

Family chain minus key link

A singular link in our family chain is broken.



Roaming Around

with Jim Thomas

The death, May 8, of Robert William (Bob) Thomas of Markham, severs a close relationship that existed more than 86 years.

Bob died peacefully in Markham Stouffville Hospital following cancer surgery that, until his condition worsened, allowed him a few brief weeks at home.

Born on the family farm, the son of Herb and Catherine Thomas, Ninth Line and 16th Avenue, Markham, Bob, together with sister Betty, attended elementary school at S.S. 19, Markham, a two-mile walk.

Traveling to and from the school was often difficult, especially in the winter and spring when snow and flood waters inundated the road.

Students back then included Lloyd Ham, Jack Johnson, Carl Harper, Freda Silverthorn, Alta, Kathleen and Ruth Jones, Carl and Margaret Hoover, Bill Peacock and Ron Gibbins. The teacher of all eight grades was Robina McPherson.

Following graduation, Bob and Betty continued on to Markham High School under the principalship of O.R. Stalter and J. Earle Thom. They later attended Toronto Normal School.

At this point, their education interests went separate ways. Betty returned to her roots and taught school at S.S. 19 while Bob enrolled at the Ontario Agricultural College, now the University of Guelph.

But attending school cost money. To pay his way, he worked afternoons and evenings at Toronto Elevators in the city.

After earning his science degree, he accepted a high school teaching position at Mount Forest and later Port Credit. As an employee of A&P Foods, first at Yonge Street and Lawrence Avenue and then Markham, he rose to the position of assistant manager. Prior to retirement, he worked for several years at McNeil Pharmaceutical in Stouffville.

Bob's top priority was his family, wife Edna, sons

Teddy, Mark, (Lisa) and Gordie, (Denise), daughters Mary, (Karl), and Martha, grandchildren Brett, Kylie, Katie and Robert, one sister Betty and two brothers Don, (Doris) and myself, (Jean).

Bob enjoyed all forms of nature, whether tending the garden where, according to daughter Mary, "dad sometimes mistook flowers for weeds", or admiring fall colours at son Mark's home near Bobcaygeon.

He possessed an amazing memory, often recounting historical events in and around Markham with incredible accuracy.

He also proved himself a patient listener, anxious to hear what others had accomplished rather than discuss his own achievements.

In recent years, life dealt Bob several cruel blows including a fractured hip, an ailing heart and cancer.

Through these ordeals, he never complained. This was due, in part, to a steadfast faith, a belief in God kindled at an early age while attending First Markham Baptist Church. Later, he joined the congregation at St. Andrew's Presbyterian Church, also in Markham, an association he never relinquished.

It was from here a service of celebration was held last Thursday, conducted by co-pastors Rev. Peter Ma and Rev. Janet Ryu-Chan. Words of remembrance were spoken by a nephew, Rev. John Tapscott, of Streetsville United Church. The organist was Joyce Miles.

A link in our family chain is broken. But a bond of treasured memories remains intact.

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

BURGERS SWORDFISH

This will be the original burgers that we have made for many years. They are made with ground chuck, they are 1/3 lb size, and they have been mildly seasoned with sea salt, black pepper, a taste of garlic and eggsmuch like you'd make them at home. **25% OFF THIS WEEK** Regular \$4.50/lb

Since it likes like a great weekend to grill, what about some swordfish? We will have a couple recipes for you that I've taken from my 'Encyclopedia of Fish Cookery'.....and since I now have a charcoal 'Que, I'll be trying one of those recipes. **\$19.95 LB THIS WEEK**

WHAT'S COOKIN' AT THE DELI..... S GUINNESS SAUSAGE

After years of struggle to keep up with her Cucumber Relish production, Doreen has accepted the inevitable and made it available in a different format, that being in the pint tubs, just like the Spinach Dip; this at least during the Burger Season. The retail will be **\$2.49 EACH** and a burger would feel absolutely naked without it. **25% OFF THIS WEEK**

These are made with coarsely-ground lean pork, a few apples as background, some mild spice and rounded out with Guinness, as the requisite moisture need to make these mild and mellow. Just like the beer! Reg. \$4.99/lb **25% OFF THIS WEEK**

Our salad feature this week is our Feta Pasta, for lack of a more exotic name. We make it with Bow-Tie shells, cubes of Feta, mixed coloured peppers, with sweet red onions and dill in the dressing. I have this for lunch at the store fairly often, and I find that it's best if you warm it slightly. Regular \$1.49/100g **1/2 PRICE THIS WEEK**

.....Also... Kulum (pronounced Coo-lam) is our Soup King at the store, and has been instrumental in bringing new soups to the market, both in the fresh and the frozen formats. This week we are featuring his Clam Chowder, and as it's been explained to me by the deli folk, it's because of a certain customer's coaxing. It seems that just like I judge the dessert psyche of restaurants by their imagination and execution of Creme Brule, his yardstick is clam chowder. He has pronounced ours to be better than any that he has encountered, soooo....., now it's your turn to judge. It will be featured this week at **25% OFF THIS WEEK**

WHAT'S FOR DINNER!

It's Butter Chicken this week from our frozen entrees. This is a curry chicken dish, fairly mild, which is great with rice, preferably Basmati. It's fully cook, and the container will serve 3 or 4. I'm figuring that with all the gardening and planting that you will be doing this weekend, this just might be the ticket. This can be easily microwaved by popping it out of the container and placed in a micro-suitable dish and warmed. It can also be warmed in the oven, just follow the directions on the package. Voila! Dinner is served. Reg \$15.96 **25% OFF THIS WEEK**

TOMATO BASIL SOUP

We cook-down a lot of tomatoes in season so that this soup can be made throughout the year. Among the ingredients you'll find our chicken stock, lots of veggies, as well as some white wine to round it off. What you get is that full flavour that only slow-cooking can give you, with a glass of wine built-in. Reg. \$6.99 **25% OFF THIS WEEK**

SOUR CHERRY PIES

We'll be making these in the 9" size with

WHAT'S HAPPENIN' OUTSIDE!

The sidewalk and the parking lot are now full, and this is about the time that the 'Town' comes around and rapps my knuckles about us taking too much space.....something that is partially true but.....What we have are.....GERANIUMS.....in all sorts and colours. There are the individual 4" pots, 5" pots, which are my fave size, in 8" mother size, and in hanging baskets in either plastic or fibre, with or without garnish fillers. On Friday we'll have some of the Balkhan/Scavola mix baskets as well. Sunshine impatiens will make the scene, lots of begonias of all sorts, including illuminations (trailers), including a few Angel Wings to complement the Dragon Wings...scary stuff. Another shipment of Ferns is on the way, both the Kimberley (sunshine type) and Bostons....which are good for shade. Assorted hangers will be coming in from now until Saturday am, so there will be lots to choose from. More patio pots are on the way too, not just the faux terra cotta pots that we normally sell, but a slightly smaller version as well.....and lots that we make ourselves. A further shipment of smaller assorted pots has arrived; petunias, salvia, dahlias, and Kong Coleus, both 4" and 6". Bacopa hangers will be here by the time that you read this, lots of nice Lupins and Foxgloves, a forest of Hibiscus, both large and small, red and green spikes, fuscia in standards large and small, and some individuals. Like I said, the lot is full. And....., in case you were wondering, our new store is progressing nicely. The best vantage point to see the progress is from the neighboring Montessori School.

either a pastry or a lattice top. They are available baked at the cake counter or ready-to-bake in the freezer section. To me at least, there are few things that smell better than a pie in the oven. Reg....\$13.95 each **25% OFF THIS WEEK**

WHAT'S BAKING! THIS WEEK

We've got beauty coconuts happenin in the bakery this week. We'll be making.....

QUEEN ELIZABETH CAKES.....these are from Doreen's archive. It's a butter cake which is enriched with pureed dates, it has lot's of toasted pecans, and then it's topped with a brown sugar-coconut topping, and then baked just a bit further..till it's perfect. Although we make two sizes here, it's best to think big, because they improve with age, should there be leftovers. Reg..... **\$13.95 and \$22.95 each**

COCONUT BUTTERTARTS.....these are made according to my buddy Bill's secret recipe. Reg..... **\$5.99/6 pak**

PINA COLADA MUFFINS.....I can't believe my luck here; these are my fave muffins, and I gauge my standing with the bakery staff by their availability, and often they are nary to be seen. They are made with cream of coconut, toasted coconut, with both fresh and dried pineapple in the mix. Here's the deal.....even though they have a feature price, I will give one away to each of the first 50 bakery customers on Friday and Saturday. My reasoning here is to get you hooked on them so that even when I am in disfavour with the Bakery girls, they will still be available. HA!

Regular **\$1.69 each**

COCONUT MACAROONS.....these are the smaller size which have been drizzled with dark chocolate. Reg..... **\$8.95 package**and as you've probably guessed, all these items will be featured at ... **25% OFF THIS WEEK**

Although our STORE will be closed on **MONDAY**, our **GARDEN** area will be **OPEN** from 8 am to 5 pm

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAY 23 RD

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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