

Music Town recipient is proud mom first

I'm overwhelmed." This was Laurie D'Alessandro's response to news she had been selected to receive the 2005 Music Town, Ontario award.

A surprise? To her, perhaps, but not to the hundreds who, over the years, have come to know and appreciate her amazing vocal and instrumental talents.

The list of involvements and achievements is almost endless.

Next Wednesday, this community will say "thanks", thanks to someone who, since coming to town, continually puts aspirations of others ahead of her own.

Laurie will be honoured at the 16th annual Music Festival at Stouffville's United Church, an event that marks the start of Strawberry Festival weekend. The concert begins at 8 p.m.

Laurie Churchill was born in Willowdale, one of four in the family of Bob and Elaine Churchill, now of Markham. While still young, her parents moved to London, ON, where she remained until age 12, then to Markham where she attended John XXIII Elementary School and St. Robert's High School.

Following graduation, she obtained her degree in secretarial and administrative studies from Ryerson University in Toronto.

It was while attending St. Robert's Laurie met and later married Lorenzo D'Alessandro. They lived in Scarborough until 1984, then moved to Stouffville in 1987.

While business was her strength, music was, and still is, her specialty.

She began taking piano at age eight under the late Grace Bailey of Markham. She has her Grade 9 conservatory and Grade 4 history. In school, she played the saxophone and later, in her teens, took up guitar.

Music has taken Laurie down many roads, all of which she's enjoyed. Initially, she was part of a folk group at St. Patrick's Church in Markham. At St. Mark Church in Stouffville, she teamed up with Lesley O'Connor and Eugenie Landry to perform at many community events, delighting audiences.

But that was only the beginning. She has since served as chorus director of Music Mania; played piano in the Music Mania band; was music director for the York Durham Association of the Performing Arts in the production of Joseph and also played the keyboard for Oliver.

In addition, she was music director for the Unionville Theatre Company in the production of Oklahoma.



Roaming Around

with Jim Thomas

She is a member in the alto section of the Bach to Blues Company; directs the Musical Discoveries Program at Stouffville library; is a director of instrumental music at St. Brigid Catholic School, and gives piano lessons to 30 boys and girls.

With all this on her plate, Laurie still has an additional goal "to obtain her A.R.T.C. certificate in piano theory".

For Laurie, family is top priority — Sara, 18, has completed her first year at University of Western Ontario; Cristina, 16, will enter Grade 10 at Brother Andre Catholic High School in Markham and Rebeca, 10, is entering Grade 6 at St. Brigid in Stouffville.

While Sara leans toward the arts, Cristina and Rebeca have many of their mother's music skills. In addition to taking vocal lessons, Cristina plays the piano, the guitar, the clarinet and French horn. Rebeca also plays the piano and clarinet and had roles in YDAPA musicals Joseph and Seussical.

Appropriate, it would seem, on the night Laurie receives her Music Town award, she and daughter Cristina will share a piano-vocal duet as part of the program. Other participants include The Men of Note chorus, The German Harmonie choir, soloist Susan Brown and the vocal-instrumental duo of Vince Parry and Gary Burke.

Wayne Hill, director of YDAPA and last year's award recipient, will make the presentation. Donations will be accepted for the Whitchurch-Stouffville Food Bank. Proceeds from the free-will offering will go to The Student Music Scholarship Fund.

Laura's a strong proponent of the town that's been her home the past 18 years.

"It's a wonderful place to raise a family," she says. "We also appreciate the many friends we've made since coming here."

The welcome mat will be out Wednesday.

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

BACK RIBS

For those of you who haven't done well in pork anatomy, these are the strips of narrow ribs rather than the wider bone and larger side rib slabs. They're the ones to have if you're barbecuing.

When we bone our pork loins, we leave these with a generous amount of meat on them. So if you want meaty ribs, ask for ours. We just don't have enough of our own, so we buy some in. These are cut closer to the bone, so they're not as meaty, but some like them just like that.

What's common between the two types is that they don't have that insipid little tail dangling from one end — in nineteen years, we've never sold them like that.

Reg. \$8.95 lb.

P.S. — You'll need some Montgomery Inn Rib Sauce, now in stock!

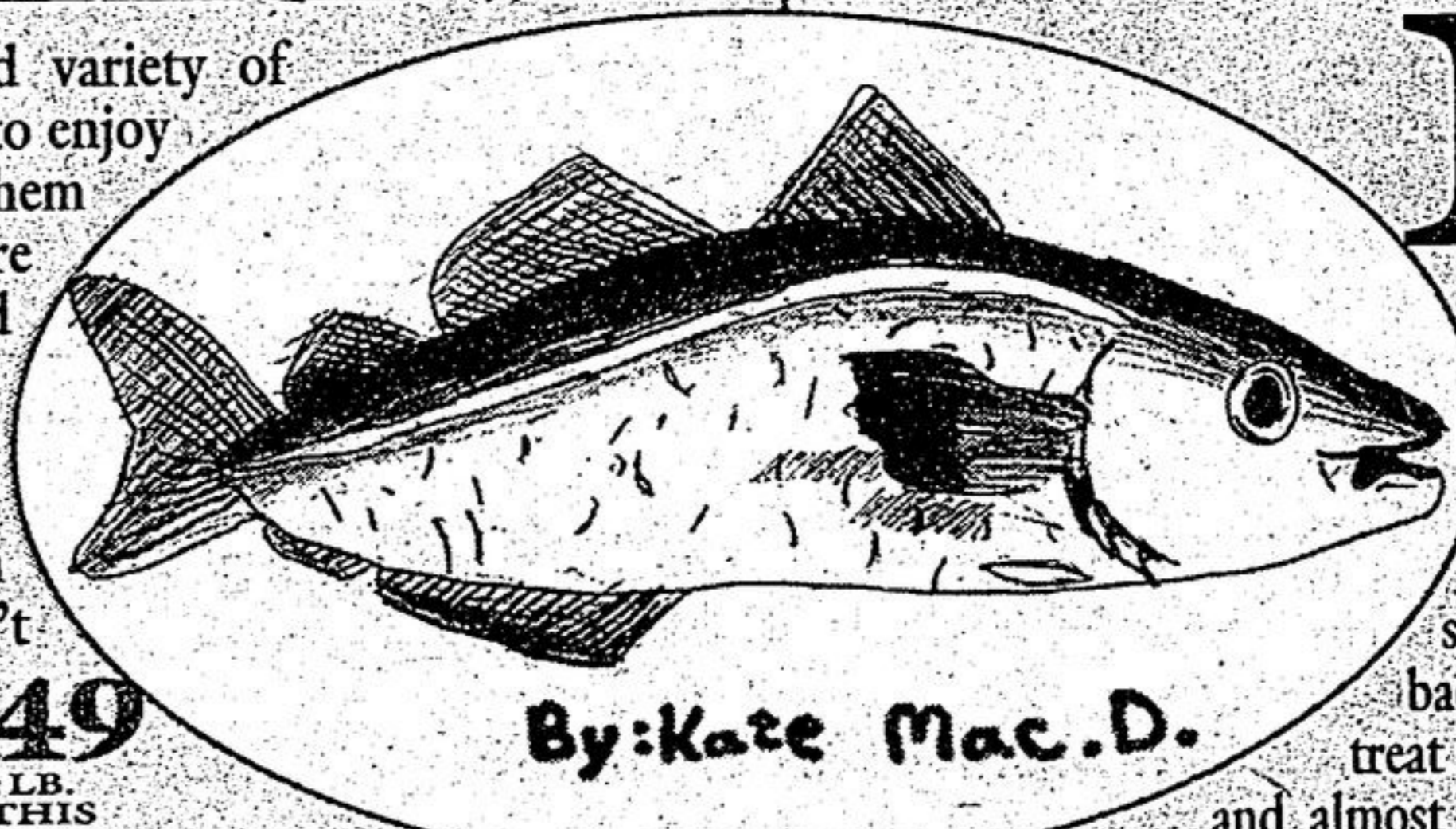
1/3 OFF THIS WEEK

HONEY BLAZE NECTARINES

These are a tree-ripened variety of nectarine, so you'll have to enjoy them now. And enjoy them you will because they're very juicy, low in acid and exceptionally sweet — not to mention full of flavour, too — but you've got to eat them soon because they won't last a long time!

~ Big Size Too! ~

1.49 LB. THIS WEEK



By: Kate Mac.D.

INSALATA CAPRIZIO

Many years ago, when Cathy and I were visiting Italy, I tried quite a number of versions of this tomato and bocconcini salad but none were as good as the one which we make at the store. We use the small bocconcini (Italian for little cheese balls), the local grape tomatoes, good balsamic vinegar and olive oil, some secret spices and sea salt. It's been my fave for years.

Reg. \$2.69 / 100 g

*Serve at room temperature.

1/3 OFF THIS WEEK

CHILI CON CARNE

Our frozen entrée feature for this week is our chili. It comes fully cooked so you'll need to either pop it out of the foil pan and into the micro, or oven warm it.

Real good.

Reg. \$11.95

25% OFF THIS WEEK

SMOKED BLACK COD

It's been quite a while since you've seen this on our counter — but it's back. Smoked black cod is such a treat for me because it's a really delicate and almost sweet flavoured fish. Unlike our salmon, the bones are more difficult to remove so you'll have to work around them — well worth the trouble!

A glass of wine to go with this? A young Chablis or a Mondavi Fumé Blanc!

WHAT'S BAKING! THIS WEEK!

Jaana is having a much deserved holiday this week, so Rochina and Stephanie have put together a spread of features which look great. The theme is blueberry, and we'll have

VANILLA BEAN and BLUEBERRY CREME BRÛLÉE. These are with cultivated blues, only because the wild aren't in season as of yet. **\$3.99**

WHITE CHOCOLATE and BLUEBERRY CHEESECAKES, topped with a spread of fresh blues and drizzled with white chocolate. **\$12.95**

LEMON and BLUEBERRY MUFFINS. My wife Cathy, who is the left hemispherical component of our operation, is aghast at how cheap we sell our muffins, (these being no exception) given the size and the time it takes to make them all from scratch — so buy them before she sees this. Reg. **\$1.25 ea.**

TURNOVERS — made with our homemade puff pastry and jazzed-up blueberries. Reg. **\$1.99 ea.** — And lastly our new style very deep dish blueberry pies, using wild blues, you'll love these for sure. Reg. **\$14.95 ea.**

All these items will be on sale, at least until my wife finds out!

1/3 OFF THIS WEEK

CHORIZO ORGANIC GREENS

These are sausages of a Spanish character with a medium amount of spice, a higher amount of heat and a maximum amount of flavour. They are great in cooked dishes and barbecued on a bun.

Reg. \$3.99 lb.

25% OFF THIS WEEK

Our assortment of these amazing lettuces will include green and red leaf, green and red oak leaf, romaine, red butterhead (Boston) and a copious amount of green onions.

Great fresh produce!

GRAPE CHERRY TOMATOES

These sweet little nuggets of flavour have replaced croutons in our salads at home. For a bit of added richness in flavour, flambé them in some brandy and then use them as a 'side' or in your salad — but stand back while the fire's happening, if your eyebrows are important to you!

Full Pint!

1.99 ea.

OUR DELI ROAST PORK

We'll be roasting lots of our amazing stuffed deli roast pork loin this week. Not only will it be available cold to slice for sandwiches, it will be available warm every evening to take home for dinner, if you're on the run — which I know most of you are! The seasoning is our sage and onion bread stuffing.

Reg. \$1.99/100 g

25% OFF THIS WEEK



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JUNE 26TH

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