

# Venetians make Venice a fun city

By BILL HOLLENBECK

VENICE, Italy — We sit at one of the small tables whose ranks line the length of the Piazza San Marco. It's a normal summer's day, when from mid-morning to dusk you may watch such a parade of tourists as to make you wonder how

there can be enough left over for the rest of Europe.

They pass in broken step, and pass again, through and around and under a plague of pigeons, in squads and platoons headed by sergeants who cast threatening backward glances to

discourage stragglers while brandishing aloft guidons in the forms of umbrellas, canes, small flags, folded newspapers, or even a straw hat. En avant!

Overshadowing all else on the piazza is the world famous Cathedral of San Marco (St. Mark,

evangelist of the New Testament, patron saint of Venice). No other building exists that can compare with its amazing architectural design, ornamentation and wealth of color.

Over the main portal are the widely traveled sculptured horses of gilded copper. The team



## TRAVEL

of four once stood on Nero's arch in Rome, was later carried to Constantinople by the Emperor Constantine and then rustled from there by the conquering Venetians in 1204.

Napoleon kidnapped the horses for the Parisians but after Waterloo they were stabled back here in their place of prominence.

The Hotel Concordia worked out just fine for us. Just a couple of steps from the square. Double room around \$40. No restaurant but the lads at the desk supply with excellent recommendations.

We enjoyed a superb meal in the cozy Ristorante Da Ivo. Total with tip around \$38. And a

good one in the less intimate Al Grasso De Ua.

The Lagoon, separated from the sea by a strip of land known as the Lido, provides a number of reasons for spending several days exploring the various islands. Sailings are governed by the tides and several companies provide excursions by small steamer and motor coach. The one we took included stops at Murano, Torcello and Burano.

If you're interested in glass blowing you'll be happy with Murano. Unfortunately, you are obliged to stand through this whole rigmarole, leaving no time to see anything of the island.

On Burano one is more fortunate and, at least, there is time for a brisk stroll through this picturesque fishing village with its colorfully painted houses. Torcello, once a bishopric, whose decline began in the ninth century, its piazza now grass grown, truly provides a journey back in time. In the cathedral (9-11th centuries) you will find

exquisite Byzantine mosaics.

One of our fellow passengers, a young female school teacher from Michigan, related how she and her companion had arrived without reservations (very unwise in the summer). A gracious lady, sensing their

predicament, had approached and offered them a room in her home for a price they could afford. It seems she had a house full of such guests all quite happy and well provided for.

It is a story I find easy to believe. In our dealings with Venetians, although limited to hotel em-

ployees, waiters, storekeepers and the like, we found a degree of friendliness and co-operation absolutely amazing for a people who should be fed to the teeth with Mr. and Mrs. Joe Tourist.

It is the Venetians who make Venice a fun city, even in the summer!

## Stews had humble start

By ANNE WANSTALL

Stew is what a culinary misnomer for those delightful, slow-simmered blends of meats and vegetables whose heady aroma tempts the palate for so long a time. Possibly the most uncomplicated of all gastronomic concoctions (so long as the heat is low most of them can be left in the oven for long periods of time), a stew offers so much more than other main meals.

Compared to other meat cuts, one that should be stewed is almost always less expensive. Nothing is lost in the cooking because the juices remain as part of the meal. Even the most ingenuitous cook cannot make a mistake because whatever is tossed into a stew will blend with other flavors. And yet, some of the commonest of stews started their climb to fame from peasant beginnings.

### SHORT RIB STEW

- 4 pounds lean short ribs
- 1 tsp. oil
- 2 medium onions, chopped
- 2 tsp. salt
- 1 tsp. pepper
- 1/2 tsp. marjoram
- 1 tsp. caraway seeds (optional)
- 1 bay leaf
- 3 cups canned beef broth
- 1/4 cup wine vinegar
- 3 tsp. flour
- 1/4 cup cold water

Turn the oven to 500 degrees. Wipe the beef with damp paper towels to remove any bone splinters, then dry so that it will brown properly.

Oil a shallow roasting pan and place in the hot oven for five minutes. Put the beef pieces in it, leaving them far enough apart so that the meat will brown. Cook 10 to 15 minutes, turning once or twice to brown all sides. Turn down the heat to 325 degrees.

Transfer the beef to a four-quart Dutch oven. Cover and place in the oven for 30 minutes. Pour off the fat from the beef, add the onions, and stir and cook on top of the stove until the onions are limp. Add the seasonings, and the liquids.

Cover and return to the oven for two hours, or until the beef is tender (at a lower temperature you can leave them all day). Remove the beef to a baking dish. Skim fat off the liquid.

Make a smooth flour and water paste and stir into the juices. Cook on top of the stove until it thickens. Pour over the beef. Recipe serves six.

### OXTAIL RAGOUT

- 4 pounds oxtails
- 1 can (28 ozs) tomatoes
- 1 can (5 1/2 ozs) tomato paste
- 4 medium onions, sliced

- 2 tsp. salt
- 1/4 tsp. black pepper
- 1 bay leaf
- 1 tsp. Worcestershire sauce
- 2 cups sliced celery
- 1 cup chopped green pepper
- 6 carrots cut in 2-inch pieces
- 1 tsp cornstarch mixed with 2 tsp. cold water
- 1/2 cup finely chopped parsley

minutes until there is no more scum.

Add the tomatoes, tomato paste, onions, and seasonings. Partially cover the pot and cook at a steady simmer until the meat is nearly coming off the bone (usually about four hours).

Add the vegetables and cook for a further half to three-quarters of an hour.

Stir in the cornstarch and water mixture and cook for a further five minutes. Before serving, sprinkle liberally with fresh parsley. Recipe serves six.

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## CORRECTION

Limbirt's Lada advertisement which appeared in The Liberal, October 10/79 was incorrect. The price of \$4198<sup>00</sup> should have read: \$4198<sup>00</sup> plus P.D.I., Freight, License and Sales Tax.

We sincerely regret any inconvenience that may have been caused.



### TOWN OF RICHMOND HILL

### Flushing of Watermains

Commencing on October 9, 1979, the waterworks section of the Works Department will be flushing watermains in the Town of Richmond Hill.

No flushing will be done on Saturdays, Sundays or Mondays.

As this flushing may temporarily discolor your water, please check the colour of your water before doing any laundry.

We would appreciate your co-operation in this matter. Flushing is expected to be completed by the end of October.

M.L. Perkins, C.E.T. Maintenance Manager

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