

HOCKEY INSIDE/OUT

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50 HABS GO!

The Gazette

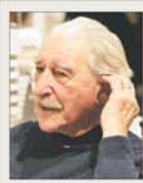
MONTREAL | WEDNESDAY, APRIL 14, 2010 | SINCE 1778 | BREAKING NEWS AT MONTREALGAZETTE.COM

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SPORTS FINAL

Allegations rile Liberals

ANALYSIS Probe sought into claims party fundraisers had role in naming judges



'My true calling was to speak out'

During his turbulent life, veteran labour leader and Quebec nationalist Michel Chartrand was described as eloquent, gregarious, irresponsible and subversive. He wore every one of those labels proudly. **Obituary, Page A6**



In Quebec City, Premier Jean Charest answers reporters' queries about former justice minister Marc Bellemare's accusations.

PHILIP AUTHIER
THE GAZETTE

The exasperated look on the premier's face said it all. Asked yesterday what is motivating former Justice minister Marc Bellemare to attack his integrity and that of the Liberal government with such zeal, Jean Charest said: "It's a good question. I have no answer to what Mr. Bellemare is doing right now. If you ask me if I understand what Mr. Bellemare is doing, no, I don't understand."

Many Quebecers — in particular, furious members of the provincial Liberal Party — are asking themselves that very question: What's eating Bellemare to the point of making himself public enemy No. 1 to his old party, by alleging that political pressure played a role in the naming of three judges?

Off the top, there is the "bitter man" theory. Bellemare, a minister from April 2003 to April 2004, walked out of cabinet and politics in a dispute with Charest.

A high-profile lawyer, Bellemare had made his name defending victims of traffic accidents before the Société de l'assurance automobile du Québec.

See ALLEGATIONS, Page A4

Text BELLEMARE23 to 11-2-11 to get more on this story. Standard text messaging rates apply.

EX-MINISTER'S CLAIMS UPSET BAR PRESIDENT

Katherine Wilton reports on Quebec Bar head Pierre Chagnon, who points out the justice minister doesn't have the final word on who is named to the bench. **Page A3**

FORM OF INQUIRY WILL TOP CABINET AGENDA

How to look into charges of influence peddling in the appointment of judges will be the key topic at today's cabinet meeting. **Kevin Dougherty writes. Page A4**

OPPORTUNITY KNOCKS FOR A NEW PARTY

Many federalists are asking if there is a place for another party — one that is clean and reform-minded — in provincial politics. **Henry Aubin reveals. Page A19**

COOK WITH DASH
Delicious on a deadline

Chef/caterer Danielle Garonce had two days to create a unique dining experience for 12 people. It took imagination and cooking skill, along with organizational talent and sheer physical stamina, **Susan Schwartz writes. Page C1**

MÉTRO CARS Giving passengers their space

It'll be years before new, roomier cars roll in the métro system, **Andy Riga** notes, so Montreal's transit agency is redesigning some of its 1960s-era stock. **Page A8**

TOBACCO SMUGGLING Firms are \$325 million lighter

Cigarette giants JTI-Macdonald Corp. and R.J. Reynolds Co. enter guilty pleas and pay fines totalling \$325 million for their involvement in selling contraband smokes during the 1990s. **Page A11**

QUOTE OF THE DAY

"If you avoid rivalry and dispute, God will protect you."
Sri Sathya Sai Baba

WEATHER
Mainly sunny
High 15° Low 1° **Page B20**

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INDEX

Annie's Mailbox	B29	Nation	A11
Arts & Life	C1	Needletrade	B28
Best Bets	C4	Obituaries	C7-B
Business	B1	Opinion	A19
Classified	B22	Puzzles Page	B29
Comics	B10	Scoreboard	B18
Driving	B21	Sports	B15
Editorials	A18	TV Listings	C6
Legals/Auctions	B28	World	A15

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FILM | **TARNISHED SILVER SCREEN** The disappointing comedy *Date Night* is further proof that stars like Tina Fey and Steve Carell are better served by television than Hollywood. Page C5

ONLINE | **NEW ON DVD THIS WEEK** *Pirate Radio*, starring Rhys Ifans, and Red Cliff lead the list of new releases reviewed at montrealgazette.com/movies

BETTER THAN EVER... after over 25 years of selling Nissans. **Cité NISSAN** 3500 Jean Talon West

ARTS & LIFE

SECTION C | THE GAZETTE | MONTREAL | WEDNESDAY, APRIL 14, 2010 | EDITOR: MICHAEL SHENKER | 514 987 2560 | artslife@thegazette.canwest.com
 C2 6 O'Clock Solution C3 Best Buys C4 My Pet World C5 Camilli C6 Television



PHOTOS: PHIL CARPENTER - THE GAZETTE
 Top row, from left: Danielle Garonce starts shopping at Atwater Market the day before the event; she's at the home of client Scott Yetman before 5 p.m. to put finishing touches on some dishes and cook others. Middle row, from left: Garonce stirs porcini risotto; individual servings of chicken teriyaki with vegetables; and stuffed shell pasta. Bottom row, from left: lamb chops; Prosciutto Crostini with Apple Marmalata and Lemony Spinach (see recipe on Page C3); Garonce likes to serve a few rounds herself, to get guests' reactions to her food.

ALL IN TWO DAYS' WORK

Danielle Garonce's non-stop effort culminates in raves for the cocktail dinner for 12 she served from the client's kitchen

SUSAN SCHWARTZ
 THE GAZETTE

The square white serving plate held just-assembled crostini of Quebec goat cheese, a layer of Roma tomatoes that had been sliced thick and roasted with balsamic vinegar and thyme for three hours, and sautéed portabella mushrooms.

The dish was about ready to leave the kitchen and be circulated among the guests - but not before the final touches by the person who created it: a drizzle of honey; a small tangle of micro-arugula, a few drops of olive oil, a sprinkle of kosher salt.

As she held the squeeze bottle of honey over the plate, Danielle Garonce, a private chef catering a cocktail dinatoire for 12 at the apartment of Montreal interior designer Scott Yetman, explained that she was after a hint of

flavour so subtle, so ethereal, that "you want someone to bite into it and go, 'Is that honey?'"

In her inflection was the reaction she clearly hoped the people she was cooking for that evening would have: surprise - and delight.

She spoke with the conviction of someone who gets the power of food to provide nourishment and pleasure. The native Montrealeuse, who trained at the Institut de tourisme et d'hôtellerie du Québec, has been happy in the kitchen as far back as she can remember.

Garonce, a 25-year-old who took her first cooking class when she was 12, works as a private chef and a career teaches cooking classes, maintains a website and blogs about all things related to food and dining.

Yetman hired her after tasting her cooking at a dinner party given by a friend. He actually likes to cook but was wowed, he said, by what Garonce can do with food.

A cocktail dinatoire is dinner, served consecutively in a series of small dishes to guests who are standing and circulating - not sitting at a table. One of the challenges is to serve dishes people can eat as they stand.

Among the items on the menu Garonce designed - and Yetman approved - were pasta shells filled with a mix of crispy rapini and broccoli, Parmigiano Reggiano and sausage removed from its casing, crumbled and cooked; they were served on porcelain spoons.


There were large shrimp, roasted and curled onto the lip of shot glasses holding homemade spicy marinara sauce - Garonce is allergic to shrimp, but makes it part of her menus because it is so popular with guests - and individual portions of chicken teriyaki, served with vegetables on a bed of sticky rice on disposable little bamboo plates.

The eggplant Parmesan bites were rounds

of miniature eggplant coated with Parmesan and panko and topped with a spoonful of homemade fresh tomato sauce, a small scoop of fresh Italian ricotta and tiny leaves from a basil plant Garonce transported to Yetman's apartment and placed on his kitchen window sill: crunchy and smooth, fresh and fragrant. They would disappear in a flash.

Lamb chops were flavoured with sage, rosemary and a touch of garlic or else with a rub of cumin and sweet paprika and then, just before they were served, splashed with fresh lemon juice.

Please see GARONCE, Page C5

 Text **GARONCE25** to **11-2-11** to get and share a link to this story and video. Standard text messaging rates apply.

Food extravaganza serves up top restaurateurs' creations for worthy cause



"Montreal's favourite food orgy ... used to be known as Taste of the Nation."

The city gets to play host to its own version of La Grande Bouffe once again. After a two-year absence, Montreal's favourite food orgy returns May 3 at the Queen Elizabeth Hotel.

The event is now called Table of Hope. It used to be known as

been run here for 14 years by Laurie Normand-Starr. Normand-Starr, one of this city's great dynamos, died a year ago after a valiant battle with cancer. Prior to her death, she had passed the baton to Share the Warmth's Herman Alves.

Alves had organized the first

Warmth fundraiser at his Bitoque resto in October 2008, but the decision was made to bring back the larger-scale Taste of the Nation concept with this year's edition of Table of Hope. On that note, Montreal foodies-cum-philanthropists will be able to feast on the creations of 50 of

Among those offering their nibbles pro bono for the cause of eliminating childhood hunger are Le Club Chasse et Pêche, La Coupole, Elise, Nuanets, Moïshe's, Rib'n Reef, Piment Rouge, L'Orchidée de Chine, Lucille's Oyster Dive and Bitoque.

GARONCE Guests arrive and she's 'feeling pretty cool'

CONTINUED FROM C1

The flavours were wonderfully complex, but the dishes were unfussy and fun — like the chef, who favours a uniform of Converse running shoes and a white apron over a white Henley and blue jeans when she's working, and who makes the time to nip out of the kitchen and serve the guests.

"People like to see who's in the kitchen and to talk about the food," she said. "I often explain what I'm cooking — and I love hearing people's reaction to the food. And I love being around people: it gives me a chance to see the party — and to see what I'm adding to."

Hanging out with Garonce the day before and during the event, I learned how her work requires not just imagination and cooking skill, but also organization and list-making, physical strength and stamina: her workday the recent Thursday of the party began at 7:30 in the morning — and it was 11 before she dropped me off at home.

I'd met her the previous morning at 10 at the Atwater Market as, shopping list in hand, she'd gone from store to store, buying what she needed and packing it in cloth bags and in boxes — from Les Douceurs du Marché for dried porcini mushrooms for the risotto, which would be served on porcelain spoons, to Fromagerie du Marché Atwater for fresh ricotta, the goat cheese and prosciutto — she likes San Daniele — to the fruit and vegetable store, and then to the butcher for chicken and Frenched lamb chops. She's a regular at the market, and the merchants know her; sometimes she leaves her packages at the fruit store while she finishes her shopping.

I watched as she carted what looked like her body weight back to her 4-by-4 vehicle, then as she worked the better part of the day into the evening, preparing.

She loves working in her own kitchen, where the walls and cabinets are a soothing cream colour the Benjamin Moore people call Mascarpone. The sun streamed in the window as the iPod played



Working in her own kitchen, Danielle Garonce lightly salts eggplant for Eggplant Parmesan Bites (seen below, with recipe).

Van Morrison's Astral Weeks album and the Raconteurs, some Crosby, Stills, Nash & Young, and Jeff Buckley singing Hallelujah. Sweet.

Still, it's demanding work. Just as it is creative, it can also be hugely time-consuming and labour-intensive. Most of the dishes Garonce prepared for the cocktail dinatoire had several steps and, while some could be done in advance — she filled the pasta shells the day before, for instance, made the tomato sauce for the eggplant, as well as the teriyaki sauce, the marinara sauce, and the apple marmallata, a kind of apple compote, for prosciutto crostini — a lot could be done only at the last minute.

The following morning at 10, she was calm as she prepared to flash grill the lamb chops on her outdoor barbecue; she'd finish them in Yetman's oven just before they

were served and the guests would sing their praises. "The food is delicious," Alicia Johnson, one of them, would say. "I think she is charming, in a totally non-preentious way."

Calm as Garonce might have been that morning, "my stress comes back at about

6:30 tonight," she said. She grated the Parmesan. Picked up the shrimp and the micro-arugula for the crostini. Methodically packed the equipment she'd need in a carry bag nearly as long as a golf bag and twice as wide: knives, pans, aprons, dish-

els, chopping board, tongs, a jar of salt and her trusty Peugeot pepper mill.

"I go through each menu item and make a list of the tools I'll need," she said. There were also the sauces and other ingredients she'd prepared at home. At Yetman's apartment I helped as Garonce unloaded pan after pan of food from the vehicle's folded-down seats into the building and up in the elevator, with her huge gear bag.

In Yetman's elegant but not exactly spacious kitchen, she tied an apron around her waist, folded a dishtowel into it and got to work: toasting the bread for crostini, setting up prep stations where dishes would be assembled and from where they would be sent out. Put out the sautéed portabelles for the goat cheese crostini, the apple marmallata for the prosciutto crostini. Put rice in the steamer and

should follow which, gauging the crowd and knowing what to send out when. "I'm really on my own," she said.

The crostini required only assembly, no heating or cooking, so sending them out first "buys me a little bit of time."

The risotto would have only a small window once it was ready to be served — risotto doesn't improve — and she had to re-heat or cook five other dishes in quick succession: the shrimp to be roasted; the eggplant rounds to be heated and the bites assembled; the chicken warmed in the oven and then tossed, on the stove, with the teriyaki sauce and vegetables. Garonce instructed Bilodeau to take care in assembling the dish, not to pour too much teriyaki sauce over the rice. "I don't want to have someone's dress ruined."

There were the shells to heat and then the lamb chops which she wanted to serve last (but still make sure people had room for), to roast. But if Garonce felt stressed, it didn't show: she was cheerful as she worked. By 7:30, most of the guests had arrived and she pronounced herself "officially dans le jus" — a chef's term for when things are really busy in the kitchen. "But I'm feeling pretty cool," she said.

Cool enough, even, to head out of the kitchen for a few minutes with a plate of crostini to serve: apple marmallata, lemon spinach and prosciutto. "Perfect!" she'd exclaimed as she tossed the spinach with olive oil and lemon and tasted. "I love lemon on greens!"

For more about Danielle Garonce's classes, menus and catering, go to www.daniellegaronce.com.

sschwartz@thegazette.canwest.com

DRAWN TO FOOD
Danielle Garonce talks to Gazette photographer Phil Carpenter about how she ended up in the catering business, despite a severe food allergy. Watch the video at montrealgazette.com/videos

RECIPES

Stand and eat: two dishes for a cocktail dinatoire

Montreal private chef Danielle Garonce uses a blend of imagination, creativity and fresh seasonal ingredients in developing the recipes she uses. Here are recipes for two of the dishes she prepared for a recent cocktail dinatoire at the apartment of Montreal interior designer Scott Yetman.

Eggplant Parmesan Bites with Spicy San Marzano Sauce and Fresh Italian Ricotta

Makes 48 bites

This dish includes several steps, so it's labour-intensive — but totally worth it.

- For the eggplant rounds:**
4 miniature eggplants
Kosher salt
1 cup (250 mL) flour
6 eggs
½ cup (125 mL) finely grated Parmigiano Reggiano
4 cups (1 L) panko (Japanese breadcrumbs)
3 cups (750 mL) peanut oil

- For the sauce:**
128-ounce (796 mL) can San Marzano tomatoes
3 tablespoons (45 mL) olive oil
1 teaspoon (5 mL) crushed chili flakes
2 cloves garlic, crushed
Kosher salt

- For assembly:**
1 cup (250 mL) fresh Italian ricotta (see note)
1 fresh basil plant

Cut eggplant into ½-inch (8 mm) slices and sprinkle lightly with kosher salt. In one shallow dish, place flour; in another, place beaten eggs;



Eggplant Parmesan Bites with Spicy San Marzano Sauce and Fresh Italian Ricotta: quite a mouthful to say, but what a mouthful to savour!

panko crumbs and a pinch of salt. Coat each eggplant round in flour, dip into the egg/cheese mixture, then press firmly into the bread crumbs, first on one side, then the other. Place on a baking sheet, cover and refrigerate for at least an hour — or, if you're leaving them overnight, freeze so they don't get soggy.

For the sauce, dice tomatoes finely. Pass half through a food mill or else process in a food processor using the pulse feature. Then set diced tomatoes, puréed tomatoes and juice from the can and the olive oil in a frying pan with high sides and reduce to simmer when it begins to bubble. Add chili pepper flakes and crushed garlic and

another 5 minutes. Remove from heat.

Pour half the peanut oil to a height of about ½ inch (1 cm) in a 12-inch (30 cm) sauté pan with edges, and heat until veins form in the oil when a small piece of bread is dropped in. Fry four or five rounds at a time, depending on size, and flip when one side is golden brown. Don't overcrowd the pan: it will bring down the temperature of the oil. Make sure rounds don't brown too quickly before the eggplant is cooked.

Halfway through frying, change the oil. When rounds are cooked, place on a plate with three layers of paper towel; replace tawelling if necessary.

To serve, place a small

lop of fresh ricotta, and top with a small basil leaf.

Note: The texture of fresh Italian ricotta is less watery than ricotta in packaged tubs — and the taste is far superior. Look for it in busy cheese stores such as Fromagerie du Marché Atwater, or Italian grocery stores such as Milano, at 6700 St. Laurent Blvd.

Prosciutto Crostini with Apple Marmallata and Lemony Spinach

Serves 6 to 8

These crostini should be assembled just before serving.

- For marmallata:**
2 tablespoons (30 mL) dry mustard (preferably Coleman's)
2 tablespoons (30 mL) black mustard seeds
Kosher salt and pepper
6 medium Empire apples
2 cups (500 mL) water
½ cup (150 mL) organic sugar

- For assembly:**
Sourdough bread cut into ½-inch (1 cm) slices, roasted at 400 degrees F (200C) for about 4 minutes per side
About 1 pound (500 g) baby spinach
3 tablespoons (45 mL) extra-virgin olive oil
Juice of 1 lemon
½ pound (250 g) thinly sliced prosciutto, ideally San Daniele, kept chilled until served

Put dry mustard into a small bowl and add ¼ teaspoon (2 mL) water to form a paste. Add mustard seeds and a pinch of salt and pepper, and set aside.

Peel three of the six apples. Core and cut all six apples into ½-inch (1 cm) wedges. Put water and sugar in a pot and bring to a boil. Add the apples and cook at medium-high heat for 10 minutes. Add mustard mixture, stir well, and leave on medium-high for 20 minutes, stirring occasionally. Remove from heat and let cool.

To serve, spread layer of apple marmallata on toast and cut toast in half. Toss spinach with olive oil and lemon in a bowl, just enough to moisten. Season to taste with kosher salt and cracked pepper and place a small mound of spinach over the marmallata, then fold one or two slices of prosciutto, depending on size, over it.

BEST BUYS

JULIAN ARMSTRONG Asparagus is the bargain of the week

Weather upsets continue to disrupt the usual lineup of U.S. vegetables. This week, it's rain and cool temperatures in California that are pushing up prices of the trusty quartet of broccoli, cauliflower, celery and lettuce.

The bargain of the week is asparagus, coming from both Mexico and California. The price is expected to rise by next week, because California will have to supply the whole continent until the New Jersey crop ripens.

California has become our principal source for strawberries, because the Florida crop is on the wane. Too bad, as those Florida strawberries were juicy and sweet enough to make us think of Quebec berries at their best.

New potatoes pair well with asparagus on a plate. You will find both Florida and California new potatoes in town. The California potatoes are the long whites, which are known for good flavour. Neither crop is cheap yet.

Florida string beans and green bell peppers are taking their time becoming plentiful enough to sell at low prices.

Grapes from Chile are good and cheap. Watermelons are coming from Mexico, labelled U.S. because they are trucked there for reworking. They are coming down in price.

California citrus is excel-