

Yuletide events keep us busy

More than 100 seniors, the majority from Parkview Home, Parkview Apartments, Buckingham Manor and Bloomington Cove, were royally treated to a turkey luncheon with all the trimmings Dec. 5 in the beautiful auditorium at Christ Church Anglican in Stouffville.



Roaming Around

with Jim Thomas

The event, initiated 25 years ago by Jane Graham, has been capably continued for 17 years by Gail Wood.

"It's another form of community outreach," Ms Wood said, emphasizing the tremendous assistance received from members of the congregation.

Yes, Santa Claus was there, handing out gifts to every guest.

Seasonal music was provided by accordianists Barbara Hughes and Ede Barr of Uxbridge.

Prior to the luncheon, a Christmas communion service was conducted by Rev. Rob Shields, assistant curate Rev. Kim McArthur and lay reader Tom Butson.

PLACE TO BE

Christ Church Anglican is the place to be tomorrow at 8 p.m., when Stouffville's Men of Note, present their fifth annual family Christmas concert.

This 35-voice chorus, under the direction of Dr. Margot Reskind, will be complemented by soloist Susan Brown and Miriam Sellick-Smith's Stouffville District High School choir. Tickets (\$12) will be available at the door.

HAPPY WHAT?

I'm doing (almost) all my yuletide shopping in Stouffville. However, for a single gift not available here, I travelled seven miles south to Markville Shopping Centre last week, arriving around 10 a.m., before crowds became too prolific.

After some searching, I found what I wanted, but at every store, without exception, the farewell greeting was "Happy Holidays". To which, I forcefully responded, "Merry Christmas". I don't know about you, but I find this up-dated form of seasonal salutation extremely aggravating.

JOIN THE CROWD

It's an event unlike anything else in Ontario — the Country Market Christmas dinner Dec. 25 at EastRidge Evangelical Missionary Church in Stouffville. Activi-

ties, scheduled to begin at 11 a.m., include the famous Austrian Family Chorus from King City along with a visit from Santa Claus. At noon, turkey with all the trimmings will be served to an estimated 500 people, some of whom would be spending the day alone. This massive community undertaking is a goodwill gesture hosted by Norm Clements and assistant David Knight, along with hundreds of energetic helpers.

A BIG HEART

Stouffville's Ron Graves has a big heart. This Christmas, he spent \$400 baking 72 fruit cakes, 65 of which he's already given away. In addition, he's made 14 dozen mince tarts. These, too, he's donating.

"I've been doing this for the past 10 years," Mr. Graves says. He begins early in October. Mr. Graves claims he has as much fun baking as people have eating. Right now, he has six cakes left, but expects these to be gone by Christmas Day.

TOWNS UNITE

Seventy-five chronic coffee consumers from T&T Bakery in Markham and Dainty Donuts in Stouffville, joined forces for their 10th annual Christmas dinner, Friday, at The Stakeout Grill & Lounge in Ringwood.

The event, originated by the late Bill Hood, was organized by Alf Shenfield of Markham and Gord Wagg of Stouffville.

IN DEMAND

If you hurry, there may still be Christmas trees available at the Lions lot near Sobey's in Stouffville. Initially, there were 375 on site but they're going fast.

Three kinds are featured — Scotch pine \$25, Balsam fir \$35 and Fraser fir \$50. All for a good cause.

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

FREE RANGE TURKEYS

It's about time to start thinking about your turkey(s) for the season. As you will know from our past ads, we sell only free range turkeys — they run loose and eat what they want (lots of grain). Add to this a gentler defeathering process which leaves more of the natural flavour (and the odd feather) with the turkey and you'll have a turkey that exceeds your expectations — unless of course you've dined on one of ours before. Our turkeys are very moist (without the artificial aids that Butterballs etc. receive), very tender and flavourful. You'll also find that they cook a little quicker than most, so, order one of our old-fashioned turkeys. They range in size from 14 to 20 lb and from 23 to 26 lb. Ready to roast. They are.....

2.79
LB.

— ALSO — We'll be making a quantity of traditional bone-in hams as well as our usual maple sugar hams and smoked black forest hams. They're all made by hand. They are not machine 'extended' and they have the flavour and texture which made ham such a popular food in the first place. I regret to say that my spiral slicing ham machine is not yet ready — but I have a lock on Easter. It'll be good!

HOLIDAY HOURS!

We will be closed Christmas and Boxing Day, as well as New Years Day — **AND THE DAY AFTER.**

We'll also be closing at 4:00 pm on the 24th because some of us have to shop, some of us have to go to parties — and some of us will be resting.

THINGS THAT YOU SHOULDN'T MISS!

- **OUR FRUITCAKE** is almost sold out at this point — a few slabs of light and dark are available — and a few rounds of light. Come January, we'll be back to work making even more for next year.
- **TOURTIERES** — available in 9" and single serving sizes. The 9" are located in the freezer section and the singles are baked and displayed with our assortment of meat pies.
- **FOOD HAMPERS** — they're on display at the flower section — custom orders are still possible.
- **PREMIUM MEATS!** If turkey is not your thing, we'll have a good supply of marbled filet mignon, crowns of Ontario lamb, crowns of pork, boneless lamb loins, "U.S.D.A. Prime" prime ribs and Irish organic salmon.
- **ROGER'S CHOCOLATES** — there are a few of these still — a little taste of history from Victoria.
- **CHOCOLATE PRETZELS** — these are available once again — a big hit!
- **10 LB TOBLERONE BARS** — you'll need a big stocking to hold one of these.
- **GRETHE'S (pronounced Gretta) CHEESE APPLES** — Grethe is the tall Danish girl who's worked at our place since 1986 in various capacities. She's wonderful and has a special way with food. These cheese apples are made with old cheddar and brandy, among other things. They look like an apple and are just as delicious.
- **DOREEN'S SHORTBREAD** — these are made in small batches and heavily doted over.
- **OUR LARGE-SIZE ENTREES** will be available as usual, as well as the selection of side dishes of sweet potato, turnip — and scalloped potatoes in the 4 - 6 serving size.
- **CRANBERRY SAUCE** This is Doreen's brandied orange cranberry sauce. The sauce, as well as our turkey gravy, will be in good supply. We'll be working like Santa's elves getting all this ready.
- **BRIE CHEESE** wrapped in our Puff Pastry, with cranberries or blueberries or ... ready-to-bake or already baked.
- **AN AMAZING VARIETY OF REALLY NICE CHEESES.**
- **COPIOUS AMOUNTS** of hor d'ouvres ready to go, including what I think are the best sausage rolls ever!

SMOKED TURKEYS

We make amazing smoked turkeys — probably because we start with our amazing fresh turkeys. They are becoming increasingly popular, especially with our Asian customers. It seems that we always make a few less than what we need, which causes a few problems. If you would like one, it must be ordered in advance before Dec. 18th, because it takes a week to get them ready. Secondly, be sure that you specify 'smoked turkey', otherwise, it goes on the list for regular turkeys. It's easy, really! Order deadline is Dec. 17th.

WHAT'S BAKING THIS WEEK

As I explained last week, there are items from our usual repertoire that we will not be making over the next couple of weeks in order that we can devote our full attention and space to our seasonal repertoire, which I will list below. We're sorry about this, but we've reached the limit of what we can do within the confines of our space.

YULE LOGS — we'll be making two types of these, one with chocolate on chocolate and the other white with lemon mouse and white icing. They'll be loaded (as you might guess) with homemade decorations and meringue mushrooms — also homemade **\$29⁵ ea.**

CHEESECAKES — we'll be making five delicious types, and they are:

- Turtle, which is made with layers of chocolate, caramel and pecans — topped with the slowest turtle ever.
- Eggnog with spiced whipped cream
- Holiday cheesecake with layers of brandied cranberries, spiced apples and candied pecans
- Raspberry
- Lemon with lemon curd swirl.

— all the cheesecakes will be available in two sizes priced at **\$12⁵ to \$27⁵ ea.**

CHOCOLATE OR WHITE CAKES iced and decorated in seasonal festive style.

GINGERBREAD CAKES made with moist spiced gingerbread layers with vanilla bean buttercream surrounded by what seems like an army of merry gingerbread men. Two sizes **\$13⁵ and \$18⁵ ea.**

SUGARPLUM CHEESECAKE FLAN made with sugarplums which have been simmered in brandy with cinnamon sticks and whole cloves, fanned on a flan with spiced apples **\$17⁵ ea.**

PRALINES & CREAM FLAN We begin with a chocolate gingerbread cookie crust and fill it with eggnog mousse, pralines and caramel **\$22⁵**

CRANBERRY-APPLE CUSTARD CAKES — this is a holiday version with brandied and dried cranberries and spiced apples. Two sizes **\$13⁵ and \$18⁵**

BLACK AND WHITE MOUSSE CAKES — all done up for the season **\$18⁵ and \$25⁵**

PIES — including four varieties of deep-dish, being apple, cherry, apple-mincemeat (a must have) and cranberry apple

- **PECAN PIES**, either traditional, with caramel or with cranberry
- **PUMPKIN**, with or without spiced whipped cream, and lastly,
- **MINCEMEAT-PIES** done in the traditional way.

CRÈME BRÛLÉES in eggnog, vanilla bean, Grand Marnier and gingerbread.

MUFFINS available in gingerbread, eggnog, carrot, bran (with blueberry, cranberry or mixed berry) and cranberry orange.

That's it folks, so you can forget the diet 'til January.

DROME LAKE DUCKS!

They'll be arriving fresh on Thursday, all going according to plan. If you're thinking duck, these are the ones to have. From Knowlton, Quebec.



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 18TH

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