

# TUNA 20 WAYS

Even the late, great James Beard himself was a fan of the canned stuff. **PAGE 18**

Food. Wine. And fine living

## Singing like a canary — or is that a Green Parrot

### DIARY OF A FOODIE



Shavaughn MOSS

For years my sister Keisha has been trying to get me to eat a Green Parrot burger, and each time she's asked, I've avoided doing so, not because I didn't think they would taste good, but simply for the fact that whenever she asked, I wouldn't be in the mood for a burger.

Furthermore, whenever I wanted a good burger, I would take to my kitchen and make one myself, because I was sick and tired of the places that doled up patties and passed them off as good burgers.

Then, a few weeks ago, the people in the office started heading to Green Parrot for a burger, and chiming in on how good it was. To the point where the other day, one of them wanted to go, but another said no, because she was still digesting a burger they'd had almost three days before.

Hmmm, interest piqued, I began wondering whether it was time for me to make a trip to Green Parrot, to try one of these much-talked-about burgers.

The other day, my husband David and I were off to breakfast in search of boiled fish on a Saturday morning and being the kind of person he is, we had to stop here, there and everywhere else before we actually got to our destination. Before I knew it, it was 1 o'clock in the afternoon, and we were still trying to make our East Bay St. destination for breakfast, so I asked him if he wanted to get lunch instead, and if he would prefer a burger, so we stopped at Green Parrot.

Finally, I was going to get the chance to see what all the brouhaha was about. I ordered a "The Works Burger," substituted the French fries for onion rings, and when it arrived, all I could do was sit back and look at what was put before me. It was a monstrous creation. A huge burger — both in height and width topped with lettuce, tomatoes, caramelized onions and sautéed mushrooms and two types of cheese.

What was I going to do with it? And how was I supposed to wrap my mouth around such a creation? Well I finally figured out that I wouldn't be able to get a taste of everything in every bite, and resorted to nibbling at the burger. I could barely finish a half. I managed to munch on three onion rings before I threw in the towel and cried "uncle". That burger did me in.

If you're looking for a burger that will hit the spot, and if your appetite can take it, a Green Parrot burger will do it for you. My one fault with it was the fact that my mushrooms weren't fresh, and seemed to come out of a jar. Otherwise, the burger was absolutely delicious.

My sister happens to be off the island right now, and I can't wait for her to return to tell her that I've finally had a Green Parrot burger. Actually I've had two, since the first experience, I've also had the Mahi Mahi burger, which happens to be her favorite.

She would be so proud of me, but maybe just a tad disappointed, that my first experience was not with her.

# PURE DECADENCE

Chocolate plus art equals the Chocol-Art Shoppe

By SHAVAUGHN MOSS  
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Step through the doors to the Chocol-Art Shoppe, and you enter a world of pure ... decadence.

Right now, the only thing that lets you know that chocolate is being sold inside, are the posters on the glass doors, but open the doors and you will find a sunlight-filled shop tucked away into the back left-hand side of the Mount Royal Plaza, Mount Royal Ave., and the aroma of chocolate assail your nostrils. It's telling you to get inside quickly, because the possibilities that you will meet will almost be endless.

The irresistible chocolate aromas wafting to meet you lets you know one thing, they are indeed making their creations on the premises, and not just selling mass-produced products made in some factory in goodness knows where. A peak over the glass enclosed workspace for owners Jenny Pierre, 29, and Janis Galanis, 37, and you will see where they've been whipping up their treats. Actually you may catch a bowl of something here or there lying around. I spied a tempting bowl of freshly popped popcorn, drizzled with dark chocolate just waiting to be scooped into bags for eager hands to gobble up.

The store is a female's ultimate paradise — and the same for some men — although they hate to admit it.

■ See Pure decadence on L2

SINFUL, DECADENT, DELICIOUS

■ The decadent creations made at the Chocol-Art Shoppe are delicious to look at, and are just as good to eat.

Photos: Shavaughn Moss



## Oregon — that enchanting (and sometimes forgotten) land

### WINE OF THE WEEK

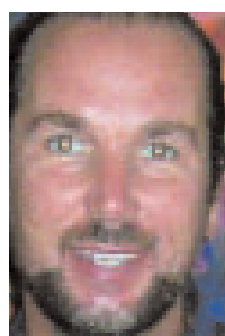
2006 Bridgeview Vineyards Pinot Noir Reserve, Rogue Valley, Southern Oregon. (Available at Bristol Cellars)

**COLOR:** Beautiful cherry/garnet red  
**NOSE:** Bright raspberry with sweet cherry and violets. Undertones of soft mulling spice, pomegranate and gentle oak  
**PALATE:** Fresh berry burst with floral — plum notes and sweet blueberries. Notes of soft, red licorice and toasted oak. This Pinot is a great sample of what Southern Oregon can produce. Lighter in style with refreshing with soft palate, nice acid, good balance and long, pleasant lingering finish. Aged 12 months in both new French and American oak barrels and bottle unfiltered — NICE!

PATSY POINTS: 88 points



### UNCORKED



Chef Michael PATARAN

If California is king of the wine kingdom, Oregon then, must surely be the handsome prince! Oregon seems to be a Shangri La ... or a land of the lost to most. Display an unmarked map and ask some-

one to point out California — no problem. Now ask that same person to point out Oregon and I bet the success rate would be less than half.

Oregon is situated directly above California to the north in

the Pacific Northwest of the United States. A few years back when California was just starting to produce wines, someone came up with the idea of growing wine grapes in Oregon. It was in 1961 when the first

vines (Riesling in fact) were put in the ground. Eight years later, the Oregon Winegrowers Association was formed. Oregon was off to the races.

■ See Uncorked on L4

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