

Beat The Heat This Summer



Your Air Conditioning Professionals

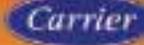
Trust a family business with 40 years of experience

NO PAYMENTS FOR 3 MONTHS*
on all new wall mounted air conditioners
CONTACT US FOR A FREE ESTIMATE

*Offer valid until June 15th. Certain conditions apply.

FINANCING AVAILABLE

SALES • INSTALLATION • SERVICE



turn to the experts

KLIMFAX
514-906-6460
klimfax.com

We are in your area

NEWS & VIEWS

Douglas Hospital wants to get to know its neighbours better

By Tracey Arial
The Suburban

The administration of the Douglas Research Institute in Verdun is planning a wide-spread public consultation next autumn.

"We have two principal objectives in this process: to build a two-way respectful relationship with our neighbours and to get their input on our development," says Marie France Coutu, Douglas Hospital's acting director of communications. "There will be no restrictions on the discussion."

The plan was presented to its board of directors at its last meeting on Wednesday, May 15.

Coutu says that board members approved the idea, but they are worried about how the consultation process might work. "There were several comments from the board," said Coutu.

"They were very concerned that this would be a real consultation and not just a PR exercise but also that citizens recognize that they don't have decision-making powers."

If the process does work, it will overturn a sense of distrust that has evolved between local citizens and the Douglas since 2005, when the organization tried to sell a third of its territory to developers. If it had gone through, that proposal would have removed hundreds of community garden plots to make room for a residential street of condominiums. More than 500 Verdun residents showed up at Verdun City Hall to stop the project.

Then Mayor Claude Trudel promised to make the entire Douglas Hospital property institutional land instead. One patch on the north-east corner of the property remains officially zoned parkland.

The Crawford Park Heritage Protection Committee was behind the initial mobilization and the citizen group still exists.

Its president, Christian Nadeau, attended the recent board meeting and saw Coutu's presentation about the citizen consultation. He's hopeful that it marks the beginning of more transparent governance on the part of the Douglas Institute.

"The new management seems to have a more open attitude towards citizen concerns and that's good," said Nadeau. "It would be better if an advisory committee with experts in architecture, heritage and landscape could be created as well to advise management for the future."

Nadeau said that the Douglas Research Institute has already paid a heritage and ecological expert for their opinion on the future development of its green space and buildings, but such people need to be involved throughout the process. He says that he and the citizens involved on his committee are waiting to see what kind of process will be established.

The Douglas Research Institute is part of McGill University. I'm sure that there are lots of people there who would be interested in helping make this facility the Montreal landmark it could become."

TMR council lowers speed limit on town roads

By P.A.Sévigny
The Suburban

Following years of requests, residents along the town's busy Lucerne, Bates and De Vimy Roads will finally see local speed limits sharply reduced to 40KPH following a minor adjustment to the province's highway code. According to TMR spokesman Alain Côté, Quebec's cities and towns are now permitted to regulate speed limits within their own jurisdictions without seeking the MTQ's (Ministère des Transports) approval. As a result of the province's own initiative, the town took advantage of the situation to alter their own Traffic and Parking By-law (#1384) which dates back to the year 2000.

During Monday's mid-morning press conference that was held on Lucerne Road near Powell Avenue, Mayor Philippe Roy took the occasion to meet and greet passing residents after which many of them thanked him for the town's new speed limits.

"The safety of our pedestrians remains a priority for the town," said Roy. "Reduced

See SPEED LIMIT, page 19

Restaurant Review

Rejuvenated Griffintown landmark La Trattoria offers exceptional dining experience

By Mike Cohen
The Suburban

There is a new vibe emanating from La Trattoria, the landmark Griffintown restaurant located at the corner of Notre Dame West and Guy. It has been six months now since experienced restaurateur Ted Dranias purchased the establishment and in this very short period of time he has already put his own personal stamp on the place.

Dranias has renovated the premises, giving the main dining room a much brighter look. The restaurant seats 110 upstairs, with two attractive rooms (the Michelangelo and the Da Vinci) at the lower level capable of accommodating 35 and 50

people respectively for private functions, or 85 for a larger gathering. A Bring Your Own Wine option has been introduced and a new staff is headed by executive chef Jason Santin, who previously worked at the Mount Stephen Club.

While the menu has all of the traditional Italian favourites, from pizza to pasta, there are also veal, chicken, fish, filet mignon, mussels and osso bucco options.

Dranias is very present in the restaurant, visiting each table and working directly with the chef.

Our server was the charming Jimmy Durantaye. While most restaurants bring bread to the table, La Trattoria starts you off at no charge with Dranias's new signature focaccia — oven-baked Italian bread, made from pizza dough and garnished with olives, roasted peppers and graded parmesan.

On this warm evening my lunch guests Neil, Glenn and I decided not to order the soup of the day and went directly to the appetizers. We elected to share the Trattoria Cutting Board (\$18), a delicious combination of cerignola olives, roasted antipasto, peppers, marinated artichoke with steamed homemade cacciatore sausage and sopressata crotonese cheese.



Server Jimmy Durantaye, owner Ted Dranias and head chef Jason Santi.

In addition, we opted to order our own portions of the Cavatelli di ricotta della casa (\$16). This tasty dish contains spicy cherry tomato sauce with basil and parmigiano, with a hint of olive oil. Neil and Glenn then ordered the Insala di rucola (\$14), a baby arugula salad with shallots, red grapes and walnuts, tossed with a honey truffle vinaigrette. Neither left a morsel in their bowls.

As we studied the main menu, several choices stood out. This included the array of pasta dishes, from gnocchi and spaghetti to penne and risotto. The pizzas can be prepared on thin or regular sized crust from a wood-burning oven and there are plenty of choices. The osso buco di Vitello,

the filet mignon Black Angus, Pollo alla Milanese and the chicken looked tempting. But so did the table d'hôte choice for this day (\$40), written across a large chalkboard. Chef Santin says he changes these options each week. On the day of our visit there was a combination of veal cheeks with celery root purée (which taste like very smooth mashed potatoes) topped with balsamic red wine sauce and a pan-seared salmon, served with green beans and topped with honey diced salsa, honeydew, red onions and roasted peppers. The combination was superb, with both the veal and the salmon cutting like butter.

We made sure to save room for dessert, albeit insisting upon sharing two dishes (\$7) and settling on the crème brûlée dulce di leche and the Panna Cotta alla Nutella, consisting of Nutella infused cooked cream, whipped cream and dark chocolate shavings.

La Trattoria is located at 1551 Notre Dame Ouest. Open Tuesday to Saturday, from 5 to 11 p.m. and Thursday and Friday from 11:30 a.m. to 2:30 p.m. and 5 to 11 p.m. You can access their menu at www.latrattoria.ca and call 514-935-5050 for reservations.

