

"Some people say there is no difference between Canadian and American cooking. Not right! We don't flavour the same way. Our baked beans in Québec are not a bit like your baked beans in Vermont. There is a strong French influence in Québec, a very strong Scottish influence in Nova Scotia. The West has been greatly influenced by the American way of life but it is the French and Scotch influence that is the strongest."

The French influence is most felt on Réveillon, the Christmas Eve celebration when neighbors are invited for a heavy meal after Midnight Mass. Mme. Benoit and her husband invite many neighbors to Réveillon each year at their farm near Sutton, Québec.

"When you leave for church everything is done. The table is all set with the best cloth and dishes, the soup is ready for the oysters and much homemade bread is baked.

"After the traditional oyster soup, there is galantine of pork and seven to eight types of homemade cheese sauces, ketchups, pickles (always sweet, never dill). The famous tourtière, the meat pie, is served next.

"The French Canadians have a well developed sweet tooth and we never entertain, certainly not at Christmas, without fruit cake and three or four desserts, French trifle, and jellied or poached fruits. We don't feel we're entertaining the right way at Réveillon unless we have many sweets.

"We go to bed at 4:30 or 5:00 — there's a little bit of drinking, you know, but then there's no Mass the next day. Christmas dinner is served

around six for family only, but Réveillon is the big celebration."

[TOURTIÈRE]

This recipe has been in Mme. Benoit's family for three generations and it's generally admitted there are no two recipes for tourtière that are the same.

1 lb. ground pork	1/4 t. ground clove
1 chopped onion	1/2 c. water
1 minced garlic clove	1/4 - 1/2 c. breadcrumbs
1/2 t. salt	pastry
1/4 t. celery salt	

Place all but the breadcrumbs in a saucepan and bring to a boil for 20 minutes over medium heat. Remove from the flame and add a few breadcrumbs. Let it stand for 10 minutes. If the fat is sufficiently absorbed by the crumbs, add no more. If not, do.

Crust:	1 c. hot water
4 1/2 - 5 c. all-purpose flour	4 t. lemon juice or vinegar
4 t. baking powder	1 egg, well beaten
2 t. salt	
1 lb. lard	

Combine dry ingredients and add 1 1/3 c. of the lard cutting it into the flour with two knives until it is mealy. Completely dissolve the rest of the lard in the hot water. Add lemon juice and egg. Mix until the dough leaves the side of the bowl. Turn into a lightly floured bowl until all flour is blended. Wrap in wax paper; refrigerate 1-6 hours. Line pie pan and put in filling. Cover with crust. Bake at 450° until golden brown.

The Power of Positive Thinkers

OVER 20 PER CENT of *Canada Today/D' Aujourd'hui's* readers responded to our February questionnaire.

We are still compiling results, but our first survey gives these fascinating returns.

95 per cent read *Canada Today* every month and 82 per cent read all or most of the stories.

68.5 per cent think the present format is fine, while 29.5 per cent think we should add more pages.

Of our first 3,000 returns, 41.5 per cent are in business, 25.6 per cent are in education, 11.6 per cent in media, 7.1 per cent in government, and 16.9 per cent in something else entirely.

47.4 per cent make more than \$20,000 a

year; 20.3 between \$15,000 and \$19,999, and 11.6 between \$10,000 and \$14,999.

In terms of preference, 53.6 per cent like stories about Canadian culture, 44.1 per cent stories of topical interest, 21.8 per cent stories about politics and government, and 18.9 per cent ones about individual Canadians. A splendid 17 per cent prefer all these categories. We also received hundreds of perceptive and kind comments. We will quote a heartwarming one: "My admiration of your country increases again and again. *Canada Today* is one of the reasons."