

Musical, culinary festival highlights

Music Festival: Despite extreme heat, the 18th annual Music Festival in Stouffville United Church proved an excellent start to a wonderful Strawberry Festival weekend.

Pat Wild, the church's choir director, pianist and organist, was the recipient of the 2007 Music Town, Ontario award.

No. 1 Citizen: "I'm overwhelmed; it's an honour" Audrey Gibson said when presented with the 2007 Citizen of the Year award during opening ceremonies Saturday.

During her more than 30 years of volunteering, Ms Gibson described Meals on Wheels as "closest to my heart".

In making the presentation, Sun-Tribune editor Jim Mason said Audrey's volunteer work "could be measured in decades rather than years".

Player support: Members of the Stouffville sports fraternity, including The Buttermakers, were on hand to laud Wayne Nugent, recipient of the 2007 Sports Person Award. This presentation was also made by Mr. Mason.

"This is a wonderful community," Mr. Nugent said. "Be proud of what you have." He retired last month following a 42-year teaching career.

No Youth Award: For several years, the Whitchurch-Stouffville Youth Award has been part of festival's opening ceremonies. But not this year. Bring it back!

Nice touch: Mayor Wayne Emmerson displayed a nice touch during Thursday's opening ceremonies by introducing former mayors Fran Sainsbury and Sue Sherban.

Ms Sainsbury now lives in Clearview Township near Collingwood. But where were other members of council? It's obviously not an election year.

Grand champion: Hunter Hause, nine-month-old son of Jay and Julie Hause, of Stouffville, was the grand champion baby of the festival.

The show, hosted by Children's House Day-Care of Stouffville and sponsored by the Stouffville IGA and Tim Hortons, attracted a large audience.

Class 'pie' himself: Peter Dyer of Stouffville is the pie man. Mr. Dyer won the strawberry pie competition Saturday, sponsored by Reesor Farm Kitchen.

Katie Ford was second and fellow Stouffville resident Gladys Clarkson third.

The red ribbon for homemade jam went to Ellen Simpson of Musselman's Lake. Margaret McLean of Toronto, 90, was second and Gladys Clarkson of Stouffville third.

Take a bow: Justin Altmann,



Roaming Around

with Jim Thomas

take a bow. The Bethesda Road resident was chief organizer of a spectacular mile-long festival parade Saturday morning. Hundreds lined the Main Street route.

Talented family: While they've danced, sung and played here before, July 1 was, for many, a first opportunity to see and hear the talented Quarles family: Don, Jan, Braedon, Devynn and Lauren.

They're truly local, (residents of Musselman's Lake), and truly wonderful, (warranting a standing ovation). Let's hope for a return engagement in 2008.

Record attendance: Sunday's Community Worship Service was well attended.

Youth pastor Scott Clubine of EastRidge Missionary Church explained the origin of 'Love Stouffville', an organization that proved itself invaluable to the festival committee.

Music was provided by the Stouffville Pentecostal Church worship team - Jon Household, Ron Martin, John Winters, Paul Greco, Donna Winters and Tamara Rasmusson and Harvest Friends Church - Tammy and Cherise Friesen and Diana Welygan.

Amazing voice: Seventeen-year-old Nicole Strawbridge amazed festival audiences, not only with her rendition of the national anthem, but vocal selections Sunday.

Grand night: More than 1,000 patrons attended the Stouffville Lions barbecue Thursday in Memorial Park.

The crowd consumed 650 pounds of beef, 25 cartons of potato salad, 23 cartons of cold slaw, 40 pounds of tomatoes and 210 quarts of strawberries.

Support praised: Festival chairperson Laura Roessler was ecstatic concerning the event's success. She reserved highest accolades for members of her own committee.

"They worked tirelessly from 6 a.m. Thursday to noon, Monday, some with only a few hours sleep," she said.

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

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 bit of a twist is that we'll have some of this in the Fresh Counter as well; something that we don't normally do.

It's in season right now, so it's the best time to try this out - and as usual, there will be a pair of recipes available to help out.

What to serve with it? A Chablis or a Fumé Blanc - or best of all, a bottle of Burrowing Owl, which is an outstanding Okanogan Wine available online.

Smoked will be 4.99/100g

19.95/lb THIS WEEK

WHAT'S COOKING! AT THE DELI

Since we now have beautiful local beans, we'll be making our Parmesan Bean Dish. The recipe includes maple-roasted pear slivers, panchetta, olive oil and sea salt. It's the right way to celebrate beans.

Another feature we'll have is our...

PRIME RIB SANDWICHES

These are our roasted prime ribs (1/4 pound) on the bun or bread of your choice with a side of gravy. These will be available Friday and Saturday from 11 till 3. Our usual Saturday Peameal Deal will go ahead as usual, and just to show you that this a non-profit organization, they'll be 2.99 each - available till 11am at which point the Prime Rib will happen.

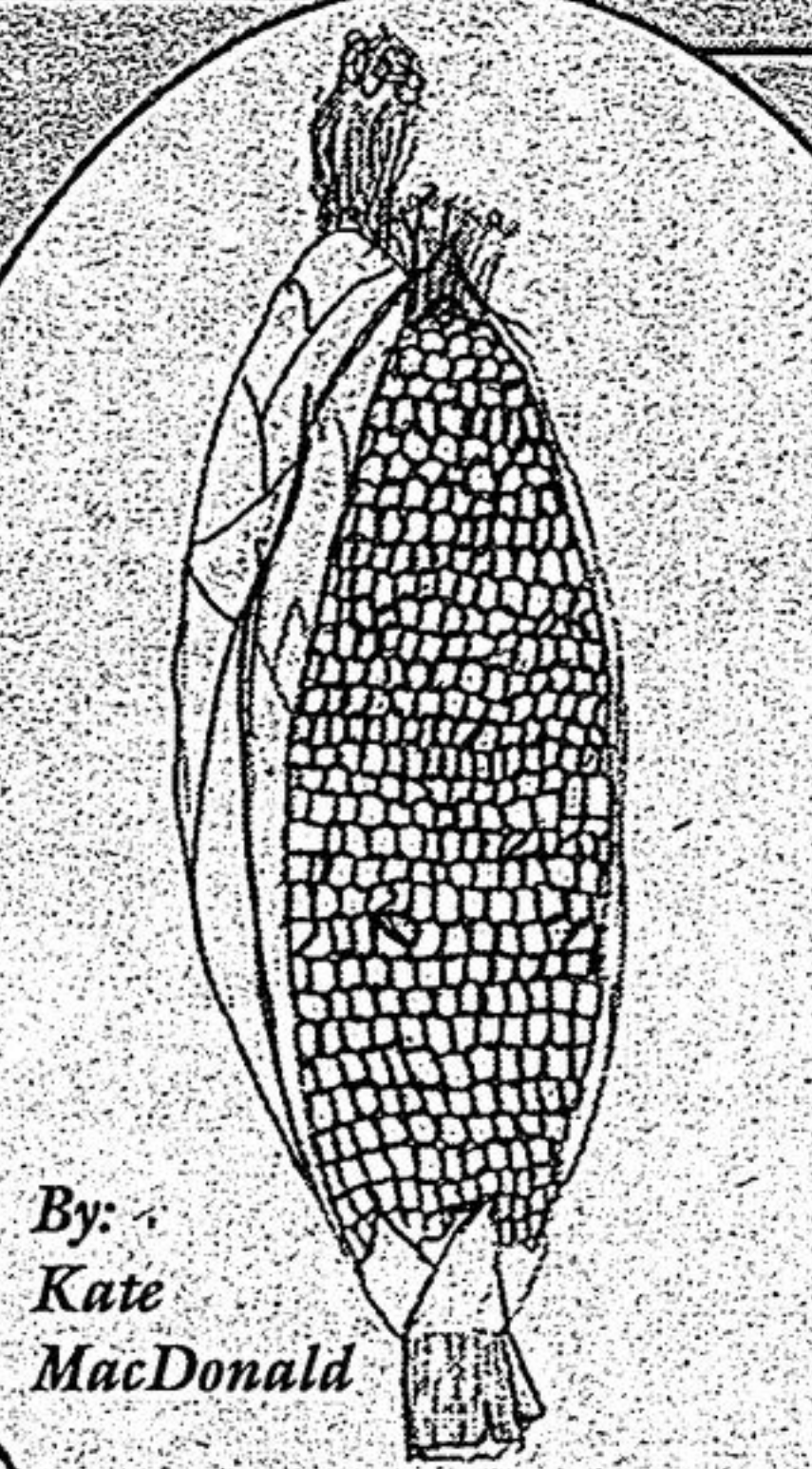
-Forget your Kitchen Today!

BLADE DEL MONICOS

This is a steak cut from the prime rib end of a blade roast - basically the continuation of the rib-eye. There is only one steak or perhaps two per shoulder, so there will not be an endless supply. We cut these fairly thick and marinate them in our Teriyaki and Sherry sauce. They should be Bar-Be-Qued over a medium heat for a longer period, similar to the technique of doing a thick sirloin.

Reg. 9.95lb

25% OFF THIS WEEK



By: Kate MacDonald

LOCAL CAULIFLOWER

We've got lots and lots of cauliflower this week (broccoli too) - just in time for the first wave of kids returning from camp. If they are anything like mine, they think that to balance a diet you need something nutritious in order to qualify you for a treat; this would be the nutritious part!

Larger size... **.99** EACH

WHAT'S FOR DINNER!

This is my favourite comfort food after a long day of golf or baseball, or work. There's no attitude involved here at all - it's like this meal is totally compliant, and delicious to boot.

Reg. \$10.95

Serves 2 - 4 folks, depending on how hard work was!

25% OFF THIS WEEK

GEORGIAN CORN

This corn has been pretty darn good of late. It still comes from Georgia - local is still a while away - but it's been sweet and delicious. We'll have it in the husk at 6.99 or in 5-packs trimmed at \$2.99, whatever you choose!

OUR GINGER SNAPS

Actually, these don't snap they're a bit moist for that. It's the perfect cookie for vanilla ice cream, a cup of tea or coffee or even with milk after an afternoon of mini-golf with all the neighbourhood kids and you!

Reg. 6.95 pk

25% OFF THIS WEEK

TEXAN SAUSAGES

These are a great sausage full of great flavour. A bit sparky heat-wise and a little larger than usual, (as most things in Texas are) so that you won't have leftover bun space.

Made daily

Reg. \$3.99 lb.

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK

It's the beginning of the local raspberry season, and we'll be celebrating in the following manner...

RASPBERRY-CHOCOLATE BUNDT CAKE

— the centre is filled with a chocolate raspberry ganache and then drizzled with caramel and garnished with raspberries. Reg. 16.95 ea.

RASPBERRY LEMON LOAVES

— this is our lemon loaf recipe which has been taken over the top (actually in the middle) with raspberries. Reg. 4.99 ea.

RASPBERRY SCONES

— Fluffy scones made with ripe berries with an accent of lemon zest. Reg. 1.59 ea.

RASPBERRY-MOCHA CHEESECAKES

— Made in shortbread crust with homemade caramel, mocha cheesecake with baked in raspberries, decorated with even more caramel and raspberries. Two sizes, Reg. 14.95 and 22.95

All these items will be featured this week at...

25% OFF REG.

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