

Home, sweet home not what it used to be

In nearly everyone's life, there are places of top priority.

The first is one's home — one's original home.

Second is one's church — one's original church.

Third is one's school — one's original school.

It doesn't matter where one moves, even half way round the world, that first home, that first church, that first school, are sure to leave indelible marks on one's mind.

Certainly on mine. So, every time I travel the Ninth Line, south of Stouffville, the memories of what once was, come flooding back.

Yes, the house is still there, surrounded on every side by structures of unimaginative design.

Yes, the school is still there, utilized as a residence with several turnovers since its sale.

Thanks to the ingenuity of contractor Bob Bruce and the Markham Lions Club, the church has also survived, but at another site. Only the cemetery remains, the tombstones serving as silent testimonials to a past age of rationale and reason.

It's oft been said one can never go back. I say, one should never go back. There's a difference.

Looking back, we as kids didn't really appreciate all the benefits life in the country provided. I know I didn't.

Physically, it's possible. Mentally, it's distressful. For what one remembers is often no longer there.

I know, for I visited all three locations recently.

Our farm is a prime example of what some mistakenly describe as progress. I describe it as a malaise of nothingness, chains of residential building blocks.

Ribbons of asphalt have taken the place of corn rows.

Slabs of concrete cover what were once fields of wheat.

Cars stream by where cows once grazed.

In short, it's a commercial and residential jungle.

Looking back, we as kids didn't really appreciate all the benefits life in the country provided. I know I didn't.

I resented tedious chores such as hoeing turnips, picking tomatoes and milking cows.

I was wearied by walking two miles to school and



Roaming Around

with Jim Thomas

three miles to town. I was tired of barn thrashings and silo-fillings. I was less than thankful for clean air, fresh food, good neighbours, close friends.

I longed for a heated bathroom not a frigid out-house, to drive a car and a car to drive.

How was I to know all play and no work would have made for a tedious existence. I know now — too late.

What do you think of your old place, people keep asking?

I'm confused, like entering another world. All is strange, unfamiliar, out of character.

I'm lost in my own back yard. The house, a barren beacon, is all that remains.

Oh, if, for but a moment, I could turn back the calendar, even the clock a few days, a few hours. How I'd now appreciate everything I've lost.

Again, too late. However, it's never too late to erect a headstone at this ill-fated site, on which could be inscribed the following words:

*I wish to alarm, this was once a farm,
Fields rich with hay and grain.*

*Where cattle did roam, as if to atone,
For so little financial gain.*

*To make ends meet was the biggest treat,
But profits were measured by less.*

*In a job well done at the setting sun,
Was a main desire I confess.*

*But what is it now, no place for a plow,
Only asphalt, concrete and such.*

*And so to our fame, it's progress they claim,
Politicians, I say, have lost touch.*

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

WHAT'S FOR DINNER! BOUR SIDE BACON

From our frozen section this week, we're featuring our Shepherd's pie, which to some is comfort food at its finest. We use sauteed Spanish Onions, our medium ground chuck and freshly peeled Idaho or P.E.I. potatoes — mashed. You just need to warm it.

Reg. \$10.95 ea.
Serves 3-4

25% OFF THIS WEEK

OUR CAJUN SAUSAGES

I like these Cajun sausages a lot. Although they have a bit of heat, they have a lot of flavour and character.

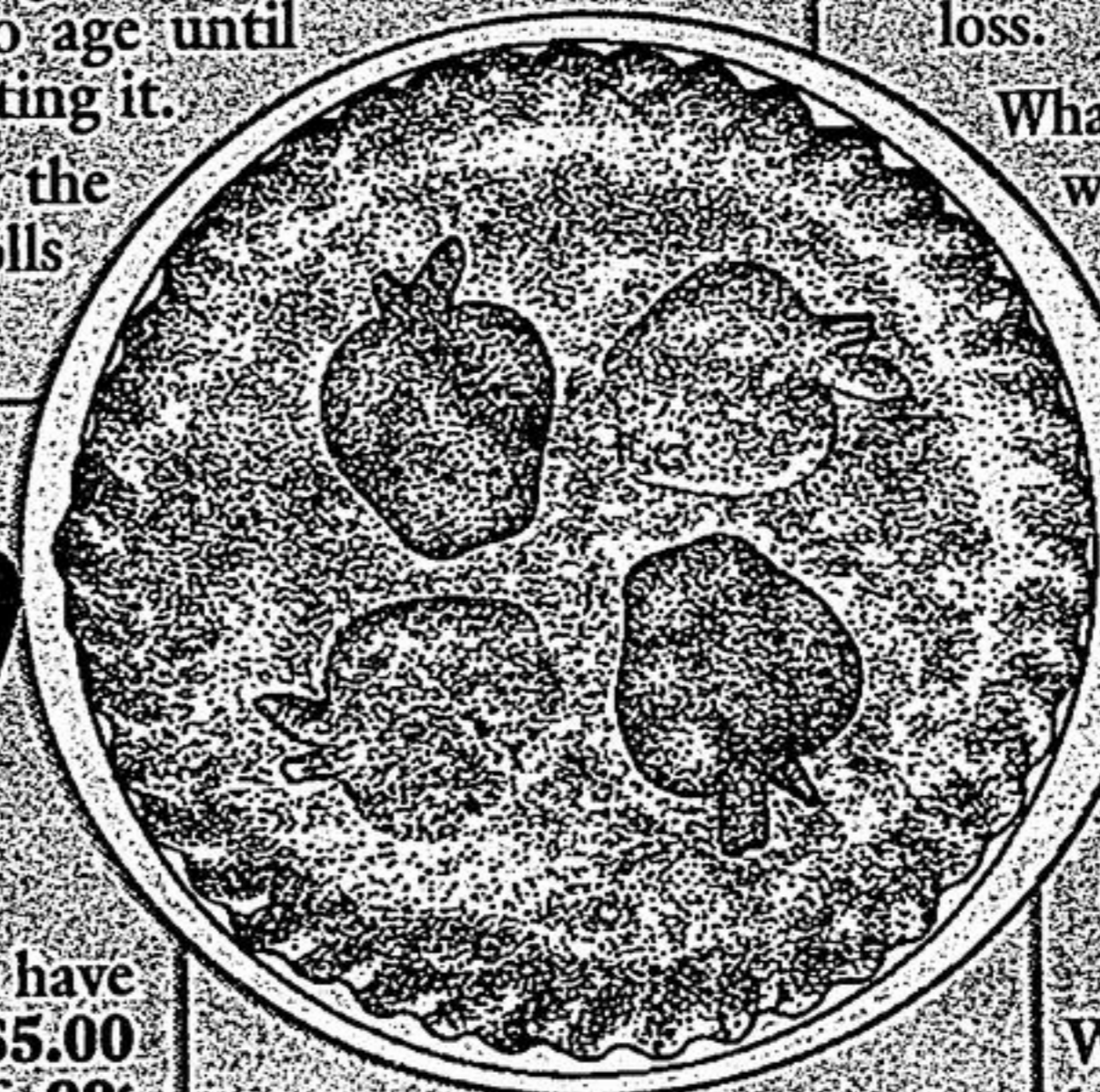
Great Bar-B-Qued or roasted!
Reg. \$3.99 lb.

25% OFF THIS WEEK

FRUIT CAKE UPDATE!

Doreen has now completed all the light fruit cake (the dark was done in January). We'll put that to age until early December when we'll start cutting it.

The first tourtières will be ready by the end of next weekend, sausage rolls won't be far behind.



LOTS OF PUMPKINS!

All of our pumpkins are now in. We have them in various sizes priced from \$5.00 to \$10.00 each, as well as a bin of .99 personal size ones. The colour is orange and the excitement is big.

DELI ROAST BEEF

Our beautiful deli roast beef will be on sale for this week. We make it from a rump roast which is well trimmed and slow-roasted.

Reg. \$2.49 / 100 g

1/3 OFF THIS WEEK

ONION SOUP

To make this, we sauté lots of onions (I mean lots) in butter and olive oil. We then cook them slowly to a very sweet, caramelized consistency, deglaze the pan (it's huge) with Guinness and brandy and add the stock and seasonings. We then continue the slow cooking until the end of the day.

It's really good!
Serves 3-4
Reg. \$5.99 cont.

25% OFF THIS WEEK

LATE LANE ORANGES

This, as the name lets you know, is the latest seasonal variety of oranges. These come from South America, they're juicy, a medium size, and the best that's available. (As far as I know).

Size 72's

4 FOR 99¢

PINK LADY APPLES

Are now available again. That would make two types of extra-exciting apples in stock — Ambrosia and Pink Ladies!

FIREWOOD!

Our first shipment of firewood has arrived. It's been dried for a year and a half and we'll keep it dry under the overhang at the store. We bought some kindling as well!

Many of you would know that there has been a Grocer's Trade Show and Convention in Toronto this past week from all the media coverage of it. We had been asked to give a talk about the meat business — and as I was doing my research, I find that we made more than 18,000 lbs of this bacon last year. We take it for granted in our store, because we've made it almost from the beginning, 20 years ago. Why is it so popular? There are five reasons:

- We buy the selected, leaner pork bellies to start with.
- We pull the individual bones out by hand rather than cut the bones and meat off together (resulting in side spare ribs). This leaves more meat on the bacon.
- We dry-cure the meat, which means it has not been mechanically injected with brine.
- We skin the belly before we smoke it. This results in a further moisture loss but a lot more flavour and.
- We smoke it over real wood (oak) until its fully cooked, resulting in an even greater weight loss.

What you get is just the genuine article, not wet in the pan, quite lean and very flavourful!

Reg. \$6.50 lb

20% OFF THIS WEEK

WHAT'S BAKING! THIS WEEK!

We'll have two items from our bakery on sale this week. The first is our (Doreen's) Queen Elizabeth Cake, which is an old-time favourite. It's available in two sizes, regularly \$13.95 and \$18.95.

Secondly, we will have our full assortment of frozen crisps on sale. This is a great dessert because it's served warm (or cold) which is great for evenings like we've been having —

Reg. \$9.95 each.

Both of these items

1/3 OFF WHILE SUPPLIES LAST

SCARY STUFF! FROM THE BAKERY!

These items will be available till Halloween evening, which is Monday.

COOKIES — We'll have ginger bread and sugar cookies ranging in price and size from \$1.99 to \$2.99 ea.

Characters will be ghosts, witches, cats, pumpkins, spider webs, wizards, haunted houses and more.

If you could watch these being made, all by hand, in stages, you'd be blown away.

CUPCAKES — these are loaded down with lots of scary cookies, candies and gummies and iced with the scariest of colours!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCTOBER 30TH

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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