

VANCOUVER'S URBAN WEEKLY

WE

NEWS • ENTERTAINMENT • LIFE

FREE

AUGUST 19-25, 2010

READ MORE ONLINE AT westender.com

Is the West End driving out its seniors? 7



Feds put sex workers at risk 10



New movies reviewed 22



CITY HOME STYLE

TOOLS OF THE TRADE

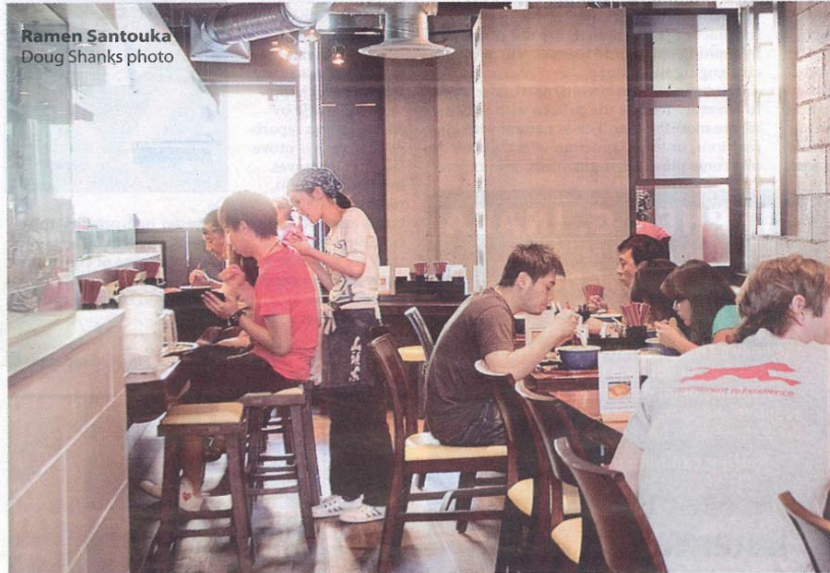
10 of Vancouver's top chefs recommend their favourite gizmos and gadgets 8



Local fashion designer is reborn 12

recommended!

RESTAURANTS GIVEN THE THUMBS-UP IN ON THE PLATE



Ramen Santouka
Doug Shanks photo

ROMER'S BURGER BAR

1873 W. 4th, 604-732-9545, RomersBurgerBar.com
As its name suggests, the menu focus Romer's Burger Bar is very specific — but what it does, it does very well. As of this writing, there are 13 burger options, from the straightforward (the 'Standard') to the imaginative (the 'Rodeo Star' with ancho spice, applewood bacon, horseradish jack cheese, and BBQ sauce). There's even a better-than-it-needs-to-be veggie burger with grilled eggplant, zucchini, basil, goat cheese, and portobello caps serving as the 'bun.' Feeling reckless? Add a slab of foie-gras pâté.

RAMEN SANTOUKA

1690 Robson, 604-681-8121, Santouka.co.jp/en
The lower end of Robson was already home to a near-comical number of Asian eateries before the arrival of this Japanese chain, but its instant popularity suggests it can hold its own amidst so much competition. Although lacking the soul — and, arguably, the quality — of some nearby joints, Ramen Santouka more than gets by with its lengthy menu, well-made broths and noodles, and a few knockout dishes (upgrade to the *Toroniku*-style ramen with pork jowl for an altogether richer experience).

CAFETERIA

2702 Main, 778-317-3783, no website
Chef Andrey Durbach and business partner Chris Stewart, who have experienced great critical and popular success in the realms of West Coast, French, and Italian cuisine (with Parkside, Pied-à-Terre, and La Buca, respectively), attempt something much more casual with Cafeteria. In a small 30-seat space, Durbach does more or less as he pleases (the menu changes daily) and rarely, if ever, puts a foot wrong. This is seriously good food, minus all the seriousness. Dinner only, and no reservations, but leave you cell number and they'll call you when your table is free.

EVERYTHING CAFE

75 E. Pender, 604-681-3115, EverythingCafe.ca
Prolific Gastown restaurateur Sean Heather (the Irish Heather, Salt Tasting Room) helps shake up the long-standing predictability of Chinatown dining options with this small (30 seats), bustling spot. Despite the kitchen's limited capabilities (there are no vents, which means no stove), it turns out a tightly focused menu of great sandwiches (try the Reuben and grilled cheese), salads, daily soups, and little dessert items. Coffee drinks are made with beans from Chicago's acclaimed Intelligentsia.

JAPADOG

530 Robson, 604-667-4663, Japadog.com
Thanks to smart locations and a uniquely delicious product, Japadog is quite possibly the greatest success story in the history of Vancouver's street-cart food scene. This, its first storefront location, offers most of the weird-but-wonderful, Japanese-style hot-dog creations that made the cart's famous (try the popular Terimayo, bathed in teriyaki and sprinkled with nori strips), plus skinny fries, dessert dogs, and a few other surprises. Expect a line-up, and bring cash — no plastic accepted.

GRAVE

3941 Main, 604-872-3663, GraveRestaurants.com
His attempts to expand into Ambleside and West Vancouver having fallen through, chef Wayne Martin is now free to devote his attention exclusively to Grave, the casual restaurant where he first struck out on his own as proprietor in 2004. Consistency has

been a key factor in its success, and recent visits prove it hasn't slipped. This is unfussy but well-prepared stuff: pastas, baby back ribs, beer-battered halibut, an exemplary Cobb salad, and much more. Service often goes above and beyond.

JUDAS GOAT

27 Blood Alley, 604-681-5090, JudasGoat.ca
From the people who brought us Gastown's hugely popular Salt Tasting Room comes this, its new next-door neighbour. Despite Judas Goat's diminutive proportions (it seats just over two dozen) and anti-lingering policy (you've got your table for no longer than 90 minutes), it feels neither cramped nor rushed. With a rotating menu of shareable small plates and well-edited wine, sherry, and beer selections, think of it as somewhere to whet your whistle and stoke your appetite before departing for larger environs.

ACME CAFE

51 W. Hastings, 604-569-1022, AcmeCafe.ca
Pacific Institute of Culinary Arts co-founder Walter Messiah, a 25-year kitchen vet, brings his extensive talents to a menu and a room that elevates the old-school diner to modern-day standards. So, for instance, the "High-falutin' Grilled Cheese" sandwich is dressed with Grand Marnier-cranberry relish, your order of beef-fast toast comes with aged Gruyère if you like, and the chicken pot pie is better than you'd find at any greasy spoon. Be sure to check out the daily specials and freshly baked pies, too.

DOUGIE DOG

1011 Granville, 604-468-3647, DougieDog.com
Dougie Dog (or, in adherence to its founder's preference, dougie(dog) is the labour of love of the self-named dougie(dog), a freak for the frank whose inaugural step into the restaurant business was preceded by a journey across the continent to sample — and take notes from — the world's best winners. The result is a slickly branded chain-in-waiting that offers over 20 variations on the humble tubesteak. Some are easier to admire than enjoy (the Mumbai Madness Dog is slathered in chutney and butter-chicken sauce), but the locally-made, hormone-free dogs offer the requisite "snap" and good flavour such a specialized focus demands. Pair your selection with one of 11 varieties of root beer.

BAO BEI

163 Keefer, 604-688-0876, Bao-Bei.ca
Chinatown is, of course, home to many good Chinese restaurants. But until Bao Bei, there hadn't been one that reflects the youthful, pan-cultural worldview that is the Chinese-Canadian experience of the 21st century. Former Chamber bar manager Tannis Ling and chef Joel Watanabe have created a full-on winner, combining a charming, relaxed room with food that nods toward the past while keeping an eye on the present, from delicious short-rib-filled steamed buns to pork poststickers and a variety of noodle bowls. Ling's signature cocktails round it all out.

LUPO

869 Hamilton, 604-569-2535, LupoRestaurant.ca
Chef Julio Gonzalez-Perini has returned to the kitchen where, for 15 years, he maintained a reputation for superb Italian cooking. In the edge-of-Yaletown Victorian house that was once home to the tony Villa del Lupo, you'll now find the affordable and casual — but no less excellent — Lupo. Gonzalez-Perini is a deft hand at just about everything, but you'll especially want to try any of the pastas, as well as a signature roasted chicken that elevates humble poultry to a thing of high art. ■

the fresh sheet

FOOD & DRINK HAPPENINGS

Sports bars and sports-themed restaurants' business tends to wane in the summer months when our hockey players live on the golf course instead of the ice, but don't tell that to **Red Card** (900 Seymour, 604-689-4460, RedCardSportsBar.ca). This is the new restaurant's first summer, and it's dealing with the absence of the Canucks by bringing in a new list of inexpensive cocktails (\$6), daily feature pints of beer (\$5), and DJs on weekends.

From August 23-27, the atrium in the Sinclair Centre (757 W. Hastings) will offer a series of **free lunchtime cooking courses** taught by staffers from Barbara-Jo's Books to Cooks. The 45-minute demonstrations will be offered twice a day, at 11:45am and 1pm. Pre-registration is not required, and seating is on a first-come, first-served basis.

A specialty butcher shop called **Big Lou's** is under construction at 259 Powell. Owned by Two Chefs and a Table duo Allan Bosomworth and Karl Gregg, the 1,600-square-foot space will feature pork from Sloping Hill Farm, poultry from Polderside Farms, grass-fed organic beef, and a variety of game meats from local suppliers. A restaurant side of the business will feature a selection of house-made sandwiches, ready-made meals to go, and a line of branded rubs and sauces. Opening day is slated for sometime in September.

Gastown restaurant **Boneta** (1 W. Cordova, 604-684-1844, Boneta.ca) is pairing up with the Similkameen Wineries Association for a special winemakers dinner on Tuesday, Aug. 24. Chef Jeremie Bastien is putting together a multi-course meal anchored by product from the Similkameen Valley's farms and fields, while Canadian Master of Wine Rhys Pender and Boneta co-owner/sommelier Neil Ingram are joined by a host of winemakers and winery owners to showcase the under-sung region's wares. They're calling it "a late-summer road trip without leaving the city." Tickets are \$75 per person, including taxes and tip. Call the restaurant to reserve.

MarketPlace IGA has partnered with **Ocean Wise** to offer sustainable seafood choices at its 43 locations across B.C. Ocean Wise, a non-profit association founded by the Vancouver Aquarium, works in conjunction with retailers and restaurants to promote seafood that protects the future health of our oceans. The Ocean Wise symbol can now be found on all products at MarketPlace IGA seafood counters that meet its ocean-friendly criteria.

Send your tips to food@westender.com

Presented by: **LONSDALE QUAY MARKET** **SUMMER FEST** **LIONS GATE HOSPITAL FOUNDATION**

SUMMER FEST 2010

AT LONSDALE QUAY MARKET June 25 to Sept 5

Kid's Fridays August 20
12pm to 3pm **Charity BBQ (\$)**
12:30pm to 4:30pm **Face Painting & Balloons (\$)**
12pm to 12:50pm **Bobs & Lolo**

Dance Saturdays August 21
2pm to 4pm **Salsa & Bachata**
Dance Lessons, demonstrations, & social dancing.

Concert Sundays 1pm to 3pm
August 22 **Dr. Strangelove** (Cover Band)
August 29 **Familia** (Alt Pop)

ENTER TO WIN
Grand prize includes overnight stay for two people, three meals, & **spectacular rafting adventure.** **REO**

More information & schedule: lonsdalequay.com | infoline: 604.985.6261

Sponsors: **!Outlook** **WE** **WATER** **TAKE** **HAZZARD** **WESTINGHOUSE**