



The Yale Whiffenpoofs in Montreal

The Yale Whiffenpoofs, the oldest acappella group in North America, traveled to Montreal, performing at Congregation Shaar Hashomayim on February 2.

Founded in 1909, the “Whiffs” began as a senior quartet that met for weekly concerts at Mory’s Temple Bar, the famous Yale tavern. Today, the group has become one of Yale’s most celebrated and hallowed traditions, with a diverse and evolving repertoire ranging from traditional Yale standards to popular songs from every decade. In recent years the Whiffenpoofs have been featured on TV shows such as Fox Channel’s “Glee”, NBC’s shows “The Sing Off” and “West Wing”, in addition to singing for President Obama at the White House in 2012.

The Whiffenpoofs have been influential in music since 1909, with prominent members such as Cole Porter and Prescott Bush, father of President George H.W. Bush. Their signature “Whiffenpoof Song,” written in 1910, has been covered by Elvis Presley, Bing Crosby, and Rudy Vallee, among others.

ADVERTISING FEATURE



Legendary Côte St. Luc Bar-B-Q - keeping up with the times

By Mike Cohen
The Suburban

It has been more than 60 years since Côte St. Luc Bar-B-Q first opened as a takeout and delivery spot. In 1983, the dining hall was built. The present owners are continuing the tradition of updating and renovating to stay current and meet the needs of their clientele. Visitors will notice a modern takeout section that now includes a TV. The recently implemented option to order online has also been a success. Be it takeout, delivery or dining in, business has continued to boom at the iconic Côte St. Luc Road location.

The restaurant is noted for its mouth watering chicken dinners, trademark homemade French fries, sauce and toasted rolls. The chicken is nested in its own juices and cooked on hardwood charcoal. The fries are cut on the premises from Quebec red potatoes, blanched and tossed into the fryer for a deliciously crispy taste.

Other options on the menu include chicken fillets, chicken wings, chicken salad, a hot chicken sandwich, and the club sandwich, as well as sides

of chicken soup, cole slaw, house salad and baked potato. Poutine remains a house favourite and the addition of gourmet poutines offers new flavours to try, such as the popular chicken poutine and smoked meat poutine. There are dining room lunch specials as low as \$6.95 and delicious desserts. House red and white can be purchased, as well as beer.

Johnny Castellano and Sean Finlay, who both have over 25-year histories with the restaurant, assumed ownership eight years ago. They started working in the kitchen, learning the business from original owner Frank Fabrizi.

Castellano and Finlay are proud about the fact they are now using Quebec red potatoes, along with a lot of other local produce. While the menu remains basically the same, passerby have no doubt noticed the beautiful new sign outside of the restaurant. “I think it has excellent curb appeal,” says Finlay. This is yet another example of their updates; keeping the clients and community in mind.

**Côte St. Luc Bar-B-Q is located at
5403 Côte St. Luc Road in NDG.
For more information call 514-488-4011
or log on to www.cotestlucbbq.com**



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