

# Town's decision hard to swallow

What a difference a week makes. On Jan. 19, at a groundbreaking ceremony for Stouffville's new Parkview Home, the scene was one of ecstasy, elation and excitement.



## Roaming Around

with Jim Thomas

On Jan. 26, following a meeting of town council, the outlook was one of disappointment, disillusionment and distress. Little wonder.

Politicians, in a decision that has a cross-section of citizenry shaking their heads in disbelief, decided against waiving even a portion of applied development fees attached to the property.

In doing so, York Region has no alternative but to follow the town's lead.

Voting in favour of relief were Mayor Sue Sherban and councillors Phil Bannon and Rob Hargrave. Opposed were councillors Ken Ferdinands, Clyde Smith, Susanne Hilton and Harry Bowes.

Councillor Hilton recommended Band-aid treatment totalling 25 percent but this wasn't sufficient to stop the bleeding. Her hoped-for motion failed.

Those closest to the issue knew the vote would be close. However, even pessimists in the audience were confident the request would squeak through.

While the result was irritating, most should have seen the hand writing on the wall when several municipal malcontents chose to ignore the Parkview sod-turning.

So what happens now? With the Health Ministry having issued Parkview its marching orders and the present site already sold, the board has no alternative but to soldier on.

Our hope is all Whitchurch-Stouffville residents, infuriated by this abject turn of events, will retain long memories when the next election rolls around next year.

### Use it or lose it

It was a few short months ago that Stouffville residents were clamouring for a regional bus service here. Some even wanted it extended to Musselman's Lake and Ballantrae.

Now that we have it, who's using it? An occasional spot-check would indicate the only occupants of these diesel-powered people-movers are the drivers.

### Fraternal bond

Displaying the fraternal bond for which firefighters are so well known, more than 140 members from Markham and surrounding departments attended the Jan. 24 funeral, in Markham's St. Andrew's Presbyterian Church, for Capt. Jim Miles of Stouffville.

Capt. Miles died at his Rupert Avenue home, Jan. 20. He was 49. Besides his parents, Elson and Joyce of Markham, Mr. Miles is survived by one brother, Norm, and two sisters, Karen and Lynda.

### Winter wonderland

Cedarena, Markham's 'winter wonderland', has opened for its 78th season. The location is 7373 Reesor Rd., (Tenth Line), south of Hwy. 7. To celebrate the occasion, a party, complete with hot chocolate, hot cider and donuts, was enjoyed Jan. 25.

Skating hours are Tuesdays, 7:30 to 10 p.m., Thursdays, Fridays and Saturdays, also 7:30 to 10 p.m., and Sundays, 1 to 4 p.m.

### Standing ovation

Jean Hammond, now in her 81st year, was accorded a standing ovation when Stouffville United Church hosted its annual Cabaret Night Jan. 22.

A portion of the evening's proceeds was donated to the Parkview Home fund.

### My mistake

Dealing loosely with people's names is, for any columnist, a cardinal sin. I plead guilty. Recently, while announcing the 2005 president of Markham Fair, I identified the chosen candidate as Lynne (Brown) Harrington of Stouffville.

Ms. Harrington is the former Lynne Beckett, not Brown, of Markham. My apologies.

### Not missed

Someone asked me recently if I was missing Saturday night NHL hockey on TV. My response: an unequivocal no. Entertainment for me is watching age-old re-runs of All In The Family. Besides, with the likelihood of my beloved New York Rangers missing the playoffs for a sixth straight season, I'm saved the embarrassment of dreaming up excuses.

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

# GROUND SIRLOIN

The first clue from our meat counter that it's Super Bowl weekend is the disproportionate amount of extra lean ground beef that we sell. A football game of this stature couldn't be watched without chili happenin' in the stands — however remote they might be. In order to make a Super Bowl-Class chili, we'll be featuring our ground sirloin for the occasion. It'll work real good.

**5.95** LB. THIS WEEK

# BEEF BARLEY SOUP

Our feature soup is Beef Barley. I love the heartiness of this soup — it has great flavour, lots of beef (brisket point) and it's filling.

Reg. \$5.49 ea.

**25%** OFF THIS WEEK

# OUR FARMER'S SAUSAGES

These are a milder sausage than we make with more finely ground fresh pork. The seasoning allows you to be generous with sauerkraut or good amounts of mustard (or both).

Just great grilled and slipped into a bun.

Reg. \$3.99/lb.

**25%** OFF THIS WEEK



# ORGANIC SHIITAKE MUSHROOMS

These are our mushrooms of choice. They have great flavour, the textures good and they're organic — it's enough to elevate any dish. These will be available in the produce section at natural or in our prepared food counter already elevated to a new level.

Product of Ontario.

**7.95** LB.

# WHAT'S FOR DINNER? DINNER!

There are a few choices this week, all beginning with our great chicken, not that that makes all the difference, but it goes a long way. We use soft-scald air-chilled chicken, and boneless breasts in this case. We poach them, slice them and serve them up in one of three amazing made-from-the-beginning sauces, much like you'd do at home if you had the time. The flavours available are ... lemon, orange and those amazing porcini mushrooms. The portion size allows a regular serving for three or an abundant serving for two.

Reg. \$15.95

**25%** OFF THIS WEEK

# ORGANIC BROCCOLI

This broccoli comes from Earthbound Farm in California. It's freshly arrived, the heads are large and if you look close enough, you can almost see all those vitamins and minerals that make it so good for you — just like your mom told you!

**99¢** BUNCH

# CHIPWAGON DAY

Back when I was a young student at MDHS, the highlight of the week was when Thursday came at the cafeteria with apologies to Mr. Northcott, my history teacher. The Reesor ladies, I think it was Ruby and Mabel, would make homemade fries and steamed hot dogs on steamed buns. I wasn't alone because on this day the line-up for lunch stretched around the corner to the front entrance. To make this story short, we'll be making fresh-cut fries and steamed dogs on this Saturday from 11:00 a.m. till 3:00 p.m. An order of fries and a dog will be \$4.00 —

all of which goes to the Unionville Skating Club to help out. To wash it down, we'll have ice cold coke for a buck.

See you Saturday

# PILE O' BONES

On sale as well will be one of our more Neandathal items, our Prime Rib Bones. There aint no dainty way of eating these — just gotta pick em up and gnaw. We marinate them in our Teriyaki — or they're available at natural.

Reg. \$3.49/lb

**1.99** LB.

# SEVILLE ORANGES

Many of you have been patiently waiting for these. The crop this year has been small — but we have some nice ones now!

**1.49** LB.

# PLANNING SOMETHING SWEET FOR NEXT WEEK?

Be watching for a whole bunch of Valentine cakes, cookies and other creations for next week. It's a great big list and alas, I've run out of room here. Suffice it to say that if you want something sweet for Valentines Day, we're it!

# OUR CUSTARD CAKES

The bakery is taking a little time-out this week in order to go big next week. We won't have to go without dessert entirely though, because we'll be making tons of our custard cakes. They'll be available in mixed berry, wild blueberry, sour cherry, raspberry and peach. Not only that, they're available in two sizes. If it were me, I'd get the bigger one because (a) you might have to share and (b) even if you can't finish the whole thing, it seems to be even better the next day.

Reg. \$13.95 & \$18.95/ea.

**1/3** OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEBRUARY 6<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

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