

In search of the \$3 Steak

By MARK PIESANEN

Mark: I've set this sunny Saturday afternoon aside to seek out the best \$3.00 steak in Halifax. My quest begins at the LBR. Assisting me is Ian Macleod, some drunk I met on my way downtown. He asked me for my spare change and I asked him if he'd like to be a *Gazette* food critic. I think the \$3.00 steak plays an important role in the student's Saturday. It satisfies basic nutritional requirements and it doesn't take a big dent out of your beer fund. Hey, Ian, just what does LBR stand for?

Ian: I dunno. I think it spells 'Lotsa Bums and Rummies.' There sure are a lot of them in here. I just saw a guy drink a draft out of his shoe. No, sorry, he was just smelling it. I'm surprised that the *Gazette* is letting you do this story.

Mark: Anyways, down to business. The steak here tips the scales at a whopping 10 ounces and costs \$3.95. It comes with fries and coleslaw. For the budget minded, or diet conscious, the LBR offers a 7 ounce wing steak for \$2.95. The atmosphere here is really great. There is kind of a nautical feel to it.

Ian: I know. There's this drawing of a nude mermaid that I just can't take my eyes off. There's also a fishing program playing on the video screen. How's your steak?

Mark: Great. Mind you, I haven't eaten for two days in preparation for this assignment. Eat up, we're on our way to the Midtown Tavern and Grill on Grafton St.

Ian: The neighbourhood around the Midtown looks like bombed-out Berlin. The Midtown offers a sirloin steak, fries and two huge ice-cream scoops of coleslaw for \$3.35. Gravy for your fries costs an extra dime. I think a Midtown steak is an acquired taste like Wil-

liam Faulkner, or Pinch Scotch. **Mark:** Not so Ian. The Midtown represents everything that is great about cheap steak in Halifax. The service is fast, there's plenty of beer, the food is delicious and look, there's even bottles of H.P. sauce and a bottle of Worcestershire sauce right on the table!

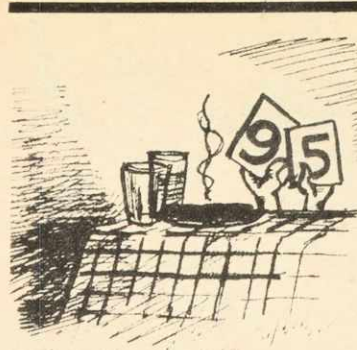
Ian: I can never pronounce Worcestershire. I like the decor here. There's not much artwork but there sure are plenty of signs to read. Here's one that starts, "Attention Hunters. . ." This seems like the sort of place that you would come to with your hockey team. A Real Man's sort of place. The next tavern we'll hit is Peddler's Pub on Granville St.

Mark: Boy is it ever crowded in here. How can we eat a steak if we can't find a place to sit? The band here is really cool. The last time I was here somebody hit a guy in the head with a frisbee, then everybody started throwing draft on each other.

Ian: It's too wild in here to fully enjoy your meal. The steak here costs \$3.95. I don't know how much it weighs, but its the biggest steak I've ever seen. It must weigh at least 30 pounds. It's served with fries, but there's no coleslaw. I think all these steaks taste the same. For my money, I'd take a whole plate of coleslaw.

Mark: The problem with getting a cheap steak in Halifax is that you end up ordering twenty bucks worth of draft to wash it down with. My theory is that the cheap food is only a hook to get you to buy lotsa beer. If that waiter ever trips, our steak is going to get swept away in a sea of spilt draft. Excuse me, I'll be right back.

Ian: You've got the weakest bladder I've ever seen. Our next stop is right across the street at the Split Crow. We couldn't finish our steak at Peddler's 'cause these people grabbed us for a kickline during, 'New York, New York'.



Mark: That's okay, I'm stuffed. I don't think I can eat another steak. Holy cow! A sirloin steak here costs \$4.25, and what's more, it weighs in at a mere 6 ounces! **Ian:** True, but the Split Crow does offer you the choice of fries or a baked potatoe and includes sour cream and coleslaw with your steak. Besides, I like this place. The crowd is a little older but its really folksy and they play

Irish music. If we but the band a pitcher of beer, they'll let us up on stage to help them sing. The music here is the best and the women are the prettiest and most friendly I've ever met at any of the steak places we've been to.

Mark: You can't say the in a *Gazette* article, that's sexist. I don't trust this place. The waiter just showed me how to hustle people by cheating at flipping a coin. At least the Crow has a shuffleboard table. Peddler's is the only steak place that doesn't offer its patrons a game of skill to pass the time away while you're waiting for your steak. Let's split, my notes are getting soaked in beer. Soon they'll be so blurry I won't be able to read them.

Ian: I think you're already soaked in beer.

Mark: You're getting pretty blurry yourself. Let's go get a pizza.

Ian: That would be a whole different article.

Mark: Maybe next week.

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