

New year good time to recall positives

It's a brand new year. A new beginning. A fresh start. So let's think positive.

And why not? After all, if you're still living, breathing and reading this column, you're still with us which, in itself, is something to celebrate.

So join me in thanking: Mayor Sue Sherban: for nailing down a plank in her election platform and breathing life into a seemingly inanimate Clock Tower Theatre project.

Public works superintendent Paul Whitehouse: for seeking solutions to traffic problems plaguing residents of Rupert Avenue and Elm Road in Stouffville.

Student music concert committee: for providing a \$630 pre-Christmas gift to eight Whitchurch-Stouffville schools from receipts of \$5,065 and raising the annual concert's 12-year fundraising total to \$40,029.00.

Stewart Wideman: for heading up the Men's VIP breakfast held the fourth Monday of each month at Stouffville's EastRidge Evangelical Missionary Church, one of the most successful projects of its kind.

Joe Cote and David Tew: for arranging another successful Stouffville Lions Club Christmas hamper campaign and putting smiles on the faces of dozens of children (and their parents).

Wanda Stride: for utilizing her amazing skills as director of music at Stouffville United Church and using these talents to help the community.

Pat Wild: for contributing to the musical success of Stouffville's Bach to Blues company.

Principals of St. Mark, St. Brigid and Stouffville Christian School: for maintaining Christian principles once treasured in the public education system.

Dave Duggan and Doug Walker: for organizing the all-male chorus Men of Note, one of the most successful choirs ever established in the Stouffville area.

Susan Brown: for utilizing her angelic voice to maximize the vocal quality of the Men of Note chorus.

Wayne Hill: for creating the York-Durham Academy of the Performing Arts, one of the most prolific vocal and instrumental companies in the history of our town.

Jim Priebe: for his vision in predicting the revival of the Pickering airport plan, long before most of us knew the project still had a pulse.

Sandy Stronach: for taking over the reins of the 2005 Whitchurch-Stouffville Strawberry Festival, following Liz Fraser's two-year leadership stint.

Joanna Reesor-McDowell



Roaming Around

with Jim Thomas

and Ken Prentice: for dedication and determination to see the Parkview Home project through to the end, despite an uncharitable stand by an unsympathetic council.

Jan and Rodney King and David Jones: for creating an atmosphere at Tim Hortons that makes it a daily gathering place for a cross-section of Stouffville's populace.

Ashmore Reesor and Merna and Betty Burkholder: for making the Reesor bicentennial a historical highlight of 2004.

Cliff Dunkeld: for continuing to take an interest in all community affairs despite retiring from municipal politics.

Paul Reesor: for heading up a successful 2004 Markham Fair and to Stouffville's Lynne Harrington, president-elect in 2005.

Jeanette Emslie and Gayle Dunn: for leadership of this year's Music Mania in producer and director roles, respectively, and to members of the organization, which has raised more than \$65,000 for worthy causes over the past 44 years.

Marion Wells: for her deserved recognition as Whitchurch-Stouffville's 2004 citizen of the year.

Dorothy Wagg, Ann Grundy, Linda Schell, Mac Keith, Grant Nesbitt, Trevor Watson, Eddie Fisher, Glenn Taun and Jim Priebe: for dedicated service in managing Stouffville's recycling depot.

John Gilham and Larry Cogar: for heading up the building committee and seeing the beautiful EastRidge Evangelical Missionary Church through to completion.

Gord Wagg and Alf Shenfield: for organizing another successful pre-Christmas coffee club dinner and to the legion ladies auxiliary for hosting the event.

These are my positives for the year just concluded.

May 2005 be equally affirmative.

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

OUR OLD-FASHIONED CABBAGE ROLLS

Cabbage Rolls are a hot item in our store. I imagine it's because they're so time-consuming to make that few people make them at home. Whatever the reason, they don't last long in our freezer — especially when they're one of this week's features! So come early and get them while they last.

Container of 4
Reg. \$10.95

25% OFF THIS WEEK

ORANGE ROUGHIE

Bikini a bit tight? You'll need some of this for dinner — and maybe more than once! It's very low-fat, and at the same time delicious, white-fleshed fish.

Reg. \$13.95 lb

25% OFF THIS WEEK

SMOKED RAINBOW TROUT

I've always loved the taste of Smoked Trout at room temperature. It has a wonderfully mellow and long flavour that goes with just about anything — and that includes a good chilled white wine.

We slow-smoke these fish over oak, just like our salmon. These trout are whole, some are a bit larger than others, but they generally start at the one pound size.

Try one this week for lunch or as an appetizer — and don't forget the Chardonnay!

4.99 EA.

DRISCOLL RASPBERRIES

Life evolves — and so does the produce business. It wasn't that long ago that you could only get Chilean berries at this time of year. Fall and winter varieties of raspberries are now available almost year-round — and to me the Driscoll variety is the best. We pay a bit more to get these, but I think you'll find that they're really good value! — and delicious too!

From California.

2.49 CONTAINER

CAULIFLOWER

We'll have a nice amount of fresh cauliflower for this week. It's going to be a medium-large size, from California.

Eat up your veggies, folks!

1.49 EA.

GUINNESS SAUSAGES

I believe that these are unique to our store — and they're so good. What to serve with them? More Guinness, or any other beer that's close.

Reg. \$3.99 lb.

25% OFF THIS WEEK

CREAM OF BROCCOLI SOUP

We make this with sautéed onions, celery, tons of broccoli and chicken stock. It's good for you and according to Cathy, it's a more palatable way of enjoying the green stuff.

Reg. \$5.49 — Serves 3-4

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK!

It's a raspberry week in our bakery — and we'll have **RASPBERRY PIES** — we make them in a 9" size and we've increased the amount of filling, by popular demand! **\$10.95 ea.**

AND new this week, we'll have them in the personal-size oval format with a streusel topping **\$3.99**

RASPBERRY CREAM CHEESE BROWNIES best at room temperature (or body temperature) **\$2.49 ea.**

RASPBERRY CHEESECAKES — we make these with raspberries and white chocolate topped with a cooked raspberry glaze **\$12.95 and \$20.95**

RASPBERRY SCONES — studded with raspberries **\$1.49**

BRAN MUFFINS made with either raspberries, blueberries or apple. It's a healthy choice with lots of fibre and vitamins, but less fat and sugar **\$1.29 ea.**

CHOCOLATE CAKE WITH A RASPBERRY FILLING, available in two sizes **\$13.95 and \$18.95 ea.**

RASPBERRY-APPLE CUSTARD FLANS with a shortbread crust and a streusel topping **\$7.95 and \$17.95 ea.**

— and to make things even sweeter, all these will be on sale at **1/3 OFF THIS WEEK**

THANKS FOR A GREAT YEAR!

We are now beginning our 19th year in business. It's certainly had its ups and downs — mostly ups — and it has been lots of fun. Thanks for all your patience over the Holiday — it's a really busy time for us, as you know, but there's no alternative if you're in the "fresh" business. Most of what we sell over the holidays is prepared by us either in part or in its entirety. Given our space to work in, there are many logistical challenges. Thanks for your patience. It's no longer a secret that we are in the process of acquiring land to build a new store — that will make life easier for all of us! Given the process of approval, this is still a couple of years off, but everything from parking to the operation of our store, and our offerings, will be greatly improved.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JANUARY 9TH

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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