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Weather



TODAY:

HIGH OF 7 LOW OF 2



WEDNESDAY: **60% CHANCE OF SHOWERS**



HIGH OF 7 LOW OF 0



THURSDAY: CLOUDY



HIGH OF 6 LOW OF -2



FRIDAY: MIX OF SUN AND CLOUDS

HIGH OF 5 LOW OF -3



HIGH OF 4 LOW OF -6

Owl's Bread Bakery celebrates 24 years in Potton



THE SCOOP

MABLE HASTINGS

he Owl's Bread Bakery in Mansonville takes its name from the Owl's Head Mountain situated near the town. The Bakery is celebrating 24 years in operation in Potton having originally opened its doors for Valentine's Owners, Chef Denis Day in 1994. Mareuge and his wife Agnès Castilloux have attained a quality clientele of followers who dine at the location often changing with each season. Chef Mareuge received his diploma from L`école hôtelière de Lausanne, Switzerland renowned as the best hospitality school in the world, and he along with his wife, Agnès are proud of their many years in the picturesque village of Mansonville.

According to New York Times, Travel Columnist, Marian Burros, the Owl's Bread Bakery "brings one of the best bistro lunches this side of the Atlantic to its customers.'

While the name and its reputation would lead one to deduce that bread is the signature creation at Owl's Bread Bakery, there are a plethora of mouthwatering delights available for your taste buds to sample. Croissants, foie gras created from goose liver, duck, cheeses, pastries and more exquisitely served cuisine will leave you eagerly anticipating your next visit.

After ten wonderful years in Potton, in 2004 the couple opened a second establishment in Magog. This venture was a little less successful due to the astronomical costs of building in the city and the many strict regulations.

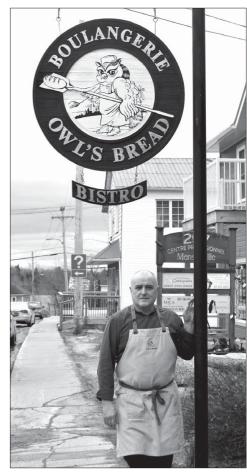
'We ended up selling the building," explained Mareuge. "We have a shop in the "Carrefour de Santé Globale," on route 112," he added. "This shop has been doing well.'

Owning and operating a business at times means celebrating through the ups and struggling through the downs. Owl's Bread is no exception to this reality but the couple are proud to continue in Mansonville in hopes that with the pending development of Owl's Head Mountain there will be an increase in business and this will enable them to continue to thrive and grow in a community they appreciate and enjoy.

If the crowd gathered this Saturday as a photo was snapped for this article, is any indication, with a line up to the its door, the bakery is a definite stop for all. Some in line were on their way to or from the Owls Head Ski Hill while others were locals stopping for breads and desserts for their weekend dinner plans.

One woman approaching the counter exclaimed, "We are here to treat ourselves to one of those delicious chocolate eclairs after our dinner tonight," only to be urged by another customer offering a random suggestion. "Try the Duchesses cookies, they are to die for!" As the exchange continued and the couple stood contemplating, Agnès stood patiently at the counter waiting for a decision to be

If you have not yet visited Owl's Bread it is located at 299a Principale in Mansonville, 450-292-3088. While it is closed on Mondays and Tuesdays, the Mansonville location is open Wednesdays



Chef Denis Mareuge outside their Owl's Bread Bakery location in Mansonville.

and Thursdays from 9am to 5:30pm (open for lunch), Fridays 9am to 7pm open for lunch and supper, Saturdays 8:30am to 5:20pm open for lunch and supper and Sundays 8:30am to 5:00pm, open for lunch but not for supper.

As the hours change depending on the season, it is wise to call or check the website, www.owlsbread.com before visiting the Bistro.



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Ben by Daniel Shelton



