



This is an architect rendering of the six-storey mixed-use structure that will replace the Vancouver Alpen Club building and adjacent parking lots at 33rd and Victoria Dr.

## Six-storey mixed use development planned for site of historic Vancouver Alpen Club

The Vancouver Alpen Club at 4875 Victoria Drive at 33rd Ave., is to be redeveloped as a 73-foot-tall, six-storey mixed-use building including rental residential (number of units not indicated), commercial at street level and two levels of underground parking.

The Club, including the Deutsche Haus Restaurant, will return to occupy the main floor when the development is completed sometime in 2025.

The redevelopment is being pursued to renew the club's aging facilities and has been achieved through a partnership with local developer Townline Homes. The design firm is NSDA Architects.

Much of the property is currently used for surface vehicle parking.

### Iconic Alpen Club building has 70 year history

The Vancouver Alpen Club was founded in 1935 by a group of immigrants from the alpine regions of Germany and Austria to uphold and fostered their rich heritage of German culture, customs, and language. At first the German Social Club did not have an official home. The

members registered it as a Non-Profit-Organization nevertheless and joined the Canadian Folk Society. This act enabled the Vancouver Alpen Club to be the only German club to remain open in North America during World War II.

During the first years, the members gathered in private homes or rented various halls for festive activities before finally deciding to pool their resources and construct their own building which was completed in 1950 and included the Deutsche Haus Restaurant serving traditional German fare.

With the arrival of thousands of German-speaking immigrants to the Lower Mainland in the post-World-War-II-years, the German Social Club's membership increased steadily.

Most recently the Vancouver Alpen Club has been an event venue catering to private gatherings ranging from 30 to 360 guests. The rustic chalet style restaurant was a popular location serving favourites from Spaetzle to Schnitzel, along with a selection of wines and German beers.



The new building's modern design will be quite a departure from the chalet aesthetic of the exterior of the original structure shown above.

## Tips to find a more affordable place to live

(NC) Here are some tried-and-true tips and tricks to help you find a great place within your budget:

**Ask your network.** You never know who might have a lead on a home. Put the word out that you're looking for a place and see what comes back. What's more, if you hear of a place through a mutual connection with the landlord, your application might get priority with the help of your contact's good word.

**Watch the market.** Keep an eye out for listings you would consider for several months before you plan to begin your search in earnest. With more time, you'll have a sense of where the market is at and what a good price looks like, and you will know if a place is worth it when the time comes.

**See it in person.** Photos tell a lot about a place, but they don't mean everything. The spot without photos may be hiding something or perhaps it's a hidden gem no one else thought to check out. Just be sure to never rent a home sight unseen. If you aren't available, send a trusted friend or family member to view the property in your stead to avoid a rental scam.

**Work on your credit.** Landlords want to know you can pay, so many prioritize rental applications with a great credit score. It's the same with most mortgage brokers. If you're thinking about moving in the future, request your credit report, look for any errors and work to improve your number. It will be worth it when you move. Good to know: If you request it, the Canadian credit bureaus must mail you your credit report for free one time a year.

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