

Canada's Top Cocktail Maker

Jumbo, a renowned circus elephant, died when struck by a train in St. Thomas, Ont., in 1885.

But his spirit lives on -- in spirits, no less -- as J.U.M.B.O., a frothy drink created by St. Thomas bartender Jane Squires that took top honors at the 1987 Great Canadian Cocktail Contest sponsored by the Canadian Restaurant and Foodservices Association and Canadian Club.

Appropriately enough, the cocktail J.U.M.B.O. is pink and is even served with a pink elephant straw.

The drink's full name is a mouthful that would crowd any bar menu. J.U.M.B.O. stands for Jane's Unique Mixture to Boost Ontario, a name chosen to promote both her home town and her province, in keeping with the contest's Canadiana theme.

Squires, who beat out more than 500 entries to take the grand prize, is a veteran at the age of 32. The St. Thomas native took a part-time job bartending while still in high school and by the time she graduated, she knew she had found her niche.

"I enjoyed bartending so much that I decided not to go to university," she said. "I had the marks to go to university, but I wanted to stay in the restaurant business. I can't see myself

ever getting out of it."

For the past 10 years, Squires has worked at the Safari Tavern, owned by the Milles family of St. Thomas, where she performs some management duties in addition to serving customers.

"It's a family business and they treat you like you're one of the family," she says of her employers. "I might like to have my own place some day, but I'm not really striving for it. I enjoy what I'm doing now."

Winning the contest proved to be good publicity for both the Safari and her home town. One of the prizes was a promotional night -- "a big party to introduce the drink to our friends and customers" -- at the Safari, and the St. Thomas Chamber of Commerce presented her with a statue of the elephant.

Other prizes included a \$1,000 travel voucher, which she used to take a vacation in England, and four all-expense-paid days in Toronto at the annual HostEx show, Canada's premier exposition for the restaurant and accommodation trade.

Squires discovered an untapped talent for concocting winning cocktails. After J.U.M.B.O.'s big win, she entered two recipes in a Champagne Cocktail Contest and both were among the 12 finalists.



Treated like a Duke!

Seen in this photograph are (from left to right) Anetta Bulut, owner/operator and Christine Monteath, head waitress, of the New Duke of York Restaurant, located in Georgetown at 115 Guelph St., in the Normandy Plaza. The restaurant, with a very quiet atmosphere is great for those business or professional lunches or for quiet discussion. The usual luncheon specialty is soup and salad and an appetizer. At dinner the specialty of the

house is Steak and Lobster with their famed Caesar salad. The chef, with years of expertise, is sure to delight your appetite where it's that friendly business luncheon or a romantic dinner for two. The restaurant first opened in March of 1987 and presently employs about 10 people. Originally it was opened by Peter Bulut and John Anastakis and is presently operated by Anetta Bulut. (Herald photo)

Life of a Small Town Restaurateur

Making the move from big city restaurateur to owner-manager-administrator-chef-utility man at a cosy, upscale restaurant in a small rural town takes a considerable amount of adjustment on numerous fronts, says Alex Clavel.

"When you walk down the street to the bank and you see your best customer dining in another restaurant, you have to be very open minded," said the owner of Chez la Vigne in Wolfville, N.S.

"In a large city you don't have that. You'd see him one day a week and you don't know what he does the rest of the

time."

The Swiss native took over Chez la Vigne in 1984, after a distinguished career in foodservice in the Maritimes and Quebec. He made his name as a remarkable and innovative chef, but moved into administration and spent 12 years as president of Host Restaurants Ltd., a position he vacated to take over his 70-seat restaurant in Wolfville.

What prompted Clavel to abandon Halifax and his administrative career for life in Wolfville, which has a population of 5,000 to 9,000 depending on whether Acadian University is in

session?

For one thing, he already owned a beautifully renovated 198-year-old house there, which he had leased to a restaurant operator in 1982. When he saw that restaurant falling badly, Clavel decided he could get it back on its feet and moved in.

"I'm very happy because there's a challenge here and I'm now beginning to see the results of my efforts," he said. "I thought there was a need in this town for a sophisticated restaurant with creative and imaginative cuisine, a place where the customer feels pampered."

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