

# There's a bit of magic at Art in the Park

It's like watching one of your babies grow up and stand on his own two feet.

Seven years ago, I was in a very small group of people who got together at the Stouffville Tribune to launch an outdoor art show.

We knew a little about art, a little about promotion and a little about fundraising. While our plates were full with work, community and family commitments, we figured we could pull it off.

And, pull it off we did. About 100 artists joined us for the first Art in the Park. Close to 10,000 people visited the two-day event.

At the end of the inaugural Art in the Park, our little core group was both ecstatic and dead tired. From the head count and the cash box, we knew we had a winner.

We handed over a tidy sum to the local hospital. The second, third, fourth, fifth and sixth Art in the Parks were also hits.

That brings us to this year. I'm no longer involved in the day-to-day organization. However, I still turn up at showtime to lend a hand.

Art in the Park is now sponsored by Economist & Sun/Tribune and Stouffville Sun. It's the second largest outdoor art show in Ontario.

Art in the Park is on Saturday and Sunday from 10 a.m. to 5 p.m. at the Markham Museum and Historic Village at Hwy. 48 and 16th Avenue in Markham.

After I do my volunteer chores, I'll visit the artists. Every one brings something unique to the show. Artists come from all over Ontario.

They're talented, enthusiastic and committed. Some have been with us since day one. They're like old friends.

If you've never been to Art in the Park, check it out. Some people wonder how did a small group of amateurs come together in 1996 and convince 100 artists to exhibit their work outdoors and then go on to attract 10,000 people to the show?

I'll let you in on the secret. We had magic on our team. At the time, I knew something the others didn't.

I knew you could pitch, sell, promote and organize, 'til the cows come home. We needed a special drawing card. I decided to pull in a favour owed to me from another world. I recruited



Joan Ransberry

magic.

With magic on our team, I figured we'd be guaranteed a success. I was right. Magic is my loyal friend and it appears to be sticking by me. Once again, magic will spread its wings across Art in the Park this weekend.

To feel the magic, go to the middle of the park, stand very still, close your eyes and concentrate. You'll feel, smell and hear the magic. It'll be in the air. It'll be everywhere.

Keep in mind, Art in the Park appeals to the entire family. It's an excellent art show and then some.

The event is designed for toddlers, for teenagers, for 30-year-olds, for the middle-aged and for great grandmothers. It's a hit with professionals, tradespeople, retired folk and job seekers.

Art in the Park includes an art auction and an antique show and sale, both on Saturday.

The event offers singers, fiddlers, guitarists, ballet recitals, a theatre company performance, jesters and clowns, renaissance characters and minstrels.

There's lots to eat and drink and if you'd like to bring a picnic, feel free.

Parents give Art in the Park rave reviews because of its Kreative Kids section. Children create their own masterpieces.

The kids paint, listen to a jester tell stories, talk to the clowns, have their faces painted, design their own medieval family crest and fly it high on a banner. The kids can also meet children's author Shannon Leone.

Proceeds from Art in the Park support York Region Celebration of the Arts and the Markham Museum and the Markham Stouffville Hospital Foundation. Admission is adults \$5, children and seniors \$3.

See you there. If you don't feel the magic, I'll find it for you.

## WHAT'S FOR DINNER

Our pork tenderloins which have been roasted, sliced and drizzled with one of our four beautiful sauces, are on sale this week.

The sauces are .....

- \* Porcini — which is a wonderful mushroom from Italy
- \* Sun-dried tomato — which although originally Italian are now produced worldwide.
- \* Portobella — which is a slightly milder mushroom, locally grown
- \* Three-peppercorn — which, despite it's semi-fearsome promise, is fairly mild-mannered — with just a touch of spark.

These tenderloins are fully cooked and can be warmed conventionally or just 'popped out' of the foil container they come in and then warmed in the microwave

— This entrée is best served after our lovely gazpacho! (Also on sale this week).

**25% OFF THIS WEEK**

## TEXAN — HOT — SAUSAGES

Despite the name, the heat in these is only medium at the most — but the flavour is at the max. This sausage is currently the after-game dinner of choice for our ball team. (Judging by their speed on the field they may be overfed!)

Anyway, they're great!

Reg. \$3.99 lb.

**25% OFF THIS WEEK**

## GAZPACHO!

Our cold soup this week is Gazpacho — a tangy tomato-based soup whose big job is to wake-up any dozing or lethargic palate to prepare it for the main course — preferably our delicious pork tenderloins.

1 litre size

**3.99 ca. THIS WEEK**

## ON-THE-VINE TOMATOES

One thing that we sure do sell a lot of in our store are our on-the-vine tomatoes. These tomatoes are the next best thing to picking them fresh from your garden.

You just have to give them a sniff to recognize that beautiful summer tomato aroma.

Great price!

**1.99 lb. THIS WEEK**

## OUR TERIYAKI SALMON

We use farmed Atlantic Salmon exclusively at our store — but not just any type. It must be from Jail Island Farm in New Brunswick. It costs more than the Chilean Salmon (or Heritage brand), but it's the very best. Available this week we're featuring our Teriyaki Salmon fillets which are totally boneless — perfect to bar-b-que — but wait, there's more! One of our busy bees from the kitchen, Mary Krawchuk, has been hard at work and come up with a new flavour to thrill you, and it is ... Ginger Orange! — And for those of you who are less adventurous and want to make your own, we'll have the fillets "au naturel", as well.

Reg. \$12.95 lb.

**25% OFF THIS WEEK**

## WHAT ARE WE BAKING THIS WEEK?

We have a great and unique bakery — most all of the credit for this goes to Jaana (who runs it) who has a sense of adventure with food which rivals (and sometimes eclipses) mine. So this is the over and above menu this week .....

**PINA COLADA JELLY ROLLS** — one of our suppliers (and great customer) Keith Young has been asking for these since last year ..... **\$10<sup>95</sup> ea.**

**PINEAPPLE UPSIDE-DOWN CAKE** — this is one of my mothers old stand-bys that we grew up on (if we were good). The difference is that we use fresh instead of canned pineapples ..... **\$12<sup>95</sup> \$17<sup>95</sup>**

**PINA COLADA SCONES** — with toasted coconut, fresh pineapple, orange and coconut cream ..... **\$1<sup>29</sup>**

**COCONUT CREAM PIES** — with coconut custard, toasted coconut and you guessed it, real whipped cream..... **\$3<sup>79</sup> \$10<sup>95</sup>**

**PINA COLADA CHEESECAKE!** — made with rum, pineapple & coconut cream, topped with fresh coconut and whipped cream ..... **\$12<sup>95</sup> \$20<sup>95</sup>**

## WHAT'S NEW IN PRODUCE?

We now have local fresh raspberries and local blueberries, as well as currants, saskatoons and new little potatoes, too!

## MUSKOKA ORGANIC GREENS

We'll have the usual assortment of excellent and tasty Organic Greens — and if all goes well, we'll have some green onions, too!

## OUR MACAROONS!

**1/3 OFF ALL THESE ITEMS THIS WEEK**

These are made with lots of shredded coconut and condensed milk, and if you know me you'd know, they're dipped in great chocolate. I coaxed Jaana into making lots of these this week, so grab one now — it may not happen again!

We've also made the smaller size in the package, and both will be on sale.

The Larger are regularly \$1.99 ea. (more than a mouthful) and the packs are regularly \$5.99 ea.

**1/3 OFF THIS WEEK**

## LOCAL CAULIFLOWER

Our local cauli is now available and it looks pretty good. We'll have some available starting today.

Medium & large size heads.

**.99 ca.**

## SHOPPING BONUS THIS WEEK!

For every 4 of our beef burgers you buy this week, we'll throw in the SPANISH ONION **FREE!**

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JULY 21\*

Hours:

Mon. 11:00-7:00 ~ Tues. Thurs. 9:00-7:00 ~ Fri. 9:00-8:00

Sat. 9:00-6:00 ~ Sun. 10:00-5:00

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