

Greely Grist

Did you ever get lost in Greely? You think it's impossible! It happens all the time.

It is a common occurrence for people to come to my door on Parkway Road looking for Marco Street. In that case we send the lost person back about a mile in the direction from whence he most likely had come, to the Green Acres subdivision. There on Highway 31 Marco Street is plainly marked. On more than one occasion, I have had motorists, who are coming south on the side street, stop on seeing me in my backyard and ask directions to the Greely Community Centre. My directions are simple. "Go ahead about three or four car lengths. It is the building that you can see in front of you."

People making inquiries

Lost in Greely

With Mel Tomkins

about someone with a Greely R.R. 2 address are sometimes amazed to find that they have five or six miles farther to go to their destination, because the Greely Rural Route goes as far as Lot 26 on the Snake Island Road. The Greely Rural Route also services about a half dozen subdivisions in the area. Green Acres, the oldest of the local subdivisions, is near Regional 8 at Highway 31. Sunshine Acres is just west along Road 8. Osgoode Gardens is just west of Road 25 on property once owned by this writer. Further south there is Cedar Acres and Orchard View, a small subdivision with an Osgoode R.R. address. Closer to the centre of

Greely you will find the Shields subdivision just south of the Community Centre. This subdivision was developed by Andy Shields on his farm. Just west of the cemetery new houses are being built in the new division operated by the Johnston family. It is on the former farm of the late Herb Johnston.

At one time a person had to pay to drive through Greely. An old 1879 map of Osgoode Township shows a toll gate at the north end of the village on the road which is now Highway 31.

If you ever get lost or need information in Greely you may inquire at the Post Office,

Larry's store, Overell's Cheese Shop, Randall's Iron Works, Parker's Craft Shop, or at the Community Centre (if there is anyone there). You might ask at the church but they are only open on Sunday mornings. The only place you find open seven days a week is a farm and the farmer represents what may too soon be an extinct species in Greely. When many a country road you've crossed and the gas tanks bringing up the cost

Just ask around
And you'll be found.

Maybe it's in Greely that you're lost —

We'll with you, have a friendly chat

And tell you where you're really at

Just ask what you will,
By our window sill.

We'll tell you the facts. How's that!

Russell Reinsmen

The monthly meeting of the Russell Reinsmen held Nov. 6 was, of necessity, rather short. The reason, of course, being that the scheduled speaker, Mr. Maurice Lafortune failed to appear. This was a surprising development since in the past the members of the community have given willingly of their time to help this new 4-H Club. The members present were promised an additional meeting to present the Appaloosa breed by another speaker.

They adjourned after a brief business meeting. The next meeting will be held Dec. 4th, 7:30 p.m. Anyone interested in joining an extension program in conjunction with the Horse Club call Lola Wood at 445-2976, or Barb Dorner at 445-5209.

Delinquents to cough up

Tax delinquents will soon feel the heat as Russell Township works out a way to force them to pay up.

Reeve Gaston Patenaude says some residents owe as much as \$12,000 and are up to six years in arrears. Collection of outstanding back taxes would add up to a sizeable chunk of cash.

Municipal legislation now being prepared would require residents three years or more in arrears to cough up.

Chateau 417

Optimism and Experience are Key Ingredients

by Jane Camm

Hard work, optimism and money helped the Richter family resurrect the sagging reputation of Chateau 417, a charming restaurant off highway 417, near Embrum.

With determination and patience, the German family has succeeded in dragging a worn reputation out of the mire and polishing it up.

After taking over Chateau 417 last April, the family faced with a major stumbling block — picking up the pieces of the previous owner's failure. It did not take long for them to realize the sad condition the building was in.

Grasping the last vestiges of optimism, Peppe, Elfie and Charles Richter tugged up their socks, rolled up their shirtsleeves and got down to work.

The modern structure, a combined house and restaurant, is only a few years old but needed a \$45,000 facelift. Broken pipes, redecorating and rewiring had to be corrected before the restaurant could reopen.

The old-world European ethic of hard work is ingrained in both Peppe and Elfie.

"We are used to hard work; we wouldn't be happy doing nothing," said Elfie, the warm, businesslike co-owner.

The previous owner threw in the apron, taking everything moveable and leaving only a bad reputation for poor food and service, said the Richters.

Although this reputation was associated with the name Chateau 417, the new owners took a chance and left it unchanged. Once the restaurant was back on its feet, curiosity overcame many former patrons and they ventured back, giving the Richters a chance to prove themselves.

An open-armed welcome embraces guests entering the restaurant. From the parking lot the octagonal-shaped building looks like a home. It almost feels like coming to dinner with an old friend.

The family's gracious hospitality is largely responsible for rekindling business. Weekends are very busy, with regulars and newcomers enjoying the subdued atmosphere and delicious food.

"It was hard at first to get people to come back. We started with only one customer and now we are doing fairly well," said Charles, the Richters' enthusiastic 19-year-old son.

The entire operation is run by the three family members and one waitress, leaving little time for relaxation.

A blend of European and Canadian is apparent not only in the decor but in the menu. European dishes like Weiner Schnitzel or desserts like Black Forest Cake are popular features on the menu.

Peppe, who mastered chef and hotel skills in Prague, came to Canada in 1954, bringing his European talent with him. He does all the cooking at the restaurant, carefully preparing each meal, adding a personal touch to every dish.

Chateau 417 is not the first restaurant the family has owned. In 1966, the Richters bought Towers Restaurant in Ottawa. They were forced to sell the thriving business after Peppe became ill. Elfie was unable to manage alone.

For the next 10 years, Peppe worked in restaurants such as Louis Neuf and the Marble Works. Then came the opportunity to buy another business.

Looking for a house, the Richters were shown Chateau 417. Despite the damaged state of the building, the family was confident it could rely on experience to be successful.

The cost of maintaining the restaurant is a whopping \$5,000 to \$6,000 a month. There is no time for idleness. At this stage, a day off is an unaffordable luxury.

If business continues to grow, the family hopes to have enough money to finish landscaping and set up a beer garden in the summer. The Richters want to give the building more German character.

Proud of its accomplishments, the family wears the shiny-new reputation like a badge. The Richters are content to serve good food at reasonable prices and they're sure the fate of the restaurant is no longer dangling on a thin string.

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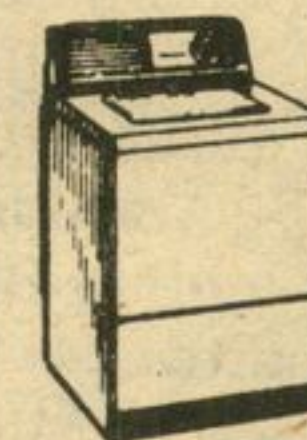


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