

# Kitchen offers taste of home

**O**ut of sight, out of mind? Not after the first visit.

Reesor Farm Kitchen, on Ringwood Drive in Stouffville, opened just 10 weeks ago and already customers are beating a path to the door.

Little wonder. For the site's an offshoot of Reesor Farm Market, a long-established, seasonal produce centre on the Ninth Line at Elgin Mills Road in northern Markham.

The owner/operator of both locations is Jay Reesor, a name with roots firmly entrenched in Markham-Stouffville soil.

Mr. Reesor, a University of Guelph graduate, grew up on Warden Avenue. For five years, he worked on the property of Ken Reesor at Island Lake.

He and wife Miriam acquired the former Abe Stouffer farm in 1985, where they and daughters Leah and Jessica still reside. Leah is enrolled at the University of Waterloo while Jessica is a student in Unionville High School's Arts York program.

Not one to rest on his laurels, Mr. Reesor initially sold fruit and vegetables from a farm wagon, then a tent and later a building with adjacent greenhouses. From June 1 to Nov. 1, urban folk from miles around beat a path to the Reesor Market.

However, Mr. Reesor felt the need to spread his wings three years ago. He purchased a two-storey unit and rolled out the welcome mat in November.

The timing couldn't have been better. Customers bent on filling freezers and refrigerators for Christmas turned out in ever-increasing numbers.

While aromas escaping through the swinging front door were reasons enough to return, Mr. Reesor's business sense told him a knowledgeable and personable staff was required to keep the traffic flowing. So he appointed sister Susan manager of the operation, then added Peggy Garach, Hedy Borenstein, Corinda Burns and Shannon Kerr to keep customers happy.

The combination has worked to perfection.

Just about everything is made on the premises including chicken pot pie, fruit pie, lasagne, macaroni and cheese, several kinds of soup, four kinds of bread, rolls, squares and more.

Even the coffee is locally roasted.

Preservative-free honey, jams and preserves are delivered direct, most from Wellesley, Ont.



## Roaming Around

with Jim Thomas

Quilts are displayed and sold for Stouffville's Care & Share Shoppe.

The popularity of the Ninth Line market has prompted people to at least investigate the new site, Mr. Reesor admitted. If repeat customers are signs of success, then the Reesor Kitchen is equally admired.

The market will continue to operate, Mr. Reesor stressed.

Hours are Tuesday through Friday from 9 a.m. to 6:30 p.m. and 9 a.m. to 5 p.m. Saturdays.

Maintaining a Reesor tradition, the store is closed Sundays (Mr. Reesor's day of rest) and Mondays.

While somewhat off the beaten path, he contends "If it's what the people want, they will find us." Advertising has been mostly word-of-mouth.

The two operations are separate entities yet somewhat connected, Mr. Reesor explains. At the market, customers buy direct from the field with strawberries a major crop. Sweet corn, tomatoes, pumpkins, peas and beans are also in demand.

Previously, baking was also done there but the 40-by-20-foot kitchen was too small, Mr. Reesor said. Now, everything's under one roof.

The few things not produced in the kitchen are purchased locally. Mr. Reesor is a firm believer in home-grown and Ontario-grown products.

Proof of the pudding is in the eating, as the saying goes. My menu there included chicken pot pie, a blueberry muffin, two oatmeal cookies and orange juice, all with no additives; it was a welcome relief from the excesses of Christmas. I can already feel the difference. I can now see my shoes and tie my laces.

To find the kitchen, turn south on Ringwood and proceed a distance of two driveways. But be patient; the line-up may be long. That's the price of purity.

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

## OUR POT ROASTS

This is a big favourite of mine — and of most anyone who's been in the kitchen when we make them at the store. Really down-home cooking! As you must already know, Doreen's cooking directions will be available. The cut of meat we use is a boneless blade eye — it's perfect for roasting in this fashion.

**3.49** LB. THIS WEEK

P.S. — If you're looking for quick service, don't come Saturday at lunchtime because this is what we'll be serving the staff (with mashed potatoes and gravy too!)

## TEXAN HOT SAUSAGES

These sausages are just full of flavour with a fair degree of heat. They're larger (like most things from Texas) than our other sausages and they're great grilled, if your BBQ is close, or roasted, if the oven is your choice.

Made daily. Reg. \$3.99 lb. **25%** OFF THIS WEEK

## RICE PUDDING

From our store kitchen comes Doreen's now famous rice pudding. It can be had with raisins or without. It's a bad day when we don't have any!

Made at least once a day! Reg. \$4.99 **3.99** CONTAINER

## MOROCCAN CLEMENTINES

We've got THE original clementine in great quantities this week. You'll find them to be a nice, large size, flavourful, and seedless as well. This is an item which is never very profitable for us even on a good week, but for this week you get them at our cost.

From Morocco **4.99** CRATE

## PRIME RIB SANDWICHES

As most of you know, we offer a warm sandwich at lunchtime. The most popular of these are our Prime Rib Sandwiches. They're slow-oven roasted, piled 1/4 pound high on the bun of your choice, with either horseradish or gravy (or both). They'll be the lunch feature today, Friday and Saturday.

**2.99** EACH

## FRESH CUT TULIPS

It's a sure sign of impending Spring when you see these in the store. We've got an ever increasing variety of colours happening — prices range from \$3.99 to \$5.99 bunch — depending on the size and style. Want a tip? Keep them in a cool spot overnight and they'll close to some degree. This will extend their life somewhat. Another thing I do is NOT trim the stems.

— Also — for you gardening folk who spend the winter planning for the next season, we've just ordered a new assortment of urns for your garden — some of the old styles which sold out quickly, and some new. Exciting stuff!

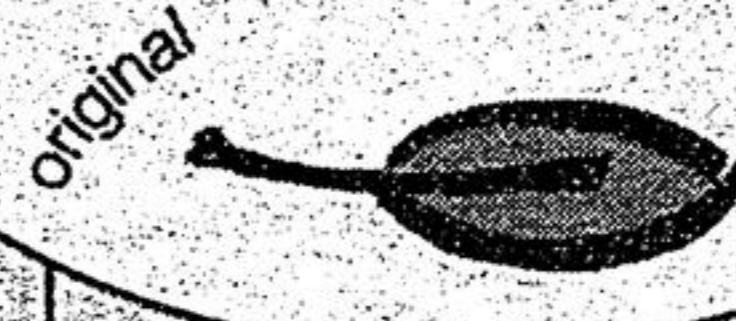
## FRESH BLUEBERRIES

I'm sure there are drawbacks to having a country the shape of Chile, but one of the benefits is having a progressive growing season as the climate shifts over the long, north-south stretch of land. What this means in this case is a long window of availability for these berries which is far beyond ours. That's why we'll have these now and for quite a while in the peak of quality.

**1.99** 1/2 PINT

## lesley stowe's raincoast crisps

seed crackers/craquelins aux graines



original

From Chile

## WHAT'S BAKING THIS WEEK!

It's a sign that all is well in the bakery when I get a big list like this of either new desserts, or some that you haven't seen in a while. Here goes.....

**BANANA CREAM PIES** — this is an old-time favourite — it's full of sliced bananas, custard and whipped cream ..... **\$10.95** ea.

**MAPLE PECAN TARTS** — these are best just slightly warmed ..... **99¢** or **\$5.49** 1/2 doz.

**BANANA BREAD** — we'll have the traditional one, chocolate banana, banana-date-pecan, or our new banana-praline. Regular price ranges from ..... **\$3.49** to **\$4.50**

**MAPLE OATMEAL SCONES** — these are made with maple syrup, buttermilk and oatmeal — with maple glaze ..... **\$1.49** ea.

**BANANA CAKE** — this is new. It's a moist, delicious banana cake layered with caramel, maple glaze, toasted pecans and cream cheese icing. When I tried this, I thought that I could taste some guilt as well ..... **\$14.95**

**MAPLE-ROSEMARY CREME BRÛLE** — these are made with fresh rosemary and maple syrup infused in the cream. It's an unconventional combination which produces a delicate and delicious creme brûlée.

And last but not last, we have a delicious **MAPLE PECAN MUFFIN** with a maple glaze — and a **BANANA BRAN MUFFIN** which is **GUILTLESS!**

Our customers sometimes ask for low sugar, low fat items, but as you know, most of ours are not. We don't use artificial sweeteners or the like. Our advice has been to indulge — but with moderation if need be — until now! Jaana has developed this 'super healthy' muffin which doesn't contain any white sugar or white flour. It's low fat, sweetened with a bit of honey and made with whole wheat flour and All-Bran. **1/3** OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JANUARY 16<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**



**VILLAGE GROCER**  
QUALITY FOODS