

In CdA, a truly sweet addition Fresh Sheet

Lorie Hutson

The soft peanut brittle from Bruttles Candy Shoppe is heading to the Lake City.

The makers of the signature turn-down treats at Spokane's Davenport Hotel will open the new Bruttles by the Lake on Friday, at 115 Sherman Ave., in Coeur d'Alene.

It's Bruttles' second new location in six months.

Bruttles Candy Shoppe and Factory moved in September to a 3,700-square-foot space at 101 N. University Road, in the complex near Eggers Meats and Williams Seafood market. The store had been located in a small house along Sprague Avenue, but had outgrown the space. Now, customers can watch as some of the candies are made, dipped, wrapped and packaged.

Bruttles also has a retail shop in the lobby of the Davenport Hotel, 10 S. Post St.

Owner Carol Measel said in a news release expanding to Coeur d'Alene was the neighborly thing to do, "It just makes sense that we would take candy over to our neighbor."

The Idaho store will carry the candies inspired by Measel's aunt Sophia Gerkenmeyer, who perfected the soft peanut butter brittle recipe in 1951 when a customer requested a peanut brittle that wouldn't be so hard on her dentures. Gerkenmeyer was a candy maker and chocolate dipper at Spokane confectioneries, including the Davenport Hotel's original candy shop.

Bruttles by the Lake also will serve ice cream. For more information about Bruttles candy, go to www.bruttles.com.

Mexican food, fast

Atilano's Mexican Food is now in the mix of fast-food places on Third Avenue.

The family-owned fast-food restaurant made a name for itself for hearty portions at value prices in Coos Bay, Ore. "We've got over 20 items for under \$5," says manager Adrian Gonzalez. It's the third restaurant opened by his father, Atilano Gonzalez, and business partner Efrain Rodriguez.

They also have a stack of combination plates for less than \$7. Adrian Gonzalez says they're probably best known for the California Burrito, which features steak, potatoes, cheese and Mexican salsa, and their breakfast burritos, which are served all day. Among the combinations are sausage, egg and cheese wrapped in a tortilla or chorizo, potatoes and beans.

Atilano's is at 725 W. Third Ave. The restaurant is open Sunday through Thursday, 6 a.m. to midnight. On Friday and Saturday, the restaurant is open 6 a.m. to 3 a.m.

We're always looking for fresh food and restaurant news. Write to: The Fresh Sheet, Features Department, The Spokesman-Review, P.O. Box 2160, Spokane, WA 99210. Call (509) 459-5446, fax to (509) 459-5098 or send an e-mail to lorieh@spokesman.com.