

Early reviews positive from Music Mania

Music Mania's a town tradition. Few indoor events can attract crowds of similar size, three evenings in a row.

The curtain goes up tonight at 8 with engagements again Friday and Saturday.

The high school, while not the best of locations, is the best we have. Hopefully, when the new school's completed, facilities will be better. It's obvious, council, at this point, isn't prepared to make a move in this direction.

That said, I attended a pre-show Music Mania rehearsal, April 19, for no other reason than to obtain a sense of what's in store. I intended to remain only until intermission. However, I enjoyed it so much, I stayed to the end. And I'll be going back next time as a paying patron.

Admittedly, watching a concert of this calibre with participants attired in sweat-shirts and blue jeans doesn't send one's senses soaring. Much like critiquing a fashion show in a nudist colony. Still, it whet my appetite sufficiently to want a return glimpse of the real thing.

In black and white it was exciting. In living colour, it'll be breathtaking.

Past Music Manias have been shrouded in secrecy.

Sure, there were always some hints at what was to come, maybe even a few photos, but nothing specific. For this reason, I entered the gymnasium with expectations of expulsion. But this didn't happen, quite the opposite. Director David Baxter welcomed me, even offered me a cushy seat near the stage.

Producer Gayle Dunn was similarly receptive. "If you need help, just ask," she said.

Nice touch. Heading up a production of this magnitude is undoubtedly a daunting task. One must walk a fine line between the role of dictator and position of patsy. This isn't easy. But David does it. So does Gayle. Their success will speak for itself.

So on with the show!

From beginning to end, I enjoyed it all. And so I believe, will you. Yes, even the skits. While one routine should have been left on the cutting room floor, the remainder are concise, comical and decent, befitting a church-hosted benefit.

Yes, Jim Brazier and Bruce Burton's welcomed lamp-post patter is back. And while the routine I heard is not what you'll hear, it's bound to put smiles on the faces of the most sober of souls.

While not a big fan of 1960s and '70s music, the 40-voice chorus, under the direction of Marg Cunningham, does a marvellous job. However, I'm still awaiting



Roaming Around

with Jim Thomas

just one gospel selection that, believe it or not, would be enthusiastically acclaimed in our Bible-belt bastion.

The dancers! This contingent of colourful contortionists, plays a major role throughout including the duo of Natalie Wood-MacDonnell and Geoff Larkin. Others stealing the spotlight in brilliantly executed acts are Val Cuthbertson, Debbie White, Suzie Joyce, Sandra Carvello, Lisa Tammisto, Jeanette Emslie, Lisa St. Germain, Joe Furfaro and Dave Laugher.

Their is a show in itself. The band is also excellent, albeit too loud in one number. So much so, the chorus seemed to resonate from the depths of Duffin Creek.

Self-taught guitarist Louis Sorichetti is amazing, teaming up in a beautiful number with fellow strummer Gary Burke and the husband-wife team of Gord and Margo Bibby. Also tops on the vocal front are solists Sharon Baxter and Maggie Macdonald, plus a trio including Marg Cunningham, Jean Gainsbrooke and Ian Newton.

I enjoyed the signing selection performed by Herb Kring and the chorus. If you don't know what signing's all about, come and see for yourself. You'll be impressed.

This pre-show critique wouldn't be complete without mentioning two concluding selections that are sure to give you goose bumps. Vince Parry's rendition of a Garth Brooks favourite The Dance, and the chorus finale, entitled Put a Little Love in Your Heart.

Both will send you home singing.

And applauding. Net receipts will be divided between two fabulous community facilities, the new Parkview Home, now close to completion and the Whitchurch-Stouffville Public Library.

Over the past 45 years, more than \$65,000 has been raised for purposes such as this.

May the tradition last a lifetime, your lifetime and mine.

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

PRIME RIB STEW

We make this old fashioned stew with the meat that's between the bones of a prime rib. As far as I'm concerned, it's the best possible meat to use — and the proof is just how good it turns out. I like it served with either spätzle or the Cipriani pappardelle noodles.

It's a great dinner.
Reg. \$13.95
Serves 3 - 4

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

It's exciting times, even if it's a bit cool to be planting — containers and portable arrangements are the way to go just now. We have received two of four shipments of garden accents, urns etc. The next shipment arrives this Friday. What has arrived are hanging geranium baskets both in fibre and in plastic, some begonias, more indoor (Boston) ferns, large and small, a good selection of ivy, some perennials for groundcover, some container trimmings and ... a whole load of spruce trees! They're a nice manageable size for \$60 ea. and some a touch smaller at \$50. Our sidewalk is filling up fast!

SMOKED TURKEY DRUMSTICKS

These at first look like a rather neanderthal snack, but you can do a lot with them. You could cut them into a beautiful pasta, a nice salad — or you can just pick it up and MUNCH!

99¢ Ea.
Slow smoked over oak.

CALIFORNIA STRAWBERRIES

Our overfilled quarts of strawberries will be on sale this week. These are from a newer area of California and they're great.

1.99
Quart



CURRIED CHICKEN

CALIFORNIA BROCCOLI

The broccoli is good this week and it's at an easily digestible price, unlike of late!

99¢ Bunch

SOMEONE NEW AT THE STORE!

You may have noticed a difference in our prepared meal counter, and you may have noticed the fellow in the kitchen with the chef hat on. His name is Andre Walker and he's taken charge of our deli — and frozen entrée department. He's a great guy and we're really happy to have him.

SOUP

When you read the ingredients of this soup, you'll get hungry — and that's when it's frozen in the container, wait till it's warm and looking at you right in the eye.

Reg. \$5.99
Serves 3 - 4

25% OFF THIS WEEK

VEGETABLE MEDLEY

Our deli salad feature for this week is our vegetable medley. It's a combo of many vegetables with an Italian dressing touched with an edge of oregano.

Reg. \$1.29/100 g

1/3 OFF THIS WEEK

HONEY GARLIC SAUSAGES

This is an old, faithful sort of sausage that we make every week — it sure has a following of its own. To make them, we use fairly-lean, coarse-ground pork, a good amount of garlic, black pepper, honey and a touch of nutmeg.

25% OFF THIS WEEK

- A CUSTOMER COMPLAINT

A fellow in the other day let it be known that he wasn't happy that we were most often sold out of our organic salmon come the weekend. The situation is now repaired and our allotment has been increased.

WHAT'S BAKING! THIS WEEK!

We've been busy making our overfilled Peach and Peach-Raspberry Pies for this week. These are big — and heavy — and very delicious.

Reg. \$14.95 ea.

— ALSO —

We'll be making some of our Custard Cakes — which to me are the ultimate coffee cakes, with peaches and raspberries as well.

Reg. \$13.95 and \$18.95

1/3 OFF THIS WEEK



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 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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