

A rare discovery in the gospel scene

Gospel quartets are common throughout the United States.

An Internet search reveals hundreds of groups coast to coast.

For some, it's a full-time vocation. For others, it's a weekend arrangement, careers and positions coming first.

In Whitchurch-Stouffville, the fields are ripe but the labourers are few. Churches here often find it necessary to import talent from a distance. For this privilege, they pay a hefty price.

But look no further. There's help at hand in the form of the Hilltop Vocal Band based out of Heise Hill Brethren in Christ Church on Woodbine Avenue in Gormley.

Dale and Cathy Wideman and Judy Steckley and David Foster have been bringing their blend of close-knit harmony to audiences here, there and everywhere for 13 years.

Lucky? "No, blessed," Cathy said. "A blessing beyond our fondest dreams."

Dale and Cathy, parents of three, reside in Gormley. David lives at Newmarket. Judy resides in Stouffville.

Initially, they began singing "just for fun," said Dale.

Later, through the encouragement of former Brethren in Christ pastor Mike Anderson and Wayne and Shirley Wright of The Wright Family Singers, they branched out, participating in services not only at Heise Hill but other venues as well.

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"Our first concert was at Victoria Square," said Cathy. "We only had a couple of track tapes and a player. They later invited us back so I guess we did OK."

Inspired by attending the National Quartet Convention in Nashville, TN, and Louisville, KY, and their great admiration for the Gaither Vocal Band, the foursome has thrilled audiences as far distant as Pennsylvania and New York state.

Their latest achievement is a brand new CD entitled *Takin' the Journey*. It was recorded at Daywind Studios in Hendersonville, Tennessee, near Nashville and dedicated to the memory of the late Frank Bennett and family.

"It was Mr. Bennett who heard the voice of God and allowed our dreams to become a reality," says Cathy.



Roaming Around
with Jim Thomas

The CD, containing 10 selections, is available at Lindy's Florists, Stouffville, or by calling 905-640-0791.

To make the journey to Hendersonville, Dale, Cathy, Judy and David travelled to Buffalo via Dale and Cathy Wideman's 1998 Chevy van, then the remaining distance by air.

"It was scary," recalls Cathy of the 15 hours spent in the studio.

"We were anxious," Dale said. "We wanted it to be right."

It was. They're happy with the result.

Because of a close friendship, the quartet harmonizes in many ways, leading to compatibility on and off the stage.

"God opened doors and we faithfully walked through," says Cathy.

Recently, the band appeared live on a Christian music station in Belleville, something new. They also participated in services at churches in Peterborough and Trenton.

They regularly lead worship at Heise Hill.

The band now has a repertoire of more than 100 songs and while each member can adapt to a different role, Cathy usually sings lead, Dale, tenor; Judy, alto and David bass.

Their sound technician is John Ross of Scarborough.

The band has no set fee, Cathy notes. They operate on the firm belief "God will provide."

On a few occasions, however, they've received nothing at all. Other times, they've been pleasantly surprised.

"Our main purpose is to lift people up," Judy says.

Singing acappella gives them the greatest joy, Dale notes.

Cathy laughingly explains she sings better with her contacts out. "This way I can't see if the people have their hands over their ears."

Dale claims few quartets remain together so long.

This has been possible, Cathy claims, because the members encourage one another.

"We're family," she concludes.

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

MARINATED CHICKEN BREASTS

We make our chicken breasts in a number of marinades, the most popular of which are zesty lemon, our teriyaki and maple-mustard. What makes these so good is (a) we use only air-chilled chicken breasts, which we trim clean, (b) we buy larger chickens so that the breasts are substantial-meal size to be sure and (c) we make all of our marinades ourselves — nothing pre-made from a bottle and (d) we don't 'tumble' the chicken to moisture-enhance it. With us, all you get is the real thing.

25% OFF THIS WEEK

Reg. \$10.95

GUINNESS SAUSAGES

These sausages have a stout flavour that goes with just about anything — including a little more Guinness to wash them down!

25% OFF THIS WEEK

Reg. \$3.99 lb.

CHICKEN NOODLE SOUP

Our feature in the soup department will be our chicken noodle. You might be forgiven for thinking that, since it's just soup, we could get by using the cheap chicken to make this — and that we would save lots of money because we use lots of chicken — but we use our really nice air-chilled chicken that we pay a premium to get — and to cook with. The result will be proof enough of our quality thinking.

25% OFF THIS WEEK

Reg. \$5.99

Serves 3 to 4

WHAT'S FOR DINNER? FIREWOOD

We'll be featuring our pork tenderloin with porcini or three-peppercorn sauce for this week. We roast them, slice them, and serve them up with either of these two delicious made-from-scratch sauces.

25% OFF THIS WEEK

Just heat and serve.

Reg. 18.95

HOCKEY WITH HEART!

You may not know this, but this year marks the 25th Anniversary of The Unionville Men's Hockey League. There are various ways that this event is being celebrated this year, and one is a Christmas Dinner Project for the less fortunate which will be funded by the league. We are still finalizing a couple details — watch for the complete story next week.

WHAT'S COOKIN! AT THE DELI

The kitchen crew will be cooking lots of their Tippy Teriyaki Salmon this week. It's ready to go — just warm it at home. To go with it, we've made our great citrus wild rice, which has orange zest, some nubs of green onion and pecans, they go well together, and they go down better at the

20% OFF THIS WEEK

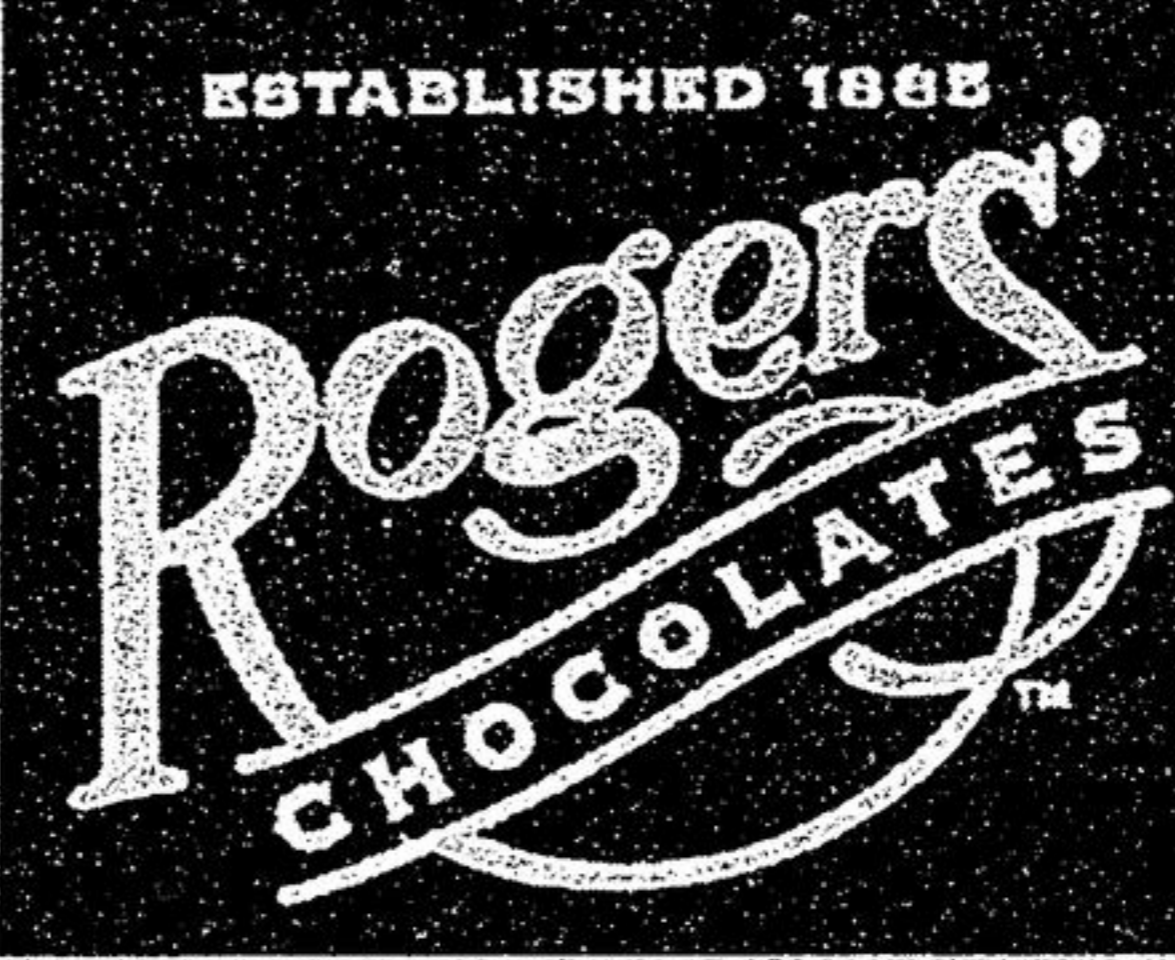
featured price of

CALIFORNIA RASPBERRIES

These are from the fall crop in California. It's a good crop, judging by the appearance — and the taste of these. If you didn't get your fill this year, or just want more, this is your chance.

2.49 Container

From California



WHAT'S HAPPENIN' OUTSIDE!

The first shipment of baugh's and wreaths has arrived — and some festive urn inserts, what seems like a whole forest of branches for your urns as well. If you're thinking inside, we've got poinsettias in big, medium and small, as well as some giant cyclamen and some very nice indoor gardens of splendid colour.

MAHI MAHI

Our fish feature for this week is from the Caribbean where the locals call it 'Chicken of the Sea'. The fillets are thick and meaty, with a large flake, it's fairly mild and slightly sweet. How to cook it? The meat counter folk have a recipe happenin' for you: sounds — and tastes — great!

12.95 LBS.

WHAT'S BAKING? THIS WEEK ...

It's Lemon week in our bakery — and we'll be making.....

LEMON SQUARES — These are the ones with a shortbread base, lots of lemon and topped with toasted coconut. We'll have them in two sizes.....

Reg. \$2.49 for the 3"x3" squares and \$5.99 for the oblong pans.

LEMON CURD CAKES — Made with white cake layers filled with tart lemon curd and buttercream icing. It's my fave! Two sizes.....

Reg. \$14.95 and \$22.95

LEMON POPPYSEED LOAVES — The perfect mate for a coffee or tea.

Reg. \$4.99 Ea.

LEMON POPPYSEED SHORTBREADS — These are all butter, delicate as can be — and delicious too!

Reg. \$9.95 Container. (We'll have Toblerone as well)

LEMON MERINGUE PIES — These will be available in limited quantities for this week — large size only.

Reg. \$10.95 Ea.

All these items will be featured this week at

25% OFF THIS WEEK

— ALSO — We've been making Tourteries and lots and lots of sausage rolls, both of which are now available in our freezer section.



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY NOVEMBER 18TH
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