

Is there a recipe beer can't go with?

COLIN JACK - There are hundreds of beer recipes available online. A quick search of recipes involving beer reveals everything from beer-can chicken to Irish stew and even dessert.

Beer is a mainstay in most of my favourite recipes.

Beer helps tenderize meat. It adds moisture to pastry and thickens stew and pasta sauce.

More importantly, beer adds complex flavours water and other types of alcohol simply can't.

Two of my favourite styles of beer to cook with are porters and amber ales.

BLACKBERRY PORTER

Cannery Brewing, 5%, \$4.95 for 1-650 ml bottle

This porter is bold with a jam tartness. Salisbury steak, beef stew, braised lamb chops, crêpes and even chocolate cake are enhanced with the essence of this blackberry beer.

THIRSTY BEAVER AMBER ALE

Tree Brewing, 5%, \$10.95 for 6-341 bottles

My Thirsty Beaver pancakes, icing sugar, pulled pork and drunken chicken wings are all tried and true recipes.

This amber ale adds sweet caramel, molasses and roasted malt character to food.

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

VANCOUVER FOOD SCENE

Ramen Quest - New kid in town

RAJ TANEJA - Imagine if Jimmy Pattison knocked on your door, told you to keep doing what you're doing and he'd market and franchise your business.

Pretty neat to be attached to such a juggernaut, don't you think?

Well, that's essentially the case with the new Suntouka Japanese Ramen shop that recently opened on Robson Street slightly east of Bidwell.

Headquartered in Hokkaido, Japan, the Suntouka and Kamei companies struck a deal some years ago.

Kamei, which derives more than \$4 billion in annual revenues from other ventures including those in the natural-resource sector, decided to become the company that oversees the franchising of Suntouka Ramen.

The company which has stores in the U.S., Singapore, Hong Kong and now Canada, has ambitious plans to show locals what authentic Japanese ramen is.

The restaurant has four

varieties of the standard ramen - shio ramen (salt), shoyu ramen (soy-sauce), miso ramen (fermented soy bean paste) and kara miso ramen (hot spices and fermented soy bean paste) and a number of specialty items and a single item on the menu that can be turned into a vegetarian dish, which is already head and shoulders above the mere mortal ramen joint.

The ramen I chose for this occasion was the plain shio, served warm, not piping hot like other ramen I've tried.

It was accompanied by braised pork slices topped with sesame seeds, bamboo shoots, green onions, wood ear mushrooms and a single pickled baby plum that is supposed to be nibbled on, one bite at a time, during the enjoyment of the meal.

Although the first thing I devoured was that little pickle, it's absence during the rest of the meal didn't have any bearing on my absolute enjoyment of the dish



Plain Shio

from start to finish.

I ate the soup to the last drop and will be back for more - soon.

As for the company known only as Kamei, con-

grats on a solid bet with Suntouka.

RAJ TANEJA IS PART ENTREPRENEUR, PART SOCIAL MEDIA JUGGERNAUT AND PART FOODIE. HE RUNS URBANMIXER.COM, PUBLISHES A MISCELLANY OF HIS MUSINGS AT RAJ.JP AND CAN BE FOUND ON TWITTER WITH THE USERNAME 'TINHEAD.'

Cannery collection to be auctioned off

DHARM MAKWANA - Boxing The Cannery's wares for auction brings out bittersweet emotions for the now-closed eatery's last general manager.

"It is a little bit upsetting, that's for sure," Jean Turcotte told 24 hours while packing up his dining room. "But it's healthy at the same time. You just move on, you realize it's all over and that's it."

After opening in 1971, the Cannery Seafood Restaurant served its last meals on

March 27, closing the doors to a steady stream of customers who regularly ventured to its industrial port setting at the foot of Renfrew Street.

Turcotte said the seaside celebration brought out old regulars from across the region and from around the world. Hugs were shared and tears were shed until the doors finally closed.

On April 6, those who fell for the food will be able to

"The Cannery is leaving on a high note and I'm leaving on a high note."

take home maritime antiques along with kitchen equipment and dining room furniture.

Turcotte won't be placing a bid on any of the items, but instead will take home a

number of awards he has earned over the past 18 years.

"The Cannery is leaving on a high note and I'm leaving on a high note," the Quebec native said.

After a summer of travel and reflection he will decide if it's time to open a restaurant of his own in the fall.

Able Auctions will hold the public sale at 2205 Commissioner St. The preview begins at 10 a.m. with the auction starting at noon.

top 5

places on Cambie

Cambie Street is blooming with delicious dining options. Here are the top five to check out:

LAS TORTAS

3353 Cambie St. These tasty Mexican sandwiches, piled with toppings such as guacamole, refried beans, jalapeño peppers and cheese, are the ultimate solution for a grumbling tummy.

FIGMINT

500 W. 12th Ave. at Cambie The European-inspired cuisine definitely makes it worth a visit. In addition to scrumptious lunch and dinner menus, they also offer a superb Sunday brunch.

PIED-A-TERRA

3369 Cambie St. A great spot for either a romantic night out or an intimate gathering with friends.

TRIXI'S CREPE AND COFFEEHAUS

3306 Cambie St. Featuring savoury and sweet crepes, this is a warm and friendly joint for breakfast, lunch, or a coffee catch-up with pals. Just be sure not to head down in a rush—everything is made to order.

TROPIKA'S AT CAMBIE

2975 Cambie St. This is the original location of the popular Malaysian/Thai restaurant chain, and is considered to be the best. The food is superb and the customer service is flawless.

- KRISTEN MCKENZIE

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