



# Chapel West News 4/22

## Grand opening ceremony held at new fashion boutique



**More Amour Boutique**

Owner **Kim Sewell-Poole** with special guests Kingman aka Handsome Dan and Heidi of Yale PD. Originally from Baltimore, Kim is excited to open her shop in a location reminiscent of New York's Soho and its fashionable shops. Located at 1130 Chapel (corner at York), the shop offers a curated selection of edgy and retro-chic clothing items and accessories.



L-R: **David DelVecchio** (University Properties), **Susan Cascio** (University Properties), **Erin Shanley** (University Properties), **Lauren Zucker** (Yale University Associate Vice President for New Haven Affairs and University Properties), **Kim Sewell-Poole** (owner), and **Mayor Justin Elicker**.








# Ribbon-cutting celebrated at new bread and pastry shop



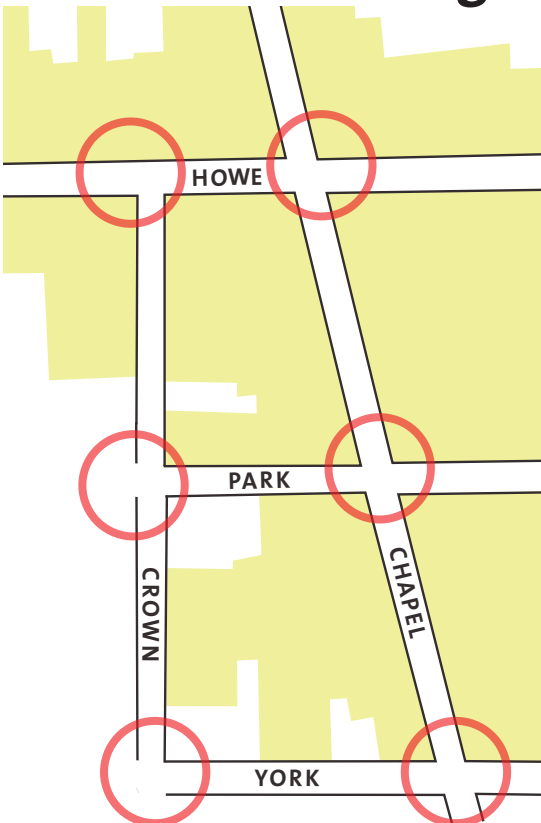
**G Café Bakery**

Co-owners **Andrea Corazzini** and **Christian Festa** (holding scissors), with **Eliot Ide** (barista), **Carlos Eyzaguirr** (NH Deputy Economic Development Administrator), **Anthony Giano** (Chapel West SSD), **Mayor Elicker**, **Alder Alex Huzhnay**, **Garrett Sheehan** (President & CEO of Greater NH Chamber of Commerce.) and **Olivia Cappellina** (manager). The cafe serves fresh bread and pastries daily. Located at 1177 Chapel Street (corner at Park), it is the second New Haven location and fourth in Connecticut.



 <p><b>VOLLKORNBROT</b> Dense moist sourdough. 100% organic whole Rye kernel bread, with sunflower seeds, honey, sprinkled with oats and flax seeds.</p>	 <p><b>BERLINER</b> Classic german sourdough. 80% Organic whole rye flour 20% Organic whole wheat</p>	 <p><b>JEWISH RYE</b> 90% rye with whole caraway seeds, 20% whole wheat and 50% bread flour (white wheat)</p>	 <p><b>SAINT GERMAIN</b> French style sourdough bread with soft and open crumb. Bread flour, whole wheat and rye. 100% organic.</p>	 <p><b>JOSEPHINE</b> Classic and ancient style sourdough 80% whole wheat, 20% bread flour but 100% Organic.</p>
 <p><b>#45</b> Organic coarse bread flour, Organic whole wheat flour, sea salt. 2 lb square loaf. A pleasure to eat, great for your morning toast.</p>	 <p><b>45 Plus</b> A three day process created from a porridge of organic rye flakes, organic ancient wheat flakes (kamut) and organic oats.</p>	 <p><b>FITNESS</b> The multigrain Bread: Bread flour, whole rye and wheat flour with oat and rye flakes and sunflower, pumpkin, sesame and flax seeds.</p>	 <p><b>CRANBERRY AND WALNUTS</b> Saint Germain mixed with cranberry and walnuts.</p>	 <p><b>OLIVE LEVAIN</b> <small>ONLY AVAILABLE SATURDAYS</small> Our Saint Germain with a light crust, filled with a mix of black and Kalamata Olives and a pinch of lemon zest.</p>

# New crosswalk signals in the district



New crossing signals, as well as signs cautioning drivers to yield to pedestrians within the crosswalk have been installed at six intersections.