

Blustery weather doesn't affect parade

Not even the chill of a northwest wind could deter the enthusiasm of spectators lining the route of Stouffville's Santa Claus Parade Saturday.

Nor the interest of people, young and old, taking part.

This Kin-sponsored event has become a tradition in our town, dating back further than most can remember.

Award winners were: best overall, Markham Stouffville Hospital; best theme, Whitchurch-Stouffville Public Library; most original, Willowgrove; best school, Summitview; most humorous, Budget Towing.

Judges, all Kinette members were Susan Smith, Carol Kidd, Leslie Huke and Bonnie Gribbon.

Generous gestures

The boys and girls of Whitchurch Highlands Public School and the Whitchurch-Stouffville Minor Hockey Association did themselves proud at the parade, collecting items for the Whitchurch-Stouffville Food Bank.

Parents Brenda Amelard and Terry Spencer spearheaded the school campaign.

They collected 900 pounds of food, more than double last year's take.

What a party!

The town threw a staff party Friday evening and while everyone didn't attend, those who did had a wonderful time. The location was Sleepy Hollow Golf and Country Club.

Two members of staff were honoured. Paul Whitehouse, director of public works, received the staff character award. Department employee Lori Boyd made the presentation.

Development services director Tom Parry was recognized by Mayor Wayne Emmerson for his 15-year tenure with the town.

Christmas spirit

Looking a lot like Santa Claus and possessing the same Christmas spirit, Ron Graves of Elm Gardens Apartments in Stouffville, has made 90 fruit cakes and 15 dozen mincemeat tarts, all to give away.

Ron began his baking binge in October. "I don't have enough patience to sell the stuff," he says. He estimates his cost at \$600.

All decked out

On the subject of Elm Gardens Apartments, resident Pam Lewis has done a marvellous decorating job. The lounge is decked out in Christmas attire, making it attractive to all.



Roaming Around

with Jim Thomas

Seasonal showpieces

If an award goes for the best Christmas window display on Main Street, Stouffville Florists would be hands-down winners. Take a bow Kim Everson, Aileen Little, Brenda Baker and Gail Gaudet. Close runners-up are Lindy's Florists and Barthau Jewellers.

Circle the date

Not to be missed is the annual Home for Christmas concert Dec. 22 at 8 p.m., hosted by the 50-member Men of Note chorus at Christ Church Anglican.

Also featured is a student choir from Stouffville District Secondary School, bell ensemble and vocal soloists Susan Brown and Jennifer Thunem. Tickets are \$12 and available at Card's Appliances.

Coffee lovers unite

Two coffee clubs, one from Markham and another from Stouffville, enjoyed Christmas dinner Friday at Ebenezer United Church in Milliken. Forty-one attended.

Organizers were Gord Wagg of Stouffville and Alf Shenfield and Les Hillcoff of Markham. The late Bill Hood arranged the initial gathering 10 years ago.

Pile of pies

If the City of Pickering has a Guinness Book of Records, Evelyn (Dunkeld) Jones of Mt Zion, east of Stouffville, should be included.

For her church's three-day bazaar, she baked 97 pies. Forty were sold the first afternoon. She also made 70 beef or chicken pot pies plus 20 Christmas cakes.

Lions have trees

The Stouffville Lions Club is again selling Christmas trees from Sobeys lot. The regular price is \$25 with a few specials going for \$50. All proceeds will be returned in the form of community service.

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

FREE RANGE TURKEYS

It's about time to start thinking about your turkey(s) for the season. As you will know from free range turkeys — they run loose and eat what they want (lots of grain). Add to this a gentler, defeathering process which leaves more of the natural flavour (and the odd feather) with the turkey and you'll have a turkey that exceeds your expectations — unless of course you've dined on one of ours before. Our turkeys are very moist (without the artificial aids that Butterballs etc. receive), very tender and flavourful. You'll also find that they cook a little quicker than most. So order one of our old-fashioned turkeys. They range in size from 14 to 20 lb and from 23 to 26 lb.

Ready to roast.

They are

279 —
LB

..... and despite what you may have read in a recent Toronto Star article about turkeys, the difference between a Hen turkey and a Tom is more than just size. The better eating turkeys are the larger Hens which are usually 17 - 20 lb. In fact, a Hen this size will usually have more — and better meat than a smaller Tom in the 21 - 24 lb size.

Just so you know

WE'VE GOT HAMS! HAPPENIN'!

We'll be making a quantity of our traditional bone-in hams as well as our usual Maple Sugar Hams and Smoked Black Forest Hams. They are also made by hand; they are not machine extended, and they have the flavour and texture which made ham such a popular food, the first place.

BEEF BARLEY SOUP

This is one of my fave soups because it has a rich and hearty taste — enough seasoning to be noticed and that essential old-time flavour of beef that you get from cooking the bones down for a long time, which we do.

Reg. \$5.99

Serves 3 to 4.

25% OFF THIS WEEK

WHAT'S FOR DINNER!

Our curried chicken is the frozen entrée feature of this week. We use breasts of air-chilled chicken and poach them, cube them and serve them up in a fairly mild curry. You'll just need to heat this and serve it with rice.

Reg. \$13.99 each

Serves 3 - 4.

25% OFF THIS WEEK

FARMERS SAUSAGES

We make these on the finer side and the milder side too. It's a great dinner sausage.

Reg. \$3.99/lb.

25% OFF THIS WEEK

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!*

WHAT'S BAKING! THIS WEEK!

This will be the last week of our usual repertoire of products till the New Year. That's because we have to 'Clear the Decks' in order to make all the Christmas seasonal items in the quantity necessary to please all of you. It takes untold extra time to hand-make all those items which set us apart from those bakeries which just buy-in prepared or semi-prepared products. The space we work in isn't big — in fact, your kitchen at home may be bigger. So — if you have a favourite, enjoy it this week — it may not be available for a bit.

What we'll be featuring this week is

ALMOND CREAM SQUARES, made with a rich almond cream, a sweet dough bottom crust with either blueberries, raspberries, sour cherries or mincemeat baked in.

These are best served a bit

warm. Reg. \$9⁹⁵ ea.

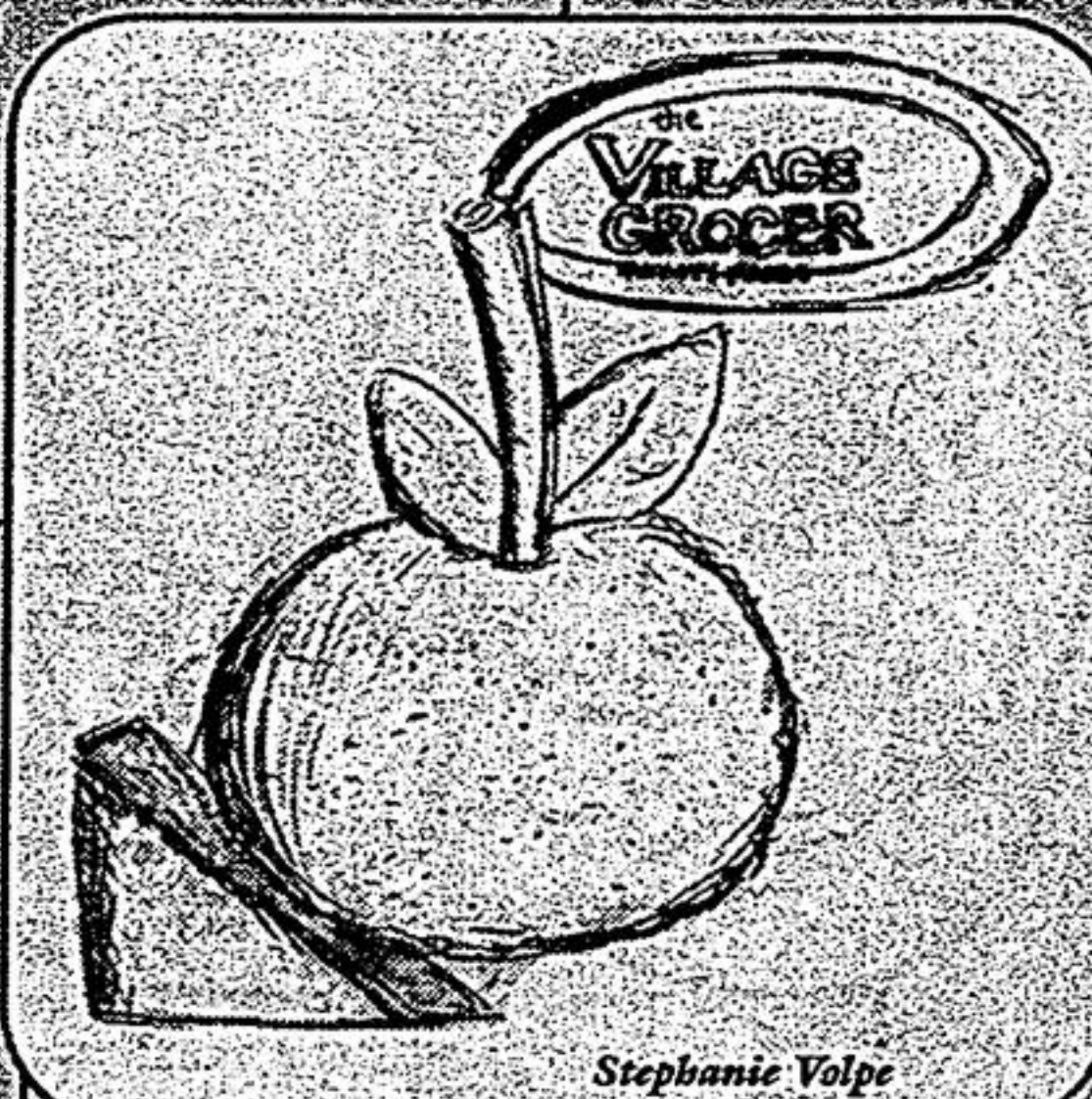
AMARETTO or EGGNOG CREME BURLE — two really nice versions of our Creme Brule repertoire, and as usual, the Ramekins can be returned for a 50¢ refund. Reg. \$3⁹⁹ ea.

ALMOND AND SASKATOON SCONES — a light scone made with Saskatoon berries, almond slices and a bit of lemon zest. Good morning! Reg. \$1⁴⁹ ea.

All these items will be priced at **25%** OFF THIS WEEK

..... for next week and beyond, watch for

- **YULE LOGS**, 2 styles, starting next week.
 - **GINGER BREAD CAKES**, with vanilla buttercream icing and gingerbread decorations
 - **SUGAR PLUM SCONES**
 - **SUGAR PLUM CHEESECAKE FLANS**, with sugar plums simmered in brandy, cinnamon and brown sugar, fanned on a flan with mulled apples.
 - **DEEP DISH APPLE MINCEMEAT PIES**, seasoned with mincemeat. If you had the good fortune to have one of these last year, you'll know that this 'combo' is amazing. It's delicious, lighter version of a traditional mincemeat pie.
- And further, we have sausage rolls, tourtieries, shortbreads, gingerbread and lots more..... **WOW!**



Stephanie Volpe

SMOKED SALMON NEWS

We have a good supply of cold-smoked Bay of Fundy Salmon (the sliced type) and an almost endless supply of our warm-smoked fresh Atlantic Salmon. Should you wish this salmon made in whole fillet size, just ask at the deli or phone 905-940-1770. With sufficient notice, we can accommodate your request.

THINGS THAT YOU SHOULDN'T MISS

- **FRUITCAKE** — it's selling down fast, we've a few slabs of light and dark available yet. Come January, we'll be back to making more for next year. It seems to me (and Doreen) that the aging makes the big difference in bringing out the full flavour of fruitcake.
- **TRADITIONAL TOURTIERES** — They're available in a 9" size which serves 6. Located in our freezer section.
- **PREMIUM MEATS** — If turkey is not your thing, we have a good supply of:
 - Marbled Beef Tenderloin
 - Crowns of Ontario Lamb
 - Crowns of Ontario Pork
 hand selected for tenderness.
- Boneless lamb loins which have been selected for tenderness, boned and seasoned — it's an 'over the top' dinner.
- Stuffed lamb legs — these would serve 6-10 people.
- Fresh Atlantic Salmon, either prepared in roasts or, if you order early enough, poached and decorated.
- Boneless Stuffed Air-Chilled Chickens, with a cranberry chutney dressing — available frozen, ready to roast.
- **GRETHE'S CHEESE APPLES** — Grethe is the tall Danish girl who has worked at our store in various capacities since 1986. She's wonderful, and she has a special way with food. These cheese apples are made with 5 year old Cheddar and brandy among other things. They are delicious, in fact, today's picture is of one of these, done by one of her daughters who is equally tall!
- **CRANBERRY BUTTER TARTS** — this is a year-round item for us, they're really so good!
- **CHOCOLATE NOVELTIES** — we probably have the biggest selection of good chocolate in the area. You'll find an assortment of Christmas novelties (yet to arrive), boxes of assortments from Rogers in Victoria, a nice selection of chocolates and marzipan from Italy and some giant Toblerone bars as huge stocking stuffers.
- **PLUM PUDDINGS** — are now available. We have some from England and, best of all, Doreen has began making hers. — All good!
- **NEAT CHEESES** — we have about 20 varieties of new and fancy cheeses — and we've got the crackers to go with them.
- **TWIGLETS** — an English savoury treat which enjoys a cult following, seasoned nuts in three varieties, very nice and stylish Christmas napkins, and a new display of candles.
- **MINCEMEAT** — to do your own baking is now available. We use Bass Ale to make it.
- **BRANDY BALLS** — these are available at the bakery counter. Best served at body temperature

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 10TH

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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