

Cardinals back in nest, 50 years after big win

A fraternity is often described as a union or an alliance.

In a day of political correctness, a sorority is accorded equal respect.

However, when it comes to bonding, be it male or female, nothing attains the level of group permanency as those associated with sports.

And, in Stouffville, nothing could possibly symbolize a quality of togetherness like the Cardinal baseball club.

This was displayed in 1958 when the team, managed by Murray Stewart and Ike Hodgson, won the all-Ontario Jr. C championship.

It was repeated in 1988 and 2003 when management and players gathered for a reunion.

And it occurred again Saturday when the boys with golden gloves, now men with grateful hearts, gathered for maybe one last time to relive a memory.

"It's really amazing," said Bob Stover, "that, after 50 years, an entire team can come together like this. It says something for the kind of organization it was."

Amazing, but true. Like Lynn Taylor and wife Gayle from Calgary, Alberta; Lawrence Wideman and wife Barbara from Kingston; Murray Holden and wife Doreen from Peterborough; Harry Barber and wife Pat from Elora; and Carl Arnold and wife Anna from Orillia.

Plus others closer to home including: John Little and wife Joan of Scarborough; Eric Barber and wife Judy of Port Perry; Murray Stewart and wife Tiny of Lincolnville; Don Haynes of Brampton; Bob Stover and wife Nancy; Gord Eckardt and wife Fran; Ted Suzuki and wife Chris; Ross Madill, Glenn Jackson and John Lehman all of Stouffville.

The reunion, organized by Bob Stover, Gord Eckardt, Murray Stewart and John Little, was held at the Stouffville Lawn Bowling Club.

A half-century of reminiscences were shared during a buffet dinner served by players' wives. Like a play described by catcher Don Haynes.

"Murray (Holden) threw me an outside pitch just as a baserunner was breaking from first. I caught the ball in my bare right hand and fired it to second. After the out, Murray motioned for me to come to the mound. You made me look bad," Don recalled Murray saying, "that was my fastball."

There were loads of other laughs, too, as management and players remembered the fun times of 50 years ago, amusing moments that, for most, seemed like only yesterday.

And sobering thoughts as well, all associated with Harold 'Ike' Hodgson, the lone missing member from the roster.

"We really worked well together," co-manager Murray Stewart said. "Ike took all the calls because, back then, I



Roaming Around

with Jim Thomas

didn't have a phone."

Don Haynes, the team's leader, recalled the cohesive attributes that identified the Cardinal club both on and off the field: Harry Barber's blazing fastball; Gord Eckardt's powerful bat; Ross Madill's accurate throws; Ted Suzuki's basepath speed; Lynn Taylor's pivotal turns; John Little's flawless glove and Bob Stover's steady influence.

An afternoon highlight was a player presentation of ash and maple walking sticks, hand-hewn by Murray Stewart. An engraved plaque was imbedded in each with the words Stouffville Baseball Champions 1958 - 2008 Reunion.

I, The Tribune's sports scribe at the time, received a beautiful commemorative, including an attached framed photo of the club.

So what's happened during 50 fleeting years? Family wise, all proudly have something to show.

Murray and Tiny Stewart have three sons, Terry, Michael and Craig and four grandchildren; Harold and Marion Hodgson have two daughters, Christine and Patti and four grandchildren; Lynn and Gayle Taylor have two sons, Dale and Randy and five grandchildren. Harry and Pat Barber have two sons, Tim and Kyle; three daughters, Leslie, Sue and Sarah and 10 grandchildren; John and Joan Little have two daughters, Tanis and Tara and four grandchildren; Lawrence and Barbara Wideman have a daughter Leslie; a son Steven and two grandchildren; Murray and Doreen Holden have three sons, Wayne, Jon and Keith and six grandchildren; Don Haynes has two sons, Scott and Matthew; two daughters, Tammy and Heather and six grandchildren; Gord and Fran Eckardt have a daughter Lori; a son Bill and two grandchildren; Ted and Chris Suzuki have two daughters, Jordan and Alexis; Eric and Judy Barber have a son, Ken; a daughter Sue and three grandchildren; Ross and Joyce Madill have two sons, George and Wayne and one daughter, Gayle; Glenn Jackson has a son Glenn and a daughter Christine.

The Cardinal family tree has grown considerable over five decades.

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

— OUR — ROASTING CHICKENS

These make the most amazing old-fashioned meal. All the fresh chickens we handle come from one particular farm (King Capon) in Sharon, Ontario. They're more yellow in colour, they are air chilled (it's better) and they've got a noticeable texture and flavour difference. We're proud of these, and judging by our chicken bills, our customers like them too. For this week we will not only have them on sale, but you'll also get Doreen's Sunday dinner roast chicken recipe. It's a bit of work but well worth it. **1/3 OFF THIS WEEK** Reg. 3.29 lb.

LAS CHICAS! ARE COMING!

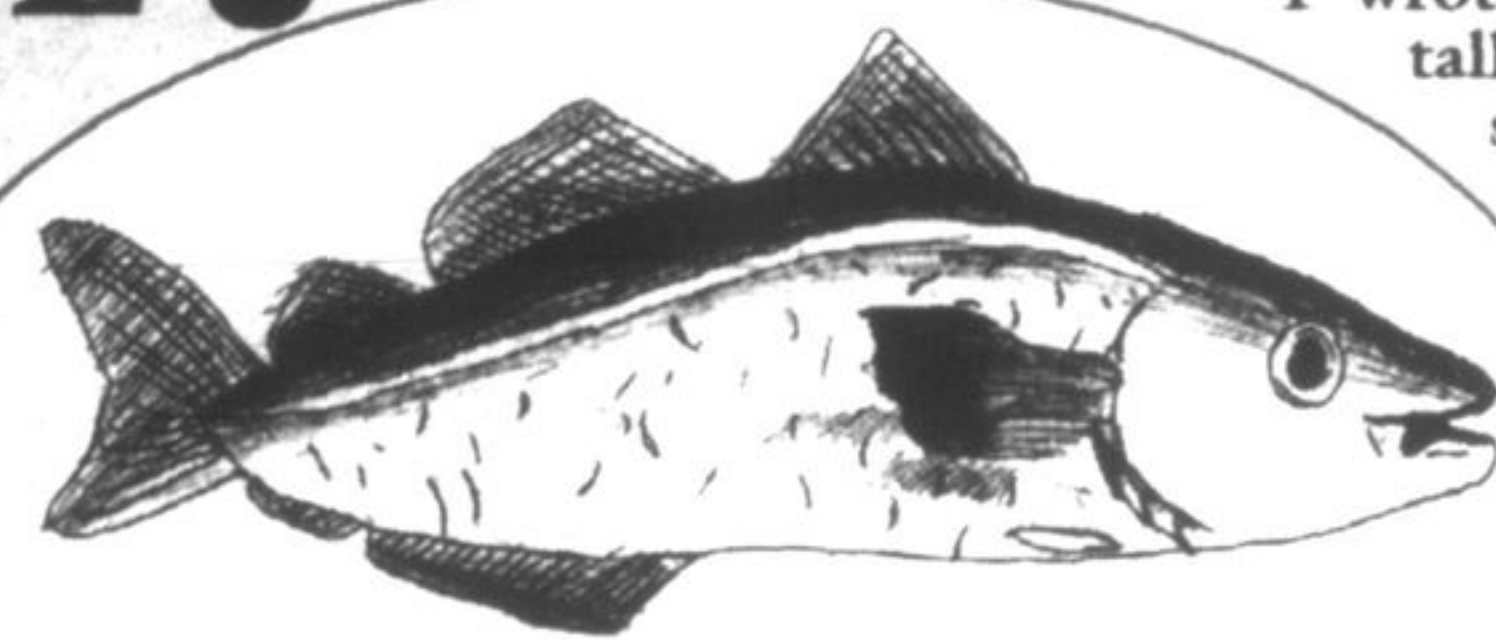
This is the week that the coffee 'Chicks' will be visiting to brew up a bit of excitement in the store. It starts Friday noon, takes the evening off and reconvenes on Saturday. If you are a man, you'll probably want to show up on your own, not that you'll have a chance with 'Las Chicas', but you'll get the drill to brew your own breakfast-in-bed coffee at home. That can be exciting too!

PUMPKIN PIE — ALERT —

We'll be making pumpkin pies from now till Thanksgiving (and perhaps beyond). They'll be available weekends — tarts too!

WHAT'S HAPPENIN' OUTSIDE!

Our sidewalk — and a large expanse of the parking lot — is now officially full. Not only is there a good variety of small autumnal stuff available to plant on your own — or touchup some bare spots in your garden or planters. But if you're pressed for time — or just simply desire some help, we've got lots of stuff that's ready to go. If you have a container of your own and want it done, bring it by.



By: Kate Mac.D.

— OUR — BROCCOLI SOUP

The last time that we featured our Broccoli soup, I expanded at length on the concept of penance, which hit a nerve with some catholic sensibilities — so I won't do that again. I'll simply say that almost anything green is good for you, and if you eat enough green stuff, you'll have a bit of leeway for indulgences, (possibly our pastry counter). And what if the green stuff actually tastes good? It's a big bonus!

Serves 1-4 depending how much dessert you have in mind. **25% OFF THIS WEEK** Reg. 6.49

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 seal the deal.

It's an awesome sausage — the kind that buns like. **25% OFF THIS WEEK** Reg. \$3.99 lb.

COLD OCEAN COD

We've got some really nice farmed cod fillets this week. They come from the St. Andrews area of New Brunswick and are as fresh as can be. Cod like this is a thrill, having just returned from a holiday in the area and eating lots of fresh cod and haddock — and the odd lobster too. We'll have a fact sheet available that explains the whole process.

Eco friendly and sustainable. **12.95 LB THIS WEEK**

S CUT SQUASH

Our produce guys are always so obliging — this is just another example of their eagerness to make life easier in the kitchen. We'll be starting to sell our peeled and cut butternut squash for the Fall season. Turnips start next week!

— LOCAL — CAULIFLOWER

We've got some beauty Cauliflower for this week. It's grown in Port Perry (just outside) and it's as fresh as can be. At my house, treat season is very officially over and it's down to veggies and homework, so we all hear. **.99 each**

WHAT'S FOR DINNER!

Our steak pies will be our frozen entrée feature for this week. These are made with steak which we flour and brown, then slow-roast with onions, mushrooms, red wine and spices, and finally cover it all with a pastry lid. What you need to do is thaw, uncover the container and bake it for 45-50 minutes and voilà — a warm steak pie with an aroma that all by itself will make you hungry. **25% OFF THIS WEEK** Reg. \$16.95 ea. Serves 3 - 4

DELI RIBS

We'll be making a whole bunch of our deli baby back ribs this weekend. They are slow cooked and served up with Jack Daniels B.B.Q. Sauce. **25% OFF THIS WEEK** Reg. 12.99 lb.

BROCCOLI AND CAULI SALAD

We'll be making very large bowls of this amazing salad every day (maybe even twice a day) at the deli this week. Veggies, especially local ones, are good for you! **1/3 OFF THIS WEEK** Reg. \$1.59/100g

BRIE AND PEAR SANDWICHES

I got an email from the 'North of the City' magazine wanting to know a bit about the sea salt business. As I wrote my response, I got hungry talking about brie and pear sandwiches with a few sprinkles of smoked sea salt ... so here they are, folks! It's a good time to have these because, when your timing is right, the bartlett pears are real good too. Available Thursday, Friday and Saturday.

WHAT'S BAKING? THIS WEEK ...

It's a chocolate week in our bakery, and we'll be making ...

FROSTED CHOCOLATE CAKES - These have three layers of dense chocolate cake, filled and iced with buttery chocolate frosting. Two sizes \$14.95 and \$22.95 ea.

FLOURLESS CHOCOLATE CAKES - Rich, moist, melt in your mouth texture yet dense like a brownie. Made with just eggs, sugar and dark chocolate, topped with whipped sour cream and fresh berries. Reg. \$12.95 ea.

CHOCOLATE MOUSSE CUPS - Light, creamy mousse made with both dark and milk chocolate. These will be in our china ramekins and are garnished with chocolate shavings. Reg. ... \$3.99 ea. incl. ramekin deposit.

ROCKY ROAD COOKIES - These are moist and chewy, packed with chunks of dark chocolate, marshmallows, toasted pecans and coconut. Reg. \$7.95 container.

— and as usual, all these items will be featured this week at ... **25% OFF THIS WEEK**



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