

Nary a ripple from fluoride test

Town councillor Phil Bannon is wondering if sufficient quantities of fluoride, serving as a tooth decay-preventative, should be added to Whitchurch-Stouffville's water supply. Mr. Bannon feels if residents, particularly children, benefitted through healthier teeth, he'd be in favour. Tread lightly Mr. Bannon. Fifty-some years ago, this question was placed before the electorate of Stouffville Village and soundly defeated.

In fact, the issue, as I recall, became so controversial, friends became enemies. The descriptive "rat poison" was used by some anti-fluoride extremists. Dr. Neil Smith, a respected dentist here at the time, led the pro-fluoride brigade.

Our town has changed significantly since then and perhaps anti-fluoride feelings have also. So far, Mr. Bannon's testing of the waters has produced nary a ripple.

Play it again, Sam

One more kick at the can. That's Mayor Wayne Emerson's stand with respect to the future of the old town hall on Civic Avenue in downtown Stouffville. What the mayor's saying is: "If it lives, it lives; if it dies, it dies."

I say, good for him. I'm tired of hearing about it and reading about it. I have two suggestions: return the century-old Civic Avenue building to an arts workshop and make a brand new music hall part of the Lebovic Leisure Centre.

No road through park

On paper, any plan can be made to look good. So the new Stouffville Memorial Park proposal may so appear to some. But not to me.

I take exception to a road slicing through the very heart of a time-honoured playground, eliminating two ball diamonds.

A walkway, I feel, would suffice, linking Hoover Park Drive with Main Street. And a barn with sculptured cows?

Fortunately, the visionaries of this multi-faceted project weren't so unrealistic as to impose the milking kind.

Ninety years young

Congratulations to Stouffville's Earl Crowder on his 90th birthday celebrated Sunday. Earl and wife Marion are parents of sons Wayne and Wally of Stouffville and daughters, Marilyn Rosenberger of Stayner and Sheryl Gilroy of Stouffville; 15 grandchildren and 14 great-grandchildren.

Will be missed

Murray Coates, superintendent at Elm Gardens



Roaming Around

with Jim Thomas

Apartment on Elm Road, collapsed and died while shovelling snow Feb. 14. He was 79.

"Murray will live on in our hearts," said Ann Kerr, an apartment resident.

"Whether changing a light bulb or driving us to doctors, appointments, he was always ready and willing to help. He was a wonderful person."

It's tax time

Tomorrow, the first municipal tax installment is due with three payments to follow. On our abode, the amount is \$734 or \$2,936 for the year, depending on budget figures for 2007.

Forty-six years ago, annual taxes on the same house were \$516. Before I get my shirt in a knot, I must remember that, in 1961, our property was worth \$17,000. Today, it's valued close to \$300,000. Everything's relative, I guess.

Rev. Nightingale leaving

It came as a surprise to many at Stouffville United Church Feb. 11 when Rev. Bob Nightingale announced his decision to leave.

Rev. Nightingale took over the pastorate 10 years ago from Rev. Wayne Reed, now of Richmond Hill.

Respectful media

As a former correspondent with the old Toronto Telegram, I know how aggressive the daily media can be. This I expected at the funeral in Unionville Friday for murder victim Julie Crocker. But it didn't happen, thanks to the initiative of Stouffville's Dennis Seeley, a retired police detective-sergeant.

Mr. Seeley asked for and received full co-operation from photographers and reporters. They abided by the request not to enter the sanctuary with cameras or recording equipment.

"I requested the sanctity of the service be maintained and they honoured this," he said. "They were very respectful, very polite; there were no problems."

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

WHAT'S FOR DINNER!

From our entree freezer we'll be featuring Doreen's Chicken Supreme. It's made with chunks of air chilled chicken breasts which are poached in white wine and served in a velvety white cream sauce with mushrooms.

Reg. \$18.95 ea Serves 3-4

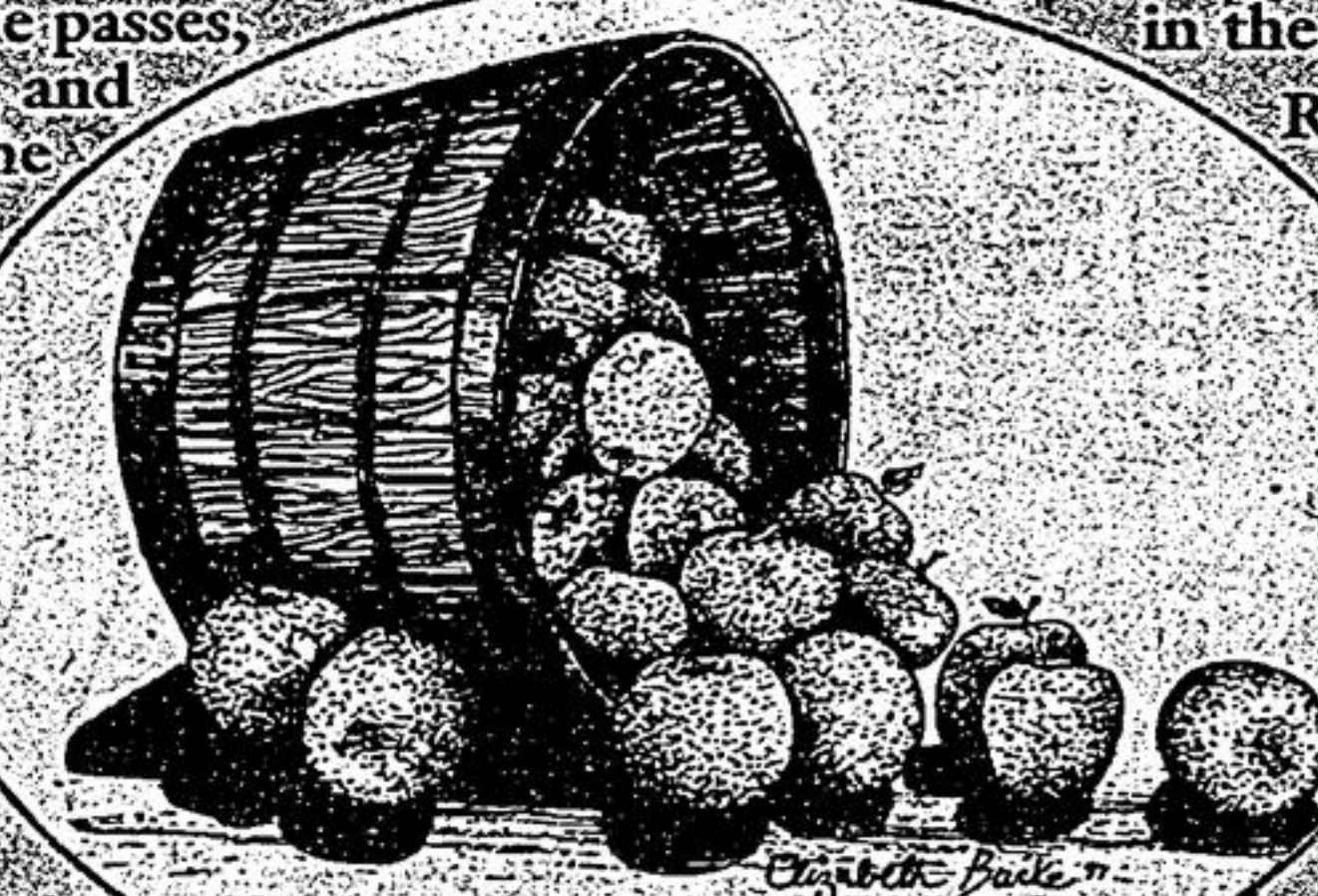
25% OFF THIS WEEK

DEL MONTE CANTALOUPE

There is quite a large patch when you just can't buy good cantaloupes. They were so bad, and so expensive, that we didn't even carry them. Time passes, and good 'lopes are available again, and we've got lots of them. As for the price, it's not the best ever, but it's pretty good compared to that of the last while.

Quality is good! Jumbo '9' size (BIG)

2.49 THIS WEEK



OUR DELI PORK LOIN ROASTS

We'll be roasting a whole bunch of our stuffed — and seasoned — pork loin roasts at the deli this week. They will be available as a cold cut or warm to take home for dinner. Incidentally, you might find the term 'seasoned' confusing if you are used to supermarket pork. The Canadian Food Authorities allow the term 'seasoned' to describe 'moisture enhanced' pork, which in plain English is pork which has been injected with water to make it moister — and phosphate (the seasoning) whose sole purpose is to help keep the water in the pork. We do not sell pork which is seasoned in this modern way; ours is seasoned the old way, with spices.

Reg. 1.99/100g

1/3 OFF THIS WEEK

OOPS!

We're very sorry to have run out of our bacon and soup from last week's feature. If you missed out, see us this week and we'll look after the price for you.

OUR BROCCOLI SOUP!

If you are a Catholic you'll understand the concept of 'Penance'. Basically, if you are bad in some way you confess your sins and you are asked to "Do Penance", which might be some particular prayers or some circumspective thought. I look at the eating of green veggies (or their further incarnations) as a 'Pre-Penance', so that you can spend your accumulated points on treats. The beauty is that you don't need to confess to get forgiveness because you're already 'Paid Up'. But what if the broccoli actually tastes good?

It's a double bonus! Reg. \$5.99 Serves 3 to 4

25% OFF THIS WEEK

LEE ASPARAGUS

This beautiful asparagus comes from Mexico. We buy this brand as often as possible, because (a) It's usually fresher than any other, (b) It's bunched in consistently sized stocks which makes cooking a lot easier and (c) It's packed in wooden crates so that it arrives undamaged.

We've got lots this week, so think asparagus.

1.99 1 LB. WHITE SUPPLIES LAST

OUR ITALIAN SAUSAGES

Our feature from the sausage counter will be the two Italian varieties, both sweet (mild) and hot. We use coarse ground fresh pork, a good amount of fennel, an agreeable amount of pepper — and lots of spark in the hot variety.

Reg. 3.99/lb

25% OFF THIS WEEK

WHAT'S BAKING! THIS WEEK!

It's apple week at our little bakery and you'll love it. We deal with a couple apple farmers and we buy all their spys — which are a great cooking apple. We'll mix them with others, notably granny smiths — to get that big apple flavour. We'll be making...

DEEP DISH APPLE PIES — When I see these, I think of boarding-house plates, the kind that have sides on them so they'll hold more. These have higher sides so they hold more of the good stuff, and not only are they store baked, they're store made as sell. Lattice or streusel top..... Reg. Lg 15.95 or Sm 6.95 ea.

APPLE SCONES WITH CARAMEL — These are our fluffy scones which are packed with spiced apples and caramel — and then drizzled with a bit more caramel, just to be sure..... Reg. 1.49 ea.

APPLE TURNOVERS — These are our most popular turnover — we make the puff pastry, we spice the apples — and we bake them golden — and I eat a lot of them..... Reg. 2.99 ea.

APPLE-ALMOND CUSTARD FLANS — These are made in a short bread crust with almond cream custard and branded apples. To quote Monica, "This flan will knock your socks off", should they be a bit loose. We'll be making two sizes..... Reg. 8.95 and 18.95 ea.

APPLE COFFEE CAKES — These are a bundt style cake made with a sweet yeast dough, cinnamon, lots of spiced apples, caramel and pecans. Imagine a larger version of a cinnamon bun — but more. I'm nibbling (inhaling) one of these as I'm writing this — it's good too!..... Reg. 8.95 ea.

APPLE RASPBERRY CRISP — Every week we try to make a low-cal goodie, and this is it. We make it with apples and raspberries, a touch of cinnamon, topped off with a rolled oat topping. It's perfect for two..... Reg. 4.50 ea.

All these items will be featured at 25% OFF THIS WEEK

SOMETHING NEW

We've made a delicious marble loaf at the bakery this week; the bakery girls will be busy feeding you samples — and we've juiced some of the cara cara oranges — a delicious twist.

WHAT'S COOKING! AT THE DELI!

While Doreen is on holiday in Las Vegas (I didn't believe it either), our big chef will be making some lamb curry for dinner, New Zealand style. To talk to him you might come away thinking that they invented lamb — and he's not easily dissuaded from this view. His curry will be available either in our small or larger foil containers or in our porcelain ramekins which can be returned for deposit.

The other item that we'll be making this week is a delicious wheatberry 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 and apricots and cooked wheatberries. This is very delicious.

ENGLISH CHEDDAR

WITH ONIONS AND CHIVES We'll be featuring this delicious little cheese for the week. As I'm sitting nibbling on it and writing this ad, I'm thinking is not so much a cheese to go with wine, but with beer. It's got a nice, long flavour. Reg. 4.99/100g 1/3 OFF THIS WEEK



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEBRUARY 25TH

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