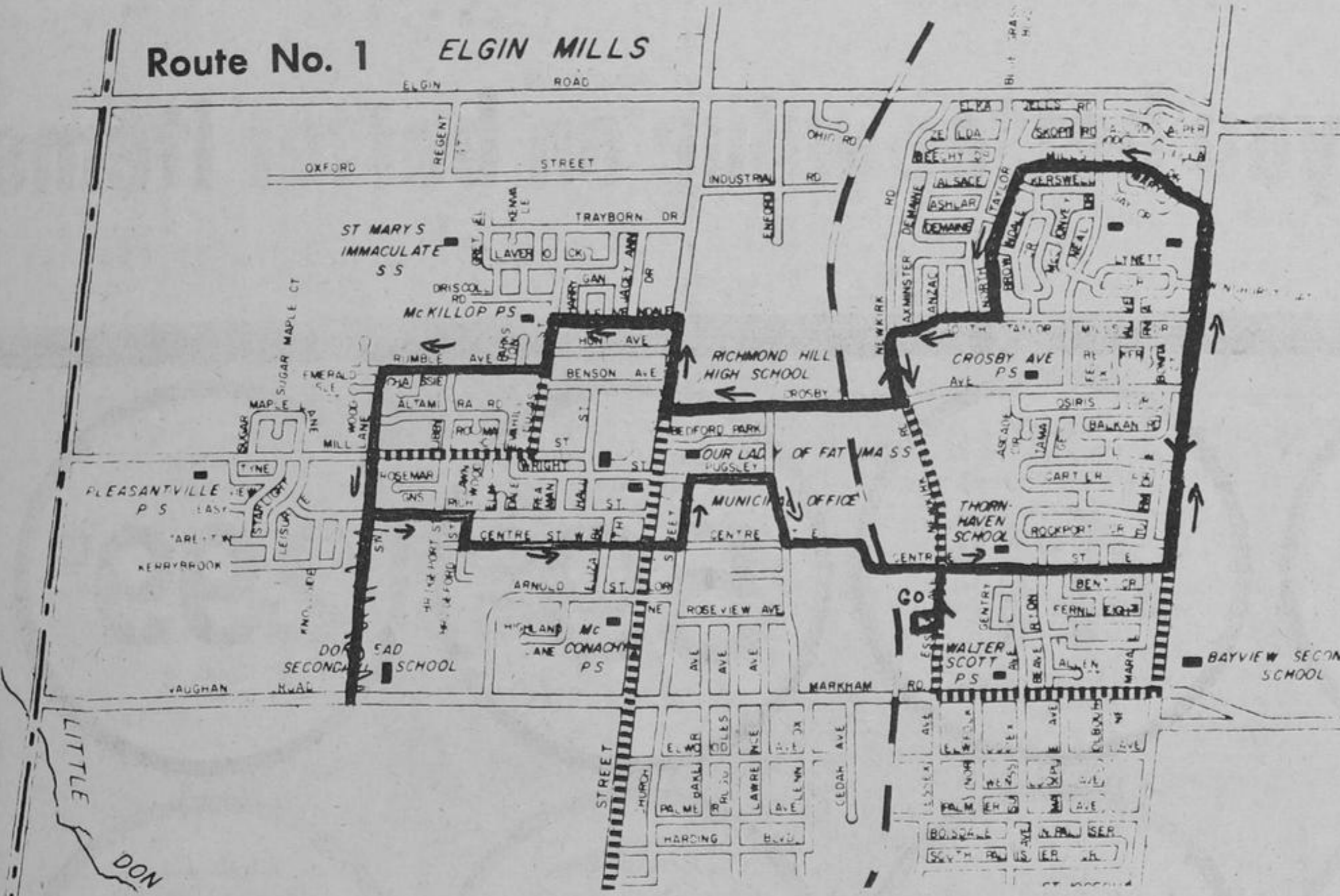


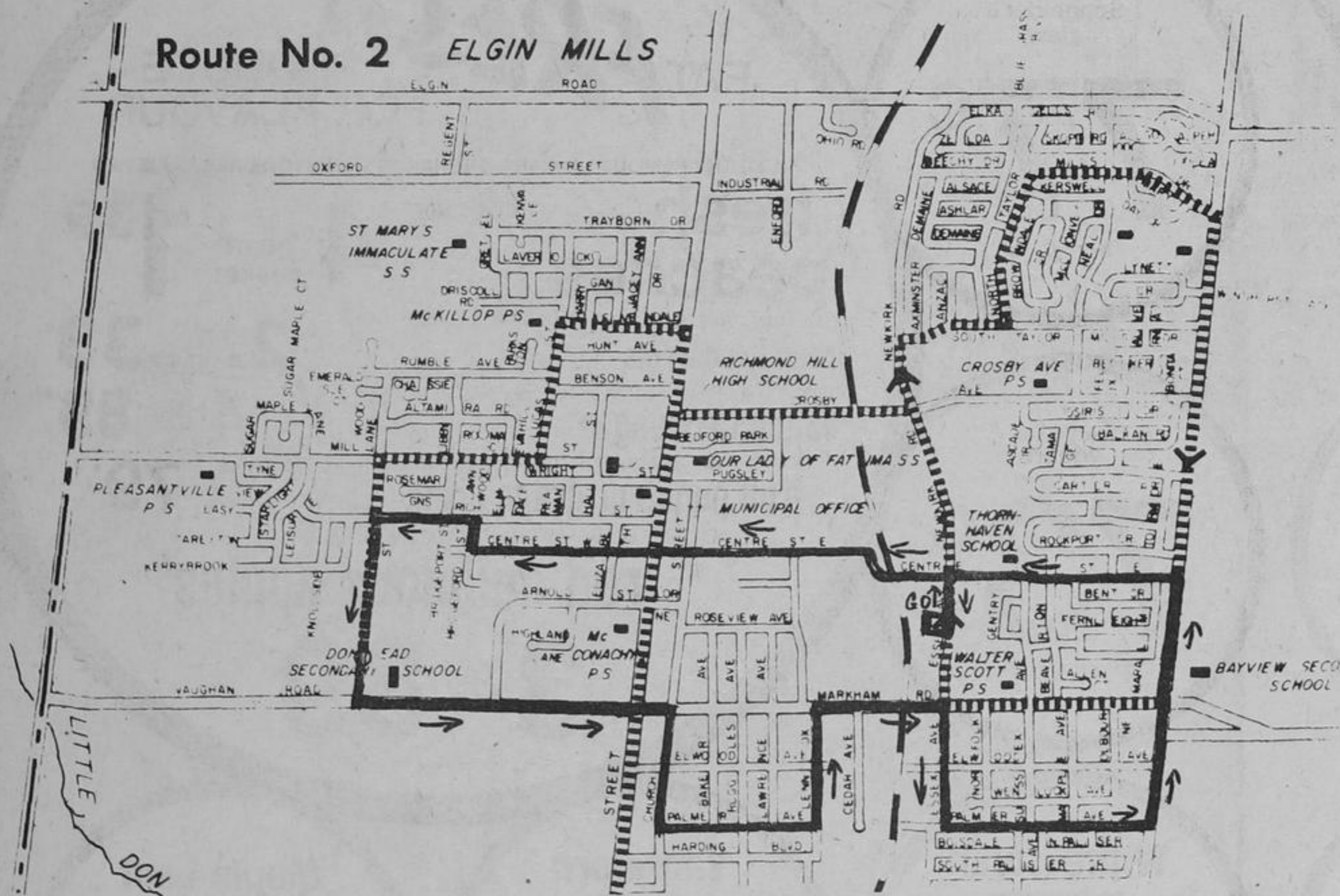
RICHMOND HILL BUS SERVICE

EFFECTIVE SEPTEMBER 3rd, 1974

Route No. 3 and No. 4 Oakridges Richvale to remain as scheduled
 Hourly Service commencing 7:00 a.m. South - 8:00 a.m. North
 Last run South at 6:00 p.m.



| GO Station | Bayview Plaza | Crosby & Newkirk | Richmond Heights Plaza | Richmond & Trench | Centre & Yonge |
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| GO Station | Yonge & Centre | York Central Hospital | Yonge & Markham Rd. | Essex & Markham | Bayview & Markham |
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Thirty-Hour Work Week Suits "Retired" Chef, 72

By MARGARET LADE

To Charles Cherpaw, 72, of Richmond Hill, retirement means working just six hours a day instead of rising with the sun and working through well into the evening.

When Charles, a chef for nearly 50 years in prestige resort hotels in Muskoka, came to Richmond Hill he thought he had left commercial kitchens and quantity cooking behind him. However, the Richmond Inn on Yonge Street was looking for a capable person to prepare for the lounge. A friend persuaded Charles to take the job. A room at the Inn went with the job, and the long days of retirement were beginning to pall for the bachelor chef. He took the job.

"It's been like learning the business all over again," he admits, "from preparing huge buffets to short-order cook, but it keeps me busy and I have every weekend off."

UXBRIDGE BORN

Charles was born in Uxbridge where his grandfather, Joseph Cherpaw, operated a general store and bakeshop for over 50 years. As a young lad, he was fascinated by the artistry of the bakers as they created their pastries, and at home enjoyed helping prepare the family meals.

In his teens he worked as a caddie and even considered a career as a golf pro. As caddie master at the local club he was chosen to caddie for two of the professionals who were going to Cedar Rapids Golf and Country Club in Ohio.

The club steward noticed Charles' gift in preparing fine foods and he was given the opportunity to work in the kitchen and observe a real chef in action. He had found his vocation.

Every morning at the crack of dawn he would rise and travel with the steward to market to buy vegetables, seafoods and other commodities. Under direction of the club staff he learned to incorporate his newly acquired skills with his own ideas in developing buffet tables.

VARIED EXPERIENCE

Charles spent two winters working at Cedar Rapids, studying under the staff, and during the summer supervised the recreation department at the Britannia Hotel on the Lake of Bays. Then from 1922 to 1957 he alternated between organizing the entertainment and preparing meals for the thousands of guests who visited the hotel each summer.

Between seasons he travelled to centres across Canada and the U.S., increasing his experience with varying types of culinary creations, broadening his background and experience.

During World War II he broke from the tourist industry to supervise the operation of the kitchens at St. Catherine's General Hospital and St. Catherine's catering service.

From Britannia, Charles went to the Northmaire Hotel in Glen Orchard. His stay there was cut short when the building was destroyed by fire in May, 1960. Charles was first to notice the blaze. Fortunately the tourist season had not begun and he was able to rouse the occupants in time. No lives were lost, but Charles lost all his possessions. He completed the season at Tamarack Lodge.

From there he went on to Deer Lodge, then was invited by new owners of Sherwood Inn to join the staff there.

COOKED FOR ROYALTY

At Sherwood Inn, Charles had to satisfy the discrimi-

nating palates of a wide variety of connoisseurs, including members of the Royal Family, a former prime minister, a marquis, lords, knights and political and public personalities too numerous to mention.

Today, at the Richmond Inn, the working hours are shorter, the kitchen and staff smaller, and the menus much less elaborate. And for the most part the clientele is made up of businessmen in a hurry, not tourists savoring a leisurely meal. Meals are served from 12 to 2 pm and from 5 to 8 pm.

But Charles has not lowered his standards. He still turns out a homemade soup, fried chicken with honey breaded shrimps, shrimp cocktails, New York steaks, fillets, broiled ham steaks Hawaiian and a selection of desserts for those who want a full meal.

There are salads, a variety of sandwiches on bread or in a Kaiser, a variety of vegetables and chef's salads, salad plates with cold cuts, and a daily special, all in a la carte.

Charles has been offered full-time jobs, including an invitation to return to the Sherwood Inn. "But I don't want to work full-time," he says. "Buying food today is too difficult."

LIKES TO TRAVEL

He likes to travel, has

gone on four cruises, including one on the Queen Elizabeth, and is looking forward to a trip to England and Spain.

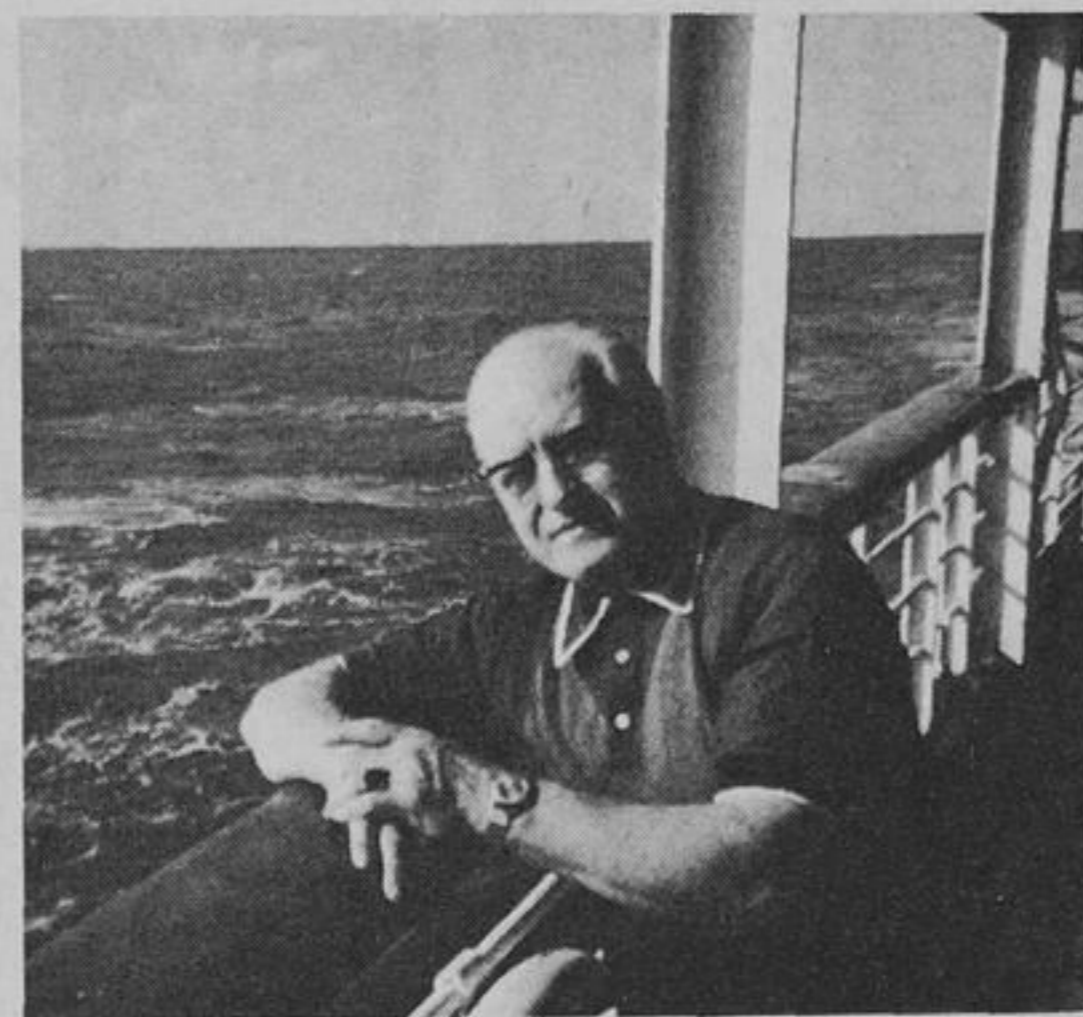
He is also a lover of the outdoors. In Muskoka he used to make his own maple syrup. Now he enjoys weekend hunting and fishing trips with friends.

"I've always been too busy to get married," Charles declares, "but I have some good friends and they take me everywhere." He still gets Christmas cards and post cards from people he met during his years in Muskoka.

The old 15-hour work days did him no harm, says Charles. Wiry and spry, he describes himself as "fit as a fiddle." He drinks lots of juices, gets plenty of rest, eats few sweets and goes easy on the salt.

One of his favorite dishes is fresh-caught fish fried over an open fire. "I always take oil with me for cooking. It doesn't burn like butter." The fish is dipped in beaten egg and seasoned flour, then fried in the sizzling oil.

"You can't beat pan-fried trout," Charles opines. Halibut and salmon he poaches and eats with lemon butter. And although he has many fond memories of the past, he lives for the present, and the future.



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