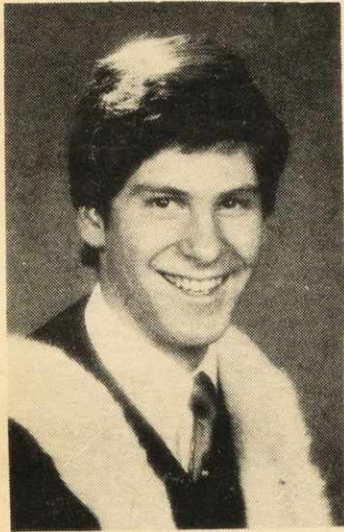


Graduation Portraits



by
J. Harris
of Halifax

Master of
Photographic
Arts

6⁵⁰ plus
tax

SIX PROOFS TO KEEP

982 Barrington Street
423-7089 422-3946

The quest for the perfect Caesar salad

By **STEPHEN HURST**

The 'chicest' of salads, the Caesar, was supposedly invented by an unknown chef in, of all places, Tijuana. The idea caught on, and soon variations on the theme were found around the world. Strangely enough, my favourite version of the Caesar salad was discovered at a hole-in-the-wall in Edmonton, a city not known for its gourmet cuisine. However, going to Edmonton for lunch is a bit pricey, and would

probably ruin any chances of getting student aid.

So, I took it upon myself to find the best Caesar salad in Halifax.

I hope it isn't a reflection on Halifax, but some restaurants offered disappointingly bland salads—Le Bistro and Christopher's, for example. (Although Christopher's is by far the least expensive in town.) I believe a great Caesar should be somewhere between civility and breath that would neutralize Listerine at ten feet—so please don't hold back the garlic. Luckily, both restaurants have good House wines, which

bring out food's good qualities or at least make you forget the bad.

Other establishments seem to believe that salt is going out of style. WRONG!! If the Old Spaghetti Factory would forget the bacon bits, and La Cave would 'deep-six' the anchovies (shudder), they would both have salads worthy of the name 'Caesar', and not 'Sifto'.

Luckily, I did find a few places with pretty good Caesars. Pepé's Upstairs doesn't forget the garlic and uses a very flavorful parmesan, although the dressing is a bit thin for my tastes. Live jazz in the evenings certainly gives you your money's worth. Gabriel's also serves a good Caesar, as does Applause.

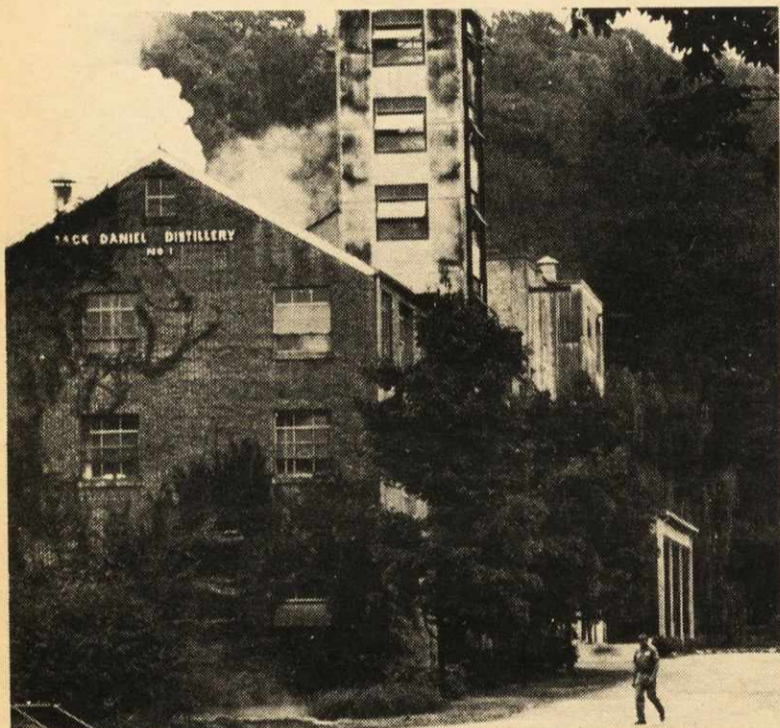
The aspect that makes Caesar-eating so appealing is money—they're cheap. Prices ranged from \$1.65 (Christopher's) to \$3.25 (La Cave), with most around \$2.95. Although none of the restaurants mentioned served the 'perfect' Caesar, most were okay. I have heard that Les Deux Amies serves the best Caesar salad in the city, but if you can afford Les Deux Amies, you may as well fly to Edmonton for lunch. □

CONTINUING EDUCATION RECEPTION FOR ALL PART-TIME AND FULL-TIME ADULT STUDENTS

Hosted by
The Dean of Continuing Education

Reception to be followed by an
**Organizational Meeting of the
Dalhousie Adult Students Association**

SUNDAY, November 18, 7:00 p.m.
HENSON CENTRE (Corner University Avenue & Seymour Street)
For further information, Phone: 424-2375



Jack Daniel Distillery. Named a National Historic Place by the United States Government.

AT THE JACK DANIEL DISTILLERY, we have everything we need to make our whiskey uncommonly smooth.



Our own iron-free water

We have daily deliveries of the very finest grain American farmers can grow. A stream of pure, iron-free water (ideal for whiskey-making) flowing close by our door. And a unique way of smoothing out whiskey by filtering

it for days through ten feet of finely-packed charcoal. Thanks to all these things—and some others too—we predict a pleasurable moment when you discover the smooth-sippin' rareness of Jack Daniel's Tennessee Whiskey.



London 1914 Liège 1905 St. Louis World's Fair 1904 Amsterdam 1981 Ghent 1913 Star of Excellence Brussels 1954

If you'd like a booklet about Jack Daniel's Whiskey, write us a letter here in Lynchburg, Tennessee 37352, U.S.A.



AND
C100 PRESENT

TORONTO RECORDING ARTISTS

VITAL SINES



WITH SPECIAL GUESTS

FILM NOIR

FRIDAY, NOVEMBER 23, 9 PM
DALHOUSIE STUDENT UNION BUILDING
TICKETS \$4.50 AT THE DOOR