

## Biography lasting gift for future generations

The sun shone brightly through the window of room 228 at Parkview Home in Stouffville Jan. 11.

But its warmth was surpassed by the radiance within. For on this day, the objects of Lillian Byer's affections were reserved for family and friends coming to call.

The occasion was her 98th birthday.

Lillian was born at Island Lake, north of Stouffville, a sister to Mary (Barkey), Doris (White) and Jean (Storry). She attended Ballantrae Public School.

One of her teachers was Cedric Watson, later the principal at Summitview School in Stouffville. She attended Stouffville High.

Mrs. Byer vividly recalls those simple, yet exciting times when children made their own fun and parents were central to all activities.

One incident, still fresh in her mind, was the day she shinned onto the roof of Ballantrae school to dislodge a football stuck behind a chimney.

She also remembers trying her luck at fishing.

"All I ever caught were catfish," she says dejectedly. "They were full of bones"

Lillian and Fred Byer were married in June 1930. The wedding, conducted by Rev. Morton, was held at the farm of her parents, Nellie and Delos Graham, in Ringwood. Following the ceremony, the couple left by car on a honeymoon trip to Michigan.

On their return, they took up farming at Atha in Pickering Township.

### JOHN DEERE DEALER

In the mid-1940s, they sold their farm to Wilson Bros. and embarked on a major move. Mr. Byer bought property on the northwest corner of Main Street and Fairview Avenue in Stouffville, now the site of Giles Chevrolet Ltd., and opened a John Deere implement agency.

He and Lillian lived in an apartment above. Following its sale to Ross Giles in the early 1960s, they took up residence on Maytree Avenue.

But Mr. Byer wasn't ready to retire. A skilled cabinet-maker, he turned his hand to carpentry, working with Bruce Vanderbent and the late Bud Spang.

An addition to the Heise Hill Church was one of his many projects.

Following Mr. Byer's death in 1988, Lillian moved to Parkview Village and later Parkview Home.

While living at the village, she completed autobiographies of her life, lasting gifts for her 14 grandchildren and 19 great-grandchildren.

At a time when her youngest daughter was starting high school, Lillian went back to school herself, traveling daily to Toronto to



### Roaming Around

with Jim Thomas

obtain her registered nurses assistant's diploma.

Following graduation, she was employed on the night staff at Stouffville's Brierbush Hospital, where Spring Street now sits.

She was active in other areas, singing with Thelma Bone and Edna Clendenning in an Atha ladies trio and with Grace Lehman and Dorothy Reesor in an Altona trio.

She and Edna Clendenning were initial organizers of the Stouffville Youth for Christ Choir. She also taught a women's class in Sunday school.

She enjoyed her first plane ride at age 80.

Lillian is a life member of the former Altona Women's Institute and the Stouffville Horticultural Society. Her flower gardens were always bowers of beauty.

Gifts of quilting, knitting and crochet handiwork are treasured by her children including daughters Edna Ratcliff of Stouffville, Joyce McDowell of Sebringville, Muriel Hoover of Dickson's Hill, Leila Layton of Hamilton and son Glen Byer of Mt. Albert.

The church has played an important role in Lillian's life, first Altona Missionary, later Stouffville Missionary and now EastRidge Evangelical Missionary.

Always an avid reader, Lillian, until recently, enjoyed TV including Wheel of Fortune, The Price is Right and Jeopardy.

### COMMUNITY WORK

While at the village, she helped in the Parkview store and at Stouffville's Care and Share Thrift Shop. Bowling, baking and bingo were also favourite pastimes.

She faithfully attends Parkview worship services Wednesday evenings and Sunday afternoons.

"Parkview staff are wonderful," daughter Edna said.

"The care mother receives is excellent. She enjoys it here."

Lillian's family and circle of friends are now looking two years down the road to celebrating birthday number 100.

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

## OUR SHEPHERD'S PIE

I know from taking a look at my weekly schedule that there is not enough time to do all things. Between the sports that my children play, that I play (or want to play) and work — life is a bit crowded — hardly any time at all for dinner it seems. For this reason, we have a whole freezer full of options — and close to the top of the list is Shepherd's Pie — pretty much as comfortable as comfort-food gets. It's fully cooked. All you need to do is heat it and eat it.

Serves 3 - 4  
Reg. \$10.95

**25% OFF THIS WEEK**

## PILE O' BONES

Since we take the bones out of many, many prime ribs to make Rib Eye Steaks and roasts, we've got lots and lots of amazing prime rib bones — in fact, a pile of them. These are best-slow cooked — like you do prime rib — and enjoyed Neanderthal style, meaning, pick them up with your hands and gnaw. Although they are available plain, the vast majority are sold marinated in our Teriyaki and Sherry seasoning, which makes them candy-like.

Reg. \$3.99 lb.

**1/2 PRICE THIS WEEK**

## OUR CAJUN SAUSAGES

We use some of Paul Prudhomme's spice to spark these up. I really enjoy the large amount of flavour with not too much heat.

Real good grilled!  
Reg. 3.99 lb.

**25% OFF THIS WEEK**

## CHICKEN NOODLE SOUP

With so many folks under the weather, I feel that I'm doing my civic duty by prescribing our chicken soup. I'm not a doctor, but I know this feels good to the palate and the body going down.

And get lots of rest!

Reg. \$5.99  
Serves 3 - 4 patients.

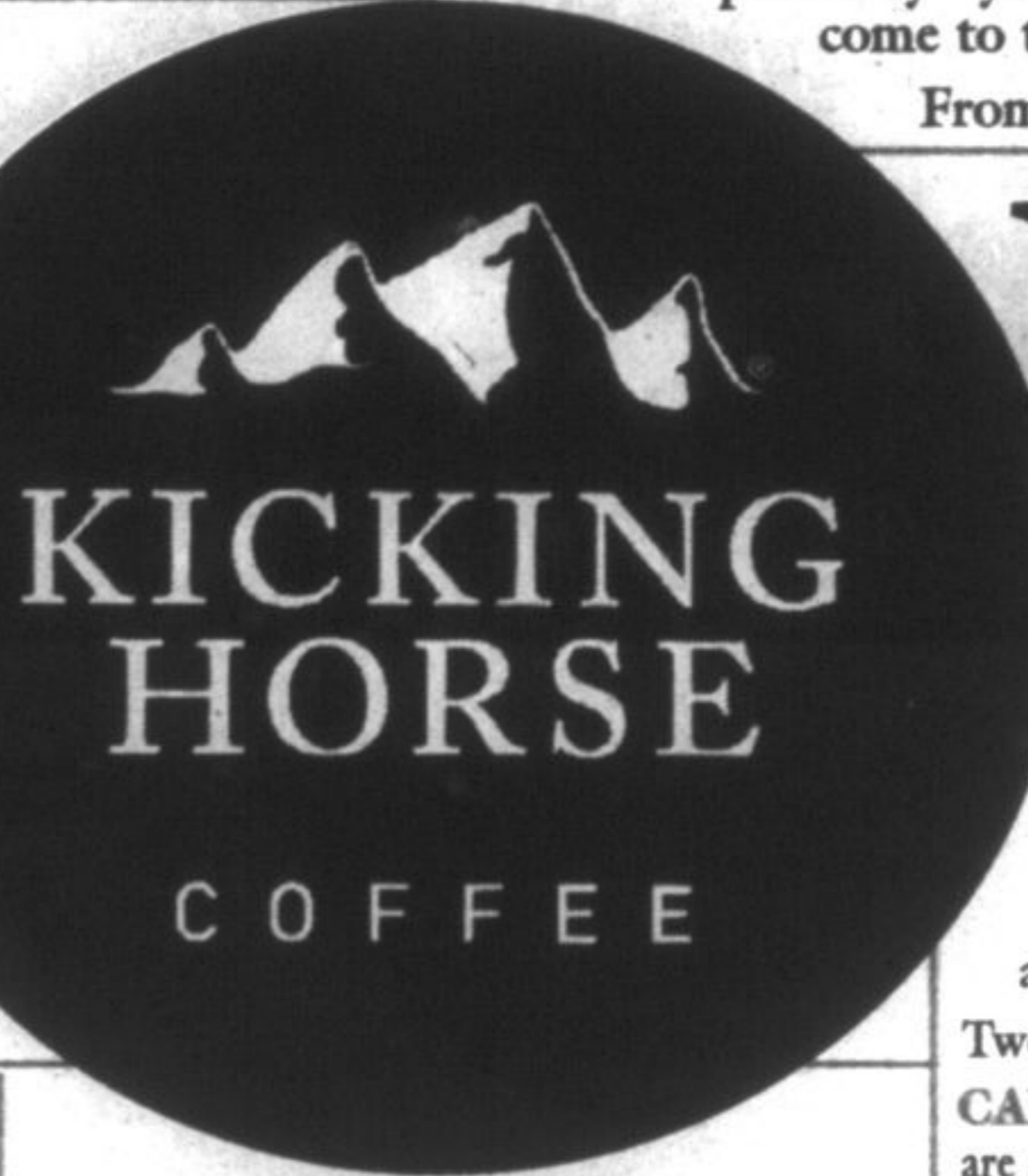
**25% OFF THIS WEEK**

## BANTARCTIC BUTTERFISH

This is also known as Bluenose Sea Bass — and it comes from the area south of New Zealand. The flesh is fairly firm-textured, like pickerel in colour, but it whitens on cooking (also like pickerel). It's moist and succulent — in this, similar to grouper.

— Fillets —

**19<sup>95</sup> LB THIS WEEK**



**KICKING HORSE COFFEE**

## PINK LADY APPLES

These have become a rather popular apple of late because they have that great combo of crispness, flavour and sweetness. Like all things good, more is better — and that would be true here, because they are a fairly large size.

**1<sup>49</sup> LB THIS WEEK**

## SMOKED BLACK COD

We'll be making some of this amazing fish this Thursday, Friday and Saturday. It's a really delicate and richly flavoured fish. Unlike our salmon, the bones are difficult to remove, so you'll have to work around them. You'll be rewarded for your work because this has an outstanding flavour. I have made a study (one of many) and I've found that the best thing to serve with this is a Fumé Blanc or an Oaky Chardonnay.

## CARA CARA ORANGES

These are oranges of a different sort — in fact, more pink than orange. During the season, there are always a few of these in our fruit basket at home — that is, until my kids find them. If I want one, I need to wander down to the store; probably you do, too, come to think of it.

From California.

**1<sup>49</sup> LB THIS WEEK**

## WHAT'S BAKING? THIS WEEK ...

It's caramel week in our little bakery, and everyone will be hard at work on this.

We'll be making.....

**TURTLE LAYER CAKES** — made with rich and moist chocolate cake layered with ganache, toasted and chopped pecans and lots of caramel.

Two sizes here ..... **\$15<sup>95</sup> & \$24<sup>95</sup>**

**CARAMEL SANDWICH COOKIES** — these are chewy milk chocolate-chunk cookies, sandwiched with our homemade caramel.

Container ..... **\$7<sup>95</sup> Ea.**  
**CARAMEL BLONDIES** — these are the opposite of a brownie, chewy, moist, dense butterscotch squares, rippled with caramel and studded with fraktal pieces — my new best friend in sweets!

These are 3x3 squares ..... **\$2<sup>95</sup> Ea.**  
**CARAMEL MOUSSE FLAN** — we start by making a fairly deep Oreo crumb crust, fill it with caramel mousse with fraktals folded in and then garnished with a drizzle of caramel and chocolate shavings, just to be sure.

Two sizes here ..... **\$12<sup>95</sup> & \$22<sup>95</sup>**

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

## HOCKEY WITH HEART!

This is quite a story ..... it all started when John Cabrelli, a local guy that pretty well everyone knows, came with an idea to help out at the Food Bank. What happened is this: I said that we could get a few turkeys, and perhaps some vegetables and so on — which became a box with a turkey and everything that you'd need for Christmas dinner — right down to the eggnog, donated by Natrel — 170 of these complete dinners actually. Since we both play hockey — and on the same team we thought that we could ask the Hockey League to be a partner in this, being their 25th Anniversary and all. The answer was an instantaneous 'Yes' — and help they did. One of our delivery vans became the 'Grocerymobile', with Angie Ballantine and the people at ICON Graphics got it decked-out with signs, and it went in both the Markham and Unionville Christmas parades — along with the police horses and — the Markham Islanders Bantam 'A' team, which is managed by Jane Stephens. The following three Sundays saw the 'Grocerymobile' at Crosby busily collecting food and cash donations, and staffed by volunteers from the Hockey League and families, including one individual who was there through thick-and-thin, Kyle Del Bianco. — and all these people were well supplied with coffee and treats by Ajay of Timothy's on Main St., Unionville. The result here is that we collected about 50 bins of food for the Food Bank. Next, the teams in the league chipped-in with a challenge to raise funds of their own — the result being in excess of \$20,000 — and that includes \$400.00 from the Blue Mite Team from the house league. Here was a group of 4, 5 and 6 year olds who decided to forego a gift exchange to chip in — and a generous parent who decided to match the amount, and it includes the team from the Economist who matched that. Now, this doesn't happen without a lot of organizing, and that was ably done by John, Patty Esaw with his shoulder in a sling, and Bill Dawson, a true community guy — and countless volunteers who packed all the boxes in our kitchen (the Bantam 'A' team again) and the moms and dads who delivered all 170 around the community. This was truly the Christmas spirit at work. We as a group want to say a big **THANKS** to all who helped — it was a lot of fun.



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JANUARY 20<sup>TH</sup>

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

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