

TORONTO LIFE

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\$4.95

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FOOD

RIGHTEOUS FISH

Healthy Butcher

298 Eglinton Ave. W., 416-674-2642
(plus one other location)

Seafood is the last frontier of high-minded foodies. Few fish-mongers lose sleep over sustainability; not only is it difficult to keep track of what's endangered, it's also hard to make a profit without threatened cod, monkfish and bluefin tuna. Leave it to the Healthy Butcher to fill the void with a certified guilt-free selection of aquatic edibles, some farmed, some wild, from across the country. The thrice-weekly catch usually includes Arctic char, steelhead trout, tilapia and whitefish. The crispy skin and juicy white flesh of fresh Lake Huron pickerel is the real catch: sautéed in butter and olive oil, it ticks off all the ethical boxes without compromising quality. From \$4 for a pickerel fillet.

The **best** of
absolutely
everything

BY "EVERYTHING," WE MEAN
FOOD, FUN, SHOPPING AND STUFF
YOU DON'T EVEN KNOW YOU NEED

BEST ICE CREAM SUNDAE

The best **steak**, **drive-in**,
facial, **bikini**, **dog trainer**, **taylor**,
core workout and more

at **avid shirt**, **pulled pork**, **eco-landscaper**, **tennis club**, **boyfriend shorts**,
comedy club, **burrito**.