

**Count us among Village people: German cafe serves up homestyle delicacies**

**Calgary Herald**

**Thursday, June 27, 2002**

**Page: S4**

**Section: Your City**

**Byline: Barbara Balfour**

**Column: Chow Down**

**Source: Calgary Herald**

What: Edelweiss Village, authentic German cuisine

Where: 1921 20th Ave. N.W.

Phone: 282-6600

When: Monday to Wednesday 9:30 a.m. to 7 p.m.; Thursday and Friday, 9:30 a.m. to 8 p.m.; Saturday: 9:30 a.m. to 6 p.m. Closed Sundays

How much: \$5.75-\$9.25 for entrees

Smoking: no

Wheelchair accessible: yes

It's no wonder that since its move from the dark corners of Brentwood Village Mall to the more pristine neighborhood of Capitol Hill, Edelweiss Village has seen its clientele double -- if not triple -- in number.

You just can't help but notice the stately, dark green castle-like structure and wonder what sorts of things it may be housing inside.

Walk in on a sunny afternoon and you'll find an immense, open space, full of air and light, with an extensive gift shop on one side and a quaint European-style bistro on the other.

This is a treasure trove indeed, for all those lovers of the unique and interesting, or perhaps for those who want to keep in touch with their German roots -- if they've got any. Edelweiss Village boasts an incredible assortment of unique deli and gift items, especially for connoisseurs of European items.

From chocolate boxes in the shapes of musical instruments and amber jewelry, to German hats, music and videos, from kitchenware to imported organic shampoo -- you'll find it all. And the visit is definitely worth it -- if not just for the food.

The cafe side is kept spotlessly clean, with quaint blue tablecloths and vases of tulips on every table, and doors that open out onto a patio in times of good weather. You order your food at the counter, where you choose from a wide array of home-style specials that go down nice and easy.

It was a lazy Wednesday afternoon when I just happened to be in the neighborhood and decided to wander in on the urges of my growling stomach.

As we had difficulty limiting ourselves in choosing what to order, my guest and I decided to go for a little bit of everything.

What immediately caught my eye was the special of the day: Thuringer meatballs (\$8.50). The soft, chewy meatballs were a blend of beef, pork and spices absolutely smothered in mushroom sauce (just the way I like it), and accompanied by two scoops of impossibly smooth and creamy mashed potatoes and a side of warm red cabbage.

It may have been simple fare, but boy, was it ever good! As my guest summed it up quite appropriately, "It's such a refreshing change from going out for trendier types of food like sushi or steak all the time."

If I got to have food like this at home, I probably wouldn't leave to eat out quite as often.

As for my guest's choices, the Roulade roll (\$4.25) was also quite good and very meaty: thinly cut slices of beef stuffed with bacon, onion, mustard and spices, then quick-fried and simmered in gravy. But what I liked even more was the perogies (2 for \$1.90) and the cute little potato dumplings (\$2.50 for an order).

The perogies were, by far, much larger than what you'd get anywhere else: floppy, chewy and stuffed with a curiously smooth and light type of cheese I later on found out was something called quark -- a German cross between cottage cheese and cream cheese. As for the potato dumplings, if you like potatoes as much as I do, you'll appreciate these crispy square-shaped little bits just as much as I did.

And then -- for a taste of their fresh-baked desserts.

When it comes to tortes and cakes, Edelweiss Village doesn't skimp on the serving sizes, as the portions are gigantic. Or on the liqueurs, which we all know is the best part of the dessert. I found that a touch of coffee liqueur kept my slice of chocolate mousse cake (\$3.75) wonderfully moist and also from making the chocolate taste too overwhelming.

As for my guest's generous slice of strawberry-rhubarb streusel (\$3.25), it was just tart enough, with an excellent crust and commendable crumb topping, but nevertheless, way too big to finish -- even with my sincere offer of help.

But if you find yourself hankering for just a little something after a large meal, I would definitely recommend the rum balls (2 for \$1.25). They're not only a great deal, but their mish-mash of sponge cake, nuts, whipped cream and chocolate, not to mention a generous smattering of rum, make them undoubtedly among the best rum balls I have ever had.

After all that food, I expected to at least have to loosen my belt by a few inches, or roll out of there feeling about as full as a bus.

Surprisingly, I felt just great. There's something to be said about true home style cooking. And what you'll find at Edelweiss Village is definitely the real McCoy.