

THE VANCOUVER SUN

TOWN TALK

**MALCOLM
PARRY**

VANCOUVER SUN



GASTOWN GOURMET:

Dining options were few in 1870, when bar-hotelier “Gassy” **Jack Deighton**’s second property gave Gastown its name. Its Carrall Street block now has the

Six Acres, Vera’s Burger Shack, L’Abattoir, Cork & Fin and Boneta restaurants on one side, Irish Heather, Salty Tongue and Blarney Stone on the other, Chill Winston across the square, and Judas Goat and Salt in 1970s-named Blood Alley.

When **Lee Cooper**, **Paul Grunberg** and **Nin Rai**’s L’Abattoir opened this week, promoters revived the nonsensical fictions of Blood Alley’s butcher shops and nearby public executions — possibly involving impalement

by then-ubiquitous unicorns.

Wisely, they concentrated on former Pear Tree and Market chef Lee’s \$22-\$24 dishes, including roasted steelhead, Indian-spiced lamb leg, and flank steak with sweetbread.

Such fare would have thrilled 1860s overland “tourists” like

Dr. W.B. Cheadle, who had survived on now-seldom-seen

“rubaboo, made by boiling a piece of pemmican the size of a fist in water thickened by a handful of flour ... sometimes with the welcome addition of a partridge or skunk.”