

Meetings

Building Strong a strong family seminars

On Saturday, Nov. 4 from 10 a.m. to noon Building Strong Families National Seminars, the home of the Sudden Compliance program (<http://www.SuddenCompliance.com>) is presenting a 2-hour online real-time interactive seminar entitled, "Raising Difficult Children". This seminar explores parenting myths and misconceptions, why children misbehave, effective discipline for the strong-willed child, myths regarding ADHD (Attention Deficit Hyperactivity Disorder), and psychotropic medication for children. This seminar is for parents, educators, and those that work with children. A Certification of Completion for continuing education hours can be provided upon request if applicable. Participants are required to have a computer with an Internet connection. No webcam is necessary. Those that are interested are asked to e-mail Building Strong Families National Seminars at Register@SuddenCompliance.com by Nov. 3.

Canisius to offer lecture in November

ArtsCanisius in accordance with Canisius College will present college composer in residence Persis Vehar at 2:30 p.m. on Thursday Nov. 2. Vehar will present a lecture entitled "Among Friends — Chamber Music," in the Montante Cultural Center at the college. She will explore how relationships with performers affect the works of composers. Vehar will use two of her own chamber music compositions to illustrate the importance of professional friendships. For more information on this event call 716-888-2790 or visit www.canisius.edu.

Polish Film Showcase

The market Arcade Film & Arts Center will host a Polish Film Showcase beginning at 7:15 p.m. on Thursday Nov. 19. Events will also be held at 8 p.m. on Nov. 10, 8 p.m. on Nov. 11 and 2 p.m. on Nov. 12. For more information call 888-2835.

The Gatehouse Grill opens on Main Street

by **KIMBERLY M. KARCHER**
Clarence Editor

Looking for some home-cooking? Some comforting, rib-sticking food?

Then be sure to stop by the Gatehouse Grill at 8220 Main St., in the Main-Transit Plaza.

The casual dining restaurant held a soft opening at the beginning of August, and business to date has been "mmm, mmm good."

"Things have been going great so far," said owner Jacqueline Kenner. "We've gotten positive feedback and have been seeing repeat customers. I can't complain."

The Gatehouse Grill is open for lunch and dinner six days a week and offers a variety of menu items.

"There are so many things on the menu," Kenner said. "We offer all-American cuisine such as steaks, fresh seafood, chicken and pastas."

Some of the menu items that are hot sellers, according to Kenner, include the meatloaf and chicken Rockefeller.

"Chicken Rockefeller is made up of medallions of chicken

stuffed with spinach, bacon and Swiss cheese and topped with a light cheese sauce," Kenner described. "And, our meatloaf is served with mashed potatoes, a mushroom gravy and crispy onions."

The restaurant boasts a mouth-watering lunch menu as well.

"We open at 11 a.m., so customers are welcome to stop by and try one of our lunches," Kenner said.

The menu includes grilled chicken salad made up of marinated and grilled zucchini, squash, peppers, asparagus, crumbly blue cheese and balsamic vinaigrette.

"We also serve a variety of sandwiches, including our turkey-apple cheddar sandwich that is grilled and served on whole grain bread," Kenner said. "And our Black Forest sandwich combines ham, turkey, Swiss cheese and Thousand Island Dressing grilled and mounted on bread."

Gatehouse Grill offers a hearty fish fry every day of the week, which comes with a choice of potato and coleslaw.

Kenner said the restaurant has a full bar and offers liquor, beer



Jaqueline Kenner owns the Gatehouse Grill located in the Main-Transit plaza. Kenner said the restaurant has been completely renovated.

Photo by Joe Eberle

and wine.

Customers who stop in for lunch or dinner are encouraged to stick around for dessert.

"We have an in-house pastry chef who makes all the desserts from scratch," Kenner said. "They are delicious."

Kenner noted that she offers seating for private parties of up to 50 and outside seating during the

warmer months.

The Gatehouse Grill opens for lunch at 11 a.m. Monday through Saturday. Dinner is served from 4 to 10 p.m. Monday through Thursday and from 4 to 11 p.m. Friday and Saturday. It is closed on Sunday.

For more information on the Gatehouse Grill, call Kenner at 565-0338.

Cabaret Restaurant opened by former waitress

by **BREANN HOWELL**
West Seneca Editor

More than 25 years ago, Nadine Lattanzio began waiting tables in a restaurant located at 490 Pearl St., in Buffalo.

At the age of 15, Lattanzio was unaware that her first employer would play such a significant role in her life.

This past summer, Lattanzio, a West Seneca resident, reopened the establishment, centered in the heart of Buffalo's theater district, as the Cabaret Restaurant.

The building, which has been in Lattanzio's husband's family for more than 50 years, started out as the Prince Edward Hotel in 1960.

Joe Vaccaro, Lattanzio's grandfather-in-law, changed the 52-room hotel and gentlemen's club into Vaccaro's Coffee Shop and then Joe's Coffee Shop in 1970, as he did not want his grandchildren growing up around the bawdy clientele of the hotel.

Lattanzio began dating her future husband as a teenager and came to work at the diner owned by his grandfather.

Though Lattanzio waitressed and tended bar, she said her favorite task was cooking alongside Vaccaro.

"I served there, and then went into the kitchen and learned how to cook," she said. "It was my first job. It was good. I met a lot of people in the downtown area."

Vaccaro passed away in the early 1980s and his family began to lease the building out several years later. The business changed hands many times, operating as Andraccio's, Cup-o-Joe, Angelo's Backstage, Tiffany's, Cabaret, Joe's Deli, Vinny's Bar and Lydia's

Pearl.

Meanwhile, Lattanzio took a hiatus from the restaurant industry to raise her three children. She then returned to Lydia's Pearl as a waitress and bartender. After Lydia's closed, the family was not sure if they wanted to keep the business.

However, Lattanzio spoke to her in-laws and convinced them to give her a chance at running her own restaurant.

"I decided to give it a shot," she said. "Through working here over the years I already knew people downtown and loved downtown."

The building required two years of renovations. The entire first floor was gutted and what once were three separate areas is now a spacious bar and dining room. After purchasing antique-looking lights, Lattanzio was inspired to purchase decor to give her "cabaret" an old theater atmosphere.

While work was under way on Cabaret, Lattanzio waitressed at Tony Rome's in West Seneca.

Cabaret's menu is divided into "Act I" (appetizers) and "Act II" (entrees). It fittingly offers dishes like the "Liza Minelli" and "Cast and Crew" sandwiches.

"Our stuffed hot peppers are doing well," Lattanzio said of one of her most popular menu items.

She said the eggplant parmesan, scallop special and steak dinner are also bestsellers.

Lattanzio also has help from her in-laws, husband and children.

"I want them (her children) to be a part of this," she explained.

The entrepreneur said she does a lot of business with actors and

stagehands from Studio Arena and Shea's but also delivers lunches to offices throughout the downtown area.

Cabaret also features a private dining area upstairs for business meetings or small parties.

"I love meeting new people," she said. "Everyone says they feel comfortable when they walk in. I try to please everyone."

Cabaret offers daily specials and happy hours. For information, call Cabaret at 842-4181.

Patent awarded for tooth replacement technique

The U.S. Patent Office has issued a patent to Dr. Todd E. Shatkin, an Amherst dentist affiliated with the Aesthetics Associates Center.

The invention, which comprises a method of attaching a preformed prosthetic tooth to a patient's jawbone by using a surgical stent, utilizes mini-dental implants.

"The result is a noncomplicated method of replacing single or multiple teeth in one visit in a dental office," Shatkin said. "Usually the procedure can be completed in less than one hour."

Dr. Shatkin said he was thrilled when he received notice of the award.

"I've been placing mini-dental implants since 1999 with great success," he said. "My work with MDIs led me to think of a technique to replace missing single teeth and to have a simple, minimally invasive method of restoring normal function with crowns and bridges."

He added that after some laboratory experiments, and working closely with his father, Dr. Samuel Shatkin, they came up with a technique that works virtually every time.

"The patient reaction has been phenomenal. They especially like the fact that there is no cutting down of adjacent teeth for replacing the missing teeth. Doctors all across the U.S. are now utilizing the technique and the patient satisfaction rate is very gratifying," he said.

Dr. Shatkin went on to state that to market the new technique the patent office has now approved, he created F.I.R.S.T. Laboratories, LLC, a limited liability company headquartered in Amherst. Investors in the new company include IMTEC Corporation, and Andrew Jackson, a local dental laboratory owner.

"We now have a database of over 1,000 dentists who use the system. I feel that this invention will have a dramatic effect on the dental profession," he said. "There is a strong need in dentistry for a simple method of immediate tooth replacement in a nonsurgical manner. This offers the patient a simple procedure with no pain with a minimal investment in time and money."

For more information, call 839-1700.



Dr. Shatkin