

Stonehouse Restaurant Under New Ownership

By Linda Harrington

Wes Haines, talks about his meal creations with a genuine passion. This award winning chef is the new owner of the Stonehouse Restaurant and he is already getting rave reviews.



Manager Karen Gero, owner and Head Chef Wes Haines pose with other members of their friendly staff at the Stonehouse Restaurant (1 to r)- Lou Day, Christine Bitar, Barb O'Brien and Brianna MacDonald.



New owner and head chef at the Stonehouse Motel, Wes Haines, displays a plate of freshly cooked haddock, which has been getting rave reviews from his customers. (Harrington Photo)



Chef Wes Haines has a passion for cooking up memorable meals for his customers at the Stonehouse Restaurant, using the finest and freshest ingredients.

Chef Haines envisioned a great deal of potential at the Stonehouse Restaurant. He liked the location, he knew the existing owner and he saw an empty kitchen. "Every chef wants his own kitchen," he says. On July 1st, Wes Haines became the new owner.

The hours of operation immediately changed from ending at midday to full service from 7AM to 10PM. "I thought it would be more convenient for the motel guests to have access to a full service restaurant throughout the whole day," he says.

There have been plenty of other exciting changes as well. There is now a Sunday Brunch served from 10AM until 2PM. Customers are invited to enjoy an evening meal in the fine dining section. Open mic sessions, hosted by John Simms, are held on Sunday afternoons and musicians are encouraged to stop by for a jam session.

"The menu is one of the biggest changes," says Wes. "I specialize in seafood. After spending seven years as an Executive Chef in Bermuda, I know a great deal about seafood." He says he makes his own sauces and batters, and buys fish from local suppliers. The combination seems to be working, as customers have been telling Wes his fish and chips meal is the best they have ever tasted.

Karen Gero, is the new manager at the Stonehouse Restaurant and she brings over 20 years of experience in the restaurant business. "Putting my managing skills to work is a passion of mine," she says. "I love the social aspect of meeting the customers and making friends. My ultimate goal is to "WOW" the customer with our service, so they will keep coming back."

She says she trains all her servers to treat the customers this same way. An extensive catering menu is now available from Chef Wes, as well. He hopes to expand this portion of his business, as the local demand and an increase in staffing permits.

The Stonehouse Restaurant will be hosting a "Welcome Back Student Night and Grand Opening" on Sept. 15th beginning at 7p.m. There will be food and drink specials all evening, open mic hosted by John Simms, prize giveaways and lots of munchies.

For those looking to try out a new menu at a familiar location, the Stonehouse Restaurant is worth a stop. And yes, the fish and chips should definitely not be missed.

Atkinson, Blackmore, & Patriquin Win Major Titles at Debert Golf Club



Julia Blackmore, Peter Atkinson, and Chuck Patriquin proudly display their hardware won at the Debert Golf Club championship. (Hillier Photo)

By Bruce Hillier

Peter Atkinson dropped a short par putt on the 36th hole to edge Bruce Whalen for the men's division of the Debert club championship. Peter held a four shot lead going in to the final round over Bruce and had to come from a two stroke deficit at one point late in the round to claim the championship. George MacKay, a two time club champion came in third. Deverne Rushton, Wayne Purdy, Dan McKay, Matt McKay, Wade Conrad, Dave Allaby, Dave Wright and Bill Wilson also carded respectful rounds.

Laurie Blackmore won the ladies title by edging Ashley Van Kroonenburg. Laurie led the division from the onset despite an early push from Ashley. Robin Whooten, Julia Blackmore, Valerie Rushton, and Carol (the slicer) Eisner rounded out the other top contenders.

Chuck Patriquin edged

Randy Webb by one stroke for the seniors' title. Bill Fulton, Wayne Lynds, John Laverture and Ron Eastcott also shot low rounds. The Club championships were a great success and credit is due to our local organizer and golf Guru Steve Masters. Steve has worked at the Debert Golf Course for the last few years and has hosted countless successful tournaments. He is meticulous technician of the game and provides professional instructions for the local duffers. If Steve can teach the owners of the course and an old army guy how to swing properly, he can probably teach anyone.

A relay for life tourney is being played on the 28th of August at 3:00 p.m. It is a nine hole tourney in support of breast cancer. If anybody would like to show their support please call 662-4499 and register.

Until next month, from the Jewel of the Cobequids.

Award Winning Chef Wes Haines and Manager Karen Gero invite you to experience the new

Stonehouse Restaurant

165 Willow St. Truro, Nova Scotia
Call 893-9413

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CATERING MENU

Hor D'Ouerves

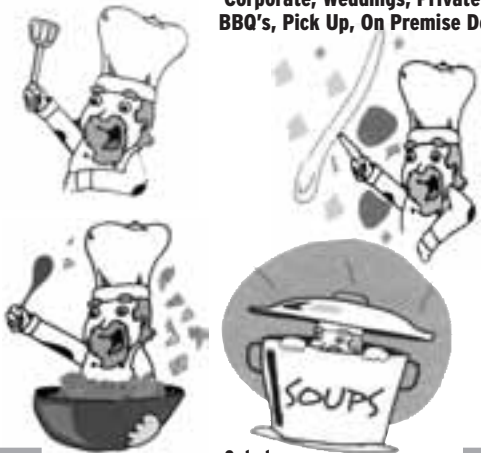
- Jumbo Shrimp Cocktail
- Breaded or Coconut Shrimp
- Seasoned Fish Bites (Wahoo or Tuna)
- Conch Fritters, Calamari
- Bacon Wrapped Scallops - Breaded Scallops
- Seafood Mushroom Caps
- Breaded Chicken Strips
- Chicken Satay with Peanut Sauce
- Honey Dijon Beef Satay
- Chicken, Beef or Pork Souvlaki
- Chicken Wings, choice of various flavours
- Hot, Med, Mild, Suicide, BBO, Honey BBO,
- Breaded, Dry Cajun, Honey Garlic, Honey Dijon
- Teriyaki, Sweet & Sour, S & P, Plain, Schechwan
- Sausage Rolls, Egg Rolls Hummus & Pita
- Bruschetta, Devilled Eggs, Scottish Eggs
- BBO or Sweet & Sour Meatballs, Boiled Eggs

Party Trays

- Relish Tray-Variety of Pickled Vegetables
- Vegetable Tray-Fresh Garden Vegetables
- Fresh Fruit Tray-Variety of Seasonal Fruit
- Assorted Cheese and Cracker Tray
- Assorted Sandwich Tray, Ask For Your Choices
- Cold Deli Tray, Assortment of Cold Meats
- Seven Layer Dip and Tortilla Tray
- Smoked Salmon with Cream Cheese & Capers
- Spinach Dip with Melba Toast

Box Lunches

Enjoy your fishing or boat charters. We will prepare your food with all condiments so you can relax & enjoy your day, may we suggest: Southern Fried Chicken By The Bucket, or Your Favorite Wings By The Bucket Assorted Sandwiches, Coleslaw, Potato or another kind of salad, we will pack it all up and deliver to your boat. Picnic Lunches, Box Lunches and business luncheons are also available.



Salads

- Mesculin Greens with Assorted Vegetables with Choice of Salad Dressings
- Caesar Salad, Croutons & Parmesan Cheese
- Potato Salad, Fruit Salad, 3 Bean Salad
- Spinach Salad with Mushroom and Bacon
- Coleslaw, Pasta Salad, Greek Salad
- Seafood Salad, Caprice Salad
- Marinated Mushroom Salad
- Tomato and Boccocihi with Scallions

BBQ Menu

- Wahoo, Tuna or Salmon
- 8 or 12 Ounce New York Striploin
- Chicken or Beef Brochettes
- Rotisserie Hip of Beef
- Whole Turkey, BBQ or Deep Fried
- Whole Chicken or Boneless Breast
- Homemade Burger Patties, Jumbo Hot Dogs or Bavarian Smokies
- Entrées Include Three Different Salads of Your Choice, Fresh Breads, Baked Potato, Vegetables and Seasonal Corn On The Cob.

Let us fix you up in a price range you want to spend per person. *Bar Service Available*

We Also Do Pig Roasts

Included in the price is buffet tables, set up, all condiments, disposable knives, forks and plates. China plates and cutlery available at an additional cost. Any staff that may be required is charged at \$35.00 per hour per staff member with a \$120.00 minimum. Equipment Rented with The Purchase of Food Chaffing Dishes (with Sternos) - \$18.00 Disposable Banquet Tablecloths - \$7.50 Steel Spoons, Tongs, etc.

Side Dishes

Peas & Rice, Basmati Rice, Spanish Rice, Rice Pilaf, Steamed Rice, Vegetable Fried Rice, Macaroni & Cheese, Baked Beans, Mixed Vegetables, (Local Corn On The Cob is Seasonal), Stuffing, Cassava Pie, Plain or with Chicken, Baby Roast Potatoes, Roasted Potatoes, Garlic Mash Potato, Scallop Potato, Yams

Entrees

- Beef
- Prime Rib of Beef
- Roast Top Sirloin
- Ponderosa Hip of Beef (75 People or More)
- Beef Tenderloin (Whole)
- Filet Mignon (Bacon Wrapped or Without)
- Beef Wellington
- New York Striploin (Whole)
- New York Steak (Choose Your Size By The Oz)
- T-Bone Steak
- Porterhouse Steak
- Beef Stirlry
- Beef Stroganoff
- Sliced Roast Beef and Gravy
- Beef Souvlaki
- Giant BBQ Beef Ribs
- Veal Parmesan
- Veal Cutlets

Available Sauces: Peppercorn, Oh'jous, Gravy, Hollandaise, Béarnaise, Béchamel

Poultry

- Roast Chicken (Whole, 1/2 or 1/4)
- BBO Chicken
- Oriental Chicken, Fried Chicken
- Chicken Breast (Boneless)
- Chicken Cordon Bleu (Ham & Swiss)
- Chicken Kiev (Spinach & Feta)
- Maine Lobster
- Chicken Oscar (Sea Food Stuffing)
- Chicken Souvlaki
- Teriyaki Chicken
- Sweet & Sour Chicken
- Curried Chicken
- Szechwan Chicken
- Roast Turkey with Dressing
- Deep Fried Turkey
- Roast Duck

Pork

- Roast Pork
 - Pork Chops
 - Whole Piglet
 - Pork Cutlets
 - Pineapple Glazed Ham
 - Spare Ribs
 - Baby Back Ribs
 - BBO Pork Tenderloin
- Available Sauces: Apple Sauce, Gingersnap, Honey or Regular BBO Sauce, Marinara, Sweet & Sour, Mint

SEAFOOD

Fin Fish

- Can be baked, panfried, breaded, battered, grilled, BBO, or poached
 - Atlantic Salmon, Salmon Wellington
 - Wahoo, Yellow Tail Tuna
 - Rockfish, Mahi Mahi
 - Grouper, Cod Fish
 - Stuffed Trout (Special Order)
 - Tilapia, Sea Bass, Catfish
 - Red Snapper
 - Sword Fish, Shark
- Available Sauces: Sorrel, Lemon Butter, Lemon Garlic Pepper Butter, Cajun

Pasta's

- Meat Lasagna
 - Vegetarian Lasagna
 - Seafood Fettucini
 - Fettucini Alfredo
 - Spaghetti & Meatsauce
 - Spaghetti & Marinara
- Other selections of pasta on request

Shell Fish

- Mussels, Clams
 - Large Tiger Prawns, Shrimp
 - Swimming Scallops, IQF Scallops
 - Conch, Oysters
 - Spiny Lobster (Seasonal)
 - Maine Lobster
 - Dungeness Crab
 - Alaskan King Crab Legs
- Available Sauces: Cocktail, Drawn Butter with or Without Garlic, Key Lime
- All seafood is sold at market price & availability

Bakery

- French Baguette
- Italian Loaf
- Foccocia Bread (Flat)
- Foccocia Braided Loaf
- Pan Pizza
- Dinner Rolls
- Garlic Loaf
- Cheese Bread

Soups

- Stock Soups, Cream Soups, Chowders, Bean & Lentil Soups
 - Chili, Stews & Chilled Soups
- Ask for your favourite soup, we will make it for you. Soups are sold by the gallon.

DESSERTS

Cakes

- Price Depends on Number of Guests
- Marble, Strawberry Short Cake, Chocolate, Fruit Cake, Vanilla, Black Forrest and Cheese Cakes.
- Birthday Cakes (3 days notice)

Pies

- Pumkin Pie, Apple Pie
- Keylime Pie, Coconut Cream
- Chocolate Cream, Pecan
- Lemon Meringue Pie

Specialties

- Chocolate or Strawberry Mousse
- Assorted Cookies per dozen
- Brownies, Tarts, Apple Strudel
- Tiramisu, Apple Crumble

If there is a dessert that you would like and do not see, ask and we will be more than happy to accommodate your request.