

## River valley future

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downtown by closing 98th Street and tearing down some of the buildings abutting this street which then could serve as the site for new convenient highrises; to old Strathcona along the Canadian Pacific Railway right-of-way, into new subdivisions in the South West and North East; into the Exhibition grounds.

In all these cases a system of walkways will have to be developed which strengthen the walker in his fight against crossing traffic. For example, there might be underpasses, pedestrian crossing lights, etc. Also, the grades down the slopes should be made easier, perhaps with steps, perhaps by cutting into the bank, perhaps with a restored version of the old Bellamy Hill Cable Car. And there could be trees, benches, street lights (as in Glenora and Windsor Park), kiosks and small restaurants along the way so that one could get out of the cold in winter and to refresh oneself in summer. These and other facilities would help to grace these paths as attractive urban pathways.

Conversely, access to the valley can be enhanced and increased by allowing in certain places, fingers of development into the valley. Just as we may have fingers of green reaching up into the city centre on the upper level, so also we might have fingers of residential use reaching down at a few points into the valley floor. For example terraced housing and shops would, in this way add charm to the valley, coming down below the "highrise-villes" on both North and South side and below Bellamy Hill. This would have the effect of bringing fingers of green up into neighborhoods and highrises, to cut distinctively into developed areas on top. Concomitantly, we see nothing wrong in keeping the present residential neighborhoods in the valley as enhancements to the quality of life for their occupants without adversely affecting the quality of the valley for others. Indeed, for entering the River Valley, Skunk Hollow gives the Valley added character. Playing fields and program areas should be located at the back of these routes into the valley and not scattered willy-nilly along it.

### Through the Valley

People will use the valley as a corridor for travelling through the city if it offers a pleasant alternative to the streets without adding inordinately to the difficulty of the trip. Present wilderness areas should be largely preserved for just this use and, as mentioned above, activity areas (picnic grounds, ball diamonds) should be located near the walkways down into the valley. Pedestrians must have priority over the car, when the ways of these two have to cross, e.g. there should be ways out of the Mill Creek River Valley as pathways for cyclists and skiers. We must be able to get from one part of the city to another easily, by using the valley.

In summer, we should have ferries; in winter, we could have ice boats and possible safe (patrolled) ski runs and skating runs.

Ferries should be scheduled as follows:

1. Up and down the river, connecting river areas, operating Saturdays and Sundays only through April to October, but

with service every day of the week through June, July and August. By locating stops on alternate sides of the river this would operate as a crossing mechanism as well as transport through the valley.

One sample routing trip:

Big Island  
Fort Edmonton Park  
Storyland Zoo  
Mayfair Park  
Government House Park  
Emily Murphy Park  
Legislative Buildings  
Strathcona  
Downtown

2. An equivalent service would operate from the North East end to downtown. Note how, in this way, the activities are brought together as part of what would be interesting and enjoyable boat trips for tourists and residents alike.

3. Ten minute river crossing shuttle service would provide regular downtown access, for example the Strathcona Ferry to the Legislative Building and Strathcona Valley Ferry to downtown.

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consisting of a series of comprehensive courses in English as a second language at intermediate and advanced levels will be offered by the University Department of Extension beginning April 22.

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Courses will cover remedial English conversation, pronunciation, reading comprehension, improvement of writing skills and formal oral reports. One hour per week will be spent in the language laboratory. Instructors will be experienced teachers of English as a second language. Detailed information on the course content of the seven courses being offered may be obtained by calling 432-3116 or 432-1497.

The fee per course is \$60 which includes textbooks.



## Dining Out

with Satya Das

It was an occasion of sorts, my final dining out of the term, and a celebration was called for. I wanted to go out with a flourish, and had been conserving my funds for a while, so five of us decided to visit Churchills across the underpass in McCauley Plaza. We went on a Friday evening, and found the premises to be rather scantily populated, however the number of diners grew as the evening progressed.

The setting is luxury. A deep wine red carpet is complemented by wood paneled walls, a wall of stone, paintings on the side of booths, and an inviting winerack at the far end of the room. The lighting is just right, low enough for intimacy yet bright enough to allow one to see the food. Perhaps I should add at this point that I felt the dining room was really a bit too large for the type of service Churchill's was trying to provide, a room half the size would have been much better.

Enough on decor. We started off with a round of drinks, Dubonnet for me, and examined the menu. Appetizers were chosen, Caesar Salad (\$3.00 for 2) Coquille St. Jacques (\$1.25, I believe), and escargots at \$2.25. One of our group opted for lobster bisque (\$1.25). The maitre d', Armande, told us of the specials for the day, not on the menu, one of which was beef Wellington (\$7.95). Two of us chose this, myself included, two others wanted the Tournedos Rossini, also \$7.95, while the last member of our group chose a 16 ounce T-bone steak.

Armando then went into a humorous routine about our selection of potatoes. "Imported or local? Low calorie of high calorie? thick or thin? long or short?" and several more variations until he asked our preference of gold or silver foil, adding that the gold foil was six or seven dollars extra. I wonder is anyone has chosen the gold? No doubt he'll be able to produce some.

To accompany the meal, we had two bottles of Chateau Latour-du-pin-Figeac, a 1970 grand cru St. Emilion. This robust Bordeaux was full bodied and lively, with an excellent bouquet, a most suitable companion to the main courses selected.

The appetizers arrived, and general satisfaction was the consensus. The escargots were hot and sizzling in garlic butter, quite tender, and in the shell. The Coquille St. Jacques were blanketed in a rich sauce, and very good. My friend with the lobster bisque enjoyed it very much as I waited for my half of the Caesar salad to be prepared. A cart was brought to the table, with a large wooden bowl and garnished on it.

Armando arrived, rubbed a mashed clove of garlic inside the bowl, expertly sliced some anchovy filets, threw in a raw egg yolk, some red wine vinegar, a generous amount of olive oil, and whipped it together with a fork. He put in romaine lettuce, tossed the salad, and transferred it to plates, garnishing it with slices of hard boiled egg, parmesan and blue cheese, and capers, which are the pickled bud of a mediterranean shrub. The salad was excellent.

We greeted our main courses with a willing appetite, and I soon established a healthy rapport with my beef Wellington. I found a good sized filet steak with a slice of pate on top, encased in brioche in a pastry coat. It was about two and a half inches thick, almost fork tender. I had asked for my vegetables crisp, the broccoli ~~easy~~ that way, but the baby carrots had seen better days at the cannery. My "shoestring potatoes" turned out to be french fries. Not too disappointing, though. The meat more than made up for the lapse in the vegetables.

One of our party had asked for her beef Wellington warm but almost raw, and that's the way it came. I had asked for mine a more conservative rare. Very tender, very juicy is the best description, and the flavours had been exposed to the full. The Tournedos Rossini were two small filets, about six ounces each, garnished with slices of pate and covered with a rich creamy sauce. One had been ordered medium rare and the other well done, and from the comments, I gather there was little room for debate concerning their quality. Baked potatoes accompanied these dishes, and I noticed that all had settled for silver foil. The T-bone almost covered a plate, and was cooked to order.

Service overall was of a very high standard, invisible waiters refilled glasses and emptied ashtrays with clockwork precision, and an arm arrived to pour wine as soon as levels sank.

Liqueurs soon came, Galliano, Curacao (both \$1.00) in tall, slender glasses, along with dessert, black forest torte. The torte was a rich concoction of chocolate, whipped cream, cherries and frosting, and was just as good as it sounds.

For a grand finale, two of us ordered Churchill's Coffee (\$2.25) and were treated to quite a show. Armando brought out two stemmed clear glass mugs, heated them, poured in brandy, and ignited. He showed us various types of flames that could be produced, usually tongue-in-cheek, sticking his hands behind the glass in a peace sign and asking us if we could see a peaceful flame. Coffee was added, along with Tia Maria, Triple Sec, and Glavya, a Scottish liqueur. Sugar and whipped cream topped the mugs, along with a sprinkling of garlic salt.

I have basically given you the ingredients of the coffee, I don't want to divulge the elements of his performance, which is really something to see.

Generally, everything was enjoyable about Churchill's, it is the type of place you go to once every six months of a year, and it is well worth saving for. I would rate the food as sharing Edmonton's top billing with the restaurant which gave birth to this column. It has been a pleasurable session, and dining out will return in September.



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