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## **Absinthe Makes the Heart Grow Fonder** **Bistro Provence Celebrates National Absinthe Day March 5**

National Absinthe Day may not have a Hallmark Card of its own, but its popularity in the United States after a century of being banned seems worth celebrating. And while it actually originated in Switzerland, it gained its most popularity in France, so what better place than a French Bistro is there to go to celebrate?

Bistro Provence, the charming Energy Corridor-area restaurant that is all things French, is celebrating National Absinthe Day, Tuesday, March 5, with two special menu items.

Featured on the daily blackboard will be Salmon in Papillote a l'Absinthe (salmon filet cooked in a parchment paper pouch with Absinthe) and Crème Brulee a l'Absinthe (crème brulee topped with an Absinthe sauce).

Absinthe is the highly-alcoholic, anise-flavored spirit with quite a kick. In France it became commonly referred to as *la fée verte* or the green fairy in art and literature. The spirit was created by mixing botanicals like flowers and leaves with anise, fennel and other herbs. Among its famous fans were Ernest Hemingway, Henri de Toulouse-Lautrec, Amedeo Modigliani, Vincent van Gogh, Oscar Wilde and Aleister Crowley.

Because of its high alcohol content and popularity among the bohemian classes of the 19<sup>th</sup> and early 20<sup>th</sup> centuries, the drink was vilified by many. It was widely reported to be highly addictive and dangerous, although, in truth, it was no more so than any strong alcohol. It was eventually banned in many countries, including the United States in 1915. A revival of interest began in the 1990s, and by 2007 it returned to shelves in this country.

Bistro Provence It is located at 13616 Memorial Drive near Wilcrest. The cozy interior is highlighted by the blue and yellow colors of Provence, and its menu is full of the French country dishes for which the region is famed. Call 713-827-8008 or go to the web site, [www.bistroprovence.us](http://www.bistroprovence.us)

The little west-side Bistro Provence is owned by Jean Philippe and Genevieve Guy. The Guys also own the very popular French Food Truck, L'es-Car-Go – which invented Escargot Poppers (deep-fried snails with a Texas sauce). For truck information, call 713-299-0330, email [les-car-go@sbcglobal.net](mailto:les-car-go@sbcglobal.net) or visit the web site, [www.les-car-go.com](http://www.les-car-go.com).