

From brink of death to standing ovation

Now 11 is Remembrance Day. Across this province, across this country, volunteers will remember and be remembered.

On Saturday, the Markham and East-York Agricultural Society, (Markham Fair), held a related recognition ceremony.

On this occasion, volunteers were also remembered.

While similar in nature, yet different in design, the purpose was the same: a personal thank you to those who served and still serve.

It was an event filled with fulfillment, reminiscences, enjoyment and tears. Yes, tears.

The more than 500 in attendance rose as one when Gerri Seeley, back from the brink of death, moved to the podium, aided by a walker, and received her 40-year long-service award. Fittingly, the presentation was made by daughter Mary-Lynn.

Through faith, determination and the will of the Lord, my mother found the strength to attend this year's fair," said Mary-Lynn.

The audience responded with a thankful ovation.

The voluntary reaction spoke volumes.

A reflective video, recalling the commitment of former fair general manager Dave Morrison, was viewed in silent deference by the throng. Mr. Morrison died March 12 following a courageous battle with cancer.

"He really isn't gone," the accompanying text read. "His impact will last forever."

Indeed it will.

The evening also contained many pleasantries.

President Paul Donahoe described this year's Markham Fair as "good old-fashioned fun." He estimated the attendance at more than 65,000.

"Without you, the volunteers, there would be no fair," he said. The program emcee was 2005 president Lynne Harrington.

Other long service awards were presented to: Thirty-five years, Doris Thomas by Gilda Hurley, Trevor Watson by Don Miller; Thirty years, Muriel Hoover by Terry Boag; Lionel Purcell by Carrie Purcell; Twenty-five years, Victor Anderson, Casey Buizert, Judy Gray, Randy Grant, Mark Hendy, Gail Laughlin, Esther Lewis, Blair Purcell, Holly Purcell, Mark Purcell, Rita Purcell, Marie Seebeck, Linda Smith and Lynda Thomson.

A volunteer remembers

To most residents of Whitchurch-Stouffville, the name Claude Lynch means little.

But mention the pseudonym Buck, and his identity becomes clear.



Roaming Around

with Jim Thomas

Buck Lynch, 90, resides at Elmwood Gardens, a seniors apartment at Elm Road and Glad Park Avenue in Stouffville. He's lived there 20 years.

While Buck doesn't classify himself as a Second World War veteran, his prominence as a civilian pilot, earned him the same degree of respect as heroes in the battle of Britain and on the beaches of Normandy.

Mr. Lynch, a native of Moosimin, Saskatchewan, was originally employed by Trans Canada Airlines and stationed in Vancouver.

Following re-location to Montreal, he was contacted by the Royal Airforce Transport Command. His services were required to fly U.S.-made Lockheed Hudson bombers across the Atlantic from Montreal to Preswick, England. The year was 1941.

"The war was going full tilt," he remembers. "I decided immediately to do it and I'm glad I did. The decision marked an important time in my life."

In addition to the Preswick stint, he also flew Liberator bombers to Cairo, Egypt and Sydney, Australia. Later, he was called on to fly Mosquito fighter-bombers from the deHavilland plant, Toronto to Moncton, New Brunswick.

While en route to Moncton, Buck's radio picked up an announcement that the war had ended and peace had been declared.

"I was so happy, I buzzed downtown Montreal," he recalls.

Buck claims the various kinds of aircraft he was required to fly made little difference.

"Size didn't matter, one was basically the same as another," he says, adding "I was young and it was fun. When things got tough, I just stayed cool."

Even at 90, he's certain he could still climb into the cockpit of a Hudson or a Liberator, and take off without difficulty. "He did it many times, 60 years ago."

On Saturday, Buck Lynch of Stouffville will remember.

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

OUR POT ROASTS

This is a big favourite of mine — and of most anyone who's been in the kitchen when we make them at the store. Really down-home cooking! As you must already know, Doreen's cooking directions will be available. The cut of meat we use is a boneless blade eye — it's perfect for roasting in this fashion.

Reg. \$4.99/lb. **3 49** LB THIS WEEK

SMOKED BLACK COD

We'll be making some of this amazing smoked fish on Thursday, Friday and Saturday. It's a really delicate and richly flavoured fish. Unlike our salmon, the bones are more difficult to remove, so you'll have to work around them — but it's well worth the trouble. A glass of wine to go with this? A chablis or a fumé blanc — or a bottle of Burrowing Owl (which is available on the net from the Okanagan).

MAND MAC CHEESE

When Cathy asks, as she always does, "what do you want for dinner?" I invariably reply "Mac and Cheese — or anything else", hoping against hope that more often than not I'll actually get Doreen's Mac and Cheese. It's the "curl up in my easy chair" type of meal that is the fitting end to a long and full day. Comfort food at its finest.

Reg. \$10.95 **25%** OFF THIS WEEK
Serves 3 to 4

WHAT'S COOKING! AT THE DELI

We'll be busy making some neat stuff, starting with.....

BRAISED LAMB SHANK PARCELS — made with the meat of lamb shanks that's been shredded, these are combined with a Shiitake mushroom and sweet onion sauce, and served on a shallow, fried crouton.

—AND THEN—

FRANKIE'S CHICKEN CURRY, served with steamed basmati rice, almonds, and scallions. There are too many herbs and spices to mention, but it is full of flavour with a mild "kicky" but not unbearable!

—AND LASTLY—

FRENCH BEAN PARMESAN SALAD: Tender blanched green beans and slivers of maple roasted pears, crisp pancetta, pinenuts and shaved parmesan (reggiano), which is lightly tossed in a sherry vinaigrette. Wow!

It's all cookin' at the deli.

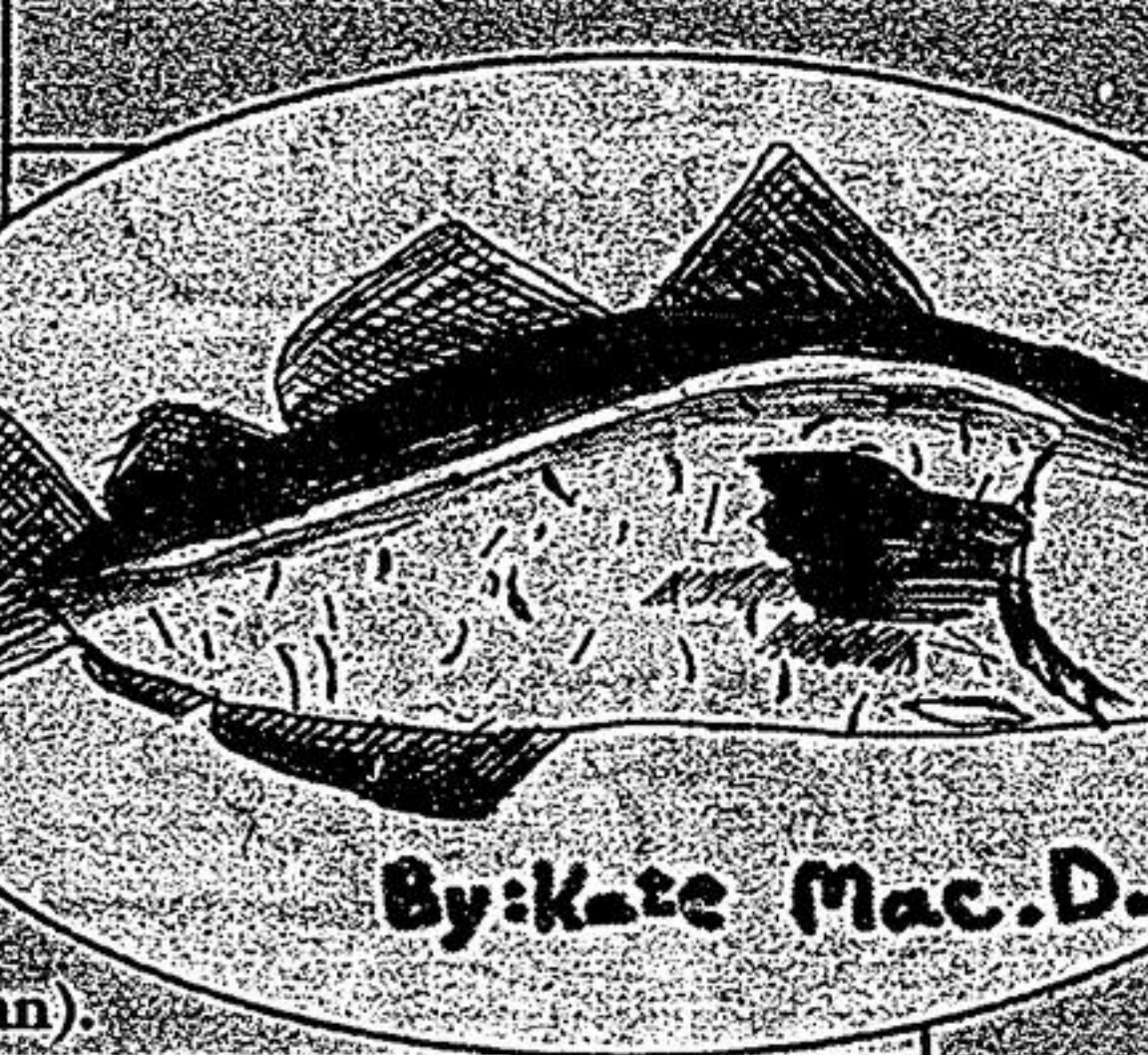
SPINACH DIP!

Back when we started making this, we were the only one. Now we are one of many — but I've tried them all and I'll challenge you to find a better (and a fresher) one. This is Doreen's recipe, made at least three times a week, except this week when it'll be made three times a day.

Reg. 5.49 ea. **1/3** OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

The big moment has come! Our first shipment of boughs, wreaths and swags arrived, as well as everything you'll need to make a holiday urn look great — and we'll have some holiday urns — and urn inserts too!



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. \$1.99/100 g. **25%** OFF THIS WEEK

VEGETARIAN VEGETABLE SOUP!

We make lots of this during the season when local veggies are at their best. We use a lot of them, and they all lend a hand with the flavour. The big bonus here is that this soup is virtually fat free.

Reg. \$5.99 ea. **25%** OFF THIS WEEK
Serves 3-4

WHAT'S BAKING! THIS WEEK!

This week's offering is a collaborative effort — it may be hard to find the thread, but I'm assured that it's there.

We'll be making.....
BLUEBERRY-LIME CURD FLANS, a twist on the lemon curd flan. These are baked in a shortbread crust and dotted with wild blues from the summer. Two sizes **\$8⁹⁵ & \$18⁹⁵**

GINGERSNAP BANANA CREAM PIE — it's a pie crust made with our gingersnap cookies, and filled with custard and bananas as usual, but we drizzle on a layer of caramel before we top it off with fresh whipped cream and a sprinkle of gingered cashews. Reg. **\$14⁹⁵** ea.

COCONUT GINGER CREME BRULEE — our creme brulee with coconut cream and ginger, topped with a nest of toasted coconut. Reg. **\$3⁹⁹**

PEACH-RASPBERRY-LEMON MUFFIN — our lemon muffin with a twist, baked with plenty of raspberries and peaches. Reg. **\$1⁵⁹**

All these items will be priced this week at **25%** OFF WHILE THEY LAST

PRODUCE

This week in produce we have two flavourful features:

FIRST-OF-THE-SEASON MOROCCAN CLEMENTINES, size 24, for a fabulous price of per case **\$4⁹⁹**

—AND—

ONTARIO HOTOHOUSE GRAPE TOMATOES, juicy and ripe, for **\$1⁹⁹**

CAJUN SAUSAGES

We make these with Paul Prudhomme's spice, as well as a few of our own. The result is New Orleans character with a delicious twist! **25%** OFF THIS WEEK
Reg. \$3.99/lb.

COMING NEXT WEEK!

Our annual knife sale. When you open your knife drawer and don't see anything that you like, you'll need to come and see us. There's a deal happening!

JUST A LITTLE NOTE!

You will no doubt have read the Economist from last Thursday with the article which was kindly written about us. Without wishing to seem ungrateful, I'd like to make a small correction: We do not in fact compete with the heart, we compete on quality. A long time ago, when we were starting out, one of my former bosses told me that the thing you must remember is that "you cannot do what the 'Big Guys' do. Conversely, and probably more importantly, they can't do what you do — so keep doing it." The heart part in the article, well that's just extra.

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