

Dog lover finds feline affection

In a dog-lover, always have been, always will be.

Since coming to Stouffville 47 years ago, we've had three canines, all beagles. Two died tragically, hit by cars. The other passed away peacefully. Replacements aren't planned.

Why?

Because beagles are born and bred hunting dogs. They like to run and here, yard space is limited. All swinging gates are open invitations to freedom — freedom that's often short-lived.

But we also know the enjoyment and companionship a beagle can bring.

Never a day goes by we don't think of Ralph and Prince and Suzie. Their absence has created vacuums that can't be filled.

However, one evening 12 years ago, something wonderful happened. Our youngest daughter, Mary-Lynn, came home with a brown, furry bundle in her arms.

It was a half-grown cat that inadvertently wandered into the Stouffville Veterinary Clinic.

This was an emaciated animal, cold, forlorn and soaking wet.

All it wanted was something to eat, drink and somewhere to sleep. From all appearances, it would be lucky to live through the night.

Mary-Lynn, a part-time clinic employee at the time, took pity on the poor little guy.

"Can I keep him Mom and Dad?" I remember her saying. "Just for the weekend, please?"

We later learned he was sure to be put down, a heart-tugging thought to say the least. So we consented, but just for the weekend, we stressed.

That was 624 weekends ago. Indy, named after Mary-Lynn's favourite movie hero, Indiana Jones, has become the most endearing pet any family could ever have.

Talk about your ugly duckling. This half-dead feline has grown into the handsomest cat on the block, prompting kits of the opposite sex to beat paths to our back porch.

He's smart too, opening doors and quietly coming in whenever outside mousing duties are done.

But there's another side to this cat-care story.

We, that's my wife and I, bend over backwards to keep him healthy and happy, like taking him to the vet every spring for his annual physical plus an array of protective shots.

March 8 was his date with destiny.

Dr. Robin Smith was his



Roaming Around

with Jim Thomas

specialist. This kindly doctor, a veterinary graduate since 1981, whispered sweet nothings in Indy's ears as she lifted him gently from his cage.

"You have a beautiful cat here," she said. "A good cat too."

After checking his heart, ears, fur and teeth, she administered the necessary shots.

Indy accepted the needle better than his master who, by then, had taken fresh air-refuge in the parking lot.

Dr. Smith is one of three veterinarians on the clinic's staff, along with two technicians, six assistants and four receptionists.

Her husband is employed with the Canadian Food Inspection Agency in Richmond Hill.

She handles small animals only, refusing to show favoritism between dogs and cats.

"I love both," Dr. Smith says tactfully.

In her 25 years of service, no pet has ever high-tailed it out the door.

But she remembers one cat escaping its owner's grasp and climbing a tree.

"It took awhile to get him down," she recalls. "It was a nightmare."

The declawing of cats is common, usually to protect carpet and furniture and sometimes the owner.

When this is done, it's best to keep the pet indoors. Dr. Smith advises.

Dr. Smith has lost count of the number of animals she's checked.

"I love my work," she says. "I don't know what else I'd do."

When asked how long the average cat lives, Dr. Smith told us something we didn't want to hear.

"Twelve to 16," she said.

Our Indy has reached the ripe old age of 13. With a little bit of luck we'll enjoy his company three more years — a total of 832 weekends.

Indy should be so lucky. So should we.

Jim Thomas has written for area newspapers for more than 50 years.

PORK BACK RIBS

We'll have our back ribs on sale this week at the meat counter — and hopefully we'll have enough. I say this because we've run out of the meat feature a bit early the last couple of weeks.

What makes our back ribs so good? First, we buy more marbled pork — that streakiness makes them more tender and juicy. Secondly, we don't have that insipid little tail hanging from the one end (you would normally pay full price for it if you shopped elsewhere). Thirdly, our pork is not 'seasoned', which means that it's not cut from pork loins which have been injected with water and phosphate to make them juicier (just imagine the thinking behind that) and lastly, our price is very competitive because we cut our own pork.

So think ribs this week — perhaps with our Montgomery Inn Sauce — or any other.

We have lots to choose from!

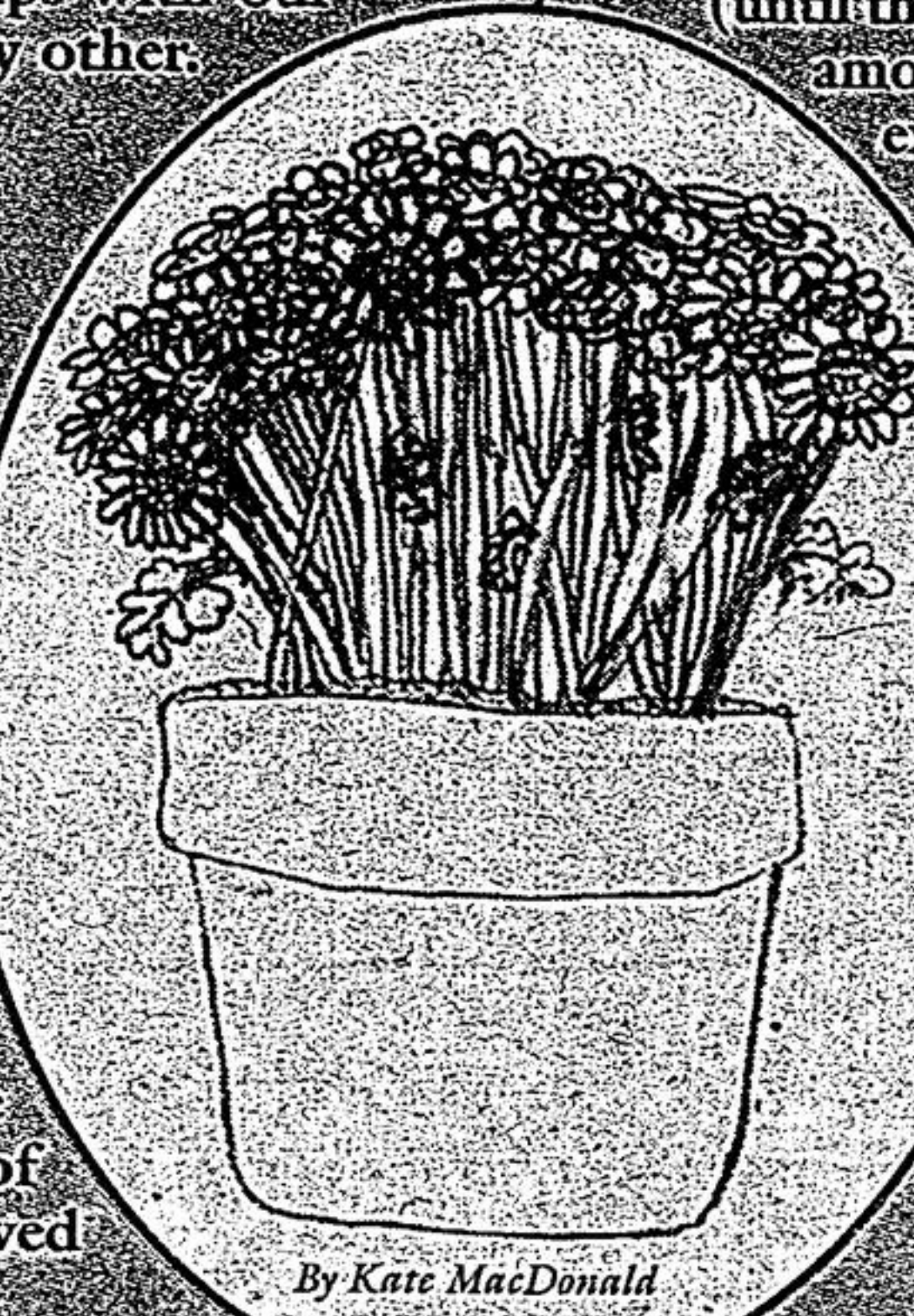
They'll be good!

Reg. \$9.95/lb

25% OFF THIS WEEK

WHAT'S NEW! THIS WEEK!

Apart from our outdoor products, we've received a shipment of 'Crustini', which are made in Barrie — and they're good. A couple shipments of chocolate for Easter have arrived too!



By Kate MacDonald

SEEDLESS ENGLISH CUKES!

Like most every other product, there are various qualities of English cukes available. The best are those which are 'hand wrapped' — they are the cream of the crop and have been selected as the best. The second best are machine-wrapped, which go through a heat tunnel to shrink the plastic wrap (bad for any produce), and the third quality are 'utilities' which are of irregular size and form. We sell 'hand wrapped' whenever we can throughout the year — and they are now back for the season.

Large size.

Ontario grown!

99¢ Ea.

CURRIED SQUASH and APPLE SOUP

This is one of our heartier soups, with a beautiful aroma and flavour. The scent of this just fills the whole cooler as it is cooling down before we portion it. I'd bet it would fill your kitchen as well.

Reg. \$5.99 container

Serves 3-4

25% OFF THIS WEEK

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. \$1.99/100g

25% OFF THIS WEEK

HYDROPONIC TOMATOES

It's great when we start getting these tomatoes grown locally rather than offshore, or even worse, Mexico. These are the nice and large size, nice and ripe — and (until the local beefstake are available) have a good amount (but not excessive) of flavour.

Reg. \$1.99/lb

.99 lb.

WHAT'S HAPPENING OUTSIDE?

We have received our first shipment of garden 'stuff' and we're busy unpacking it as I write this. This is a load of Terra Cotta planters and friendly looking garden characters. Pansies will still be a week or two, but keep looking.

WHAT'S BAKING! THIS WEEK!

We'll be making copious amounts of our three types of BANANA BREAD for this week. Flavours are au-naturel, chocolate banana and banana-date-pecan.

Reg. price ranges from \$3.99 to \$4.50

We'll also be making almond Toblerone Cookies with chunks of Toblerone and toasted almonds.

reg. \$7.95 per container

— and —
Toblerone Mousse Cakes, which are made with milk chocolate Toblerone Mousse, toasted almonds and chunks of Toblerone folded in — layered with chocolate cake and almond meringue.

Reg. \$22.95

and, as is our usual custom, these goodies will be **1/3 OFF THIS WEEK**

ARE YOU A BALL PLAYER?

If you'd like to play in the best ball league in town, give us a call. You must be 25 or older and live within Markham Town boundaries.

Call John Montgomery at 905-887-8704

WHAT'S FOR DINNER!

From our frozen section, we'll be featuring our Chili Con Carne. It's the best antidote for a chilly and grey day. Perhaps you'll need an Ace Baguette to dip — or maybe not.

Reg. \$10.95 ea.

Serves 3-4

25% OFF THIS WEEK

DELICIOUS AT THE DELI ...

We'll be making our cucumber and tomato salad with fresh dill. This is for those who'd like a nice refreshing salad but lack the time or space to do it yourself.

1/3 OFF THIS WEEK

THESE HOSPITAL NEWS ACT II

As I've explained last week and before, Kevin and I are in charge of the upcoming Hospital Gala Auction, and we've been working hard to bring you lots of excitement. Today, we give you a few clues as to what's in our second of 4 mystery packages. It will include Diana Brent's Condo in Collingwood for a weekend and two 4'somes of golf, you'll get to play in Wayne Gretzky's and Paul Coffey's foursome at his tournament at Angus Glen this year with new (fitted) taylor made clubs (complete) and golf lessons for a full year, a commemorative tag watch, an ACC Box to watch a Leaf game, including refreshments, a full pass for 2 to the Bell Canadian Open and more

You can't bid if you're not there. Gala Tickets are available from the foundation office 905-472-7373

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 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

