



EAT
by COLIN MORRIS

The Commodore is dead...

Long live the Commodore

Kurt Cobain was probably still happy most of the time when I was last at the old Commodore grill. There was a wild horse mural all along the east interior of the space that I remember liking more than my friends did.

The Commodore was more than three decades old then. Downtown in general, and the Commodore in particular, were a bit (forgive me) grungy in those days. I don't remember when it closed because even before moving away I had started doing my late night eating at the truck stop which was still new in those days.

Today, Kamloops' downtown is revitalized. Victoria Street is interlocking brick that we don't drive cows on anymore. You can get a latte on each block of the strip, and most of the sketchy people are across the river now.

A five minute walk around the main drag will take you past two very good restaurants and two or three other pretty good ones, as well as one or two bad ones (you know who you are Boston Pizza.)

In its historical space, the Commodore is now back in the shape of The Commodore - Grand Cafe and Lounge. Already locally successful, and sensing a new cosmopolitan undertow in Kamitown, restaurateur Martin Creutz has opened an interpretation of the "European grand café", influenced by those in his previous home of Amsterdam.

There are no horses on the east wall anymore, it is now it's old red brick self. The west wall wears the most civilized looking bar in Kamloops. There are Belgian lagers, French liqueurs and Italian coffees.

The menu has a lot of fusion fare, and I tried one of these



The Commodore was an important part of Victoria Street in downtown Kamloops.

when we visited. It was a good dish that bespeaks Creutz's mixed Dutch and Indonesian parentage. Fusion is a term I use with some caution as it seems to be applied to anything on top of rice. However, the lamb in peanut sauce (something something "Bali") is a delicious, exotic feeling dish that speaks clearly to a western palate—legitimate fusion.

The D.J.'s turntables are set into the south wall above the

kitchen. They spin after ten, Thursday, Friday and Saturday. There is live jazz Fridays, seven to ten.

The Commodore-Grand Cafe and Lounge opens at ten in the morning, and would be a nice place for cappuccino and pastry or lunch in addition to dinners, drinks, small plates and music.

The Commodore is located, as it ever was, at 396 Victoria St., Kamloops B.C.

Each month Off-Centre strives to bring you some of the coolest products we've found in our region.

the **oc** list

ecomowers.com

In this inconvenient truth era, why do you own anything **BUT** this lawnmower? Even if you're not a greenie, why would you put up with the smell of gas on your hands and/or the awful noise of a gas or electric lawnmower? And unless you want a new curse word, why would you still be pull-starting anything?

The Brill Luxus 38 is easy peasy, just open the closet, push and go! And the push is easy too! No 50 pound machine to push - this "contact-free" system makes it easy to push, and also gives a finer and cleaner cut. And it also mulches - which means you can leave the cuttings on the lawn to help fertilize it. Or, for those neat freaks out there, there is a grass collector you can hook on.



"Reel style eco mowers are safer, cleaner, quieter, and more fun to use than traditional rotary gas powered mowers. The contact-free system generally provides a finer and cleaner cut, particularly on closely mowed turf such as that found on golf course greens, tees, and fairways. This is because of the cutting process. A reel eco mower neatly shears the blades of grass like a pair scissors, whereas rotary mowers cut in a striking action. The reel mower therefore leaves a cleaner cut which heals quicker and is less prone to dehydration and disease."

Go to www.EcoMowers.com and change the world, one lawnmower at a time. Gore would be proud!

off-centre
magazine

Come dine on our patio!



...this isn't our patio, we just thought these guys looked so cool!

Ricardo's
MEDITERRANEAN KITCHEN

Voted Best Restaurant

97



Turn at white & blue
boat on Hwy 97
Lake Country BC

Reservations recommended. **766.6810**



online menu @ www.ricardos.ca

