

Another crown for new festival queen

Whitchurch-Stouffville has a Strawberry Festival queen.

She's 21-year-old Cynthia Schickedanz of Ballantrae.

Cynthia was one of seven entries in a glittering 25th anniversary Strawberry Festival pageant in the Great Hall of Christ Church Anglican Saturday. Cynthia was crowned by the 1991-92 festival queen, Jeni (Montgomery) Hoover.

Runners-up were Shaunna Stellinga and Rhonda Wilson, both 16. Other entrants included: Kirstie Hembruff, 18; Courtney Martin, 19; Haley Guy, 19 and Samantha Newmarch, 20.

Shaunna Stellinga was selected miss congeniality. Kirstie Hembruff received the talent award.

For Cynthia, the pageant success concludes three exciting years during which time she was chosen the 2008 ambassador of Markham Fair and later placed in the top seven at the 2009 Miss CNE competition.

This summer she'll graduate with an agriculture degree from the University of Guelph, majoring in animal science. Interests include riding and training horses, hockey, writing her own songs and playing guitar.

During the contest, the audience thrilled to vocal selections by Nicole Strawbridge, Beth Polese and Michael Smith.

The pageant committee included: Sue Sherban, festival chair; Jeni Hoover, Barbara Sharpe, Chris Berry, Jacquie Chong, Bruce and Bunny Burton; Gerri Seeley and Heidi Wallis.

The Burtons have been involved in each and every pageant dating back to 1967. The dazzling stage décor was all part of their handiwork.

The event sponsor was Shoeless Joe's of Stouffville. The master of ceremonies was Vince Parry.

At the pageant's conclusion, \$1,000 was presented by Mrs. Sherban to Allan Bell, representing the breast health centre at Markham Stouffville Hospital.

A-plus for fair

An A-plus report card is always received with approval and appreciation. Undoubtedly so this



Roaming Around with Jim Thomas

month for hundreds of local elementary and secondary students.

And undoubtedly so last month for the president and directors of Markham Fair, which is also Whitchurch-Stouffville's local fair.

It came by way of a survey conducted recently by Enigma Research Corporation, working in co-operation with the Association of Fairs and Exhibitions and Agri-Food Canada.

Markham and 19 other fairs across the country were included in the study. The Markham findings were outlined recently to the board by Stouffville's Michael Harkner, a senior partner with Enigma.

The data, Mr. Harkner said, was collected through on-site interviews with 800 people during the fair's four day span last fall.

The economic impact of the fair, described as "phenomenal" by general manager Michelle Irwin, was estimated at \$1.1 million. This is the amount of money spent by fair-goers.

Eighty-nine percent of respondents claimed agriculture and farming as important education topics within households with Old McDonald's Farm heading the list.

Ninety-seven percent said "Markham Fair enhances the quality of life for people living in York Region".

Ninety-nine percent believed events, like Markham Fair, are important Canadian traditions.

The fair's 2009 attendance was 57,500. Out of this number, 38,500 were local residents.

The fair's general manager labeled the report "amazing".

"We're all very excited," she said. "Quite obviously we're doing things right."

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

SOUVLAKI

We'll be having a feature on our Pork Souvlaki cubes this week. Why they are cubes is because it will be pretty darn difficult to get all these on the skewers without your help. There is a reward for good teamwork and that's not only a feature price on our Souvlaki, but if you get at least 2 lbs of it (sufficient to serve four), we'll throw in a Tzatziki for free. Tzatziki is a yogurt-based dip, with a good amount of dill, garlic and onion....the perfect companion for your Souvlakis, and your baked or boiled new potatoes. Something to keep in mind when you are grilling these is that they are done before you know it; check for doneness by parting the cubes on the skewer with a fork...when they are the same colour all the way through, you are good to go... and this would be medium, not well. Regular \$7.98/lb

25% OFF THIS WEEK

GUINNESS SAUSAGES

We make these with coarsely-ground fresh pork, some apple and a smooth and mellow combo of spices. Then we finish them off with Guinness, the moisture that completes them. It's an awesome sausage, the kind that buns like. Reg. \$3.99/lb

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI

Not only will we be busy serving up our Prime Rib sandwiches, we'll be doing a feature on our Chick Pea Salad. It's made with, you guessed it, chick peas, cucumbers, tomatoes and sweet onions in a lemon juice-rice wine dressing. You'll be surprised at how good this is.....I certainly was. Reg. \$1.49/100g

1/2 PRICE THIS WEEK

You may have noticed a few new Salsas in the counter....they now number four, and they are: Sweet and Tangy Mango Salsa, Pineapple and Dark Rum, Smoked Tomato and Red Onion and lastly, Slow-Roasted Eggplant & Onion. These are sold in the small salad tubs in our sandwich case. They are good on their own, but also a great side or topping for grilled fish, pork or chicken. Keep your eye out next week for the return of Gazpacho! Ole!

ALBACORE TUNA

This is not the big thick yellowfin cut into steaks, but fillet chunks more like chunks of salmon in size. Cooking is similar to Mahi Mahi or Grouper - Probably grilling is best! We'll have recipes!

\$14.95 LB THIS WEEK

SEA SALT

Our selection of Sea Salts tends to rise and fall like the tides, but currently it's at a neap (low) level. More inventory is arriving, in fact some is here now and we're going to do a feature on it. It's Maldon Sea Salt, which comes your way from Essex County in England. There are two types, one which is totally au naturel, and the other Smoked. I find the smoked salt an interesting addition to seasonings and marinades...we even prepare pecans with it. We use sea salt in a lot of our kitchen dishes, including most of our sausages. Both are regularly \$8.95, the smoked being 125g. and the other being 240g.

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

The sidewalk is full and ready to go this morning. What you'll find is a new shipment of 6" hibiscus for full-sun planters, yet another of assorted beautiful hanging baskets, some really nice bouganvillea hangers, a whole bunch of 4" assorted pots of annuals for planters, more patio pots, including some in hexagonal fibre, and the last batch of big Boston Ferns. There are a good lot of nice begonias and coleus for shade, as well as hanging baskets of Tuberous and Rieger Begonias. Some of the smaller stuff is winding down a bit, so don't leave it too late.....it's now OK to plant!

PRIME RIB SANDWICHES

We make a daily hot sandwich at the deli, and it varies from day to day. The most popular is our 1/4 pound Roast Prime Rib sandwich, which is normally served on Mondays and Thursdays. This week we will be making them Friday and Saturday, and they will be on sale. So, if you have a craving for a great lunch sandwich, the kind that they don't have on catering trucks, come and see us. They will be available from 11:00am until they are gone, which is usually about 2:00.

\$3.99 EACH THIS WEEK

WARM SMOKED SALMON

This is an old-time item for us that we've served up for the last 18 years...to great acclaim and enjoyment. We start with the best Salmon that we can get, that being Jail Island. We then trim it clean, take out all the bones, cure it and then slow-smoke it over oak till it's cooked and ready to eat. It's not in slices like lox, but rather you serve it in chunks on a cracker. You can serve it on it's own or make a condiment for it using 1/2 honey mustard, 1/2 mayo, with some dill snipped in and a generous grind of coarse black pepper. Don't serve it straight out of the fridge, but bring it to room temp, or even body temp for full enjoyment. Reg. \$4.99/100g

25% OFF THIS WEEK

FINAL TWO COOKIES

Now that the 'Canes and the 'Hawks are done, we're down to the final pair. I've made a big study over the years, and I find that it's impossible to fully appreciate a hockey game on an empty stomach, so we've made a few more of our hand-painted cookies for the occasion. They are available in 'sugar' or gingerbread, either way, they are works of art.

\$2.99 each

WHAT'S BAKING! THIS WEEK

You know that we try as best we can to do 'Theme baking' with a feature flavour that's either current or we wish was current, and this week, Backyard Rhubarb is very current. Most of you who are my age or even older would remember eating stalks of rhubarb from the backyard, just as-is.....but only the red part! We'll be making.....

Rhubarb Tarts.....these are made in our pastry shells, with rhubarb, apples and orange zest, and then with a crumble topping. Reg.....\$5.99/6 pack
Rhubarb-White Chocolate Cheesecake.....this has a shortbread crust, the cheese of course, with stewed rhubarb that has been jacked-up with cinnamon, candied ginger and white chocolate.

We'll be making two sizes, reg.....\$14.95 and \$22.95 each
Rhubarb Custard Muffins.....these have a hint of Orange, Rhubarb chunks, custard in the middle and topped with streusel. Reg.....\$1.99 each
Rhubarb Pies.....these are the 9" size, with either a pastry or streusel top. They are made with our amazing rhubarb, enough sugar to tame the sourness (but no more) and some orange zest to work its wonder on the flavour. I love these old-time pies, and so do most of the old-time members of my family. Reg.....\$9.95 each

Rhubarb Coffee Cake...made with sour cream, 'spices', lots of rhubarb and orange zest. Reg.....\$17.95 each

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JUNE 7 TH

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

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