

Toast with roast perfect at breakfast

When does a roast become a toast?

When only esteem and admiration are on the menu.

So it was Friday at EastRidge Evangelical Missionary Church. The object of affection was Stewart Wideman, a lifelong Stouffville resident.

Stu, or Stewie as he's known to a wide circle of friends, was the guest of honour at an appreciation party celebrating his 17 years as chief host of the men's monthly VIP buffet breakfast.

Until this month, Stewart announced his retirement in December.

It was back in 1992 when this affable father of two hit upon a plan that would bring together men of the community for two hours of spiritual support and fellowship.

At the initial get-together, at Angie's Eatery (now Stakeout Dining Room and Lounge), 23 attended. But the seed had been sown and from that modest beginning the crop would rapidly flourish resulting in a peak attendance of 172.

The site was later switched to EastRidge.

In addition to a personal approach, Stewart had the ability to attract many excellent speakers including Mike Gartner, Paul Henderson, Mike 'Pinball' Clemons, Ron Ellis, Dean Prentice, Jerry Howarth and Dr. Charles Price. Nor was the podium always male-dominated. Fourteen women also took a turn.

Tea and coffee along with giant-sized helpings of sausage, muffins and marmalade proved equally attractive.

While a sense of sadness permeated Friday's gathering, Stewart's sons, Kent and Keith Wideman, and wife, Barbara, provided an upbeat note with a Don Cherry/Ron MacLean routine. Other speakers included Bob and Keith Lewis, Murray Pipher, Don Hardy and Dr. John Moore.

"Thanks for the memories," said Murray, "sixty-eight years and counting."

While the breakfast as many know it will not continue, something similar is already in the works. A replacement will be discussed Feb. 2 at 7:30 p.m. at EastRidge.



Roaming Around

with Jim Thomas

Interested participants are welcome.

Shields in Oshawa

Canon Rob Shields, formerly of Christ Church Anglican in Stouffville, is now serving as temporary pastor at St. Peter's Anglican Church in Oshawa. Rev. Shields submitted his resignation here in November. His current pastorate will continue until St. Peter's acquires a new rector. In the meantime, Rev. Shields will continue to live in Stouffville while seeking a permanent charge elsewhere. Our loss will soon be another town's gain.

Doctor leaving

Following the retirement of Dr. Glen Graham, I was left without a personal physician.

Fortunately, wife Jean had earlier acquired the services of Stouffville's Janice Li. On strictly passionate grounds, Dr. Li agreed to take me on.

While initially nervous, I soon discovered her to be everything for which I had hoped: personal, efficient, knowledgeable, caring and kind.

But all good things must come to an end. After 25 years in family practice, Dr. Li will soon join the staff at Markham Stouffville Hospital.

She'll be missed - certainly by me.

Aid for Haiti

Earthquake-ravaged Haiti will benefit from a 'Young and Young-at-Heart' concert Feb. 5 at 7 p.m. in St. James Presbyterian Church.

Offering is free-will. Refreshments will be served after the concert.

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

RIB EYES!

These are a thicker boneless chop from the rib-end of a pork loin. As pork chops go, they are the most tender of all, and they have everything else; succulence, flavour, and as I said, tenderness. There are a limited supply of these because there are only 3 of these chops per loin. The best way to prepare them is to slowly grill them in a ribbed fry pan or BBQ them at a fairly high heat for 7 minutes per side. If you wish to cook them in the express lane, flatten them a bit with your handy kitchen mallet or the back side of the fry pan. This will speed-up the process a bit. They will be available in the counter either au naturel or marinated with a Montreal Steak Spice seasoning. Pork chops as they should be. Regular \$7.95lb

25% OFF THIS WEEK

WHAT'S COOKIN'?

Our salad feature this week is Couscous with Dried Cranberries and Pecans. Also starring in the cast are peas, scallions, cucumber and basil; all with a lemon dressing. Very low cal. Regular...\$1.49/100g

1/2 PRICE THIS WEEK

We'll be doing our PRIME RIB SANDWICH deal this week, and it will be available on Thursday, Friday and Saturday from 11:30 a.m. till they're gone. What you get is a 1/4 lb of slow-roasted Prime Rib on the bun of your choice, all seasoned up to your liking, with a side of warm gravy. **\$3.99 EACH**

CHEDDAR SAUSAGES

These are a thrill from the grill. They are made with nicely seasoned coarsely-ground pork and lots of grated old cheddar. You may want to let them cool for just a bit as the cheese retains a little more heat than you might think. Delicious! Reg. \$4.99lb

25% OFF THIS WEEK

TOMATO SOUP

Actually, this is Cream of Tomato Soup. It's on the thicker side, overflowing with flavour.....and I find it benefits from a bit of pepper. As I was eating this for lunch, it turned out to be one of those times when you get one interruption after another, and I found myself getting shorter and shorter of temper as all these things got between me and my soup.....bottom line is that it's pretty good cold as well. Reg. \$6.99 each

25% OFF THIS WEEK

POT ROAST AND GRAVY

If you are at least 50, you will remember hot roast beef sandwiches on the menu of any family restaurant. This is what you'll need to make them, along with some white bread and some peas. I'm thinking that you can get 4 of them from one of these containers. Old time comfort food at its best, I'm thinking. Reg. \$15.95 each

25% OFF THIS WEEK

WHAT'S BLOOMING

We've got lots and lots of pots of Hyacinths, Daffs, Tulips, Primula and the like all ready for the trip home to bring some brightness and the promise of an early spring. We've got tulips going strong as well, in an ever increasing assortment of colours and styles.

NEW STORE HOURS

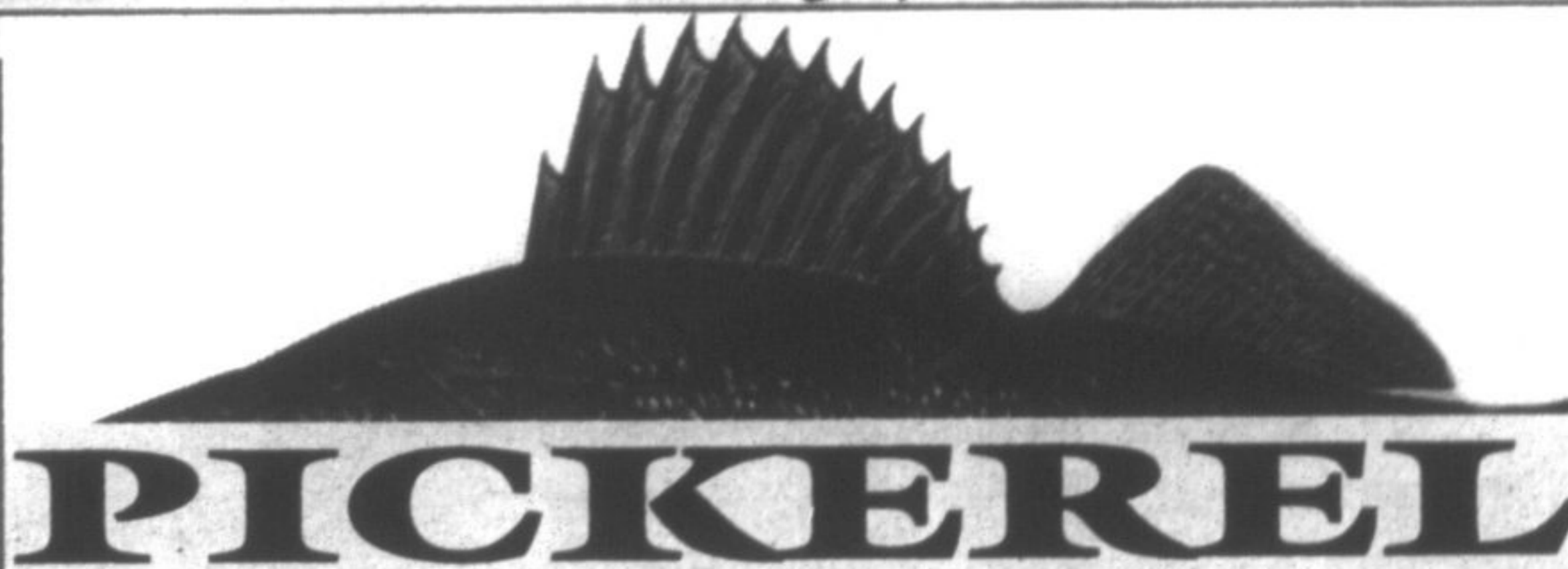
Effective February 1st, the store hours are as follows:

Monday	10 am - 7 pm
Tuesday	9 am - 7 pm
Wednesday	9 am - 7 pm
Thursday	9 am - 7 pm
Friday	9 am - 7 pm
Saturday	9 am - 6 pm
Sunday	10 am - 5 pm

CAULIFLOWER

My wife is a huge fan of veggies, and her dinner plate, and very often mine, is overflowing with a few kinds of them. The deal-breaker though, is that she cooks and serves them totally au naturel, with no embellishment at all. I always know when a special assignment is about to be sprung on me; the veggies are fixed up a bit, kicked up a notch with some seasoning or, best of all, a sauce! That's what happened last night, a Blue Cheese Sauce with my cauli, and I ate almost the whole bunch...it was amazing! The special assignment? To help my young son with his looming science project. We'll not only have recipes available, I'll have some of this in our 'ready to go' counter as well. Large size 12's

\$1.49 EACH THIS WEEK



PICKEREL

If you're missing a mid-summer fish feed, this will get you close to the real thing. I'm thinking that it's a nasty time of the year to be commercial fishing, but these are Canadian, and they are wild-caught. All the hard work is done. All you need to do is open the package, get your stove going (not the Coleman) and fry these up; they're ready to go. If you are new to Pickerel (or Walleye if you're from south of the 49th), the meat is white after cooking, flakey and sweet...really nice.

\$12.95 LB THIS WEEK

THOMPSON SEEDLESS GRAPES

We've bought some very nice and sweet green Thompsons this week. They are a fairly large size, and close to perfection in flavour, as it's pretty much mid-season for grapes in Chile. Something else that's sweet is the price.

\$1.99 LB THIS WEEK

WHAT'S BAKING!

This week we've got Tropical theme happening, so if you can't make it South, at least you can make it to our Bakery. We'll be making.....

PINA COLADA CHEESECAKE.....this starts with a graham and toasted coconut crust, the cheesecake filling has pureed pineapple and rum, and it's all topped with Rum-spiked whipped cream.

We'll be making two sizes.....\$14.95 and \$22.95 each
KEY LIME PIES.....this also starts with a graham crust, but the rest is straight-up old fashioned hand zested and juiced limes, condensed milk and eggs. 9" size, Regular\$12.95 each
PASSIONFRUIT MOUSSE CUPS.....I was considering holding this back for the big day in a couple of weeks, but why not do both, I thought. These are available in either a dark or milk chocolate cup. And it's a flourless option, to boot!

Regular\$3.49 each
PINA COLADA MUFFINS.....These are my fave muffins, bar none! They have toasted coconut, cream of coconut, some diced dried pineapple as well as some crushed pineapple. You will love the flavour and texture of these. AND.....if you are an early riser and you are one of the first 20 customers at our bakery counter on Friday, Saturday and Sunday, I'll buy you one for breakfast. Regular.....\$1.69 each

TROPICAL FRUIT PUFF PASTRIES.....these are made with our puff pastry, custard (that is made with whipped cream, eggs and sugar, Grand Marnier and vanilla) which has been piped on, and topped with an artistically placed melange of fresh and tropical fruits, all glazed to the edges with apricot!
Regular.....\$3.49 each

BANANA BREAD.....these are the large size only (more centre cuts!) of our fabled banana bread, which is a staple at our house. Regular.....\$6.99 each

.....all these items will be featured this week at
While supplies last.

25% OFF THIS WEEK

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