

# Ancient art of plowing not lost on today's youth

**T**hank God I'm a country boy." Remember that John Denver classic?

Many people will. It was a 1974 cross-over chart-topper, the kind of song that had both rural and urban folk tapping their toes.

Me too. Here in Whitchurch-Stouffville, the country as we knew it, is rapidly disappearing, victimized by burgeoning residential growth. Vanishing, too, is the country boy image that, 50 years ago, was part of our tradition.

Almost gone and almost forgotten.

But where there's life, there's hope.

A visit last week to Paul and Thea Hulshof's Kennedy Road property showed that, perhaps, all is not lost.

Eighteen-year-old Brad Hulshof is determined to keep the family farm alive, so much so, he's committed to a farming career.

"It's never been anything else," says the strapping, good-looking teenager. "I wouldn't trade farming for anything."

He could have — he's coming off a year in which he's accomplished just about everything.

At Stouffville District Secondary School, he attained an Ontario scholarship with an average of more than 80 per cent. He served on the athletic council. He was an integral part of inter-mural sports. He performed brilliantly on school rugby and hockey teams. He excelled in biology, chemistry and woodworking and was co-winner of the Homestead Award, emblematic of athletic leadership and participation.

Brad is enrolled in a two-year course at Ridgetown Agricultural College near Chatham.

A well-rounded education is key to success, say his parents. Son Bryant is a graduate of the University of Guelph; daughter Michelle is a graduate of Bishop's University in Quebec and daughter Natalie is entering her third year at the University of Ottawa.

Brad will continue to carry the torch.

Book-learning, however, is not Brad's only focus. In 2003, he broadened his knowledge through trips to France, Italy and Edmonton, the latter achieved through association with the York Region 4-H club.

"The Edmonton farm experience was something I'll never forget," he says.

Brad was involved with 4-H even before he reached the legal age to join. His father's been a 4-H leader more than 30 years.

Mr. Hulshof vividly recalls



## Roaming Around

with Jim Thomas

one 4-H plowing year when there were 37 entries.

"It was necessary to divide the group," he said. "There were more people than tractors."

Other 4-H connections include the Markham dairy club and the York plowing club where, along with close friend Ian Vanderberg of Richmond Hill, he serves as a junior leader.

This summer, Brad placed first in his class at both York and Durham Region matches. He also won his class in regional competition last year at Pefferlaw.

Later this month, he'll compete at the International near Listowel, using a 495 Case International and a two-furrowed Kvernlund plow. He'll take time off from college to attend.

"I expect half my classmates will be there," Brad says with a smile.

On his return, he'll take part in a calf achievement show at Markham Fair.

Brad admits he's indebted to many people for whatever plowing successes he's enjoyed, including his dad, as well as Ken Ferguson, Ken Wells, Floyd Forsyth and Bob Pritzker.

He's also grateful to Sue Leroy, head of the high school's co-op program.

"She even came to the farm at 6:30 one morning to see for herself what was involved," he said.

The Hulshof family works 400 acres and milk a herd of 40 Holsteins.

Brad believes Ms. Leroy returned to class, satisfied her program was serving its purpose.

But why Ridgetown?

Brad said he visited the college, thanks to a trip sponsored by the Kinsmen Club.

"The course offers everything I'll need."

His parents are 100 per cent supportive.

"Maybe, in two years time, I'll be able to take things a little easier," Brad's dad concludes, confident in the fact the family farm will still be family.

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

## PRIME RIB STEW

When someone from the trade visits — or someone who has yet to try one of our dinner entrees asks us what they should try first, I always give them a container of this because I think it's amazing. Why so?

It's because we use the meat from between the bones of a prime rib, and make the stew just like mom did (or better, if that's possible). It comes with enough to serve 3 or 4 people and I recommend that you serve it with the very wide egg noodles or, best of all, spaetzle, which is available in packages in our pasta section!

Reg. \$13.95

**25% OFF THIS WEEK**

## CHICKEN NOODLE SOUP

Ever had trouble finding the chicken in chicken soup? Ever wonder what it was made of if there was no chicken?

No further worries about that here. We make chicken noodle soup using lots of chicken (and noodles) with the cooked-all-day, grandmotherly flavour of days gone by. It's really good.

Reg. \$5.99

Serves 3-4

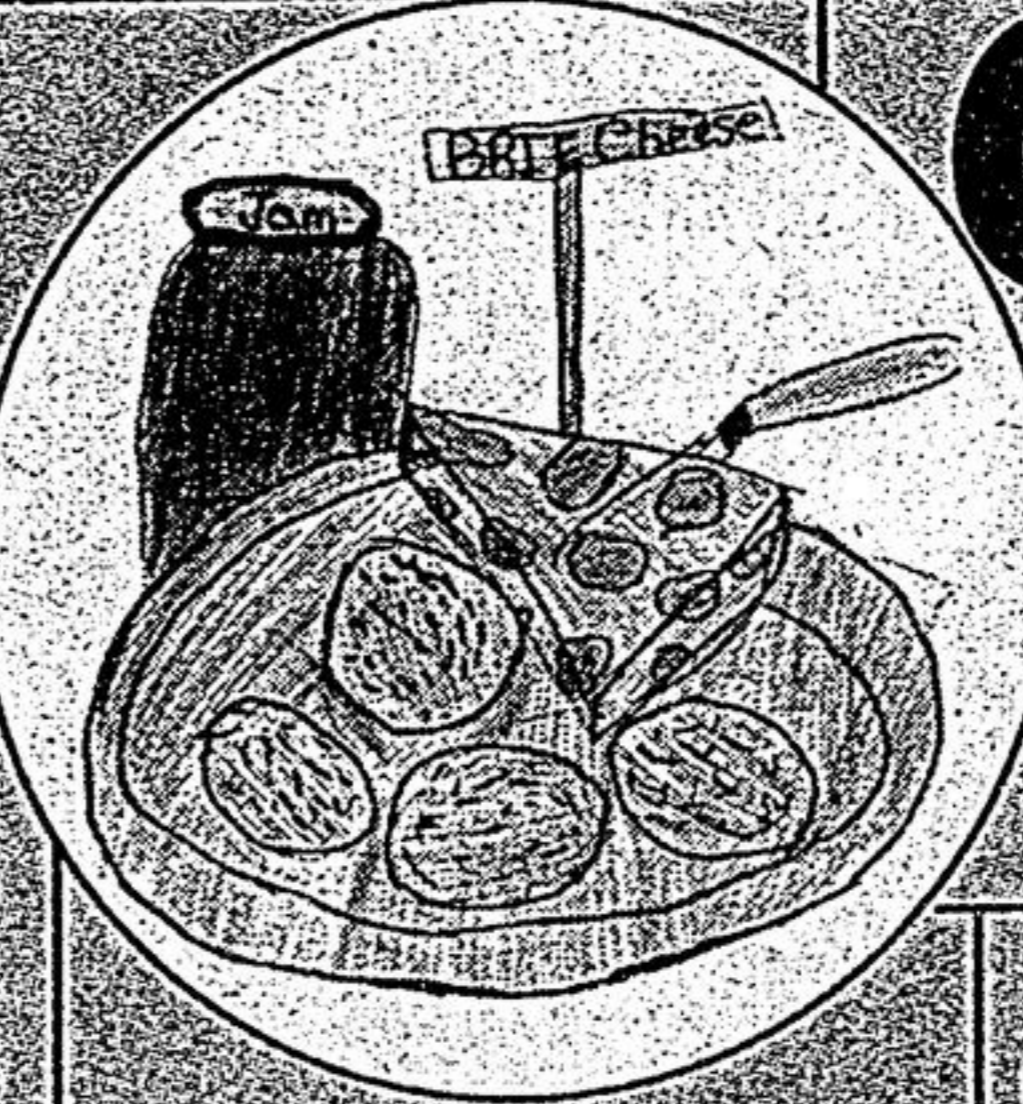
**25% OFF THIS WEEK**

## CHICKEN CUTLETS

This is one of our more popular meat counter preparations. We begin with our chicken breasts and flatten them so they'll cook quickly, we bread them with egg, crumbs and a french herb seasoning — and voila! — a quick and tasty meal that can be served on a bun or on a plate with your veggies (and fries).

Reg. \$9.95/lb.

**25% OFF THIS WEEK**



Our picture this week was done by local 9 year old artist Brienne Barker who evidently likes the combo of Brie Cheese and Jam. Great work! Any other artists?

## CHANTERELLE MUSHROOMS

These delicious morsels of goodness come from the Queen Charlotte Islands of British Columbia. They're the first of the season and it's a good time to plan something wild for dinner!

## EXTRA VIRGIN OLIVE OIL CARLI

Olive Oils are like wines. So many factors affect the quality and characteristics of the finished product. Everything from the soil, the weather, the harvesting technique to the storage and handling all have an effect on an olive oil's flavour profile. We stock a selection of, give or take, 30 varieties of olive oil, starting with the most plentiful and least expensive (Bertolli) to some very rare and incredible types.

Carli Oil is certainly one of the better oils we sell — and being extra-virgin (meaning 'First press') it's best used where it will be eaten raw — salad dressings or seasonings.

You'll like the deeper flavour of this oil — and you'll like the sharp prices this week it's — 25% off our regular price of \$10.95 for the 500-ml size.

**25% OFF THIS WEEK**

## PUMPKIN PIE ALERT

We'll be making pumpkin pies from now till Thanksgiving (and perhaps beyond). They'll be available weekends — tarts too!

## SMOKED TURKEY

This is a reminder that if you want one of our smoked turkeys for Thanksgiving, you'll need to order it soon. These are our free-range turkeys which we've cured and smoked over hardwood.

Order deadline is October 1st!

**4.50 lb.**

## GOURDS

These are the things to have if you're doing a bit of Autumn-decorating or making an attractive Fall table arrangement. They come in the most interesting shapes, colours and sizes!

Mix or match **4.99**

## CUT TURNIP

As I mentioned in last week's ad, we've been cutting squash and now turnip to make life easier in your kitchen — yet another example of the obliging nature of our produce guys!

## OKTOBERFEST SAUSAGES

This is my favourite sausage — and since we're making them for the Thornhill Village Festival, we thought that we'd make them for the store too. They're made with coarse-ground pork, marjoram, mace (an underrated spice), coriander and nutmeg, as well as others. Reg. \$3.99/lb.

Great with a glass of beer!

**25% OFF THIS WEEK**

## WILD BLUEBERRIES

If you missed out on getting some of the large baskets of wild blues to freeze away for the winter, we'll have a few for you this week. I don't know the exact price yet, but I'm thinking about \$60.00 each.

## WHAT'S HAPPENIN' OUTSIDE?

We've got a huge quantity of fall mums happenin', as well as some icecycle pansies, some grasses, some cabbage and kale too. Harvest baskets are now available and now Gourds!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 18<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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