

Sign of the times back on Main St.

This month, new life has been breathed into the community signboard at the former Bridon Motors' site in Stouffville's west end.

Margaret Britton, owner of the property, wants this 20-year tradition to continue.

I will assume responsibility for publicizing events of a personal and charitable nature, with all receipts going to a pre-selected charity. The cost is whatever users feel is fair.

To use this service, submit requests to thomas-jim@rogers.com

Postings will occur in the order they're received.

Youth reunion

Back in the 1940s and '50s, an organization called Stouffville Youth for Christ was responsible for bringing hundreds of young people to a central meeting place every Saturday night.

These get-togethers had their beginning at the Stouffville Missionary Church, then moved to the Christian church, Presbyterian church, Second Markham Baptist Church, (now Springvale) and later a new YFC centre, now Emmanuel International.

For youth, these were the places to be on a Saturday evening. Influential in this undertaking were Rev. Norman Rowan, Don and Pauline Ratcliff, Howard and Gladys Ratcliff, Norm Farr, Vera Cake and more.

Memories of this era will be revived Oct. 15 when a Youth for Christ reunion is held at the Markham Missionary Church, 5438 Major Mackenzie Dr. The time is noon with lunch at 12:30 and a program at 2 p.m.

Cost is \$5. Cheques, accompanied by names of those attending should be sent to Barbara Wideman, 33 Donna Lee Trail, Stouffville, Ont. L4A 1K3. Deadline for cheque submissions is Sept. 14.

Hockey history re-lived

The Peach's hockey team, an organization that graced the ice lanes of the old Park Drive arena from 1950 through 1960, held its 16th annual reunion Aug. 19 at the home of Grant and Marion Wells in Whitchurch-Stouffville.

Present were Grant and Marion, Harry and Esther Lewis, Don and Joyce Miller, Dent and Carley Brown, Lloyd and Gloria Grove, Gord and Lois Lewis, Jack and Pat Warriner, Marion Grove, Ashmore and Marie Reesor, Don and Doris Thomas and Jim and Jean Thomas.

The teams, both hockey and softball, originated through players' association with Peach's United Church



Roaming Around

with Jim Thomas
in north Markham.

Quite the estate sale

Every once in awhile, an auction sale occurs that's a rarity in quantity and quality. So it is Sept. 3, at the Ballantrae Community Centre.

It's the estate of the late Marion Murphy, longtime Stouffville resident and avid antique collector.

Items sure to attract attention include a pew from Baker Hill Baptist Church, hand bell from Summitview School, Stouffville Creamery can, Stouffville Bakery bread basket, large collections of thimbles and oil lamps, 1850s chest of drawers, antique wicker cradle, Royal Doulton figurines and a butter churn. The sale, by Clarkson Auctions, starts at 10 a.m.

Birds are back

In a recent column, I complained songbirds, of which I once had hundreds, had mysteriously disappeared.

Kurt Crist of The Backyard Naturalist on Main Street, immediately replied, citing possible reasons, including stale feeders or musty seed.

Accepting his suggestions, I gave my feeders a good scrubbing and purchased a fresh supply of seed.

Oh the difference! My original birds are back, plus varieties never seen before. Sometimes it pays to accept the advice of a pro.

Back in the saddle

I had reached the end of the line. All attempts to obtain tires and tubes for my 24-year-old single-speed CCM bicycle had proved futile.

I even called as far-distant as Port Perry without success. Then, last week, the phone rang. It was Sam Hendy of Musselman's Lake.

"I have what you're looking for," he said, "two tires and tubes, brand new."

He even delivered them to my door. Installation is now underway at Boyd's Source For Sports.

This presents me with a problem. I'll have difficulty riding the CCM and my old Raleigh at the same time.

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

WHAT'S FOR DINNER!

We've got lots of our Chili happenin' this week. It's a quick and easy (and delicious) dinner if you're on the run because this just needs to be warmed.

Reg. \$11.95

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

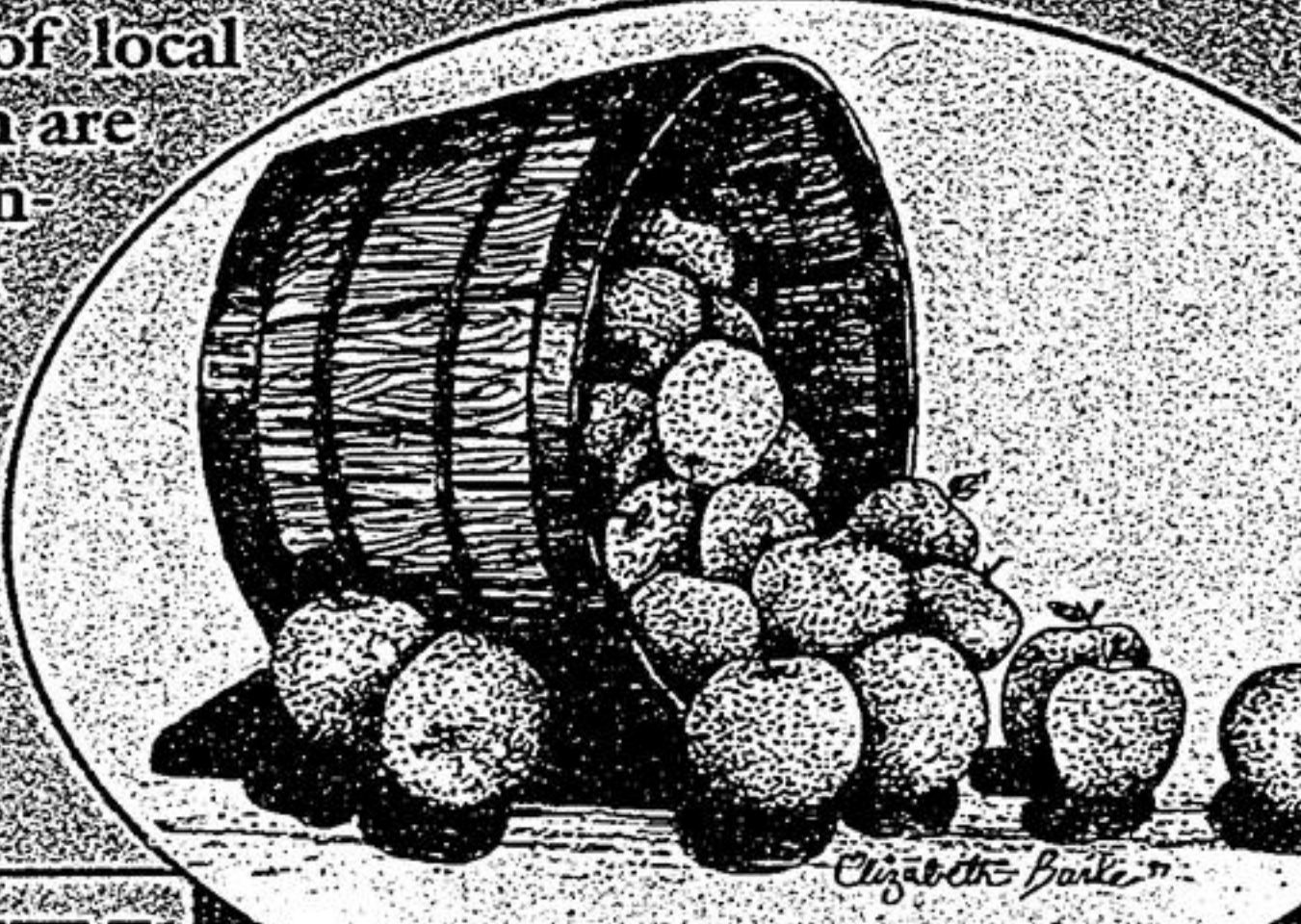
We'll have a good array of Fall mums and grasses, including some small ones which you can insert in areas of your garden or planters or urns which need a nudge toward colour.

Some are here, others will be arriving Friday. To me, there is nothing worse than an empty sidewalk at the store.

LOCAL BLACKBERRIES

We've got a good supply of local blackberries this week which are grown in the Niagara-On-The-Lake area. These can be eaten just as they are or they can be used in tandem with any other fruit that needs an influx of character.

1.99 1/2 PINT



OUR CAJUN SAUSAGES

We use some of Paul Prudholme's spice to spark these up. I really enjoy the large amount of flavour with not too much heat.

Real good grilled!
Reg. 3.99/lb.

25% OFF THIS WEEK

WE'LL BE CLOSED ON LABOUR DAY

MINESTRONE SOUP

A long time ago, I wrote what I thought was a great ad for this soup — and whenever we'd feature this soup, I'd use that ad because I didn't think I could improve on it. Things change and I started to get some pushback on it from the staff who called it 'Boring'. So for my second try at describing this soup, I'm going to tell you to just read the ingredient list on the back. It's the best reading — and it's far from 'Boring'.

Reg. \$6.49 / 900 ML

25% OFF THIS WEEK

A-LOCAL-APPLES

New crop apples are now available. This week we've got Ginger Golds, Paula Reds and Macs, and although they are not local, Granny Smiths are new-crop as well.

OUR TERIYAKI SALMON

In our little fish counter we'll be featuring our teriyaki salmon. It's made with totally boneless Jail Island Salmon Fillets, our homemade teriyaki sauce (with sherry and lots of dotting). Further, we make this with orange and ginger marinade as well as au naturel!

Reg. \$14.95/lb.

25% OFF THIS WEEK

A-LOCAL-CAULIFLOWER

We've got lots and lots of local cauliflower this week, just in time for the second wave of kids returning to school. At our house, the summer treat season is now over (so I heard) and we'll be eating more of this. I have to assume that our household is like any other, so you'll probably need some too!

Large heads.

99¢ EACH

the VILLAGE GROCER
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WHAT'S COOKIN' AT THE DELI

There will be a few choices happenin' firstly, some baked filets of Carolina Red Snapper with a red-wine onion jam and an herb crust. Next, roulades of beef striploin filled with fresh basil pesto, assorted mushrooms and Provolone cheese. These can be had ready to go, just needing to be heated or, if you wish, they can be had raw, ready to cook at home (best to order — 905-940-0655).

Also in the salad counter, we'll be making a Chicken-Caesar pasta creation, with diced slow-roasted chicken breast, herbs, cherry grape tomatoes and our Caesar dressing.

WHAT'S BAKING! THIS WEEK

It's apple time in our bakery this week. This is always a neat time of the year for me because I love apples right off the tree (we used to have an orchard) and as the various types would ripen, it was cause for a mini-celebration — and another lot of work.

We'll be making

- **APPLE-PECAN COFFEE CAKES** a moist coffee cake loaded with apples and pecans and drizzled with caramel. Reg. **9⁹⁵ ea**
 - **CARAMEL-APPLE BUTTER TARTS** which are amazing. We use our regular butter tart mixture and add in some spiced apples and a touch of caramel. Reg. **6 for 5⁹⁵**
 - **APPLE SUGAR COOKIES** — although this is not what the doctor ordered when he (or she) prescribed an apple a day, it's a sure way for your kids to eat one! Reg. **2⁹⁹ ea**
 - **APPLE PIES (OF COURSE)** — these are the deep-dish variety and they can be had with either a lattice pastry top or a crumble topping. Reg. **15⁹⁵ ea**
 - **APPLE CRISPS** — these are normally sold from the freezer ready-to-bake, but this week, we'll have some baked ready-to-serve, around dinner time. Reg. **10⁹⁵ ea**
- And as is usual, all these items will be **25% OFF THIS WEEK**