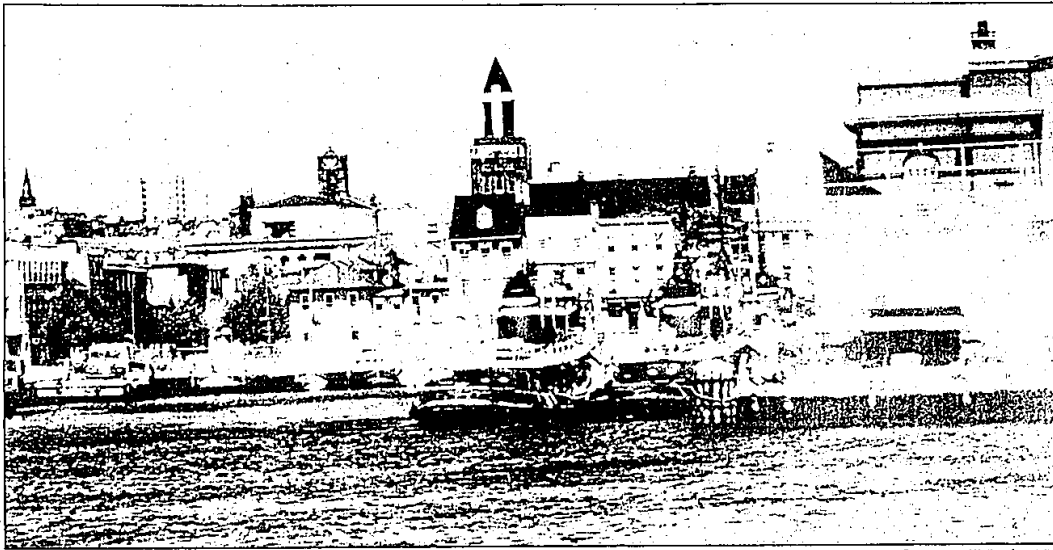


TRAVEL

Monday, March 16, 1992 (A6)

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Courtesy of Baltimore Area Convention and Visitors Association

Baltimore's Fell's Point is one of the few remaining downtown waterfront residential communities.

Baseball scores in Baltimore

Babe Ruth's hometown sports new stadium

By Christopher Corbett
New York Times Syndicate

Baltimore will revel in the sporting life this spring. From the traditional running of the Maryland Steeplechases to the Orioles' first season in their new ballpark at Camden Yards.

Oriole Park may not be the house that Ruth built, but its center field is the site of the house where the Babe lived. In sports-crazed Baltimore (Ruth's hometown), that's nearly as good.

The new \$103.4 million ballpark is just a few blocks west of the Inner Harbor on the south side of the city. The opening of the ballpark will be marked by a parade down Pratt Street through the heart of

downtown at noon, April 5, and the inauguration, on April 6, of the first leg of metropolitan Baltimore's \$416.3 million Central Light Rail Line — a 13-mile section linking suburban Timonium on the city's north side with the downtown stadium.

The old-fashioned design of the 48,000-seat stadium — predominantly brick with a distinct turn-of-the-century style — incorporates a landmark Baltimore & Ohio Railroad warehouse that will provide office space for the ballclub and the Maryland Stadium Authority.

Architects nationwide have praised the new ballpark for its attempt to mesh with the "urban fabric" of downtown Baltimore.

Oriole Park is only a short walk from Federal Hill and Oysterhead, two of the city's oldest and most historic neighborhoods. The districts are warrens of renovated late 18th- and early 19th-century brick row houses, narrow streets paved with Belgian blocks and lined with brick sidewalks.

Federal Hill, much of which is on the National Register of Historic Places, is built around teeming Cross Street Market, one of the city's

most active public markets, dating from 1846.

The hill from which the neighborhood takes its name, a Colonial-era observation point, offers a stunning view of the Inner Harbor, where an array of Tall Ships — sailing vessels from around the world — will be arriving throughout the spring and summer months.

SPORTING EVENTS

Tickets have long been sold out for the opening day at Oriole Park on April 5, when the Orioles play host to the Cleveland Indians.

However, baseball fans still have a chance to witness the first ball game in the new park when the Orioles meet the New York Mets at 3:05 p.m. on April 3 in an exhibition game. Tickets have yet to be sold.

For more information call (410) 685-9800.

If you just want to see Oriole Park it will be open on April 2 from 11:30 a.m. to 2 p.m. Bring your own lunch.

On April 5, at 8:30 a.m., an 8-kilometer road race, limited to the first 2,000 runners who sign up, will follow the nearly 5-mile route from Memorial Stadium to Oriole Park. For more information call (410) 682-5454 or write, with self-addressed

stamped envelope, to 8K Home Run, P.O. Box 11394, Baltimore, Md. 21239.

On April 5, at 2 p.m., fans will be allowed to watch an Orioles workout in the new ballpark. Tickets will be \$3. On April 8, the Orioles will play their first night game, against the Indians, at 7:35 p.m.

The Babe Ruth Birthplace and Baltimore Orioles Museum (home of the Maryland Baseball Hall of Fame), a few blocks west of Oriole Park at 216 Emory St., is open from 10 a.m. to 5 p.m. from April to October, but hours will be extended on game days until 7 p.m. Admission to the museum is \$4; children, \$1.50; senior citizens, \$2.50. For more information call (410) 727-1539.

Though baseball may be the focus of this year's sporting season, no event harkens back to the cultural and social roots of the Chesapeake Bay region more than the annual spring running of the steeplechases in the hunt country north of the city. The three major steeplechases of the season are held each year on the final three Saturdays in April — culminating with the running of the Maryland Hunt Cup, which horsemen regard as one of the most,

grueling events of its kind on either side of the Atlantic.

The My Lady's Manor race will be run April 11 on the grounds of the Elkridge-Harford Hunt Club in Jacksonville, Md. For more information call (410) 557-9570.

The Grand National follows on April 18 in Butler and the Maryland Hunt Club — now in its 96th year — completes the circuit on April 25. For more information on the Grand National, call (410) 666-7777; on the Maryland Hunt, call (410) 833-5355.

CULTURAL EVENTS

The violinist Pamela Frank will perform with the Baltimore Symphony Orchestra, David Zinnman conducting, April 3, 4, 5, with a program including works by Jaromir Weinberger, Dvorak and Tchaikovsky. The flutist James Galway follows April 15, 16 and 18, with works by Haydn, Dvorak, Nielsen and Robert Deas, also with the symphony.

Both events will be at the Joseph Meyerhoff Symphony Hall, at 1212 Cathedral St. For more information call (410) 783-8000.

Donizetti's "Daughter of the Regiment" will be performed by the Baltimore Opera Co. at the Lyric Opera House on March 21, 25, 27 and 29. For more information call the box office at (410) 685-0692.

The local theater company Impossible Industrial Accident presents David Mamet's "Water Engine" at Theater Project, at 45 West Preston St., from April 1-12. For more information call the box office at (410) 752-8558.

Center Stage, at 700 North Calvert St., presents two premieres by American writers — "Police Boys" by Martin Isaac McClinton and "The Baltimore Water" by Paula Vogel in repertory from March 26 to April 26. For more information call the box office at (410) 332-0033.

"Marking the Decades: Prints 1960-1990" at the Baltimore Museum of Art, at Art Museum Drive, runs through April 26; the exhibition includes works by Jasper Johns, Willem de Kooning, Roy Lichtenstein, Robert Rauschenberg and Andy Warhol. Admission is \$4.50; students and senior citizens, \$3.50; children 4-18, \$1.50. For more information call (410) 536-7109.

Quebec's cuisine has new flavor

By Nancy Lyon
New York Times Syndicate

Beans and lard. Pea soup. Meat pies and maple syrup. The traditional cooking of Quebec was hearty lumberjack fare — and a cholesterol nightmare.

Since Expo '87 attracted French chefs and Escoffier cuisine to Montreal, Quebec's cuisine has been the butt of endless jokes.

A film starring the slapstick duo Ding et Dong (the Quebecois Laurel and Hardy) has the comedians ordering a pickle pizza. The joke was no doubt inspired by the Quebecois love of chunky homemade ketchups and relishes to lather the tourtiere — the ground-pork-and-beef pie that is the staple of any traditional meal.

In truth, Quebec's gastronomy has two extremes. At one end are the fatty, sugary excesses served up in the cabanes a sucre or sucreries (maple-sugar shacks) in the spring. Specialties are fritters dribbled with maple syrup, fried eggs in maple syrup, maple-sweetened pork and beans, fried maple-smoked ham glazed with syrup, and omelettes de crisse (ear-shaped slivers of salted pork rind crisp-fried in oil — sometimes mispronounced as omelettes de Christ, or Christ's ears).

For dessert it's more maple-mania: maple sugar pie, maple pudding, molded maple sugar candy, miniature wafers cones filled with maple butter and maple taffy — boiling syrup poured over a long trough of fresh snow.

At the other end of the culinary spectrum is Quebec's contemporary cuisine, which uses fresh local products rather than the post-Expo imports from France.

As high-tech transportation and communications blur regional differences the world over, Quebec's

new generation of young chefs has banded together to assure the evolution of a distinctly Quebecois cuisine (independent from France and California) celebrating the differences of the province's 13 regions.

To be sure, Quebec's cuisine was and is still based on wild and domestic meat and game, fish and seafood. The first settlers from Normandy and Brittany flavored their dishes with cinnamon and cloves, or herbes sautes (parsley, onions, parsnips, savory and celery leaves preserved in coarse salt), and left them to simmer or bake for the day.

Today's cuisine features leaner meat and a variety of vegetables that leaves the bean and potato in the dust.

The two culinary extremes are embodied in two restaurants. La Binerie, Mont-Royal, or The Bannery, the cultural landmark celebrated in the Quebecois film based on Yves Beauchemin's novel of Montreal street life, "Le Matou" ("The Alley-cat"), and the uberque Clementine in the picturesque and now infamous (post-Mohawk rebellion) village of Okla, on the Lac de Deux Montagnes at the confluence of the Ottawa and St. Lawrence Rivers.

La Binerie's 50-year history proves there's abiding comfort in a bowl of beans. This family-owned, 10-seat restaurant serves up 27 tons of feves au lard ("les petites delicieuses") a year. The beans are simmered with pork for 18 hours over a low fire in a brick oven.

The nostalgic menu is hefty enough in calories to deforest the Laurentians, although owner Fernand Groulx stresses that all meats are defatted before use.

Some dishes are old Quebec favorites: ragout de pattes et de bouillottes (meatball and pig's feet stew), coeur de veau (stewed veal heart with potato

and carrots), sandwich au lard and lard sale froid (salted pork boiled in pea soup), baked beans with sausage, homemade pickles, and sticky-sweet puddings and fruit pies.

The prices at La Binerie are reasonable, about \$5, including dessert, before tip and federal and provincial tax of over 15 percent. All prices have been converted to United States dollars calculating the dollar at \$1.06 Canadian.

The new cuisine is well-represented at Auberge Clementine, a cozy 125-year-old waterfront cottage with

gaslights and lace curtains an hour's drive from Montreal. The chef, Michel Beaulne, and his wife and pastry chef, Louise, marry tradition with invention in the manner of "la cuisine renouee du Quebec" ("the renovated cuisine of Quebec").

A-la-carte prices at Clementine add up steeply: from \$4.75 to \$16 for appetizers, \$17 to \$26.50 for entrees and \$5.70 for desserts. But the seven-course menu gastronomique is a sumptuous bargain at \$50 a person, and two people ordering different selections can sample a variety of tastes and textures.

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