

Praise at Parkview opening eludes town councillors

A priceless gem within a crown of jewels. The \$17-million Parkview Home that would seemingly make the cluster complete was officially opened last week.

In doing so, it was appropriate that, in a project so immense, two ribbon-cuttings rather than one should take place.

Some of the same people were part of both including: Joanna Reesor-McDowell, board member and former director of resource development; Nancy Bailey, Ministry of Health; Mayor Sue Sherban; Parkview chairperson Melody Potter, home administrator Wally Kribs and senior Parkview staff members Karen Mason, Kris Savage, Tina Skodic, John Rankin and Fran Lind; Parkview attending physician Gwen Sampson; Frank Perricone, president of Percon Construction and Mel Mekinda, partner with Mekinda Snyder Architects.

It was appropriate, too, that three ceremonies rather than one would be required to suitably pay tribute to individuals and organizations responsible for this remarkable undertaking.

All staff members received thank-you gifts at a reception last Thursday.

In her remarks Nov. 21, Mrs. Reesor-McDowell said 27 businesses, service clubs and community groups had contributed donations of \$5,000 or more.

Top 10 of these included: Mattamy Homes, Geranium Corporation, Canadian Imperial Bank of Commerce, Scotiabank, Canadian Tire, (Ian Mackenzie), Whitchurch-Stouffville Mobility Transit, Mayor Sherban's Youth Foundation, T-D Canada Trust, Medical Pharmacies Group and Faigate Homes.

In addition, 56 individuals and families donated similar amounts, she said.

"These are true symbols of community support," she said.

She mentioned specifically the platinum gift from The Sherban Foundation.

"This, more than words can describe, was much appreciated," she said.

Mrs. Reesor-McDowell joined the Parkview board of directors in the year 2000.

At the conclusion of her first term, she was asked to take on the role of director of resource development, a fund-raising task she readily accepted.

A year later, in February 2003, \$1 million in gifts and pledges had been raised.

The total now stands at \$2.3 million.

Along with Mrs. Reesor-McDowell, members of the community campaign team included Mr. MacKenzie, Norma Card, Ken Prentice,



Roaming Around

with Jim Thomas

Phyllis Stewart and Loretta Lavell.

"I thank God for providing the strength, guidance, resources and the right people needed to complete this project," Mrs. Reesor-McDowell said.

Ms Potter described the history of Parkview Home from its opening in 1965 to the present facility, completed in 17 months.

"I thank everyone who had a part in getting us here today, including our dedicated staff," she said.

"You have created a legacy of God's love for us and our love for each other. Your efforts were not in vain."

Mrs. Sherban, her voice breaking with emotion, praised Parkview's board, members of staff and volunteers for seeing the project through to the end.

"This building, stands as a symbol to the entire community," she said.

"It's more than bricks and mortar but a state of the art structure with a country home feeling."

Mr. Kribs praised Mrs. Sherban's efforts, describing her as "a great supporter."

Although not by coincidence, no members of town council attended, a fact observed by many in the audience.

An invitation, however, was sent only to Ward 6 Councillor Rob Hargrave.

"We'll let it go at that," said Mr. Kribs, not wishing to muddy the waters.

In March, 2005, council, by a vote of 4-3, rejected a request from Parkview's board to waive a development charge of \$328,000. The region followed suit, refusing to surrender \$267,000.

These decisions added a sizeable amount to the project's debt.

But time heals. All this was seemingly forgotten in positive words of praise by all speakers.

"It took a town to grow our new Parkview Home," concluded Mr. Kribs.

A town, minus \$595,000.

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

SMOKED PORK HOCKS

As you know by now, we have copious amounts of these beauties prior to the holidays, because for every ham that we make, there's a hock. They're meatier than usual, slow-smoked over oak and delicious as can be!

While quantities last.

.99 LB.

ORGANIC RASPBERRIES

We'll have a good supply of nice plump Driscoll raspberries for this week — and as a bonus, they've been cultivated organically. From California

1.99 1/2 Pint

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 these, we use fairly lean, coarse-ground pork, a good amount of garlic, black pepper, honey and, a touch of nutmeg.

25% OFF THIS WEEK

MONICA'S COFFEE CAKE

This is made in a bundt style with yogurt, poppy seeds and cinnamon, a golden batter and glazed with a cinnamon sugar icing. Real good! Serves 4-6

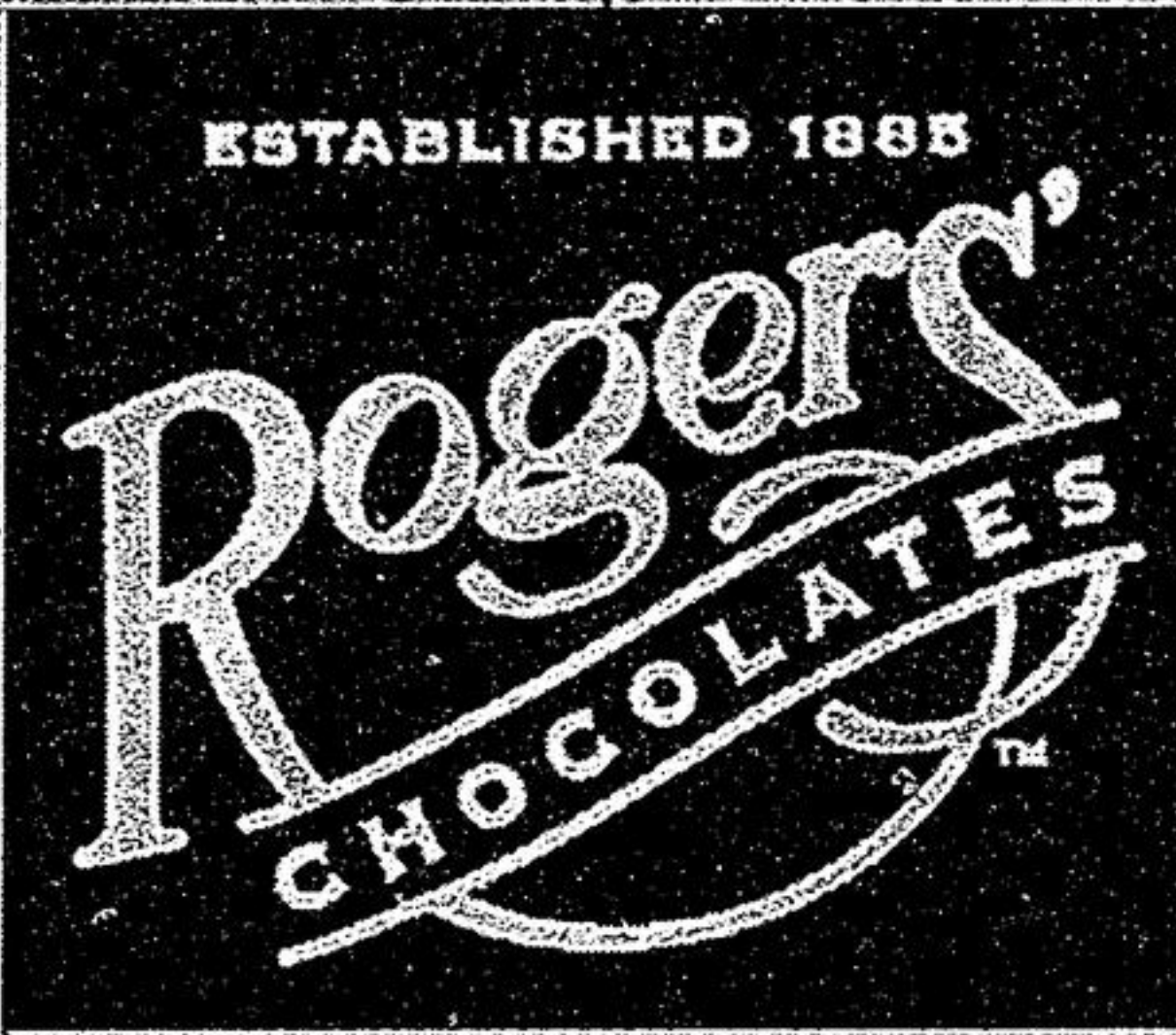
5.95 Each this Week

WHAT'S HAPPENIN' OUTSIDE!

We've received a couple more shipments of wreaths and boughs, as well as urn-size pots of greens and window boxes. Should you wish to make your own and are looking for some embellishments, we've got you looked after as well.

SMOKED TURKEYS

We make amazing smoked turkeys — probably because we start with our amazing fresh turkeys. These are becoming increasingly popular, especially with our Asian customers. It seems that we always make a few less than what we need, which causes a few problems. If you would like one, it must be ordered in advance — before Dec. 17th, because it takes a week to get them ready. Secondly, be sure that you specify "smoked turkey", otherwise, it goes on the list for regular turkeys. It's easy, really! Order deadline is Dec. 17th.



WHAT'S AVAILABLE FOR THE SEASON ...

We've got tourtiers in two sizes; our sausage rolls using our puff pastry (and our sausages); puff pastry while we're at it (using butter) for you to use at home. Homemade mincemeat, mince pies and mince tarts all done up nice; spiced nuts, Swedish style; candied cinnamon pecans and raspberry almonds; lots of Doreen's beautiful fruit cake; baked bries at the deli in two styles; fancy and unique cheese cut to order; the most delectable chocolate brandy balls from the bakery; napkins and seasonal candles; Grethe's cheese apples at the deli and loads of nice dry poplar firewood out front — and lots of spirit inside!

GIFT BASKETS

Although you don't see so many of these in the store, rest assured we have made lots in all shapes and sizes — even some which are not in a basket. What's popular about them is that we use all the good stuff (read no fillers) and we price them at a flat rate upcharge — much like a restaurant corkage fee. What you get is a great assortment of my (and hopefully your) favourite products — made to order should you wish.

We offer good value!

ROASTING CHICKENS

We haven't promoted these for a long time — for no particular reason, because they make the most amazing old-fashioned meal. All the fresh chickens that we handle come from one particular farm (King Capon) in Sharon, Ontario. They're more yellow in colour. They're air chilled (it's better) and they've got a noticeable texture and flavour difference. We used to call them free-range chickens 'til we got our knuckles rapped, because they don't go outdoors, or have access to the outside year round. (Judging by today, they wouldn't want to!) We're proud of these and judging by our chicken bills, our customers really like them too! For this week I got Doreen to write out her tried and true roast chicken and gravy recipe, which will be available as well as the chickens.

Reg. 2.99lb. 4-5 lb Average size! **1/3** OFF THIS WEEK

TURKEY & RICE SOUP

If you ever waited in the turkey line-up at Christmas, you'll be surprised to know that we sell more turkeys cut-up throughout the year than the number we sell whole. The vast majority of those which we process are to make the deli turkey roasts — so with the other parts we make this amazing old-fashioned and hardy soup — just like you'd make at home but in much bigger quantities (I think).

Reg. \$5.99 **25%** OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

The chef and his illustrious crew will be making Salmon Wellington this week. We use fresh fillets of Jail Island Salmon, smooth on a mushroom Duxelle made with shallots, herbs, white wine and mushrooms, cover it in our homemade puff pastry, egg wash this creation and then bake it till it's golden. You'll just need to order it at the deli in the size you want and warm it.

Further, we'll be making some of our chicken breasts with roasted Italian chestnuts, sweet onions and dried figs.

— and —

A delicious curried wheat berry Waldorf. It's made with all the ingredients that make up a regular Waldorf Salad with the addition of a light curry dressing, dried cherries, cranberries, apricots and cooked wheat berries. Good stuff is happenin'!



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 3RD

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

www.thevillagegrocer.com