

Skiing accident disaster averted

A miracle. This is how Sandy and Michelle MacKenzie of Whitchurch-Stouffville describes the aftermath of a snowboarding accident that could have paralyzed their son.



Roaming Around

with Jim Thomas

It was a PA day. Eighteen-year-old Cameron MacKenzie had completed the last of his Grade 12 exams at G.W. Williams Secondary School in Aurora.

To celebrate, he, his mother and dad, headed for the ski slopes of Collingwood, his parents to enjoy a day of downhill skiing and Cameron to snowboard; his favourite winter sport.

During a seemingly normal run, Cameron took a tumble, landing on his back. Minutes later, after brushing himself off, he was back on the board and continuing his downward dash.

But as the day progressed, his back pain increased, prompting the family to seek medical assistance. By co-incidence, it was Chris Anderson of Stouffville, mother of Luke Anderson who, three years ago suffered a similar injury in a mountain-biking accident, who read Cameron's x-ray.

"There's something very wrong here," she told Sandy. She immediately called an ambulance and notified Toronto Western Hospital of Cameron's pending arrival.

Dr. Michael Fehlings, described by Mr. MacKenzie as "one of the finest surgeons in North America", quickly determined the seriousness of Cameron's injury. He'd suffered a broken neck.

He was whisked into an operating room.

During five hours of surgery, incisions were made in both the front and rear of Cameron's neck. Two vertebrae were fused.

He's now making, what his father describes as "a good recovery".

"It's a miracle," Sandy MacKenzie said. "He could have been paralyzed."

The father described as "amazing", the outpouring of support from all areas of town, including Springvale Baptist Church which the family attends.

"Prayer chains were organized; people began calling, I guess it's something we should have expected from a community like this; people really opened their hearts." In addition, players and coaches from school hockey and football teams visit-

ed, his father said.

After several weeks of recuperation, the MacKenzies are confident their son's life will eventually return to normal. However, Cameron's days of active sports, including snowboarding and football, are over. Dr. Fehlings has stated any kind of external pressure could result in permanent damage.

But the injury won't prevent Cameron's participation in his first love, performing with the 78th Fraser Highlanders pipe band, playing out of Campbellville near Burlington and considered one of the best in the world. To maintain his standard of excellence, Cameron's using an electric chanter, allowing him to play solely through finger movement.

Three years ago, Cameron rose to prominence here, winning two North American piping championships.

For several years, he was the lead piper in the Student Music Scholarship Concert held annually at Stouffville District Secondary School.

In 2000, he and Stouffville's Jocelyn McDowell won music scholarships at the concert provided by St. James Presbyterian Church.

Before enrolling at G.W. Williams Secondary School, Cameron attended Orchard Park and Whitchurch Highlands public schools.

Following graduation from Williams, he hopes to go on to university, possibly Windsor or Wilfrid Laurier.

Sandy MacKenzie is an agent for State Farm Insurance on Main Street in downtown Stouffville.

Disappearing act

Now you see it, now you don't. In only a few hours, the former Carey residence and Bill Barry Welding Shop were removed from sites on the north side of Main Street, next to Tim Hortons.

A re-zoning application is before the town, submitted by Don Anderson Haulage Ltd.

FLORIDA STRAWBERRIES

We've got quite a load of these berries arriving today and tomorrow. They look good, they've got good flavour AND the price has moderated a bit. Full quarts

2.99 EA.

LEEK AND POTATO SOUP

We start with potatoes and leeks which are cooked in stock, seasoned with Pernod and white wine and then pureed.

It's great served either warm or cool (maybe warm to-day) and, as a twist, crumble a bit of stilton into it, as they used to do, so long ago, at Fentons!

Reg. \$5.49 Serves 3-4

25% OFF THIS WEEK

OUR TERIYAKI SALMON

We sell two kinds of salmon in our store — an Irish organic salmon and Jail Island salmon from New Brunswick. We pay more for this than the Chilean salmon, but it has a quality edge which we're real happy with. This week we'll be featuring our long-time favourite Teriyaki Salmon Fillets, as well as our Ginger Orange variety. These fillets are skinless and totally boneless and ready to go. And, for those of you who are less adventurous and want to make your own, we'll have these au naturel also.

Reg. \$12.95 lb.

25% OFF THIS WEEK

lesley stowe's raincoast crisps®

rosemary raisin pecan crackers
craquelins aux romarin raisin et noix de pacane



OUR CORNED BEEF

Corned beef? Sounds great! There's no better time to enjoy this cool weather dish than now. We make our corned beef here — we use centre-cut only brisket points. We trim them lean and cure them in a savoury brine with an edge of nutmeg and all-spice. It's a slice of old-fashioned heaven — but that's not all. Not only have we reduced our price this week, we'll give you the recipe for corned beef 'n cabbage — and we'll give you the cabbage free!

Reg. \$4.99 lb. (2 lb. minimum)

3.99 LB. THIS WEEK

HONEY GARLIC SAUSAGES

Our sausage feature for this week will be our milder honey garlic variety. Good to get the sauerkraut happenin' with these.

Reg. \$3.99 lb.

25% OFF THIS WEEK

WHAT'S FOR DINNER!

We'll be featuring our chicken curry in our frozen section this week. It's made with our air-chilled chicken breasts which have been poached, then diced and served up with a mild and delicate curry. It's fully cooked when you get it — just warm it and serve with the rice — or the noodle of your choice.

Reg. \$14.95 ea.

25% OFF THIS WEEK

GREEN CABBAGES

Cabbages? Sure, to go with the Corned Beef ... and it gets better. They're free this week when you buy a piece of our centre-cut Corned Beef Brisket.

(2 lb. minimum)

FREE

LEMON MERINGUE PIES

This is my supreme favourite from our bakery. It's a difficult pie to make which is probably the reason that commercially available lemon pies have so many shortcuts and artificial ingredients that they bear little or no resemblance to the original article.

These are made from scratch in every detail, from juicing fresh lemons to separating the egg whites, the scratch pastry — everything! Why do we do it this way — you've just gotta taste it to know.

9" size, serves 4-6 Depending on who's watching!

Reg. \$10.95 ea.

1/3 OFF THIS WEEK

CRAB AND FOUR CHEESE — DIP —

This has become a really popular dip. The word is that it can be served warm as well as cool. Do your cracker a flavour!

Reg. \$2.29 / 100 g

1/3 OFF THIS WEEK

P.S. — and speaking of crackers, Raincoast Crisps come to mind as a perfect partner for this dip, and that's not all! Lesley Stowe, the lady behind the crackers, will be visiting from Vancouver on Saturday. Now, I'm not saying that it's been us who put Unionville on the map, but it is a small town to find!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEBRUARY 27TH

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



the VILLAGE GROCER
QUALITY FOODS