

On memory lane in a bread truck

Close to 900 vintage vehicles graced the grounds of TEVA/Novopharm Sept. 19, for Motorfest 2009.



Roaming Around

with Jim Thomas

While each spectator had his or her favourites, none attracted more attention than a 1949 Chevrolet panel truck, owned by Stouffville's Bob Stover and displayed by his son, Arman.

This refurbished beauty is a replica of one owned by Ambrose and Harry Stover, proprietors of the Stouffville Bakery from 1921 to 1970.

It was Mr. Stover Sr., Bob's grandfather, who purchased the business from the Rowbotham family. Before that, it was owned by Frank Gordon and earlier by J.B. Wurts.

Under the management of Harry and Casper Stover, the company flourished with branches in Richmond Hill, Markham, Scarborough, Port Perry and Brown's Corners. Employees included Lloyd Moyer, Jim Ridout, Mabel Hoover, Herb Stover, Abe Lehman, Bert Miller, Audrey Fintelman, Mel Barkey, Velma Brubacher, Mary Lewis, Mary Barry and Bill Brown.

Drivers were Lewis Wells, Carl, Ray and Stewart Wideman, Joe Swain, Floyd Forsyth and Albert Hudson.

Initially, a horse and cart was used for in-town deliveries. The old grey mare was guided by either Joe Gayman or Abe Lehman. Later, transportation went mobile with trucks purchased in Claremont and Stouffville.

Makes included International, GMC, Chevrolet, Dodge and Fargo.

Bob Stover retains fond memories of the '49 Chev. For it was behind the wheel of this trusty van he learned to drive.

"I was only 11 or 12," Bob said. "I didn't have a licence so I pretty much kept to the back streets."

Bob recalls Ira Rusnell, the village police chief, having a few discussions with his dad over this nefarious arrangement.

"If you'd put a stop to this, my life would be a whole lot easier," Chief Rusnell reportedly said.

Back then, country deliveries during winter months were often difficult.

"Sometimes, we had to plow laneways to get in," Bob said. A set of rear wheel chains were readily available.

For nearly 20 years, Bob Stover had his heart set on acquiring a vehicle similar to one his dad and granddad once used, preferably an International. But nothing resulted. Then, he received a call from Don Barkey in Markham. He saw an advertisement on the Internet for a 1949 Chevrolet panel truck near Lancaster, Penn. Bob, wife Nancy and grandson Roger decided to drive down and take a look.

With a few anticipated changes, it was exactly what Bob wanted. Stouffville's Denny Alsop trailered it home. That was two years ago.

Body and paint work has since been done by Johnny Williamson of Utica, new upholstery provided by Gary Nolan of Aurora, exterior lettering inscribed by Jim Brazier and a new front axle installed by Ken Enderwick, all of Stouffville.

Bob, assisted by Harry Schell and Ivan Grove, constructed bread racks for the rear. An original Stouffville Bakery basket was purchased at an auction in Ballantrae. The six-cylinder engine, three-speed transmission and drive-train are all original. The odometer reads 123,000 miles.

Bob describes last month's Motorfest as his truck's "coming out party". He plans to enter it in other area shows.

No, the '49 Chev's not for sale. Bob hopes his heirloom will remain in the Stover family for many generations.

"It's priceless," he said. Jim Thomas is a Stouffville resident who has written for area newspapers for more than 50 years.

BREADED PORK CUTLETS

We make these with slices of pork sirloin. We flatten them a bit to make them even (and thinner), and then bread them with crumbs which have been seasoned with French Herbs (Herbe de Provence). Fry them lightly; it won't take long before they are done. One cutlet is usually sufficient for a serving. Regular \$1.99 each

1/3 OFF THIS WEEK

SMOKED BLACK COD

We'll be making some of this amazing smoked fish on Friday and Saturday this week. In the past when I have done some meat presentations to the trade, I smoke some of this, as well as our salmon, to take along as an example of what can be done. Usually the salmon goes first because people generally know it better, but once they start nibbling on the cod, it goes really quick.....to rave reviews! Unlike the salmon, the bones are rather difficult to remove, so you'll have to work around them, but it's well worth the trouble. It's a really mild and delicate fish, but rich as well, and I've found that the best thing to serve with it is an oakey chardonnay or a fumé blanc wine. **\$5.99 100g THIS WEEK**

WHAT'S COOKIN'?

AT THE DELI

Firstly, we'll be making lots and lots of our fresh-cut fruit salad, and that will be our 1/2 price salad feature of the week. Also, our lunchtime deal for this Thursday and Friday will be a 'Hot Chicken Wrap', which is made with roasted chicken breasts, peppers, onions, cheese and tomato. They'll be \$5.99 each, and if soup is on the menu, you can get it for an additional 99¢.... great lunch! If dinner is on your radar, what about a 'Chicken Stew'? It's white meat in a sweet and sour fruity sauce, with some veggies and almonds as well. It will be \$5.99 also. Next week, we'll have our Prime Rib Sandwich deal, fair warning!



JUST SO YOU KNOW

If one day you do not receive your Economist, or someone 'borrows' it from your driveway — or worse, you run over it as you're pulling in, don't despair — our ad is accessible by clicking on "thevillagegrocer.com" and looking under the 'savings' header. Further, if you click on the ad, it will size-up so you won't need your glasses.

PACIFIC SNAPPER

I thought that I would look-up Pacific Snapper in my Fish Cookery Encyclopedia, and what I found was this: There is no snapper on the Pacific Coast, but this fish by a host of names, one being Rockfish. The recipes available were all for whole fish, some sweet and sour style, others deep-fried whole, and so on. What I'm thinking is that this is a good fish to bake Amandine, or Niçoise style. Recipes are available. **\$9.95 LB THIS WEEK**

SAGE & ONION SAUSAGES

These are actually the smaller version of Stuffed Pork Loin Roasts. The spice is the same, and in case garlic is an issue, these are without it. These are nice grilled and in a bun, but equally good oven-roasted. Regular \$3.99/lb **25% OFF THIS WEEK**

WHAT'S FOR DINNER? MUSHROOM SOUP

We make our Beef Stroganoff with julienne strips of sirloin which have been browned and simmered in the amazing gravy that makes this dish. What to serve with it? Try some of the Cipriani Pasta — it's amazing too. **Reg. \$17.95 Serves 3-4 25% OFF THIS WEEK**

Our Cream of Mushroom with Brandy is the soup special this week. Made with an assortment of mushrooms including Portabellas — which give this soup a darker colour and a richer flavour. **Reg. \$7.95 Serves 3-4 25% OFF THIS WEEK**

OUR SIDE BACON

We get lots of compliments on the side bacon that we make, and here are a few of the things that make it unique..... The first would be that we buy the leaner, selected sides of pork. In bacon, lean is good. Secondly, we pull out the rib bones and leave the meat on the bacon. In bacon, meaty is good. Thirdly, we dry-cure the bacon, which means that it hasn't been mechanically pumped with brine. In bacon, dry is good. Fourthly, we skin the bacon side BEFORE we smoke it. This allows the smoke to fully season both sides. Again, in bacon, lots of flavour is good. Lastly, we use real wood to smoke it (oak actually) until it's fully cooked. The result is amazing flavour and no 'pan-leakage' that you would usually get from packaged bacon. If you haven't tried our bacon before, you are missing alot.

Reg. \$6.95 lb

20% OFF THIS WEEK

FINI BALSAMIC VINEGAR

This is a great all-round Balsamic that's a good seasoning as well as being great in salads. It is one of about ten types that I have in my cupboard at home. This one's for salads and dipping, the squat gold-labelled bottle is a condiment, the angular red wax-topped bottle is for my little girl and me when we have steak, and the small bottle of 35-year-old is for when it's just me. The others have yet to be experimented with.

250ml size. From Modena Reg. \$10.95

25% OFF THIS WEEK

BARTLETT PEARS

These are the pear of choice at my house. We always have 2 or 3 in the communal fruit basket in varying stages of ripeness. It's a fine art picking the right moment to strike — if you wait too long, someone else may snag that beauty. If you make your move too soon, it might not have that sublime flavour and juiciness that makes these so special. **99¢ lb.**

From Washington.

WHAT'S BAKING! THIS WEEK

The first lemons from California are now available, so we're cooking with lemons this week. We'll be making.....

Double-Iced Lemon Loaves.....these are our regular lemon loaves which have been jacked-up to a higher level by splitting them horizontally and going in with another layer of that beauty lemon icing. Regular..... **\$6.99 each**

Lemon Slippers.....these are made with our puff pastry, with lemon curd (ours, of course) and whipped cream. In between is a scrumptious chocolate dipped strawberry. Regular..... **\$3.49 each**

Lemon Meringue Pies.....we have to be careful when we make these that they don't emerge from the oven too high to fit in the boxes. These are from scratch, including the shell, zesting the lemons, juicing them, making the filling, separating the egg whites from the yolks, and making the meringue without the use of stabilizers and all that stuff that others use. It's harder to do, but the reward is great! Evan's fave....Regular..... **\$10.95 each**

Lemon Shortbread Cookies.....our buttery shortbread with fresh lemon zest. Regular..... **\$9.95 each**

Fralines and Cream.....not lemon, but real good. It's made with chocolate sweet dough filled with white-chocolate whipped cream and layers of candied pecans....and caramel, too! Two sizes. Regular..... **\$24.95 and \$10.95 each**

all these items will be on sale this week at..... while supplies last.

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCT 18TH

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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