

james martin steak and kidney pie

James Martin steak and kidney pie is a classic British dish that has stood the test of time, beloved for its hearty flavors and comforting qualities. With its rich, savory filling encased in flaky pastry, this traditional pie is a staple in many households and a highlight on the menu of British pubs and restaurants. Celebrity chef James Martin, renowned for his approachable yet refined culinary style, has shared his own take on this timeless dish, elevating it with quality ingredients and expert techniques. Whether you're a seasoned home cook or a newcomer eager to try your hand at making a traditional British favorite, understanding the nuances of James Martin's steak and kidney pie can help you craft a dish that's both authentic and delicious.

The Origins of Steak and Kidney Pie

A Brief History

Steak and kidney pie has deep roots in British culinary history, dating back to the 19th century. Originally a working-class comfort food, it was designed to be filling and economical, utilizing affordable cuts of meat like kidneys, which were often discarded or used for less noble dishes. Over time, the dish gained popularity across all social classes and became a staple in British pubs and homes.

Why Kidney?

Kidney, typically beef or lamb, adds a distinctive, slightly gamey flavor that complements the rich meat filling. Its inclusion also speaks to the traditional use of offal in British cuisine, which was valued for its nutritional content and affordability.

James Martin's Approach to Steak and Kidney Pie

Elevating a Traditional Classic

James Martin's version of the steak and kidney pie respects its humble origins while adding a touch of gourmet finesse. His approach emphasizes high-quality ingredients, careful preparation, and a balanced seasoning profile that enhances the natural flavors of the meat.

Key Elements of James Martin's Recipe

- Premium ingredients: Using fresh, high-grade beef and kidneys.
- Slow cooking: To tenderize the meat and develop deep flavors.
- Rich gravy: Made from a combination of stock, wine, and aromatics.
- Perfect pastry: Flaky, buttery, and golden, ensuring a delightful contrast to the savory filling.
- Balanced seasoning: Herbs and spices that enhance without overpowering.

Preparing the Perfect Steak and Kidney Pie

Ingredients Needed

While James Martin's recipe may vary slightly, the core ingredients typically include:

- 500g beef steak, diced
- 250g kidneys (beef or lamb), cleaned and chopped
- 2 onions, sliced
- 2 carrots, diced
- 2 cloves garlic, minced
- 200ml red wine
- 500ml beef stock
- 2 tbsp tomato paste
- 1 tsp Worcestershire sauce
- 1-2 bay leaves
- Fresh thyme
- Salt and freshly ground black pepper
- Puff pastry or shortcrust pastry
- Egg wash (beaten egg) for glazing

Step-by-Step Cooking Process

1. Preparing the Meat and Offal

Start by trimming excess fat and sinew from the beef and kidneys. Rinse the kidneys under cold water and soak briefly in milk or vinegar to mellow their flavor and remove any bitterness. Pat dry and cut into bite-sized pieces.

2. Browning the Meat

In a heavy-bottomed pan, heat a little oil over medium-high heat. Brown the beef and kidneys in batches to develop flavor through Maillard reaction. Remove and set aside.

3. Building the Filling

In the same pan, sauté onions, carrots, and garlic until softened. Deglaze with red wine, scraping up any browned bits from the bottom. Let the wine reduce by half.

4. Simmering for Flavor

Return the meat to the pan, add tomato paste, Worcestershire sauce, thyme, bay leaves, salt, and pepper. Pour in beef stock, bring to a simmer, then cover and cook gently for 1.5 to 2 hours until the meat is tender and the filling is thickened.

5. Assembling the Pie

Preheat your oven to 200°C (390°F). Roll out your pastry on a floured surface. Line a pie dish with pastry, fill with the hot meat mixture, then cover with another layer of pastry or a pastry lid. Seal the edges and cut a small vent to allow steam to escape. Brush with egg wash for a golden finish.

6. Baking

Bake in the preheated oven for 30-40 minutes until the pastry is crisp and golden. Let it rest for a few minutes before serving.

Tips for Making an Authentic James Martin Steak and Kidney Pie

Use Quality Ingredients

- Choose fresh, preferably British, beef and kidneys.
- Use good-quality wine and stock for depth of flavor.
- Opt for flaky puff pastry or a sturdy shortcrust, depending on your preference.

Patience Is Key

- Slow simmering ensures tender meat and a flavorful gravy.
- Allow the pie to rest briefly after baking to set the filling.

Customize Your Pie

- Add mushrooms or peas for extra flavor and texture.
- Incorporate a dash of Worcestershire sauce or a splash of brandy for added complexity.
- Adjust seasoning to taste, balancing salt, pepper, and herbs.

Serving Suggestions and Pairings

Traditional Accompaniments

- Freshly cooked peas or green beans
- Steamed or roasted root vegetables
- Mashed potatoes or buttered new potatoes

Beverage Pairings

- A robust red wine like Shiraz or Cabernet Sauvignon complements the richness.
- For a traditional British experience, serve with a pint of bitter or ale.

Variations of James Martin's Steak and Kidney Pie

Vegetarian Alternative

For those seeking a vegetarian version, substitute the meat with hearty vegetables like mushrooms, eggplant, and lentils, paired with vegetable stock and hearty pastry.

Smaller Portions

Create individual pies using ramekins or small pie tins, perfect for serving at dinner parties or family

meals.

Final Thoughts

James Martin's steak and kidney pie is more than just a comforting dish; it's a celebration of traditional British cuisine, elevated by careful preparation and quality ingredients. By following his techniques and tips, you can recreate this classic at home, impressing family and friends with a truly authentic and delicious pie. Whether served on a cold winter evening or as part of a hearty Sunday roast, this dish promises satisfaction and a taste of Britain's rich culinary heritage.

FAQs About James Martin Steak and Kidney Pie

Can I make the pie ahead of time?

Yes, the pie can be prepared a day in advance. Allow it to cool completely, then store in the refrigerator. Reheat in the oven until hot and the pastry is crispy.

How do I store leftovers?

Keep any leftovers in an airtight container in the fridge for up to 2 days. Reheat thoroughly before serving.

Can I freeze the pie?

Absolutely. Once cooled, wrap tightly in plastic wrap and foil, then freeze for up to 3 months. Thaw overnight in the fridge and reheat in the oven.

By mastering James Martin's approach to steak and kidney pie, you not only enjoy a hearty, flavorful meal but also connect with a cherished piece of British culinary tradition. Happy cooking!

Frequently Asked Questions

What ingredients are essential for James Martin's steak and kidney pie?

The essential ingredients include tender beef steak, kidney (usually lamb or beef), onions, carrots, beef stock, puff pastry, and seasonings like thyme and pepper.

How does James Martin prepare the filling for his steak and

kidney pie?

James Martin typically browns the beef and kidney, then slow-cooks them with vegetables and herbs to develop rich, flavorful filling before assembling with pastry.

What tips does James Martin give for achieving a flaky pastry on his steak and kidney pie?

He recommends keeping the pastry cold, handling it minimally, and brushing the top with egg wash before baking to ensure a golden, flaky crust.

Can James Martin's steak and kidney pie be made ahead of time?

Yes, the filling can be prepared in advance and stored in the fridge, and the assembled pie can be baked later for convenience and enhanced flavor.

What makes James Martin's steak and kidney pie different from traditional recipes?

James Martin adds his own modern twist with a rich gravy, perfectly seasoned filling, and a flaky pastry crust, emphasizing quality ingredients and expert technique.

Is James Martin's steak and kidney pie suitable for freezing?

Yes, both the cooked filling and the assembled pie can be frozen, making it a convenient option for meal prep, just ensure proper wrapping and reheating.

What wine pairing does James Martin recommend with his steak and kidney pie?

He suggests serving the pie with a robust red wine like a Malbec or a Cabernet Sauvignon to complement the rich flavors.

Where can I find James Martin's recipe for steak and kidney pie?

You can find his recipe on his official website, in his cookbooks, or through his culinary TV show episodes where he demonstrates the preparation.

Additional Resources

James Martin Steak and Kidney Pie: An In-Depth Culinary Exploration

The humble steak and kidney pie has long held a cherished place in British culinary tradition, embodying comfort, hearty flavors, and a sense of nostalgia. Among its many variations, the James

Martin steak and kidney pie has garnered particular attention from food enthusiasts and critics alike. Renowned chef James Martin, known for his approachable yet refined British cuisine, has crafted his own take on this classic dish, elevating it with modern techniques and quality ingredients. This article delves into the origins, ingredients, preparation methods, and critical reception of James Martin's rendition of the iconic pie, providing a comprehensive review suited for culinary connoisseurs, food critics, and home cooks alike.

The Origins and Cultural Significance of Steak and Kidney Pie

Before examining James Martin's approach, it's essential to understand the cultural roots of the dish itself.

A Traditional British Staple

The steak and kidney pie is a quintessential British dish that dates back to the 19th century. Historically, it was considered a hearty meal for working-class families, offering a nutritious and filling option made from affordable cuts of meat. The dish typically features diced beef (or other meats) and kidney (commonly lamb or beef kidney), encased in flaky pastry and slow-cooked to tender perfection.

Variations and Regional Differences

While the core concept remains consistent, regional variations exist:

- Meat choices: Beef, lamb, or venison.
- Kidney types: Lamb, beef, or sometimes veal.
- Pastry types: Shortcrust, puff, or suet crust.
- Additional ingredients: Mushrooms, onions, or herbs for added flavor.

Despite its humble origins, the dish has maintained a reputation for richness and comfort, often associated with pub fare and traditional Sunday dinners.

James Martin's Culinary Philosophy and Approach to the Pie

The Chef's Background and Influence

James Martin, a celebrated British chef and television personality, is known for his accessible approach to traditional British cuisine. His culinary philosophy emphasizes quality ingredients, precise

techniques, and a respect for classic dishes while incorporating modern twists.

Objectives in Reimagining the Pie

In crafting his version of the steak and kidney pie, Martin aims to:

- Enhance flavor depth through ingredient selection.
- Improve textural harmony with carefully prepared pastry.
- Modernize presentation without sacrificing authenticity.
- Elevate the dish for both casual and formal dining settings.

Ingredients and Quality Standards in James Martin's Recipe

The foundation of any great dish is quality ingredients. James Martin emphasizes sourcing prime cuts and fresh produce.

Meat and Offal Selection

- Beef: Preferably chuck or shin, known for their richness and slow-cooking suitability.
- Kidney: Lamb or beef kidney, cleaned meticulously to remove any bitter flavors.
- Additional meats: Optional inclusion of bacon or marrow for extra depth.

Vegetables and Aromatics

- Onions, carrots, and celery for a classic soffritto base.
- Garlic and fresh herbs such as thyme and rosemary for flavor enhancement.
- Mushrooms may be added for umami.

Pastry Considerations

- Type: Flaky puff pastry or shortcrust, depending on presentation.
- Quality: Made with butter or high-quality fat for optimal flakiness.
- Preparation: For a homemade touch, Martin advocates making pastry from scratch, emphasizing cold ingredients and minimal handling.

Additional Ingredients and Seasonings

- Red wine or beef stock for a rich gravy.
- Worcestershire sauce or soy sauce for umami.
- Salt and freshly ground black pepper to taste.

Preparation Technique and Cooking Methodology

James Martin's method combines traditional slow-cooking with modern culinary finesse.

Step-by-Step Breakdown

1. Meat Preparation:

- Cut beef and kidney into uniform cubes.
- Marinate kidney briefly in milk or lemon juice to reduce bitterness.
- Brown meat and offal separately in a hot pan to develop flavor.

2. Building the Filling:

- Sauté onions, carrots, and celery until soft.
- Deglaze the pan with red wine, scraping up browned bits.
- Add browned meat and offal back to the pan.
- Incorporate herbs, seasonings, and stock.
- Simmer gently for 1.5 to 2 hours until meat is tender and gravy thickens.

3. Preparing the Pastry:

- Roll out pastry to desired thickness.
- Chill to maintain flakiness.

4. Assembly:

- Fill the pastry-lined pie dish with the cooled filling.
- Cover with pastry lid, sealing edges carefully.
- Cut a small vent to allow steam escape.

5. Baking:

- Brush with beaten egg for a glossy finish.
- Bake at 200°C (392°F) for approximately 30-40 minutes, until golden and crisp.

Modern Techniques and Tips

- Using a chinois or fine sieve to strain gravy for a smooth sauce.
- Applying egg wash meticulously for an even, shiny crust.
- Resting the pie briefly after baking to allow flavors to meld.

Critical Analysis and Review

Flavor Profile and Texture

James Martin's steak and kidney pie strikes a harmonious balance between richness and subtlety. The slow-cooked meat ensures tenderness, while the kidney imparts a distinctive, slightly gamey flavor that enhances the overall depth. The gravy, enriched with wine and herbs, offers a savory, umami-laden sauce that penetrates the meat and filling.

The pastry plays a crucial role, with Martin's choice of flaky puff pastry providing a crisp, buttery exterior that contrasts beautifully with the tender interior. The sealing and venting techniques prevent sogginess, ensuring each bite maintains its structural integrity.

Presentation and Aesthetic Appeal

Martin's pies are notable for their clean, appealing presentation. The golden crust, neatly sealed edges, and a well-set filling make for an inviting dish. Serving suggestions often include a side of minted peas or a simple green salad, balancing the richness.

Authenticity vs. Modernity

While rooted in tradition, Martin's version introduces subtle refinements:

- Higher-quality ingredients and precise cooking times.
- Use of wine and fresh herbs for elevated flavor.
- Improved pastry techniques for superior texture.

This approach respects the dish's origins while appealing to contemporary palates and standards.

Critics and Audience Reception

Reviews from culinary critics and home cooks generally praise James Martin's steak and kidney pie for:

- Its authentic yet refined flavor.
- The perfect balance of pastry and filling.
- The use of premium ingredients and meticulous technique.

Some purists may prefer more rustic, less refined versions, but the consensus leans toward acknowledging Martin's skillful revival of a classic.

Practical Tips for Reproduction and Variations

For those inspired to recreate James Martin's steak and kidney pie at home, consider the following tips:

- Ingredient quality: Invest in fresh, high-quality meat and offal.
- Preparation: Take time to clean kidneys thoroughly and marinate to reduce bitterness.
- Cooking patience: Slow cooking is key to tender meat and flavorful gravy.
- Pastry handling: Keep pastry cold and handle minimally to maintain flakiness.
- Customization: Add mushrooms or switch to game meats for variation.

Conclusion: A Modern Classic with Timeless Appeal

The James Martin steak and kidney pie exemplifies the chef's dedication to elevating traditional British comfort food. Through careful ingredient selection, precise techniques, and a respect for authenticity, Martin offers a dish that is both nostalgic and sophisticated. Whether enjoyed as a hearty family meal or served at a refined gathering, his version of the classic pie remains a testament to the enduring appeal of well-executed traditional cuisine.

In a culinary landscape increasingly dominated by fusion and innovation, James Martin's take on the steak and kidney pie reminds us of the enduring power of classic recipes, reimagined with care and expertise. For food lovers seeking a satisfying, flavorful, and beautifully crafted pie, Martin's recipe provides a compelling blueprint—one that honors tradition while embracing modern culinary standards.

[James Martin Steak And Kidney Pie](#)

james martin steak and kidney pie: The Runaway Horses Joyce Kotzè, 2015-02-26 Two sets of cousins, Boer and Brit, find their destinies inexorably intertwined in the politi and mayhem that led up to and encompassed the Anglo Boer War of 1899 - 1902. From Transvaal to Victorian England, the cousins form strong bonds that are tested on the battlefields of South Africa. Martin de Winter, nurtured to lead his country, Transvaal, into the twentieth century, instead finds himself excelling as a gifted young general, fighting a desperate war to keep his nation from ruin, all the while being haunted by his love for a British woman. James Henderson, cavalry officer, is forced by his father, a military aristocrat, to marry or face expulsion from his regiment. Bound for India, the regiment is diverted to South Africa to fight the Boers. James rides to glory and honour but is at the mercy of his loyalty to his country and his compassion for his Boer family. In the drawing rooms of Cape Town and Pretoria, Stefanie de Winter, celebrated pianist, is viewed from both sides with suspicion. Fiercely loyal to her brother Martin, but in love with a British officer, she embarks on a dangerous path to keep them both. Karel and Rudolf de Winter, twin brothers devoted to each other and their horses to the exclusion of all else, fight a battle against the bullet that might separate them forever. Through anger, injustice, and betrayal, the family discovers that there is a force stronger than war.

james martin steak and kidney pie: The TV Studio Production Handbook Lucy Brown, Lyndsay Duthie, 2016-09-28 Here is the one-stop handbook to make your studio production shine. The TV Studio Production Handbook explains the production process from beginning to end and covers everything media students need to know to create a successful studio television programme. It is an illuminating read for those starting out in the industry and an invaluable resource for students of media, film and TV. The book is packed with interviews from top TV executives from the UK, USA, Australia and China and includes live case studies from hit international formats covering every genre, from reality, to drama to news, with scripts from Britain's Got Talent, Big Brother, Coronation Street, The Chase, Teletubbies, Channel 4 News and more. The authors, both award-winning TV programme-makers and academic programme leaders, break things down genre by genre and explore pre-production, casting, scripting, as well as all the required paperwork from call sheets to running orders. They also examine the future of studio and the multiplatform opportunities available for programme makers internationally.

james martin steak and kidney pie: The Top Gear Story - The 100% Unofficial Story of the Most Famous Car Show... In The World Martin Roach, 2012-05-25 From humble beginnings

as a 1970s motoring show, Top Gear has gone on to achieve diesel-powered world domination. After Clarkson and producer Andy Wilman successfully pitched a new format to BBC bosses, Top Gear returned to become the irreverent, funny and often controversial show we now know and love. The Star in a Reasonably Priced Car, the Cool Wall and Power Laps by the mysterious Stig have all become staples of Britain's favourite Sunday evening entertainment. Recent series have been defined by their madcap challenges such as driving across Africa in clapped-out bangers - with predictably hilarious results. However, the show's most shocking moment came in 2006, when Hammond suffered serious head injuries while driving a Vampire turbojet drag racing car at over 300mph. Clarkson, Hammond and May; they are the politically-incorrupt-joking, stone-washed-denim-wearing, bloke-hero trio for the modern(ish) age. This brilliant, detailed book is fitting tribute to the show, its presenters and its most memorable moments.

james martin steak and kidney pie: Winter of Discontent Jeanne M. Dams, 2004-12-01 Dorothy Martin's neighbor and closest friend, Jane Langland, has been having a fling with Bill Fanshawe--or, as much of a fling as two 80-year olds in a small town are allowed. Now there are rumors that Jane and Bill may move in together, and Dorothy needs to know exactly what's happening. What neither woman expects is that Bill is missing, and that within a day his body is going to be discovered in the tunnel under the Sherebury town museum. Why would anyone want to harm a harmless old man, a historian who loves the town and the people who live there? Given his age, and the strange letter found in his hand, Dorothy thinks that whatever happened has its roots in WWII. Everyone, including her husband, retired police officer Alan, looks askance, but when another old man is murdered--a man who served at the same RAF base as Bill--no one denies Dorothy's suspicions may be right. Dorothy investigates, knowing that the best Christmas gift she can give her friend Jane is the truth about what happened to Bill. And Jane has a surprise of her own for Dorothy... At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

james martin steak and kidney pie: The Good Pub Guide 2013 Alisdair Aird, Fiona Stapley, 2012-09-06 Once again organized county by county, The Good Pub Guide is as invaluable as ever. Its comprehensive yearly updates and countless reader reports ensure that only the very best pubs make the grade. Here you will find classic country pubs, town-centre inns, riverside retreats, historic gems and exciting newcomers, plus gastropubs, and pubs specialising in malt whisky or own-brew beer. Find out the top pubs in each county for beer, dining and accommodation, and discover the winners of the coveted titles of Pub of the Year and Landlord of the Year. Packed with information, The Good Pub Guide 2013 is a fund of honest, entertaining and indispensable information. Whether you are planning a night out, a weekend away, holidaying in the UK or looking for a local pub, Alisdair Aird and Fiona Stapley have it covered.

james martin steak and kidney pie: Top Gear Martin Roach, 2012-05 This is the full story of the unstoppable rise of Clarkson, Hammond, May and The Stig and how they have transformed an ordinary programme about cars into one of the most famous and best-loved TV programmes of the 21st century.

james martin steak and kidney pie: Canvey Island James Runcie, 2012-06-01 _____
'Runcie has captured the truth about love ... he is the simple chronicler of English post-war life, using irony and understatement to lay bare the pathos of ordinary lives ... Beautifully done' - Sunday Telegraph 'A tender, intimate account of post-war England which left me both wistful and elated ... So engaging, so well-shaped and so unsparingly, generously truthful' - Jim Crace _____ A moving family saga and wonderfully rich portrait of post-war Britain It is 1953 in Canvey Island. Len and Violet are at a dance. Violet's husband George sits and watches them sway and glide across the dance floor, his mind far away, trapped by a war that ended nearly ten years ago. Meanwhile, at home, a storm rages and Len's wife Lily and his young son Martin fight for their lives in the raging black torrent. The night ends in a tragedy that will reverberate through their lives. This poignant novel follows the family's fortunes from the austerity of the post-war years to Churchill's funeral, from Greenham Common to the onset of Thatcherism and beyond, eloquently capturing the very

essence of a transforming England in the decades after the war. It is a triumph of understated emotion, a novel about growing up and growing old, about love, hope and reconciliation.

_____ 'Runcie's third novel is a funny, epic, moving story of Thameside folk ... a beautifully observed, tragi-comic work' - What's On 'Runcie writes with an excellent feeling for time and place, and, above all, the intensity of ordinary lives' - Choice

james martin steak and kidney pie: The Pleasures and Treasures of Britain David Kemp, 1992-01-12 Is a famous queen of Britain really buried beneath platform 10 at King's Cross station in London? What is the telephone number of the National Theatre? what is the best place to eat in Worcester? Where is the National Bagpipe Museum? (Hint: not in Scotland) Was Pontius Pilate born in Pitlochry? The answers to these questions and literally thousands more are to be found in David Kemp's fascinating guidebook, *The Pleasures and Treasures of Britain*. Nowhere else will the discerning traveller find so much diverse and essential information about British culture gathered together in one volume. With the author as your witty and knowledgeable guide, take a tour through nearly fifty cities, from Penzance to Perth, from London to Cardiff and Belfast. Each city section begins with a concise, readable history and a guided walk around the town, planned to take in as many of the significant local sights as can comfortably be included. Next are exhaustive listings, including telephone numbers and addresses, of everything a culturally curious visitor might want to seek out: theatre, art galleries, museums, antique markets, antiquarian and other bookstores, restaurants, local fairs and festivals and more. Finally, under the headings of Artistic Associations and Ephemera, each section concludes with an entertaining collection of local lore, gossip, legend and anecdote.

james martin steak and kidney pie: LIFE , 1968-04-19 LIFE Magazine is the treasured photographic magazine that chronicled the 20th Century. It now lives on at LIFE.com, the largest, most amazing collection of professional photography on the internet. Users can browse, search and view photos of today's people and events. They have free access to share, print and post images for personal use.

james martin steak and kidney pie: The Power of Habit Charles Duhigg, 2012-02-28 NEW YORK TIMES BESTSELLER • MORE THAN 3 MILLION COPIES SOLD • This instant classic explores how we can change our lives by changing our habits. "Few [books] become essential manuals for business and living. *The Power of Habit* is an exception."—Financial Times A WALL STREET JOURNAL AND FINANCIAL TIMES BEST BOOK OF THE YEAR In *The Power of Habit*, award-winning business reporter Charles Duhigg takes us to the thrilling edge of scientific discoveries that explain why habits exist and how they can be changed. Distilling vast amounts of information into engrossing narratives that take us from the boardrooms of Procter & Gamble to the sidelines of the NFL to the front lines of the civil rights movement, Duhigg presents a whole new understanding of human nature and its potential. At its core, *The Power of Habit* contains an exhilarating argument: The key to exercising regularly, losing weight, being more productive, and achieving success is understanding how habits work. As Duhigg shows, by harnessing this new science, we can transform our businesses, our communities, and our lives. With a new Afterword by the author

james martin steak and kidney pie: Waitrose Food Illustrated , 2005-07

james martin steak and kidney pie: Modernity Britain David Kynaston, 2014-12-02 *Modernity Britain, 1957-1963*, continues David Kynaston's groundbreaking series *Tales of a New Jerusalem*, telling as never before the story of Britain from VE Day in 1945 to the election of Margaret Thatcher in 1979.

james martin steak and kidney pie: Calgary James Martin, 2001 Since the release of our first, bestselling Calgary cityguide, many things in the city have changed: it's gotten bigger, faster, and richer. Still filled with strange secrets, this revised and expanded edition of the earlier *Calgary: Secrets of the City* reveals the whole truth. With stories of notorious figures like the jazz impresario who has had countless run-ins with the law, newly discovered tunnels (and some that are planned for the future), top secret flight experiments, and the go-go club (in which patrons entered by sliding

down a tube into the basement), Calgary: The Unknown City brings to light the dark, mysterious corners of life in Cowtown. Also included: True Tales of the Paramedics, crazy roadtrips, weird museums, and an explanation as to why there is no Church of Scientology in Calgary. Two-color throughout, and with hundreds of photographs and illustrations, Calgary: The Unknown City is the perfect guidebook for tourists, newcomers, and long-time Calgarians who want to know more about their city.

james martin steak and kidney pie: The Miracle Theatre Leslie Evershed-Martin, 1987

james martin steak and kidney pie: Guilty Waters Priscilla Masters, 2015-03-01 The disappearance of two French girls in a Staffordshire beauty spot signals a tough new case for Detective Joanna Piercy. Cécile Bellange is a worried mother. Her eighteen-year-old daughter Annabelle and her friend Dorothee left Paris for a summer hitchhiking holiday in England, but it's now September and the only contact from them is a postcard sent from the picturesque setting of Rudyard Lake in Staffordshire three months ago. Meanwhile, in England, brothers Martin and James Stuart find a note from two French girls, inviting the finder to meet them at Rudyard Lake. Their enquiries lead them to Mandalay, an upmarket guesthouse where the girls stayed just before their disappearance, and its owner, the creepy peeping tom, Mr Barker. Arriving in England, Cécile Bellange meets Detective Joanna Piercy, who is looking into the girls' disappearance. Soon Joanna must answer two important questions: what is the anxious Mr Barker trying so desperately to hide, and where are Annabelle and Dorothee?

james martin steak and kidney pie: Invisible Immigrants Marilyn Barber, Murray Watson, 2015-03-20 Despite being one of the largest immigrant groups contributing to the development of modern Canada, the story of the English has been all but untold. In *Invisible Immigrants*, Barber and Watson document the experiences of English-born immigrants who chose to come to Canada during England's last major wave of emigration between the 1940s and the 1970s. Engaging life story oral histories reveal the aspirations, adventures, occasional naïveté, and challenges of these hidden immigrants. Postwar English immigrants believed they were moving to a familiar British country. Instead, like other immigrants, they found they had to deal with separation from home and family while adapting to a new country, a new landscape, and a new culture. Although English immigrants did not appear visibly different from their new neighbours, as soon as they spoke, they were immediately identified as "foreign." Barber and Watson reveal the personal nature of the migration experience and how socio-economic structures, gender expectations, and marital status shaped possibilities and responses. In postwar North America dramatic changes in both technology and the formation of national identities influenced their new lives and helped shape their memories. Their stories contribute to our understanding of postwar immigration and fill a significant gap in the history of English migration to Canada.

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