

Memories harvested down on the farm

The best farm machinery show I've ever seen".

George Wardlow of Nobleton was describing history-in-action day, July 22, on the property of Murray and Harry Lewis on McCowan Road in northern Markham.

His portrayal was correct. Hundreds, some from a great distance, transformed the front field into one large parking lot and the headland into a sea of appreciative people.

Refurbished equipment, much of it restored over past winter months, was unveiled before wide-eyed viewers, including retired farmers.

The three-hour event was so systematically organized, the operation moved from implement to implement, similar to an early Ford assembly line. With model changes to Massey-Harris and McCormick-Deering.

Plus Clydesdales and Percherons.

Horse teams were provided by Blair Purcell of Stouffville, Ted English of Sunderland and Steve and Sherry Lewis of Cannington. These heavy-haulers accepted the challenge, lugging mammoth loads with comparative ease.

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It was a combined display of strength and skill.

While tractors, all McCormick-Deerings, had their place: one on a binder; one on a cutting box and another on a thresher, horses stood front and centre - pulling a rake; harrows; a plow; disc; reaper, tedder and mower.

As one team and driver finished its assigned rounds, another took over until an entire afternoon's harvest was complete.

Of all the equipment on display, Gord Lewis,



Roaming Around

with Jim Thomas

an older brother of Murray and Harry, said a four-horse disc plow was his favourite.

"We worked on it two months," he said, "completed it from scratch".

A refurbished hay-loader was brother Harry's choice.

"Took all winter," he said.

Onlookers tried their hands at stooking grain including Dianne Kinsey, Don Miller, Sandy Robertson and Whitchurch-Stouffville Citizen of the Year Diane Ward.

Spectators, many carrying cameras, recorded the operation for posterity. Check out Sun-Tribune staff photographer Sjoerd Witteveen's work on Page 3 and in the photo gallery section of yorkregion.com

Markham's Tom Goldring was on site with a display of miniature tractors. Children loved it.

It was unique that Mark Nelson, 86, of Hockley Valley, fed sheaves into a thresher manufactured by Lobsinger Bros. of Mildmay, Ont. This was the same machine on which Mr. Nelson worked when he was a boy. Hundreds of similar stories were told and re-told.

For the young, even the very young, it was an education no classroom could provide. Wee ones, some in carriages and strollers, witnessed farming like they'd never seen before and might never see again.

It was a social time too. Sigmund Maier of Saskatoon, Sask., was accompanied by former town councillor Jim Rae of Stouffville. They were air force buddies, based out of Mountain View, Ont., near Belleville during the Second World War.

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

FRESH SCALLOPS

This is an item that we don't get too often throughout the year. Most scallops come in a pail of 'solution', which water and some preservative to facilitate shipping and handling. These come au naturel, and they are big too....under 10' means that there are less than 10 of these in a pound, which is big. There are a few ways to cook scallops, and they all work, but my fave is to BBQ these like a kebab. The trick to this is to use a long fork and place the scallops on both tines, so that you can easily turn them, a manoeuvre that is difficult to perform with a traditional skewer. Try marinating these in some Grand Marnier or Cognac first...they will brown-up nicely and take on just enough flavour to enhance the dish. Make sure to oil your grill first.

\$16.95 LB THIS WEEK

B~PORK~ BACK RIBS

The actual bonus here is that these are not seasoned (or moisture-enhanced). When you get these, all the flavour is up to you, and I know that you can do it! You can specify these either really meaty or on the thinner side, and they come to you without that insipid little tail tucked underneath. Try cooking these first in some Ginger Ale, or even Coke, for a while. This method imparts a bit of sweetness to the whole episode. Regular \$8.95/lb

25% OFF THIS WEEK

CAULIFLOWER

We've got some good-sized local Cauli on sale this week. I know that this is not green, but it's also good for you....and it's its local too. Large size

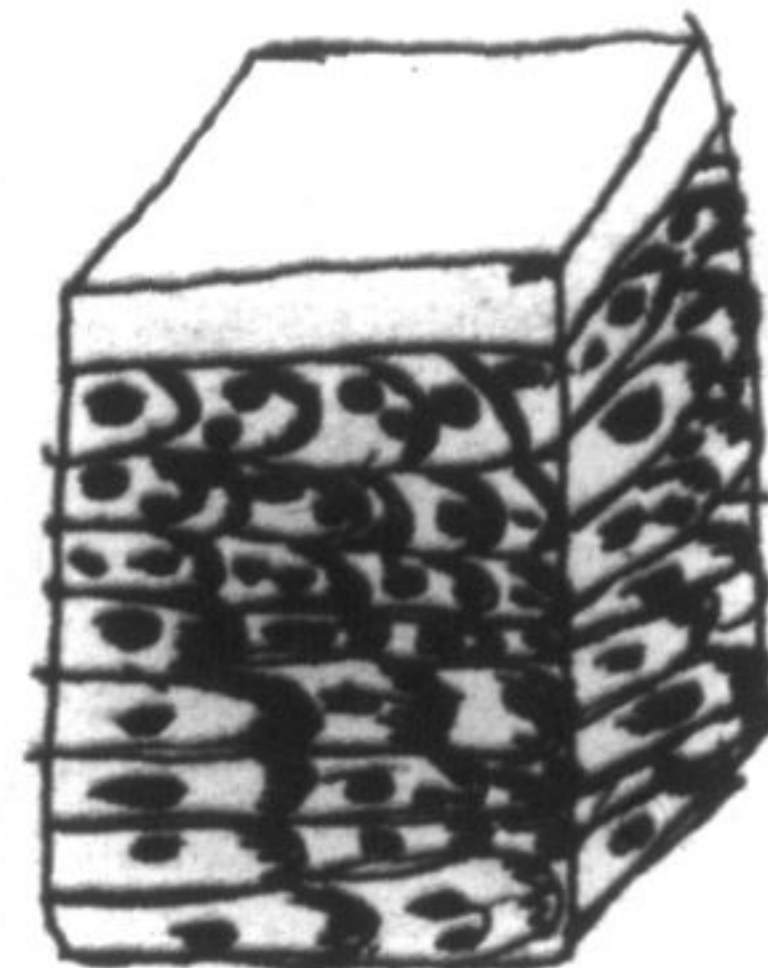
99¢ EACH

WHAT'S COOKIN' AT THE DELI

We've got a few things this week, the first is a deal on **Texas Spring Rolls**. The ingredients are corn, cilantro, black beans and carrots, along with some spices. We have made a **Peach Dip** to compliment these. The rolls will be....

99¢ EACH (a good deal), and the **Peach Dip** will bewhich is good too, and it will go with a lot more lot more than just these **Spring Rolls**.

Another item that we're excited about is **Frankie's Chick Pea Salad**. He's the young, tall, good looking chef. It's made with cucumbers, tomatoes, sweet red onions and of course chick peas, all dressed up with a rice vinegar and lemon dressing. It's really nice, and to get you excited, we're turning it out at **1/2 OFF THIS WEEK**.....and we're not done yet! The kitchen folk are making some of our **Pesto Couscous** this week, using so of our fresh local Basil. No word on the price yet at printing time, but I am assured that it will match this salad in appeal.



Dill's cookie jar!
Blake Trevor

...today's artwork is a collaboration between my youngest son and his twin buddies, Blake and Trevor Randorf, (aided and abetted) by 'Dill the Loud'and if any of you have seen him in action, you will know what I mean. The theme of this art is Cookies, something very dear to their hearts.

CAJUN SAUSAGES

These are full of beauty New Orleans flavour, with kind thanks to Paul Prudhomme, who obviously has a deft hand with spices. They are not hot per se, but they have some spark and lots of flavour, finishing up with a smokey finish. A bun's best friend! Regular \$3.99/lb

25% OFF THIS WEEK

WE'LL BE OPEN!

This Monday we will be open as usual at 11am and close at 7:00.

WHAT'S HAPPENIN' OUTSIDE!

This week we're going tropical! Loads of beautiful Hibiscus, hanging baskets of tropical plants and ferns, a fresh shipment of orchids and a healthy selection of green and flowering plants have arrived. Our first shipment of large purple fountain grass and "late summer" planters are arriving for this weekend. Come in and check out our stunning selection. On special this week are our beautiful **6" Hibiscus**. Just in, and in full bloom, only **\$5.99** each.

mother-in-law Doreen, "Lovely big chunks of chicken breast in a smooth, velvety, white cream sauce with mushrooms. The chicken breast are poached in white wine". Pretty good dinner, I'm thinking. Serves 3-4 Reg. \$18.95 each

25% OFF THIS WEEK

GAZPACHO

This is the traditional tomato-based vegetable soup, which is served cold. What make Gazpacho Soup so good in the summer is the fresh taste of the vegetables. Regular price is \$7.99 On sale this week for ..

\$5.99 EACH

SHORTCAKES!

This is a good week to make a big statement with these, because we've still got nice flavourful local strawberries and raspberries, as well as some apricots, peaches and wild blues.... lots of flavours to work with. We'll be making.....

LEMON, WILD BLUEBERRY, STRAWBERRY and RASPBERRY. They are made with 3 layers of sponge cake, 2 layers of fresh whipped cream and a generous amount of fruit in between. Small are \$14.95 and the large are \$22.95 each. These will be featured at In keeping with the theme of fruit, we will also have a great selection of hand-painted **SUGAR COOKIES** in the shapes of the above mentioned fruits.

1/3 OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY AUG 2ND



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