

I want to grow old with

What is the secret to surviving the ups and downs of a long-term marriage?

While a freak accident takes one middle-aged pair humorously off course, five older couples show us the way.

by Cynthia Cushing



LISTINGS

STAIN WITH THE GLASNOVIC

years now, the unassuming Galoon—located at the base of the Tower—has been the preferred of the city's theatre community, after the curtain falls for any acts working across the street at theatre. Before August is out, it will establishment even closer to the ns, when the Juilliard Restaurant ens adjacent to the Epcor lobby Burns Building. Chris Turner with Jesse Glasnovic, the both establishments.

urn has long been known as a e the same sort of restaurant?

at. I plan on employing a few out- d stuff. It won't be an interactive- s a sister restaurant to the phasis on the arts community.

illiard "cast member"?

on friendly and accommodating ning experience, I'm looking for nteract with the customer, and heir needs—as opposed to... more er who just gets the job done.

asting call like that, given the days?

ight now, to get quality staff. I've n with people wanting to work and the clientele. But it is getting ff is just really hard to come by.

re? What's the theme?

ry cuisine with a flare towards nts. And affordable prices as well.

u?

ve at your grandma's place, owever, it will be contemporary s. And something where you're You're not gonna leave hungry.

we have a disassembled lasagna d that will probably be our signa-

u and adapt it for the stage,

Stickland.

Special Events

SATURDAY, AUG. 18, 10 A.M. TO 2 P.M. Get your chopping gear in tip-top shape at Edelweiss Village, where they're providing free **KNIFE SHARPENING**. **1921 20th Ave. N.W. 282-6600.**

THURSDAYS, AUG. 23 + 30, 7-9 P.M. CAPTAIN'S CRUISES: For a curious pastiche of international culture, board Calgary's only paddlewheel boat for a dinner, drinks and live jazz on Glenmore Reservoir. The "captain's" menu includes cold-poached gulf prawns, traditional Japanese sushi and smoked salmon (not native to the reservoir), as well as beef carpaccio, crudités and French pastries. \$68.85 per person. **At Heritage Park, 1900 Heritage Dr. S.W. heritagepark.ca. Call 268-8500.**

SATURDAY, AUG. 25 + SUNDAY, AUG. 26 Fruit and vegetable vendors will unload their bounty at a fraction of supermarket prices at the Calgary Produce Marketing Association's **HARVEST SALE**. Proceeds to the Alberta Children's Hospital Foundation, Heritage Park Society and the Alberta Cancer Board. **At Heritage Park, 1900 Heritage Dr. S.W. heritagepark.ca.**

Festivals

SAT., AUG. 25, 10 A.M. TO 5 P.M. The second annual **HARVEST FESTIVAL** at the Canadian Rocky Mountain Ranch (southwest of Spruce Meadows; see website for directions). Guests are welcome to a free bison burger, elk smokie or bison hot dog; watch how the ranch raises elk and bison, and pet baby animals. Also: Black Currant Harvest Festival at Kayben Farms, Honey Harvest Festival at Chinook Honey Company (Okotoks): demos, tastings and more. See www.flavoursofthefoothills.com.

FRIDAY, AUG. 24 + SATURDAY, AUG. 25. TABER CORNFEST: Corn-eating, corn-tasting, corn-stuffing, a cornbread contest and—before you think it's just about corn—there's also music, a midway, a beer garden, crafts show and fireworks. Free admission. **At Confederation Park in Taber (from Hwy 3, head**

north at the lights). 1-403-223-2265. taberchamber.com.

SATURDAY, SEPT. 1 + SUNDAY, SEPT. 2, 11 A.M. TO 5 P.M. BARBECUE ON THE BOW sees teams go charcoal-a-charcoal to determine the Alberta champion of 'cued cuisine. The southern-style competition also sees a children's craft tent, mainstage entertainment and barbecue demonstrations. Free. **At Eau Claire. bbqonthebow.com.**

FRIDAY, SEPT. 7, 7 P.M. Work the room sampling red, white, sherry and sparkling wines and munching on a few tapas along the way during Willow Park Wines and Spirits **SPANISH FESTIVAL**. Willow Park Wines and Spirits, 10801 Bonaventure Dr. S.W. register call 296-1640 ext. 231. willowpark.net

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Tastings

MONDAY, AUG. 20, 6:30-9 P.M. South America meets Italy for cuisine that blends ingredients and techniques from both culinary titans at Fantino Fusion. Sample dishes and wines from the restaurant during **VINE AND DINE**. \$40. **For reservations, call 870-9802, e-mail linda@vineand-dine.ca or visit Fantino Fusion at 109 8th Ave. S.W.**

Classes + Demos

WEDNESDAYS, SEPT. 5, 12, 19 + 26 The Cookbook Com-

pany and Calgary Wine Academy team up to offer a four-week **INTRODUCTION TO WINE COURSE**, helping wannabe connoisseurs learn what's what, from grape to glass. \$240. To register, call 265-6066. 722 11th Ave. S.W. www.cookbookcooks.com.

FRIDAY, SEPT. 5, 6:30-9 P.M. Pair up for the Cookbook Company's popular (and nearly-impossible-to-get-into) **FRIDAY NIGHT OUT: COUPLES CLASS**. Consider this advance warning to grab a partner and register for still-available future classes, including the Saturday night version (complete schedule available at cookbookcooks.com). \$80 per person. To register, call 265-6066. 722 11th Ave. S.W.

Harvest Has Game

The inevitable creep of fall would totally suck if it weren't for the fact that the end of summer coincides with an even better, albeit short-lived, in-between season designed to ease us deliciously into the next: harvest time. Starting right about now, local farms, gardens and ranches are offering up their richest cornucopia of food at its peak—harvest season is an open invitation to pig out, bulk up and otherwise get hedonistic on your svelte summer self in order to survive the coming cold weather. Canadian Rocky Mountain Ranch kicks off the picnic with its free, second-annual **HARVEST FESTIVAL**, hosted in conjunction with Flavours of the Foothills (a culinary tour-guide company). Expect free bison burgers and elk smokies on a bun, plus a chance to mingle with CRMR's humanely raised, hormone-free herds (the source of game for restaurants such as Cilantro, The Rancho, Velvet and Divino). Also, meet Tara the Buffalo Gal and her reindeer friends Little John, Normie and Newton. Give yourself a few hours: the fest spills over onto neighbouring Kayben Farms and Chinook Honey Company. Saturday, Aug. 25; for more information, see flavoursofthefoothills.com.

EAT/DRINK LISTINGS GUIDELINES

Please e-mail information about your food- and drink-related events, openings, promotions and classes to swervelistings@theherald.canwest.com, or fax them to 235-7197. Deadline is two weeks prior to publication.