

A Little About the Owner

'Ruthie Cummings' was born in Canada and brought up in a German household. Her mother was born in Germany and moved to Canada in the 1950's and showed her homesickness to her motherland through food, culture and festivities. It was not until 1981 that she joined her mother for her first visit to Germany. Also, her mother's first visit to Germany since moving to Canada in the 1950's. At the age of 11 she fell in love more deeply with the country of her mother and subsequently visited Germany as often as she could. Her entire extended German family can still be found living in all regions of Germany... (North to South and some parts in Austria and Switzerland).

In Canada the 'Cummings' family lived a simple life and utilized nature. Ruthie's mother taught her to mushroom pick, cook from scratch, butchery, sausage making, preserves and all of the German family cooking recipes. Bread making and pastries were always foremost in a family addicted to sweets and yeast 😊

As a young adult 'Ruthie' knew early on that the service industry was her calling. She tried to follow her Mothers footsteps by studying ceramics/sculpture which studies ultimately were turned to use in cooking creation. While working as a Server/bartender in the food service industry she also studied Commerce with the intention of eventually opening up her own restaurant. She also has her Sommelier accreditation and worked with such 'Greats' in the food/wine world as 'Guinness World Record' Holder of most Saberred Champagne bottles in a minute 'Andre St. Jacques' and 'Spice Meister' 'Greg Couillard'.

Having travelled extensively and written her business plan 'Ruthie' turned her attention to saving money to open her dream. After 10 years of saving, her 'Aunt Diana Walker' (her mother's best friend as well as her second Mum) passed away leaving her enough combined to finally go forward with Das Gasthaus. She teamed up with her Brother 'Chris Cummings' and after an exhaustive search for the right location, 7 months in renovation.... The Birth of Das Gasthaus occurred.

In the creation of Das Gasthaus certain points were very important to 'Ruthie'.

1. That Das Gasthaus be a reflection of her and the many women in her life who supported and influenced her... like her Mother, Her second Mum, family, peers and Best friends. All over Das Gasthaus you will find original artwork by family and the menu reflects generations of recipes collected specifically for use in the restaurant.
2. Das Gasthaus needed to reflect the true nature of a German Gasthaus. Sourcing locally farmed and produced product. Hard work went into finding small farmers to supply pork, beef and wild game without the use of steroids or antibiotics that are also free run. Locally produced Wine and Beer are also on supply. However, Das Gasthaus also imports the German counterpart to round out the selection... in Beers, Wine, Schnapps and some selection of food products.
3. With a 'Fine Dining' background, it was also important to hand craft every item on the menu. Therefore everything is made in haus daily for consumption. With the exception of a few items that are made for Das Gasthaus specifically...like the Pretzel twists and buns...which are made in the German tradition.
4. Our CARBON FOOTPRINT. Das Gasthaus decorated with items reclaimed and refurbished. Every item has a history.... Including the chairs which her Father and Mother sat on in the late 1950's during a date. The 40 year old bar brought into the restaurant in 7 pieces, resurfaced and now loved. The tables which are original 1950's café tables found in the basement of a building about to be demolished. The chandeliers

which were collected over years with some dating back to the Art Deco era. Ask about some of the other items you see during your next visit.

5. Funnily enough.... Das Gasthaus is also very proud of their garbage out-put. Which is very little for a restaurant its size. Das Gasthaus works specifically with distributors who package in paper or cardboard so it can be recycled. Menu items are designed where a consumer can add to a plate. All take-out containers are 100% recycled/biodegradable material if there does happen to be a surplus.

'Ruthie Cummings' built her dream and we hope you can join us in helping her live it. She loves people and can be found regularly behind the bar, cooking in the kitchen or making her famous 'Black Forest Cakes' to order. Over the next few years she plans to build a sustainable back patio... open an 'ALL German Product' Store with her German boyfriend, offering fresh baked German breads and pastries along with a host of imported German Meats and Cheeses.

We look forward to meeting you 😊

