

Friend of swans a reservoir fixture

Should you be in the area of Millard Street between Winlane Drive and Bayberry Street, you'll probably see him.

You can set your watch by him.

For 72-year-old Chris Stainton, a retired teacher, regularly keeps his daily date with Mother Nature at the Stouffville Reservoir.

He travels the distance, about four town blocks, by bicycle. And always with several slices of bread fastened to his carrier.

He focuses his attention on several trumpeter swans who, from early spring to late fall grace this man-made lake. After considerable coaxing, he now has them eating out of his hand.

He also enjoys other feathered inhabitants including throngs of Canada geese. They, too, call this quiet haunt their home.

Born in Scarborough, Mr. Stainton attended Scarborough Collegiate and later Toronto Teachers' College on Pape Avenue.

His first teaching position was at William G. Miller public school, then Eastview, where he remained 25 years. He has two sons and two daughters, all SDSS graduates.

Mr. Stainton enjoys the harmonica and so do residents of Parkview Home. He plays there regularly, as well as at Bethany Lodge, Unionville, Wood Haven, Markham and York Central Hospital in Richmond Hill.

He spends as much time as possible at his cottage on Blackstone Lake near Parry Sound.

There, the loon is his favourite bird. He can mimic their calls with amazing accuracy. The same with swans, ducks and geese.

According to Mr. Stainton, watching a swan take off or land is an amazing sight. One time, he saw six touch down, all together.

When he catches a glimpse of a leg band, Mr. Stainton calls Al Johnson, a Stouffville friend and also an enthusiastic swan-fancier.

Calling all babies

Strawberry Festival weekend is less than two weeks away, so it's time to prepare wee ones for the annual baby show.

The date is June 28 at 10:30 a.m. Classes range from three months to 15 months.

The show host this year is Christ Church Child Care Centre. Sponsors are Tim Hortons of Stouffville and the Stouffville IDA.

Registration forms are posted on the festival website at strawberryfestival.ca

Entries may be dropped off at the Lebovic Centre or Christ Church Child Care. Pre-show registrations will



Roaming Around

with Jim Thomas

also be available.

Bicycles are back

The high price of gas, \$1.34.7 a litre at last check, is bringing the bicycle back. Not that it ever left. It's always been a favourite mode of travel for pre-teen boys and girls.

But now, adults are taking to this type of transportation, particularly in town.

Stouffville's Boyd's Source for Sports reports a huge increase in bike sales during the month of April.

Boyd's feature Specialized and Trek models, ranging from \$320 to \$2,500. They have 320 in stock, all 24-speed.

Charitable signage

The community signboard, located at Main Street West, is reaping dividends for individuals, organizations and charities.

During the past nine months, \$2,990 has been raised through free-will donations including: \$655 for the Terry Fox Foundation; \$750 for the Student Music Scholarship Fund; \$585 for the Stouffville Lions Club Christmas basket drive; \$565 for Markham Stouffville Hospital and \$435 for the Jr. Achievement Program.

During June and July, donations go to Autism Ontario's York Region branch.

If you want to post an event, call me at 905-640-3455 or e-mail thomas-jim@rogers.com

Remembering Casey

A recent column, on the 25th anniversary of St. Mark's Catholic Church, said a committee had been established in 1979 to seek parish status for a mission in Stouffville.

Five members' names were listed, but a sixth, Casey vanMaris, was omitted.

"He was a pillar in our church," said organist Teresa Kusatz.

He was also a pioneer in area soccer circles and in the landscaping community.

I regret the oversight.

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

ARE YOUR MEN HUNGRY?

Every year for Father's Day we cut some of our Texas beef chops. They are extra-thick rib eyes that come with a bone as a handle — and they are rather neandrethal in size. These are cut only from the chuck-end of ribs of beef that have all been picked out at the meat plant by me — the sole criteria I use is eating quality. They are best cooked a bit more slowly, much like you would cook a thick sirloin — and they'll take about the same amount of time — 20-25 minutes. There will be only a limited quantity, so it's best to act early.

14⁹⁵ lb.

WHAT'S FOR DINNER?

We'll be featuring our chicken bundles from the frozen section. These are made using boneless thighs which have been flattened and rolled with a meusli-wild rice stuffing and then drizzled with a white-wine sauce. They are fully cooked, you just need to heat and serve these, perhaps with some orzo or rice, or perhaps with my fave spaetzle — almost anything will do just fine.

25% OFF THIS WEEK

Reg. \$17.95

P.S. Be on the lookout for a few new items that we've been working on. One is a Thai chicken dish and the other soon to come is Hoisin beef. There are many to follow ...

TEXAN SAUSAGES

These are a fairly sparky pork sausage with enough bite to notice. We use coarse-ground pork and we make them a little bigger than most others.

Reg. \$3.99 lb

25% OFF THIS WEEK

W — SEADLESS — WATERMELON

We've got a nice lot of seedless melons — this one from the new Texas crop (what's with Texas this week). Don't be thinking of buying these whole this week; firstly they are so large that they'll be tough to carry and secondly, if you get it home, it will last you forever. It was a mom who was tired of cleaning up seeds that invented these, I'm certain.

From Texas

49¢ lb. THIS WEEK



WHAT'S COOKIN' AT THE DELI ...

The kitchen crew have a few neat things on tap for this weekend. Firstly, we'll have two cold soups available, one is a cantaloupe soup that has just a touch of spark, very refreshing, and the other is a gaspacho, in which we use, as in the rest of the store, Ontario tomatoes.

In the prepared section we'll have some beauty sesame-crust sea scallops with a tipsy teriyaki. In the salad section, you'll find a deal happening on our very interesting — and refreshing — Napa salad. It's all good.

WHAT'S HAPPENIN' OUTSIDE!

Our assortment is shrinking quickly, but we've got some refills on the way. Hibiscus are arriving Thursday, more shade hanging baskets are on the way, more 'Hens and Chickens' arrangements are being constructed as we speak, and the last lot of ferns will be here, alas, no bigger ones. We'll have a deal zone set up to find those items which require some mothering and a good home.



... as promised, we'll be featuring Christine Cushing's two new pasta sauces, as well as her originals this week ... and she'll be here from 11:00 a.m. to 2:00 pm on Friday to give you a taste personally.

As well, we will be offering a feature price of 25% off on all her products this week.

Great stuff!

WE'VE GONE FISHING!

We've got a nice shipment of Cobia happening. This fish is found on the Atlantic coast, usually in warmer waters. The meat is firm and white, excellent sautéed, baked or broiled — and although we'll have recipes for you, any of the Orange Rouge preparations would work well. If you are from or stay in the Tampa area, you may know this as Lemonfish.

14⁹⁹ lb.

FRESH CORN

We'll be receiving shipments of corn on Thursday and Friday. It's from Georgia which is the same area as last week — really good corn. If you are planning a cook-out, you'll need this!

From Georgia

Expertly trimmed by my son and others.

1⁹⁹ /6

WHAT'S BAKING? THIS WEEK ...

After a whole bunch of thought and conversing of our customers, we've come up with what we think is the Father's Day dessert menu of choice.

We'll be baking ...

PIES! Not only will we have all the usual fruit pies, we'll have my fave lemon meringue, coconut cream, and key lime.

CHEESECAKES will include swirled lemon raspberry, chocolate rum, and caramel pecan.

MOUSSE CAKES! There will be our famous black and white, we'll have our triple-decker chocolate and triple-decker mango.

LAYER CAKES! will include chocolate ganache, a great black-forest cake, and Sox's fave, our quad-layer carrot cake. You'll also find blueberry-peach custard cakes, chocolate-raspberry bundt cakes, lots of jelly rolls, Queen Elizabeth and flourless chocolate.

FLANS will include lemon curd, apricot-almond cream (amazing).

BRULEES this week will be vanilla and 'B52'.

... and this is not all, but it will give you a flavour of what's on offer. Rule #1: Dad's need dessert.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JUNE 15TH

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

548 Carlton Road, Unionville

940-1770

www.thevillagegrocer.com

