

Garden of lingerie on display for all

It happens every fall. The weatherman suddenly turns spiteful and hits us with a blast of arctic air.

Can't say we weren't warned. Every radio station and TV channel across Ontario told of plunging temperatures and risks of snow.

But who among us expected to wake up Oct. 21 to a blanket of whiteness extending from Dickson's Hill to Thunder Bay.

"They've got to be kidding," I said to myself, "it's mid-October, too early for that."

They weren't kidding and it wasn't too early.

At 6:30 the next morning I was still searching for something to clear a heavy coating of frost from the car's windshield.

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So you let the car's heater melt the frost and, in doing so, waste \$2 worth of gas. Such is life in the frozen north.

Regardless, it's been the best autumn I can remember. Our flower gardens, both back and front, have blossomed like never before. Vegetable production, too, has exceeded expectations.

No thanks to me. I take none of the credit. Wife Jean did the work. I merely stood back and admired her basic cultivation skills.

In all honesty, I did display a degree of down-and-dirty talent. I created a floral masterpiece of my own. And while much smaller than the one completed by my mate, it was, without doubt, a sight to behold.

I was proud, so much so, I took every precaution to protect it, albeit a night too late. The pansies got nipped and so did the geraniums but all else survived. Lucky break.

With predicted temperatures in total free-fall, my aging physical form went into action.

While Jean's attention was focused on doing dinner dishes, I gathered up all the feminine garments I could find and hustled them outside.

In the dark, I gently placed each atop the most fragile of flowers, hoping they, (the garments),



Roaming Around

with Jim Thomas

wouldn't be missed. I also trusted Jack Frost would show a little mercy.

While somewhat selective, it's really quite amazing what a few silks and satins can do. They served the same purpose as several plugged-in heating pads. In addition, a 36 inch brassiere proved a perfect comforter for two yellow roses and a little-used corset had sufficient stretch to cover a plantation of lavender.

Other unmentionables were also used but I'll not reveal the intimate details.

Unfortunately, come morning, I committed an appalling error. In a rush to grab a coffee at Tim Hortons before assuming crossing-guard duties, I forgot to remove the lingerie from the garden. At sun-up, they were visible for all to admire, including the neighbours.

My wife, being a patient person, didn't dole out the criticism I deserved. But she had the last laugh.

At dawn the following day, my favourite Fruit of the Looms were on display for everyone to see.

Incorrect date

Don't come to Stouffville District Secondary School Saturday, Nov. 1.

A typo gremlin crept into last week's column and erroneously scheduled this date for the 16th annual Student Music Scholarship concert. It should have read Friday, Nov. 7.

My mistake.

More than 600 young people, representing seven Whitchurch-Stouffville schools will take part.

During the past 15 years, more than \$57,000 has been raised with all monies divided among participating schools to aid their music programs.

Recipient of the 2008 St. James Presbyterian Church scholarship will be Aaron Clubine, a graduate of Stouffville District Secondary School attending York University in a bachelor of fine arts in music degree course.

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

LASAGNA WEEK

We make three types of lasagna for our frozen entrée section, and all three will be on sale this week. The types are: meat lasagna with lots of meat sauce, ricotta, onions, mozzarella and parmesan, (fresh noodles). Next is our vegetable lasagna, made with tomato cream sauce, onions, fresh noodles, lots of oven-roasted vegetables and lots of cheese, and thirdly, our chicken lasagna, made with fresh noodles too, plus mushrooms, shallots, white wine and, as always, lots of cheese!

You'll need to follow the directions on the package!

A great meal.

Reg. \$14.95 and \$15.95

Serves 3 - 4

25% OFF THIS WEEK

OUR SPLIT PEA AND HAM HOCK SOUP

From our frozen soup section, we'll be featuring our green split-pea soup. To make this, we use copious quantities of sweet onions, celery, the beautiful stock you get from cooking the hocks, butter, split peas and the incredibly sweet meat from the hocks.

Reg. \$6.99 container

Serves 3 - 4

25% OFF THIS WEEK

PRIME RIB SANDWICHES

As most of you know, we offer a warm sandwich at lunchtime. The most popular of these are our Prime Rib Sandwiches. They're slow-oven roasted, piled 1/4 pound high on the bun of your choice, with a yummy horseradish mayonnaise this week. They'll be the lunch feature Friday and Saturday this week.

3.99 EACH

FRESH MANITOBA PICKEREL

These are one of my favourite fish — they're a big reminder of lazy-day summer fishing.

These come from Lake Winnipeg.

— Fillets —

12.95 LB THIS WEEK

OUR SINGAPORE NOODLES

Our salad counter feature will be our Singapore Noodles this week. Its got a bit of spark and its good served as a cold salad or a warm 'side'. Since all of our investments are trading about 1/2 price, our salad is too!

Reg. \$1.29/100g

1/2 PRICE THIS WEEK

ADVENT CALENDARS!

Our beauty Rogers Chocolate Advent Calendars are now in, as well as a good selection of other chocolates from this famous store in Victoria, B.C. — If you've ever been there you'll know that its at the epicentre of the Chocolate World.



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY NOVEMBER 2nd 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

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SCAJUN 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

PORK CUTLETS!

We've made these at the meat counter for many years. They are slices of pork sirloin which we breaded and seasoned with french herbs. You'll need to fry them golden.

1 portion usually serves 1 person.

Reg. \$1.99 each

.99 EACH THIS WEEK

WHAT'S FOR DINNER!

At the deli this week, we'll have some freshly made chicken parmesan available for dinner. We use our air-chilled chicken breasts, fry them golden, top them with cheese, and serve them with a simmered fresh tomato sauce. It's an easy dinner for just about everyone!

WHAT'S BAKING? THIS WEEK ...

It's a stretch this week, but I'm thinking that this week it's black and orange — scary! What about...

CHOCOLATE ORANGE CAKES - This is a single-layer chocolate orange marble cake, with dark chocolate chunks, then 'masked' with a light chocolate buttercream.

Small are Regularly..... \$12.95 and Large are \$19.95

LICORICE CRÈME BRÛLÉE - Lightly anise-scented crème brûlée with finely-chopped black licorice bits on the bottom.

Reg..... \$3.99 which includes a 50% deposit for the ramekin.

VANILLA CAKES - These are triple-deckered white cakes, filled and iced with a vanilla frosting and decorated in a very scary manner.

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

PUFF PASTRIES - These have a layer of dark chocolate, overlaid with a grand marnier cheesecake filling and baked. It's then drizzled with more chocolate just to be sure.

Reg..... \$2.99 ea.

OATMEAL COOKIES - These are the big guys which are full of walnuts, raisins and cranberries — not to mention pumpkin seeds too!

Reg \$1.99 ea.

ORANGE PISTACHIO LOAVES - This is a great loaf to serve with coffee or tea — or any other time. It's a dense loaf in texture, full of subtle flavour and drizzled with a white chocolate glaze.

Reg \$5.99 ea.

All these items will be featured this week at ...

25% OFF THIS WEEK