

# Making snow disappear for your morning drive

Every weekday winter morning, hundreds of commuters drive from Whitchurch-Stouffville into Toronto.

Regardless of conditions, drivers and passengers anticipate an unobstructed trip. And that, except for abnormal situations, is what they receive.

But it doesn't just happen. No one in the public works department waves a magic wand and makes the snow disappear.

Here's the routine. At 3:30 a.m., a municipal employee in a patrol vehicle completes a check of streets and roads.

If circumstances warrant, the full force of snow-clearing and sanding equipment swings into action.

These include seven town-operated plows, six contracted plows and several sidewalk maintenance machines.

In addition to 470 kilometres of road, public parking lots are also part of the program.

The two contractors are Todd Bros. of Stouffville and Montgomery MacEwen Contracting of Goodwood.

According to Denis Chartrand, public works manager of operations, the town has an excellent relationship with York Region, even to shared responsibilities.

Whitchurch-Stouffville is also tied in with the region on advanced weather reports in what Mr. Chartrand describes as a very sophisticated information network.

Whatever the descriptive, the system has so far met the challenges of old man winter.

## 2,000 ring in 2008

It was family fun at its best as parents and children 2,000 strong, flocked to Stouffville's Memorial Park for the mayor's annual New Year's Eve party.

Host Wayne Emmerson praised the co-operation of everyone involved including Blair Purcell of Lionel's Pony Farm, the Stouffville Lions Club, town staff and more.

Mayor Emmerson described the event as "an old-fashioned fun night" with sleigh and toboggan rides, hotdogs, hot chocolate ice-skating and entertainment in Latham Hall.

"The fireworks were great and so was the weather," he said. On New Year's Day, more than 200 attended a free skate at the arena. "It was all family," he said. "I look forward to it every year."

## Welcome back

Following an absence of four months, Elwood Pattenden has been welcomed back to school crossing guard duties at Elm Road and Ninth Line North.

Elwood took time off following knee surgery last sum-



## Roaming Around

with Jim Thomas

mer at Markham Stouffville Hospital, his second such operation in as many years.

I filled in during his absence. Elwood's return will allow me to serve at a new site, the intersection of Glad Park Avenue and Millard Street, as soon as pavement markings are complete.

## Charitable signage

The popularity of the community sign at what was once Bridon Motors continues. Donations for posted events through January will again go to the Stouffville Lions Club Christmas Basket Program.

Expected charity receipts over the last five months should exceed \$2,000. The number to call is 905-640-3455.

## Sold-out show

The Men of Note Christmas concert Dec. 21, featuring the 45-member male chorus, the Quintessence Bell Ensemble, the Stouffville District Secondary School girls' choir and soloist Susan Brown, filled the sanctuary of Stouffville's Christ Church Anglican.

This event has proved so popular, a 2008 matinee performance is being considered.

## Boston comes to town

My wife Jean and I couldn't believe we were still in Stouffville when we visited the new Boston Pizza. Nor could we believe the incredible menu choice.

The franchise, a partnership between Keith and Susan Acton and Lee Porter, has an attractive décor with several large screens suited to sports enthusiasts.

## Ringing out the year

The year 2007 concluded on a harmonious note at Heise Hill Brethren in Christ Church in Gormley. The evening of gospel music featured The Hilltop Vocal Band of Heise Hill and His Season, a vocal trio from London, Ont.

The sanctuary was filled for the two-hour concert.

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

# OUR PEAMEAL BACON

If you are used to travelling in the States, you'll know that 'Canadian Bacon' can be anything that is not side strip bacon, depending on the locale you are in. Truthfully, once you wonder out of Ontario eastward or westward, this bacon becomes more and more rare. It could be more truthfully called 'Ontario Bacon'.

Our peameal will be on sale this week. Our butchers smile when this happens because they don't have to slice it — a time-consuming enterprise because we do it by hand. We sell lots of our peameal for a number of reasons. The first - we only sell centre-cuts. Secondly, we use a fairly low-salt cure. Thirdly, we trim it lean so that there is next to no fat. Fourthly, we don't pump it with brine to the extent that it becomes watery. Last, (but not least) we don't put it through the "extend" cycle on a tumbling machine to make it bigger.

So if peameal is on on your menu, get your knives out, sharpen them up and come and see us, 'cause the peameal deal is back!

By the piece - Reg. \$4.99 lb.

P.S. If your knife is dull, bring it too; we'll sharpen it.

**2.99**  
LB. THIS WEEK

# DRY BIRCH FIREWOOD

We've got a good supply of nicely dried birch in bags. You won't have needed it this week, but for the remainder of the month and next, you'll need some.

**5.99**  
BAG

# PRICE PUDDING

From our store kitchen comes Doreen's now — famous rice pudding. It can be had with raisins or without.

It's a bad day when we don't have any on hand. Made at least once a day!

Reg. \$4.99

**3.99**  
CONTAINER

# CREAM OF BROCCOLI SOUP

We buy very large amounts of our local broccoli in season and make lots of this soup at that time. What you get is that great summer flavour on days (like today) when it would be really good if the sun came out.

Reg. \$5.99 cont. Serves 3 - 4

**25%**  
OFF THIS WEEK

# CALIFORNIA ORANGES

As I'm eating one of these, I'm thinking that the orange boys cried wolf last year when it turned cold in what is normally sunny California. Here we have amazing oranges, nice large size, sweet and fairly inexpensive. Life as it should be!

**.99**  
LB.

# WHAT'S FOR DINNER!

Our frozen entrée feature of the week is our beef stroganoff. We make it with julienne strips of sirloin which have been browned and simmered in the amazing gravy that makes this dish. What to serve with it? Try some of the Cipriani Pasta — it's amazing too.

Reg. \$15.95 Serves 3 - 4

**25%**  
OFF THIS WEEK

# 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

# 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 —

**12.95**  
LB. THIS WEEK

# KIWIS

To me, Kiwis deliver more than they outwardly promise. To be sure, they are fuzzy, but that's really all — till you cut them, and then the excitement starts, and as my wife says — anything green is good for you.

Large size 23's

**3 For 1.00**

# WHAT'S BAKING? THIS WEEK ...

Now that the holiday excesses are in the past, things are back to normal in our bakery. There will be some diet options available, as well as a few goodies for those who don't need to.

We'll be making.....

**BLUEBERRY-BANANA BREAD** — we use some whole wheat as well as white flour and 1/3 less sugar for these. The result is lower fat and sugar, yet a high level of enjoyment.

Reg..... \$4.99

**BANANA CREAM TARTS** — these are made with custard, lots of banana, fresh whipped cream and caramel

Reg..... \$1.99

**BANANA CAKE LORETTA** — this banana cake is studded with toasted and chopped pecans, layered with cream cheese icing and then drizzled with caramel and dark chocolate.

Two sizes..... \$14.95 & \$22.95

**BANANA-BRAN MUFFINS** — these are made with a mix of whole wheat flour and bran and sweetened with honey. They are lower in fat than our other muffins and, according to Loretta, they have a cult following.

Reg..... \$1.59 Ea.

All these items will be featured at .....

While supplies last! **25%**  
OFF THIS WEEK

# THANKS FOR A GREAT YEAR!

As of last Sunday, we have been in business for 22 years. As I recall, on the day we opened there was a major snowstorm, an inauspicious start to what has become quite the major long-term adventure. We just want to say thanks for your business — and your patience with us over the Holidays. We work in tight quarters and sometimes it's difficult to make everything happen as you'd like. The 'Hockey with Heart' project we worked on with the Unionville Mens' Hockey League took on a life of its own — and I'll tell you that story next week in full detail. Another story that I want to tell you is about a customer of ours who approached us to provide Christmas turkeys for the Salvation Army Christmas Food Drive. Not only did he buy the turkeys, but the fixin's as well, to the tune of over \$10,000.00. Although he would prefer to fly 'under the radar', I'm going to tell you his name is Greg Oxenham, who, along with his dad Sid, have been long time supporters of ours. A very generous act.



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