

## Olympic spirit via Holland

**COLIN JACK** - The reputation of Holland Heineken House was definitely my motivating factor to experience it first hand. For me, this is where I truly found my Olympic spirit.

The old Minoru Arena, where I played hockey as a youngster, was transformed into two huge bars with big screen televisions and a small stage. The souvenir shops were bustling with shoppers looking for anything orange and green.

The food was simple and well priced. The beer was cold and I enjoyed several beer "shots" throughout the day. My friends took pride in returning with a six pack of Heineken ready for anyone with a free hand. The line ups were long but moved quickly and also provided the opportunity to mingle with new friends.

At the end of the sporting competitions I thought the excitement would subside. I was clearly mistaken. A brass band came out wearing clogs and played fusion music with crowd pleasing lyrics and sing-a-longs.

After the band, the dance floor heaved when the Euro DJ appeared and pumped the techno.

The orange and maple leaf-clad crowd jumped up to the music, did some Dutch line dancing and cheered and jeered everything the DJ chanted on the microphone. It was a great European experience at the 2010 Olympics. Proost!

COLIN JACK IS AN OFFICIAL BEER AFICIONADO. CHECK OUT HIS WEBSITE JUSTHEREFORTHEBEER.COM. SEND QUESTIONS TO COLIN@JUSTHEREFORTHEBEER.COM

# Chicken wings in demand

**DHARM MAKWANA** - The wholesale cost of chicken wings in the U.S. is higher than premium boneless, skinless chicken breasts, according to a recent report in the *New York Times*.

What does that mean?

Across America, pubs and restaurants are axing wing nights to save costs as the price of wings inflate due to restaurant chains, such as Pizza Hut, driving demand in an effort to corner the market on the boney bit of chicken.

To counter, fast-food shops are passing off "boneless wings", which amount to a bland piece of breast, battered, deep-fried, tossed in sauce and sold at a reasonable price.

The new chicken economy is operating in Vancouver where fine-casual joints like Earl's and Cactus Club Café have wings on the menu at around \$10 per pound while chicken fingers are still cheaper by a buck or so.

Even Morty's Pub, an old haunt of mine in Waterloo, Ont., where I'd get my wing fix, is selling the fatty and flavourful morsels for 59 cents a piece.

That leaves me, and maybe you, yearning for wing specials of Monday nights gone by.

So tell me, where do you get your wing fix in Vancouver?

Shoot me a tweet at @Dharmakwana



Wings are in high demand right now.

FILE PHOTO

## top 5

### places to eat on Commercial Drive

Vancouver's funkier hood, Commercial Drive, has an abundance of eateries to satisfy any craving.

#### HAVANA

1212 Commercial Dr. This popular Nuevo Latino joint offers the best people-watching and patio on the strip. In addition to scrumptious lunch and dinner menus, it also boasts excellent daily breakfasts - in particular, the eggs ranchero are perfecto.

#### LOMBARDO'S PIZZERIA AND RISTORANTE

1641 Commercial Dr. This low-key Italian eatery consistently finds itself on local 'best of' lists thanks to its mouthwatering cuisine. The wood-fired pizza here is possibly the best in the city.

#### THE CHARLATAN

1447 Commercial Dr. A casual place to grab a pint or to nibble on delectable fare. From tacos to Thai curry, there's something for everyone here.

#### DIVINO

1590 Commercial Dr. A romantic bistro with a great wine list. Delicious cheese and meat tasting plates complement the vino.

#### DOLCE AMORE

1590 Commercial Dr. Got a bit of a sweet tooth? Right next door to Divino is one of the best gelato joints in town. With warmer weather, this is the ultimate dessert destination.

## Quest starts for Vancouver's best ramen noodle

**Ramen Quest - the search for Vancouver's hidden Japanese ramen.**

**Episode One - What legends are made of.**

It all started in the 17th century - Tokugawa Mitsukuni (popularized by Japanese TV series *Mito Komon*) discovered ramen which quickly became his favourite dish.

It only took about 300 years for the tasty noodles to take the world by storm.

Today, dozens of variations have spawned from the original 'shio' ramen which is made with plenty of salt and any combination of chicken, vegetables, fish and seaweed. According to consumer trends, "tonkotsu" or pork bone ramen, seems to be the most popular variety So let's



Kintaro's spicy garlic ramen is fabulous.

start this quest off on the top and find the ever-revered tonkotsu ramen.

In Vancouver, ask anyone who knows about ramen where to go for the good stuff and they all point in one direction - the iconic Kintaro restaurant on Denman Street.

The 26-seat diner is known for lineups out the

door and a limited menu featuring several varieties of one main dish - ramen, and that's it. They have their business down to a science.

Having eaten there many times since they opened 10 years ago, I can say their rendition of tonkotsu ramen is addictive and great value for the money.

From time to time, they like to deviate a little from the master plan and offer a special variety. This time around, they had a spicy garlic ramen which looked supremely appetizing and certainly didn't disappoint.

They were loaded with enough garlic to keep the entire vampire army at bay and enough spice to burn any zombies. Not only did I satisfy my craving, but with all that garlic and spice, I surely boosted my metabolism and lifespan. If Mitsukuni is out there lurking as a vampire or decides to come back as a zombie, this one might be his undoing.

From time to time, they

RAJ TANEJA IS PART TECHNOLOGIST, PART ENTREPRENEUR, PART SOCIAL MEDIA JUGGERNAUT AND PART FOODIE. HE RUNS URBANMIXER.COM, PUBLISHES A MISCELLANY OF HIS MUSINGS AT RAJ.JP



## RELEASE THE GOO\* AND WIN A CADBURY EASTER PRIZE PACK

The Cadbury Creme Egg is celebrating its 35th anniversary in Canada and you get to help decide how to release the goo from a giant Cadbury Creme Egg! Vote for your favourite random way to Release the Goo from the larger-than-life Cadbury Creme Egg at [www.cadbury.ca](http://www.cadbury.ca).



Over 50% of people bite off the top, lick out the filling and then eat the shell



About 20% just bite straight through



Over 15% use their finger to scoop out the filling



### HOW DO YOU RELEASE THE GOO?

To enter to win a Cadbury Prize Pack, email your name, address, phone number and age to [van24win@sunmedia.ca](mailto:van24win@sunmedia.ca) by 4 p.m. March 12, 2010 for your chance to win. Please ensure you type "Cadbury" in the subject line. Complete rules and regulations available at [www.vancouver.24hrs.ca](http://www.vancouver.24hrs.ca)



\*Trademark of Cadbury UK Limited, used under license