

Pioneer spirit part of Doners

For several years, distressed farmers of York Region have needed a reason to celebrate.

With expenses rising and profits plunging, legitimate agriculturalists, the few that remain, required and, indeed, deserved an excuse to smile.

They found it Saturday on a 100-acre property in Richmond Hill, bordering Markham and Whitchurch-Stouffville.

For an all-too-brief period of seven hours, John and June Doner and family unlocked this door of opportunity and let the pestilence of pessimism fall free.

The result — an afternoon and evening of fun, food and fellowship, the like of which this area has never seen.

The motivation behind this discharge of deliverance was the 200th anniversary of Doner pioneers coming to Canada.

The journey, involving a mind-boggling 400-mile trek from Rocherty, Lebanon County, Pennsylvania to Lot 35, Conc. 3, Markham, was a perilous trip along the Conestoga Trail that took several weary weeks to complete.

But complete it John and Anna (Breckbill) Doner did, floating a wagon, six horses and all their worldly belongings by ferry across the Niagara River at a point near the present Peace Bridge.

That was eight Doner generations ago, dating back to 1806.

That was then — a hardy group with a dream.

This is now — an ambitious farm family with roots deeply embedded in Gormley soil.

A copy of a registered memorial, dated 1807, discloses a sizeable acreage was originally acquired by Jacob Miller and later sold to John Doner Sr. Other family members to follow included John, then Peter, Dan, Clarence, Lloyd, John Jr., and his three sons Mark, (Maria), Paul, (Rebecca), Glenn, (Dawn), one daughter Lori, (Mrs. David Jones) and two grandchildren, Cole and Julia, son and daughter of Mark and Maria.

John and June rolled out the welcome mat to an estimated 400 friends and relatives, some from as far away as Syracuse, N.Y. Equipment relics, beautifully refurbished, greeted guests as they arrived on site, including an array of Cockshutt tractors that temporarily took precedence over two giant Versatiles, purposely hidden from view.

Single-furrowed plows, manufactured by Massey-Harris, dotted the landscape including a 1951 model used by John's father, Lloyd Doner



Roaming Around

with Jim Thomas

at International and area matches.

Unique was a horse-drawn disc, in showroom shape, donated for the day by antique collector Wayne Ham of Markham, also a kerosene-powered chain-drive International tractor, similar to the first ever used on the Doner farm.

It was purchased by Stuart Hall of Little Britain in 1922 and restored by a grandson Val Hall of Oakwood in 1993.

Close friends Aubrey and Myrna Ellis of Richmond Hill contributed a picture-perfect WD 45 Allis-Chalmers tractor and a refurbished 1947 Fargo truck.

A made-to-measure Conestoga wagon, manufactured at Wallestein, Ont. and owned by the York Chapter of the Pennsylvania-German Folklore Society, was placed on display by its guardian, Lorne Smith of Markham. It attracted much attention.

Most notable of these, in my opinion, was a tribute penned by Ottawa Senator Len Gustafson that read in part: "Our past holds the promise of our future. It's appropriate we should honour those pioneers who came before us by keeping their memories alive and cherishing their traditions."

Lloyd Doner of Stouffville spoke of the family's staunch faith — faith in God and faith in each other.

He left a smile on the faces of friends by concluding his message with: "I haven't an enemy in the world — I've out-lived them all."

Son John, describing himself as a tenant farmer, with 3,000 plus acres under cultivation, said the success of any agricultural operation is dependent on the strength of friends and family.

"Without friends and family, what does the future hold?" he asked. This, he said, was what made John Doner Sr. so successful.

Working together made them strong, he stated.

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

BACK RIBS

For those of you who haven't done well in pork anatomy, these are the strips of narrow ribs rather than the wider bone and larger side rib slabs. They're the ones to have if you're barbecuing.

When we bone our pork loins, we leave these with a generous amount of meat on them. So if you want meaty ribs, ask for ours. We just don't have enough of our own, so we buy some in. These are cut closer to the bone, so they're not as meaty, but some like them just like that.

What's common between the two types is that they don't have that insipid little tail dangling from one end — in nineteen years, we've never sold them like that.

Reg. \$9.95 lb.

P.S. — You'll need some Montgomery Inn Rib Sauce, now in stock!

1/3 OFF THIS WEEK

PRIME RIB STEW

When someone from the trade visits — or someone who has yet to try one of our dinner entrees asks us what they should try first, I always give them a container of this because I think it's amazing. Why so?

It's because we use the meat from between the bones of a prime rib, and make the stew just like mom did (or better, if that's possible). It comes with enough to serve 3 or 4 people and I recommend that you serve it with the very wide egg noodles or, best of all, spaetzle, which is available in packages in our pasta section!

Reg. \$13.95

25% OFF THIS WEEK

SAGE & ONION SAUSAGES

We'll be featuring our old-fashioned Sage & Onion Sausages. This is an English recipe going back a long way. That they're still with us is a testament to how good they are. They're mild and they have no garlic, if that's important to you. These can either be oven roasted, or grilled to perfection.

Reg. \$3.99/lb.

25% OFF THIS WEEK

WHAT'S HAPPENIN' AT THE DELI!

Chef Andre has a few things going on this week. The first is at the deli salad counter out front. They've made big amounts of Cathy's Summer Salad. During this time of the year when the corn is at it's best, we have this often. It's made with corn, diced local tomatoes, sweet onion, basil, oregano, some light oil and rice vinegar. You'll find it's great either at room temp or chilled.

The price will be

99¢ 100g

— ALSO — In the cold counter around the corner we'll have a couple of dinner offerings on feature.

The first will be pecan-crusted halibut, which is certainly a fave of mine. Reg. \$24.99/lb.

The second is asparagus bundles wrapped with prosciutto with sun-dried tomatoes. Reg. \$15.99 lb.

— Both of the items will be featured at

— Why Cook? —

25% OFF REG. PRICE

WILD BLUEBERRIES

We featured these last week but we sold out early, to the consternation of a few blues fans. We've got more this week — same del as last week, sorry about that!

3.99 EACH
500 ml containers

PEACHES & CREAM CORN

This corn was so good last week that people were back for it again, and sometimes for a third time — and the farmer tells me he has some even better coming along! Same deal as last week — from Welsh Bros. Farm in Scotland, Ontario.

2.99 dozen

ACE BREAD

We sell a whole lot of this bread every week. This Friday and Saturday they will be visiting our store to sample a new 'crisp' that they've been working on.

Come hungry and give them a try.



WHAT'S BAKING! THIS WEEK!

WHAT'S NEW! THIS WEEK...

After a hiatus of a few weeks, the 'World Art' range of product is back. We'll also have the full range of Paul Newman's salad dressings — and — in the 'Dip' counter, we have three new salad dressings. The flavours are black fig and Balsamic, Maple-Mustard and Raspberry Blood-Orange, Very Good Stuff!

The big flavour of the week is peach. The venerable peach will be in evidence wherever one turns — this is what we'll be making

PEACH KUCHEN it's an open faced German yeast dough flan with our peaches, almonds and a hint of cinnamon, topped with streusel 8" x 5" size Reg. **\$10.95**

PEACH STREUSEL MUFFINS it's spiced muffin loaded with peaches and filled with fresh custard Reg. **\$1.49**

PEACH PIES these are our deep-dish variety. They'll be available with either a lattice top or a streusel top. Reg. **\$14.95** ea.

(P.S. we made a couple new peach pies that sounded good, just try them out, and I'll tell you that the original recipe is tough to beat)

PEACH JELLY ROLLS our light and fluffy jelly rolls packed with peaches — and even decorated with more peaches — and whipped cream Reg. **\$12.95** ea.

(— and just to let you know that these are available in halves every day — but not in the features if that's O.K.)

PEACH CUSTARD CAKES these are our butter custard cake with apples and peaches baked in, topped with even more peaches Reg. **\$13.95** and **\$19.95**

— and lastly, **OPEN FACED PEACH DANISHES** with our puff pastry and custard Reg. **\$2.49** ea.

And as you may imagine, all these items will be **1/3 OFF OFF THIS WEEK**



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY AUGUST 13TH
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
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