

Anyway you slice it . . .



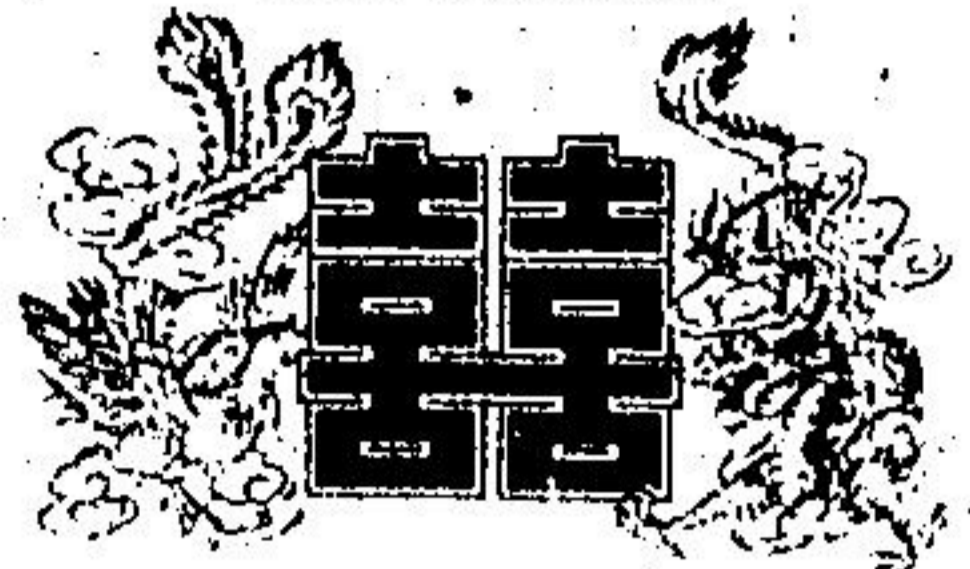
McGibbon has found the beef!

During Thursdays and Fridays, you can find people from all walks of life eating at the McGibbon Hotel. Their hearty buffet is the main attraction. From 11:00 a.m. till 2:00 p.m. you can gorge yourself on all kinds of salads, fruits, then the vegetables and assorted "special dishes", and finally the "meat and potatoes"... Roast beef done to everyone's taste. For the small fee of \$3.95 plus tax, the buffet at the McGibbon Hotel is probably the best meal around... And you get dessert too!

George Markou, the chef at work

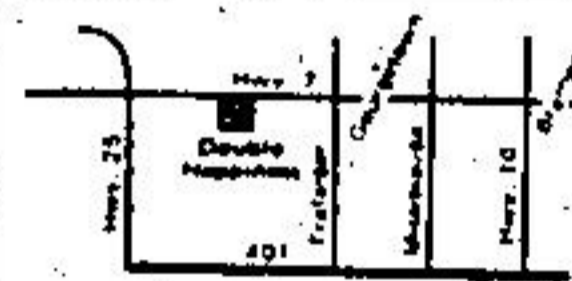


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Canadians win culinary olympics



...ion competitions each national team was asked to present the judges with six culinary dish suggestions. From these the judges chose two they deemed worthy of the olympic competition. The judges, from the German federation of chefs, the group which

organized and controlled the competition, agreed to the duck and northern pike dishes.

Team Canada manager Henri Dane said the two dishes his chefs were permitted to cook were submitted on the basis of their national character, their simplicity and as a depar-

ture from past submissions.

"Team Canada '84 consists of (left to right) manager Henri Dane, captain Hubert Scheck, Gerhard Pichler, Takashi Murakami and Bruno Marti. (Photo is courtesy of Andrew Douglas, Canadian Hotel & Restaurant magazine)."

When the world's finest chefs gather for an international culinary competition they are likely to cook up the most indulgent and expensive gourmet dishes imaginable. Right? Wrong.

When Team Canada competed in the Frankfurt World Culinary Olympics last October they paid strict attention to the competition guidelines, which called for a nutritious, natural and light meal which would not be too expensive for the average chef.

The results were a winning combination which made them world champion chefs and left a very sweet taste on the palates of proud Canadians.

Almost half of the points awarded during the eight-day competition were in the hot food or International Restaurant competition with the remaining points awarded for the team's presentation displays. These displays were actually plates, platters and trays of originality conceived but inedible foods which were in essence displays of culinary design artistry.

In the hot food prepara-

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¼ Chicken \$3.10	Whole Chicken 6.25
½ Chicken 4.60	½ Chicken 3.85
Chicken Sandwich . . . 2.60	¼ Chicken 2.50
	Chicken Sandwich . . . 2.30
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	★ Chicken Soup ★
	<i>Fabulous</i>90
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