

# Early season success for Just Crepes

By Brienne Juniper

The writing is on the wall at Just Crepes, and what does it say? Carpe diem – among other sayings – and that's what patrons have been doing since its opening on Victoria Day weekend. With the flavourful variety of dishes ranging from eggs Benedict breakfast crepes to fruit-filled dessert crepes, there is something for everyone's taste buds.

The fresh Port Carling hot spot has the feel of a quaint french café, and the walls throughout are decorated with uplifting and inspirational sayings. Owner Janine Heaslip says she and her husband designed the interior of the restaurant as well as the menu to suit their own tastes in hopes that their approach would please others as well.

The old building, which is now painted a vibrant yellow, is located across from Tommy

Bahamas on Port Carling's main street. Heaslip says it required quite a bit of restoration, and to keep some of the character she and her husband incorporated some of the old floor joists into the bathroom sink fixtures.

"It would have been nice to open up last summer but that would have meant rushing things and not putting that finishing touch on a lot of stuff," says Heaslip of their original plan to open for the 2006 season. "We decided that it was more important from a patron point of view and that's basically what we built this on."

Heaslip has more than 12 years of experience in bakery management, and spent countless hours working on the menu. With the help of her sister-in-law, she came up with unique names for each dish, such as Just out of the Blue, a combination of chicken, blue



**MAGNIFIQUE MENU:** Just Crepes recently opened in Port Carling and is offering a wide variety crepes, from breakfast to dessert creations.

cheese and broccoli florets wrapped in a crepe, or Heaslip's favourite Wholly Crepe Marie, which is beef tenderloin with a red wine portobello mushroom red wine sauce created by her husband. They also offer gluten-free and whole wheat crepes for health

conscious patrons.

"Initially when we thought about a menu we were going on our taste buds but trying to be health regulated, however, it seems that everything has just gone to our taste buds," says Heaslip. "But everything is delicious and flavourful, and

we worked on the menus for a very long time."

The restaurant met with early success this spring, drawing large crowds on weekends. Heaslip predicts weekday patrons will also increase during midsummer and despite being open just a month, future

opportunities have already presented themselves.

"Franchising is a thought for us, it was brought up to us the first day we were open," she says. "We were approached, and it took me by surprise because I had never even thought of that yet."

Other future plans may involve opening in the evening, although Heaslip says she wants to focus on perfecting breakfast and lunch before pursuing the dinner crowd. Thought is also being given to whether or not to stay open during the winter months, but will be decided as demand dictates.

"The summer is definitely where your gravy is for this community and we will work at a plan," she says. "A lot of locals are coming in and asking so I'd like to make everybody happy, and it just works better too when there's a constant."

## Tasty Cream makes way for Shoppers

By Don McCormick

Huntsville will soon bid farewell to an icon of the past when the Tasty Cream is torn down to make way for new Shoppers Drug Mart.

The Tasty Cream, home of the King Freddie hot dog, and

ing and the traffic congestion.

As store franchisee Dana Murdy explains, "While Tim Hortons is a great neighbour, being next to them does present some parking and traffic issues".

The Tasty Cream was origi-



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