

Serving Canadians at Home and Abroad

The people who work for **External Affairs and International Trade Canada** enjoy careers with constant challenges and broad frontiers. By working on a wide variety of assignments at home and abroad, they gain experience that enhances their professional development and opens national and international doors. We encourage applications from women, aboriginal peoples, members of visible minority groups and persons with disabilities.

If you are a Canadian citizen and have completed a university degree in any discipline, or will have completed one by the end of June, 1991, why not submit an application form and take the tests for the Foreign Service? The application deadline is **October 12, 1990**, and the tests will be held on **October 20, 1990** in every Canadian city which has a university campus. To obtain an application form or more information on the tests and a career as a Foreign Service Officer, call the office of the Public Service Commission of Canada nearest you or your campus employment centre.

A Foreign Service Officer will be on campus during the 1st week of October to talk about a career in the Department. For details, contact your campus employment centre.

The Department is interested in recruiting from a wide variety of academic disciplines, so students from all faculties are invited and encouraged to attend.

Come and find out more about the possibilities that await you!

Ces renseignements sont aussi disponibles en français.

Canada



External Affairs and
International Trade Canada

Affaires extérieures et
Commerce extérieur Canada

Soho better than so so

by Chris Lambie

THE SOHO KITCHEN
Granville Street, Hfx.

A haven to people who wear bowties or those who dress entirely in black alike, The Soho Kitchen is a definitively soulful one. In fact, on this particularly busy Friday evening, the people-watchers outnumbered the truly hip by a ratio of about two to one. If you aren't one, it may be advisable to dress as a sham-artsy for the evening (maybe throw in a couple of spectacular adjectives, or say the word paradigm a few times) in order to blend with the crowd.

The folk Nova Scotian decor and Astrud Gilberto singing 'the girl from Ipanema' in Spanish combined to sweeten the smoky atmosphere with a delightfully comfortable feeling. While the service was a little sloppy, and my friend was rather rudely asked for i.d., the place did seem to present some possibilities.

We ordered the Quesadillas and the Tex/Mex salsa as appetizers. The Quesadillas were excellent, teetering delicately on that fine point between teary-eyes and third degree burns. The Tex/Mex was what you would expect ...it embodied the same great salsa sauce,

but there's only so much you can do with nachos.

The wine list, held by a sculpture of a man with two big fish (very cool), was a little pricey. So we decided to stick to beers, of which they serve both local and imported. There were a couple of Australian wines and the usual jumble of mid-priced stuff the French ship over here because no European would drink it.

The specials included a fresh halibut in lime and ginger, seafood primavera, grilled chicken in a walnut and blue cheese sauce and a humus/Greek salad combination. The guy on my right, who was trying to impress his date by comparing locally carved windmills to Manet, seemed to enjoy the halibut as he cleared it away in an impressive two minutes. I half expected him to lick the plate. A group of schoolteachers on my left (don't I have big ears?) all ordered the humus/Greeks.combo and they raved about it, so much so that a powerful waft of garlic and onions drifted over from their table, nearly choking anyone in its path, beware!

As entrees, we ordered the well-advertized chicken adobro and the Thai shrimp. The shrimp were excellent, they were done in a tomato marinade of ginger lightly

touched with curry. There were far too many for any normal human being to eat, but they were delicious. The chicken was kind of a disappointment; it was marketed with an enigmatic joke(?) on the menu-cover which was interesting, while the chicken itself was not. In fact, to quote my dining partner, "this kind of tastes like something you'd make at home" (o.k., so he's not real eloquent, but to the point, yes).

The dessert was evii (good) though, we scarfed a piece of really sour lemon meringue pie and a mega-rich slab of chocolate-pistachio mousse torte. The coffee was nifty, but to quote the schoolteachers next door upon the waiter returning to make refills twenty minutes later "oh, you've returned have you; this is quite the happy surprise". Don't go if you are in a mad rush. Well, its probably all part of their quest for a laid-back style; the only time the waiter really looked alert was when he noticed I was writing everything down. While it was a tad expensive for the student budget (even though we all know that students have a ridiculously high disposable income in Canada) at \$46 for two people, its a definite if you're trying to convince someone that you can be groovy too.

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B.Comm., CA 1988

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