

TRAVEL TALES

HELPFUL HINTS FOR THE JEWISH TRAVELLER

By **MIKE COHEN**

NORTH MIAMI BEACH'S GRILL TIME: For those of us living through cold winters, there is nothing quite like travelling to South Florida. I love the beach, the palm trees, the shopping, different attractions and the dining options. On my most recent trip I discovered what is clearly the foremost kosher restaurant in the area called Grill Time (<http://www.grilltimer-restaurant.com>).

Growing up in the Tel Aviv area of Israel, brothers Lior and Neal Karni learned the art of the restaurant business from their father Gershon. Eight years ago they decided to move to America, settling in North Miami Beach, Florida and launching Grill Time. Located in a small strip shopping center at 16145 Biscayne

Boulevard, Grill Time seats 120 and is consistently filled to capacity. Here you will find a loyal following of regular customers and tourists from around the world. The charismatic Lior works the front. Beginning at lunchtime, he greets diners on a first name basis. Neal focuses on the kitchen, regularly coming up with trendy new menu items. There are many Israelis among the staff.

"We started in this business when we were little boys," said Lior. "My father gave us the potatoes and told us to start peeling. We knew this was our future."

The brothers bought an existing restaurant called Grill Time and totally overhauled the interior, menu and the staff. "To this day two of our chefs have been with us since day one while the others came a couple of years later," Lior says. "The same can be said for our servers. Customers appreciate consistency. We do not have to advertise. The locals and the tourists know who we are."

Decorated in a gold cream colour scheme, Grill Time is set in a modern atmosphere with a touch of French Italian ambiance. The Karnis work closely with their partners, fellow Israelis the Yousafans, who operate the New York City part of the business. This includes the popular Sushi Metsuyan dining establishment.

THE MENU: Grill Time is distinctive because it is so much more than meets the eye. You walk in thinking Middle Eastern food, but you find a variety of international dishes that will engage both your eyes and your appetite. The Karnis believe that in order to make a restaurant a success, you must strive to set yourself apart from the crowd and be unique. One of the ways they have added excitement is by serving nine complimentary fresh house salads to your table with all entrees.

A typical Grill Time experience begins with a variety of Israeli-style fusion
(Please turn to page 19)

We Are Pleased to Join in Extending
Passover Holiday Greetings to Our
Jewish Friends and Customers throughout
MONTREAL AND AREA



COUVREUR VERDUN ROOFING INC.

COMMERCIAL & INDUSTRIAL

- ALL TYPES OF ROOFING
- COPPER AND SLATE ROOFS
- SHEET METAL

www.cverdun.com

R.B.Q. 1118-5527-31

MORE THAN
30 YEARS

514 640-8787



We Join in Extending Passover Holiday
Greetings to Our Jewish
Friends and Customers
May your celebration be a joyous one
occasion for family and friends.

A N B E R 
MOVING & STORAGE INC

MEMBER OF DEPOTIUM PUBLIC STORAGE
LOCAL MOVING LONG DISTANCE
SPECIALIZING IN TORONTO ↔ VANCOUVER
NEW YORK ↔ FLORIDA ↔ U.S.A.

MOVING TO MONTREAL **AFFORDABLE PRICES / 7 DAYS**



FAMILY OPERATED



(514) **735-8148**



of having these interpretations fit that lifestyle.

Case in point: when Deborah begins to cry during a Friday night Shabbos meal, her grandfather questions her reason for crying, and then explains the path to true happiness called "menuchas hanefesh", the deep, inner serenity that prevails even in the face of persecution. "When you have faith", Zeidy says, "you can grasp how meaningless life is, in terms of the bigger picture. From the perspective of heaven, our suffering is minuscule, but if your soul is so weighed down that you cannot see beyond what's in front of you, then you can never be happy ... How to find such inner peace that nothing can sway it? The world around me is so real and tangible. I cannot resist; heaven seems hardly as wonderful a prospect."

Deborah Feldman is free to raise questions about the Satmar lifestyle in her book. If she had dared to raise them when

she was trapped within the confines of the Satmar community in Williamsburg, she would have been subject to swift condemnation. As Ms. Feldman so eloquently states at the conclusion of the book: "For those of you who shove words like sinner and heretic in my face, the ones who ask 'How dare you?' let me just say, I dare because I am free. I own myself, and so I have full power to make decisions that concern me. And if you want that too, that's okay, because that's something we all deserve. Even if they tell you different."

Unorthodox is a riveting memoir of religious oppression and ultimate liberation as seen from the inside of one of the most mysterious branches of Judaism. In *Unorthodox* we learn why the Satmar sect adheres to such an insulated way of life and why this lifestyle and code of behaviour were rejected by one who had the courage to break free.

TRAVEL TALES

(Continued from page 9)

appetizers: warm pita, hummus, chick peas, sweet chilli cauliflower, vegetable eggplant, potato salad and more.

The rib eye steak offers a taste that exceeds words and is only one of many house specialties while the baby lamb ribs are so soft, they melt in your mouth. Beef sliders are juicy enough that you do not need to even garnish them with mustard or ketchup. Another favourite is the Chilean sea bass filet, surrounded by roasted garlic and broiled in sambuca and herbs that has a rich yet delicate flavor. Salmon and tilapia dishes are available as well. All entrees are served with tomatoes and grilled onions, steamed vegetables and choice of roasted potatoes, home-style

mashed potatoes, rice, majadra or french fries. Their specialty drink list includes smoothies with an assortment of tropical fruit flavors.

So what does dad think about the restaurant? "He comes to visit at least once a year and heads right into the kitchen," Lior says. "He'll inspect the food and give us some advice. I think he is proud that we followed the family tradition. Everything here, except the pita bread, is homemade."

OPENING HOURS: Grill Time is opened Sunday through Thursday for lunch and dinner and Fridays for lunch only, serving up until 4:30 p.m. For more information call 786-274-8935. You can access their full menu on the website.

(Please turn to following page)

**Our Best Wishes for a Happy Passover
to Our Jewish Friends**



Vic-Tek
INC.

Tél.: (514) 337-5544
Fax: (514) 337-8273
www.vic-tek.ca

Caisses Enregistreuses
Balances - Lect. Optiques
Systèmes Point de Vente



Luis Amorim
lamorim@vic-tek.ca

5623, Chemin St-François
St-Laurent, (Qc) H4S 1W6

**Nous nous joignons à tous nos amis juifs de
Montreal
pour souhaiter nos meilleurs voeux et sincères
félicitations à l'occasion des fêtes de
Passover**

**LE SPÉCIALISTE
D'AIR COMPRIMÉ**

5 p.c.m. à 5000 p.c.m.



TLM

Dist autorisé

**Vente
Service consultation**



ZANDER



PNEUMATECH



GD

GARONNE DENVER



COMPRESSEUR

ASSECHEUR

**191 Oneida Dr
Pointe Claire**

tlm@qc.aira.com
(514) 630-6886

EQUIPEMENT &
MACHINERIE T L M LTÉE

**We Join in Extending Best Wishes to the Jewish
Community of Montreal
On the Occasion of
PASSOVER
May your celebration be a joyous one for
family and friends.
It is always a pleasure to serve you.**



GLOBEX 2000
EXPERTS EN DEVISES
CURRENCY EXPERTS



Because cash is accepted everywhere

Currency Exchange Office

514-933-2555
www.globex2000.ca

Westmount
1336 Greene Ave.

St. Laurent
Galerie St-Laurent
2089 bld. Marcel Laurin

Laval
Galerie Laval
1545 boul. Corbusier

Longueuil
Place Desormeaux
2877 Chemin Chamblay





Happy Passover to Our Jewish Friends and Patrons



GOURMET WOOD OVEN BAKED PIZZAS

Now available: • whole wheat crust • lactose free organic mozzarella

Delivery Downtown • Ile des Soeurs
Old Montreal
Open 7 Days

RESTAURANT IL FOCOLAIO

1223 Phillips Square
514-879-1045

We Join in Extending Passover Holiday Greetings

to the Jewish Community of
MONTREAL AND AREA

May your celebration be
a joyous occasion for family and friends.

Ancrages Canadiens

Ramsel



UCAN

Hegedus Ltée

RED HEAD

Ancrages • Boulons • Outillage
Anchors • Bolts • Tools

WALTER

Milwaukee

BOSCH

1180 de Louvain Ouest
Montréal (Québec)
H4N 1G5



Tel : (514) 381-3431
Fax : (514) 381-3688
Sans frais : (800) 381-4574

We Extend Best Wishes to the
Jewish Community of
MONTREAL AND AREA

May your Passover celebration be a
joyous one for family and friends.

**WESTMOUNT
ANIMAL HOSPITAL**

Dre. C. Hours, M.V.

Dr. Leskiewicz

www.hopitalveterinairewestmount.ca

DR. J.M. VAILLANCOURT, M.V., M.Sc.

349 VICTORIA, WESTMOUNT, Qc

514-487-5300

Chatonnel Light Litter

TRAVEL TALES

(Continued from preceding page)

SHERATON AIRPORT MONTREAL: I have always been among those people who prefers to take his own car to Trudeau International Airport in Dorval rather than cabbage it back and forth. The problem is the daily unaffordable price the airport charges. Enter the Sheraton Airport Montreal Hotel, which has convenient park and stay packages. Here you can relax in their newly renovated guest rooms and avoid the expense of airport parking. Spend the night (for as little as \$144) with them before your trip, then park for up to eight, 15 or 22 days at no additional cost. You can book online (sheratonmontrealairport.com) or by calling 866-716-8101 and mentioning promo code SDQ. If you just want to leave your vehicle there, minus the hotel stay, the cost is only \$12.50 per night (taxes included). "This is absolutely a better value," says Stephan Bricault, director of development and marketing, pointing to superior security with gates and cameras, a price lower than the \$18 to \$23 range at the airport and a complimentary shuttle which runs every 15 minutes. This hotel was only rebranded as a Sheraton last year. It underwent a \$15 million renovation job and also introduced a new kosher kitchen facility that is being made available to two of Montreal's most prominent and well respected kosher caterers: Romano Giorgi, owner and chef of Tradition Catering and Alan Serour, co-partner and chef at ETMO Catering

Mike Cohen's email address is info@mikecohen.ca. You can keep up with his travels at <http://www.sandboxworld.com/travel> and follow him on Twitter @mikecohenca.

www.sandboxworld.com/travel and follow him on Twitter @mikecohenca.

We Extend Best Wishes to the
Jewish Community of
MONTREAL AND AREA
May your Passover celebration be a joyous one for family and friends.



We Extend Best Wishes to the
Jewish Community of
MONTREAL AND AREA
May your Passover celebration be a joyous one.



ENTREPRISES
IMPORTFAB

LIQUIDS • CREAMS
OINTMENTS
CUSTOM
MANUFACTURING

50 HYMUS
Pointe Claire
514 694-0721