

Local News

Colborne man cooks up a new life direction

It was Todd – telling her they had just bought the coffee shop on Main St. in Brighton. On June 1 they took it over.

They've made some big changes.

The menu has grown, with more choices. There is a whole range of specialty coffee from cappuccino to latte, espresso, mochaccino, macchiato – even Americano. If you like the coffee and need a fix, you can take a bag home.

They stock some great gift ideas on their gourmet food shelves: mustards, dips, spreads, jellies, jams, hot chocolate, and



BOB OWEN/SUN MEDIA

Todd and Darcy Arthur relax on one of the easy chairs in their new coffee shop, Lola's,

appetizers compete for attention with beeswax candles and handmade local pottery.

Judging from the great food and the relaxed easy atmosphere at Lola's, you'd never know this was Todd's first venture into the world of restaurant management.

From the street in, it's all casual – from the patio out front to the straw welcome mat at the door, the warm colours and easy chairs, the bar at the back and open kitchen where everything is made from scratch.

Todd is there with the door open and the welcome mat out from 7 a.m. to 5 p.m. every weekday. On Saturdays, the coffee's on from 8 a.m. and on Sunday they open at 9 a.m. They close at 4 p.m. on weekends.

You might find Darcy there too, when she's not minding five-year-old Olivia or three-year-old Julia, or working with clients in Mind & Soul Hypnosis which she runs out of their home across Main St. Much of her work is with women and hypnobirthing – childbirth education classes which make childbirth less stressful.

It obviously worked with Clark – he was born so quickly Todd had to perform the delivery while they waited for the midwives to arrive.

Anyone who hasn't been to Lola's in a while is in for a pleasant surprise. The young couple is living their ideals as they provide quality products for their customers.

The coffees are all fair trade, and organic. The gourmet food products are all fair trade or Canadian made. There is a whole range of teas – some of the loose teas

will tempt the most adventurous.

Todd and Darcy's goals are simple. They want people to come and enjoy home-cooked, good-quality food with good coffee in a relaxed atmosphere. Unhappy with the amount of non-recyclables piling up on the planet, they package their takeout food and drinks in biodegradable containers. They're thinking green.

Todd does a lot of the baking. Last Saturday, he had apple, banana nutmeg and strawberry scones and cinnamon rolls fresh out of the early-morning oven. He smiles as he admits his regulars often have them all scooped up by 9 a.m.

Lola's offers light breakfasts – burritos, bagels with a range of fillings, muffins and mini loaves.

All day long, there are delicious made-from-scratch cookies and squares.

Todd makes a daily soup specials and sandwich specials. Last Saturday the soup was potato bacon. Salads and oven-roasted beef and turkey, panninis, quiche – if it's tasty it's at Lola's

There are offerings for the vegetarian and those with gluten-free needs.

Lola's profile will probably increase soon. The coffee shop is being filmed for a segment in Rich Bride Poor Bride. And, wife may be on the way.

Lola's will cater celebrations and gatherings. Call 613-475-0711 for more information. Todd and Darcy are encouraging all their old friends and neighbours from Colborne and Grafton to roll a few kilometers down the road and share their hospitality and their quality food. They're sure it's worth the drive.

Former Col

By BOB OWEN

lowen@xplornet.com

Up until a few months ago, Todd Arthur was busy selling heating and ventilation systems. But, he was looking for a change.

The former Colborne resident discovered that Lola's was on the market and had no offers. He liked the coffee and was afraid it would close.

Two weeks after his wife, Darcy, gave birth to their third child, Clark, she got a phone call.