

Happy 105th, Bertha Stouffer

On April 9, I'll celebrate my 77th birthday. Should I be so lucky.

Twenty-eight years hence, I'll mark my 105th birthday. Should I be so lucky.

At 105, I'll be delivering newspapers by wheelchair. Should I be so lucky.

At 105, I'll be greeting visitors at O'Neil's Funeral Home with the help of a walker.

Should I be so lucky.

At 105, I'll be writing this column on a bold lettered keyboard.

Should I be so lucky.

Yes, should I be so lucky for, let's face it, few ever mark this milestone.

On April 9, Bertha Stouffer will. She resides at Parkview Home.

Although, at this point, no pretentious celebration is planned, it's a certainty nieces and nephews will call, including Phyllis (Stouffer) Willoughby of Stouffville and Prof. Allen Stouffer of Waterloo. Through the years, both have maintained close ties with Aunt Bertha, respecting all she's meant and still means to a community that bears her name.

Bertha was born in Stouffville, April 9, 1901. She's the last of seven children, the daughter of Abram and Emma Stouffer.

The first half of her life was spent on the Stouffer farm, a sizeable acreage west of the Tenth Line, north of Main Street. Although the house and buildings no longer stand, they're much in evidence in an aerial photograph on the inside cover of Jean Barkey's centennial book dated 1877 to 1977 and entitled *A Pictorial History of a Prosperous Ontario Community*.

Bertha received her formal education at Summitview Public School and later, Toronto's Royal Conservatory of Music.

Unlike her siblings, Bertha never married. She lived on the farm with her parents until the late 1940s, then moved with them to their retirement home on Mill Street in Stouffville.

She's enjoyed several memorable trips including vacations in California as well as England, Scotland, Switzerland, Florida and British Columbia.

In the mid 1980s, Bertha took up residence in Parkview Village and later Parkview Home.

Bertha was a marvellous pianist, giving generously of her time and talents in the training of young people through several generations including Jim McDowell, formerly of Gormley and now a renowned church organist at Kitchener.

Many other former students still reside in the



**Roaming
Around**

with Jim Thomas

Whitchurch-Stouffville area. For Bertha, these boys and girls were a source of great personal pride and satisfaction.

In 1994, Bertha was recognized for her gift of music through the Music Town, Ontario award presented during Strawberry Festival week. Julia Topping, a teacher and choir director at Summitview, was co-recipient that year.

Nephew Allen Stouffer proudly displays in his Waterloo home, a four-footed piano stool once owned by his aunt.

"It's well-worn round seat speaks eloquently of the countless numbers of students who occupied it through the years at the farm and on Mill Street," says Allen. "Now, it's an honoured resident, of our living room."

Bertha was a wonderful cook, remembers Allen. "Elderberry pie, made from berries grown in an elderberry grove on the farm, was one of her delicious specialties," he recalls.

Bertha is a life-long member of what is now EastRidge Evangelical Missionary Church and its oldest member. She was the congregation's organist from 1932 to 1970, and played there when the second church building was dedicated in 1968.

She remembers travelling to church in a three-seated buggy and later a Star motor car. She also recalls her father delivering milk in Stouffville; of making soap, apple butter and sausage.

Recently, to the amazement of Parkview residents and staff, she played What a Friend We Have in Jesus, in its entirety.

Allen recalls his aunt's keen sense of humour. On one occasion Bertha was asked the secret of her longevity.

Without missing a beat and with a twinkle in her eye she replied: "Not having to live with a man!"

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

OUR SIRLOIN STEAKS

Now that the snow has receded fully and your BBQ has re-emerged as a viable cooking option, you'll need a steak. Sirloins are not the most tender cut, but they are redeemed by a flavour edge that some, including my wife, cherish.

Reg. \$8.95/lb.

20% OFF THIS WEEK

OUR CHEDDAR! SAUSAGES

These are a thrill from the grill. They are made with nicely-seasoned coarse ground pork and lots of grated old cheddar. You may want to let them cool just a touch because I find that the cheddar retains more heat than you might think.

Delicious!

Reg. \$4.50/lb.

25% OFF THIS WEEK

EASTER CHOCOLATE!

An extensive selection of really good Easter chocolate is available for both kids and grown-ups - yet further proof, should you need it, that a bona-fide chocoholic is at the helm of this store.

— AND —

you could win one of two giant chocolate Easter rabbits from Chelsea Chocolates of Barric. You must be under twelve, fill out your name and number and deposit it at the cash area of our store. Draw will take place on Thursday April 13th

OUR BEEF BARLEY SOUP

Our feature soup is Beef Barley. I love the heartiness of this soup - it has great flavour, lots of beef (brisket point) and it's filling.

Reg. \$5.99/ea

25% OFF THIS WEEK

OUR HAMS!

We've started to make our assortment of Easter hams. It's good to be thinking about what you might need so that we can make enough!

WHAT'S HAPPENIN' OUTSIDE!

In a word, nothing yet. Pansies will begin next Tuesday in both flats and bowls. Although we have received an initial shipment of Terra Cotta products, more will be arriving as well as some interesting urns, bases and garden accents. Keep an eye out.



WHAT'S FOR DINNER!

We'll be featuring our chicken curry in our frozen section this week. It's made with our air-chilled chicken breasts which have been poached, then diced and served up with a mild and delicate curry. It's fully cooked when you get it - just warm it and serve with the rice - or the noodle of your choice.

Reg. \$13.99/ea

25% OFF THIS WEEK

SIRLOIN BURGERS

Since we'll be selling lots of sirloin steaks, and since we only sell centre cuts, we'll have lots of trimmings from our sirloins which we'll lean out to make some great burgers. These will be different from our regulars in that they'll be seasoned with a twist and they'll be larger.

Reg. \$5.99/lb.

5.99 LB THIS WEEK



OUR ART WORK is done by Mr. Andrew Meehan, who is 10. Congratulations on a fine drawing!

THE HOSPITAL NEWS ACT III

The day of the big event is fast approaching, as is the excitement surrounding the 'Mystery Package' auction event. This is something that Kevin Thistle (of Angus Glen) and I have been labouring hard on and we're excited to give you a few clues about the third of four packages. This will include a rendezvous at the Ritz in Paris (yes, France), a Napa Valley Wine Trip, a St. Anne's Spa Retreat, a foursome of golf (and dinner) at Bigwin Island (it's an amazing course), and a trip to Montreal on VIA, a stay at the Intercontinental and tickets to see Les Canadiens play O'key Next Season. As I've told you before, you can't bid if you're not there. Tickets available at the foundation office, 905-472-7373. Incidentally, we still have a few of the \$10.00 raffle tickets for sale at the store - see the cashiers at the front. Truth is, we all win!

SINGAPORE NOODLES

From the deli kitchen we'll have our sparky Singapore noodles on sale this week. It's a great room-temperature salad or a 'side' at dinnertime.

Reg. \$1.29/100g.

1/3 OFF THIS WEEK

WHAT'S BAKING! THIS WEEK!

There is a bit of calm in our bakery before the Easter storm.

For this week, we'll be making our selection of **SCHNITZ PIES** which are a holdover from times past. It's a Mennonite open-faced apple pie which we've updated a bit by making them in a few different flavours, notably peach, raspberry and blueberry. These never seem to have the same appearance on the second day, but should there be any left after the first day, the flavour seems to be a notch better.

Two sizes \$4.99 and \$10.95

We'll also be making a selection of mousses in our white ramekins. The flavours will be raspberry, white chocolate, milk chocolate, lemon, lime and Toblerone. If you have an accumulation of these ramekins in your cupboard, you can return them for a 50¢ each refund.

Mousses are regularly \$3.99/ea.

For this week, these items will be.....

1/3 OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 2ND

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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