

# Students to hit streets to tackle garbage

BY JOAN RANSBERRY  
Staff Writer

Starting on Edward Street and spreading throughout Whitchurch-Stouffville, an Adopt-a-Street program is planned for next year, a new community group decided Monday.

The group, set up by Mayor Wayne Emmerson, met to tackle the growing youth crime problem after an angry Edward Street resident dumped a bag of garbage on the council chamber floor at a November council meeting.

Edward Street resident Bob McNeil told council that students from neighbouring Stouffville District Secondary School (SDSS) use his street as a garbage dump.

The littering is ongoing, and making it very difficult for people who live near the high school, council was told.

During the past two months, York Regional Police have laid drug, assault, vandalism and theft charges against about 20 youths in Stouffville. Police are seeking suspects in other youth crimes, including muggings.

Mayor Emmerson responded to the incidents by calling for the emergency meeting focusing first on the garbage problem.

"Residents of Edward Street are fed up," Mayor Emmerson told the group on Monday which included York Region District School Board chairperson Bill Crothers, local trustee Bob Burrows, SDSS principal Tony Lewis, student council president Andrew Fockler and five student council members, York Regional Police Supt. Don Kirk, town staff and members of town council.

### ALL SCHOOLS

A follow-up meeting is to be held in late January. "The second meeting will include more students at the table," said Mayor Emmerson.

"The plan is to set up the Adopt-A-Street program. I'd like to see a beautification of Edward Street. We could plant some trees at the end of Edward. I'd like to have elementary schools adopt streets across the municipality. We could get all of our schools involved. It could be a very positive move. It would help build pride in our community."

Supt. Kirk reminded the group that schools across North America have adopted roads, streets and parks. The partnerships have been very successful, he pointed out.

Monday's discussions focused on such issues as littering, loitering, vandalism, teens roaming the streets at night, teens blocking seniors from using the sidewalks and students smoking.

Mr. Crothers stressed that people don't like to be blamed for wrongdoings. Instead of pointing the finger, the school board chairperson encour-



**BILL CROTHERS:** "Don't blame the school," says York Region public school board chairperson.

aged the group to set up a committee and invite the young people to join the effort to improve the overall community.

"Don't blame the school," said Mr. Crothers, a Markham trustee whose children are SDSS graduates. "Set up a community initiative and invite the young people to get involved and the school board will help."

SDSS has a student environmental committee, Mr. Lewis reminded the group.

"We will work with the community. We can make Stouffville a beautiful place," he said.

### MOST GOOD KIDS

Mr. Lewis and the students reminded the group that more than 90 per cent of the 1,000 plus students at SDSS are good kids. Less than five per cent cause the bulk of the trouble in town, Mr. Lewis said.

Students at SDSS would be quite willing to take part in a community project, said Mr. Fockler. As an example, the students could make benches in the school's woodworking classes and donate them to the beautification project, the student council president suggested. Meanwhile, another student council member suggested students take garbage bags at lunch time and clean up Edward Street.

SDSS student Ashley Wells took Ward 6 Councillor Sue Sherban to task for previous remarks about the state of the school. Councillor Sherban told a council meeting last month SDSS was in a deplorable state with kicked-in lockers and broken chairs. "We are very proud of our school," Miss Wells said.

Following the meeting Councillor Sherban said, "I'm more upset with the school board. I'm not upset with the students. I know the students are proud."

"I don't think the school board is giving our school (SDSS) its fair share in the region. I'm not saying the kids are bad people. I'm not saying the kids shouldn't be proud. I just don't think the school should be in such a deplorable state."

# DUCK WEEK AT THE GROCER!

A couple of weeks ago I explained that we would be selling ducks from 'Brome Lake' in Quebec. They have now arrived, and so has a portfolio of recipes from one of our longtime customers, Lorissa Bewsh. Her favourite among the recipes is the amaretto-apricot duck. "Everyone raves about it!" She goes on to explain that "the best part about this two-step cooking method is that it results in a fat-free duck - not greasy like one would get with a regular roasted duck."

She also included a mushroom & barley casserole recipe from James Beard which she suggests as a great accompaniment.

Now, about the ducks. I have long known that Brome Lake ducks enjoyed a great reputation in culinary circles - but I thought that the difficulty in getting these would be insurmountable; them being out of province and us being a small mom & pop grocery store, small in the bigger scheme of things. What makes these ducks special is explained in a brochure from the farm which will be available, as well as Lorissa's recipes, at our meat counter. They will arrive sometime on Thursday, so lets say that they'll be available from Friday morning on. Smoked ducks will be ready for next week - and yes, they'll be from Brome Lake too, but smoked by us. Enjoy your Canard!

- BROME LAKE DUCKS**.....2<sup>49</sup> lb.
- BONELESS BREASTS**, either au naturel, stuffed with our sage & onion stuffing or our dried fruit stuffing.....9<sup>95</sup> lb.
- DUCK BREAST**, roasted with honey & mustard, done at the farm 425 g pkg.....11<sup>95</sup> ea.
- HALF-DUCK**, roasted with orange, done at the farm 346 g pkg.....11<sup>95</sup> ea.
- DUCK LEGS**, confit style, also done at the farm 280 g pkg.....6<sup>95</sup> ea.

## CALIFORNIA ORANGES

The first arrivals of navels are never really great - you must go through a couple of varieties first before you get the 'Washington' type - and here they are. They're a good size, fairly thin skinned and juicy - great eating. We've priced them at 49¢ each or

**5 for 1<sup>99</sup>**  
FROM CALIFORNIA

## GIFT-PACK APPLES

We've received a variety of single-layer boxed premium Washington apples which are ideal as a gift. Some are mixed apples & pears, some just apples in either Red Delicious, Golden Delicious, mixed Delicious, Fuji or Granny Smith

**10 lb. box** 14<sup>95</sup> ea.  
from Washington

## FREE-RANGE TURKEYS

For the past number of years whenever turkey-time came, we simply reached into our cupboard and pulled out our "Turkeys are Us" ad, dusted it off and ran it a few times in the Economist & Sun.

Our customers had become so used to it that when they saw it, they didn't read it anymore.

They just saw the picture of turkey Al and Mike the Knife and phoned for a turkey.

Alas, things change, and so does our clientele. With so many new people who have moved into our area, our turkey story needs to be retold.

We sell only free-range turkeys - they run loose and eat what they want (lots of grain). Add to this a gentler defeathering process which leaves more of the natural flavour (and the old feather) with the turkey and you'll have a turkey that exceeds your expectations - unless of course you've dined on one of ours before.

Our turkeys are very moist (without the artificial help that a Butterball receives), very tender and flavourful and they cook a little quicker than most.

So, order one of our old-fashioned turkeys. They range in size from 14 - 20 lbs and from 22 - 26 lbs. Ready to roast, they're .....  
Call 940-0655

**2<sup>59</sup>** lb.

## GIFT BASKETS

If you are new to our store, it won't take you long to realize that we're in the basket business. Although I've never really counted them, there must be thousands to choose from. During the Festive Season we make them up with food goodies to fit any budget or taste (including wine if you'd like). You can pick what you'd like and we'll make it up as well - or it can be boxed - as you wish! See Robert or Evan if you have a special request.

We offer good value.

# WHAT'S BAKING FOR THE HOLIDAYS?

Anyone who has ventured into our bakery knows that it's an absolute beehive of activity - must be like Santa's workshop, with lots and lots of elves, each fully engaged in tasks of the season. In our case, the Santa is Finnish, and he's a she - who runs an amazing workshop and just seems to know what everyone wants, if they've been good, of course.

Jaana and her elves are making ...

**SHORTBREAD COOKIES** - available in traditional, Toblerone, candied ginger, cranberry orange, toasted pecan, pistachio, lemon poppyseed, and new and very decadent, caramel-pecan.

**GINGERBREAD HEARTS** - it's hard to keep these in stock because

- (a) they're painstakingly rolled very thin
- (b) it takes a lot of them to fill a container and
- (c) I often eat them even before they're baked. A word of advice - if you see them, buy them.

**CHRISTMAS-CAKE COOKIES** - This was my idea. I'm the one who must clean the bowl when Doreen makes the light fruit cake - the batter is heavenly, so why not use it - and some fruit to make heavenly cookies!

**GINGERBREAD and SUGAR COOKIES** - all decorated in various shapes and sizes, like angels, trees, elves, stars, snowflakes, Santa, Mrs. Claus, candy canes and snowmen. We make a huge number of these - there are times when everyone in the bakery is painting, including a certain 6yr. old budding artist (my girl, Kate).

**TURTLES** - beautiful ones!

**SUGARPLUM SCONES** - these start this weekend. They're star-shaped and seasoned with orange zest, candied ginger, apple & spices.

**MINCEMEAT** - we make our own (always have) using Bass ale. Available in pies, 9" size, either baked or frozen ready-to-bake, in 5" pies already baked, in tarts or mini tarts - or in containers ready for you to make your own pies! (or tarts)

**SQUARES** - new for the season are Eggnog Nanaimos and cherry-pecan squares with festive pink icing and holly sprinkles (only at Christmas)

**RUMBALLS** - rich! Chocolate with rum and pecans (and apricots), chocolate glazed & decorated.

**EGGNOG CHEESECAKE** - piled high with spiced whipped cream - OR -

**BRANDIED CRANBERRY CHEESECAKES** - OR -

**MINCEMEAT CHEESE FLANS** - all in a size that serves 6 or 8 people

**YULE LOGS** - in two styles.

We'll have traditional chocolate, filled with chocolate mousse and an elegant lemon curd filled log with white icing

**EGGNOG JELLY ROLL** - with spiced whipped cream and eggnog custard

**CRANBERRY BUTTER TART FLANS** - which have been a big hit.

**MINI GINGERBREAD HOUSES** - better described as colourful Christmas cottages \$5.99 ea.

- and -

Elegant white and silver luxury cottages \$6.99 ea.

- You can hang these on your tree as well!

Now, as well as all this, we'll have a somewhat abbreviated selection of our regular fare. It will be best to order if you need a particular product at a particular time - orders - 905-940-0655

## OUR SMOKED TURKEYS

Should you wish a smoked free-range Turkey for the holidays, give us a call. We smoke them with oak (just like our salmon) and they're delicious. You must order by December 18<sup>TH</sup>!

## CHEDDAR SAUSAGES

This week's sausage feature is our cheddar sausage. It's a great dinner sausage - and we use extra old cheddar to get the flavour. You'll love them!!

**3<sup>99</sup>** lb.

**1/3 OFF** THIS WEEK  
Reg. \$3.99 lb.



**SPECIALS IN EFFECT UNTIL CLOSING SUNDAY-DECEMBER 15<sup>TH</sup>**  
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**