

\$50,000 will buy gem at weekend car show

When Stouffville's Mark Morgan enters the gates of Whitchurch-Stouffville's Museum at Vandorf Sunday, heads will turn.

For few if any of the expected 400 entries in the 36th annual Antique and Classic Car Show will match his 1947 candy apple-red Plymouth convertible.

It's one of a kind.

Mark spotted the two-door dream machine in 2006 while attending a golden oldies auto exhibit at the Stouffville Country Market.

It was love at first sight. He had to have it. And he's never been sorry, trading in a 1929 Mercedes Gazelle replica he'd purchased earlier for \$7,500.

Mark admits the Plymouth isn't an authentic antique due to the fact it's powered by a six-cylinder Chevrolet engine with an updated Chevy drive train.

"It even has a Chevrolet horn," he says. "I installed it myself."

As is, the hybrid boasts a value rating of \$20,000. However, its owner has no intentions of parting company with his prize for anything less than \$50,000.

"For that kind of money, I'd try and buy something better," he says.

A '57 Mustang or Corvette are current replacement choices.

While his daily transportation is a 2004 Lexus, Mark takes his Plymouth out for spins at every opportunity, even as far as Niagara Falls.

This fall, he and his wife, Aileen, hope to visit his hometown of Florenceville, N.B., in the unique ride.

"I want to show the car off to family and friends," he says.

While the convertible turns heads, Mark's real pride and joy is a 2002 Harley-Davidson motorcycle.

"I'll never sell or trade it," he said.

He explains, however, that with the bike he usually travels alone.

"I don't appreciate a back-seat rider screaming in my ears," he said laughing.

Mark doesn't antici-



Roaming Around with Jim Thomas

pate winning any awards Sunday, but enjoys the camaraderie that, he claims, is so much a part of the Vandorf show.

"It's a great afternoon," he said. "Car-wise, there's something for everyone."

The museum is on Woodbine Avenue, three km north of the Bloomington Road. Hours are 11 a.m. to 4 p.m.

For more on the show, go to: townofws.com/museum.asp

Seven players remain from '52 title team

My thanks to Stouffville's Polly Minton for loaning me a rare piece of sports history.

It's an official program of the 1951-52 Stouffville Clippers, a Sr. B entry in the Ontario Hockey Association. Polly was a member of that club, a team that went on to win an OHA championship.

The manager was L.E. 'Tim' O'Neill. The secretary-treasurer was W.T. 'Telf' Rennie and the playing coach was Bob Bangay.

Other roster members included Norm Stunden, Blake Eatough, Jim Machin, Morley Petch, Bert Baker, Herbie Rose, Hal Gibson, Bud Watson, Jack Watson, George Stark, Jack Rumney, Ronnie Bell, Nick Bangay and Frank Stephenson.

Only Mr. Stunden, Mr. Eatough, Mr. Machin, Mr. Baker, Mr. Minton, Mr. Rumney and Bud Watson survive.

Also pictured in the same program is the Peach's A.C. hockey team, intermediate T.H.L. finalists, 1950-51.

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

ALBACORE TUNA

This is Sushi-Grade Tuna which is just fabulous grilled or 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

~CATHERINE'S~ ANTIPASTO

This is made by an old friend in the specialty food business, and she's been making it for longer than I can remember. There are two versions, the regular and a spicier version. These are great for cool summertime noshing. You can sit around with the jar and biscuits....and a glass of wine of course, and just eat and chat. You can dress it up a bit more for when the occasion demands, and it will be at home there, too.

\$4.99 THIS WEEK

WHAT'S COOKIN' AT THE DELI

We'll be having a deal on our Napa Cabbage Slaw this week. This is an Oriental cabbage, similar in appearance to Savoy, but lighter in texture. We dress it with toasted almonds, sesame seeds, chow mein noodles, green onions and then a rice vinegar-soy dressing.

Regular \$1.69/100g **1/2** OFF THIS WEEK

.....also..... We'll be cooking up Sesame-Ginger Halibut this week. To make this, we use fresh Pacific Halibut cut into fillets, season it, give it a beautiful coat of sesame, then bake it to golden perfection. WOW!



C~CHICKEN~ CUTLETS

These are made with our air-chilled chicken breasts which we flatten out and bread with specialty seasoned crumbs. They are a really quick and easy meal that works good with almost any side (think Napa Slaw), or simply slip them into a bun for a meal on the run.

25 % OFF THIS WEEK

S~FARMER'S~ SAUSAGES

These are made with fresh pork which has been finely ground and then seasoned-up with a touch of our Bratwurst seasoning in addition to the regular salt, pepper and bread crumbs. You'll find them mild, but with a long, mellow flavour.

25 % OFF THIS WEEK

WHAT'S FOR DINNER!

This week it's Turkey-a-la-King! Time was when this would be the dish for the few days following any festive occasion that a Turkey was invited to. Life progresses, and the homemade version is now available year-round, thanks to our kitchen cooks. This will serve 3 to 4 people, in either vol-au-vent form or simple with egg noodle or rice. All the cooking has been done, so all you'll need to do is warm it.

25 % OFF THIS WEEK

~LOCAL~ CANTALOUPE

I always look forward to the arrival of these local melons. To me, they have the true flavour that all from other shores aspire to. This is a fruit that doesn't lend itself well to shipping, the problem being that it needs to be picked so early in its ripening life that it often doesn't ripen to perfection

\$1.99 EACH

WHAT'S HAPPENIN' IN FRESH PRODUCE.....

The peaches are now from Hunter Farm in Niagara-on-the-Lake. They are great growers of great peaches. Wild Blues are becoming more plentiful....and the price is dropping. Local Apricots are good....and those sweet little yellow plums. Lopes are great as you have already read. Ontario Tomatoes are all available, Local Berries are in short supply, but we will have a few. Corn is a bit short in supply as it needs warmer weather than this. Muskoka Lettuce is really good, and the Potatoes are all pretty well all local now. Life is good!

WHAT'S HAPPENIN' OUTSIDE!

With autumn fast approaching (I know you don't want to hear that) we're gearing up for the new season. The first of the garden mums are starting to arrive (smaller ones to start). Rudbeckia, foxglove, rubrum lilies and some nice purple fountain grass are available, as well. The first kale (ornamental cabbage) of the season will be arriving before the weekend. Beautiful 6" hibiscus and 6" rubrum lily pots are on special outside this week, just \$5.99 each. Seasonal cut flowers are available, as well. Sunflowers, dahlia, lisianthus and gladiolus are all in season and at their best right now. Glads will be this week, s cut flower special. \$2.99 each or 2 for \$4.99.

BLUEBERRY BANANA BREAD

This is our age-old Banana Bread recipe with the addition of a bunch of Wild Blues, enhanced by a touch of cinnamon. Reg. \$5.99 each

25 % OFF THIS WEEK

WHAT'S BAKING! THIS WEEK

It's Peach Week at the bakery, and we'll be baking..... PEACH UPSIDE-DOWN CAKES.....these have a layer of caramel sauce in the bottom of the pan, a layer of fresh peach slices, then we pour the dense cake batter in and bake them. After baking, they are inverted and glazed, so that all the good stuff runs down into the cake, making it better than ever on the second day. Two sizes.....\$12.95 and \$18.95 each PEACH CUSTARD CAKES....These are individuals, so you might need two if you are confronted with a bigger appetite. We use a dense butter-based cake with peach slices baked right in. After the cake is initially baked, we pour custard in and give it a re-bake, then garnish and glaze it. Reg.... \$3.49 each PEACH PIES.....these are the deep-dish variety, and come with either a streusel or lattice top. Reg.....\$17.95 each PEACH SLIPPERS.....these are my favourite puff pastry. There's something about peaches, puff pastry and custard that works so well together. Our puff pastries are a huge hit, baked with rich custard and fresh peaches, decorated with more fresh peaches. Jeannette says, "People love the puff pastries and how they look. They say it's just like being in France". We'll try to keep up with the demand to the best of our ability. While quantities last....

25 % OFF

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