

Medical centre changes with community

Dr. Don Petrie undoubtedly shed a tear May 15 as he and fellow staffers said their farewells to a home away from home at 6131 Main St., Stouffville.



Roaming Around

with Jim Thomas

This sadness would soon turn to gladness, when, the very next day, they welcomed patients to brand new quarters at 34 Civic Ave.

In a few hours, 48 years of history had vanished; to be reborn in a new building at a new site.

The Stouffville Medical Centre — the name remains the same. So does the service. The five physicians, Dr. Andrew Patterson, since 1984, Dr. Janice Li, (1986), Dr. Gwen Sampson (1988), Dr. Jane Philpott (1998) and Dr. Petrie (1959), are unchanged as is the office staff of manager Marian Hobbs, Sandy Clubine, Jane Dodds, Janet Hume, Brenda Mortson, Wilda Robinson, Pat Richardson, Christine Williamson and Eleanor Winters.

Dr. Doug Brodie still calls on residents of Parkview Home and Bloomington Cove, but reports in only occasionally.

It was after the Second World War that Dr. John Button returned to his hometown of Stouffville to practise medicine following service with the Royal Canadian Air Force.

Dr. Brodie would later become his partner. Their office was on the north side of Main Street, across from the clock tower.

Together, in 1957, they founded the Stouffville Medical Centre at a site on the corner of Main and Victoria streets. The building and equipment were considered state of the art, so much so the facility was acclaimed in the Canadian Medical Journal.

In addition to medical doctors, the centre once accommodated a dentist, Dr. Bill Murphy.

A part of the building, known as the "back room", contained an X-ray unit. Minor surgeries were also performed, which included the setting of fractures and applications of plaster casts. An optometrist was once accommodated there.

Only two babies were ever born at this location. Obstetrical deliveries were done at Brierbush Hospital on Main Street East.

The office staff has grown from two to 10.

Dr. Petrie, the senior physician, remembers wondering, "Where do I go from here?" following graduation from the University of Toronto.

A native of Clinton, Ont., near Goderich, he'd never heard of Stouffville. However, after reading a story about the town's new medical centre, he was convinced it must be a

pretty nice place. He and wife Jackie have never been sorry. Dr. Petrie's experiences during those early years could fill several books.

He recalls answering a call on the Second Concession of Uxbridge. It was mid-winter and the roads were icy. Suddenly, his rented Vauxhall skidded out of control and rolled over.

"My greatest fear," Don remembers, "was that someone might see me crawling out."

To this day, he can't recall who, if anyone, completed his sidetracked mission of mercy.

On another occasion, he was summoned to a home at Musselman's Lake to preside over a pending birth.

"I had trouble reaching the mother, there were so many pails of hot water," he said. "I think every neighbour must have brought one in."

He readily admits he has never been one to condone home deliveries.

"The risks are too great. Something can go wrong so quickly."

His argument is supported by the fact we now have a well-equipped hospital only 10 minutes away.

Dr. Petrie, a board member when Markham Stouffville Hospital was first envisioned, praises the facility and the convenience of a Stouffville-based ambulance service.

Saturday, he provided me a tour of the new medical centre site on the second floor of what was once the Stouffville Creamery.

The five physicians have individual offices. Huge windows overlook the bowling green and park. The waiting room is spacious and comfortable. There's plenty of room for files.

And the wiring is already in place to eventually accommodate the latest in electronic record-storage. Washrooms are suited to the physically challenged. An elevator serves the building's three floors.

Parking, a major problem at the former site, now provides patients easy access.

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

OUR CABBAGE ROLLS

I've spent quite some time out west of late and I've learned lots about cabbage rolls. Most importantly, to westerners of Ukrainian descent, the recipe of choice is as personal as gefelte fish is to yiddish grandmothers. Ours are good!

Reg. \$10.95 pkg.
Serves 2 - 3.

25% OFF THIS WEEK

SAGE & ONION SAUSAGES

We'll be featuring our old fashioned Sage & Onion Sausages. This is an English recipe going back a long way. That they're still with us is a testament to how good they are. They're mild and they have no garlic, if that's important to you. These can either be oven roasted, or grilled to perfection.

Reg. \$3.99 lb.

25% OFF THIS WEEK

OUR BLADE DEL MONICOS!

These are a thick cut of blade eye which is just next to a rib eye. Tender? You bet and full of flavour too!

Reg. \$9.95 lb. **NOW AVAILABLE!**

AT THE SALAD COUNTER...

We'll have our Napa and Chow Mein Salad on feature. This recipe came from my sister-in-law Carol (the girl outside with the distinctly different blue hat). It's very flavourful in an understated way which makes it very easy to serve with just about anything, and its low-cal, which will be great with bikini season fast approaching.

Reg. \$1.49/100 g

1/3 OFF THIS WEEK

LEEK AND POTATO SOUP

This is a great choice at any time, but particularly now because it can be served either hot or cold. If hot is your choice, try crumbling a bit of Stilton Cheese into it. This really rounds out the flavour and heightens the thrill of this already thrilling soup!

Reg. \$5.49

Serves 3 - 4

25% OFF THIS WEEK

CANTALOUPE

During the winter season, 'lopes come from Central America. They're usually picked too early and never really ripen to anything close to perfection. It's great when they start coming from Texas — and eventually here — they're a bit softer to the touch and a whole bunch sweeter. We'll have a feature this week on size '9' 'lopes (which are quite large) from Texas.

Product of U.S.A.

1.99 EACH

STORE HOURS

This is just a little reminder that we open at **11:00 a.m. on Mondays.**

This is to allow us to fully dismantle and clean our display cases without inconveniencing our customers.

Thanks!

PILE O' BONES

On sale as well will be one of our more Neandralthal items, our Prime Rib Bones. There ain't no dainty way of eating these — just gotta pick em up and gnaw. We marinate them in our Teriyaki — or they're available au naturel.

Reg. \$3.49 lb.

1.99 lb.

WHAT'S HAPPENIN'?

OUTSIDE

It's **LUPIN** week in Evan's Plant Centre. We've got real big ones (BIG) at \$15.00 ea. or the medium pots at \$5.99. They have an amazing and unique bloom which to me is distinctly 'country'.

A second shipment of **MANDEVILLAS** will arrive today and a third tomorrow. Whites and pinks will be available.

HIBISCUS in all sizes and a lot of colours are now here and arriving again on Monday.

BOSTON FERNS of a good size have arrived — more of the outdoor Kimberly Ferns will be coming Monday.

I just picked up a large load of smaller potted plants which are great for containers and make-your-own hangers. They look great!

Geraniums have arrived (more!) in the 4" pots, 6" pots, hangers and in the mother size. they're a good show — and speaking of show, what about coleus. We've got lots of colours and designs to choose from.

Zinnias are in and so are lots of Begonia baskets. You'll love the quality of our stuff!

W - SEEDLESS - WATERMELONS

Good watermelons are now available as well as cantaloupes. Don't be thinking about buying these whole. Firstly, they're so large that they'll be hard to carry and secondly, if you do get it home, they'll last you forever.

From U.S.A.

.59 lb.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAY 29TH

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

