

Doubly big day for Ringwood Rev.

“A much-loved man of God”. This is how Marilyn Hayden-Ferguson describes her father, Rev. Howard Minaker of Stouffville.



Roaming Around

with Jim Thomas

height of this combined pastorate, the congregation numbered close to 150.

“We had a huge youth group,” Marnie recalls. “Our main mission was ministering to the homeless in downtown Toronto.”

At Bethel Assembly, there was something going on every day, remembers Marnie, including two services on Sunday.

In addition, her father found time to regularly lead worship at Stouffville's Parkview Home, Bloomington Cove and Markham's Participation House. He was also a regular visitor at Markham Stouffville Hospital. For two years, he was president of the Stouffville Ministerial Association.

Despite a busy life, Rev. Minaker has enjoyed several memorable holidays including trips to Germany and Florida.

When the weather's right, Rev. Minaker's a common sight 'propelling' his four-wheeled scooter along the sidewalks of Thicketwood Boulevard.

The soft-spoken pastor seldom misses a Sunday service. He, Marnie and husband Brock, worship at Trinity United in Uxbridge.

“Everyone who knows my father, loves him,” says Marnie.

Rev. Minaker returns the favour with all members of his family including son Ken and wife Andrea of Cavan; daughter Marnie and husband Brock of Stouffville; five grandchildren, Carter and Hudson Hayden, Toronto; Brock Ferguson, London; Chelsea Ferguson, Seagrave; Parker Ferguson, Uxbridge and three great-grandchildren, Elle, Tate and Carter Ferguson.

An entire community wishes Rev. Howard Minaker continued retirement contentment and a happy 86th birthday.

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

Rev. Minaker, pastor at Ringwood's Bethel Assembly of God Pentecostal church from 1971 to 2007, was doubly recognized Saturday on the occasion of his 86th birthday and his 60 years in the ministry.

The gathering, held at the Stouffville home of his daughter and son-in-law, welcomed friends and relatives from as far as Sudbury, London and Kitchener.

Rev. Minaker, born of staunch United Empire Loyalist stock, grew up in Haileybury, Ont., one of eight in the family of George and Ethel Minaker.

After living in Cobalt and Kirkland Lake, Rev. Minaker, called by God, enrolled in Ontario Bible College, Toronto, graduating in 1947.

While a student there, he met and later married Audrey Johnson, a union that would span 51 years. Mrs. Minaker died in 1997.

Rev. Minaker was ordained in 1949.

Before coming to Stouffville in 1971, Rev. Minaker had pastoral charges at Larder Lake, Goderich, Fergus and Richmond Hill. For a brief interval between charges, he was a photographer/reporter with the Guelph Mercury.

While his dream was to pastor a Pentecostal church in Stouffville, Rev. Minaker first established a firm foundation through Sunday services in Richardson Masonic Hall. Later, he submitted a bid of \$41,050 and purchased the former Ringwood Public School where he remained until his retirement and the church's closing in 2007.

“We were only a handful of people with very little money,” he said on learning of the school's auction, “but the spirit of God spoke and advised me to place my trust in Him. He bettered the reserve bid by \$50.”

The building, including 3.3 acres, is for sale.

“I didn't feel able to carry on and was reluctant to turn the church over to someone else,” he said.

For more than 20 years, Rev. Minaker worked in close co-operation with daughter 'Marnie', also an ordained minister. At the

B SMOKED BLACK COD

We'll be making some of this amazing smoked fish on Thursday, Friday and Saturday this week. It's a really delicate and richly-flavoured fish. Unlike our Salmon, the bones are more difficult to remove, so you'll have to work around them...but it's well worth the trouble. What to serve with it? A nice cool Chardonnay would work really well, or how about a Fumé Blanc; either would be good.

\$4.99/100g

D WHAT'S FOR DINNER!

We have some great choices this week in our frozen entree section. They all begin with our soft-scald, air-chilled boneless chicken breast. We poach them, slice them and serve them up in three amazing made-from-scratch sauces. The flavours available are.. lemon, orange and porcini mushroom sauce. I'm thinking with the weather predictions for this weekend, placing one of these delicious entrees in your oven will allow time for you and your family to do some spring spruce-up in your yard or some planting of our pansies in your garden.

25% OFF THIS WEEK

PORTOBELLA MUSHROOMS

I know, I know, the name is spelled wrong, but I just wanted to better describe what I think are a beautiful mushroom....not so much on looks but flavour. I see from the longer range forecast that it will be a nice weekend and you'll be cooking in the backyard no doubt, so you'll need these. We grill these and serve them as burger-toppings, in place of a burger, or just as a side. The preparation of these are easy, in fact, we've already removed the stem for you when you get them. Turn them up-side-down and paint them with a combo of balsamic vinegar, olive oil, sea-salt and pepper and then grill them about 5 minutes a side.....and then enjoy.

\$2.99 LB THIS WEEK

CREAM OF ASPARAGUS SOUP

This is made with fresh asparagus, chicken stock (which we make), sweet Spanish onions, celery and dry white wine. Reg. \$6.99 Serves 4

25% OFF THIS WEEK

GALA APPLES!

These are size 70's from Chile, where it is now at the end of summer, which means Apple season is upon us. Their claim to fame is not so much their size, but sweetness and flavour.

99¢ LB THIS WEEK

ALBACORE TUNA

This is Sushi-Grade Tuna which is just great grilled.....or even pan-seared. Alex, our main fish guy, has put together two recipes for your cooking pleasure, one for each method.

\$14.95 LB THIS WEEK

O WHAT'S HAPPENIN' OUTSIDE!

Pansies are still in full swing but nearing the end of their availability, another shipment of pussy willows is in, curly-willow too, and the first shipment of Rosemary Cache Pots are in, as well as a few decorative topiaries. It won't be long before you can't move outside. Next-up will be Martha Washington Geraniums and some perennials. The sidewalk is filling up fast, just how we like it!

F~MARINATED~ FLANK STEAKS

OK everyone, hands-up, who hasn't had one of these before? There can't be many left who have been denied the pleasure. Over the years these have been a mainstay of our meat counter, probably so for a couple of reasons. Firstly, they are very easy and quick to cook and even easier to carve, and secondly, they have that quintessential flavour of beef, and thirdly, you get a lot of servings out of one of these, meaning great value. Don't be left out.....they're on sale this week. Regular \$8.95/lb.....

25% OFF THIS WEEK

P~STUFFED~ PORK LOIN ROAST

This is the oven-roasted version which is available at the deli counter all day long, but especially in the afternoon when it's still nicely warm, right out of the oven. Dinner is easy with this; all you need is some scalloped

potatoes and a veggie, then you're done. Regular \$1.99/100g.

25% OFF THIS WEEK



WILD SALAD

This would be our wild rice salad that's made with some white rice (very politically correct), some pecans, beauty dried cranberries, mandarins, a few green onion rings and an orange dressing which has a sweet and sour edge.

1/2 PRICE THIS WEEK

Regular \$1.49/100g

S~TEXAN~ SAUSAGE

We make these with fresh pork, ground on the coarser side. On the scale of spice, these would be half-way to hot. On the flavour-meter, they would be at the top, and perhaps off the dial. Your bun will love one of these.

25% OFF THIS WEEK

Regular \$3.99/lb

B WHAT'S BAKING! -THIS WEEK-

This is the week that White Chocolate reigns supreme in our bakery, and it's all very exciting.

We'll be making.....WHITE CHOCOLATE MOUSSE CAKES.....These are made with not two, but three layers of white cake, two layers of mousse on the inside and one layer all over the outside.... and then it's decorated with white chocolate shavings and assorted fresh berries.

These are available in two sizes.....\$22.95 & \$29.95 each CRANBERRY SCONES.....These are made with white chocolate chunks, fresh orange zest and whole cranberries, all baked in. It's then drizzled with White Chocolate, just to be sure. Reg..... \$1.69 each

PISTACHIO LOAVES.....this is a loaf made with orange, toasted pistachios and chunks of white chocolate baked in, and also finished with a drizzle of white chocolate.

Reg.....\$5.99 each WHITE CHOCOLATE ALMOND COOKIES.....These are Chocolate Chunk Cookies with White Chocolate Chunks of course, baked in, as well as a good amount of toasted chopped Almonds.

Reg.....\$7.95 container

All these items will be featured this week

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY APRIL 26TH

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

