

Musical couple was a class act

Dan, Dan, the music man will soon retire. The end of June marks the end of an era for Daniel McConnachie, staff music director at Stouffville District Secondary School.

For wife Martha, too, a teacher almost 16 years at Stouffville's Summitview school.

However, it's not retirement in the true sense of the word. Mr. McConnachie will pursue a doctorate degree at Boston University, starting in September.

Mrs. McConnachie will focus her attention on two extra-curricular loves, art and photography. She also hopes to become fluent in French and join a choir.

Dan McConnachie was born in Toronto but moved with his family to a farm near King City where he attended secondary school.

Martha is a native of the United States, growing up in Katonah, N.Y., 70 kilometres north of New York City. They met while attending Queen's University, Kingston.

Even as a student, music flowed from Mr. McConnachie's fingertips. He played the bassoon and baritone sax in the King City high school band.

"As early as grade 10, I was pretty sure teaching music was what I would do," he said. "There was always a lot of music sung and played in our home."

He was also greatly influenced by Carl Mulcahey, his high school music director.

But he didn't depend entirely on others to cultivate a career. While attending Queen's, he also played in the university band.

After obtaining her bachelor of music degree, Mrs. McConnachie taught school at Picton, Kingston and Kettleby before coming to Stouffville.

At Summitview, she directed the Grade 6 to 8 extra-curricular band, the Grade 8 bell choir, taught vocals from kindergarten to Grade 5 in addition to teaching Grade 7 English and math.

"As young as age seven, while studying piano, I realized my life should revolve around music and children," she said. She never veered from this path.

After obtaining his master's degree at the University of Toronto, Mr. McConnachie attended teacher's college back at Queen's.

His first position was King City Sr. public school where he remained eight years. Orchard Park school, Stouffville followed, then Lake Wilcox, Rogers, Newmarket and Richmond Hill High.

He arrived at SDSS as music department head in the year 2000, succeeding Doug Walker.

"It's been wonderful here."



Roaming Around

with Jim Thomas

he said. The town, he notes, is rapidly changing, "but I still look on it as a country community".

While proud of his senior band, Mr. McConnachie says watching the progress of Grade 9 students has been extremely satisfying. He claims music programs in Stouffville's feeder schools has given many young people a head start.

Rewarding too, he suggests, is seeing graduates utilize skills in extended music careers including Michael Volk, piano at Queen's; Aaron Clubine, percussion at York and Claire Howard, graduate flutist from McMaster.

Nor can Mr. and Mrs. McConnachie ignore the pride they hold for their family. Daughter Grace, 26, a graduate in history and physical education from Queen's and now living in Ottawa, and daughter Sarah, 22, a hockey scholarship graduate from Cornell and now employed near Syracuse in New York State.

Grace is a fourth generation graduate from Queen's. She and her fiance will be married at the university's chapel in July.

He proposed to her atop the Great Wall of China, Mr. McConnachie said.

Nor will he forget the recent SDSS spring music concert when he received a student-autographed goaltender's stick, recalling memories of his hockey days with Oak Ridges and Richmond Hill.

Mr. McConnachie admits he'll miss Stouffville Secondary but, is looking forward to obtaining his doctorate.

"It'll be a new phase in my life," he said.

He and Martha also plan to do some traveling including trips to Europe, Venice and Alaska. As well, he wants to continue his association with the Newmarket brass band and perhaps join a community jazz band at Uxbridge.

His successor, Diane Marlatt, moves over from Markham High.

"She's very enthusiastic," Mr. McConnachie said. "I know she'll do a good job."

A good job is the record both leave behind.

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. And truthfully, once you wander out of Ontario eastward or westward, this bacon becomes more and more rare. It could truthfully be called 'Ontario Bacon'.

Our peameal will be on sale this week. Our butchers like it when that 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. Lastly, (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

THE GRAPES OF SWEETNESS...

Our green grapes are now from Mexico — and a particularly good shipment. The variety is 'Sugarone' which is available between the 'Perlette' and the 'Thompson' crop. Enjoy them!

1.99
LB. THIS WEEK

SMOKED BLACK COD

We'll be making some of this amazing fish on 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.



By Kate MacDonald

WHAT'S COOKIN'! AT THE DELI!

The kitchen folk have made a beauty crab bisque for this week that uses some spinach pasta, king crab leg meat with the necessary onions and peppers in a cooked-down bisque — it's really good — also, we'll be having a feature on Doreen's rice pudding, either with raisins or au naturel, and our old-time recipe of spicy bean salad, both at ...

25% OFF THIS WEEK

NEW ZEALAND KIWI

We've got the genuine article going on this week. We bought size '25' which is big, and to me, they look fuzzy and beautiful!

2 FOR 1.00

WHAT'S HAPPENIN' OUTSIDE!

The sidewalk is full and ready to go this morning. What we've found is that the sidewalk is too small and we've overflowed a bit into the lot — and caused a few parking issues — sorry about this, it will get better very soon.

What you'll find is a new shipment of beauty hibiscus bushes in yellow, red and pink and standards as well, mostly in red. The window boxes are now in nice bloom, in a variety of colours.

What's new is another shipment of 6" hibiscus for planters, yet another of fibre geranium hanging baskets with trim, some of those sun-loving gazanias, more salvia, both the perennial and annual in blue, reiger begonia patio bowls in full bloom (for the shade) and an assortment of medium-large shade baskets starting to bloom.

A few passion flowers have drifted in, the last shipment of mandevilla has arrived, more tomato plants came Tuesday (good size ones). There are numerous cacti planters done, including the huge centerpiece, some 6" pots of dahlias in a couple of vibrant colours and a good assortment of 25.00 size patio pots with attitude.

Another shipment of ferns have come in, as well as some palms of about 3' size. Some of the smaller stuff is winding down a bit, so don't leave it too late — it's now o.k. to plant!

DID YOU KNOW ...?

In fact, we all know that horses like carrots. But did you know that on their birthday they like carrot cakes? Happy birthday to 'Sox' the horse on his 29th.

WHAT'S BAKING? THIS WEEK ...

Well be making ...

STRAWBERRY SHORTCAKES — made with moist and fluffy white cake, fresh whipped cream and diced strawberries. They are then garnished with whipped cream and chocolate-dipped strawberries.
Two sizes **\$18⁹⁵** and **\$28⁹⁵**

STRAWBERRY PUFF PASTRY — These are baked with custard and strawberries, then glazed and garnished with more fresh berries. Reg **\$3⁴⁹** ea.

APRICOT GINGER MUFFINS — made with some of the 'mini' apricotes from the produce department. We make them with a bit of ginger and nutmeg, and top them off with a brown-sugar crumble.
Reg **\$1⁶⁹** ea.

STRAWBERRY SUGAR COOKIES — These are the large sugar cookies which have been hand-painted with royal icing. You could either frame them because they are so beautiful or show them to your kids — the cookies won't stand a chance if you do that.
Reg **\$2⁹⁹** ea.

STRAWBERRY CHEESECAKE — This is the week's 'flourless and sugarless option'. The crust is made of toasted ground almonds and hazelnuts. The cheesecake portion is sweetened with a bit of honey and puréed fresh berries.
Reg **\$14⁹⁵** ea.

All these items will be priced at ...

25% OFF THIS WEEK

CAJUN SAUSAGES

We make these with Paul Prudhomme's spice, as well as a few of our own. The result is New Orleans character with a delicious twist!
Reg. \$3.99 lb. **25% OFF THIS WEEK**

COMING! NEXT WEEK!

Some of you will remember Christine Cushing doing a bit of cooking at the Hospital Gala Launch. She will be here next Friday to do a 'Launch' of her own — pasta sauces to be precise. Watch next week for the date and time.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JUNE 8TH

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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