

Main Street Stouffville will look fine next year

Let's fast forward to the summer of 2003.

It's a fine July evening. I've just taken a stroll down Main Street, Stouffville from Ringwood Drive to Church Street. There are too many cars, too many heavy trucks and too many traffic lights.

Now for the good news. There's life in this town. People are out and about. People are smiling. People are spending time with each other and people are spending money.

During my stroll, I checked out the new plaza where the IGA-Garden Market sits along side the busy The Lion Restaurant.

Since the new IGA store is open 24-7, residents needn't worry about when to shop. The patio at East Side Mario's is full and four cars are lined up at TD-Canada Trust's drive-through.

Across the road, business is starting to pick up in the new specialty shops located where A&P used to be.

Yes, the old Stouffville Plaza between Westlaw Crescent and Winona Drive has taken on a new look. Stouffville has arrived.

Finally, there's a place to buy underwear. The beer store, liquor store and Shoppers Drug Mart have left the plaza and each has found a new home a little further west in the newly renovated plaza housing No Frills.

The 1001 Variety Store remains in its familiar spot. It seems to do well despite living in the middle of constant change.

As expected, Ringwood Drive and Main Street has become a popular spot. Fast foot outlets are magnets for kids. The Swiss Chalet addition is proving to be a positive move, while the expansion of Harvey's is drawing lots of extra customers.

Meanwhile, access improvements for Tim Horton's have brought even more business to an already busy spot.

The rumour that a Tim



Joan Ransberry

Horton's is going to open in the east end of town continues to spread. Keep spreading the word folks. You'll get Timmys to the east yet.

Stouffville's downtown has certainly embraced the season.

Finally, stores are filling up. In particular, the takeover of the very empty and very ugly IGA store by George and Ville Papas was a super idea.

When they did a major facelift and opened Stouffville Fine Furniture, they brought life to downtown.

After being pointed in the right direction, Whitchurch-Stouffville's old town hall is doing its job.

This quality store has become the much needed anchor for the area.

After being pointed in the right direction, Whitchurch-Stouffville's old town hall is doing its job.

It's retaining its heritage and paying its way. Following a few growing pains last year, council did the right thing and struck a sound deal.

Through a condominium agreement, the top floor was leased to architectural-engineering firm Bruce Arrowsmith and partner Bell Engineering. To the taxpayers' delight, they write a cheque to the town every month.

Meanwhile, the bottom floor was turned into a community cultural arts centre. Through the partnership with Arrowsmith and Bell, the town has done wonders with the exterior.

Between the clock tower and the public pathway, the old town hall looks grand. There was no sell-out, no hard feelings and no money wasted. The Summer of 2003 is worth the wait.

OUR BEEF BURGERS

Not only do they come seasoned and ready to go, they're leaner than others and hardly shrink at all when you grill them. That means that when you start with a big burger (ours are 1/3 lb. each), you finish with a big burger. What do we make them with?

Since we sell only centre cuts of beef, we only have loin trimming, like steak tails and prime rib blade roasts — truly ground chuck.

What does everyone else use to make burgers? Just ask them.

Regular or Teriyaki 1/3 lb. size.

Reg. \$3.99 lb.

25% OFF THIS WEEK

WHAT'S FOR DINNER? POTATOES

For this week our entrée feature will be either chicken or pork tenderloin done Hawaiian style — sweet & sour — with fresh pineapple and peppers. It's fully cooked — all you have to do is warm it and serve with rice.

Reg. \$13.95 ea.

Serves 3 - 4

25% OFF THIS WEEK

BARTLETT PEARS

These Bartletts come from Northern California. They're still on the firmer side, they're large and they ripen to be juicy and delicious.

.99 lb.

NEW LITTLE POTATOES

One of my personal thrills is when these new little potatoes are in season. These sweet little nuggets of goodness are just great boiled and served with either butter or our tzatziki.

.99 lb.

LOCAL BLUEBERRIES

Our large berries are now available in quantity. I've made a study of these and I find they're really good with Vanilla Ice Cream which has been slightly tempered. They work good with cream, too — and just about anything else. Buy some this week — in fact, buy 2 so you won't have to share!

1.99 FULL PINT

WE HAD AN ACCIDENT IN OUR BAKERY — BUT WITH GOOD RESULTS!

Through an error of understanding, we made a new kind of cookie that we call 'Triple Chocolate Chunk Cookies'. When we tried 'em, we loved 'em, and they've been selling very well since.

You may wish to try them, too!

Reg. \$5.99 pkg.

1/3 OFF THIS WEEK

MANGOES

We received a shipment of Kent Mangoes this week from Mexico. This variety looks greener than most — but as soon as they soften, they're "Good to Go!" I tried one and they're really good! What makes these a good value is that they're size 8's. What that means is that, like most fruit, mangoes are packed in a standard size box. If the count is low, they're big. Size 12's are small, size 7's are huge size 8's are just right if you're a mango lover!

From Mexico.

.99 ea.

NIAGARA PEACHES

We get these through my friend Doug Dineley who operates a couple of great produce markets in Niagara-On-The-Lake and St. Catharines. They're from Bob Hunter's Farm who, according to Doug, is 'the biggest and best peach grower in Niagara!' The variety is 'Harrow Diamond' which is a variety unique to the Niagara area. It's semi-free stone and a very good eating early peach.

Available in 3 L baskets.

3.99 ea.

SHOPPING BONUS!

Our Shopping Bonus this week is a bottle of our really nice Montgomery Inn B.B.Q. Sauce **FREE** when you buy two or more of our great back ribs from the meat counter.

What makes our ribs great is:

- (a) we use more marbled pork as a rule
- (b) they don't have that insipid little 'tail' dangling from the one end and
- (c) they're not 'seasoned' which means they're not from pork loins that have been injected with water and phosphate (— to make them juicier) and
- (d) our price is very competitive. So cook some ribs this week — 2 strips should serve 3 - 4 people and the sauce is ...

FREE!

(Regular \$4.99)

CUCUMBER AND DILL SOUP!

The perfect antidote for a hot and steamy day — a chilled soup before your dinner — or for lunch if you wish.

1 L size serves 3-4 **3.99 ea.**



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JULY 28th

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

548 Carlton Road, Unionville

940-1770

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