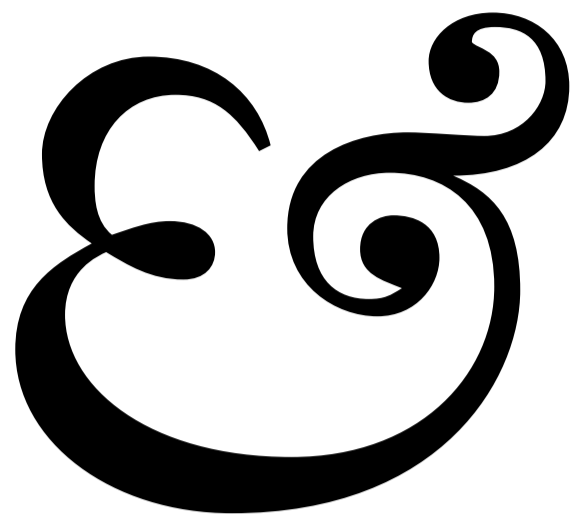
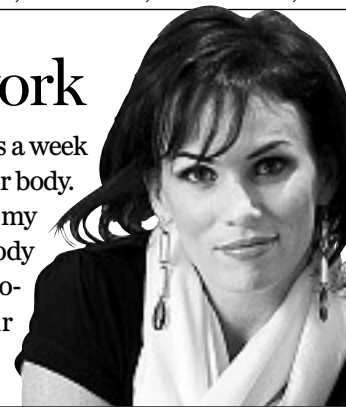


Because you've gotta have faith in your partner to make the dance work

This week's diarist is a choreographer and judge on So You Think You Can Dance Canada. Today, I am feeling better about the routine. I always try to impress upon the dancers how important it is to be a great actor/actress. It doesn't matter how many pirouettes you can do, if you don't engage your audience with a story or emotion, the performance will fall flat. Some of the dancers are getting this; others are still

DIARY: MELISSA WILLIAMS ally taxing dancing seven days a week for two months can be on your body. The countdown begins: Will my couple be able to really embody the style of dance I've choreographed and make it their own? *National Post*

working on it. Since this show is in duet format, the couple has to rely on their partner to make them look the best they possibly can. This week, the dancers are working with partners they haven't before and they are emotionally and physically exhausted. I don't think the public realizes how phys-



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BALLET B.C. LAYS OFF ALL DANCERS AND STAFF

Ballet B.C. has laid off its entire company. Faced with declining subscriptions and ticket sales, the organization's board of directors announced yesterday they had terminated all staff and dancers. "This first step was not taken lightly," said board chairman and president Graeme Barrit in a statement. "In no way does it mean Ballet British Columbia is going out of business. We anticipate emerging from this current situation as a stronger company." Vancouver-based Ballet B.C. began in 1986 and quickly became an internationally respected dance company, said the board in a statement. In total, 38 company dancers, administrative and artistic staff are affected. "Despite Ballet B.C.'s fiscally prudent management, the recent economic downturn and a noticeable decline in ticket sales have made it especially difficult to meet the company's financial obligations," Barrit said. However, the board has decided to move forward with their presentation of the Moscow Classical Ballet's *Nutcracker* in late December. "We are asking everyone to go and buy tickets for *Nutcracker*," said Barrit. "If we sell out *Nutcracker*, Ballet B.C. will survive." *Canwest News Service*

KIM CATTRALL POSES SEMI-NUDE TO SAVE ART

Sex and the City star Kim Cattrall posed semi-naked in a recreation of Titian's masterpiece *Diana and Actaeon*. *The Culture Show* on Britain's BBC2 challenged Tom Hunter to create a 21st-century version of the masterpiece after the artist backed the campaign to raise £50-million (\$95-million) to keep the artwork on public display. The painting shows Actaeon, while out hunting, accidentally happening upon the secret bathing place of Diana, chaste goddess of the hunt, incurring her fury. The

National Galleries of Scotland and the National Gallery in London have until the end of the year to raise the total sum to buy the painting, after which time it may be sold on the open market. Cattrall, pictured, said that viewing this painting is "like being in the presence of genius ... it would be a tragedy if it were not on public view." Hunter is known for his recreation of old masters and is the only photographer to have had an exhibition at the National Gallery. *The Daily Telegraph*



RAPHAEL RESTORED AND BACK ON THE WALL

One of the masterpieces of the Italian Renaissance, Raphael's *Madonna of the Goldfinch*, is to go back on display at a gallery in Florence after 10 years of restoration work. The colours in the painting, pictured, which shows a Madonna surrounded by Jesus and John the Baptist as children, caressing a bird against a pastoral background, had faded with time, said a statement from the Uffizi Gallery. Thanks to the latest available technology including X-rays, ultra-violet fluorescence and infra-rouge imaging, restorers were able to restore the original colours to the painting. It will be on display until March 1 at the Palazzo Medici Riccardi in Florence, before returning to its regular home at the Uffizi. The painting was painted in 1506 on a commission from a Florentine merchant for his

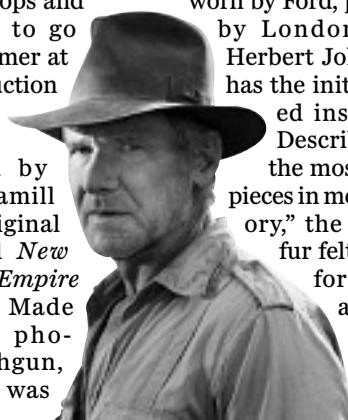
marriage. A landslide in 1547 brought down the merchant's house, smashing the painting into 17 different pieces. It was restored and then sold to Cardinal Giovanni Carlo De Medici in 1639. It first went on display at the Uffizi in 1704. *Agence France-Presse*



FIGHT LIKE A SKYWALKER, DRESS LIKE A JONES

The light sabre used by Luke Skywalker in *Star Wars* and the hat worn by Harrison Ford as *Indiana Jones* are among the items to be sold in an auction of Hollywood props. Iconic props and costumes are to go under the hammer at a Hollywood auction in December. The light sabre was wielded by actor Mark Hamill in both the original *Star Wars: A New Hope* and *The Empire Strikes Back*. Made from an old photography flashgun, the lightsabre was

owned by *Star Wars* producer Gary Kurtz and could fetch up to \$227,000 in next month's sale by Hollywood auction house Profiles in History. The *Indiana Jones* Fedora hat was worn by Ford, pictured. Made by London hat maker Herbert Johnson, it even has the initials "IJ" printed inside the band. Described as "one of the most recognizable pieces in modern film history," the brown rabbit fur felt hat could sell for \$76,000. The auction takes place, Dec. 11. *The Daily Telegraph*



food&drink



ILLUSTRATION BY STEVE MURRAY

Pint-sized gourmands

Toddlers may soon be inquiring whether the grapes in their juice were grown on the sunny side of the slope or the shady, thanks to a restaurant trend in which children's fare is skewing more Rachael Ray than Ronald McDonald.

Helping change the laminated face of the kids' menu are "grown-up" dishes such as prime rib, roasted salmon and chicken cordon bleu, which according to a new industry report represent an attempt to charm children who can influence the purchases made by their nutrition-minded parents.

Dubbed "kid-adult fusion," the movement is believed to be behind the 20% rise in children's menu items in all food service categories since 2003.

"The traditional firewall between food for the under-11 set and their parents has been breached," says Kimberly Egan, head of the Center for Culinary Development (CCD) in San Francisco. "The grilled cheese isn't going away any time soon, but in more and more family and casual restaurants, it is sharing space on the children's menu with grilled fish of the day and steamed broccoli."

Tracey Manne, a certified chef

de cuisine, is among those at the forefront of the fusion trend, having opened the kids' culinary school Rising Chefs in Toronto about a year ago in an effort to bring gourmet food to the booster-seat crowd.

"Half the battle is getting kids to try something," says Manne, a mother of two. "Ten years ago, you wouldn't have thought kids would be eating chicken korma and sushi. They're just getting exposed to a lot more foods now."

But for these junior consumers to be taken seriously, chefs first need to shake off the outdated idea that the kids' menu is beneath their talents. At La Ronde, an upscale restaurant in Edmonton's Chateau Lacombe hotel, the chef declines to be photographed with the prime rib dish on his children's menu, suggesting it would make him a punch line among his peers.

Serge Jost, who honed his culinary skills at the renowned Ritz in Paris, affords the children's menu at the Fairmont Chateau Montebello the same respect as its grown-up counterpart, featuring such dishes as roasted salmon medallion with rice and vegetables, a six-ounce grilled steak and creme brûlée. The

Quebec-based executive chef says it's all part of an effort to cultivate a new crop of lifelong food-lovers.

"It's like an education," Jost says. He notes that in his native France, the notion of a separate menu for children is largely alien; kids eat a three-course meal the same as their parents.

"We have to go back to giving kids real food," he says.

A new report, co-authored by the CCD and Packaged Facts, a U.S. market research firm, comes at the same time that rising industry costs are causing Canadians to be hit with unusually high menu inflation.

The Canadian Restaurant and Foodservices Association reported yesterday that prices at full-service restaurants spiked 3.6% in September.

Kara Nielsen, a trend analyst at the CCD, says restaurants can help preclude any drop in patron volume by making a convincing appeal to kids.

"One of the more updated ways of doing that is by giving [children] more sophisticated choices," Nielsen says. "If something's on the menu that they like, they're going to ask their parents to take them to that restaurant more often."

Misty Harris, Canwest News Service

DISH

Way beyond bratwurst



AMY ROSEN

Recently, I attended an event put on by the German Chamber of Commerce in conjunction with the German Agricultural Marketing Board, the point of which was to bring awareness to "the lighter side of German food."

Let's start with some stats. For instance, did you know that Germany is the fourth largest agricultural exporter of food in the world? And that the country is the European Union's No. 1 dairy producer?

So why should you care? More than 40% of Canadian

households have purchased a "made in Germany" product in the past 12 months. A few examples that may surprise you: Dr. Oetker pizzas, Werther's Originals and Ritter chocolate bars. And a few that won't: Pickles, mustard and Jägermeister.

But what of this "new" German cuisine? Well, we got a taste of it during a four-course meal prepared by chef Olaf Mertens, the executive chef and partner at several popular Mississauga, Ont., restaurants, among them Ten Restaurant and Wine Bar and West 50 Pourhouse & Grille.

Here's an example, from his new cookbook *Olaf's Kitchen*:

Blue Cheese and Walnut Apple Bake with Peppered Honey
(Serves four)

Rum Raisins
■ ¼ cup (60 mL) raisins

■ ¼ cup (60 mL) rum
Peppered Honey
■ 1 cup (250 mL) buckwheat honey
■ 1 tsp (5 mL) thyme
■ 1 tsp (5 mL) coarse black pepper
■ 1 tsp (5 mL) lemon zest, or zest from half a lemon

Walnut Stuffing
■ ½ cup (125 mL) chopped walnuts
■ ¼ cup (60 mL) unsalted butter
■ ½ cup (125 mL) blue cheese
■ 1 tsp (5 mL) snipped chives
■ 1 tsp (5 mL) minced parsley
■ 4 large baking apples
1. In a small pot, heat the rum until warm; remove from heat, add raisins and soak until soft and plump. Preheat oven to 325F (160C).
2. In a small pot over medium-high heat, combine honey, thyme, pepper and lemon zest. Simmer for about three min-



ILLUSTRATION BY AMY ROSEN

utes. Set aside.
3. In a small pan over medium heat, toast walnut pieces until heated through. Stir in butter and plumped raisins. Remove from heat, then add blue cheese and herbs.
4. Remove top third of each apple and hollow out the core with a spoon. Stuff apples with walnut mixture, place on parchment-lined baking sheet and bake for at least 20 minutes or until the apple is tender when poked with a knife. To serve, place on warmed plate and drizzle with peppered honey.

National Post