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## Weather



TODAY:  
SUNNY  
  
HIGH OF 8  
LOW OF -8



TUESDAY:  
SHOWERS  
  
HIGH OF 13  
LOW OF 4



WEDNESDAY:  
SHOWERS  
  
HIGH OF 13  
LOW OF 6

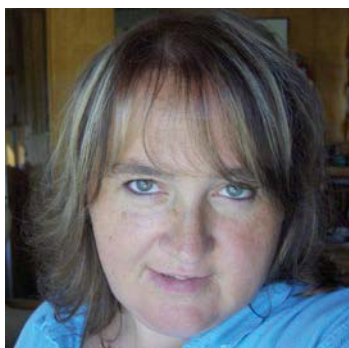


THURSDAY:  
PERIODS OF  
RAIN  
  
HIGH OF 8  
LOW OF 0



FRIDAY:  
PERIODS OF  
RAIN OR SNOW  
  
HIGH OF 4  
LOW OF -2

# Owl's Bread Bakery celebrates 30th anniversary



## THE SCOOP

### MABLE HASTINGS

In a time where some small communities like Potton have lost businesses and services it is important to celebrate those who not only continue to operate but to thrive in our community.

The Owl's Bread Bakery in Mansonville is celebrating its 30th Anniversary having opened in Potton on February 10, 1994. Owners, Chef Denis Mareuge and his wife Agnès Castilloux proudly thank customers for their loyalty and support over the many years of operation in the village of Mansonville Potton's largest town and service center.

Deriving its name from the Owl's Head Mountain located some 10km from the town, Owl's Bread is a must stop for locals and visitors alike. Many travel to Mansonville to purchase the variety of products sold at the Bakery that include: cookies, cakes, pies, croissants, foie gras created from goose liver, duck, cheeses, pastries and much more.

Chef Denis Mareuge received his diploma from L'école hôtelière de Lausanne in Switzerland and he and his wife brought their skills and passion for baking to Potton. From amazing Christmas logs to a variety of baked goodies created with the passing seasons, Owl's Bread has a plethora of savory treats to excite your palate.

On March 5, the Missisquoi North Volunteer Centre (CABMN) Senior Services program organized a coffee hour at the Feather in the Wind Senior Centre with special guest speakers, Denis and Agnès who were invited to talk about their 30-year celebration as the owners of the bakery and to share their experiences including the trials and triumphs of creating a business and sustaining it. They had a lot of



Angelle Laplume, Lucie Beaudoin (CABMN Senior Services), Denis Mareuge and Agnès Castilloux (owners of Owl's Bread Bakery)



Attendees at the Owl's Bread Coffee Hour

history to share!

Thirty people gathered to enjoy the session entitled, "a slice of life." The couple also shared a special treat of fresh croissants and mini chocolatines for the attendees to enjoy with their coffee.

"I learned a lot about the bakery that I wasn't aware of and it was really nice to get to know Denis and Agnès in a different way," said Lucie Beaudoin, Coordinator of the CABMN Senior Services. "We had a lot of positive feedback from those who attended," she added.

During the summer you can also find Owl's Bread products available at the Mansonville Covered Market located in the Andre Gagnon Park. Last year their products were included on the vendors table. This year Denis and/or Agnès will have their own table and will be there to greet customers.



COURTESY

Owl's Bread Bakery celebrates 30 years!

For more information about Owl's Bread Bakery, opening hours, products and more, visit: [www.owlsbread.com](http://www.owlsbread.com)

Happy Anniversary Denis and Agnès! Owl's Bread is a treasure in Potton and we hope you continue to rise in your success!

## Ben by Daniel Shelton

