

# Jody's comeback trail returns to fairgrounds

Oct. 4 was a day Jody Brown will always remember. It was a day he'd like to forget.

The 40-year-old Baker Avenue, Stouffville man was standing, with others, on the race track at Markham Fair, assisting with the operation of an evening motorcycle stunt show.

Suddenly, a bike rider appeared out of nowhere, knocking him down and rendering him unconscious.

The next thing he recalls is lying on a stretcher in the back of an ambulance, heading at top speed for Markham Stouffville Hospital.

That was five months and 21 days ago.

Since then, Mr. Brown's ordeal has been something only he, his family and a team of diligent doctors and nurses can clearly recount. For both legs were badly broken, the right one so badly it's pieced together with plates and pins.

"If I tried to board a plane at Pearson, I'm sure I'd set off the sensors," he says with a faint smile.

But Mr. Brown believes in miracles. And, for him, a miracle is slowly but surely happening. He's graduated from a hospital bed to a wheelchair, from a wheelchair to crutches and soon,

he hopes, from crutches to canes. He's the first to admit, however, he couldn't have done it alone.

"The physicians and nurses at Markham Stouffville, were wonderful," he says, "also my wife, my children and all my friends at the Markham and Stouffville fire departments and Markham Fair. I can't say enough about the support I've received from the entire community."

A symbol of this support takes place Saturday when Jody Brown Night is planned for Markham Fairgrounds. It's a joint venture hosted by the two fire departments and Markham Fair with activities including a dance, a silent auction, Conklin games, food and refreshments, all starting at 8 p.m.

And just to keep Mr. Brown in touch with reality, two fire trucks will be stationed on site. Mr. Brown is a 19-year veteran with the Markham Fire Department and a four-year volunteer at Stouffville.

He's been a fair volunteer, the past six years and only was elected a director this year.

Stouffville's Blair Seeley, one of several event organizers, calls it "a morale-booster for Jody and a bit of a fund-raiser".

Tickets (\$20) are available from the Markham and Stouffville fire stations, the fair office, any of the committee members or at the door.

*If tried to board a plane at Pearson, I'm sure I'd set off the sensors.*

Others helping out include fair president Paul Reesor, immediate past-president Kim Empringham, Jan King, Cathy Lee, Lynn Beckett, Paul Donahoe, Steve Rendell, Tom Brillinger, Kevin Hollands, Brian Hulshof, Les English and Russ Brown.

"The business people have been tremendous," Mr. Seeley said, donating dozens of silent auction gifts. Tim Hortons is providing food.

"We're hoping for 500," Mr. Seeley said, "but we're preparing for more."

Mr. Brown, a graduate of Markham District High School and George Brown College, was a carpenter's apprentice with his father, Murray Brown of Unionville. It was a chat with Ken Beckett, then Markham's deputy fire chief, that prompted a change in careers. He and wife Lisa moved to Stouffville in 1985.

His carpentry skills have been a valuable asset at the fair. While Mr. Brown's recollections of the accident remain hazy, he recalls the motorcycle rider visiting his bedside that same evening.

"But there were so many doctors and nurses around, he couldn't get close," he remembers, "but I knew he felt badly."

Mr. Brown described Dr. Lee, the operating room surgeon as "the best." He did an amazing job," he says. He also praised the work of physiotherapist Susan Gerard of Stouffville's Joint Venture Fitness.

Saturday evening will be amazing also. Mr. Brown, his wife and three children will be there.

Said fair president Paul Reesor, "We're a family. We look after each other." Indeed they do.

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



## Roaming Around

with Jim Thomas

# RIB EYE STEAKS

We sell a disproportionate number of beef ribs in our store, largely because we really go to great lengths to be sure of their eating quality — in fact as I write this, I have just returned from a visit to three different meat plants to hand-pick the ribs that we'll be selling this week and next. What we look for is that old-fashioned marbling in the meat, good 'conformation', which is the general shape and fullness of the cut and the right amount of external covering fat on the carcass — which tells me that this steer didn't win the 100 yrd. dash — I'm generally looking for the couch potatoes of the pasture. Two things come to mind while I do this. One is the absence of my competitors at the meat plant (I've never seen anyone else picking meat) and two, who gets what's left after we've picked ours? Long story made short is that our rib eye's will be on sale this week at 20% off our regular price. Go get the propane (or briquettes) and have a B.B.Q.

Our Rib Eye's  
Reg. \$13.95/lb.

**20% OFF**  
THIS WEEK

# HAWAIIAN P-GOLD - PINEAPPLES

These are a size '6' which means they are not the VERY largest, but they're a good size. The flesh is a lighter yellow than the Honduran 'pines' but the sweetness is good — and so is the price.

From Hawaii.

**2.99**  
ca.

# WHAT'S HAPPENIN' OUTSIDE?

In a word, nothing yet, except.....

Pansies will begin next week, both in bowls and flats. Further news is that we'll have a nice selection of urns this year **AND** some really neat pots, planters, wall hangers and obelisks as well. We've been busy!

# CALIFORNIA OR FLORIDA STRAWBERRIES

A couple of weeks back we ran a feature on some pretty good Florida berries at \$1.99 a quart. It was wildly successful — and we'll repeat the deal this week. Anyone who has been reading our ads in the Economist knows my preference for California berries — and we'll have those if they arrive in good quality. I'll pick the best there is between the two — and that's what we'll have for you this week. Enjoy them!

From Florida or California or Both!  
**OVERFLOWING QUARTS!**

**1.99**  
quart

# BRATWURST SAUSAGES

I had a few of these when we were in Germany, and I'll tell you that ours are as good and often better. Now that the snow has receded somewhat, it would be good to Bar-B-Que these.

Made with beer!  
Reg. \$3.99/lb.

**25% OFF**  
THIS WEEK



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 28<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

# WHAT'S FOR DINNER?

This week our dinner entrée is chicken Supreme. What that is, according to my mother-in-law Doreen, is: "Lovely big chunks of chicken breast in a smooth, velvety white cream sauce with mushrooms. The chicken breasts are poached in white wine".

Pretty good dinner!  
Serves 3-4  
Reg. \$16.95 ea.

**25% OFF**  
THIS WEEK

# PEA SOUP WITH OUR HAM

I used to cause a lot of confusion by calling this 'French Canadian Pea Soup' because I thought that all pea soup was French Canadian. I have been corrected by our kitchen ladies and I now have it straight — it's pea soup with ham.

Same delicious soup as before though!  
Reg. \$5.49  
Serves 3-4

**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 Barric.

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 8<sup>th</sup>.

# WHAT'S BAKING THIS WEEK!

It seems to be a raspberry week, so here goes.....

**RASPBERRY MOUSSE CAKES** — We'll have two types, the first with white chocolate, made with layers of raspberry mousse and white chocolate mousse with our white cake, white chocolate ganache, white chocolate curls and fresh raspberries. This, apparently, is the lighter version, the other being with dark chocolate, made with raspberry mousse and chocolate mousse, some Grand Mariner all sandwiched between layers of rich chocolate cake.

Regular \$18.95

These two versions will be.....

**1/3 OFF**  
THIS WEEK

P.S. Once we have fully recovered from our muffin madness, we'll have a rotating variety available every day. If there is a particular type you want on a given day, just let us know.