

Settlement reached with crash victim

It's been more than four years, but a settlement has finally been reached between the Markham and East York Agricultural Society, better known as Markham Fair, and Jody Brown of Stouffville, a former fair director.

Mr. Brown was seriously injured in 2003 when struck by a motorcyclist during a stunt show on the race track. He suffered two broken legs and other injuries.

Amount of the settlement was not disclosed.

"We're pleased it's all behind us," fair general manager Dan O'Brien said. "We can now move forward in a positive way."

Mr. Brown declined to comment.

Sacred sounds return

St. James Presbyterian Church hosts its 38th annual Sacred Music Night May 4 at 7 p.m. Participants include The Springvale Male Quartet, The Believers' children's chorus and soloists Kirstie Hembruff, Jennifer Thunem, Madeleine Eddy and Susan Brown.

Proceeds from the free-will offering go to the Whitchurch-Stouffville Student Music Scholarship Fund.

Town houses in demand

While mailed pamphlets usually end up in our recycling bin, a recent brochure from Michele Keens, sales representative for Sutton Group, Town & Country Realty, attracted my attention. In it, Ms Keens listed the average sale price of houses in Stouffville as of February.

These follow: Two-storey townhouse, \$273,750; two-storey semi-detached, \$324,400; two-storey detached, \$404,278; bungalows, \$451,250. According to Ms Keens, two-storey townhouses are in greatest demand, requiring, on average, only 17 days to sell.

Who will fix the lawn?

Due to the depth of last winter's snow and the frequency of road-clearing, many lawns bordering roads shoulders have taken a beating. So who's responsible for repairs, the town or the home owner?

"It's a grey area," says Denis Chartrand, public works' manager of operations. "There's no black and white answer."

If the road is curbed, then the grass becomes the residents' responsibility, he explains. If there are no curbs, the town deals with problems on an individual basis.

Hungry children here

In Toronto, it's common knowledge that, every day, hundreds of children attend school hungry.



Roaming Around

with Jim Thomas

So we shrug it off, thinking this an inter-city problem. Wrong! It's also a problem in Whitchurch-Stouffville. The council at Glad Park Public School is meeting the dilemma head-on, budgeting \$1,000 to cover the cost of emergency food.

The program is called Families Helping Families. How widespread is this? We'd like to know.

Old made new again

While traveling through the countryside, Gord Lewis of Uxbridge spotted an age-old hayloader in a field near Seagrave, north of Port Perry. He contacted his brothers, Murray and Harry of Markham, and a deal was struck.

Together, with the help of Trevor Watson of Stouffville and Earl Appleton of Unionville, they dismantled the machine, added missing parts and painted every piece in original McCormick-Deering colours. It will be put to the test this fall when Lewis Bros. host their annual threshing bee.

Bowling for autism

What is autism? My computer dictionary describes it as: a disorder affecting a child's social and communication skills. It's a problem more prevalent than you think. On May 3, a fundraiser will be held at the Stouffville Bowling Centre from 2 to 5 p.m. Funds raised go to the Autism Ontario York Camp.

Add to art collection

I've received beautiful paintings and sketches from notable artists including Robert Bateman, Jim Bessey, John Roberts and Pat Wheeler. Recently, this collection received a boost thanks to a Music Mania fundraiser at Christ Anglican Church.

I was the winner of an amazing piece of art by Stouffville's Bruce Burton. It's a limited edition reproduction of Maple Leaf Gardens, completed by Mr. Burton in 1998, a year before it closed. When framed, it will occupy a place of prominence in our home.

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

RIB EYE STEAKS

We sell a disproportionate number of beef ribs in our store, largely because we really go to great lengths to be sure of their eating quality — in fact as I write this, I have just returned from a visit to three different meat plants to hand-pick the ribs that we'll be selling this week and next. What we look for is that old-fashioned marbling in the meat, good 'conformation', which is the general shape and fullness of the cut and the right amount of external covering fat on the carcass — which tells me that this steer didn't win the 100 yard dash — I'm generally looking for the couch-potatoes of the pasture. Two things come to mind while I do this. One is the absence of my competitors at the meat plant (I've never seen anyone else picking meat) and two, who gets what's left after we've picked ours? Long story made short is that our rib eyes will be on sale this week at 20% off our regular price. Go get the propane (or briquettes) and have a B.B.Q.

Our Rib Eyes
Reg. \$14.95 lb

20% OFF THIS WEEK

WILD STRIPED BASS

At first I couldn't find this in my 'Encyclopedia' but only because I was looking in the wrong section — it is important enough to have a section of its own — five pages, actually. It turns out that, as cod was to our east coast fishery, striped bass was to the American Atlantic coast in times past. What we have is 'long-line' caught striped bass, and they've been filleted. What makes these really good is they eat crab, crayfish and elf lobsters, something that would make anyone delectable I think. It will be arriving Friday — and we should have enough for Friday AND Saturday, unlike our halibut last week (if you missed out there, see one of us and we'll get you fixed-up at the feature price.)

We'll have recipes too!
From Maine.

19.95 LB. THIS WEEK

HAYDEN MANGOES

There are five main types of mangoes; Ataulfo, Hayden, Tom Atkin, Kent and Keitt. Ataulfo are the flatter yellow ones which are an early variety, and they're generally followed by Haydens, but both are usually available at the same time. These are followed by Tommy Atkin, Kents and lastly, Keitts. For eating enjoyment the Ataulfo and Haydens, and probably more so the Haydens, are at the top of the class. They will change colour to a yellow/pale green with some blush as they soften and ripen — and if you wait patiently for this event, your reward will be a trip to mango heaven.

Size 8's
(Fairly Large)

.99 EACH

ONION SOUP

I think that our onion soup is one of the best things that we make. We start with Spanish onions — lots of them — and cook them down in a combo of beef and chicken stock, some Guinness, port, and Rosemary and Basil, to name a few ingredients. Reg. \$6.99 - Serves 3 - 4

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE

Pansies are the order of the day. We now have 12" bowls as well — quite a few hundred to choose from and more arriving on Saturday. Despite the now fine weather, it's much too early to contemplate much else, for the next few weeks anyway. As well as 12" bowls, we've received a shipment of the 16" size, some 8" square planters and a further lot of flats of individuals for you do-it-yourselfers.

SAGE & ONION SAUSAGES

These to me have always been a dinner sausage, and by this I mean you don't have them in a bun — but on your plate with a veg and starch as a usual dinner. I had one of these in a hunk of Manoucher's baguette, topped with some of our onion jam, slightly warmed. Now this is great!

Reg. \$3.99 lb

25% OFF THIS WEEK

FRESH CUT GERBERA

These beautiful happy-faced flowers will be available in abundance this weekend. The grower for some reason has a whole bunch reaching maturity at once — and you're the lucky winner. I usually use these to augment a large bunch, something easily done this week because (a) there will be lots of neat colours and colour combos to choose from and (b) we've discounted the price a lot.

WHAT'S COOKIN' AT THE DELI?

With the coming of Spring, we change-up some of the salads we make — and one of those is our wild rice citrus salad, which has some dried fruits as well. Really good. We'll also be making a chicken curry dish — using our boneless air chilled chicken — and to go with this we'll have a pearl rice pilaf — all good stuff for dinner.



WHAT'S BAKING! THIS WEEK...

We're having an orange week in our little bakery this week, and we'll be making ...

ORANGE CREAM PIES — these are velvety and 'citrusy' — we fill a Graham Crust with an orange chiffon cream that (to me) tastes a lot like a creamsicle (best ice cream bar ever). It's garnished with whipped cream and yet more orange

Reg. \$12.95 ea.

ORANGE CUSTARD FLAN — made in a buttery shortbread crust which has been brushed with white chocolate and filled with a creamy vanilla-orange custard; it's then layered with fresh orange slices, glazed, and then drizzled with chocolate.

Reg. \$22.95 ea.

CHOCOLATE - ORANGE SHORTBREAD — made with freshly-grated orange zest and chocolate

Reg. \$9.95 cont.

CHOCOLATE ORANGE BUNDT — this is a marbled coffee cake in bundt form with a ganache-filled 'crater' and 'moistened' with a Grand Marnier syrup — then glazed.

Reg. \$16.95 ea.

ORANGE-ALMOND MACAROONS — these are flourless, if that is important to you. It's a meringue-style cookie which is crisp and chewy and drizzled with white chocolate.

Reg. \$2.49 ea.

ALL THESE ITEMS WILL BE FEATURED THIS WEEK AT

25% OFF THIS WEEK

IT'S BACK

We've been out of our savory pecans that we do up with smoked sea salt; they are available again. You can eat 'em just like that or use them as croutons in a salad. Very delicious!

WHAT'S FOR DINNER!

In our big kitchen we've been making copious amounts of our beautiful beef stroganoff. This to me is big-time comfort food. It's great with mashed potatoes, egg noodles or spaetzle, or with rice — all you need to do is thaw it and warm it.

All the work's done!
Serves 3 - 4
Reg. \$17.95

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 20TH

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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