

Kirstie's the toast of student concert

The tradition continues. At the 15th annual Student Music Concert, Nov. 2 at Stouffville District Secondary School, our town will honour one of its own.

Seventeen-year-old Kirstie Hembruff, a Grade 12 student, will be recognized through the presentation of a \$100 scholarship, an award made possible through the event's host, St. James Presbyterian Church.

Kirstie joins a long list of young people, outstanding in the field of vocal and instrumental music and dance. Others previously lauded include Georgina Muir, Clara Jordan, Jocelyn McDowell, Cameron MacKenzie, Kathryn Irwin, Carley MacLean, Lillian Wild and Jennifer Thunem.

The evening will also mirror the talent of hundreds of young people, representing six Whitchurch-Stouffville schools. Selections will be performed by bands and choirs from St. Mark, Summitview, Ballantrae, Stouffville Christian, Whitchurch Highlands and SDSS.

In addition, members of the Ann Milne School of Highland Dance, under the direction of Lisa Purvis, will participate.

This could lead to the opening of my own theatre company, at Stratford or even Broadway.

The concert begins at 7:30 p.m.

Adult admission is \$5, with proceeds divided among participating schools to assist their music programs. Over the past 14 years, more than \$50,000 has been raised.

The organizing committee, including Gayle Atkinson, Stewart McElroy, Jim Paterson and myself, have enjoyed excellent co-operation from the York Region District School Board; SDSS administrator Doris Jackson; chief custodian Ted Cheepers as well as dedicated band and choir directors.

The master of ceremonies again this year is Jim Mason, editor of this newspaper, assisted by daughter Jennifer. Presbyterian pastor Rev. Kathryn Strachan will deliver the invocation. The processional will be accompanied by Doris Wild, choir director of Stouffville United Church.

On this evening of stars, none will shine brighter than Kirstie Hembruff. Following receipt of her scholarship, she'll delight the audience with a vocal solo entitled Over the Rainbow. She also plays in the SDSS senior band.



Roaming Around
with Jim Thomas

Kirstie is one of two in the family of Gary and Valerie Hembruff of Stouffville. She has a younger brother, Brett, who is in Grade 9.

While a student attending Orchard Park Public School, she began playing the French horn, an instrument she still enjoys today.

But she didn't limit herself.

At age seven, she began taking piano lessons from Stouffville's Sharon Wilkinson, then voice under the guidance of Jamie Wagg and now Jim McMillan.

Following graduation, she plans to enrol in a music theatre degree course at an Ontario university.

"This could lead to the opening of my own theatre company," she says, "at Stratford or even Broadway."

At a school assembly last month, she was named to the 2006-2007 honour role and presented with an academic award for vocal excellence.

Kirstie is loud in her praise of school band director Dan McConnachie and choir leader Miriam Sellick-Smith.

Mr. McConnachie makes band practices fun," she says. Awards received at Ontario and Kiwanis music festivals speak for themselves, she notes.

She describes Mrs. Smith as an amazing teacher; "a mountain of joy."

Extra-curricular activities include hockey, basketball and volleyball.

And Springvale Baptist Church.

"My faith is the foundation of everything I do," she says, "Springvale is wonderful, the people make it so. Our pastors are awesome."

She's a member of the youth worship team and in a small group ministry that meets every other Sunday.

Kirstie gives full credit to a Christian influence provided by her parents. "I've grown up in the church," she notes.

She admits receiving the student music scholarship will be a highlight of her life.

"A wonderful surprise," she says, "while singing's what I love to do, it's still nice to be recognized."

Come, share her joy on Nov. 2.

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

LASAGNA! P DEL MONTE PINEAPPLES

We make three types of lasagna for our frozen entree section, and all three will be on sale this week. The types are: meat lasagna with lots of meat sauce, ricotta, onions, mozzarella and parmesan (fresh noodles). Next is our vegetable lasagna, made with tomato cream sauce, onions, fresh noodles, lots of oven-roasted vegetables and lots of cheese, and thirdly, our chicken lasagna, made with fresh noodles too, plus mushrooms, shallots, white wine and, as always, lots of cheese!

You'll need to follow the directions on the package! A great meal.
Reg. \$14.95 and \$15.95
Serves 3-4

25% OFF THIS WEEK

There was a time in the not-so-distant past that these were the only golden super-sweet pineapples available. Now, there are many — some better than others, but none as good. Since eating quality is the first consideration with me, I always buy these — and it's an interesting character study of others in the business who opt for the other types, some considerably cheaper to buy. If you notice that the cut and cored pineapple of your favourite supermarket doesn't seem as sweet as it once was, this may have happened there as well. It's best to buy these in their original form, then you can be sure of what you get.

Size '5's' (Big)

2.99 EACH

SMOKED TURKEY DRUMS

If you have ever been in our turkey line-up during holiday times, you will be surprised to know that we sell more turkeys throughout the year than we do for all the holidays, this being the result of making really good deli turkey cold-cuts — and if you know anatomy at all, you will know that for every breast there's a leg. When we get an accumulation of legs, we need to get them going — so we smoke them all and sell them at the amazing price of...

.99 EACH

— VERY NEANDERTHAL AS WELL!

WE'VE GONE FISHON!

Our catch this week is Cobia, and we had to go to the Florida Keys to get it. You'll find it a fairly firm fish, similar to swordfish, which lends itself to grilling. Now, it can be grilled in the piece, perhaps marinated first, or cut into chunks and skewered — which seems to me a great way to cook it. We'll have recipes for a marinade and grilling, as well as some kebabs made up with some of the amazing pineapple that we have this week.

14.95 LB THIS WEEK

SPY APPLES

We've got a few bushels of really good Northern Spy Apples. I know from when I was a kid and picked these apples, they're at their best after Thanksgiving — which would mean now. Farmer Fred tells me that he's got lots more to come — in fact, all the apples for our Fall pies come from him. So if you have a hankering to make your own pie — or brown-sugar baked apples, this weekend is a good time.

Now, if you want some amazing eating apples as well, we've got the first lot of Honeycrisp from British Columbia. These Okanagan apples are amazing — a bit dear but what an apple.

BEAUTY PUMPKINS

We're in good shape for pumpkins — lots of the large beauties, some mediums and a new load of small guys. Help me out folks; this is about the time that my wife says to me (every year) 'Don't you have too many pumpkins?' My annual reply is that pumpkins are largely a last minute thing. It's getting to be that time, folks!

MULTI BLOOM AMARYLLIS

We have a good number of the 10" pots of multi Amaryllis. These will give you a lot of blooms over a long time — really good bang for our \$20.00 bill — and we've got singles as well!

SOUTH AFRICAN ORANGES

The new crop oranges from the U.S. are just starting to be available. Those from Florida are unappetizing to say the least and those from California have no sweetness at all, which is the reason that we're with a late variety of South African Navels called 'Midnights'. They're juicy and delicious.

Size 48's (Large) **.79 LB THIS WEEK**

CREAM OF ASPARAGUS SOUP

This is made with fresh asparagus, chicken stock which we make, sweet Spanish onions, celery and dry white wine. It's yummy!

Reg. \$5.99 ea. Serves 4

25% OFF THIS WEEK

WHAT'S BAKING? THIS WEEK...

It's Pecan week in the bakery — and they're looking good. We'll be making... **APPLE-PECAN LOAVES** — we use our Spy apples and Pecans. It's the perfect good morning cake that's a good partner to coffee. Reg. \$4.99 Ea.

PECAN PIES — these are open faced in a 9" size, overflowing with pecans... **\$12.95**

CARAMEL-PECAN MUFFINS — big-top muffins, as usual. Reg. \$1.99

CARAMEL-APPLE COFFEE CAKES — these are made in a bundt form, with cooked apples and lots of pecans, then drizzled with caramel. Reg. \$9.95

CARAMEL-PECAN COOKIES — we make so many kinds of cookies that I needed to go and get a pack and eat a few, just to refresh my memory. As I remember now, these are really good — and just so you know, it's very difficult to eat just one (or three). Reg. \$7.95 Con.

All these items will be priced at **25% OFF THIS WEEK** While supplies last!

OUR BRATWURST

We'll be making copious amounts of our beautiful Bratwurst sausages this week. What makes them beautiful? All sausages have a certain component of water — some more — some less. For these, we use beer — and a few robust spices that collectively make these my favourites.

Reg. \$3.99 lb.

25% OFF THIS WEEK

VILLAGE GROCER
QUALITY FOODS

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCTOBER 28TH

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

548 Carlton Road, Unionville
940-1770
www.thevillagegrocer.com