

Blessed are the recipe savers for they shall feed us

GEORGE & ELIZABETH
CHANDLER LIVED
IN CASTLETON A
FEW YEARS

NORTHUMBERLAND TODAY

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GEORGE CHANDLER

A VIEW FROM DOWN THE ROAD

The Bride continues to amaze and delight. Anticipating my question, she informed me that dinner would be pasta and clams. This information is important, as I lay out the table settings for most meals and select the appropriate wine.

Now it's not that she foresaw my query before I had even asked that was amazing, it happens all the time, which I guess, is amazing. What was truly awesome was the meal itself. We often have clams in some way or another; as a side dish, one of many ingredients of a special dish and most often, the key part in pasta and clams, a favourite. To me that means a pasta tossed in butter and olive oil, ground pepper, a few herbs and a passel of clams. Yum. That was not what we sat down to this particular evening. The wonderful cooking odours from

the kitchen had already caused the salivary gland to kick in, effectively watering down my martini.

Steam rose from the deep-dish serving. It looked as inviting as it smelled, but had I made the wrong wine choice? It was not the usual buttery white I was anticipating. The particular recipe that The Bride had gone to called for plum tomatoes and the resulting sauce was closer in coloration to braised brown. It tasted delicious. Slightly spicy and herbal flavours danced across the tongue; the garlic not taking centre stage,

instead joining the cunning choreography. The pinot grigio worked with the meal but interestingly a clever red wine would have as well, something young and un-oaked.

I paused long enough after my second mouthful to ask just what this dish is called. The Bride responded "Pasta and clams." Not what I was expecting. You would expect some clever and romantic Italian phonetics to title such a repast. A vision of a small villa overlooking the Mediterranean, a setting sun allowing the lighted candles to throw dancing shadows on the whitewashed walls had arisen in my head.

I don't know what my face showed to the "Pasta and clams" response but my personal chef and dinner partner rose up and retrieved the publication wherein she had found the recipe. She pointed

out the heading: Pasta With White Clam Sauce. An understatement if ever there was one. However, something else caught my attention, the apparent age of the magazine. Checking out the cover of *Food & Wine* I saw that it was from October 1992. That was two years before we moved from Toronto to Castleton! Let me tell you, when The Bride gets hold of something she considers of value - she holds on.

The subtitle explains it all: Italian Food At Its Best. It was loaded with a great list of recipes and the numerous folded corners and the tired cover showed that it had indeed been appreciated and well used. Somehow, though, this Pasta with white clam sauce had come to the fore late. Its day had arrived. The Bride is not a hoarder. She is a researcher of quality food-formula and dining delight.

Meanwhile I have renamed it The Other Pasta With White Clam Sauce, the one that is made up from littleneck clams, (we used canned clams), extra-virgin olive oil, two large garlic gloves, sliced very thin, chopped flat-leaf parsley, chopped fresh jalapeno pepper, large plum tomatoes (hence the colour), dry white wine, salt and of course pasta, spaghetti or fettuccine. Oh yes, lots of fresh basil leaves.

That is all I have to say now when I would prefer this recipe rather than the savory

butter and oil, ground pepper and clams etc. Uhh, will you excuse me please? All of a sudden, I am desperately hungry. Ciao.
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LETTERS TO THE EDITOR

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Theme show returns to Colborne Art Gallery

INDUSTRY SPT FEB. 7/13

COLBORNE - The annual members' theme show has returned to the Colborne Art Gallery and artists have once again risen to the challenge of working to a shared theme - 'The Tree.'
Through the mediums of glass, ceramics, jewelry, sculpture, drawings, fabric, paintings and printmaking, the members of the artist-run cooperative gallery have each explored their own interpretation of this theme. The results of the gallery members' exploration of trees will be on display in the historic Colborne registry building, 51 King St. E., Colborne, which is now home to the Colborne Art Gallery.
The exhibition runs until March 3 with the gallery open on Saturdays and Sundays from 12 noon to 4 p.m. For more information, contact the gallery at 905-355-1798 or visit www.thecolborneartgallery.ca.