



Photo by Andrew Meade

Nicholas Servel, manager of L'Auberge de France in Trenton poses for a photo in the cafe's recently opened Front Street location in Trenton. The expansion of the Belleville business opened Jan. 14.

French cooking comes to Trenton

By Andrew Meade

Vibrant downtowns are the hub of communities big and small across the world and that is exactly what Nicholas Servel, the manager of the new L'Auberge de France in Trenton, hopes to help build in his business's new home.

Once bustling downtown cores in cities like Trenton and Belleville have gone through changes with big box stores opening up on the outskirts of town and drawing business and traffic away from local business. But that downtown environment is something that Servel valued about towns when he lived in France, before moving to Canada five years ago.

"As French people, that is what we know about little villages where you can find the butcher, the baker and cafés all gathered in the centre of town which makes the place really alive and

creates interactions between the local community. That is what we wanted to reproduce here in Trenton."

Janie Harrison, of the Trenton Downtown Business Improvement Area, sees the addition of L'Auberge to the downtown core as beneficial to growing the part of the community that is lacking.

"I think every new business brings with it a new demographic of customers, so while they are here supporting the business that they came specifically to, they realize what else is downtown," says Harrison.

"It is the most surprising thing to people who come down is the they didn't know that there is so much here. You really can get everything you need downtown."

The newly opened café is an expansion of Belleville's L'Auberge de France and has been received in the Trenton's downtown with open arms. The new

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location at 22 Front St. in Trenton opened its doors Jan. 14 and has had a steady stream of customers ever since.

"We've been open a week and a half and the response of the Trenton community has been very good," says Servel. "Of course, the fact that

L'Auberge de France already existed in Belleville helped a lot to attract so many people around here, but the main comment we had was that Belleville was too far away."

Customers old and new no longer need to travel to enjoy the coffee, French pastries and fresh bread. Servel delivers all of the store's products every morning from the kitchen at the store's Belleville location.

"The Belleville kitchen wasn't used 100 per cent before so we thought it would be good to have the production there. We have bakers there making all the breads, preparing all the vegetables and meat," Servel says.

It is not just good food and drink that Servel hopes to provide to his customers. He says he sees L'Auberge as a sort of melting pot of community, people and ideas. He hopes to provide his patrons with a warm and vibrant atmosphere that is welcoming

to Trentonians of all ages.

"You can see it in the décor too. We are trying to mix old traditional items as well as more modern ones. I think it is a good link between younger generations who want to see different things and older ones attached to traditions. I'm a bit in the middle of both and I think its good to relate everyone around this."

Servel says he hopes to expand and collaborate with other local businesses and artists to provide space on the café's walls to hang artists' work and promote and present events.

At the end of the day, Servel says he is not looking to make millions but he wants to serve quality food made with fresh, organic ingredients when possible at a reasonable price.

"We don't want to be elitist and want everyone to be able to afford a very good meal, but it still has a cost."

Visitors dream of summer at Quinte Mall boat show

By David Fransky

The Quinte Mall Boat Show in Belleville this week is showing potential buyers what boats are on the market this summer.

There are many organizations that have come to talk about the boats that they make and how much they cost.

One of the things that was noted is that a lot of the boats that have been made by different

companies have the same engine, made by the Yamaha company.

There are two main types of boat that the companies feature: fishing boats and pontoon party boats.

Paul Randle works for Smokercraft, which makes both types of boats on display. Randle has been coming to the boat show for 21 years now. One of the boats that is in the mall is a 168 Mag, which is a fishing boat with a Yamaha

engine.

Asked why he came to a boat show in January, Randle said, "It just gets them out in the open mall, advertises that they are here. It helps for people to just look at them."

Asked why Smokercraft makes their boats out of only aluminum, Randle said, "It was what the company decided to go with."

Randle said he plans on coming to the boat show next year and after that.

Randle likes to come out to talk about the boats and to show them off to other people in the community. He has said that he likes to get people to see the boats that Smokercraft has.

There are four or five boats in each station with four boats at the Smokercraft station. There are three fishing boats and one pontoon boat at that station. Each of them are different from each other.

All kids should have opportunity to skate

By Amanda Cheung

Every kid should have the opportunity to skate.

"Skating is so great," says Kari Kramp, a parent and chair of the Madoc Public School council and a Biosciences teacher at Loyalist College.

"Living in Canada, it's so great if all the students could learn how to skate, so we want to provide this opportunity for them."

On Feb. 6, Madoc Public School plans on taking the whole school skating at the community centre nearby. The problem is, not all the students have skates.

"We had some challenges and that's to get the whole school skating," said Kramp. "We weren't going to do it because not all the students had skates and also it's required that the students have helmets, so there seemed to be a lot of road blocks ahead."

At the last school council meeting, just before the Christmas holidays, the volunteers tried to address the

issue and did so by talking with the community.

"A couple of the men's hockey teams, some of the old timers, they got together with Canadian Tire in Belleville and they donated 50 new helmets for our school over the Christmas season. So that basically addressed our need for helmets because that can be a school set of helmets that we can share and what we were left with was just the issue of skates," said Kramp.

"We didn't have enough skates on hand and what we wanted to do, this skate drive, is to allow all the students at Madoc Public School to go skating, so it's not a have and have-not."

The skate drive is set up as a large green bin sitting in the lobby of Madoc Public School, for anyone to drop off a pair of unwanted skates. Students can try on skates until they find a pair that fits. Once the skates find a home, they are the student's to use.

The only requirement for the students is that they donate the skates back, once they have outgrown them.



Photo by Amanda Cheung

Kari Kramp, chair of the Madoc Public School council, poses with her daughter Ainsley Phillips, in Grade 2, inside the skate drive bin. MPS is holding its first skate drive this year in an attempt to give all their students an opportunity to skate on their skate day planned for Feb. 6.