

# Fish market coming to Unionville

*Fresh swordfish, shrimp, clams, mussels, oysters, lobster, caviar...*

By EDO VAN BELKOM  
There's something fishy going on in Unionville. Unionville Fresh Ocean Fish Market is under construction and should be open by the end of November, said store owner Leo Garibaldi.

Mr. Garibaldi said that the store was to have opened this month, but a summer of bad weather has slowed construction to a snail's pace. "It's been a very bad summer, construction hasn't been able to catch up," he said. "All

my equipment is ready to go but I can't do anything for another month or so. Otherwise I'll be open as soon as I can."

Mr. Garibaldi comes from a long line of fishermen from the west coast of Italy, just south of Rome. He came to Canada in 1962 and has been selling fish for the last eight years.

The Unionville fish store will be his third to go along with two in operation in Scarborough. He said that the time is right for Unionville to have a fish market of its own.

"Since the area is growing very fast and there isn't another fish market around, I thought one was needed," he said.

He added there are many ethnic groups that have moved into the area such as Portuguese, Italians and Greeks and that fresh fish is a very important part of their diet.

When completed, the fish market, located at Hwy 7 east of Kennedy Rd., will be stocked with fresh fish from Canada and around the world.

Local fish such as Whiting and Mackerel will be brought in from Boston and New York. Swordfish, Kingfish and Grouper will come from Florida. Flown in every week from Portugal will be anchovies and sardines.

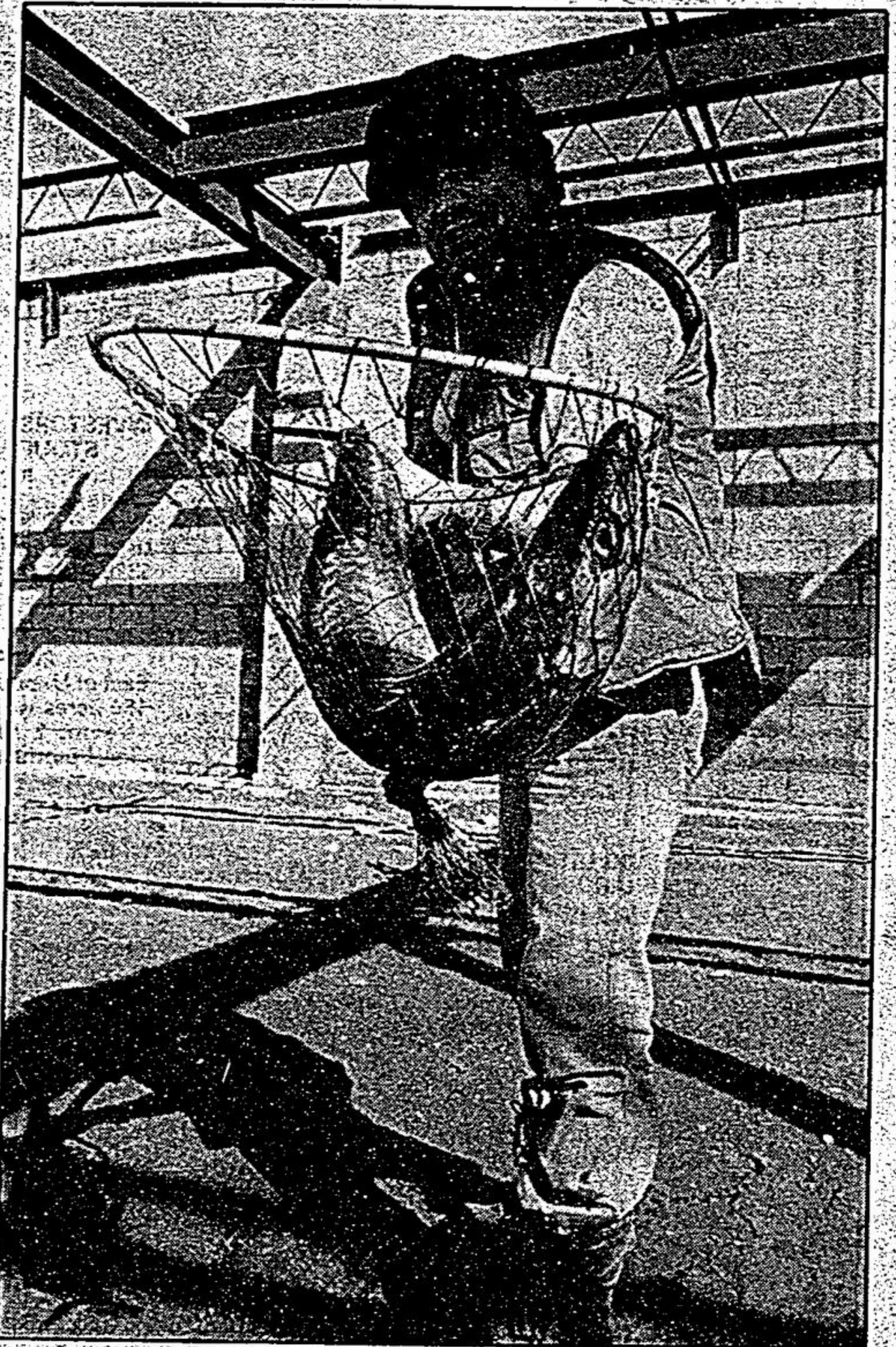
From Canada, Mr. Garibaldi said his store will have tanks for live lobster and trout, as well as catfish, smelt, cultured mussels and oysters. The store will also carry a full line of fillets from soul to herring.

And of course, what would a fish market in Markham be without caviar?

Mr. Garibaldi will also stock a full line of smoked fish and any type of shrimp you can think of. There will also be seasonal treats such as live eels, which are very popular around Christmas.

In addition to fish, the store will be stocked with everything needed to prepare fish.

"We have all the fixings. We have clams, tuna, shrimp and everything that goes with them," said Mr. Garibaldi.



What a catch! Leo Grimaldi shows off a large King Fish at the future site of the Unionville Fresh Ocean Fish Market. The new market, located at Hwy 7 east of Kennedy Rd., is expected to open by the end of November.

— Roberta Di Maio

## Eaton's Markville gets new manager



BILL EATON  
New Eaton's manager

Bill Eaton, a distant relative of Timothy Eaton, is the new manager at Eaton's at Markville Shopping Centre.

Mr. Eaton started at the Markham store on Sept. 3. He's worked with Eaton's for 14 years and was national sales manager for ladies accessories before coming to Markville. This is his first time as store manager.

"It's a learning experience. There's lots to learn and lots to do," he said. "I really like it. The people here — both at the store and in Markham — are great. There's a good sense of community and civic pride."

Mr. Eaton lives in Mississauga with his wife Sharon and seven-year-old daughter Kelly.

## DeVry Canada Inc. offers scholarships

DeVry Canada Inc. is offering eight full-tuition scholarships valued at more than \$110,000 to 1987 high school graduates throughout Canada.

The awards will be used to attend the DeVry Institute of Technology in Toronto or Calgary.

George Fisher, vice-president of operations, said each scholarship will provide approximately \$13,780 for registration and lab fees and tuition toward a program in Electronics Engineering Technology, Business Operations or Computer Information Systems.

Six scholarships are being offered by DeVry Toronto and two by DeVry Calgary.

Finalists will be selected for academic achievement (based on official transcripts) and a recommendation from a high school administrator. Winners will be determined on the basis of a written mathematics examination and an essay.

For further information and application forms, students should contact their high school counselor or the director of admissions at the DeVry Institute.

Scholarship applications and high school transcripts must be on file in the DeVry Admissions Office no later than March 13, 1987. Winners will be announced by the end of April.



## 45 years of service

John Kernick, president and chief executive officer of Olivetti Canada Ltd., pins a 45-year service pin on the lapel of Fred Jenner during recent ceremonies at Olivetti headquarters on Steeles Ave. in Mar-

kham. Mr. Jenner works at the Toronto Systems Service Branch of the company. Also honored for 45 years of service was Graham Sheehan.

— Sjoerd Witteveen

## IN BRIEF...

**MARKHAM HYDRO SEMINAR:** Markham Hydro is holding a ½-day electrical energy information seminar on Wednesday, Oct. 15 from 8:30 a.m. to 12:30 p.m. at the Chimo Hotel. Subjects covered will range from understanding your power bill to power supply conditioning. The seminar is open to all Markham Hydro customers. Tickets are \$25 each which includes lunch. For further information or to register call 477-3810.

**FALL PROGRAMS:** Success Techniques, specialists in improving productivity and performance, have announced their fall programs: Professional Sales course — eight weeks starting Oct. 8; Executive Time Management — eight weeks starting Oct. 15; Dynamics of Motivational Management — 12 weeks starting Oct. 8. For further information on these courses call 475-8962. Success Techniques is located at 7170 Warden Ave. in Markham.

**SAFETY DINNER MEETING:** The Upper-York Division of the Industrial Accident Prevention Association is holding a safety dinner meeting on Tuesday, Oct. 28 at the Aurora Highlands Golf Club. The meeting will deal with the subject of emergency preparedness. Guest speaker is Leo Leach of the Healthline Centre for Health Promotion. The session is recommended for all persons involved with the safety of their workers and for the workers themselves. Tickets are \$20 each and can be obtained by calling Sherry Kirkpatrick at 965-8888. Reception starts at 5:15 p.m. with dinner to follow at 6 p.m.

**WORKERS' COMPENSATION SEMINAR:** CCH Canadian Limited is sponsoring a one-day seminar on Workers' Compensation and Universal Disability Income Coverage on Monday, Dec. 8 at the Sheraton Centre in Toronto. The seminar will focus on the dollar costs and the administrative burdens to employers of Workers' Compensation, and of possible universal disability income coverage. There will be a number of guest speakers. Registration fee, which includes luncheon, refreshments and all material, is \$225 per person or \$205 per person where two or more from the same organization register. For further information, call 441-2992.