

## Pekin Garden already thriving in its new Queen Mary Road location

Mike Cohen  
The Suburban

Pekin Garden has been a staple on Queen Mary Road for more than three decades, having originally been established in the downtown area. A recent change in locations has ownership, staff and most importantly the customers all smiling.

When the lease for the popular Chinese restaurant was about to end at its long-time locale on Queen Mary Road below Decarie, owner Jia Chong Lin and his wife, Yuan Li Tong, decided the time was right to make a change. Further down the road, above Decarie and right next to the large Metro grocery store, there was an empty storefront formerly occupied by another restaurant at 5255 Queen Mary.

Jia Chong Lin worked at the restaurant for a number of years. He and



Waiter Ming shows one of the dishes.

his wife purchased the place from Michael Nie, who still comes in to help in the kitchen on weekends.

"Our cuisine was originated in ancient China," he says. "We use fresh ingredients daily and maintain a high standard for our popular dishes such as Peking Roast Duck, sesame beef, and General Tao."

The new venue seats 110 people. There have been no changes to the menu and free delivery is still available in the immediate area. It is also easier for pickup orders.

The standard regular customers are back to feast upon their dinners for two, three and four, as well as the soups, appetizers, duck, chicken, beef, pork, seafood and noodle dinners. Inside, the décor is more modern with two flat screen televisions, new chairs and fresh coat of paint.

**Pekin Garden is located at 5255 Queen Mary Road. Open 11 a.m. to 10:30 p.m. weekdays and 11:30 a.m. to 11 p.m. weekends. For more information call 514-484-9139.**

## NEWS & VIEWS

### A grand family celebrates in grand style Quebec global leader Delmar International reaches 50

By Beryl Wajzman, Editor  
The Suburban

There are few Quebec companies in the private sector that have become global leaders in their fields. Rarer still, are people of accomplishment who worked hard for what they achieved, still give generously of their time and talent and treasure to the community, and have never forgotten where they came from. Such is the company that celebrated its 50th anniversary at a spectacular gala at Windsor Station last Saturday night, Delmar International. More importantly, such is the Cutler family that started it and whose second generation is at its helm today.

Delmar is the largest privately held freight forwarder in Canada. More than 500 guests were on hand for the glittering evening enjoying the entertainment of Sugar Sammy and the gourmet cuisine of Chef Antonio Park. They included Delmar representatives, partners and clients from across the globe. But they also included an impressive array of leaders from business, politics, media and community organizations who were testimony to the commitment of the Cutler family to this city and its citizens, including the most vulnerable among us. Their name may not be widely known, but their impact and influence for good has been widely felt.

Established in 1965 in Montreal, Delmar International has evolved into a global player



and industry leader, offering customs brokerage, freight forwarding, distribution and supply chain logistics solutions to thousands of clients worldwide. The Delmar Group employs just over 1,000 people in 40 cities around the globe and has facilities at almost every major gateway in North America. Its world headquarters remains in Canada right here in Lachine.

Harrison Cutler began his career in the Canadian customs brokerage industry in the 1950s and started his own firm in Montreal, merging it in 1965 with Delmar Customs Brokers Ltd., a corporate name maintained through a series of acquisitions before it was changed to Delmar International Inc. in 1999. He retired as president in 2002, but remains as chairman. Prior to an eloquent and heartfelt address from his eldest son, Delmar president and CEO Robert H. Cutler, the audience was shown two videos. One documented the

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## restaurantreview Oregano's Grill continues to gain notice for fine dining at reasonable prices

By Mike Cohen  
The Suburban

There are many reasons why Oregano's Grill on Somerled Avenue in NDG continues to be recognized as one of the finest dining establishments in the West End. It all starts off with a fabulous menu containing a variety of selections, which has many regulars coming back more than once a week.

I am personally a seafood lover and it is difficult to find any other restaurant in the neighbourhood that can match the offerings in this category to Oregano's. Owner Shahidul Alam is proud of the fact his freshly grilled fish entrées are appreciated by the clientele.

My dining partner and I thoroughly enjoyed our most recent visit to Oregano's. It was a Thursday evening and when we arrived at 6 p.m. the dining room was quiet. Within an hour, there was barely a table available. Most people took advantage of the Bring Your Own Wine option.

Shahidul continues to be a hands-on owner, taking reservations by

phone, greeting customers at the door, visiting each table during and after dinner and working directly in the kitchen for he is in fact the head chef as well.

The impressive menu features grilled fish entrées, such as the popular Mediterranean sea bass, filet of salmon, tilapia, snapper, porgy, halibut, pepper crusted tuna and swordfish. Maritime lobster is available year-round. There are a variety of seafood dishes, such as calamari, grilled octopus, grilled shrimp, mussels and fried squid. Meat selections include rib steak, rack of lamb and veal. There are chicken options and plenty of pasta choices, delicious sides, appetizers and salads.

We started off by sharing a delicious appetizer of fried zucchini (\$10.95). For the main courses, we ordered from the special menu, from which our server, Jaclyn, showed us the fish available and explained in detail how they are prepared.

I chose the Mediterranean porgy, grilled and served with olive oil and lemon sauce. It came with a delicious piping hot bowl of lentil soup and

some rice. My dining partner opted for the Mediterranean sea bass, served precisely like the porgy. She enjoyed a nice Mista salad, containing lettuce, tomatoes, red and yellow peppers, cucumber and vinaigrette dressing. Instead of rice, she ordered roasted potatoes on the side. Grilled vegetables are also available. The fish filets were fabulously prepared and mostly deboned, cutting like butter and accompanied with capers.

Frankly, I cannot remember enjoying a piece of fish more. In fact it was the first time I had ever tried porgy — a lean fish with a coarse texture and a delicate flavour. It does taste and look quite similar to the sea bass. The special also came with coffee or tea. For only \$26.99 each this was true value for the dollar.

The offerings for dessert include chocolate cake, apple pie, key lime pie and ice cream.

Oreganos will be holding special customer appreciation events beginning this fall, so please watch for announcements in The Suburban in the weeks ahead. Oreganos is also a very popular place for lunch, with table



Owner Shahidul Alam showcases some of his fresh fish selections.

d'hôte specials, ranging from \$9.99 to \$13.99, including soup or salad as well as French fries or rice. There also pasta and salad options. The restaurant is located at 6535 Somerled, near Cavendish. Open Tues. through Sat. from 11:30 a.m. to 10 p.m. and Sun. and Mon. from 4:30 to 10 p.m. Reservations are strongly recommended for the weekends. For more information call 514-487-8541. A menu can be accessed on their Facebook page and at Restomontreal.com