

Youth theatre hits road again this weekend

He's the pied piper of Whitchurch-Stouffville. And Markham, too.

When Wayne Hill waves his magic baton, young people of every age fall in line.

It's a phenomena unlike anything seen in either town — spectacles of vocal and instrumental skills that mesmerize audiences at every show.

Nor does the adulation end with children. Adults have caught the fever, resulting in the formation of the York Durham Academy of the Performing Arts with ongoing performances — because Stouffville lacks a proper site — at the 300-seat Vaughan City Playhouse, Hwy. 407 and Bathurst Street.

So who is Wayne Hill?

The 52-year-old father of two was born in Scarborough. Following graduation from Midland Collegiate, he entered the teaching profession at age 17. But his education didn't stop there. He would go on to obtain a master's degree in music from York University and a master's

Roaming Around

with Jim Thomas

degree in science and education at Lewiston, New York. Before accepting head secondary school music positions at Milliken Mills and later Markville, Mr. Hill taught at Fairmount, Bliss Carman and J.B. Tyrell public schools, then Sir John A. McDonald Collegiate, all in Scarborough. His classroom experience spans 35 years.

Tired of playing, what he described as "the political game of basketball", he retired from teaching in 2002.

But, for 135 boys and girls, the benefit of his experience had just begun. Productions of *Oliver*, *The Wizard of Oz*, *Chorus Line* and *Charlie Brown* has had children and parents of children magnetized. Performers come from as far as Queensville, Ashburn, Pickering and Clarendon as well as Stouffville, Markham and Unionville.

Tonight, Joseph and the Amazing Technicolor Dreamcoat opens at the Vaughan City Playhouse with shows Thursday, Friday and Saturday at 7:30 p.m. Matinees are Saturday and Sunday at 2 p.m.

Tickets may still be available by calling 905-882-7469.

The York Durham Academy proposal occurred during a trip to Timmins aboard the Polar Bear Express. Mr. Hill recalled: That production, *Sound of Music*, involved students from Markville Secondary.

"I thought, wouldn't it be nice to include Stouffville in something like this?" The dream would soon become a reality.

While stage shows have had top billing, Wayne has, in addition, organized a 35-member student concert band.

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"I'm thrilled about this," he said, "and I want it to grow." A children's choir of 30 voices is presently in training.

If all this isn't enough, he also co-ordinates and directs music festivals and music camps involving thousands of students across York Region. Festival adjudication takes him to various points across Ontario and the United States.

Mr. Hill described student involvement through YDAPA as a one-year commitment. Scheduled in 2005 are productions of *Jesus Christ Superstar*, *The Music Man* and *The Legend of the Frog and the Toad*.

This year's grand finale will occur June 10. Mr. Hill called it "a graduation".

"Discipline, Mr. Hill said, has never been a problem. "I just use my big, loud, teacher-toned voice," he explained, adding "the children are there because they want to be there."

Modest concerning his own accomplishments, Mr. Hill said he owes much to an enthusiastic board of directors headed by Gordon Brown. He said he's received excellent co-operation from Steve Baber, principal of Orchard Park School and Rev. Rob Shields, minister of Christ Anglican Church.

Mr. Hill admitted he'd love to hold productions closer to home but Stouffville lacks a suitable site and Markham Theatre is "too unavailable".

Next year, he said, an all-out membership drive will take place, with the possibility of opening a permanent office here.

"Stouffville has all kinds of talent still untapped," he concluded.

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



BUY A HAM FROM US! YOU'LL BE HAPPY

We've made and sold a whole bunch of ham over the years — it's just part of the landscape of our business — and we sometimes take that for granted, until one evening at a Leaf's game chatting with the fellow beside me. When I told him that I was from Unionville (he being from Uxbridge), he asked me whether I knew of the Village Grocer — because that's where he comes twice a year to get this amazing ham for Christmas and Easter. When I told him that I had not only heard of it, but that I actually own it, I missed the last half of the game in conversation. It's really neat to know people like what you do — especially the ham that we do, day in and day out.

What makes our ham so good? In short, because we make it in a very old-fashioned way — by hand. Now a-days all other ham is made with machines which change its texture, water content and flavour — it's almost artificial. So if you want the real thing, we're it!

BONELESS MAPLE SUGAR HAM, \$5.95 lb.
whole or half.....

BONELESS BLACK FOREST HAM, \$5.95 lb.
also, whole or half.....

TRADITIONAL BONE-IN SMOKED EASTER HAM, \$2.59 lb.

IT'S BEST TO ORDER — 905-940-0655

WHAT'S FOR DINNER?

This week's frozen entrée feature is our steak pies. But what steak do we use to make these? Two types, actually. Have you ever noticed that we only sell centre-cut strip loin steaks? Well, we use the porterhouse portion of the strips (once we've removed the grizzle) for these. The other steak we use is Sirloin. How good is that! After cooking the meat and making the gravy, these are covered with a pastry top — also homemade, of course. All you need to do is bake the pie long enough to finish the pastry!

Reg. \$15.95 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 8th.

FRESH ASPARAGUS

We sell lots of fresh asparagus because (a) we always buy the very best quality available (b) we take lots of care in handling it, which translates into the best eating enjoyment, and (c) we charge a fair price.

2.49 lb.

HYDRANGEAS TURKEYS

We've received a really nice shipment of Hydrangeas in 8" pots. They're a medium to large size, multi-bloomed, in various colours and they look very happy — and at \$17.95 each, you'll be very happy, too! For sure we'll have more than this for Easter, but I am in awe of our Hydrangeas.

... a further update is that we've purchased a great selection of cast iron urns for this year — more of those that we sold out of last year and quite a number of new styles — and colours. They should be arriving around the 15th of April.

... and yet another update, we'll have some mixed planters (mini gardens) with Easter flowers again this year. The beautiful thing about these is that the individual flowers, once they're spent, can be replaced one at a time with others throughout the season — lasting beauty and LASTING VALUE.

We'll have a limited number of our turkeys available for Easter in the 15 to 19 lb range. Call the meat counter (or visit) to reserve one.

940-0655

AN ALARM IN THE BAKERY!

To say that Jaana, who runs our bakery, is a calm, cool and always collected individual, would be incorrect. The vesuvial side of her nature was in evidence when she noticed an article in the Toronto Star Food Section highlighting a particular downtown (never uptown) bakery which made some "Sex In The City" cookies. They look awful and pitiful — and they're selling them for \$6.00 each! — was the most coherent message I got. "Ours are much more amazing than those — and they're only \$1.49 each" — so much for the Star's investigative reporting!

SMOKED HAM HOCKS

As promised, we'll have quantities of our beautiful Smoked Hocks this week. Anyone who follows our ads will know that we promote these following holidays. That's because we make an especially large number of hams for special occasions — like Thanksgiving, Christmas and, of course, Easter. For every ham, there's a hock!

You'll need one of these to make Robert's Pea Soup (he's our Store Manager). Although it's great used for that, it's equally good simmered in sauerkraut or boiled and served with mustard. However you use it, you'll love it because it's very meaty, low in salt and it's slowly smoked so that it has the flavour that soup and hock lovers truly love!

Robert's Pea Soup Recipe will be available WHILE THEY LAST!

1.29 lb.



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 4TH

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

THEY'LL BE VERY BUSY!