

# An "Especially Good" Breakfast at George's Corner



A review of George's Corner Restaurant

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In 1934, eight years after the Arrowhead Trail (now known as the St. George Boulevard) was officially initiated as US Highway 91 by the Federal Government, George Pace opened The Big Hand Café on the corner of Main and 100 North to feed the hungry Greyhound busloads of travelers going between Salt Lake City and Los Angeles.

The retro-style building was adorned on the 100 North street-side with a large lit up sign in the shape of a hand that pointed eager eaters into its "air cooled," food filled oasis - safe from the confines of dusty busses and the oven-like temperatures of St. George, UT.

On the Main Street-facing wall of the restaurant was the phrase, "Especially Good Food," lit up to boldly send the message and promise of excellence, to which The Big Hand Café was historically known to fulfill.

That promise has been carried on in our time. On July 4, 2012, George Paces' Great niece, Nicki Pace, opened up the restaurant, George's Corner, in the same location where The Big Hand Café once stood.

George's Corner Restaurant is a splendid mixture of new talent and old work ethic. Their commitment to the preservation of that home-town feel is evident in the decor they spent over 6 months designing. With the help of designer Sean Taylor for structural ambience and accented perfectly with the historical photographs of Lynn Clarke, the experience of a visit can best be described as special.

Not only will the pictures on the walls, or the rotating slide-shows on the flat screens make you feel like you-

- are experiencing a part of history, but many of the decorations around you, things you can touch and feel, have historical backgrounds of their own. For example, the large wooden beams that are part of the support structure of the balcony were once used in the tunnel that Highway 91 ran through (now closed and used as a storage area). The counter behind the bar was also made from a slab of wood from that tunnel.

Needless to say, the atmosphere at George's Corner is much more than just a good conversation piece, it is a piece of history.

But let's talk about the food, after all, it is an eatery. In particular, let's focus on breakfast. Most of us are no stranger to a restaurant menu that includes breakfast items such as biscuits and gravy, pancakes and eggs, cereal, omelets, hash browns, bacon, sausage, French toast, and so on. But George's corner adds a few words and phrases to those meals that you may not be too accustomed to, things like: fresh squeezed, gluten-free, locally grown, gruyere, lemon ricotta, berry compote, Irish Steel Cut, wild caught, and made-from-scratch.

There are many dishes I would comment on, however due to the lack of space, I will comment on two items I particularly enjoyed.

Their made-from-scratch granola cereal, a 3-layered yogurt and granola dish, had a delightful crunch followed with a silky sweet, but not overbearing, perfect amount of yogurt. Then, I could not judge which was



Granola Cereal

better, the granola, or what followed: a pancake like any other I'd had - the Lemon Ricotta Pancake. They use less flour, more farm fresh eggs, lemon zest, blueberries, and a delicious sauce called berry compote. It was the best pancake I've ever had. Not to mention, it's always nice to know that many of the ingredients are locally grown.



Lemon Ricotta Pancake

Seniors will find George's Corner to be accessible, friendly, and well priced. A great place to have breakfast before or after golf, an anytime place really. And although their lunch and dinner menus are fantastic, you don't want to miss out on their breakfasts!

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