

Class downs, queens reuniting at SDSS

There's no reunion like a school reunion. I know. I've attended a few. My next date with destiny is May 14, 15 and 16 when Markham High holds its 50th anniversary. But that's another time in another town. Locally, Stouffville is planning something similar. The dates are July 2 and 3 with the homecoming part of Strawberry Festival weekend. Like Markham, Stouffville High is also marking a half-century of service to this community. While Markham is my alma mater, associations with SDSS extend far longer and go much deeper. My loyalties are divided. Regardless, each in its own way has much in common. For, during one's high school years, regardless of location, indelible memories are forged, memories that, for one brief weekend are rekindled, even inflamed.



Roaming Around

with Jim Thomas

Here, an estimated 2,000 former students and staff are expected, with registrations on the Friday (July 2) from 6 to 10 p.m. and continuing Saturday from 10 a.m. to 4 p.m. Opening ceremonies are set for 11 a.m. Activities swing over to the arena at 8 p.m. Saturday with a monstrous buffet planned at 10. A reunion committee, headed by Gary Gornik, has worked tirelessly over the past several months putting the program together. Others with their shoulders to the wheel include principal Tony Lewis, Luanne Ratcliff, Isobel Hoover, Eric Buton, Harry Bowes, Wayne Marie and Mike Reid, Janna deBoer, Carole Watson, Sherr Redshaw, Wayne Feasby, Bill Giles, Agnes Locksley, Jane Barrow, Linda Schell, Jan Howe, Mary Lott, Rosmund Husbands and more. Several are experienced, having spearheaded a reunion in 1991.

But what prompts former students to return? What causes teachers to attend? If reasons were consolidated into a single word, it would be memories. Like swallows returning to Capistrano, they want to re-feather the nest that harboured hopes and dreams decades ago. There will be the valedictorian who electrified his class with an outstanding address. There will be the basketball sub whose game-winning shot added another banner to those already hanging from gymnasium rafters. There will be the prom queen whose effervescent smile and engaging personality had student suitors standing in line.

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There will be the class clown whose untimely experiment with rotten eggs forced cohorts and staff into the freezing cold. There will be the foster home lad whose life was turned around because of the understanding of a compassionate guidance teacher. There will be the yearbook editor whose learning experience opened doors to the editorial department of MacLean's magazine. There will be the fringe student who, through a science teacher's generosity, gained entrance to medical school and became a world-famous surgeon. And there will be the principal who so won the support of an entire student body, it petitioned the school board to have him stay. Yes, they will be back, sharing their joys, sorrows, achievements, failures and memories. High school, appreciated by some, endured by others, enjoyed by some, tolerated by others, but to which, coming home, feels so good. So spread the word. To every corner of Canada, let former students know the welcome mat is out. Truly a once-in-a-lifetime experience. And just in case you're concerned, name tags will be issued.

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

STRAWBERRIES

These are really good tasting (and good looking) berries from Florida. I am generally a fan of California (and local) berries, but I must admit that these are good! In quarts! **1.99** Quart!

OUR GUINNESS SAUSAGES

Although we featured these a few weeks ago, I couldn't resist the "Irish Connection" to St. Patrick's Day. I believe these are unique to our store — and they're so good. Now that the snow has receded, there's no reason not to B.B.Q. these. What to serve with them? More Guinness! Reg. \$3.99



25% OFF THIS WEEK

DOREEN'S OLD-FASHIONED MAC AND CHEESE

This is perfect for those evenings when your family is busy and hungry, yet want a wholesome, home-cooked meal. Macaroni and cheese, a perennial favourite with everyone, is one of our hottest-selling dinners. We use extra-old cheddar (the older the better), elbows and buttered crumbs. All you need to do is pop it in the oven for about an hour. The kids will love it and you will too! Reg. \$10.95 ea. Serves 3-4

25% OFF THIS WEEK

OUR CORNED BEEF

Corned beef. Sounds great! There's no better time to enjoy this cool weather dish than now. We make our corned beef here — we use centre-cut only brisket points. We trim them lean and cure them in a savoury brine with an edge of nutmeg and allspice. It's a slice of old-fashioned heaven — but that's not all. Not only have we reduced our price this week, we'll give you the recipe for corned beef 'n cabbage — and we'll give you the cabbage free! Reg. \$4.99/lb. (2 lb. minimum)

3.99 lb.

GREEN CABBAGES

Cabbages? Sure, to go with the Corned Beef... and it gets better. They're free this week when you buy a piece of our centre-cut Corned Beef Brisket. (2 lb. minimum)

FREE



STONEMILL BREAD

You may have noticed that change sometimes comes at a glacial pace to our store. This bread is an example — but it is finally here. We'll be sampling various varieties — and offering a special price for this weekend. It's great bread!

CHICKEN NOODLE SOUP

Ever had trouble finding the chicken in chicken soup? Ever wonder what it was made of if there was no chicken? No further worries about that here. We make chicken noodle soup using lots of chicken (and noodles) with the cooked-all-day, grandmotherly flavour of days gone by. It's really good. Reg. \$5.49 Serves 3-4

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK?

Everything is Green in honour of our favourite Irish Saint! We'll be making.....

- ST. PATRICK'S DAY CAKES — white cakes with green pastel icing, all decorated in a jolly manner... \$12⁹⁵ & \$17⁹⁵ ea.
 - BAILEY'S IRISH CREAM CHEESECAKES — these are our cheesecakes with Bailey's, milk chocolate and covered in Bailey's whipped cream..... \$14⁹⁵ & \$20⁹⁵ ea.
 - KEY LIME PIE — hardly Irish, but it's green! Janna wrote me a note that we hear from customers that it is by far the best they've ever had, anywhere? Maybe it would be time to try one?..... \$4⁹⁹ & \$10⁹⁵ ea.
 - LIME MOUSSE — this is a light, deliciously tart mousse made with fresh limes. (It's my fave, and I'm always looking for the bowl of lime mousse in the bakery)..... \$14⁹⁵ & \$20⁹⁵ ea.
 - CREME DE MENTHE NANAIMOS — Not your average Nanaimos!..... \$1⁹⁹ ea.
 - AFTER EIGHT CHEESECAKES — these are chocolate swirled with Creme De Menthe, with dark chocolate and pieces of mint chocolate!..... \$12⁹⁵ & \$20⁹⁵ ea.
 - ST. PATRICK'S COOKIES — these are the big sugar cookies — all decorated (by hand) in an Irish style..... \$1⁴⁹ ea.
 - MINI BUNDT'S — these are cute bundt cakes filled with mint chocolate moussel!..... \$4⁹⁵ ea.
- All of the above, and perhaps even more, is **25% OFF THIS WEEK**

ENGLISH 'CUKES

It always seems like a long winter insofar as English Cucumbers are concerned. The local growers pull up their plants over the winter — hence so much product arriving from offshore. The Spanish and Mexican product is usually small, expensive and lacking in all those things that make 'cukes great. Well, the new crop is coming along nicely, the 'hand wrapped' (as opposed to the heat-shrunk) are even better and the price? It's the best! **.99 ea.**

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 14TH

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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