

Springvale's 'Sunshine Kids' put a glow on audience face



The Sunshine Kids of Springvale Baptist Church performed two delightful concerts, Friday and Sunday nights at Parkview Village auditorium and Springvale. It was entitled "The Great Late Potentate" with John Halse, (above), playing a lead role.



Six-year-old Sarah Peckham, one of the Springvale 'Sunshine Kids' tries on The Potentate's turban 'crown' for size at the conclusion of the Parkview Village performance.

Children host two public performances

By JIM THOMAS
There's a group of children at Springvale Baptist Church whose radiating glow turns visible frowns into sparkling smiles.

Hence the name — "The Sunshine Kids."

On Friday evening and again Sunday, "The Sunshine Kids" beamed their message to first, a receptive audience in the auditorium of Parkview Village and later, to their 'home' Springvale congregation including proud moms, dads, grandmothers and grandfathers.

"It was wonderful," said a Parkview Senior following Friday's program.

"I loved it," commented another.

The musical, entitled "The Great Late Potentate", tells the story of a king who arrives off schedule to pay homage to the baby Jesus in a 'one-camel town'

called Bethlehem.

Although initially cynical, the Potentate, played by John Halse, soon comes to appreciate what the birth of Christ really means.

His part is carried through in an almost professional manner. At the same time, he doesn't take away from the children who, after all, are main participants in the play.

The spotlight of attention remains on 'The Sunshine Kids' throughout.

While he didn't say a word, the Page, played by Martyn Hartley, is excruciatingly comical, albeit he probably bathed his back in Absorbine Jr. Monday morning.

The 'Sunshine Choir' was excellent. Their voices, both in solos and as a group 'shone' through clearly. So did their smiles. Co-directors were — Pat Montgomery and Pat Ratcliff.

Choir members follow: Lillian,

Amanda and Laura Boyd; James and Jordan Butcher; Karen, Dana and Steven Cox; David DiLiddo; Catherine and Danielle Evans; Tim and Ann Ferguson; Jessica Flemming; Amanda and Megan Fockler; Melanie and Danny Foreman; Andy and Doug Frew; Jenny and Jackie Hartley; Katie Hebben; Michael, Dana and Lauren Henriques; Kent Lane; Jeremy, Tommy, and Katy Lawson; Paul Mayer; Kristy and Kevin McGowan; Katie and Tania McKnight; Lisa and Ryan Middleton; Sarah Middleton; Jeni and Andy Montgomery; Jenni and Carolyn Noakes; Lesley and Kyle Osborne; Renee and Sarah Peckham, Alanna Rae; Adam Ratcliff; Brian and Chris Rose; Kari and Kim Russell; Becky and Billy Scott; Bruce and Rose Stephenson; Mandy and Phillip Stewart; Merry Lou and Martha Wilson and Courtney Wilson.



The 'musical with a message' was co-directed by Pat Montgomery, (above), and Pat Ratcliff. Sixty-one children took part. —Jim Thomas

Gormley Industrial Area

Town plan takes shape

By RUTH BURKHOLDER
GORMLEY — In the Gormley area of Whitchurch-Stouffville, plans for industrial development seem to be working out just as the Town had hoped.

When the proposal was first envisioned, the Planning Advisory Committee recommended an integrated approach whereby several owners could join forces and present a cohesive industrial plan.

A move is apparently underway towards this end.

On Jan. 5, Paul Johnston, repre-

senting Adray Investment Inc., but also speaking for two other property owners, put forward a proposal for the north-west Gormley quadrant.

Mr. Johnston indicated other land-owners to the north of this site might also be interested in joining the group.

The proposal, described as 'prestige industrial', would front on both the Stouffville Road and Woodbine Avenue.

There will be no outside storage, Mr. Johnston said. The site includes 207 acres.

Several months ago, a similar proposal for the south-west quadrant at Gormley was placed before Town's Planning Advisory Committee, and before that, a proposal for the south-east section. A part of this property has since changed hands; the Town was told.

A portion of the south-east quadrant has been acquired by G.M. Smith Heavy-Haulers Limited of Unionville. Committee members suggested Mr. Smith might want to be included in this co-operative plan.

Marie Assinck is one of area's best-known banquet caterers

By BRUCE STAPLEY
She's a Dutch immigrant, a dressmaker by trade, who came to Canada in 1949, settling in the Stouffville area.

But ever since 1972, she has filled most of her waking hours organizing, preparing and serving up supper for groups that have sometimes number as many as 900.

Marie Assinck is the chief cook and bottle washer for Marie's Catering Service Ltd., a business she operates out of her Uxbridge home.

A hard-working yet jovial woman, Marie's office and workshop are both located in her large, old-fashioned country kitchen.

"It all began when I started helping the church ladies put a few big meals," she recalls. "They were always telling me about how much work it was, so I started doing a few on my own."

A few led to more, and more, and within a short time, her combination of good food, reliable service, and low prices found her so

much in demand she now has 45 ladies working for her, and a fleet of five vans to keep the food moving.

Her impressive list of clients include: Town of Whitchurch-Stouffville; the Markham Fair Board; Pickering Hydro; area churches and service clubs; and companies like Slidemaster who call on her to choreograph an annual barbecue-picnic for 400 people.

Marie has catered to functions as far away as Oakville, Bradford and Toronto, although most of her business is local.

Her big day-book is filled with reservations that extend into 1989. She claims that much of her business is of the repeat variety. "Oh, yes, they do come to depend upon me," she smiles. "Some of them are scared I'll go out of business some day and leave them stuck."

Marie usually works seven days a week, with the main crunch coming on weekends. It is not unusual for her to handle five or even six functions on a single

Saturday night. "I want to slow down a little," she says with an audible sigh. "After all, I'll be 65 next September."

But Marie has a tireless approach to her work, constantly handling telephone inquiries, and scheduling future assignments as we talk about her thriving operation.

Her kitchen gives the impression of an organized, efficient approach to her work.

"I have about 30 pots and pans; 10 coffee urns, and a big industrial gas stove," she says. "I have walk-in coolers and freezers; four deep freezers; electric meat slicers and mixers, and, of course, a micro-wave."

And things have to be kept spic and span, she insists. "The health inspector makes regular visits to the house," she says. "Sometimes I invite him to roll up his sleeves and scrub pots with me," she laughs.

Every Friday, she'll have two of her girls come in to peel potatoes. On Saturday, there will be

three ladies in to prepare all the meats so they're ready to be put in the ovens of the halls where the functions are to be held. The food is driven by van to the various sites, where a team comes in to prepare, serve and clean up afterwards. There is usually one girl for every 20 people.

And, of course, after it's all over, all the platters, containers, and equipment is dumped on Marie's doorstep, to be processed and readied for the next round.

What about the leftovers? "We always give them to the people," Marie insists. "What am I going to do with a cooler full of extras?"

For the most part, Marie claims to enjoy her work.

"You get to meet a lot of people," she maintains. "People from all different countries, all sorts of different types. Mind you, there are days you could call it quits."

The dollars and cents end of it, says Marie, is something that takes care of itself. Her standard

rate is \$10.50 per plate for salad, soup or juice, main course, garnish, dessert and beverages. When asked how she can do it for less than most other caterers, she just smiles and says, "Why make too much money? You're just going to end up giving it to the government. When I retire, I'll let them look after me."

Marie claims she'll try to come up with any meal request her clients suggest. She's done stuffed salmon with fancy hors d'oeuvres, and owns a barbecue hut which is taken to summer functions.

"I'll try anything," she insists.

House restoration

STOUFFVILLE — The next meeting of the Whitchurch-Stouffville Historical Group will be held Jan. 27 in the lower auditorium of the Silver Jubilee Club.

The guest speaker is John Carley, a specialist in the restoration and renovation of old homes.

Marie has two sons and a daughter; enjoys her five grandchildren, whose artwork adorns the front of her refrigerator in the big kitchen. She keeps tabs on her Dutch relatives by holidaying in Holland several weeks a year.

Does she enjoy having house guests for dinner, when she's so adept at preparing meals for hundreds?

"That's a snap," she grins, answering the phone to book yet another function. "But I find it difficult to really appreciate meals when we go out for dinner."

No wonder. Few chefs can match her skill.

Mr. Carley will use the Brown House on the site of the Museum at Vandorf as an example.

The executive for 1988 will be elected.

Those attending are asked to use the side entrance from Market Street.