

Kaitlyn's time to shine for school, hospital

Over the past 133 years, Toronto's Hospital For Sick Children has welcomed hundreds of children from Whitchurch-Stouffville.

Staff and students of Glad Park Public School welcome Sick Kids staff to Whitchurch-Stouffville tomorrow.

The celebration, unlike anything experienced here, recognizes a Grade 6 girl as its Children's Miracle Network Champion.

Kaitlyn O'Brien is one of 10 children to be honoured across Canada.

The assembly, a partnership between the hospital and Wal-Mart, was arranged through Glad Park principal Drew McNaughton, Sick Kids' public affairs associate Caroline DeSilva, hospital development officer Dee Diaz and Ed Wirun, manager of the Wal-Mart Super Centre in Stouffville.

"Our school is bubbling with excitement," Mr. McNaughton said. "Nothing like this has ever happened here."

Kaitlyn, 11, daughter of Jason and Michelle O'Brien of Stouffville, was admitted to Sick Children's Hospital shortly after birth.

She was diagnosed with Vacterl syndrome, an illness that, even in layman's terms, is too difficult for most to understand.

However, with childlike simplicity, Kaitlyn explains it this way: "some of my inner organs stopped working".

What followed, Michelle describes as amazing.

Countless surgeries, extending over a one-year period, plus monthly checks, has resulted in the emergence of a vibrant little girl possessing leadership qualities second to none her age.

I try and teach others how to deal with problems similar to mine.

These roles include membership on the Sick Kids' children's committee, a helper with Glad Park's kiss-and-ride program, participant in ballet with the York Dance Academy and lover of drama and gym.

She's also a Sun-Tribune carrier. The paper's carrier of the month in November, she's saving her earnings for the hospital fund.

With beautiful auburn hair, bright blue eyes and sparkling white teeth glowing as she speaks, Kaitlyn tells of adjusting to hospital routines.

"I try and teach others how to deal with problems similar to mine," she says.

"I now know my way around (the hospital) pretty well. I also know many of the doctors and nurses. They've



Roaming Around
with Jim Thomas

all been wonderful.

"My mother and dad took really good care of me while in hospital," she adds.

"They even stayed with me and slept there overnight."

Kaitlyn's mother describes Sick Kids hospital as a phenomenal place.

"We're fortunate to have such a marvelous facility so conveniently located and a staff so skilled and caring," she said. "We can't thank them enough."

During March break, Kaitlyn and her family, accompanied by other champion children from across Canada, will be treated to a week at Disney World, courtesy of Wal-Mart.

The firm's U.S. division accords a similar privilege to a select group of boys and girls from across the United States.

While visiting Disney World, Kaitlyn will have an opportunity to share her miraculous story with audiences on behalf of Sick Kids hospital, promoting financial support for the institution.

She will also serve as grand marshal at Wal-Mart's Walk for Miracles in June.

Kaitlyn's mother, a receptionist at CTV, says the love and care Kaitlyn's received at Sick Kids and Glad Park "bring tears to my eyes".

Carol Hopkins, an area nurse, visits Kaitlyn at school three times daily.

"She's marvelous," Ms O'Brien says.

"My room teacher, (Anne Jones), is also very nice," Kaitlyn adds.

Kaitlyn admits she's not sure what's in store when students gather for a school assembly tomorrow.

But Ms DeSilva of Sick Kids knows.

"What better way to celebrate Kaitlyn's achievements than in the company of her peers? It's sure to be an exciting morning."

For the occasion, Kaitlyn will wear a pendant bought two months ago at Sick Kids.

On it is inscribed her favourite word: believe.

That says it all.

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

CHICKEN PIES

Many folk from the trade come to visit our store to see what we do — and how we do it. Usually they'll ask how we got started in the frozen entrée business. It seems to me that we've done it forever — but when I think back, Doreen's Chicken Pies were the first thing (and for the longest time, the only thing) that we made. When it came to having a huge backlog of orders, we realized that our customers were telling us something. So this is it, folks, the 'Charter Member' of our frozen entrée business that has grown quite large indeed.

Reg. \$14.95 ea.
Serves 3 - 4

25% OFF THIS WEEK

H SMOKED PORK HOCKS

As you know by now, we have copious amounts of these beauties prior to the holidays, because for every ham that we make, there's a hock. They're meatier than usual, slow-smoked over oak and delicious as can be! While quantities last.

.99 LB.

C DEL MONTE CANTALOPES

After a fairly long stretch of not having really good cantalopes, the new crop have arrived. These are the very big size '6', which is the premium size. They have premium flavour and sweetness ... and a great price this week!

1.99 Ea.

R 'PRIME' RIBEYES

'Prime' is the highest grade of beef in Canada and the United States. Only about 1% of the beef graded meets the criteria that signify 'prime'.

We have a limited supply of ribeyes this week of the 'Prime' grade. Since we pay extra to get these, we normally charge extra, but not this week. Incidentally, I think that the meat grading system in Canada requires a bit of explanation ... Grade 'A' beef has a number of variations; Grade 'A1' being the leanest and the minimum standard for Grade 'A', whereas Grade 'AAA3' is the most marbled, except for 'Prime'; which is a notch higher. There is no Grade in Canada called 'Select'. "Canada Select" is in fact an Alberta Grade unique to a particular meat packer (you're allowed to do this in Canada), and this meat does not meet the Grade 'A' standards. It's usually a much lower price and also lower in eating quality. In the United States there is a 'Select Grade', which is also on the low end of the eating quality scale — and is usually cheaper as well.

S HONEY GARLIC SAUSAGES

This is an old, faithful sort of sausage that we make every week — it sure has a following of its own. To make these, we use fairly lean, coarse-ground pork, a good amount of garlic, black pepper, honey, and a touch of nutmeg.

25% OFF THIS WEEK

S BEEF BARLEY SOUP

Our feature soup is Beef Barley. I love the heartiness of this soup — it has great flavour, lots of beef (brisket point) and it's filling.

25% OFF THIS WEEK

Reg. \$5.99 ea.



KIWI

Anyone who knows me well also knows that I am not a nighthawk, because four mornings a week I get up in the middle of the night to drive down to the produce terminal in South Etobicoke. I usually arrive in good time to sit and have a coffee with 3 or 4 of my buddies. The talk ranges from tractors to trucks, to store procedures and business, but inevitably to produce matters. I was mildly appalled to find out that Kiwi is a big item in most of my buddies' stores, but not mine. Why so? I thought ... perhaps it's where I have them displayed ...

I've set things right now. The display is moved, the kiwi is beautiful and the price is right; let's see what happens now!

3/1.00 THIS WEEK

P DESSERT PITAS

When I see these, I think that this is what the inventor of Pita originally intended. They're made with puff pastry (our own) and filled with fruit; flavours being apple-raspberry, peach, apple-cherry, apple-blueberry, apple au naturel and apricot. These are big, in fact 6" round. You may need to share ...

1/3 OFF THIS WEEK

Reg. \$5.99 ea.



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 HAPPENING OUTSIDE!

I just finished a buying visit to one of our suppliers of planting containers. We bought some interesting stuff, more of the familiar containers that sold out last year, and a few new ones that I'm excited to be planting in. Further, one of my market buddies and I made an arrangement with one of the growers to plant some 6" pots of some more popular varieties of container plants; this instead of the 4" size. Our thinking is that it's already a short season, so better the plants have a head-start and look voluptuous earlier. And, the pansies should be ready at the end of March. It's all so exciting ...

BOSC PEARS

These pears come from Washington and are very big and beautiful. You'll need to let them ripen to be at their best ... and the best thing to serve with these is a mature cheese, perhaps a white cheddar.

.99 LBS.

WHAT'S BAKING THIS WEEK... ?

We'll be making our fabled jelly rolls this week. We got started with these a long time ago when one of the kitchen guys (Kimmo, I think) made up one for the staff lunch. It was an item that he and his mom made in their Finnish deli.

When I asked him if he could make a whole bunch more to sell in the store he explained that he was very busy with his other jobs and couldn't — and truthfully it was some months before these appeared as an occasional and, eventually, an everyday item in our little bakery.

We'll be making them this week in these three flavours; lemon, with homemade lemon curd and whipped cream; mocha, with layers of ganache and mocha cream custard; and mixed berry, with whipped cream.

These will be featured this week at

25% OFF THIS WEEK

While supplies last!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 2ND

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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