

# Musselman's memories live on through Sam

The past half-century has seen many changes across York Region.

Small villages are now burgeoning towns; rural hamlets are urban centres. On the other end of the scale, some communities have disappeared, wiped from the face of the municipal map.

Here in Stouffville, natives have become so accustomed to pop-up houses, they pay advancing armadas of foreign infiltrators little heed. We are, for the most part, a welcoming populace, watching a once tiny period explode into an exclamation mark.

While the GTA offensive strengthens and regional defences weaken, other areas, are also affected. Some for the better.

Musselman's Lake, 10 km to the north, is one. Many will recall when a lake property, cottage included, could be purchased for the amount of a delinquent tax bill. Today, \$1 million homes are common. With more on the way.

But what of the past? Who can remember?

Sam Hendy can. While not the oldest lake inhabitant, Sam's association with this popular resort dates back 53 years. He, along with his mother, stepfather, a brother Frank and a sister Jane, moved here in 1954. Sam still resides on Valley Road.

The Scarborough native's first full-time job was at the University of Toronto. Following the family's move to the lake, he worked for Stouffville plumber Ed Garnett and later with the Veterans' Construction Co., headed by Shorty Morden, Bert Clarkson and Fred Castle. Stouffville's Goldfish Supply Co., now the site of Testa Villa Apartments, was his next tour of duty before joining the staff of Green Acres Nursing Home in Newmarket. He also worked with Herb Cossey at Stouffville Greenhouse.

He retired in 1964 but, for a brief period served as a volunteer with York County's Emergency Measures Organization.

"When told I might have to carry a gun, I resigned," he said. "I wanted no part of that."

Sam retains vivid memories of old Musselman's Lake, especially the Eaton girl's camp at Shadow Lake, east of Cedar Beach.

"We'd sometimes go there on sightseeing trips," he says with a laugh.

Stu Patrick operated a giant dance hall at Glendale Beach on the lake's south side. It was the third largest in Canada.

He also remembers how, on occasions, the Glendale



**Roaming Around**

with Jim Thomas

parking lot would be so jammed with cars on a Sunday, would-be bathers were turned away.

Bob Woods operated a snack bar at Sunny Valley on the Ninth Line and Reg Hie had a convenience store on Lakeshore Road.

Valley Road in spring was often a quagmire, remembers Sam. On one occasion, Walt Smith, then Stouffville's fire chief, became so bogged down in mud, he had to climb out the driver's side window.

Back then, Sam thought nothing of walking from one side of the lake to the other, even to Stouffville and back. He still has his original CCM bicycle.

Photography was and still is a main hobby. Over the years, Sam continued to modernize his equipment, even to buying a digital camera.

"But I still stick with my 35mm," he said. Sam claims he'll always be indebted to Ted Cadieux of Cadieux Studios in Stouffville for help and advice along the way. He has his own darkroom.

Sam has enjoyed good health over the past 74 years. Recently, however, he underwent major abdominal surgery in Markham Stouffville Hospital and continues to return for periodic checks.

"I'll carry a leg bag the rest of my life," he says.

Sam recalls his first car, a 1953 Chev. purchased from Ross Giles of Stouffville.

Annual insurance from Thos. Birkett and Son cost \$40. He remembers being warned: "Don't ever drink and drive and be careful who you hang around with."

As for hanging around now, Sam can be found most mornings at Stouffville's Tim Hortons and at noon at Harvey's. He's a fixture at both places and a favourite with both staffs.

He's also a fixture at Musselman's Lake.

"For me, it'll always be home," he says.

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

## WHAT'S FOR DINNER!

This week we've made a mountain of our Hawaiian Chicken. We start with boneless, air-chilled breasts, pineapple, peppers, onions and a touch of soy. It's a great dish to have with rice. Just heat and serve. Reg. \$14.95 Serves 3-4

**25% OFF THIS WEEK**

## R DRISCOLL RASPBERRIES

These have been an awful price of late — you'd be almost broke if you had an addiction. With the nicer weather we've got nicer berries, and a lot of them. From California.

**2.49** pkg.

## C TEXAN CANTALOUPE

We've been struggling a bit with the flavour of cantaloupes so far this year. When I came upon this lot at the terminal, I asked if anyone had cut into one — and almost everyone who works in the house said yes indeed, they had — "and they are very good". So, since my truck (actually, both of them) were full of flowers, I asked if they had a lot of them and the reply was no, this is the only pallet I bought it, and they were kind enough to put it aside for the next day — and it's now here. They are size 6's — which is pretty big, even by Texan standards, and sweet too! While they last.....

**2.99** EACH THIS WEEK

## S 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 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**

## MAHI MAHI

Our fish feature for this week is from the Caribbean where the locals call it, 'Chicken of the Sea'. The fillets are thick and meaty, with a large flake, it's fairly mild and slightly sweet. How to cook it? The meat counter folk have a recipe happenin' for you: sounds great and tastes great!

**12.95** LB THIS WEEK

## T OUR BEEF TENDERLOINS

Most of you who read our ads would know that we go to great lengths to make sure our beef is as enjoyable to eat as it can possibly be. Our claim to fame is that we are not price shoppers, but quality shoppers. We never ask the "How much is it" question first, and sometimes not at all. If it's good we buy it and work out the rest of the details later; you may think to yourself, "well that's a recipe for trouble" in the running of a business. It probably could be if we didn't buy so much — we're a good account to have from what I can tell. I digress a bit here to relate my surprise when I was reading through some of the many Economist inserts and found beef tenderloin for \$4.99 lb (at Food Basics I think). Now, it did say in the corner that it was from ungraded beef, which tells you a bit, but if you did not understand the rather complicated grading system — or you were first and foremost a price shopper — you'd think "WOW!" until you bit down on it.

**20% OFF THIS WEEK**

From beef that's been selected by me (Evan), Product of Ontario. Reg. \$24.95 lb

## S ONION SOUP

I think that our onion soup is one of the best things that we make. We start with Spanish onions — lots of them — and cook them down in a combo of beef and chicken stock, some Guinness, port, and Rosemary and Basil, to name a few ingredients. Reg. \$6.49 Serves 3-4

**25% OFF THIS WEEK**

## WHAT'S HAPPENIN' OUTSIDE!

Even if you are just driving by, you would know that we've got lots and lots of plants happening. The closer you look, the more you will notice that they are really good quality and well cared for — and if you look even closer at the price stickers, you'll be very pleasantly surprised at how much you can get within your budget.

We'll have..... **FIBISCUS** — in 6" size for planters, in bushes for big planters, and in standards. From what I hear these are a bit short in supply.

**FERNS** — a further shipment of the outdoor sunshine ferns are arriving to-day — most likely the last one.

**BOSTON FERNS** — We've got a shipment in with another on the way. Not as big as the early one, but really nice.

**MOTHER GERANIUMS** — we've got these in now — various colours with more to come.

**COLEUS** — it's available in a whole bunch of colours if you need your shade beds or planters sparked-up a bit.

**BEGONIAS** — we have a great supply of illumination begonia hangers AND 4" pots. Tuberos will be here on Friday. Lots of small pots of 4" to choose from, including some hard to find 'Red' variety — not known for their flowers but their foliage.

**LOBELIA** — we've got these in hangers, both fibre and plastic, and in the 4" size. Part sun to a bit of sun is good here.

**PATIO POTS** — these are in, and showing great colour — lots and lots to choose from.

**WINDOW BOXES** — both in mixed colours for sun or shade and some Balkan geranium / scavola mix. Speaking of scavola, we've got lots in plastic and in fibre pots.

**GERANIUM HANGERS** — will be in again on Friday, as well as ivy geranium hangers and 4" size.

**MANDEVILLAS** — we've got the sidewalk covered with them now — it's all good.

**MIXED HANGING BASKETS** — now in, in various shapes, sizes and prices — and we've got lots and lots of small stuff for your urns and planters. If you bought an urn from us last year and you'd like it redone, bring it in and we'll fix it up.

That's it for now!

## WHAT'S BAKING THIS WEEK!

It's rhubarb week in our little bakery. We'll be making.....

• **RHUBARB PIES** — these are not the deep dish sort — but they do have a sugar crust. 9" size. 9.95 ea.

• **RHUBARB COFFEE CAKES** — we make these with fresh rhubarb, apples, walnuts, golden raisins — topped with streusel and caramel. Reg. 9.95 ea.

• **RHUBARB CUSTARD FLANS** — these are made in our shortbread crusts with a baked strawberry, rhubarb and apple filling, finished with a dusting of cinnamon sugar and shortbread crumbs. Two sizes. 8.95 & 18.95 ea.

• **RHUBARB CHEESECAKE** — these are also made in a shortbread crust with stewed rhubarb, candied ginger, cinnamon and white chocolate. 14.95 & 22.95 ea.

All these items will be featured at..... **25% OFF WHILE THEY LAST!**

**SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAY 27<sup>TH</sup>**

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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