changes. Last Thursday, the Hunter's Inn, 99 Mountainview Road, north of highway 7 was officially opened by three new owners. The owners, James, Michael and John Kousipetkou brought 30 years of restaurant experience to the inn.

The experience includes John's 10 years as a chef in many of the better known restaurants in Toronto; Jame's 10 years as a chef including a lengthy period at the Board of Trade Country Club; and 10 years for Michael with time spent as the Toronto airport supervisor for the care of foods.

opening, restaurant-inn has done a brisk business, especially during the lunch hour and on Sunday. The inn offers special businessmen's luncheons.

A Herald reporter decided to try the new inn on Monday, when it was less than crowded. However, the three owners expected this until the inn becomes established in the community as a great place to

The inn's menu offers specialties ranging from Canadian beef tenderloin with mushroom caps to African lobster tails. Every dinner includes the soup du jour or juice, yorkshire pudding, salad, home-made bread and coffee, tea or milk.

The reporter selected a rare beef tenderloin, a centre-cut filet mignon served with baked potato, baby carrots, and asparagus. However, to begin the meal, he asked for the old fashion onion soup au gratin at .85 cents.

The soup was served hot and enjoyable. Too often, many restaurants either serve their soup too hot or cold, but the onion soup was perfect.

The soup was prepared by adding pieces of bread covered with cheese and baked in the oven. The onions were erisp and not soggy; while the broth lacked that "greasy" taste of many home-made

Following completion of the but the Kousipetkou's do. soup, a crisp chef's salad was delivered to the table. There was one minor complaint from the reporter, who believed that more dressing should have been added.

The brothers and their father continually refilled the empty or partial empty water tender and succulent, dripping glass. Unfortunately, the injuice. Very, very wonderful. prompt service could not hide two other complaints, the ordered a serving of Greek bread was slightly state and revani which along with the

as its namesake.

racing wheels.



James Kousipetkou, left, and his father, John Kousipetkou

the butter was hard, which made spreading, an unforgettable disaster.

Michael pointed out to a new waitress that the butter was removed from the freezer at least one half hour before serving, a good point,

The main course was superb, and made the other minor points even more insignificant. The filet was a sizable portion, estimated by James to weigh about one pound. It was surrounded by carrots and asparagus and

The most delightful part of the serving was the plate. It had been heated prior to placing the dinner on it. Most restaurants fail to take either the care or bother to serve their meals on heated plates,

The vegetables were all delicious, a delightful blend, served in sizable portions, or rather filling portions. However, the baked potato seemed a bit on the small side.

The rare broiled steak was excellent. The meat was To top the meal, the reporter

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HUNTER S INN

are the chefs as well as the owners of Hunters Inn.

other pasteries is home-made. Revani is a mixture of sesame seeds, egg yolk and a special sauce baked like a cake. It was the first time that the reporter had tasted it, and he found it fantastic. It is one of the wonderful extras found at the inn which include turkish

The worst part of the whole concept of serving good food. cooked "country" style is that the inn is not better known in the area. The brothers and their father have the inn open

Loveridge died on Monday.

March 18, 1974, at Georgetown

Hospital, in her 83rd year. She

was the wife of the late Vernon

Arthur Loveridge and mother

of Mrs. Joe Advent, of Brandon

Manitoba, Mrs. Albert Gar-

dhouse of Georgetown and the

She is survived by a sister.

Mrs. Robert Patton and six

grandchildren, Shirley and

Brian Loveridge, Dennis.

Wayne, Ellen and Joanne

Gardhouse, and also one great-

Service was held on Thur-

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late Glenn Loveridge.

grandchild Leslie.

District Memorial

Jane Neshitt

Mother Dies In 83rd Year

Georgetown.

days a week.

dance floor.

sday morning, March 21 at McClure-Jones Funeral Home, 34 Edith Street. Interment was at Parklawn Cemetery,

from 12 noon til 10 p.m. seven

The future holds many

surprises for the customers of

the inn. Plans are made to

renovate upstairs in the house

for two rooms to hold a small

private party, including a

The inn has adopted a

personality over the years, of

being homey and friendly. The

carrying on the tradition and

have added wonderful meals

Kousipetkou family

at a reasonable price.

District Resident Florence Anthony Died Suddenly

Florence Rebecca Anthony died on Sunday, March 17. 1974, at Georgetown and District Memorial Hospital. She was in her B3rd year. She is survived by four isters, Mrs. Kenneth Mac-

Cubs Shoot With Cameras

Last week the Cubs of the 5th "A" and "B" Packs went on a sarari but the only shooting done was by cameras. A visit to the Rockton African Lion Safari was the order of the The day was bright though cold and windy. goats and were a little Travelling by bus, the Cubs

Home Opened For Meeting

"Sinnikah." country residence of Mrs. Peggy Stevens, was opened for the March 21st meeting of the Georgetown Arts and Crafts. Mrs. Dorothy Goodwin presided over the necessary items of buiness and matters of immediate and future interest. Reports were given by

various convenors. Mrs. Pat Harriginton introduced the speaker, Geoffrey Stevens, a graduate of Georgian College, Barrie, who exhibited a most interesting and varied collection of his handcrafted wares. He spoke of the form and glaze of the pottery as the most exciting aspects of the craft and explained the various materials, glazes and firing temperatures of the different articles. He conducted a tour of his workshop mentioning the different stages of the art and prices involved.

Geoff's work showed creativity, understanding and the search for hidden mysteries of the age-old art. Appreciation was expressed to him by Mrs. Helen Agg for his interesting, informal talk.

Refreshments were served by Mrs. Peggy Stevens and her co-hostesses, Mrs. Thea Williams, Mrs. Agnes Olive, Mrs. Pat Harrington and Mrs. Eva Woodcroft. The hostess was thanked by Mrs. Agnes Olive for the privilege of meeting in such a beautiful setting.

Donald of Georgetown, Mrs. Roszel, Mrs. John Fox and Mrs. Fred Brooks of Limehouse, and four brothers, Frank, William, Joseph and Frederick.

The service was held Tuesday afternoon, March 19, at McClure-Jones Funeral Home in Georgetown. Interment was in Greenwood

Cemetery.

arrived at the park and first took the opportunity to visit the pet corner. Here they saw bobcats, turkeys, lion and tiger cubs, gerbils and hamsters in cages. In an open area they had great fun petting the donkeys, ponies, kids and

reluctant to re-enter the bus for the rest of the trip. It was nearing noon and lunchtime, which was also lunch time for the larger animals. The lions and other meat cating animals were fed raw meat and seemed to be thoroughly enjoying their meal. As they appeared to be well fed, there didn't seem to

be much danger of them looking in our direction for more. Windows were kept tight shut just the same. Whether it was the power of

suggestion or the time of day, the Cubs decided they wanted their lunch as well, so sandwiches were munched and drinks were slpped as they watched a number of small bears gambol and sport. Soon two very stately camels strolled by and inspected everyone through the win-

No trip is complete without a visit to the souvenir shop and here the boys parted with all or most of their money.



Fri., March 29th 3 p.m. to 8 p.m. Sat., March 30th 10 a.m. to 2 p.m.

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Page 5A THE HERALD, Wednesday, March 27, 1974

On the homeward journey, most the the Cubs indulged in a lively sing song while a few tired souls slept blissfully on.

Leaders accompanying the group were Brenda Davis, John Owen, Evelyn Owen and Terry Colter.



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