

# Favourite shortcut getting facelift

It will be Christmas in September for some residents of Rupert Avenue in Stouffville.



## Roaming Around

with Jim Thomas

The gift is a brand new street, all wrapped in ribbons of curbs, water mains, sewers and sidewalks.

The re-constructed section will extend from Westlawn Crescent through to Ninth Line North, a distance that includes 27 homes, 46 residents, six dogs, four cats and one canary.

Work should begin in June and end in September, weather permitting.

Weather's always a factor when it comes to construction.

To say the announcement came as a surprise would be an understatement. It was a shock. For this section of street, at least the road portion, is in pretty good shape, no treacherous crevices or pot holes. In fact, it's mostly clear-sailing for short-cut motorists who prefer this neighborhood route to the red light district along Main Street.

This, over the past 20 years has been our problem - too much traffic. And we're not alone. However, in all honesty, the situation's much less aggravating with the improved west end exit/entrance. Still, between 7 and 9 a.m. and 4 and 6 p.m., our road could double for the Don Valley Parkway.

Try criss-crossing from house-to-house while carrying a 50-pound load of Sun-Tribunes and you'll know what I mean. It's Russian roulette.

But I haven't complained. Well, maybe to my neighbours but not to persons in authority. For I've long been aware that, sooner or later, our time would come. Possibly after I'd packed up personal belongings and headed for Parkview Village.

But never in 2010.

While not wishing to look a gift horse in the mouth, I really feel sorry for those long-suffering souls living between Westlawn Crescent and Winlane Drive. Their section of street would make a good test track for Ford. And it's been this way for years. Sure, works department employees do their usual patch-ups every spring and fall but this band-aid treatment only

lasts a few weeks. Then, it's back to what residents regard as normal.

But let me give credit where credit is due. In a commendable stroke of public relations, the town saw fit to circulate notices to each and every household, inviting interested persons to attend a public information meeting Feb. 11. In addition, ward councilor Suzanne Hilton contacted many by phone.

Twelve responded. I was one.

While difficult to measure enthusiasm, all with whom I spoke appeared pleased with what they heard. Project managers Troy Bauman and Martin Doran along with planning chief Tom Parry, appeared open and honest, diminishing risks of tossed chairs, eggs and tomatoes.

The only perceived challenge I could envision was the positioning of sidewalks. In some areas, this has posed a capricious problem, even to the point of prompting pugilism.

But not on this night. My northside neighbours, those who were there, seemed pleased to share this service. I was ecstatic. For, when completed, I'll be able to cycle my age-old CCM a mile-a-minute from the Ninth Line through to Glengall Lane, fearing nothing more than a wayward dog or cat.

But what about dust and dirt? Will Molly Maid assistance be provided?

Messrs. Bauman, Doran and Parry admitted to anticipated grit and grime but said nothing of subsidized dusting service.

As one resident put it: The first will be worst; the better will come later.

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

## WHAT'S FOR DINNER!

Our imagination has failed us here, insofar as our colour theme goes. What we do have though is our amazing air-chilled chicken, poached, sliced and dressed in either of our three great sauces; Zesty Lemon, Porcini Mushroom or Orange. There is sufficient to serve two or three in a package, all the work has been done, just warm it in your oven. **25% OFF THIS WEEK** Reg. \$18.95

## GO CANADA GO!

We're overflowing with Olympic Pride. It's not just with our athletes, although that's huge, but with the whole kit and kaboodle as well. It's a gigantic undertaking, all happening in Canada, and we've got so much to be proud of as a country..... and when you see it all unfold, it's easy to say.....WOW! Soooooo....., what we're doing is an Olympian Sale, with a Red and White Theme..... and Maple.

## ~DRY~ SCALLOPS

Any avid readers of my ad will remember my story about 'Dry Scallops' from the fall. If you didn't, the short version is that these are not preserved in any 'solutions' (something that is a problem to me) which fill your frypan with water at cooking time. These come frozen, but are just the scallop, which allows them to caramelize naturally in the fry pan, and be delicious, too! These are 'under 10' size, which means that there are 10 or less in a lb, making them a pretty good size. These are the white side of the equation, the red side (or maybe pink) is the salmon that we'll use to make Scallop and Salmon Kabobs. Both the scallops, and the kabobs, will be featured this week at **25% OFF THIS WEEK**

## S~OLYMPIC~ SAUSAGES

Everyone will want to get their Olympic Mitts on these. They are made with coarsely-ground Canadian Pork (as always), but seasoned with White Canadian Cheddar and Cranberries, as well as salt and pepper and other spices. They are on the mild side. They will be featured this week at..... **\$3.49 LB THIS WEEK**



## S~CALIFORNIA~ STRAWBERRIES

The California weather has improved greatly allowing a good supply of strawberries (and an improved quality of romaine). The berries come in a clam shell package which is equivalent of a quart. Although these are from south of the border as this is necessary for the time of year, a drizzle of Canadian Maple Syrup over these brings out their cooperative best, showing that we Canadian don't have hard feelings even if we can't have everything our way.....and since they're red, you could feel they are Canadian. **\$2.99 A PKG**

## C~BALDERSON~ CHEDDAR MEDIUM OR OLD

Keeping with our theme there will be Great Canadian Cheese on sale at our deli department. Reg. \$2.49 and \$2.69/100g **1/3 OFF THIS WEEK**

## WHAT'S BLOOMING?

We're still dreaming of the arrival of spring and we have loads of bright flowering plants and cut flowers to help you shake off those winter blues. This week our special is 7" mixed bulb pots for \$5.99. They are bright and cheery, and include miniature daffodils, hyacinth and tulips and they will last quite well for spring bulbs, especially if kept in a cool location, or put in a cool spot at night.

## CANADA PRIME SIRLOINS!

This is the butcher's version of 'red and white', but there's more red than white as we trim them pretty good. 'Canada Prime' is the highest grade of beef in Canada. In fact, it's like the Gold Medal of Beef. You won't have to unload a lot of silver for these this week, because there will be a big deal going on. You can get these in either steaks or roasts, or even as Sirloin Burgers if your BBQ is looking at you longingly. Reg. \$9.95 lb. While supplies last. **25% OFF THIS WEEK**

## WHAT'S COOKIN' AT THE DELI ...

Further to our 'Red and White' thinking, we're doing a feature on our **Bocconcini Salad**, or as it's called in the big world, 'Insalata Caprese Salad'. It's made with little fresh mozzarella balls, some grape cherry tomatoes, sea salt and pepper, and some balsamic glaze. I like this warmed-up a touch in the micro just till the cheese is just starting to melt. I add a bit more sea salt and more balsamic glaze .....it's just heavenly. Regular \$2.49 /100g **1/2 PRICE THIS WEEK**

.....also..... We've got a soup deal going on. The red soup is Roasted Red Pepper. I know that we did this as our store feature last week, but this is a bit different than the frozen version.. and it's red! The white soup will be Cream of Potato with Bacon. You will enjoy both of these, and you won't want to be caught leaning to the white only, so having a choice is Golden.....and.....We'll be making Halibut (very white) that has been sesame encrusted (now golden) and served with a roasted red-pepper coulis...very red. Both soups, and the halibut, will be featured this week... **1/3 OFF THIS WEEK** While supplies last.

## WHAT'S BAKING! -THIS WEEK-

Although we will have a 'Red and White' colour scheme happening out front, our main flavour will be Maple. We use a good amount of Maple in our store between our ham production and baking. For this we use Canadian #1 Medium. While we're on it, we now have more stock of our bottled #1 Light on the shelf. In terms of quality, Light is the premium, running down the quality scale to Amber. So there! We'll be making.....

**MAPLE CRÈME BRÛLÉE**.....to make these we use brown sugar instead of white, and some maple syrup as the flavouring. Regular..... **\$3.99** each which includes a 50 cent deposit for the Ramekin.

**MAPLE BANANA CAKE**.....these have three layers of banana cake sandwiched and iced with Maple Buttercream. Some of these will be available with the Olympic Logo, should you wish. There will be two sizes, **\$14.95 & \$22.95** each

**MAPLE-WALNUT SCONES**.....these have toasted chopped walnuts baked in, and then topped with a maple glaze. Regular..... **\$1.69** each

**OLYMPIC CUPCAKES**.....these are either Chocolate or Vanilla, piped-high with icing and decorated with a Maple Leaf Cookie. Regular..... **\$2.49** each

**MAPLE WALNUT PUFF PASTRY**.....puff pastry filled with a creamy Maple custard with a touch of brandy, chopped caramelized walnuts, the top dusted with icing sugar. Reg..... **\$3.49** each

**FUDGE**.....we'll have both Maple and Maple-Nut, from 'My Favourite Fudge' in Marmora. Reg..... **\$2.65/100g**

.....all these items will be featured this week at ..... **25% OFF THIS WEEK** While supplies last!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEB 28<sup>TH</sup>

Hours:

Mon. 10:00-7:00 - Tues.-Thurs. 9:00-7:00 - Fri. 9:00-7:00

Sat. 9:00-6:00 - Sun. 10:00-5:00

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