

Brillingers return 150 years later

A small cemetery, similar to several pioneer burial grounds in the former Township of Whitchurch, is located on the west side of Warden Avenue, north of Stouffville Road.

It's unsigned and unused. The site is the final resting place for 10 members of the Brillinger family, area residents here 150 years ago.

Although most markers are weather-worn, an inscription on one reads simply: "Sarah, daughter of John and Fanny Brillinger. Died Jan. 19, 1856. Age 3 months."

While gone, she and others are not forgotten. On Aug. 29, all relatives, past and present, will be honoured during a Brillinger reunion picnic from 10 a.m. to 10 p.m., at Markham Fairgrounds.

Close to 300 kith and kin, some from a great distance, are expected.

It was during the late 1790s that Peter Brillinger and Catherine (Hicks), set out from Pennsylvania by horse team and wagon, hopeful of starting a new life somewhere north of Lake Ontario.

It was the custom, back then, to dispatch two advance 'spies' for the purpose of seeking out suitable land should others wish to follow. If successful, these men would either stake a claim or purchase a property. They'd then return and accompany their friends and relatives back.

While little is told of the many hazards experienced, one report states the trek north took about three months. They crossed a narrow part of the Niagara River aboard a bateau, a type of flat-bottomed boat.

Accompanying Peter and Catherine Brillinger were three sons, Peter Jr., 13, John, six, Andrew, one and a niece.

The Conestoga wagon was used to carry furniture and other belongings. Family members, both adults and children, walked. Women with babies carried their infants in a sling. For Catherine, the journey must have been particularly strenuous since she was expecting a fourth child.

History records they took a liking to "the picturesque area" of Gormley and Bethesda, so much so, Peter and Catherine decided to put down roots and



Roaming Around
with Jim Thomas

clear a piece of property at what is now lot 13, concession 5, (Warden Avenue), Whitchurch. Their possessions included two horses and a cow. In all of Whitchurch, there were then but 44 settlers - 15 men; seven women and 22 children. Two years later, (1803), the area boasted two houses; 20 horses; 53 oxen; 88 cows; seven pigs and 105 cultivated acres.

On a tributary of the Rouge River that flows through what is now the Rolling Hills Golf Course, Peter Brillinger constructed a sawmill. This industry was critical in frontier communities because people required lumber for buildings.

Over time, Peter and Catherine and five sons, assembled 600 acres. One Bethesda area farm still remains in the Brillinger family.

The past century has seen descendants branch out across Canada. The last family reunion was held in 1938, at which time close to 300 assembled. Today, many of those young people are now in their senior years.

So that future generations can fully appreciate their ancestral heritage, a group photograph will be taken at 1:30 p.m. Other activities will include horse-drawn wagon rides; a bake and craft sale; an up-dating of the Brillinger family tree; a display of historical documents; tour of a family cemetery and plenty of food.

A reunion committee comprising Harold and Bruce Brillinger; Elsie (Brillinger) Rose and Lynn Morgan was later expanded to include Gerry, Don, Eldon and Peter Brillinger; Milly Sider, Joyce Horner and Ruth Burkholder.

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

B MARINATED CHICKEN BREASTS

We make our chicken breasts in a number of marinades, the most popular of which are zesty lemon, teriyaki and maple-mustard. What makes these so good is (a) we use only air-chilled chicken breasts, which we trim clean, (b) we buy larger chicken so that the breasts are substantial: meal-size to be sure, (c) we make all of our marinades ourselves - nothing pre-made from a bottle, and (d) we don't 'tumble' the chicken to moisture-enhance it. With us, all you get is the real thing. Reg. \$10.95

25 % OFF THIS WEEK

C WHAT'S COOKIN'?

AT THE DELI

Our fresh-made salad feature of this week is our Singapore Noodles. What's really good about these is that they can be served hot, warm or cool, depending on your mood and what you're serving with it. They are a bit sparky, and moreso if they are warmed. This will be

1/2 PRICE THIS WEEK

The second item on offer is our Topsy Teriyaki Salmon. It's totally boneless Fresh Atlantic Salmon which has been grilled with our sparked-up Teriyaki. This is fully cooked but cool; you'll need to gently warm it in the oven if you'd like it warm, or rather serve it cool on hot days, should there be one soon. Salmon will be

25 % OFF THIS WEEK

GRAPES

If you were to visit the Ontario Food Terminal, you would see that many, many different grapes are available: different sources, different types, and different grades and sizing, at all the different stalls. Some buyers look only at price, some look only for quality, and some look for something in the middle. I look for the quality only, and whatever the price is, it is. Fortunately, at this time, price has moderated a bit and the good stuff has a cost that's a lot easier to digest.

\$1.99 LB THIS WEEK

S - HONEY GARLIC SAUSAGES

These are made with coarsely-ground fresh pork, lots of garlic, a good amount of honey, some nutmeg, pepper and salt. You'll find these pretty laid-back and mellow....a great sausage when a wide variety of tastes are to be considered, and especially so if your significant other is dining as well. Reg. \$3.99/lb.

25 % OFF THIS WEEK

- LOCAL - BROCCOLI

It's the neat time of the growing season when more and more local produce comes to market. Broccoli is now abundant, and as my wife reminds me.....and our kids..... 'anything green is good for you'.

99¢ EACH THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

We'll have a good selection of Sunflowers, Rudbeckia, Foxgloves, Marigolds and Perennial Hibiscus available this week. Some of these are perennials (as well as the Hibiscus), they're in 10" pots, and in bloom. Add to that some Kalanchoe Bowls, Rieger Begonia Bowls, a nice selection of 4" flowering plants, and some miniature and standard Phalaenopsis Orchids....as well as others, and you've got a bit of excitement happenin' on the sidewalk.

6 YEAR OLD CHEDDAR

We have a shipment of Jensen 6-Year Old Cheddar for sale this week, as well as some 4-Year Old. I recall when I first started working as a young guy in my father's meat shop at the Scarborough Farmer's Market (long gone), Jensen's had a stall adjacent to my dad's, and I was continually amazed at the fellow who ran the stall. He could section a stone of cheese, which was a 90-lb. cylinder, in seconds with a wooden-handled cheese wire, and wrap and tie a wedge of cheese in what seemed milliseconds, all this right before your eyes. It seems that these skills are long gone, but the cheese is still being made, and I'm savouring the 6-Year Old as I write this, and thinking that it's good that some things don't change.

**4 Year Old....\$1.99/100g
6 Year Old....\$2.99/100g**

SWORDFISH



GET YOUR TICKETS!

Be warned that my good friend Allan Bell, and a lot of his friends, will be out front of the store this weekend, along with a Mini, selling raffle tickets for the Breast Cancer Luncheon. There are quite a few prizes to be won besides the Mini, including a Year of Grocery Shopping in our Store. Tickets are \$10.00 each, the Mini is amazing.

My very first experience with Swordfish came when I worked in the Ziggy's Specialty store which was located downstairs in the Loblaw's Head Office Building. Our boss at the time, David Nicol, had been on one of his world-wide travels and returned to find—to his considerable dismay—that we had no swordfish in the store. After an equally considerable berating, I ordered what I thought would be enough to get me out of trouble. To my surprise, what arrived at the back door within a couple of days was a rather large fish, all packed with ice in a wooden crate, about 500 lbs., if I remember correctly. It was sooooo big that it took many hands to lift it into the counter, and I do remember that this was a tight squeeze, so tight in fact that our big fish was the only thing on display all week. Sell it we did, slice by slice, till it seemed to

me that everyone in Toronto must be eating Swordfish that weekend. My stock with the boss was at least partially restored to favour by this episode, but only temporarily..... until his return from the next culinary journey. So, what we have this week is some great swordfish, not 500 lbs., but sufficient for your grilling needs this weekend. We'll have a couple of recipes to help you out, and one for charcoal, something that I am experimenting with.

\$14.95 LB THIS WEEK

B WHAT'S BAKING! - THIS WEEK -

The flavour of choice this week is the venerable lime. Anyone who knows me would know that I'm fond of green, so limes have a definite edge, apart from being one of the main ingredients of Margaritas. We'll be baking.....

KEY LIME PIES.....these are made with a graham crust, freshly-zested wee limes, freshly-squeezed lime juice, the requisite condensed milk and eggs....and whipped cream. Reg..... **\$12.95 each**

COCONUT-LIME CHEESECAKES.....we make the crust of these with a combo of toasted coconut and graham crumbs, then fill it with cheese mixture swirled with freshly-made lime curd, and finally garnish it with a halo of toasted coconut. We'll be making two sizes, Reg..... **\$14.95 and \$22.95 each**

LIME MOUSSE CUPS.....these are light and refreshing, made with fresh-squeezed lime juice and whipped cream, piped into chocolate cups and then garnished with candied lime peel. Reg..... **\$3.49 each**

LIME CURD TARTS.....our rich lime curd in handmade pastry shells, topped with whipping cream with a whisper(?) of coconut rum, Reg..... **\$2.49 each**

LIME LOAVES.....a moist poundcake made with fresh lime juice, coconut cream and coconut flakes, iced with an amazing lime icing, then dressed up a bit with some toasted coconut. Reg..... **\$5.99 each**

.....and as you know, all these items will be featured this week at

25 % OFF THIS WEEK

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