

You must be Mats Sundin, right?

When 39-year-old Jeremiah Knight walks into Stouffville's Tim Hortons, heads turn, patrons stare and kids stammer.

"Well, whatdyaknow, it's Mats Sundin," folks say.

"No, it can't be," claim disbelievers.

"But I tell you, it is. Look, he's wearing No. 13, his Leaf sweater with a 'C' for captain," argue others, "who else can it be?"

As tensions mounts, I attempt to learn the truth.

"Hi Mats," I say, "may I have your autograph?"

He smiles a Sundin-like smile that lights up the room.

"Sorry," he says, "but I'm not Mats Sundin, I only look like him."

"Sure, like his twin brother," I say to myself.

AUTOGRAPHS FOR KIDS

And so it is. Everywhere Jeremiah goes, adults and children line up to shake his hand, take his picture, say hello or just stare.

He enjoys it. But the fame is fleeting. He quickly admits he's not the hockey superstar admirers think he is.

That said, his size, age, manner, voice, and smile are so similar, little wonder people are drawn to him like moths to a flame.

Born in Winnipeg, Jeremiah vividly recalls watching Darryl Sittler and the Maple Leafs on black and white TV.

"Even at age 5 and living out west, the Leafs were my favourite team," he remembers, "and still are."

Sundin is his favourite player.

Jeremiah knows almost as much about Sundin as Sundin knows about himself — when he was born, (1971), when he came to the Leafs, (1994), when he was named captain, (1997), and more. His memory banks a veritable Mats Sundin scrapbook.

While an inch shorter, (six-foot, three-inches tall) and 13 pounds lighter, (215), their similarities are so close, they're uncanny.

Often, second glances are not convincing, even to a former Leaf such as Todd Gill.



Roaming Around

with Jim Thomas

"He stared at me and called me Mats," Jeremiah laughs.

And a guy following in a Jeep. "He passed me, then came back to have another look," he said.

With or without his Leaf jersey, he's had people stop him on the street. On one occasion, he autographed pucks for more than an hour, even though he made his true identity known.

"I guess the kids thought that was as close as they're ever going to get to the real thing," he said.

Another time, while skating on the rink outside city hall, he could see people staring from windows above.

At ground level, children flocked around seeking autographs.

"I kept telling them, no, I'm not Mats Sundin, I just look like him, but they wanted my autograph anyway."

HAS NEVER MET MATS

The real Mats Sundin is very much aware of his office twin, Jeremiah has been told.

While amused by the notoriety, Jeremiah admits somewhat sadly he's never met his counterpart and would dearly love to do so and have a picture taken of the two of them.

"The NHL is pretty protective of its players," he says. Still, he hopes sometime, somewhere, this can be arranged.

"He, (Sundin), seems like such a real nice guy," he notes. "A real character guy."

To date, Jeremiah has attended only one Toronto game at the Air Canada Centre.

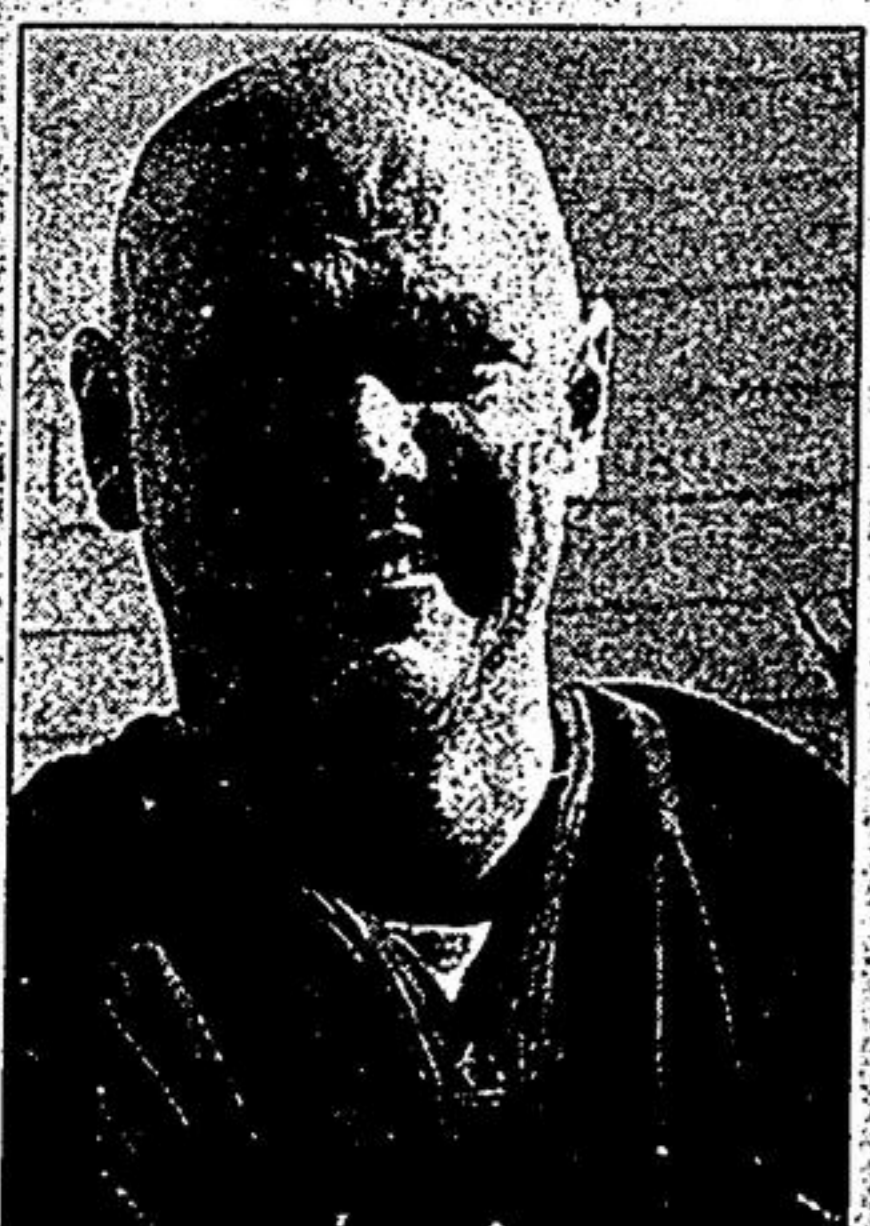
There, he caught the eye of Leaf general-manager John Ferguson who, he said, looked, then looked again, when the Sundin similarity clicked in.

His presence was also picked up, for but an instant, by a TV cameraman.

However, these occurrences fall short of his one intense desire. To meet his look-alike.

For the moment, at least, this occasion must wait.

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



JEREMIAH KNIGHT: Look-a-like of Mats Sundin has even fooled a former Maple Leaf teammate.

WHAT'S HAPPENIN' OUTSIDE!

I've noticed that the sidewalk has "once again" disappeared and the parking lot is shrinking (once again) — it happens every Spring and Fall! This being the very beginning of Fall, we've received three full truckloads of outdoor Fall mums and planters, and another is coming tomorrow — that one being a smaller truck full of pretty neat planters and window boxes — and some white asters, which I was asked for. If your garden is like mine, it's time to re-energize it with some seasonal personality. If you yourself need a bit of re-energizing, see our bakery ad!

OUR FARMER'S SAUSAGES

These are a milder sausage than most we make, with more finely-ground fresh pork. The seasoning allows you to be generous with sauerkraut or good amounts of mustard (or both).

Just great grilled and slipped into a bun. **25% OFF THIS WEEK**
Reg. \$3.99/lb.

CHEESE PLEASE

We've got a small shipment of some mild English cheddar with cider. We're undecided whether it should be served with beer or a light Chardonnay.

It has a nice long nutty aftertaste. **25% OFF THIS WEEK**
Reg. \$4.49/100g

LOCAL RASPBERRIES

We'll have a feature this week on Ontario raspberries. This is the Fall version of those we sold during July and early August. If you're thinking of making a raspberry pie or freezing some away, this is a good time. **2.49 1/2 Pint**

OUR SPLIT PEA AND HAM HOCK SOUP

From our frozen soup section, we'll be featuring our green split-pea soup. To make this, we use copious quantities of sweet onions, celery, the beautiful stock you get from cooking the hocks, butter, split peas and the incredibly sweet meat from the hocks. **25% OFF THIS WEEK**
Reg. \$6.99 container
Serves 3-4

PUMPKIN PIE ALERT

We'll be making pumpkin pies from now till Thanksgiving (and perhaps beyond). They'll be available weekends tarts too! **25% OFF THIS WEEK**

FRESH SCALLOPS

These are East Coast Scallops which have been caught on "day boats", which means fishing boats that don't go out for days at a time — so there is no chance you'll get Scallops which were caught on the first of many days.

These are a fairly large size and really easy to cook; the watch word is "Careful!" Don't overcook them, although I don't really like them undercooked either. These are easily seasoned and skewered (skewer them on the long tongs of a carving fork so that they can be easily turned) — or pan-fried with any of many seasonings. There will be a couple of recipes to go with these as usual. **12.95 I.B. WHELLE SUPPLY EASTS**

WHAT'S FOR DINNER!

Our steak pies will be our frozen entree feature for this week. These are made with steak which we flour and brown, then slow-roast with onions, mushrooms, red wine and spices, then cover it all with a pastry lid. What you need to do is uncover the container and bake it for 45-50 minutes and voila — a warm steak pie and an aroma that in itself will make you hungry. **25% OFF THIS WEEK**
Reg. \$15.95/ea
Serves 3-4



WHAT'S COOKING! AT THE DELI

Firstly, we'll be making our very famous spinach dip to go with all the great Fall (and late Summer) veggies that are now at their peak. This will be in the large size only (regular \$5.49 ea.) and will be featured at 25% off for the duration of this week.

Also, we'll be making a really tasty chicken stew with pearl onions, carrots and mushrooms in a red wine gravy topped with mashed potatoes. The retail price of \$12.00 includes a \$2.00 deposit for the ceramic ramekin which we make this in and it will serve 2-3 people, in Doreen's opinion. I'll go with this estimate because I know from experience that no one goes hungry at her table.

And, we'll be making a smoked chicken orzo pasta, which is made with red peppers, green onions, sweet corn and dressed with a chipotle pepper sauce. This is on the spicy side, but good. The regular retail is \$1.69/100g and it will be featured at **25% OFF THIS WEEK**

WHAT'S BAKING! THIS WEEK!

This week we'll be working with marshmallows. You'll find some

• **ROCKY ROAD SQUARES:** these have a Graham Crumb crust, and they are layered with coconut, toasted pecans, chocolate and marshmallows. This is definitely a room temperature square.
Reg. \$2.49 ea.

• **S'MORES CHEESECAKE:** this also has a Graham cracker crumb crust, filled with cheesecake which is studded with chunks of milk and dark chocolate, then topped with roasted marshmallows and more chocolate.
Reg. \$14.95 & \$22.95

— AND —
• **RICE CRISPIE SQUARES:** cut into a size that fits into lunch packs for school.
Reg.99 ea.

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

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