

New look at A,B,Cs with teen expert

Are mid-term report cards received with fear and trembling by your children?

Do parents hold elevated academic expectations for their kids?

Is a 'C', a 'D' or an 'E', deserving of censure and reproach?

Are most moms and dads satisfied with nothing less than A's?

When these questions were asked by Dr. Karyn Gordon during a workshop last week at Stouffville District Secondary School, several hands went up.

So did eyebrows when Dr. Gordon criticized adults who, sometimes unconsciously, place too much emphasis on this form of academic tabulation.

"Children," she said, "can't control their marks, but they can control their efforts; they can control how hard they try."

Too many parents focus on results, she said, like "how many A's did you get?" She likened this to the authoritative approach of an army sergeant-major.

Dr. Gordon, considered one of North America's leading authorities on motivating teenagers and pre-teens, urged parents to work as partners with their children rather than managers.

"Focus on what you can control and accept what you can't," she said. She placed character development as a top priority.

The speaker captured the attention of her audience by telling her own personal story.

In Grade 8, she said, tests indicated a learning disability. Never once, she recalled, did her parents ask to see a report card.

In Grade 9, she barely passed. However, in Grade 10, her average shot up to 85 per cent. Following graduation from high school, she went on to receive a doctorate in marriage and family counseling, become a radio and television host, a motivational speaker and an author of several books.

Dr. Gordon advised parents to work as a team with their children, always accentuating the positive.

"Don't rescue your children; don't make excuses for them," she said. "Your sons and daughters must eventually learn to deal with failure."

"Be good role models," she urged.

Dr. Gordon expressed delight so many young people had taken time out from busy lives to attend the workshop. Satisfying too, she said, is the fact high school drop-out rates



Roaming Around

with Jim Thomas

are continually decreasing, down to nine per cent in 2005.

Beverly Madigan, the new principal at SDSS, described Dr. Gordon's work as "phenomenal". Parents agreed.

Ugly moment

As a bird-watcher living in Stouffville, sightings are limited. I must be satisfied with feathered friends most see every day including robins, goldfinch, blue jays, starlings and crows.

However, this summer, a sharp-shinned hawk was an unwelcome visitor, making a quick meal of a docile mourning dove.

That was unusual. But nothing will likely equal a recent experience on Webb Road, northeast of Stouffville.

I spotted what looked like the remains of a raccoon or a fawn. There was so little left, it was difficult to tell. However, perched atop the carcass were two birds, the size of which I'd never seen. I brought the car to a skidding stop only a few feet from their intended meal. They reluctantly took flight, circling high above a row of trees, content to await my exit.

Back home, I went to the All About Birds site on my computer. Lo and behold, there it was, a photo and a description. I'd interrupted the love feast of two turkey vultures.

To country folk, these birds are common.

"We see them all the time," one rural resident said. But not in Stouffville. Thank heaven for that! They're awesome but they're ugly, sporting wingspans of more than six feet. Their facial features are devoid of feathers, giving them a menacing look. Not the kind of creature you'd want for a pet.

The turkey vulture, while repulsive except to its mate, does a great deal of good by clearing fields and roadsides of carrion ranging from raccoons to cows.

Initially, seeing was not believing. But now I know. *Jim Thomas is a Stouffville resident who has written for area newspapers for more than 50 years.*

TOMATO BASIL SOUP

We've made a whole bunch of this soup during the strong part of the fresh tomato and basil season. The result is a nice, full-flavoured soup that is hearty and very refreshing.

Serves 3-4
Reg. \$6.49

25% OFF THIS WEEK

MAPLE SUGAR PORK CHOPS

We make these using the same piece of frenched pork loin that goes into our smoked pork chops, but instead we use our maple sugar cure and oven roast them. The result is really nice. We'll have them warm ready-to-go - or cut in chops at the deli counter. A very good dish to serve with these are our scalloped potatoes.

Reg. \$7.50 lb

25% OFF THIS WEEK

WHAT'S FOR DINNER?

This week's frozen entrée feature is our Lamb Curry. This is Doreen's recipe from the archives. If you haven't tried it yet, now is a good time. Serving suggestion? I'm thinking Basmati rice.

Reg. \$19.95

25% OFF THIS WEEK

OUR TERIYAKI SALMON

Over the years, we've made and sold a lot of this salmon. The original impetus came from my sister-in-law Carol, whom you may see throughout the week working the store. What makes this really good is (a) we use fresh Jail Island salmon (b) we remove all the bones and (c) we skin it so the marinade really penetrates. Speaking of marinade, we make that ourselves as well - using sherry amongst the other seasonings.

Reg. \$14.95 lb

25% OFF THIS WEEK

WHAT'S COOKING? AT THE DELI!

Our deli kitchen crew will be featuring two items this week: firstly, we'll have a deal going on our roasted potato salad. In this we use mostly yukons, chopped green onions, our bacon bits and we dress it nice. The second item is beef bourguignon, made with red wine, carrots, onions and simmered in beef demiglace. Both of these items will be featured at...

1/3 OFF THIS WEEK

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

sprucewood handmade cookie co.

CLASSIC SCOTTISH SHORTBREAD

LEMON ZEST

TWO DOZEN 210 g

AMBROSIA APPLES

These amazing apples are here again for the next couple of weeks. There aren't many to be had. From British Columbia.

BARTLETT PEARS

These are the pear of choice at my house. We always have 2 or 3 in the communal fruit basket in varying stages of ripeness. It's a fine art picking the right moment to strike - if you wait too long, someone else may snag that beauty if you make your move too soon, it might not have that sublime flavour and juiciness that makes these so special!

From Washington

99¢ LB.

NEWS FLASH!

Grapples are back in stock! Grapples, you ask? These are Washington apples that somehow have a grape taste. One of our customers (I think that it was Maryanne MacDonald) brought me a pack of these from a trip to Florida and said that "you need these". It took a while, but now they are available for the second season.

THE BIG PUMPKIN

After a couple of years without a really giant pumpkin to give away, we have two this year. Here's the deal: if you are under 12 and you correctly guess the weight of either one, you could win it. On the ballot (which is available at the front of the store) you must mark your name, phone number and the weight of either pumpkin #1 or pumpkin #2. If you are the closest, you will win it; we will deliver it to you -and- pick it up after.

Need a clue?

The smaller one is between 500 and 600 lbs. and the bigger one is, believe it or not, more than a thousand pounds. Good luck!

LOTS OF PUMPKINS

We received another load of pumpkins yesterday. - Lots of choices. The very large ones are especially nice, but we've got mediums and small - and very tiny too.

FINI BALSAMIC VINEGAR

This is a great all-round Balsamic that's a good seasoning as well as being great in salads. It is one of about four types that I have in my cupboard at home. This one's for salads and dipping, the squat gold-labelled bottle is a condiment, the angular red wax-topped bottle is for my little girl and me when we have steak, and the small bottle of 35-year-old is for when it's just me.

250ml size.
From Modena
Reg. \$10.95

25% OFF THIS WEEK

WHAT'S BAKING? THIS WEEK!

It's sour cherry week in our bakery, and we'll be making...

CHERRY DANISH... These are made using our beautiful puff pastry, enough homemade cherry filling to feel good (works for me) and some cream cheese to complete this very pretty picture.

Reg. \$2.99 ea

BLACK FOREST CAKE - These are the very traditional chocolate, cherry and whipped cream combo that has put the Black Forest on the map. We use chocolate cake with bits of chocolate embedded, sour-cherry filling with a bit of Kirsch - and enough whipped cream - and a few more cherries on top, to hold it all together. There will be 2 sizes

..... \$15.95 and \$24.95

CHERRY TARTS - The best way to have these is slightly warmed.

Each \$1.29
or 6 for \$5.99

LEMON CHERRY LOAVES - That's right, lemon loaves but with sour cherries baked in. Very imaginative - as is usual in our little bakery, and very delicious, which is also the usual.

Reg. \$5.99 ea

ALL THESE ITEMS WILL BE FEATURED THIS WEEK AT...

25% OFF THIS WEEK

— ENJOY YOUR DESSERT —

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