

No funds? Close gallery

Dear Editor,
As I understand it, this gallery has, up until now, been funded by public and private monies. As far as I know we are still living in a democracy. If the funds cannot be found to support it then it should be closed, but only by a democratic vote of interested parties.
The town of Stouffville is

LETTERS
destined to grow quickly, I think, and Kate Gilderdale is correct in her statements that a well-rounded community needs a variety of cultural activities to sustain it.
Val Collins
Stouffville

**Fax your letters:
640-5477**

The Backyard & Outdoor '98 Show
CHFI FM98
Toronto's perfect music mix



Markham Fairgrounds

FRIDAY MARCH 27 to SUNDAY 29

- EXPERIENCE OUR FEATURE GARDEN AND LANDSCAPE DISPLAYS
- TALK TO THE EXPERTS ABOUT DECKS, INTERLOCKING, FENCES, PATIOS, POOLS, SPAS, GAZEBO'S, PAVING, ROOFING, GARDENING, LANDSCAPING, HOME RENOVATIONS & MUCH MORE
- SHOP FOR A VARIETY OF GARDEN AND DECK FURNITURE/ACCESSORIES AND IDEAS

HELPFUL "HOW TO" SEMINAR SERIES

- ✓ The Do's and Don'ts of using perennials as ground cover, with Martin Galloway, Harrowsmith and Country Life.
- ✓ The more you know about windows, the clearer your choices, with Dan Sullivan, Agincourt Aluminum.
- ✓ Deck Do's and Don'ts. Adding value to your home, with Todd Mounsey, Your Deck Company.

SHOW HOURS
Friday, noon - 9pm
Saturday, 10am - 9pm
Sunday, 10am - 6pm

ADMISSION
Adults: \$7.00
Seniors: \$5.00 (Friday 2 for 1 special)
Children: 12 and under free

Bring this ad and receive \$1.00 off each regular price admission

McCowan Road, just north of Major Mackenzie Drive
Plenty of Free Parking
Just minutes from Hwy. 404, 407 & 401

OUR SMOKED HAM HOCKS

The last time we featured our Smoked Ham Hocks we sold out almost immediately, much to our surprise. We promised that we would repeat the deal in the future, and here it is. We've been making lots of them. We have an adequate supply of split peas and copies of Robert's Pea Soup recipe.

And yes, like before, we'll throw in the split peas free when you buy one of our Ham Hocks.

Although a smoked hock is great in pea soup, it's equally good simmered with sauerkraut or just boiled and served with mustard.

However you use it, you'll love it because it's very meaty, low in salt and full of flavour.

\$1.99
lb.

FRESH ASPARAGUS

The best quality, trimmed, and at its best. **\$2.49** lb.



THOMPSON SEEDLESS GRAPES

When I peruse grocery ads I usually find grapes at 99¢ lb. Ours won't be that price because it's impossible to buy the premium varieties for anything near the 99¢ lb. price. What you will find at our store is premium product, carefully handled and refrigerated so that you get your money's worth in eating quality and longevity. **\$1.99** lb.

**OUR SMOKED
TROUT**
Available this Saturday!
Good Size. **\$4.99** ea.

HAYDEN MANGOES FROM MEXICO

We have a good supply of nice Hayden mangoes this week. Two sizes are available.

Medium / Large are **99¢** ea.
and Extra Large are **\$1.99** ea.
They eat really well.

YOU COULD WIN!

Fill out the ballot below and deposit it at our store. You could win one of two Easter Chocolate Rabbits, courtesy of the Village Grocer.

Name: _____
Phone #: _____
Address: _____
Draw takes place April 4th.

WHY SHOULD YOU BUY OUR HAM?

To many people, Ham is Ham is Ham. If you've had one, you've had them all. That is, unless you're old enough to remember what ham was originally like before machines intervened. Machines? Yes, that's right. Nowadays almost all hams are put through a process called tumbling. It's like a giant dryer, except the opposite is the result. This machine boosts "yield" which means hams grow in weight during this process. The good part (for the manufacturer) is that (a) you have more weight of ham to sell and (b) all the little bits of pork can be put through this process as well because it "glues" it all together in the shape of a ham. The bad part (for the customer) is that gone is that texture, tenderness and flavour of old-fashioned homemade ham. At the Grocer, we make ham in the time-honoured, pre-mechanical way - by hand. If you want to know why ham became famous in the first place, come and pay us a visit. We'll restore your faith in ham.

- Oven-roasted Maple Sugar Hams - Boneless, whole or half **\$6.50** lb.
- Hardwood-Smoked Black Forest Hams - Boneless, whole or half **\$6.50** lb.
- Traditional Smoked Easter Hams - Bone in, whole or half **\$2.75** lb.

It's best to order early - **940-0655**

the VILLAGE GROCER
QUALITY FOODS

OUR SCONES

I personally am not a big scone fan but, to my amazement, I'm surrounded by scone lovers - especially Doreen. She pronounced our scones "absolutely delicious". She says it's a really old-fashioned recipe and they can be improved if you heat them 20-30 sec. in your micro and slather on some butter. We make them daily in our bakery either plain, with raisins, with apple, with strawberries, with cranberries or wild blueberries.

Plain Reg. 79¢ ea.
Flavours Reg. 99¢ ea.

1/2 PRICE
THIS WEEK

FRESH HALIBUT FILLETS

Fresh Pacific Halibut is in good supply this week, enabling us to feature our fresh Halibut Fillets. They're boneless and cut into B.B.Q. or baking size chunks. Available "au naturel" or in our mustard and dill marinade - delicious either way. **\$10.95** lb.

RED POTATO AND EGG SALAD

Despite the stated date of the beginning of Spring, I feel that it starts on Easter Sunday - and with spring we promote different items. With this week's forecast though, I thought we should begin early. So here it is, our best-selling salad, just to start the season off on the right foot! **1/2 PRICE** THIS WEEK

Reg. 1.09/100g

WHERE'S THE BEEF?

Not only will we have a great selection of our usual aged and marbled prime ribs (and rib eyes) we'll be receiving a shipment of U.S.D.A. "prime" midwestern prime ribs. They are unrivalled for flavour and tenderness.

U.S.D.A. Prime Prime Ribs.....**\$8.95** lb.
U.S.D.A. Prime Rib Eye Roasts.....**\$12.95** lb.

BRATWURST SAUSAGES

This folks, is my favourite sausage! It's wonderful flavour comes from a perfectly blended group of seasonings consisting of marjoram, mace, coriander, nutmeg, salt, pepper & garlic. Add to this some beer and get it on the grill before it gets away! Reg. \$3.99 lb.

1/3 OFF
THIS WEEK

FRENCH ONION SOUP

Ever wonder why you don't see this soup deal more often? It's because the job of peeling all the onions is reserved for any of our staff who step out of line - an event which seldom happens as you've noticed. But it does happen - witness a massive amount of onions being slowly cooked into soup as I write this. That's the bad part. The good part is that they get to share the Guinness which we use (among other things) to season this delicious soup! Reg. \$4.99 Serves 3-4

25% OFF
THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAR. 29th.

Hours: Mon. - Thurs. 9:00 - 7:00 Fri. 9:00 - 8:00 Sat. 9:00 - 6:00 Sun. 10:00 - 5:00

548 Carlton Road, Unionville

940-1770