

Ivan's CBC train tales launch new Parkview

Acclaiming Canada; promoting Parkview. Stouffville's Ivan Harris will be a means to both ends when he addresses a \$75-a-plate Parkview Home building campaign fundraiser, tomorrow evening at Parkview Village, 12184 Ninth Line.

"It's a sell-out," exclaimed campaign co-ordinator Joanna Reesor-McDowell, "an excellent example of the wonderful support we're experiencing."

Ivan, a long-time Stouffville resident and proud Canadian, will tell of his trip by train across Canada last fall, celebrating the 50th anniversary of CBC television and VIA Rail.

Until his retirement, Ivan was a TV maintenance machinist with the CBC. He's currently a volunteer curator with the CBC Museum of Civilization in the company's broadcast centre at Front and John Streets in Toronto.

In the role of museum host, Ivan travelled from Vancouver to Halifax, with the train stopping at 21 locations along the way including Kamloops, Jasper, Edmonton, Saskatoon, Winnipeg, Sudbury, Windsor, London, Toronto, Ottawa, Montreal and Quebec City.

The 12-car VIA special, including two museum display coaches, was powered by twin diesel locomotives.

The cross-Canada trek commenced Sept. 5 and concluded Oct. 6. News of the train's arrival was broadcast several days in advance. Hundreds of people were waiting when the unit pulled in.

While stop-off times varied with the size of each centre, Ivan will never forget the reception in the small town of Biggar, Saskatchewan.



Roaming Around

with Jim Thomas

"Talk about emotion, it was traumatic, a thrill," he says. A school holiday was declared, allowing teachers an opportunity to parade their wide-eyed pupils through the two museum cars.

"The children wanted to see, to touch," he said, "it was amazing." Even the mayor attended, presenting town pins to passengers and crew.

Ivan was inundated with questions. Most he answered immediately. The others, he responded to by mail, a task requiring two months.

At each stop, interviews were conducted for the print media, as well as radio and television, in both English and French.

In addition to in-car tours, information tents were set up on station platforms and sidings.

Recounting the experience as "a trip of a lifetime", Ivan said it provided an entirely different look at a country he appreciates so much.

"I'm a nationalist," he says, "I believe in Canada." He described the people he met as "very special", representing both small towns and big cities.

For Ivan, it marked the first time he had travelled across Canada by train.

"It was very smooth, it lulled me to sleep," he said, "even at night, the only time I awoke was when the train stopped."

With one exception: At Parry Sound, the unit was re-routed over a CP line, marking a return to the old familiar clackety-clack-clackety-clack.

Except at major centres, when the train was stationary for extended periods, Ivan remained on board, eating daytime meals in the diner and sleeping in a berth at night.

"By evening, I was exhausted and ready to crash," he said. Ivan spent 41 years with the CBC, from 1953 through 1994.

"It was a good life," he says, "I did everything I wanted to do." For his many contributions, he was presented with the Canadian Broadcasting Corporation's executive director's award.

He was also among a group of dignitaries presented to Queen Elizabeth during her visit to Toronto last fall.

Locally, Ivan was Whitchurch-Stouffville's Citizen of the Year 2000 and, in October, 2002, was the recipient of a Golden Jubilee Medal, celebrating the 50th anniversary of Queen Elizabeth's accession to the throne.

Ivan is a member in long-standing of the Stouffville Lions Club and Music Mania. He's also been extremely active with the Stouffville Community Police Centre and the Eastern Gate Retirement Community Association, where he and wife Gale now reside.

Parkview's fundraising committee couldn't have selected a more admired and respected guest. Tomorrow evening's sold-out event, speaks for itself.

Jim Thomas is a Stouffville resident who has written for local newspapers for more than 50 years.

WHAT'S FOR DINNER?

Our frozen dinner entree this week is pot roast in gravy. These are made with blade eye roasts, sliced and packed with enough gravy for your mashed potatoes - the natural accompaniment, it seems to me. This entree will serve at least 3 and quite likely 4.

Reg. \$12.95 ea.

25% OFF THIS WEEK

SMOKED DUCKS ANYONE?

We've made some smoked ducks this week, if you're feeling adventurous.

They're trimmed, cured and then slow-smoked over oak.

12.95 ea.

Limited Supply

DOUBLE CHOCOLATE LOAVES

What makes these 'double' is that they're drizzled with white chocolate. What makes them great is the loaf itself, which is made with our rich chocolate cake batter. Buy 2 so you'll be left alone to eat yours.

1/3 OFF THIS WEEK

Reg. \$4.50 ea.

CALIFORNIA STRAWBERRIES

When we buy berries, we disassemble the pints, check them through, then reassemble them in overflowing QUARTS. The result is

- (a) you seldom get a bad berry
- (b) you get lots of good ones and that they're from California means that they have a flavour edge over those from Florida.

2.49 each

OVERFILLED QUARTS.

CHORIZO

These are sausages of a Spanish character with a medium amount of spice, a higher amount of heat and a maximum amount of flavour.

They are great in cooked dishes and bar-b-que'd on a bun.

Reg. \$3.99/lb.

25% OFF THIS WEEK

EASTER CHOCOLATE!

An extensive selection of really good Easter chocolate is available for both kids and grown-ups - yet further proof, should you need it, that a bona-fide chocoholic is at the helm of this store.

—AND— you could win one of two giant chocolate Easter rabbits from Chelsea Chocolates of Barrie. You must be under twelve, fill out your name and number and deposit it at the cash area of our store. Draw will take place on Thursday/April 17.

PASTA SAUCE

We'll be featuring two of our pasta sauces from the freezer section this week. The first type is our meaty spaghetti sauce which is, from all accounts, better than mom made, and our tomato basil sauce - a little lighter. The meaty sauce is regularly \$4.99 for a 16 oz. tub, and the tomato basil is regularly \$3.99 for an equivalent size.

Both are delicious.

25% OFF THIS WEEK

YOU COULD WIN!

Most of you know that we support the hospital in general but the Hospital Gala in particular. It takes place on April 12th. In support of it, there is a raffle for some amazing prizes, notably a BMW for a year, a \$2500 shopping spree at Markville, a Sony Camcorder and an amazing Paula Lishman Knitted Blanket. Tickets will be available at the cash desks in our store at \$10.00 each. I don't have to tell you that it's really all of us who win when we support our hospital.

PANSIES!

Pansies are here. They're available in flats (48s), in bowls and in hangers. These are the first sign of spring and we could all use a bit of brightness!

MONSTER COOKIES

Our really large size cookies will be made in quantity this week. The types are... **CHOCOLATE CHUNK**, so named because rather than using those insipid little chips, we cut blocks of chocolate into chunks for this purpose. The second type is **M&M**, for which we use the mini M&M's (I don't know about you, but I find that it's hard to eat just one handful of them). And third, we'll be making **CHOCOLATE REVERSE**, which are dark chocolate cookies with white chocolate chunks.

These are meal size!

Reg. \$1.49 ea.

1/3 off this week!

99¢ ea.

TRIPLE CHOCOLATE BROWNIES

To give you an idea of what we think of chocolate, I'll tell you that we use 1-1/2 pounds of Callibaut Chocolate to make a 9" x 12" pan of these. To fully appreciate the resulting flavour, they must be eaten at room temperature - if you can wait that long!

Reg. \$1.99 each

1/3 OFF THIS WEEK

WHY SHOULD YOU BUY OUR HAM?

To many people, ham is ham - if you've tried one, you've tried them all. That is unless you are old enough to remember what ham was originally like before machines were invented. Machines? Yes, that's right. Nowadays, almost all hams (including spiral honey baked 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 - just read the 'protein added' part of the label to find out how much it has naturally 'grown'. The good part (for the manufacturer) is that (a) you have more ham to sell because they've all 'grown' 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 (\$1.99/lb. supermarket ham). The bad part (for the customer) is that gone for good is the texture, tenderness and flavour that made ham famous in the first place.

At our store, we make ham in the time honoured, pre-mechanical way - by hand. Come pay us a visit - we'll restore your faith in ham!

- Oven-Roasted Maple Sugar Hams - Boneless, whole or half **5.95 lb.**
- New Apple Cider & Allspice Ham, either oven roasted or smoked **5.95 lb.**
- Hardwood Smoked Black Forest Hams - Boneless, whole or half **5.95 lb.**
- Traditional Smoked Easter Hams - Bone in, whole or half **2.59 lb.**
- Smoked Apple Cider Ham, bone in, whole or half **2.59 lb.**

It's best to order early 905-940-0655



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 5TH

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