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**Caesar rules**

Canada's Roman cocktail celebrates its 50th birthday

THE IDES OF MARCH ARE UPON US, YET IF you're drinking in Canada, it's clear that Caesar lives on. This year marks the 50th anniversary of the country's quintessential cocktail: the Caesar. Named after the Roman leader who was assassinated on March 15th, 44 BC, this savory alcoholic concoction was invented in 1969 by Walter Chell of the Calgary Inn in Alberta, and inspired by an Italian spaghetti served with clams. Chell's original recipe called for vodka, a clam-infused tomato juice, hot sauce, lime, Worcestershire sauce and celery salt, but Canadian bartenders today have put their own twists on this drink, from over-the-top garnishes to head-tingling spicy sauces. —KRISTY ALPERT

CILANTRO AND CHIVE  
LACOMBE,  
ALBERTA

This traditional recipe is garnished with a full-size double bacon cheeseburger.



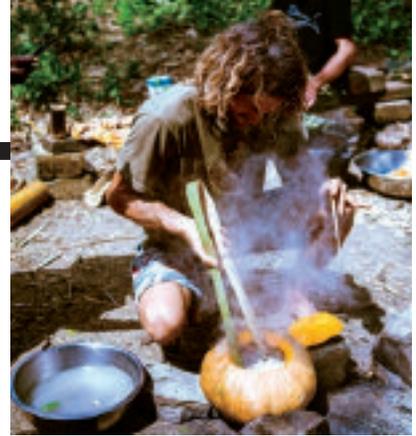
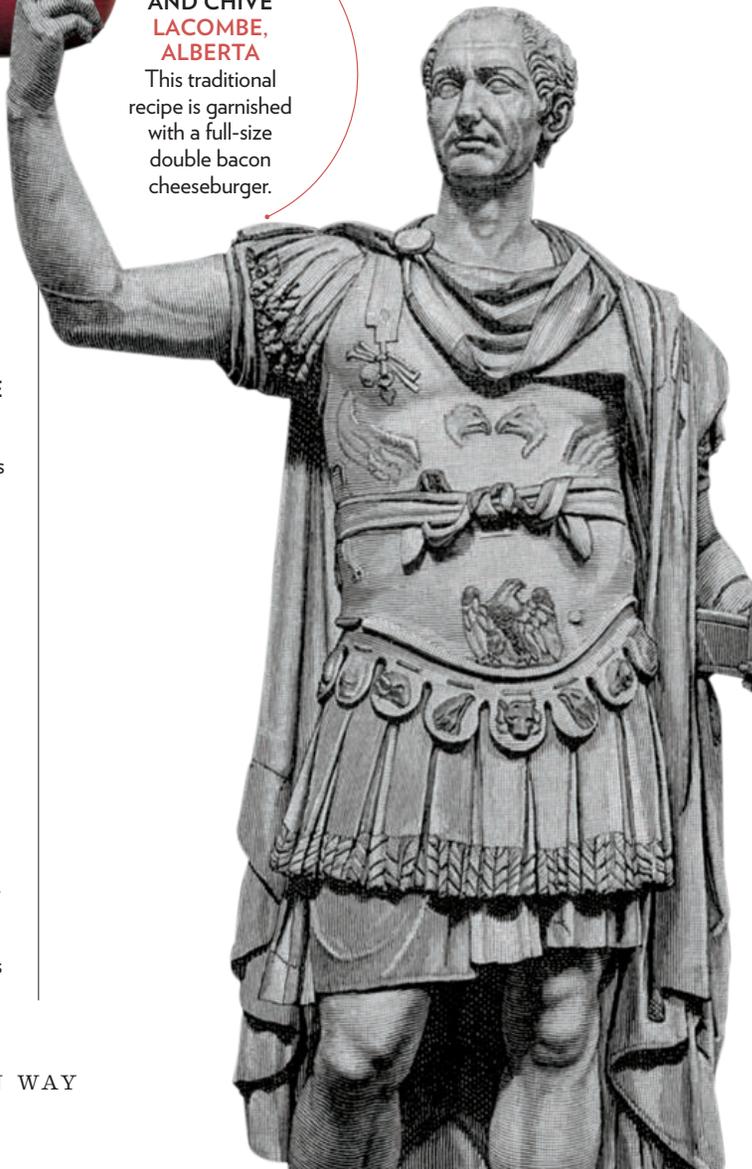
TAVERN ON WHYTE  
EDMONTON,  
ALBERTA

No less than 14 garnishes adorn this cocktail, including pepperoni sticks, pickled eggs and grilled cheeses.



THE BELTLINER  
CALGARY, ALBERTA

Add your own horseradish or chicken and waffles at this spot's DIY Caesar bar.



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**Siri is completely useless here**

Learn how to survive in the wild at this month's Bush Skills Rendezvous in Saint Croix

The island of Saint Croix might be known as a tranquil vacation getaway, but the folks at Ridge to Reef Farm want to make sure you're ready for anything at their annual Bush Skills Rendezvous (March 7-10).

Forget the beach cabanas. Under the tutelage of "bush experts," campers spend four days learning core survival skills—from building fires to stripping fibers out of wild plants for shelter. The stay culminates with the Bush Chef Cookout, which in past years has seen a barbecue featuring meat from invasive species such as boa constrictors. "This is a special year as we are coming off the hurricane recovery of Irma and Maria," says director Nate Olive. "These skills are useful to have in your back pocket."  
*ridge2reef.org*

The Bush Chef Cookout has featured barbecued boa constrictor



CAESAR: GETTY IMAGES; TOP AND BOTTOM RIGHT: ©JULIA CORAL DE LUCIA; BUSH SKILLS WORDS: RYAN PFEFFER