

# Firefighters look back in shadow of change

Friday, Nov. 27 - a time to look ahead; a time to think back.

So it was for Stouffville firefighters past and present as men and machines moved into a new station on Weldon Road.

For Chief Chris Powers, the project's completion is another personal achievement in an impressive career spanning 43 years. He plans to retire (again) this spring. His successor will be deputy chief Rob McKenzie.

Chris and Rob, working in close co-operation with the architect, are pleased with the result, claiming the design details Stouffville's past as well as its future.

"We wanted to capture the heritage of Stouffville's downtown," Chief Powers said, "and this we've done."

The inclusion of arched windows, matching brick and a century-old bell are prime examples.

The cost has been placed at \$6,263,000. However, because emergency medical services are accommodated there, \$720,000 will be subsidized by York Region, the chief said.

Large generators have been installed at both the fire station and the arena next door. The buildings can then be used as emergency shelters.

Early in the new year, fire protection will be available 24 hours a day, seven days a week. Eventually, similar assistance will be offered from the Ballantrae station.

While current firefighters look to the future, retired veterans are prone to look back.

Like Lloyd Jennings. It was 1954, the night of Hurricane Hazel. He was in the Stouffville telephone office when a call came through - a fire at the Missionary Church. Since there was no hydro, Lloyd ran to the station, then located next to the clock tower and rang the bell.

The fire hall, Lloyd recalls, was so small, it was necessary to pull the truck out before volunteers could put their coats on.

Ken Wagg remembers climbing a ladder along with George Wilson and Lloyd Weldon to reach the



## Roaming Around

with Jim Thomas

source of a serious blaze in Moore's Hardware Store in Uxbridge. Without warning, an explosion occurred, blowing George and Lloyd over Ken's head, to the ground. "I followed," Ken said.

Don Donor recalls running out the front door of his house in response to a siren call. Unfortunately, he failed to see his daughter's double-dutch skipping rope tied to a tree. He tripped over it and landed atop a pile of bricks. "The neighbours had a good laugh," he said.

Then there was the time Don pulled to a stop in front of the old hall on Main Street. The road, under repair, was extremely slippery. His car hit chief Walt Smith's pick-up truck smashing the grill.

"Walt didn't say a word," Don said. "He could fix anything."

"There were a lot of sad times but also a lot of good times," remembers retired deputy-chief Murray Emmerson.

According to 45-year veteran, Jim Rennie, a brigade member was driving the 1946 Fargo out of the station when a blaze occurred in wiring under the dashboard. The fire was quickly extinguished and the call was completed.

"I can never forget our Christmas get-togethers," says Jim.

"We were a close-knit group - a family," Lloyd Jennings said. "At Christmas, the pay was divided evenly among all volunteers, regardless of how many fires each attended. It amounted to about \$150 apiece."

For some, time stands still. The camaraderie continues.

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 BREAST** in a number of marinades, the most popular of which are **HYATT, 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/lb

**25% OFF THIS WEEK**

# K IT'S OUR ANNUAL KNIFE SALE

Once a year, about this time, we arrange a deal on our knives. These are **SWIBO KNIVES**, made in Switzerland, and they've been our knife of choice for about 20 years.....and that's a pretty good endorsement since we make our living using knives, and these in particular. The deal is this.....

all knives will be **20% Off** to start with. Further, we've put together a package of an assortment of them, along with a neat electronic cooking thermometer, all for a better deal. The best deal is that if you get **\$100.00** of our knives (or close), we'll throw in a beauty carving fork for free, and it's a **\$12.95** value. What's good about getting knives from us is: (a) our regular pricing is good from the get-go because it's one of our customers who imports them, and (b) we provide a lifetime sharpening service for free.....if you bought it here, sharpening is on us.

**B-Strong**

# C WHAT'S COOKIN'?

AT THE DELI ....

We'll be making whole platefuls of our **TERIYAKI BEEF BONES** for this weekend. They are the rib bones from a **Prime Rib Roast**, all marinated and slow-roasted in teriyaki, then sprinkled with sesame seeds. These are at their best warm, with a football game on the screen and a beer or two close by.

You may not need as many as you might think because they are rather filling....and really delicious. Regular \$8.99/lb

**1/3 OFF THIS WEEK**

Our salad feature this week will be our **SMOKED CHICKEN ORZO**. It's made with our beauty smoked chicken, lots of orzo (rice-shaped pasta), chopped sweet peppers, diced sweet onions, and chipotle-pepper mayo. Regular \$1.69/100g

**1/2 PRICE THIS WEEK**

# GIFT BASKETS

If you are new to our store, it won't take you long to realize that we're in the basket business. Although I've never really counted them, there must be thousands to choose from. During the festive season we make them up with food goodies to fit any budget or taste (including wine, if you like). You can pick what you would like and we'll make it up, as well- or it can be boxed- as you wish! See Gill or Evan if you have a special request. We offer good value!

# O WHAT'S HAPPENIN' OUTSIDE!

This week we've received yet another shipment of evergreen inserts for your urns. They are nice and full with twiggings bows and cones. We also have a good number of 6 foot birch logs, perfect for medium to large urns, just **\$11.99** each. They are just what you need to make your urns a little different this season. Be sure you come in and admire our beautiful selection of poinsettia, mum-settia, amaryllis, and seasonal mixed planter baskets. They are perfect decorating accents and make wonderful gifts.

# ORANGE ROUGHY

This is the leanest of the whitefish fillets on the Canada Fisheries Charts. In my Fish Cookery Encyclopedia, they don't acknowledge Orange Roughie, as it's more of a nickname for this otherwise startling looking *poisson*. It's sole claim to esthetic fame is the colour orange, but once it's filleted, a whole bunch of good things happen. The fillet is very white, and whiter as you cook it, and the flesh is sweet and succulent. Cathy (that would be my wife) makes this with a delicious curry mayonnaise, and we'll have that recipe for you. Regular \$13.95 lb

**1/3 OFF THIS WEEK**

# S -TEXAS- SAUSAGES

These are in spicy character, but not that hot at all.....just full of flavour. We link them a little longer than the other types that we make, just so that you get that big Texas feeling.....and even more

of the flavour. **25% OFF THIS WEEK**  
Reg. \$3.99/lb

# S -ON- SOUP'S

Our frozen soup feature this week will be a new one, **Cream of Potato with Bacon**. This is chicken-stock based, with sweet onions, celery, potatoes of course, lots of our bacon, cream and spices. Serves 3-4, regular \$6.99

**25% OFF THIS WEEK**

# D WHAT'S FOR DINNER!

This is one of our newer items added this year to our collection of frozen entrées. **Hoisin Beef** is fully cooked, all you need to do is warm it. This is great with rice, or perhaps even rice noodles. You'll find that this, the rice and a side of steamed veggies will be a full meal, leaving only enough room for one of our great desserts. Serves 3-4. Regular \$17.95

**25% OFF THIS WEEK**

# B WHAT'S BAKING!

-THIS WEEK-

This week the theme is **EGGNOG**.....a favourite at my home and many others. We'll be making.....  
**EGGNOG JELLYROLLS**.....these are with nutmeg 'scented' sponge cake rolls with eggnog custard and rum-spiked whipped cream (it's real), all rolled up. Regular..... **\$15.95** each  
P.S. these can be had in double or even triple length, if the need should arise

**EGGNOG MUFFINS**.....these are buttermilk muffins which have rum, eggnog and spices baked in, then topped with a rum-butter icing. Regular..... **\$1.99** each

**EGGNOG FUDGE**.....this is made by My Favourite Fudge in Mamora. It's one of a few festive varieties of fudge that these girls make. Regular ..... **\$2.65/100g**

**EGGNOG CHEESE CAKE**.....this is made with a shortbread crust, a vanilla cheesecake filling combined with eggnog and a pinch of nutmeg, then topped with rum 'scented' whipped cream (both are real).

We'll be making two sizes..... **\$14.95** and **\$22.95** each  
**CRÈME BRÛLÉE**.....we put extra egg yolks and real eggnog in this, as well as cinnamon, nutmeg and vanilla beans. Regular..... **\$3.99** each  
which includes a 50¢ deposit for the ramekin.

**EGGNOG COFFEECAKE**.....this is Chef Andrea's Christmas morning tradition. It's a butter-based cake batter, partially baked stiff in the pan, then hollowed a bit to accept a dollop of eggnog cheesecake, then fully baked. This is an item that best served just a bit warm.

This will be regular ..... **\$15.95** each  
.. all these items will be featured this week, while supplies last.

**25% OFF THIS WEEK**

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DEC 06 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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