

Montreal—what has it got Detroit hasn't?

By PATRICIA BEACH SMITH

Detroiters should feel at home in Montreal. After all, both cities were founded by Frenchmen, both are located on the banks of great rivers and each has a population of 3.5 million or so.

There the similarities end.

While Detroit has tried and tried to become the host of the Olympic Games, it has never succeeded. Montreal has and will host them in 1976, an event all Canada is gearing up for.

Montreal also has what Detroit probably should have—an efficient mass transit system. Called the Metro after Paris' famous system, it was spurred into existence with the announcement that Montreal would be host to a world's fair—"Expo '67."

(TWENTY-SIX Expo pavilions remain open weekends from May 4 and then daily from June 15 through Labor Day.)

The Metro is a story in itself. It is a 16.1-mile system with 26 stations. The City of Paris gave Mont-

real a gift of one of its famous wrought iron art nouveau Metro entrances for one station.

Plans for expansion will stretch its length to 42 miles.

Shopping-hungry visitors and natives have 500 boutiques and three major department stores from which to choose—and all are accessible from the Metro. So shopping sprees in the dead of winter (and Montreal winters get frigid) can be a warm experience.

THERE IS a splendid contrast

between the old and the new in Montreal. While there are modern Monsieur Mufflers and Le Petite Colonels (the Kentucky Fried version . . .), there are also places where a man can have an entire wardrobe made to order for him and the ladies can have underwear similarly made to order.

Architecturally speaking, the time between the old and the new serves as one of the best living descriptions of the development of the art since the city was founded in 1642.

Decidedly French, the early architecture appears charming and geared to slow and elegant caleche (carriage) life. (Seen throughout the city, these horse-drawn carriages can be rented for about \$8 an hour.)

Oldest building in the city is the Sulpician Seminary on the Place d'Armes.

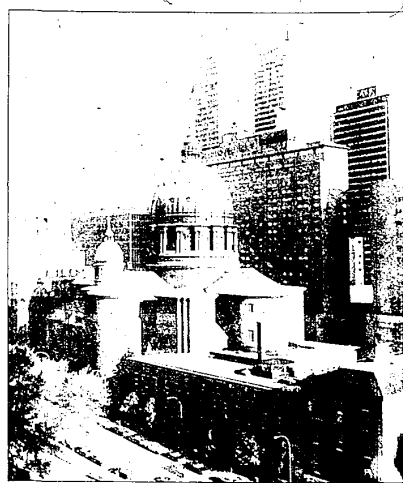
ALSO THERE is a magnificent church, Notre Dame de Bon Secours, on the same square. Still in the old city is the Place Jacques Cartier, a section noted for its intimate restaurants.

Les Ramparts, one of the oldest and most famous in the district, is named for the building in which it is housed.

Also interestingly situated is the restaurant Le Festin du Gouverneur in the old fort on Ile Sainte-Helene (the island named for Champlain's wife.)

Apprentices are agreed in the fort's parade grounds after which guests are led into a grand stone hall for dinner and singing 1691 style.

DURING THE planning of Expo, it became apparent that the



The old contrasts with the new in downtown Montreal

City of Montreal would need an official reception hall and restaurant.

It acquired the Helene-de-Champlain restaurant, also on Ile Sainte-Helene, and turned it into a culinary experience for all the foreign visitors who arrived during the Expo year.

The restaurant is open to the public now. Diners are greeted by costumed servers, priceless contemporary and antique Aubusson

tapestries and an antique armoire used as a closet for coats.

IN A MORE contemporary vein, the architectural excellence of the Radio-Canada complex provides interesting contrast to the rest of the city.

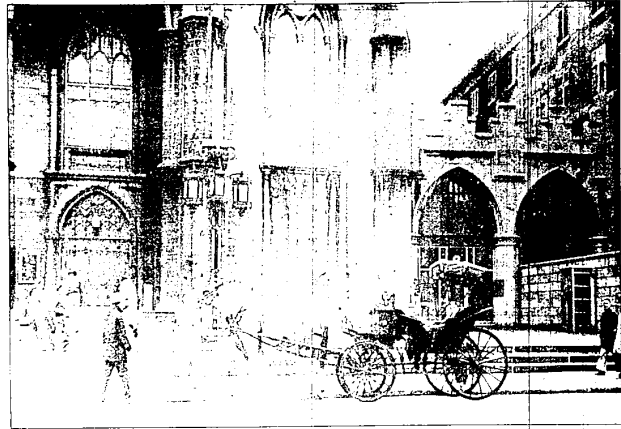
Situated on 25 acres of land, it has a 23-story hexagonal office tower with pods of studios in a circle surrounding it.

While two languages, French and English, are the official languages of Montreal, Radio-Canada speaks in 14 different tongues.

All the people who speak these languages live around or near Mont Royal, the high hill from which the city derives its name.

THE PARK on Mont Royal was designed by Frederick Law Olmsted, the man who designed New York's Central Park. From the standpoint of landscape architecture it is wonderful, if you don't have acrophobia.

The tallest building in Montreal is the Stock Exchange which stands 50 stories. Besides the structure, one of the main attractions is its four-story \$225,000 chandelier.



Caleches wait for riders at Notre Dame de Bon Secours cathedral (Photographed by Patricia Beach Smith)

A 'good cook' must experiment, says chef

By ETHEL SIMMONS

Are you a good cook? You probably won't be until you learn to experiment.

Michael James, a professional chef from San Francisco, says, "Cooking can be as simple or complicated as you want it to be. At some point you have to try something new."

"What I teach is not being reliant on recipes. I never teach by a recipe. If the spinach is bad, and there's a good buy on artichokes, use that to stuff the chicken." "You make a dinner and serve with a California wine," James explains the course.

cooked as assistant to the great French chef Simone (Simca) Beck, believes. "When you've had disasters and successes you can branch out. A great talent to develop is not panicking when you have a disaster. Every chef does. That's how some great dishes come about."

JAMES and his associate, Billy Cross, were in metropolitan Detroit for two weeks recently teaching sessions of week-long "dinner classes."

The classes were held in an apartment kitchen in one of the twin North Park Towers in Southfield. The idea for the classes was suggested by a hairdresser who loaned her apartment.

She was the hairdresser in residence last month during sessions offered by Michael James' Cooks in California's wine country.

LOOKING BACK, James recalls. "This in the Napa Valley was the

most lavish cooking school ever held. It was a serious cooking school—cooking, living, eating together."

Simca, who was in retirement, came to teach.

"No one believed it would work," says James. "People came from all over, Texas and Connecticut and Detroit (including Carol Worsley from Birmingham)."

The recent cooking school here was adapted from the California classes.

James says he teaches a lot of Simca's cooking.

SOME OF THE dishes prepared in class were a cold chicken dish molded in lemon aspic, parsley boned and stuffed chicken en broche. "Simca's glorious chocolate mousse called the Marquise," her famous mayonnaise without egg—a low-cholesterol mayonnaise, potatoes baked in clarified butter, potatoes Anna, a hot lemon soufflé with cognac for dessert, and a 30-second omelet."

A MESSAGE IN THE PUBLIC INTEREST:

*The following memo sent to the loan officers
of Michigan National Bank of Detroit from the Office of its
President, George A. Pierson is of such general importance
as to command publication.*

November 15, 1974

FROM: George A. Pierson, President
TO: All Loan Officers and Managers
SUBJECT: Reduced Prime Rate

We have again reduced the prime rate. Starting November 18, it will be 10%, the lowest in the Nation. As you know, as early as September 16 when the nation's bank prime rate was 12%, Michigan National Bank of Detroit made the drastic move to drop the prime a full point which is unprecedented in recent bank history.

In the two months that have elapsed we have reduced the prime 2%, which changes took place on October 16 when we went down to 10-3/4%; November 11th to 10-1/2% and now 10%.

Although we do not relish sacrificing interest income with such decisive reductions, it is our basic objective to push for reduced interest rates as a positive action to effect a turnaround in present recessionary economic pressures.

Our customers will benefit by a reduced cost for borrowed funds and it is our belief that they will carry this savings to the next level. The consumer, the ultimate benefactor, hopefully will respond to the lower prices with increased purchases and ultimately this will translate itself into added jobs.

It is our feeling that before December 31st the prime should be out of the two figure range and continue its slide to approximately 8% by June 1975.

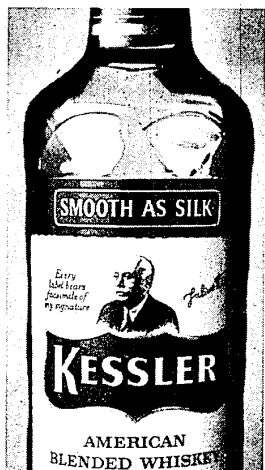
This has been the Bank's goal since mid-September when it became apparent that anti-inflationary activity was cooling the economy too fast. We feel the banks hold the catalytic power to support recovery if they are willing to "bite the bullet" and accept the first loss of income and again make borrowing attractive to stimulate the factors of production.

G. A. Pierson

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