

## Changes coming with new ownership of Hole-E Burger

By Bill Rea

There have been a number of changes recently at Hole-E Burger Bar in Bolton.

The main change concerns the ownership.

Aunny Singh and Stuart Balaban are partners and new owners. who took over the operation Oct. 1.

Balaban, who already owns a franchise in East York, is helping his friend get started on this new experience.

Singh, his wife Kiran and their two daughters are living in town, and he's interested in being part of the community. He saw this as an opportunity.

Singh is stressing the quality of the food at Hole-E Burger. He said their meat is never frozen. They use no processed meats, but just top beef meat, with no additives or growth hormones. As well, all the food is prepared on site, with all the sauces made daily in-house.

'Try our real fresh food,' he declared. 'Our meat integrity is number one on our list.'

Balaban added the buns and fries are made in-house every day. 'Everything is (from) scratch,' he said. 'We're a gourmet place.'

There are holes in all the burgers, which allowed the cheese and sauces to melt inside, hence the name of the eatery.

'Every bite you take, you taste the difference,' Singh said.

There are some changes in the works at Hole-E Burger. He said they will be initiating home delivery this month.

There are plans to sponsor local sports teams.

'We would like to be involved in anything going on,' he said. 'We just want to be more involved in the community.'

Singh added the motto of the business is, 'Don't just feed yourself, treat yourself.'

There is a grand reopening planned for the first weekend of December.



Aunny Singh (right) is seen here with Luca Pascale, Matthew Campanella and his wife Kiran Kaur.