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week 1

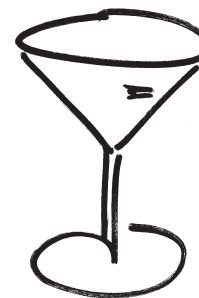
renewal

At both the Montréal-based restaurant, Au Pied du Cochon and his more recently opened Cabane à Sucre in St-Benoît de Mirabel, 45 minutes west of the city, MARTIN PICARD serves up equal portions of culinary humor, québécois heritage, and innovative indulgence. Mounds of foie gras and piles of pork abound, all napped in a saucy mix of reinvention and sly, foodish winks. While we revel in the bison tartare, duck in a can, whole roast piglet head, and plogues with artisan cheese curds and maple syrup, Picard also slips in some national identity. Many simply consider him over the top, or a marketing genius playing off the day's tastes, or a loud-mouthed and hairy hedonist. In fact, he is at once a gastronomic rebel and a dedicated cultural conservationist, and his food—indeed his entire attitude towards hospitality and cooking—is neither haute nor humble, but a savvy blurring and renovation of both.

Like its namesake, **THE MARTIN P** focuses less on rigid adherence to using local ingredients and following time-less tradition, and more on the pleasure of remaking a classic in the same spirit but with an updated perspective. Here, the loungy standby, the Sidecar, is made more luxurious with a heady pear liqueur and the rich, dry smack of an apple-based brandy. American bitters make it very contemporarily Québec.

2 oz calvados
0.25 oz Belle de Brillet
squeeze fresh lemon juice
2 drops Fee Brothers
Whiskey Barrel-Aged Bitters

In a shaker, combine all ingredients over not too much ice and shake vigorously. Strain into a chilled martini glass.



week 11

film

“Un-grilled-cheese-un-ordre-de-toast-un-café.”

FRANÇOISE DUROCHER, WAITRESS.

Like the theatrical Greek choruses that inspired it, Michel Tremblay's *choeur des waitress* evokes equal parts tragedy and drama. His short film, *Françoise Durocher, waitress*, directed by long-time collaborator André Brassard, portrayed a panorama of the women who serve us at lunch counters, cocktail bars, and casse-croûtes. Their faces, their fears, and their realities come at us as fast as the orders they call, chant-like, to the cooks in imagined kitchens behind. *“Un-pepper-steak-pas-d’piment, un-spaghetti-à-éc-des-boulettes...”* Because one of every two of us will work in food service at some point, Françoise is really *us*, or if not, someone we know very well. Tremblay's portraits were not always flattering, but they shone a light on an archetypal role, and established an icon of the screen durable enough to be spoofed in a St-Hubert television spot some 35 years later.

THE WAITRESS will help get you through a long day (or night) on your feet, and maybe serve to dull the edge of your personal baggage while you keep your best customer-facing smile shining outward. A little dangerous, a little classy, and very refreshing, it's a good drink to nurse slowly over the course your shift. Plus, it really lets those high-speed orders roll off your tongue.

- 2 oz Jack Daniels
- 1 oz Dolin sweet vermouth
- 1 oz fresh lemonade
- dash Angostura Bitters

Combine all ingredients over crushed ice in a tall highball glass and stir. Garnish with a wide twist of orange and a straw.



week 24

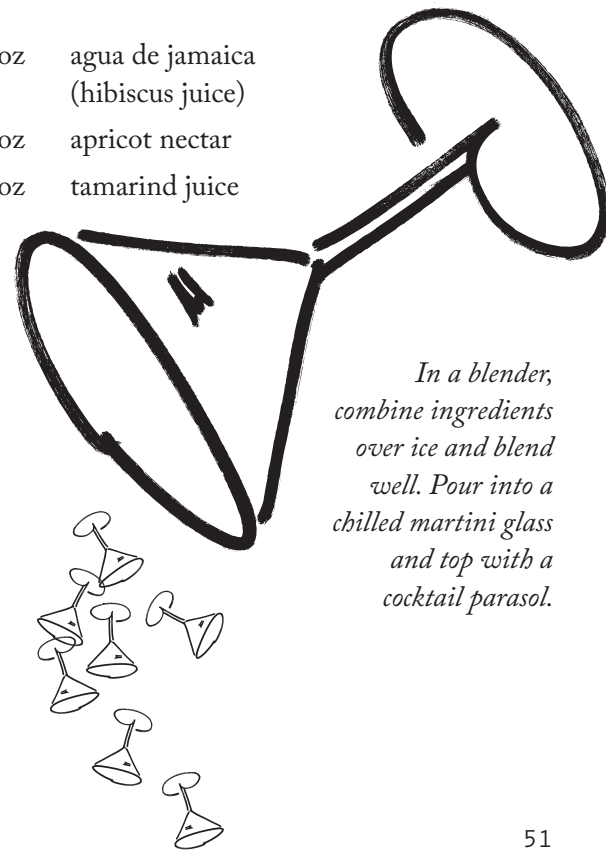
follies

If you're in Kuujjuac around noon on Christmas Day, wear some head protection. It tends to rain candy. JOHNNY MAY, a local bush pilot, started the Candy Drop in 1965, flying his plane low over the northern Québec town and providing sweet treats to the sugar-crazed mob below—via very-direct delivery. The somewhat silly tradition was almost halted in 2004 by an overzealous Transport Canada, whose revised regulations prevented air travel over crowded areas, but a last-minute (kid-lobbied?) decree put May back in the air. In 2008, the Canada Aviation Museum joined the fun, donating aviation-themed teddy bears and temporary tattoos to the payload mix. Still shuttling Santa and a couple of helpers through the Arctic blue annually, May has become a local legend, and the Candy Drop a pure youthful fantasy.



If you're piloting an airplane, **THE CANDY DROP** is a better option than drinking anything alcoholic, otherwise you might end up spreading your cargo over a rather wider swath than you intended. With its juicy freshness and whimsical garnish, this is a cocktail for kids of all generations and seasons—a little silly, a little celebratory, and a little surprising that it's true.

- 2 oz agua de jamaica (hibiscus juice)
- 1 oz apricot nectar
- 0.5 oz tamarind juice



In a blender, combine ingredients over ice and blend well. Pour into a chilled martini glass and top with a cocktail parasol.