

ONCE UPON A PICNIC

Famous Canadians share
their favourite alfresco dining
memories

By Signe Langford



Laura Calder Host of Food Network
Canada's *French Food at Home*

It was a Thanksgiving picnic for Canadian expats in Paris at the Arènes de Lutèce. The food arrived on china and terracotta platters and was laid out on the stone ledge along the arena, buffet-style. People brought their own wineglasses and plates and cutlery, spread themselves out on blankets and feasted.

PHOTOS: (VALERIE HOWES) BOHUANG.CA; (LAURA CALDER) SHANE MAHOOD, SHAFTESBURY FILMS



Kara Lang Former World Cup and Olympic soccer player

After a day of paddleboarding at the Spanish Bank beaches in Vancouver, I enjoyed an evening of great company and amazing food—homemade hummus, fresh-picked B.C. fruit and lots of other treats from the farmers' market. I remember the sparkling ocean and snow-capped mountains in the distance, and the clean ocean air.

Rick Mercer Comedian

The best picnic place ever is on Middle Cove Beach, outside of St. John's, N.L. It's always the first place I go when I land in Newfoundland—it's where I grew up. The beach rejuvenates me, speaks to me and lets me know I'm home. I've had spectacular gourmet bonfires there, and simple but classic picnics-in-a-basket with friends on the grass overlooking the ocean. But just drinking a Tim Hortons coffee and looking at waves can be a great picnic in itself.



Susan Musgrave Author

A friend drove us 20 kilometres along the sandy beach to Rose Spit, Haida Gwaii— islands on the northwest coast of British Columbia—in his four-by-four (there's no road access), then he roasted salmon, Haida-style, over a fire. It was my mum's first tailgate picnic; she was about 75. When my friend offered her a swig of Jameson Irish Whiskey—from the bottle—Mum said, "Oh I do wish I could drink whiskey. I know it's so good for you!"



Roger Mooking Host of Food Network Canada's
Everyday Exotic

It started in Trinidad—the annual Mooking Father's Day picnic—and we brought it with us to the Prairies, though sadly there were no beaches, mangoes or sharks in Alberta! We boiled corn in a simple but incredible broth, and it took on the flavour of the chili and pork. We sucked on the cobs to get every last drop.



PHOTOS: (KARA LANG) BRETT BEADLE; (RICK MERCER) MERCER REPORT; (SUSAN MUSGRAVE) STEPH GILLIS; (ROGER MOOKING) COURTESY FOOD NETWORK CANADA