mouliné Yarns, 2679 Notre Dame St. West. For more information call 514.935.4401 or go to www.moulineyarns.com.

Knit Hook & Give a Little Warmth meets every other Sunday to craft for charity. Projects include blankets and toys for children in hospitals and women’s shelters and hats for premature babies. To register go to knitting.meetup.com/1069/.

Montreal Knits meets six times monthly at Café Castel (3407 Peel St., 514.288.4141), Caféo (4177 St. Denis, 514.849.5702) and Second Cup (5550 Monkland Ave., 514.487.9481). To register go to montrealknits.blog-city.com.

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BOOK REVIEW

Red letter days (Part 1 of 2)

BY CATHERINE MCKENZIE

The Curious Incident of the Dog in the Night-Time by Mark Haddon



A Spot of Bother by Mark Haddon



I like to find themes that connect the disparate works I review: books with the word “little” in the title, for example, or memoirs about childhood. This month, it’s books with red covers.

Why? Searching the bookstore I noticed four books that had the same colour cover: a dark wine-red. Is it silly to pick a book by its cover? So long as that’s not how I judge them, I think it’s okay.

My visual criterion led me to two books by Mark Haddon: *The Curious Incident of the Dog in the Night-Time* and his most recent work, *A Spot of Bother*. My two “red books” for next month are *Bloodletting & Miraculous Cures* by Vincent Lam and *The Tenth Circle* by Jodi Picoult.

The colour’s the thing



After beginning *The Curious Incident*, I realized how fitting it was that I had been led to this book by its colour, since the book’s narrator, Chris, is a 15-year-old autistic savant who judges everything by its colour, texture or smell. He hates all things yellow. He loves all things red. He loves math and mystery books. And he loves his caregiver-father in the only way he can: without touch or other common methods of showing affection.

One day Chris’ neighbour’s dog turns up dead, stabbed with a garden fork, and he decides to solve the mystery of the dog’s death. As he works to unravel this seemingly simple mystery, Chris discovers things about every person in his life that changes all he knows and thinks he has figured out about the world.

Sight, sound, smell

This is a truly original and well-written book. While I don’t know what it is like to be an autistic savant, Haddon makes us believe that he does. And in the course of doing so he writes some truly great descriptive passages that, at least temporarily, changed the way I look at the world. The amount of detail I notice. Why I like the taste or texture of certain foods and not others. Why we tell lies. Why we feel empathy for other people. How lucky I am to

fit in easily with the world, as opposed to those suffering from autism. This book deserves to be a bestseller and deserves to be read.

Second best

I wish I was as enthusiastic about Haddon’s second novel, *A Spot of Bother*. This book is about an unassuming 62-year-old man who has just retired from a life installing children’s playground equipment. He is keeping busy by building a studio in his backyard so he can go back to the painting and sketching he abandoned years ago.

Then, on the day his daughter announces that she is marrying a man he and his wife do not like, he discovers a lesion on his hip and becomes convinced that he has cancer and is going to die. The idea festers and colours everything that happens to him in the months that follow. His acceptance that his son is gay. His realization that his wife is having an affair. His inability to connect with his daughter. It all pales beneath the weight of his fear of death, as if the sum of the people he is ostensibly living for is less than the singular importance of being alive.

I’ve seen this before

While this book is mostly the story of one man, it is told from the perspective of four characters – the same literary device used by Nick Hornby in (the better, funnier, but not perfect) *Long Way Down*. Fresh from his success at recreating alternative thought processes in *The Curious Incident*, Haddon attempts to write about thoughts in the way people actually experience them when they are alone. One thought leads to another and to another so quickly that the reader is sometimes disoriented and confused; I had to re-read several pages more than once.

The book is well written, but I frankly found it depressing, as one might expect from a book about a man who is very depressed. There are parts that are also supposed to be funny, but I found them more like watching a train wreck. I also found many of the characters stereotypical: the uptight, closed minded, middle-class British couple; their feminist, hard-as-nails daughter; their uptight, middle-class, gay son who can’t commit. It feels like I’ve met these people before in other books, but never in real life.

Catherine McKenzie is a Montreal lawyer.



Updates for mummies

continued from page 9

4 and up. Courses include drawing, painting, sculpting, jewellery making, and costume illustration and design. Eight-week sessions beginning in April start at \$135 (plus materials). Visual Arts Centre, 350 Victoria Ave. For more information call 514.488.9558 or go to www.visualartscentre.ca.

The Montreal Museum of Fine Arts continues to host family Sundays at the museum. A free art workshop called “Looking at Colour: Creation of a Portrait in Gouache” will be given on April 15 at 1, 2 & 3 pm. Suitable for children ages 5 and up (accompanied by an adult). Tickets are available in the lobby of the Jean-Noel Desmarais Pavillion (south side of Sherbrooke) from 12.30 pm. Arrive early for the 1 pm workshop as it is the most popular.

The Enigma of Walt Disney continues until June 24. Disney paraphernalia is on display and classic Disney movies are screened: *Alice in Wonderland* on April 19 at 6 pm; *Dumbo* on April 22 at 1:30 pm (French) and 3:30 pm (English); *Peter Pan* on April 26 at 6 pm (French); and *Bambi* on April 29 at 1:30 pm (French) and 3:30 pm (English).

The exhibition is appropriate for older children and adults, so if you are planning to take your young child try to time your outing with one of the movie screenings.

The Montreal Museum of Fine Arts, 1380 Sherbrooke St. West. Admission is \$15, free for children under 12. For more information call 514.285.1600 or go to www.mmfa.qc.ca.

Mummieslist boo-boo

I would like to correct an error I made in my March column. The **Mummieslist** website is www.mummieslist.com, not www.mummylist.com. By the way, did you know that in March, \$15 of every mummy card sold online was donated to the Montreal Children’s Hospital? Well done!

Annika Melanson is the author of *THE MONTREAL POCKET PARENT* and *LE BOTTIN DES BAMBINS* and co-author of *YUMMY IN MY TUMMY IN MONTREAL*.

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REAL ESTATE

Real Estate FAQs

BY BARRY SCHREIBER

Many readers have called or e-mailed me with questions about real estate, so I thought I would address a variety of issues that often come up. Keep your questions coming. I'll always respond.

Negotiating a bidding war

You found the residence you've always wanted, but by the time you decide to make an offer, you discover that two competing offers are being tendered. Horror! You're in a bidding war. This can certainly

affect your negotiation strategy.

If you're bidding on your dream home, you'll probably want to do your best to entice the seller to choose your offer. It's a poker game and you don't know the cards the other players have in their hands. But price is just one card. The others are the conditions you impose.

I've seen situations where the top price was not selected because the winning buyers did not require a mortgage and did not ask for an inspection. There were really no conditions to be met.

If you need a mortgage, I advise clients

to obtain a pre-approved mortgage before they begin their search – it can stack the deck in your favour, because the sellers will know that you are a serious buyer. But you should always have a home inspection.

Pre-approval – or not?

Not all pre-approved mortgages mean that the applicant will receive the funds asked for. What! How can that be?

A qualified pre-approved mortgage requires the lending institution to do an assessment of your financial situation, including your assets, liabilities and credit rating. It's an involved process that usually takes a couple of days.

Even the best pre-approved mortgage is often contingent on the bank inspecting the property and agreeing to the amount the buyers ask for. Sometimes, the precise amount is not forthcoming if the property is deemed unsuitable to the amount required after the inspection.

So, a pre-approved mortgage is a sign that you are a serious buyer, but it does not tell the seller that you definitely have a mortgage. However, it is a comfort factor and worth obtaining. Stack the deck in your favour.

To keep or not to keep the deposit cheque

When selling, you receive a deposit cheque with an offer you accept, but the buyers cannot obtain the financing they require. Do you get to keep the deposit? No.

"The deposit is meant as a gesture of good faith," explains real estate lawyer Michael Concister, "but it is not required by law." It is, however, a common tradition in Montreal. "Virtually all deposits for residential properties must be returned. However, if a seller feels otherwise, he can go to court and the decision will be rendered by a judge," says Concister. If you want to ensure that you get to keep the deposit, you must ask your agent to put in writing that the deposit is nonrefundable.

Now, how comfortable would you be as a buyer if the seller required a nonrefundable cheque? A clause like that, in my view, would need to have good cause. I know of a situation where a buyer missed the signing because the buyer's funds could not be acquired in time for the meeting at the notary. This buyer also missed the second agreed-upon signing date. The owner then asked that an additional deposit be required and that both the original deposit and the second deposit be nonrefundable. The buyer agreed. Eventually, the house was sold to that buyer.

Don't skip the home inspection

Some buyers can save several hundred dollars by not having a home inspection. This is more common when buying a condo than a house. The thinking is that

with a condo the building is responsible for the structure (or envelope) and that little can go wrong with the inside. This is a dangerous assumption. A condo – be it in an apartment building or a duplex – can have serious and costly roof, foundation, water infiltration and other issues requiring unplanned-for owner assessments. Be safe: always conduct a home inspection.

"Here I am, stuck in the middle..."

Yes, it's part of a song, but these lyrics are sung to me quite often when a buyer has sold his or her house and can't find another, or when he or she has taken possession of a new home without having sold the original home. "I thought it would be easy to sell," they say. "I've decreased my price three times and still no buyer."

Well, here is what can be done to avoid this predicament. Find the property you want to buy, but make your offer conditional on selling your home. In fairness to the seller, you could include a clause indicating that, should he receive another offer in the interim, you have the right of first refusal – any interim offer can be matched by you should you so chose. Yes, you might lose the house, but you will be able to sleep better knowing that you won't have to carry the financial responsibility of owning two homes.

Condos versus co-props

There are advantages and disadvantages to buying a condo versus a co-prop, more properly known as divided co-ownership versus undivided co-ownership. Which is which?

The undivided co-ownership property is taxed by the municipality at a lower rate, but the owners cannot rent it, at least not for the first five years. This might be considered an advantage depending on your viewpoint.

The owners of a co-prop must also deal with the existing lending institution or, if that has not been decided on, with a caisse populaire or the Banque Nationale. In short, the owners are not free to choose their lending institution. Another important consideration is that they must make a 25% down payment.

The situation with condos is different. The buyers are free to choose their lending institution. The down payment for first-time buyers is 5% and they are free to rent if it is so indicated in the declaration of co-ownership – the document that defines the terms, by-laws and responsibilities of owners of both condos and co-props.

Barry Schreiber is an affiliated real estate agent with Sutton Centre-Ouest in Westmount specializing in residential properties. He can be reached at schreiberb@videotron.ca and 514.781.2425.



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DAY-TRIPPING

The Laurentians: an artisan's paradise

BY ROGER HAUGHEY

The Laurentians have the key ingredients for a perfect getaway – close enough to Montreal by car or train for a comfortable day trip and crammed full of things to do. That's probably why the region is also full of artisans.

There is a lot of talk these days about artisanal products – from cultural products like art, theatre and music, to spa treatments, household objects and food. Artisanal products are handmade in small quantities, often with local design or components. Many people believe they should be preserved and supported.

Artisans at work

There are plenty of opportunities for hands-on experience of arts and crafts year-round, as the region has camps, day courses and workshops. The Laurentians also offers an impressive array of places to watch artisans at work, view their creations and, if the spirit moves you, purchase all kinds of artisanal objects. Whether you are in one of the many beautiful villages within an easy scenic drive of Montreal (St. Sauveur, Val Morin, St. Agathe, Val David or Mont Tremblant) or meandering along rural back roads, the Laurentians are home to many artisans' exhibits, galleries and studios.

Where to go

Argenteuil Regional Museum

44 Long Sault, St. André d'Argenteuil
450.537.3861

Musée de poupées Claire Poirier

667 l'Achigan West, St. Sophie
450.432.7954

Musée d'art contemporain des Laurentides

101 Curé Labelle Pl., St. Jérôme
450.432.7171

LézArts Loco / Lolipop boutique

1287 Dufresne St., Val David
819.322.6379

Pierre Trahan, cabinetmaker

9 Jasmins Rd., Gore
450.562.9842

Troy Beck, metalworker

73 Wales Rd. N, St. André d'Argenteuil
450.537.1743

Simon Le François, sculptor

3 William St., Grenville
819.242.4736

In 2004 there were nearly 100 professional artisans in the region and over 50 artisan organizations representing painting, photography, glassworks, ceramics, cabinetmaking and metalworks – and the number has grown since then. Major summer events like the **Argenteuil Art Tour** (July and August) and **1001 Pots** (July and August) highlight the artistic culture of the region. April is a great time to avoid the crowds and explore the region's art and artisans in a relaxed and intimate atmosphere.

Galleries and studios

Works by Laurentian artisans are on permanent display throughout the year at regional museums and galleries. Most Laurentian villages have private galleries of local painting, sculpture and other arts. The largest concentration of galleries is in St. Sauveur, where a stroll down Principale St. reveals several galleries of regional art.

The **Argenteuil Regional Museum** in St. André d'Argenteuil, the **Musée de poupées Claire Poirier** in St. Sophie and the **Musée d'art contemporain des Laurentides** in St. Jérôme offer permanent collections as well as exhibits of local arts and crafts. In addition, **LézArts Loco** in Val David is a “multidisciplinary creation centre” and cooperative housing complex for artisans with gallery space, workshops and cultural events throughout the year.

For those of you who like to witness artistic creation, several studios are open year-round where you can meet artisans at work, learn about the techniques and purchase finished works of art.

Glass artist Jonathan Léon's **Lolipop boutique** and workshop in LézArts Loco displays hand-blown glass jewelery and objects in a stylish storefront in the heart of the village. Cabinetmaker and sculptor **Pierre Trahan** in Gore (just past St. Adolphe d'Howard) features beautiful hand-made furniture, as well as sculptures in wood and clay. **Troy Beck's** metalworking studio in St. André d'Argenteuil boasts an array of unique handmade metal objects designed for everyday use, such as fire-place tools, hinges and candle holders, as well as elegant sculptures made from recycled metal and other media. At sculptor **Simon Le François'** studio in Grenville, you can see the self-taught artisan's works in wood and metal, then take a tour (weather permitting) of a water garden.

Most Laurentian artisans work in studios in or near their homes and are eager



Galerie d'art Michel Bigué is at the heart of the gallery district in St. Sauveur.

to show their work to visitors. They know that education is an important part of their trade and are glad to answer questions about their craft.

Roger Haughey is a CEGEP professor and the president of ValoEco, an environmental organization based in NDG, where he lives.

MOVIE REVIEW: SHOOT AND MISS

BY DAVID PRICE

Shooter



The plot: a US marine sniper (Mark Wahlberg) retires from the military after being abandoned behind enemy lines. A few years later, he is recruited to help stop a presidential assassination – only to find himself in a plot much more complex than that.

I wanted to like this movie. I liked Wahlberg in movies like *Three Kings* (1999) and *Boogie Nights* (1997) – and I salute his successful transformation from Marky Mark. The movie had a good feel. By the end, however, I wished that I had been watching the “first draft” that could still be fixed and not a final edit.

First draft

If I were reviewing this hypothetical first draft, I would say: This movie could be great. It is well acted by Wahlberg, Danny Glover and Michael Peña. It successfully brings us into the fascinating world of the sniper – a profession that has not been “movied” to death. And it could be an articulate, angry and semi-serious political movie in the same vein as the excellent *Spartan* (2004) and *Three Kings*.

Unfortunately, I was watching the final edit. Nevertheless, I would have forgiven many minor sins. For instance, it is blatantly unprofessional for our supposedly ultra-professional sniper to break cover in the opening scene (to duke it out with a

helicopter!). And the movie's gun expert brings up unwelcome echoes of Donald Sutherland's character in *JFK* (1991), just as a scene between Wahlberg and the main female character (Kate Mara) brings up unwelcome memories of the Meg Ryan-as-widow/Tom Cruise-as-good-soldier scene from *Top Gun* (1986).

Unforgiven

What I can't forgive was the movie's degeneration into a Chuck Norris-style explosion-fest. Our sniper sets off some homemade napalm worthy of what the airplanes unleash in *Apocalypse Now* (1979). Nor can I forgive the multiple and contradictory endings. Towards the end, our sniper has the bad guys in his power and then lets them go (“I'm out!”) – only to go after them again. Nor can I forgive some of the silly dialogue. After several betrayals, our embittered sniper eventually stands at attention and affirms his military oath. (Was the anthem playing? I can't remember.) As counterpoint, Glover – playing the over-worldly insider – crows cynically about “the land of the free and the home of the brave.” Originality and realism were simultaneously and glaringly absent.

The worst unforgivable moment: a semi-courtroom drama at the end of the movie (in front of the attorney general!) complete with a “courtroom” surprise that would prove nothing in the real world, but that we are supposed to believe. **V**

PRACTICAL POINTS: INVESTING

Prognostications

BY JOHN SMITH

What future events will benefit the prudent investor who has anticipated their potential?

The relentless passing of time can benefit the investing public. It makes a good wine taste even better. Apparently, it does wonders for teenagers. Moreover, in the event of a market reversal, it can have recuperative powers for most good long-term investments.

Recently, investors and the media have had a tendency to concentrate on weekly announcements that turn out to be of very short-term importance. Housing starts, gasoline stockpiles, metal inventories and even weather forecasts have made the front page and beckon us to follow hedge fund and portfolio traders in minute-to-minute vacillations.

A few years ago a press release recording changes in US money supply would transfix the marketplace. That particular indicator is no longer in use, yet its disappearance hasn't made one iota of difference to the performance of markets. A good investor will look well beyond the immediate headlines and prepare for movements that underlie good investment practice.

Here are some important events that will affect the marketplace in the next few years. But remember, these prognostications are guesses at best. The market will absorb the information and do precisely what it wants to do without the slightest regard for the pundits, prognosticators, analysts and, particularly, this watcher.

2007 or 2008: UK Election

The demise of Tony Blair and the removal of the Labour Party from power. This will be an event that will leave the US without its one significant political ally. Investors tend to follow the path laid down by senior elected officials. Any retreat by UK investors would not be a welcome departure from the markets in North America.

September 2007: Demise of Greenspan

Alan Greenspan will cease to be on the lecture circuit after forecasting possible recessions in the US and finding that his forecasts are not winning many friends at his old employer. Interest rates will have ticked up and the markets will be looking ahead to a recovery.

Summer 2008: The Olympic Games

History tells us that the country that hosts the summer Olympic games experiences a severe and very uncomfortable hangover when the party ends. China has spent more than any other nation preparing for this showcase event. The ruling government has used the games as a springboard to revitalize Beijing and surrounding infrastructure. Once the tourists leave town and the letdown begins, there will be little or no new construction and ancillary activity for a significant period of time. (Montrealers, think of the Big Owe.)

The effect of this slowdown will be a greatly reduced demand for all sorts of materials in world commodity markets. The absence of substantial purchasing of oil, metals and lumber are a few areas that could have a negative effect on Canada's markets.

**January 20, 2009:
Inauguration of US president**

Inauguration of a new president of the US and the departure of the incumbent berserker. This will make for a desired sea change in attitude about the politics of the US and should revive a conciliatory attitude from investors around the world. However, the shift in political comfort zones will not be achieved quickly and markets will remain skeptical for a long time before restoring the US to a predominant role. The challenges left behind by the present administration will remain significant burdens for many years to come.

Late 2009: The War in Iraq

The last foreign troops leave Iraq and the country reverts to being a loose cannon looking for a dictator to quell the factions that make the country such an interesting topic for historians. The result will be the inclusion of Iraqi oil exports in the OPEC club, with little benefit to the rest of the world. Oil will continue to be the propellant of choice for most vehicles and the Middle East and OPEC will be the preferred suppliers. Unless Alberta undercuts their price.

John Smith is the nom de guerre of a retired investment executive. John has been a broker, investment banker and trader in Montreal and Toronto, as well as in company management and the investment industry's self-regulatory agencies.

TOWNSHIPS CALENDAR

Shacking up

There's no better way to celebrate the end of winter – and nothing more fitting for a Quebecer – than to visit a sugar shack. And in the Eastern Townships, the second largest syrup-producing region in Quebec, there's no shortage of sugar shacks to visit.

Sugar making is big business in Que-

says Richard Normand of **La Sucrierie Haut Bois Normand**, a 10,000-tap sugar bush in Eastman, Quebec. "It depends a lot on temperature," he says, "but that's not everything."

A maple tree can be tapped for its sugary sap when temperatures are below freezing overnight and above zero in the



bec, where over 7,000 producers generate \$178 million annually or about 75% of the world's supply.

This wasn't always the case. Formerly, syrup producers in New England and Vermont dominated the market. But with warmer-than-usual winters in the last 30 years, as well as generous subsidies from the Canadian government and aggressive branding by the Quebec Federation of Maple Syrup Producers, the tables have turned. Nowadays, it's hard to think of a more quintessentially Canadian export than maple syrup.

Miracle of nature

The conditions that make for good sugar making are manifold and complex,

day. It helps as well if there is ample snow cover, which insulates the tree's roots, and not too much sun in the afternoon. Also, vibrant fall foliage is a sure sign of a sweet harvest.

Visiting a sugar shack

Sugar shacks are living museums of French-Canadian kitsch. Expect to pay about \$20 for an all-you-can-eat meal of split-pea soup, baked beans, maple-cured ham and *oreilles de criss* (deep-fried pork lard), as well as omelettes, sausages and doughnuts slathered in the sweet stuff.

In general, sugar shacks are open to the public until mid-April. It's always best to call ahead, since most "authentic" sugar shacks sell out in advance. **V**

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5677 Airport Rd.
Valcourt, QC
450.532.3771

Cabane à sucre Bellavance
773 Bellavance Rd.
St. Cécile de Whitton, QC
819.583.0441

Cabane à sucre Mégantic
3732 10e Rang
Lake Mégantic, QC
819.583.1760

Cabane du Pic Bois
1468 Gaspé St.
Brigham, QC
450.263.6060
www.cabanedupicbois.com

Érablière du Lac d'Argent
1050 Carrette Rd.
Dudswell, QC
819.887.1030

Érablière la Grillade
106 Érables Rd.
St. Alphonse, QC
450.375.5959
www.grillade.ca

Érablière Landry
830 Pope
Cookshire, QC
819.875.3851

Érablière Leclerc
275 Brandrick St.
Shefford, QC
450.777.7128

Érablière Martin
675 Route 137 South
St. Cécile de Milton, QC
450.772.1196

Érablière Paré
155 Route 112 East
Dudswell, QC
819.887.6621

Érablière Sanders
256 Domaine St.
Ascot Corner, QC
819.346.0852
www.erablieresanders.com

La Sucrierie Haut Bois Normand
426 George Bonnallie Rd.
Eastman, QC
450.297.2659
www.hautboisnormand.ca

EASTERN TOWNSHIPS EVENTS

FESTIVAL

- **Le Temps des sucres.** Local artisans showcase their wares throughout the town of Knowlton. For more information call 1.877.242.2870. Various locations in Knowlton. **April 7 & 8, 14 & 15 and 21 & 22.**

MOVIES

- Theatre Lac Brome screens *Quinceañera*, the Sundance Film Festival Grand Jury Prize-winning film about how a Mexican girl's 15th birthday celebration is complicated when she discovers she is pregnant. Tickets are \$7, \$5 for members. Arts Knowlton, 9 Mount Echo Rd., Knowlton. For more information call 450.242.2270 or go to www.theatrelacbrome.com. **April 1 at 5 pm.**
- Theatre Lac Brome screens *Manufacturing Landscapes*, an NFB documentary about Canadian photographer Edward Burtynsky. Arts Knowlton, 9 Mount Echo Rd., Knowlton. For more information call 450.242.2270 or go to www.theatrelacbrome.com. **April 1 at 5 pm.**

MUSIC

- Festival du Lac Massawippi kicks off in

April and will feature recitals of classical and popular music throughout the spring and summer, as well as an antiques fair. For more information call 819.842.2784. St. Elizabeth Church, North Hatley.

April 15 at 4 pm.

- Classical guitar prodigy **Thierry Bégin Lamontagne** in concert. Tickets are \$14. For more information call 819.849.6371 or go to www.pavilliondesarts.qc.ca. Pavillion des Arts et de la Culture de Coaticook, 116 Wellington St., Coaticook. **April 1 at noon.**

THEATRE

- Arts Knowlton presents *The Dik And Mitsy Anniversary Show*, a vaudeville show. Tickets are \$23, \$26 on Saturday. For more information call 450.242.2270 or go to www.theatrelacbrome.ca. Theatre Lac Brome, 9 Mount Echo Rd., Knowlton. **March 29 to April 1.**
- *Le fantôme de Canterville.* An evening of imaginative entertainment in French. Tickets are \$25. For more information call 819.849.6371 or go to www.pavilliondesarts.qc.ca. Pavillion des Arts et de la Culture de Coaticook, 116 Wellington St., Coaticook. **April 27 at 8 pm.** 



KNOWLTON

3 Victoria

450 242-2000

Fax: 450 243-0914

lois@royallepage.ca



SUPER LAKEFRONT BUILDING SITE – Seize this rare opportunity to discover a spot on beautiful Brome Lake for your new home. 130 feet on the shore, an area of almost 2 acres with mountain and lake views, south-easterly orientation. Near Knowlton and a few minutes from Autoroute 10. \$469,000



BRICK BEAUTY – 1865 country house, sheltered in the folds of the hills near Bromont, facing south with views to Mt. Pinnacle. Lovingly restored and featuring spacious light-filled rooms, the warmth of wood flooring, wood and gas fireplaces. 150 acres, 2 ponds, brook, fields and woodland. Enchantment. \$1,250,000



HILLSIDE HAVEN – Overlooking The Glen, near Knowlton, and the mountains, this home has year-round appeal. The view evolves through the changing light and vegetation of the seasons, always fresh and appealing. A large pool with extensive decking awaits your summer frolics. 5.7 acres \$345,000

Eastern Townships Living by Lois Hardacker

Chartered Real Estate Agent



SHANGRILA – Equestrian paradise in Dunham. 95 acres, half in meadows and fields, miles of attractive fencing, large stable with big boxes, ponds, trails. Sumptuous 1890 4-bedroom residence, each window framing a pastoral view, set in perfect privacy on a long and winding driveway. Tranquillity. \$1,345,000



TROUSER LAKE – A quiet, ecological lake, no gas motors. Here's a find! Impeccable 3-bedroom lakefront home facing east on over an acre of land, well-landscaped with perennial gardens and hidden spots for contemplation, 260 feet on the water. Bonus: insulated garage/atelier. \$525,000



TAKE ME HOME country roads. Idyllic, private, leafy setting of almost 6 acres near Knowlton and Brome Lake. Beamed ceilings, very large open plan dining/kitchen, livingroom with fireplace, 4 bedrooms, master suite with mezzanine, 4-season solarium, open air spa on the deck. Perfect. \$399,500



IT'S WHERE YOU WANT TO BE – 80 acres with a view of Brome Lake just minutes south of Knowlton. There is a great building site with the driveway in place, several ponds, a well and, of course, the view. A stable is under construction and the CPTAQ says you can build a house if you have horses. \$550,000



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NEW LISTING

Westmount Impeccably maintained 4 bdr cottage on sought after street. Upstairs den with f/p and lrg balcony. Spacious teak carpeted playroom in bsmt. Enjoy 3 fp's, garden. **Asking \$1,100,000**



Westmount Charming turn of the century family home in Westmount's best location – the flat. Cross hall plan between spacious living room and dining room. 10 ft. ceilings, ornate moldings. Parking for 3 cars. Lrg family room and bedroom in basement. **Asking \$999,000**

Virtual tour: www.mcguiganpepin.com/571081



NEW LISTING

Downtown Bright two-level 2,300 s.f. penthouse apartment with a large balcony off the living room providing a magnificent view of Mount Royal. Top floor features entry hall, spacious living room, adj. dining room and gourmet kitchen. **Asking \$849,000**

Virtual tour: www.mcguiganpepin.com/571559



NEW LISTING

Westmount Victoria Village! Large 3-bedroom semi-detached beauty with stunning woodwork, architectural treasures. Exposed brick and fireplace in living room. Kitchen has a pantry and adjacent mudroom. Deck, garage. **Asking \$695,000**

Virtual tour: www.mcguiganpepin.com/571575



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 \$599,000**



Westmount Prime living in the heart of Victoria Village. Bright with skylight in stairwell and bathroom. Nicely renovated kitchen and bathrooms ('02). Fin. basement with bedroom, accessible by private door. Garden, 3 balconies. **Asking \$569,000**

Virtual tour: www.mcguiganpepin.com/571517



Downtown Live as you would at the Ritz, except own your own condo. Prestigious building with a discreet neighbourly feel. Enjoy Mount Royal, as if it were your own backyard. Parking, doorman, security. Galley-style kitchen, moldings, archways. **Asking \$210,000**

Virtual tour: www.mcguiganpepin.com/571544



SOLD

NDG A rare find! Older style NDG s/d cottage with original woodwork and features, left beautifully intact. Ideal family home with five bedrooms. Set back from street. Exceptionally deep lot provides sun-filled outdoor living with deck, garden. **Asking 359,000**



SOLD

Westmount Prime location, close to shops, transit, park. Magnificent house blending contemporary and old world charm. Quality renovations, street-level multipurpose office space, 2 parking spaces, brick/stone terrace. **Asking \$955,000**

514-937-8383

The bubble is in the champagne.
The market is high, demand is strong.
Don't wait!

