

FOOD

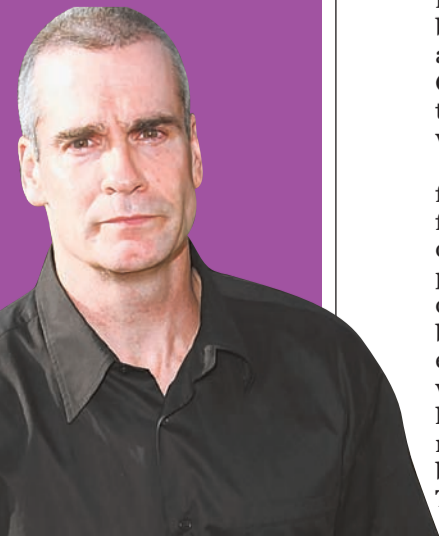
WINE, WOMEN AND PREHISTORY
On wineries, both icy and ancient.
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MY WEEK

FOR WHOM THE TEXT BELL CHIMES
One little sound can elicit so much reaction.
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Henry Rollins reflects on the past in new-to-DVD music doc.
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KNOW YOUR NAOMIS

Lefty Klein asks Twitter to kindly stop attacking her for feminist Wolf's WikiLeaks words. *Govani, Page AL3*



NATIONAL POST, WEDNESDAY, JANUARY 12, 2011

WHAT DO YOU GET WHEN YOU CROSS VINTAGE AIRCRAFT, ARCTIC SKIES & TV?



JESSE KINOS-GOODIN / NATIONAL POST; OMNI FILM; OMNI FILM

Reality series *Ice Pilots NWT* flies in the face of history

Old-school cool

By **JESSE KINOS-GOODIN**
in *Yellowknife, N.W.T.*

The 60-plus-year-old airplane propellers start up with a bang and a puff of smoke as I make my way across the frozen tarmac at Buffalo Airways in Yellowknife, N.W.T. Boarding the plane, there are no terse instructions about buckling seat belts or turning off cellphones, perhaps because the technology on the plane is older than cellphones. While this DC-3 once flew paratroopers into Normandy on D-Day, it now makes daily round-trip stops between Yellowknife and Hay River, approximately 45 minutes across Great Slave Lake. It's safe to say there is nothing quite like flying with Buffalo Airways.

A few other details about this flight: It flies at approximately 5,000 feet, as opposed to the 39,000 feet of commercial airliners, and it's not pressurized. You know that feeling of taking off and landing — when butterflies tingle in your stomach, ears pop and babies cry? That's what a non-pressurized flight feels like, but for the entire time. There is reading material on a Buffalo flight, but it remains largely untouched. The pregnant passenger beside me,

bent over with her head between her legs, describes the feeling as "the worst morning sickness combined with the worst motion sickness." For others, like myself, the reverberating metal body and constant drone of the props is almost like being rocked to sleep in a cradle.

Started in 1970 by "Buffalo" Joe McBryan, Buffalo Airways is best known for its reliance on vintage Second World War-era planes for its

"Forty years ago, everyone was flying these planes"

daily passenger and cargo runs into the Far North. It was that unique business strategy that caught the attention of television producers in 2007 and resulted in the hit reality show *Ice Pilots NWT*, which wrapped its first season in December and returns Jan. 12. But for the cast of the show, the rocky flights and freezing temperatures are all just a part of everyday life.

"Forty years ago, everyone was flying these planes," explains Mikey McBryan, Joe's youngest son and

general manager of the airline. "One day he just woke up and was the only one doing it."

Therein lies the appeal of the show: A family-run airline clings onto tradition and flies vintage planes into dangerous and remote Arctic areas, battling not only the elements, but also an ever-modernizing aviation market (one episode is centred around the difficulties involved in obtaining a specific type of fuel for the aging aircraft).

That mix of adventure and tradition was enough for pilot Justin Simle to leave Cloverdale, B.C., eight years ago to work for Buffalo. "It's nostalgia," he says. "These planes are mechanical and new planes are hydraulic. When you turn the yoke [steering device] of these planes you know it is directly turning something on the outside. It's the closest you can get to really flying."

Or as co-pilot Scott Blue, a Torontoian who has been with Buffalo for three years, puts it: "I just wanted to fly these planes before I couldn't, before they weren't around any longer."

Of course the show's other hook is Buffalo Joe himself, a northern pilot with almost 50 years of experience who can be both irascible and endearing.

See **ICE PILOTS** on Page AL2

Shortlist suggests 'a curious country'

Pickton story among Charles Taylor Prize nominees

By **MARK MEDLEY**

A compelling biography of one of Canada's most acclaimed authors, a massive investigation of Canada's most prolific serial killer and a new study of seven of Canada's most celebrated painters are among the nominees for the 2011 Charles Taylor Prize for Literary Non-Fiction, it was announced on Tuesday.

The nominees for the \$25,000 award are: Stevie Cameron for *On the Farm: Robert William Pickton and the Tragic Story of Vancouver's Missing Women*; Charles Foran for *Mordecai: The Life & Times*; Ross King for *Defiant Spirits: The Modernist Revolution of the Group of Seven*; George Sipos for *The Geography of Arrival: A Memoir*; and Merrily Weisbord for *The Love Queen of Malabar: Memoir of a Friendship with Kamala Das*.

"All of these books, although they're vastly different ... drew me in — drew us in — engaged us, and kept us lost in that world while we were in those pages," said David Macfarlane, one of this year's jurors, after the nominees were announced at a press conference in Toronto.

Organizers looked to the past to celebrate the 10th awarding of the prize, which became an annual award in 2004. Quebec City's Neil Bissoondath, Vancouver's Eva-Marie Kröller and Toronto's Macfarlane, who selected the first-ever winner (Wayne Johnston for *Baltimore's Mansion*) all return to jury duty. In total, they read 153 books submitted from 44 publishers, a number that Noreen Taylor, the prize's founder, called "unprecedented."

"Just reading the list of subjects was fascinating, because you learned what Canadians wanted to know about," she said. "They showed us that we were a remarkably curious country."

The prize is named after the late author and journalist Charles Taylor, whose books include *Reporter in Red China* and *Radical Tories*. Previous winners include Carol Shields, Richard Gwyn and Ian Brown, who won last year's award for *The Boy in the Moon*.

Before announcing the shortlist, Macfarlane told an anecdote about the first time he attended the National Magazine Awards. At the ceremony, Taylor won gold for a piece he'd written about China for *Weekend* magazine, which was shuttered between the time the article was published and the ceremony. Taylor delivered a "blunt, angry, funny, defiant [and] proud" acceptance speech, incensed that another venue for long-form journalism was gone.

Not much has changed in Canada, and Macfarlane agrees that perhaps the explosion in non-fiction books is partly due to the dwindling number of outlets supporting long-form journalism.

"I'm sure Charles would not be pleased with the landscape that exists today," Macfarlane said. "It gets smaller and smaller. ... So there's a contradictory thing going on here, where it seems like more and more people are interested in non-fiction, but it's harder and harder and harder for writers to find places to do that."

The winner of the prize will be announced on Feb. 14.

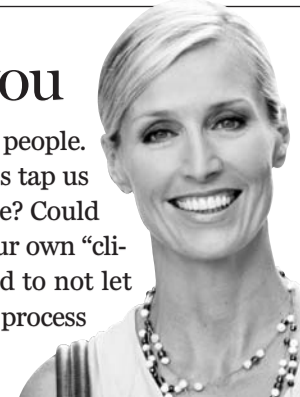
National Post
mmedley@nationalpost.com

When you run a creative business, the 'client from hell' just might be you

Designer Candice Olson is the host of Candice Tells All, which airs Thursdays at 8 p.m. on W Network. We have been putting off the renovation of our 1950s backsplit home for years. Between busy careers and babies, we've bantered around every excuse but enough is enough, today is the day. Surprisingly, rather than feelings of excitement, I am feeling, well ... nauseous! This doesn't make sense does it? I've been

in the design/build business for almost 25 years and I love it. We have laboured over the plans and I know the results will be beautiful and the pain worth the gain. I know the project's builder personally — heck, I'm married to the guy! So why the anxiety? The only excuse is that I only really love

what I do when I do it for other people. Does running a creative business tap us from enjoying our own expertise? Could we be our own worst critics or our own "client from hell?" I am determined to not let this happen and to embrace this process forthwith! *National Post*



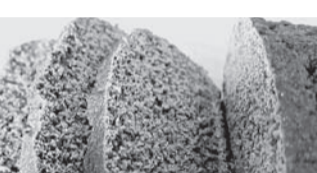
DIARY

NP

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Breaking arts news, literary feuds, viral videos, daily recipes and much, much more can be found on our bevy of arts & life blogs

THE APPETIZER



MAKING LOVE IN THE KITCHEN

Yeast might not be the most flattering name for an ingredient, but when it comes to making bread, Meghan Telpner is OK with it. nationalpost.com/theappetizer

THE AFTERWORD

MICHAEL CHRISTIE

Our book blog's guest editor knows a thing or two about writing a good story, and you can read it at nationalpost.com/theafterword

This sure ain't no Buffalo Air'

ICE PILOTS

Continued from Page A11

During dinner at his daughter Kathy's house in Hay River, he talks about a recent trip to Oshkosh, Wis., for an annual aircraft show. "You think people would just come up and want to shake your hand, take a picture of the plane," he says. "But people are actually connected to these things, like maybe their parents flew over in one after the war or something. They come up to you, know your story from TV, but now it's time for them to tell their story, and you have to listen."

The next day, late for the early morning flight back to Yellowknife because my, ahem, alarm didn't go off, Joe, as bluntly as he can, says, "You guys are late. Did someone s-t the bed?"

I reluctantly raise my hand, and without missing a beat Joe replies, "Put him on the wing" and walks away.

There is an advantage to being the last person to board a Buffalo flight, though. A shortage of seats means I get to sit directly behind the cockpit, privy to a one-of-a-kind view. At 8 a.m. the Arctic skyline is nothing but black, but the inside of the cockpit is a cacophony of glowing anachronistic dials and switches, with rows of levers that look better suited to some B-movie time machine.

Later, on the WestJet flight home to Toronto, with its overhead compartments, boarding passes and in-flight announcements, an elderly man looks to his friend and laughs loudly. "This sure ain't no Buffalo Air." I couldn't agree more.

■ Season two of *Ice Pilots NWT* premieres Jan. 12 at 8 p.m. on History Television.

National Post

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FOOD & DRINK



Ah, the sweet nectar of the frozen vine.

AARON LYNETT / NATIONAL POST FILES

Wining in a winter wonderland

Niagara's annual festival gives attendees a chance to drink away the cold



AMY ROSEN
Dish

Christmas and New Year's have come and gone, but before you slip into a deep, dark, late-January depression, I've got some good news: The Niagara Icewine Festival starts this weekend!

For three weeks in January (this year, it's Jan. 14 to Jan. 30) the Niagara Region becomes a wintry wonderland with wine tours, chestnut roasts and twinkly alfresco bars, fashioned from ice, serving up — you guessed it — that sweet nectar of the frozen vine: icewine.

Inniskillin, in particular, has a worldwide rep for winemaker Bruce

Nicholson's award-winning icewines, and after listening to feedback from the more than 250,000 visitors who come to the winery each year, the folks at Inniskillin discovered that what people want to know is what to do with the wine other than drink it. So, to inspire icewine aficionados to look beyond traditional usage (straight-up sipping with dessert) and to create more memorable experiences, Inniskillin put together some simple recipe-inspired tips, created by David Penny, estate chef, Great Estates of Niagara. Here are a few of them.

■ For an easy and impressive combination, soak your favourite dried fruit in Vidal Icewine (from 30 minutes to a full day) and serve with nuts as a fantastic cheese topping. Suggested dried fruits: peaches, apricots, apples, golden raisins.

■ Experiment with your favourite vinaigrette by replacing some of the vinegar with icewine (approximately half) — the natural sweetness tones down any sharp acidity in greens or other ingredients.

■ For the perfect pairing, your dessert

should never be sweeter than the icewine. And remember: White icewine is beautiful with fruit-based desserts, while red icewine is exquisite with dark chocolate.

Hope to see you all in Niagara this weekend (I'll be the one drunk on icewine).

FRESH SHUCKED OYSTERS WITH VIDAL MIGNONETTE

(Makes about 1 cup of sauce)

■ ½ cup Inniskillin Vidal or Sparkling Vidal Icewine

■ ¼ cup rice wine vinegar

■ 2 tbsp finely diced leeks

■ 2 tbsp finely diced shallots

■ salt and pepper to taste

1. Combine Icewine and leeks in a saucepan, reduce by half, cool.

2. Add remaining ingredients. Store in airtight container in fridge for up to 2 weeks.

3. Serve atop your favourite shucked oysters.

■ Amy Rosen is the food editor at *Canadian House & Home* magazine.

National Post

VINTAGE VINTNERS

Turns out cavemen didn't really live like cavemen

Scientists have reported finding the oldest known winemaking operation, about 6,100 years old, complete with a vat for fermenting, a press, storage jars, a clay bowl and a drinking cup made from an animal horn.

Grape seeds, dried pressed grapes, stems, shrivelled grapevines and residue were also found, and chemical analyses indicate red wine was produced there.

The discovery, published online Tuesday in *The Journal of Archaeological Science*, occurred in the cave in Armenia where the team of American, Armenian and Irish archeologists recently found the oldest known leather shoe. The shoe, a laced cowhide moccasin possibly worn by a woman with a size-7 foot, is about 5,500 years old.

These discoveries and other artifacts found in the cave provide a window into the Copper Age, or Late Chalcolithic period,

when humans are believed to have invented the wheel and domesticated horses, among other innovations.

"We keep finding more interesting things," said Gregory Areshian, assistant director of the Cotsen Institute of Archaeology at the University of California, Los Angeles, and the co-director of the excavation, which is financed by the National Geographic Society and other institutions. "Because of the conditions of the cave, things are wonderfully preserved."

Experts called the find a watershed.

"I see it as the earliest winemaking facility that's ever been found," said Patrick E. McGovern, an archaeological chemist at the University of Pennsylvania Museum, which is not involved in the project. "It shows a fairly large-scale operation, and it fits very well with the evidence that we already have about the tradition of making wine."

Some of that evidence was identified by McGovern and colleagues, who determined that residue in jars found at a northwestern Iran site called Hajji Firuz suggested that wine was being made as early as 7,400 years ago.

But "that's just a number of wine jars that we identified," said McGovern, author of *Uncorking the Past*. "Just how elaborate this one is suggests that there was earlier production" of a more sophisticated nature.

Stefan K. Estreicher, a professor at Texas Tech University and author of *Wine: From Neolithic Times to the 21st*

Century, said the Armenian discovery shows "how important it was to them" to make wine because "they spent a lot of time and effort to build a facility to use only once a year" when grapes were harvested.

The wine was probably used for ritual purposes, as burial sites were seen nearby in the cave.

Wine may have been drunk to honour or appease the dead, and was "maybe also sprinkled on these burials," he said.

Areshian said scientists are undertaking "a very extensive DNA analysis of the grape seeds" from the cave and "our botanists want to plant some of the seeds."

The New York Times

'Totally believable as the warrior'

PETER DONALDSON

ROBERT CUSHMAN

I seem to be spending too much of my time writing memorials and obituaries. As well as Domini Blythe and Gina Wilkinson, Canadian theatre recently lost the witty and urbane Graham Harley, probably most familiar as one of the two thespians whose waspish song parodies heralded each episode of *Slings and Arrows*; and now we're mourning Peter Donaldson, who died last week at the age of 57 and whose death leaves perhaps the most glaring of all the holes in the fabric.

Donaldson was the heir apparent. He spent most of his career at Stratford; and though there are other remarkable Canadian actors of his generation, there were none who seemed so obviously destined for the great Shakespearean roles: to be the next William Hutt or Christopher Plummer or both.

"Craggy" was the adjective that came to mind in connection with Donaldson; his voice, his face. So when he crumbled onstage, the impact was powerful. It certainly was in the two great tragic roles he played at Stratford: *Timon of Athens*, in which he went magnetically from prodigal to misanthrope; and Antony in *Antony and Cleopatra*, in which he played the hero's masochistic joy in self-abasement. Lucy Peacock, who acted opposite him in many plays (though not that one), recalls that he was "totally believable as the warrior."

He was also a superb comedian (and married to a great comedienne, Sheila McCarthy), who excelled at portraying an impregnable, off-hand eccentricity. It made him, three years ago in what turned out to be his last Stratford season, a practically definitive Don Armado in *Love's Labour's Lost*.

His career, though, wasn't all Stratford. He was rehearsing *Glengarry Glen Ross* for Souleppner when he received his cancer diagnosis. In *Glengarry*, he was unflinchingly nasty as the most vicious of David Mamet's dog-eating salesmen. And he was explosive again in George Walker's *And So It Goes*, a role that exploited his gift for sardonic twinkle. If there had to be an epiphany, it wasn't a bad one.

National Post

For Robert Cushman's full tribute, visit nationalpost.com/theampersand

WHAT WE'RE WATCHING



WEDNESDAY, JAN. 12

Shonda Rhimes just can't get enough of impossibly attractive doctors. As creator of ABC's *Grey's Anatomy*, Rhimes has given Patrick Dempsey a second chance at stardom and unleashed Katherine Heigl on an unsuspecting world. But let's not hold her previous cultural crimes against her as she debuts another medical ensemble in ABC's *Off the Map*. Chronicling a group of overworked and underclothed doctors in a fictional South American country, Rhimes' latest series can go one of two ways: taught soap opera or the oversexed melodrama that has overtaken *Grey's* and *Private Practice*. With *Friday Night Lights*' Zach Gilford starring, here's hoping *Off the Map* stays a bit more grounded.

■ *Off the Map* premieres Jan. 12 on Global and ABC at 10 p.m. ET. Barry Hertz, National Post.