

Sneak peek taken at Motorfest beauties

Beauty's in the eye of the beholder. This Saturday, 2,500 beholders will feast their eyes on more than 750 beauties when Motorfest 2007 holds its fourth annual custom, classic and antique car show on the grounds of Novopharm Ltd. on Main Street in west-end Stouffville.



Roaming Around

with Jim Thomas

The event, one of the largest of its kind in Ontario, begins at 9:30 a.m. and continues through to 2:30 p.m. Should the weatherman put a damper on proceedings, a Sept. 22 rain date's been set.

The show's host is Stouffville's EastRidge Evangelical Missionary Church. Proceeds will go to Teen Challenge Canada.

Admission is free. At the end of the day, each visitor will undoubtedly have his/her choice. Unfair as it may seem, I've already made mine.

This, of course, is subject to change, after seeing 698 others entries on display.

Ending up in a dead heat for the blue ribbon award are two contrasting, yet beautiful vehicles, one a car and the other a truck.

The car, owned by John and Robin Steckley of Stouffville, is a 1963 Corvette.

The truck, owned by Jim and Sharon Hord, also of Stouffville, is a 1956 Ford.

John Steckley was only 19 when he spotted the car of his dreams at a Corvette shop near Gormley.

"It was love at first sight," he recalls. "I wanted something that would last all my a lifetime."

That was 33 years ago. This amazing piece of polished fibreglass is unique due to the fact Corvettes were only built with split rear windows in 1963.

The price tag for John was \$5,000.

Strange as it may seem, Jim Hord's F-100 pick-up is also a cut above the competition because of its rear window design. But, unlike the Corvette's split-sections, it has a wrap-around or a "big window" as Jim calls it. It also boasts a wrap-around windshield.

Even before the show opens, \$12,000 has already been received through donations. Giles Chevrolet, Houston Ford and Larkin Chrysler each contributed \$1,000.

Radio station The FAN 590 will broadcast its weekly International Sports Report live from the site. Show co-host Lindsay O'Connor is a Stouffville resident.

Out of 700 vehicles on display, two are sure to stand out in the crowd: a 1956 Ford pick-up and a 1963 Corvette. It doesn't cost anything to look, but unless you're nude, please don't touch.

Neither Jim Hord nor John Steckley wished to put a price

on their vehicles.

"Our children, (twins Joe and Kate), are already looking forward to driving it," John says, "and maybe our grandchildren, too."

"I'm not sure how we're going to divide it up," he said, laughing. "Maybe we'll have to cut it in two."

The sleek two-seater boasts a 327 V-8 motor producing 340 horsepower. Recently, he drove it to a big Corvette show in Carlisle, Penn. He also took it on a holiday trip to Vermont.

Most of the car's work has been done by John, some of it twice, he says. "That's the way you learn," he said.

CORVETTE CREW

He credits Dave Britton of Altona with teaching him everything he knows about engines and mechanics. Denny Alsop of Stouffville has helped, too. John Steckley and Denny Alsop are chairpersons of Saturday's show.

One owner will drive home with the best in show award Saturday. Only exhibitors are allowed to vote.

Mr. Steckley is loud in his praise of co-operation received from Novopharm. "One couldn't wish for better partners," he says. He also praised support received from EastRidge, claiming "the church makes it all possible."

More than 40 people are required to organize a show of this size, Mr. Steckley says. Half come from the EastRidge congregation.

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

STEWING BEEF

With the coming of cooler weather I think of warm hearty meals — and I'm thinking that most of you do as well, which brings me to our feature item from the meat counter — our beef stew. I'm not sure what is available or passes for beef stew in all the other area meat stores, but ours is made from the prime rib cap meat. This meat was at one time included in a prime rib roast, but not of late — I think that most now, and ours as well, is sold capless. The cap meat is a tougher muscle — and if it's roasted as part of a prime rib, its tenderness will be disappointing. But, if it's braised as stew, it's amazing. So when you get stew from us that's what you get — and we've got a lot of it this week, all trimmed lean and cubed, ready to make an amazing hearty, home cooked stew! Reg. \$5.99 lb

25% OFF THIS WEEK

CHICKEN BUNDLES

Our frozen entree feature will be our amazing Chicken Bundles. These are made with our air-chilled chicken legs which have been de-boned and flattened, stuffed with a muesli-wild rice mixture and roasted, then finished with a white wine sauce. Reg. 15.95 Serves 3-4

25% OFF THIS WEEK

FRESH MANITOBA PICKEREL

These are one of my favourite fish — they're a big reminder of lazy day summer fishing. These come from Lake Winnipeg. Fillets. Reg. \$12.95 LB THIS WEEK

12.95 LB THIS WEEK

WHAT'S COOKIN'! AT THE DELI

We make a really nice salad with artichokes which have been seasoned with olive oil, balsamic vinegar, sundried tomatoes and herbs. It's great on its own or as a vegetable side. It's regularly \$1.69/100g.

— ALSO — we'll have some of our amazing rib eye pork chops which have been pan roasted and finished with a fig, whiskey and red onion chutney. Regular \$14.99 lb

— AND — we'll be making a batch of mildly smoked halibut fillets, and lastly, some tiger shrimps which have been breaded with a combo of panko crumbs and coconut. Regular \$26.99 lb

All these items will be featured at ... **1/3 OFF THIS WEEK**

NEW ZEALAND KIWIS

These fuzzy little guys are now available from the country that they made famous. Most of my macho friends would argue that it was the 'black and whites' who put Kiwi country on the map, but it's just not so: it was this sweet, fuzzy fruit that did it and they're good for you too! Size 27's **3 for 1.00**



..... This week's art is done by Miss Emily Strike, the most deliberate hitter (and what a hitter) on our young Village Grocer Baseball Team. They took the league by storm this year. This rendition captures all the character, determination and spunk of a winning team!

WHAT'S BAKING! THIS WEEK

We're thinking bananas this week, and we'll be making

• **BANANA CAKE LORETTA!** in case you don't know Loretta, she's the sweet, cuddly lady who bustles behind the cake counter making sure that you all get what you want — and more — and she makes sure that the sample tray(s) are full of something nice ALL the time. She's from Guyana where bananas are big — and this is her idea of a cake. Firstly, it's baked with ripe bananas and pecans in the batter. It's then layered with a cream cheese icing, decorated with more icing, pecans and artistically finished with drizzled caramel and chocolate. Two sizes **\$14.95 & \$22.95 ea.**

• **BANANA CREAM PIES** — with fresh sliced bananas layered with vanilla custard in a flaky (homemade of course) pastry crust, topped with whipped cream and banana chips. Two sizes **\$5.95 & \$14.95 ea.**

• **BANANA LOAVES** — we'll be featuring three types this week: our traditional banana loaves, our banana chocolate loaves and our reduced sugar banana blueberry loaves. Small only.

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

— ALSO — just a heads-up that pumpkin pies are now available should you have a craving, and two pumpkin coffee cakes which are made with cranberries and pecans, one drizzled with a maple glaze, the other topped with a butter crumble — something that sounds like it will be popular at our house.

These are a thrill from the grill. They are made with nicely-seasoned coarse ground pork and lots of grated old cheddar. You may want to let them cool just a touch before digging in because I find that the cheddar retains more heat than you might think. Delicious! Reg. \$4.50 lb. **25% OFF THIS WEEK**

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WHAT'S HAPPENIN' OUTSIDE!

Our sidewalk — and a large expanse of the parking lot — is now officially full. Not only is there a good variety of small stuff available to plant on your own — or touch-up some bare spots in your garden or planters. But if you're pressed for time — or just simply desire some help, we've got lots of stuff that's ready to go. If you have a container of your own, and want it done, bring it by.

CREAM OF MUSHROOM SOUP WITH BRANDY

From our soup kitchen we'll be featuring our mushroom soup with brandy. We make this with an assortment of mushrooms, including Portobellas — which give this soup a darker colour — and a richer flavour. You'll find this a thicker soup, which can be served as is, or thinned with stock, cream, or heavens, perhaps more brandy! A nice soup for a chill evening. Reg. \$7.95 Serves 3-4

25% OFF THIS WEEK

HONEY CRISP APPLES

These have everything that you would ever want in an apple, I'm thinking. They are sweet (sweet as honey), they are crispy (yup) and they have good flavour — and they're from my friend Ben's farm in Waterdown — so they're really fresh picked as well. These are great apples. **1.49 LB THIS WEEK**

BRAZILIAN MANGOES

We've got a nice lot of these beauties for the week. They're size '8's and the variety is Tommy Atkins. Some of these are ripe enough to enjoy now, and some will be good for the weekend. **99¢ EACH**

OUR CHEDDAR SAUSAGES

These are a thrill from the grill. They are made with nicely-seasoned coarse ground pork and lots of grated old cheddar. You may want to let them cool just a touch before digging in because I find that the cheddar retains more heat than you might think. Delicious! Reg. \$4.50 lb. **25% OFF THIS WEEK**



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