

# Uniform approach beats casual days

Is 'uniform' dress a thing of the past? Are look-alikes no longer "cool"?

Will Friday-only dress-down days be extended?

Is a worker's comfort zone more important than public perception?

Everywhere it seems, casual is in and formal is out.

Everywhere I look, that's what I see. It's sad.

Take hospitals, for example. Does anyone else remember the 1950s when all nurses wore white? The lone contrast was the black RN code on every care-givers' cap. This appearance brightened the dreariest of days and the darkest of nights.

They reflected confidence. They mirrored hope.

Today, they emulate nothing. One can't tell a nurse from a nanny; a doctor from a dishwasher. It's depressing.

It's the same in theatres.

Remember the dignified ushers and stunning usherettes of yesteryears? Their appearance would preview the show that hopefully was to come. They made you glad to be there and anxious to return.

*Will Glad Park students wear uniforms? Not likely. But for me, it's worth a try.*

And restaurants! At one time, no waiter or waitress would dare dress in sweats.

Some do now.

Are Fridays your banking days? Save the embarrassment. At many financial institutions, weekend tellers have all the charisma of department store manikins. Managers, too.

Whatever happened to the once-accepted business suit?

I cite these instances to make a point.

Last week, prior to a Glad Park Public School council meeting, I conjured up a notice of motion, requesting members and administrators consider the adoption of a uniform dress code for students.



## Roaming Around

with Jim Thomas

It was received, along with a recommendation the issue be discussed when council meets in June.

While premature to speculate, I'm certain the proposal will be quashed.

Why?

For several reasons.

Some parents feel the initial cost would be too high, even though overall expense for an entire year could be less.

Others contend uniform dress destroys originality. Choice is gone, they say, because everyone looks the same.

Still others claim there isn't a need; that Glad Park students, for the most part, are, and always have been acceptably attired.

But not all are negative.

Some say it will reduce competition, particularly among girls, and peer pressure, plus improve the school's image.

And so it goes.

I recall when Stouffville's St. Mark Catholic school opened. A uniform dress code was in effect.

The results were amazing.

People, unaccustomed to such guidelines, would stop and stare. Photos made the front page of the local newspaper.

For the moment, at least, St. Mark was 'a cut above'.

St. Mark revisited the issue about 10 years ago, at the urging of parents, but stayed with the status quo instead of bringing back uniforms.

Will Glad Park students wear uniforms? Not likely. But for me, it's worth a try.

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

## SURF & TURF!

The meat folk have put together a sweet deal at the counter. Our Blade Delmonico Steaks will be featured, as well as some fresh medium-sized Shrimps. The Delmonicos are the very next cut to a Rib Eye, in fact they are the continuation of the most tender end of the Rib Eye into the shoulder...and there are only two of these steaks per side. We separate them when we make burgers, and we cut them at a fair thickness...a Neanderthal slice. One will usually serve two, unless you are really hungry, which may certainly be possible. The Shrimp come to us fresh, in the shell, and they are best put on skewers and grilled to the side. You will find that these cook fairly quickly, a lot quicker than the beef for sure, so put these on with about 5 minutes remaining, which would mean about 15 minutes after you start the Delmonicos. You are now ready to be thrilled! Delmonicos are regularly \$7.95/lb, and the Shrimp are regularly \$12.95/lb, both will be featured this week at...

**25% OFF THIS WEEK**

## WHAT'S FOR DINNER?

Our Chicken Curry is our frozen entrée special this week. We use the breast of air-chilled chicken which is poached, cubed and served up in a fairly mild curry. All you need to do is thaw and warm in the oven. Think of how much more gardening could be done. This is wonderful served over rice or egg noodles. Reg. \$15.95 each

**25% OFF THIS WEEK**

## WHAT'S HAPPENIN' OUTSIDE!

As I was reading the Star this morning over coffee (Las Chicas), I came upon an article which cautioned against planting too early. The truth is that some items are less cold-tolerant than others, and the plants that you buy now are grown indoors in perfect conditions without the drop in evening temperatures that we now experience. To my thinking, containers give you a headstart on summer, and most containers are portable should we have a snowstorm (or hard frost) yet. Begonias, impatiens, coleus, potato vine and the like are more sensitive to cold temperatures at this time, at least until they are hardened a bit, because you'll notice that in the fall, they will go right till a frost. So, don't be putting the sensitive stuff in the ground just yet, or even in your urns if that's what you'll be using, but geraniums and the like can be out now, and your yard, and perhaps even your demeanor, will improve. What we'll have this week is...

**HIBISCUS** — We've got the first load of 6" for planters, and we have bushes and standards in quantity as well.

**FERNS** — A shipment of outdoor sunshine ferns have arrived with more kimberly ferns on Friday. **BOSTON FERNS** — We have a shipment in with another on its way.

**MOTHER GERANIUMS** — These are in now.

**BEGONIAS** — Individual 4" pots and 10" hanging baskets. Tuberosus are in, some with exciting darker foliage, including some reds and bright whites. **PATIO POTS** — These are in and showing great colour, with lots and lots to choose from. **WINDOW BOXES** — These are just starting; next week and the following week there will be an even better selection.

**GERANIUM HANGERS** — We've got lots now, further, we've got a good lot of smaller pot geraniums which seem to shoot the buds/flowers higher — great for urns and containers — and my garden — planting. **MANDEVILLAS** — We have lots of 8" pots in red white and pink. **SCAEVOLA HANGING BASKETS** — in purple and white. **MIXED HANGING BASKETS** — If you've been by the store you've surely seen the fabulous new hanging baskets we're carrying this year. We've got a new supplier and we're very impressed with the quality. We have a nice selection of 12" fiber hangers for sun, part sun or part shade, just \$29.99 each, a bargain for such beautiful baskets. We have lots & lots of small stuff for your urns and beds. Beautiful 'Hens and Chicks' planters ...all very exciting. Nice selection still of Pansies, on sale at 99¢/cell and just so you know, our plant section will be open on Monday.

Although our STORE will be closed on MONDAY, our GARDEN area will be OPEN from 8 am to 5 pm

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## STRAWBERRIES

We'll have a deal going with our California Strawberries this week in the Quart Size. As if that wasn't enough, we overflow them so that you really have enough for your family. Although the California Berry season is stretched out by the planting of different varieties, this is height of the season for the Albion variety, probably the best-tasting type out of California. Now I know that most stores nowadays buy the 'clamshell' type because they're pretty easy to deal with; you just take them out of the box and put them on the shelf, but we still get them in the open 'flats' and repack them all ourselves. This allows us to check them all over at the same time, something that the other guys can't do, at least with any certainty. So be thinking Strawberries this week, in overflowing Quarts. **\$2.99 A QUART**

## RASPBERRIES

It's not often that I can get both my favourite berries on sale at the same time, but this is one of those weeks. I took a poll among those folks who strayed my way as I was writing this, and it was divided as to which one to promote, so I chose both! You will recall that these have been as high as \$5.99 per container as of late (and probably more elsewhere), but this week we've got not the regular, but the ORGANIC DRISCOLLS on sale. It's a good time of the year. **\$1.99** From California also... **A CONTAINER**

## CAJUN SAUSAGES

I'm thinking that this is a good weekend to have these on the menu. Although they are really hot, they do have some of that Southern spark which will make you pay attention, but nothing that a cold beer can't deal with.

**25% OFF THIS WEEK**

## MANGO MANIA!

We got these size 6 Mexican Hayden Mangoes this week. They are big and heavy, almost ready to eat, and those that are, are sweet and flavourful as can be. Huge size **99¢ EACH**

## WHAT'S BAKING! THIS WEEK

The bakery girls (and our 2 guys) are baking with Pineapple this week, in a bit of a tropical theme. We'll be making.....

**PINA COLADA MUFFINS**.....These are made with toasted coconut, cream of coconut and fresh and dried pineapple chunks. I know that everyone has a favourite muffin at the bakery, and these are mine. Just to show you that my heart is in the right place, the first 25 customers on each of Friday, Saturday and Sunday will get 1 of these on me.....my treat. Reg..... \$1.69 each

**PINEAPPLE UPSIDE-DOWN CAKE**.....my Mom made this when we were kids, but only if we were good, which was not often.....so when one of these appeared, it was a real treat. It all starts with Caramel sauce on the bottom of the pan, then a layer of fresh pineapple rings and maraschino cherries, and finally the dense cake batter. Now comes the perfect bake, after which they are flipped upside-down and given a glaze, just like you'd do at home if you had the time! Two sizes. Reg.....\$12.95 and \$18.95 each

**PINA COLADA CHEESECAKES**.....This is a creamy cheesecake which is swirled with pineapple purée and a hint of dark rum, baked in a toasted-coconut and graham crumb crust. It's topped with heaps of coconut whipped cream and garnished with sliced pineapple. Also two sizes. Reg.....\$14.95 and \$22.95 each

**TROPICAL FRUIT TARTS**.....These are handmade pastry pie shells with a custard filling that has a hint of Grand Marnier, labouring under the weight of fresh tropical fruits. Reg..... \$2.99 each

**TROPICAL LOAVES**.....These loaves are made with fresh and dried mango, fresh and dried pineapple as well as orange peel. Reg.....\$5.99 each

All these items will be featured this week at... **25% OFF THIS WEEK**