

That's My Line



Steve Vrontzos Chef

Tucked around the intersection of Main Street and Nelson Street in Penetanguishene, a long stone's throw from the town dock, is the Watergate Family Restaurant. Steve Vrontzos and his wife have been running the Watergate for the last four years. Vrontzos has achieved the two early ambitions of his life, to come to Canada and to be a chef.

He decided that he wanted to emigrate to Canada after he had a taste of Vancouver. In 1952 he was a mess boy on a freighter that stopped in that west coast city. In 1966 he came to Canada from Athens, Greece, where he worked at the Athens' Hilton, to a job with the Inn on the Park in Toronto.

His ambition to become a chef was his second ambition, after he decided he wanted to come to this country. He has been in the hotel and dining room business for the last 20 years. The preparation and serving of food is not at odds with his family background. His father ran a coffee shop in Egypt.

Like others before him, immigrants and natives alike, he has been attracted to this area from the Big Smoke, Toronto. This area is the future, he thinks. He is optimistic about the future. He believes Penetanguishene and Midland are going to become big tourist attractions in the near future.

His specialties are Steve's Shrimp Special, Myth of Poseidon, and Chateaubriand Bouquetiere. When he isn't eating his own cooking, he eats in restaurants in Penetanguishene and Midland, Barrie and Toronto, wherever he happens to be.

He avoids fast food. "If I want french fries, I'll put on the fryer and make my own. If I want a hamburger, I'll buy one, I'll go to Nick's" (Dock Lunch).

He eats Dock Lunch hamburgers because he knows what the meat patty is made of, and he thinks what he would get at a fast food outlet is not

exactly the same.

As an owner and chef, Vrontzos is at the restaurant from 10 a.m. to after 10 p.m. Tuesdays through Fridays through the winter, and later in the summer. Weekend hours are roughly from 3 p.m. to after 10 p.m. in winter, and later in the summer. Monday the Watergate is closed.

The menu includes about 10 sea food dishes, which are constantly changed to give steady customers a chance at variety. Most of his sea food, and all of his meat which is cut in the restaurant, comes from Kitchener.

Hospitality is the watchword, Vrontzos says. "We try to please as much as possible."

Vrontzos had a brief period of training as a chef in Paris in 1963. While in Toronto he worked at the airport Cara and a Holiday Inn, as well as the Inn on the Park. He came to Penetanguishene and his own business from a position at the Park Plaza II.

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Parent - Child



LOOK-ALIKE CONTEST



RULES

- Open to any parent-child combination
- Photos must have names of contestants, as well as address & phone number on back
- All photos must be received at the Penetanguishene Citizen Office, 77 Main St. Penetanguishene by Fri. Feb. 12, 1982 5 p.m.

JUDGING

- Judging will be done by the public
- Just come to the Citizen Office and drop a penny in the box of the "LOOK-ALIKES" you like best
- Winner to be announced Fri. Feb. 19, 1982

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