

salt, 1/8 teaspoon pepper, 1 large clove garlic, cut into small pieces. Pour the marinade over the mushrooms and allow them to stand for 2 hours at room temperature. Store in refrigerator.

Cape Breton Bisque: Melt 1/4 cup butter. Sauté 1 small chopped onion, 2 small finely chopped carrots, 1/2 cup finely chopped celery until golden. Stir in 1/3 cup all purpose flour. Gradually stir in 3 cups of light cream and 2 cups of beer. Cook over low heat, stirring constantly until slightly thickened. Add 2-1/2 cups grated sharp cheddar cheese until cheese is melted. Beat hot soup into four egg yolks. Return to heat and season with salt and pepper. Serve with daubs of sour cream sprinkled with chives.

One Difficult Recipe for the Dead of Winter

Baked Buffalo and Beer Pie: Cut four pounds of buffalo leg meat into one-inch cubes. Season with salt, pepper and sage. Roll the meat in flour and brown in a heavy pan in very hot oil. Transfer to a braising pot. Cut up 3 medium onions, 3 stalks of celery and 3 potatoes into 1/2 inch cubes. Sauté these in the same hot oil for a few minutes, then throw them in the pot with the meat. Add 4 tablespoons of flour to the hot oil.

Brown the meat in the oven.

Heat 2 pints of beef stock. Add 2 tablespoons of tomato puree and one pint of beer. Blend this into meat slowly. Add an herb bag containing 1 clove garlic, 1 bay leaf, parsley stems, 3 cloves, 1 pinch thyme.

Simmer until meat is tender. Remove herb bag. Separate the sauce from the meat. Put meat and vegetables in individual pie plates. Season the sauce and add it to the meat. Cover the pie plates with pastry tops and bake until a golden brown.

One or Two for the Road

Calgary Red-Eye: Fill half a glass with beer and the other half with tomato juice.

Prairie Oyster: Crack a raw egg into a glass of beer. The white will dissolve and the yolk will sink to the bottom. Sip slowly until you swallow the slightly pickled yolk.

Ale Posset: Heat (but do not boil) one quart of ale, four tablespoons of brown sugar, three whole cloves, 1/4 teaspoon ground cinnamon. Beat four eggs into a bowl and add the ale mixture, stirring as you do. Beat with rotary beater and serve hot in mugs.

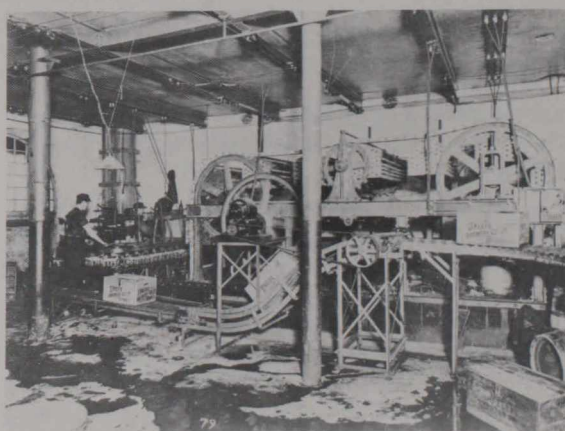
Oktoberfest



The biggest beer party in Canada lasts nine days each October in Kitchener, Ontario. Kitchener was named Berlin until World War I.

In the course of events some 300,000 people drink 230,000 gallons of beer and eat 120 tons of sausage. There is an opening day parade featuring beer wagons, German bands and schupplatter dancers in dirndls and lederhosen, as well as a variety of sporting events.

Canadian History Viewed through Golden Glasses



1620: Denis Jamet, a Recollet missionary, wrote home from Quebec to say he and his fellows hoped to raise enough grain to make their own "bread and beer" within two years.

1627: The Hébert family, Quebec's pioneer agriculturists, were in proud possession of a large brewing boiler.

1646: Brother Amboise, a Jesuit, was occupied as the order's North American brewer.

1650: Forty Iroquois tried unsuccessfully to burn down the Brewery of Montreal.