


SALES & SERVICE
POWER ON THE GO GENERATORS



IF YOU HAD ONE OF THESE YOU WOULDN'T HAVE TO SIT IN THE DARK!

Toll #: 1-800-322-8440
Phone: 905-642-3592 • Fax: 905-640-1156
86 Ringwood Dr., Unit 25, Stouffville
www.bulldogservices.ca

Fairs stick with tried, true snacks

From page 19

Fortunately, this allowed him more time for another of his inventions, turning his processed and condensed milk into a national brand.

Wreford Nix, the secretary/manager of the Cookstown Agricultural Society, was unaware of the Borden's Milk story but believes in sticking with tried and true fare for the annual Cookstown Fair.

"We have our own food booth," he said, "and you can get all the usual stuff: hot dogs, hamburgers and fries and, for the kids, candy floss and candy apples. That's what the folks want."

Speaking of spuds, they are so popular in the Alliston area, the annual fair is called the Alliston Potato Festival, where you can get baked potatoes, nine kinds of fries and various other tuberous treats.

You won't have to eat binder twine at Kleinburg's Binder Twine Festival, thank goodness, because the food specialty there is the McMouse.

"It's bacon on a bun, using old Mennonite bacon and we put an egg on top and call it the McMouse," Nestor Plawiuk said.

Binder Twine has another

old-time specialty — sarsaparilla.

"We bring it in from a company in New York State especially for the festival. It's the only place you can get it."

In Beeton, the fair is still small enough after 147 years to invite everyone to an old-fashioned church supper in the arena.

"The United Church will be serving beef on a bun from 11 a.m. to 2 p.m. then a full roast beef dinner with homemade pie from 4 to 7 p.m.," said Mary Artymko of the Beeton Agricultural Society.

For something completely different, there are demonstrations of pioneer-style open hearth cooking at the Sharon Temple's Harvest Celebration in October.

A list of upcoming fairs, all of them high in cholesterol, includes:

Until Sept. 1 — Canadian National Exhibition in Toronto

Sept. 5, 6 — Cookstown Fair

Sept. 6 — Kettleby Fair

Sept. 6 — Kleinburg Binder Twine Festival

Sept. 12, 13 — Beeton Fair

Sept. 19 to 21 — Bolton Fair

Oct. 2 to 5 — Markham Fair

Oct. 11 to 13 — Woodbridge Fair

Oct. 18, 19 — Sharon Temple Harvest Celebration

Kitchen accommodates special requests

From page 19

ing a potato pizza I have only had once before when I was in Italy.

We started off with bruschetta, which was clearly fresh and prepared with a light hand on the olive oil. For \$2, we were treated to four delicious pieces. The caesar salad was equally generous and prepared in the classic style for \$4.95.

There is a nice selection of 10 pastas, nine under \$10. Our rigatoni alla vodka (\$8.95) was a heaping plate of pasta with a smooth, bacon-infused sauce delivered steaming hot. The plate of gnocchi piemontese (\$8.95) overflowed with plump potato dumplings lighted topped in a simple tomato and meat sauce.

Because everything is prepared fresh and to order, the kitchen is very accommodating for special requests such as changing sauces or adding/deleting ingredients.

If you enjoy fettuccine alfredo (\$8.95), then you will want to sample the Desserts Plus version, which is classically rich and delicious.

The woodburning pizza oven is a central feature in the restaurant and it turns

out a selection of 21 fresh and unique varieties, including three pizzas that have no cheese and a few without sauce, but plenty of other tempting ingredients.

Rocky's Choice (\$7.95) was also my choice — a cheeseless pizza with sliced potatoes, virgin olive oil, garlic and rosemary. It's not a typical pizza, but it is interesting if you want to try something truly authentic.

We also enjoyed the Calabrese (\$11.95), which was topped with a generous helping of green olives, soppressata, roasted red peppers and gorgonzola cheese.

If these pizzas are a little exotic for your tastes, the Americana (\$8.95) with mushrooms, green peppers, pepperoni and mozzarella is equally delicious.

Also available are an assortment of eight meat entrees and four fish entrees starting at \$11.95.

Now, for dessert... we actually didn't have any. Not because it wasn't tempting, but because we were so full and the desserts the evening we were there were either sorbets or cakes from the LaRocca bakery — delicious but not unique.

However, at \$4.50 a serving, you may want to consider leaving room.

The Regional Municipality of York
TEMPORARY ROAD CLOSURE
Major Mackenzie Drive (Y.R. 25)
Town of Markham

Major Mackenzie Drive (Y.R. 25) will be closed to through traffic between Markham Road (Highway No. 48) and the Ninth Line (Y.R. 69) from 6:00 a.m. on Sunday September 7, 2003 until 6:00 p.m. on Monday September 8, 2003.

This section of road will again be closed from 7:00 a.m. until 3:00 p.m. on Sunday September 14, 2003 as well.

The purpose of these temporary road closures is to facilitate improvements to the existing GO Transit crossing.

By-law No. R-1368-2003-040
Please direct inquiries to:
The Regional Municipality of York
The Transportation & Works Department
17250 Yonge Street, P.O. Box 147
Newmarket, ON L3Y 6Z1
Attention: Mr. Grant Robinson, P. Eng., Senior Project Manager
Tel: 905-895-1200 or 1-877-464-9675
Fax: 905-836-4590
Email: grant.robinson@region.york.on.ca
This Notice is issued on August 23, 2003.



REGISTRATION

I can read to my mom!

Research shows that children who read earlier do better in school and in life. Oxford's Little Readers® program will help your preschooler get ready for school... and life. Lasting success is built on a solid foundation.

www.oxfordlearning.com
Steeles Ave. & McCowan 416-321-1646
18th Ave. & Hwy. 48 905-201-2700
Hwy. 7 & Kennedy 905-513-8186



READING WRITING MATH MUSIC ART COMPUTERS

Registering Now!

Coming in September
FREE Child Care Training
Including First Aid

Useful handouts, great discussions, lots of practical ideas and First Aid Certificate. If you are caring for children you can't afford to miss this opportunity.

Join us for 12 evenings of fun, hands-on learning and earn a Certificate of Participation.

Markham
Stouffville

Free but must be pre-registered! (spaces are limited)
Call Fran at 416-494-5898

These education courses in child care are funded by The Regional Municipality of York and provided by York Professional Care & Education and J & F Home Day Care

Leading the way in the Fight against Muscular Dystrophy

Thousands of Canadians are fighting everyday against the progressive effects of muscular dystrophy. They count on the support of Fire Fighters in their battle against muscular dystrophy and more than 40 other neuromuscular disorders. When your Fire Fighters ask for a donation, remember the many Canadians affected by a neuromuscular disorder. And Please give generously.

Until there's a cure, there's us.

This message brought to you as a community service of The Economist & Sun/Sun-Tribune

Muscular Dystrophy Association of Canada
1-800-567-CURE

HAPPY 50th

CELEBRATING 50 YEARS OF SERVICE TO THE COMMUNITY

PROSTATE

When you use your key tags, you support War Amps programs like CHAMP and PLAYSAFE

A message from

The War Amps



Many members of The War Amps CHAMP Program for child amputees have lost limbs in accidents. Through the PLAYSAFE Program, Champs teach other children: "Spot the danger before you play!"



When you use your key tags, you support War Amps programs like CHAMP and PLAYSAFE

To order your 2001 key tags, a Spot the Danger! video, or the new Playsafe Interactive CD-Rom, visit our Web site at www.waramps.ca or call 1-800-250-3030.

Charitable Registration Number: 1319-9228 RR0001

This message brought to you as a community service of The Economist & Sun/Sun-Tribune