

# Rain didn't dampen our festival spirit

The rain departed, the people arrived and on went show.

However, at 7 a.m. Saturday, with lightning flashing and thunder rolling, there were those who undoubtedly wondered if there'd be a show at all.

But just as the Strawberry Festival parade began moving east on Main Street, the inundation ceased, much to the relief of procession organizer Justin Altmann.

While the curbside crowd was limited to mainly to vendors, most of whom, I suspect, had endured inclement conditions before, I heard no complaints from participants. Quite the opposite. Most enjoyed the challenge. A tip of a still soggy chapeau to Mr. Altmann and company for a job well done.

## Lions less lucky

The Stouffville and Ballantrae Lions Clubs weren't so fortunate. It rained heavily on their parades Thursday and Saturday. The Stouffville club's barbecue Thursday managed to squeeze most beef eaters under the roof of the park pavilion before the storm struck. The Ballantrae breakfast Saturday was harder hit.

However, both prevailed despite the whims of a fickle weatherman.

## Hard to beat

A command performance! This was everyone's impression of The Vibrations, a drum band operating at Summitview Public School. The 40-member corps, directed by Ron Cross of Little Britain and highlighting the skills of 13-year-old Hayden Gibson, played before an appreciative audience last Thursday.

The after-school program is the pride and joy of staff teacher/librarian Anne Wilde. Organized four years ago, the band has appeared at many functions including Stouffville's Santa Claus Parade. Mr. Cross has again been booked for Summitview in September.

## Standing ovations

As said here many times, standing ovations don't come easily in Stouffville. Never have and never will.

However, for two evenings in succession, audiences stood and applauded.

The first was June 25, following selections by the 45-member chorus, 'Men of Note' and vocal award recipient Susan Brown. The occasion was the 19th annual Music Festival in Stouffville United Church.

But it didn't end there. Similar responses were accorded Dr. Don Petrie, 2008 Citizen of the Year and Brent Gibson, Sports Person of the Year the next night.



## Roaming Around

with Jim Thomas

## No-show councillors

Yes, June 26 was a busy evening, but where, I ask, were members of council? Surely, at opening ceremonies of an event the magnitude of Strawberry Festival, more than two of seven municipal representatives could find time to attend.

Acknowledged were councillors Ken Ferdinands and Rob Hargrave. Some consolation was the fact MP Lui Temelkovski and MPP Helena Jaczek were present.

On another resentful note, why would the municipality hold a public meeting to discuss the future of a Civic Avenue arts centre, the same night the festival started? Not one town politician was in attendance at the festival's first event. They were noticeable by their absence.

## Oh, baby, you won

Nine-month-old Jacob Clubine, son of Scott and Meredith Clubine of Stouffville, was the grand champion at a festival baby show hosted by Christ Church Child Care Centre. Jacob brought along his own cheering section including grandparents, Bill and Sandy Clubine and Wally and Wilda Robinson.

Saturday, Stouffville's Melissa Dunn was first in the Strawberry Pie contest. Second was Lauren Moyer and third, Isabella Arsenault. Leah Cannon was the top jam-maker with Julie Boadway second.

Niamh Draycott, 11, won the freckles contest.

## Sunday service

The Community Service on Sunday, hosted by the Stouffville Ministerial Association, featured music by: The Springvale Baptist Worship Team including Jeff Boadway, Jen Schrepfer, Cheryl Thompson and Trevor Robert and the Hilltop Vocal Band from Heise Hill Brethren in Christ Church, Dale and Cathy Wideman; Judy Steckley and Dave Foster.

After the service, 550 were served strawberry shortcake courtesy Cook Canada Ltd. by festival committee members and Branch 459 of the Legion Ladies Auxiliary.

Jim Thomas is a Stouffville resident who has written for area newspapers for more

# MAPLE SUGAR PORK CHOPS

You all know by now that I play lots of hockey, and perhaps that my chief role on the team is to feed the players after the game — however difficult it is to imagine a hockey change room as a fine-dining establishment. Over the years, the meal of choice has usually been a roasted Rib Eye which we slice and serve on buns with horseradish and gravy — and it's always good, but this year that meal took second place to these pork chops, invariably served with warm scalloped potatoes and beer. You know that they are a hit when the hockey wives are in asking where to get them. We make these using the same piece of frenched pork loin that we use to make smoked pork chops, but instead we use the maple sugar cure, and we oven roast them. The result is really nice. We'll have them warm ready to go — or cut in chops, at the Deli-counter.

Reg. \$1.69/100g

**25% OFF THIS WEEK**

# S - "JUST - SHRIMP"

It seems that the philosophy of 'Extending' product has permeated the shrimp business — and then there's the 'black vs white' issues. It seems that white shrimp is the darling of the restaurant trade because of sizing and pricing issues, while black tigers are more a retail item because they can attain a really impressive size — something good in retail. The main area in the world for shrimp farming is south-east Asia: Bangladesh, Thailand, Cambodia and Vietnam, with Vietnam growing the premium product, something that I wouldn't have thought. There is a move afoot, as in most other industries, to 'clean up' the product; in this case that means no salt, phosphate or any other additives are used to 'plump up' the shrimp. Sold by the pound, "just shrimp" are untreated — and the flavour is here to prove that, like a lot of things in life, less is more.

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

# S GUINNESS SAUSAGES

We make these with coarsely ground fresh pork, some apple, a smooth and mellow combo of spices and we finish them off with Guinness as the moisture to complete them.

It's an awesome sausage — the kind that buns like.

Reg. \$3.99 lb.

**25% OFF THIS WEEK**



# G OUR GINGER - SNAPS -

Actually, these don't snap — they're a bit moist for that. It's the perfect cookie for vanilla ice cream, a cup of tea or coffee or even with milk after an afternoon of mini-golf with all the neighbourhood kids and you!

Reg. 6.95 pk

**25% OFF THIS WEEK**

# WHAT'S FOR DINNER!

We'll be serving up THAI CHICKEN from our frozen entrée section this week. It's not a curry as I misstated previously, but is dressed in a coriander sauce. It has just a touch of heat (warmth actually) and is great served with rice.

Reg. \$17.95

Serves 2 to 3

**25% OFF THIS WEEK**

# S SPARE CHANGE?

Look for my buddy Allan Bell out on the front sidewalk selling tickets for the breast Cancer Foundation on Saturday. There are big prizes to be had!

# — LOCAL — BROCCOLI

We've got lots and lots of great broccoli this week — just in time for the first wave of kids returning from camp. If they are anything like mine, they think to balance a diet you need something nutritious in order to qualify you for a treat.

Large bunches

**79¢ EA.**

# WHAT'S COOKIN' AT THE DELI ...

We'll have a whole lot of our slow-cooked baby back ribs available at the ready food counter. You'll just need to warm 'n' serve these once you're home. — And — we're making lots of our chick pea salad too ... It's with diced tomatoes, cucumbers, chick peas of course, red onions and all tossed up in a rice vinegar dressing.

Both these items will be featured at ...

**1/3 OFF THIS WEEK**

# CHEESE PLEASE!

We'll have a feature on white Stilton with ginger and mango ... and this when you thought that all the Stilton was blue.

It's a great summertime dessert cheese.

Reg. 5.49/100g

**1/3 OFF THIS WEEK**

# WHAT'S NEW IN PRODUCE!

We should have some local raspberries this week, as well as romaine and leafy lettuce varieties; melons soon, cauliflower next week, all going well. Muskoka lettuce will be available next week; the first crop was destroyed by hail. Cherries are now from Washington State; B.C. soon.

# WHAT'S BAKING? THIS WEEK ...

**PINA COLADA MUFFINS** - We make a lot of great muffins — all from scratch, no mixes, no frozen batters — no shortcuts at all. What you get are the very best muffins — and in my opinion, the best of the best are these. The combo of flavour and texture — I call it 'mouth feel' — is amazing. Just to show you how much these excite me, we're going to give the first 50 customers on Friday, Saturday and Sunday, one of these for breakfast. If you sleep in, don't despair — they'll still be on sale.

Reg. .... \$1.69 ea

**PINA COLADA SHORTCAKE** - We make this with pineapple curd, crushed pineapple and rum-spiced whipped cream sandwiched between three layers of shortcake. It's then finished with coconut whipped cream and garnished with toasted coconut. Two sizes,

Reg. .... \$16.95 and \$24.95

**PINA COLADA CHEESE** - It's a creamy cheesecake swirled with pineapple purée and a hint of dark rum, baked in a toasted coconut & graham crumb crust. It's topped with heaps of coconut whipped cream and sliced pineapple garnish.

Also two sizes,

Reg. .... \$14.95 and \$22.95

And, you guessed it, all these items will be featured at ...

**25% OFF THIS WEEK**

## SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JULY 6<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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