

Have a cow at school fun fair

Cowadunga or Cowabunga. Neither words exist in my dictionary.

However, their authenticity will be visible when the council of Stouffville's Glad Park Public School holds its annual Fun Fair tomorrow from 4 to 8 p.m.

A real live cow, courtesy Purcell's Petting Farm on McCowan Road, will make an official appearance at 6 p.m.

She will grace and graze the school's playground pastures until closing time.

This red and white beauty, nicknamed 'Dottie', will be the main attraction at an event that's expected, weather permitting, to raise more than \$5,000, half of which will be donated to Emmanuel International.

While the fair will have many additional activities, including pony rides, sack races, a bake table and barbecue, Dottie is sure to be the centre of attention. For, let's face it, many kids today have never seen a living, breathing cow and many parents, to be sure, have never milked one.

This, for the fair, will be a first. This, for fair attendees, may also be something new. But not for me. For I was born and raised on a farm, a place where cows were as much a part of the livestock populace as horses, chickens and pigs. It was only on rare occasions I ever adopted a cow as a pet. And a good thing too. For it, like others, would meet a fate worse than death when her milk-donor days were done.

Truth is, more often I regarded my father's bovines a bother rather than a benefit.

Vividly, I recall my wrists aching to the point of breaking while attempting to extract milk by hand. Then, when the task was almost complete, the unappreciative giver would often, nonchalantly, plant a foot in the pail.

If this wasn't serious enough, her fly-swatter tail was an ongoing threat to my face. And when it connected, this surely hurt, so much so, I finally got smart and tied her swatter to the ceiling.

Some cows were also chronic kickers. To



Roaming Around

with Jim Thomas

prevent this, farmers sometimes strapped the two hind legs together. I never resorted to this and still have the bruises to prove it.

However, fun fair visitors, young and old, should have no worries with Dottie. So says petting farm attendant Brian Purcell.

"She's very quiet," he promises, "wouldn't hurt a flea."

Whether a rural resident or a city dweller, there's something about a cow that always attracts attention.

Now retired farmers will remember 'the good old days' when Ken Prentice wielded the gavel at area cattle auctions. People came from miles around, some to buy and some to watch. It was afternoon entertainment.

It was the same at Stouffville's country market when Walter Atkinson, Frank Bennett and Norm Faulkner called the bids. The stands were always filled. Many spectators were children. Again, great afternoons of enjoyment.

At Markham Fair's Old McDonald's Farm, the main attraction was and continues to be, what else, but a cow, sometimes accompanied by a calf.

So, tomorrow, come see for yourself.

To some, it will be 'Cowabunga'; to others 'Cowadunga'.

Regardless, the centre of attention will be Dottie, a red and white Hereford.

As council member Lisa Hume recommends: "Mo-o-o-ve on over to the Glad Park Fun Fair where you're sure to have an 'udderly' good time."

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

C - ROASTING - CHICKENS

When the meat boys (and girl) told me that they wanted to feature our roasting chickens, I told them that it's not a good idea, given that it is now nearly summer and no one wants to heat up their kitchen for a chicken, irrespective of how good that chicken might be. They took pains to assure me that it is in fact a good idea, for a couple of reasons: Firstly, they can be done on a spit, and they are big enough that a family of four can be easily satisfied (even mine, although we're five). The second reason is that they can be roasted on your 'Que if that is your inclination.....and thirdly, if you cut it down the back (we'll do it for you) and flatten it out, you can cook it as if it's a steak, and an amazing one at that. We've sold these chickens for the last 24 years, and they are so different from all the others. Size ranges from 4 to 6 lbs. Recipes available at the meat counter will include **THE BEER CAN** recipe. Regular \$3.29/lb.

25% OFF THIS WEEK

R - ORGANIC - RASPBERRIES

These are the Driscoll brand that we pretty much always have. If raspberries talk to you, listen-up. They are getting into mid-season form, and that's the time to enjoy them. You won't go broke with them either. At \$1.99 each, it's a pretty good deal. I'm thinking that they might be perfect with our Marble Slab Ice Cream. What do you think? From California



\$1.99 A CONTAINER THIS WEEK

WHAT'S COOKIN' AT THE DELL

Our feature salad this week will be our Vegetable Medley, something that you can enjoy as is, a bit chilled, or warmed as a side for your Halibut. My note says that it's got... "broccoli, cauliflower, mixed peppers, red onions, zucchini, celery, carrots, asparagus, grape tomatoes and snow peas with an Italian vinaigrette dressing..... sounds like this food group is covered. Reg. \$1.29/100g

1/2 OFF THIS WEEK

Mango Shrimp Spring Rolls.....you've just got to warm these..... **99¢ EACH**

Mango Dip!.....this is what you'll need with the spring rolls. We use Hayden mangoes, which are currently really good, some spices, and a bit of chili for a mild jolt. **\$1.99 EACH**

We put this in the 250 ml containers and we're featuring it this week for As I'm writing this, I'm thinking that it would be great as a condiment for the Halibut.

B - OUR BEEF - BOURGIGNONNE

In our big kitchen, we've been making copious amounts of our beautiful Beef Bourguignonne. To me, this is big time comfort food.....something that we all need nowadays. It's great with mashed potatoes or scalloped potatoes, even egg noodles or spaetzle.....all you need to do is thaw and warm it.....all the work's been done. Serves 3-4. Reg. \$18.95

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE!

be in Friday, a couple carts of mother geraniums, Mandavillas (mostly pink) but there should be some white and yellow, Illumination Begonia Hangers (good for half to three-quarter sun), more Geranium Hangers, what looks like a whole field of Patio Planters, Coleus in all stripes and sizes, Mixed Hangers in both Large and Medium, some 'Coconut' Mixed Hangers (the basket is a metal frame with a hemp liner), more Kimberley Ferns (the sunshine ones) and some Hibiscus Standards. Something really special is a few Crimson Queen Japanese Maples of a good size, and some phenomenal weeping Norway Spruce. I have to apologize that I am a little behind on the custom planting, but we should catch up this week, all going well.

H - FRESH - HALIBUT

We've got a nice shipment of Halibut, with more on the way. We debone the fish and sell them in fillet chunks, something a little easier for you to work with, and there's no waste at all. I was looking through the James Beard Cookbook, but all the recipes are for steaks, something that we don't do. What I would suggest is a simple seasoning and grilling them, being careful to handle them with a spatula rather than tongs. To be sure you don't overcook them, have a fork handy and part the flake of the flesh a bit. When it is the same colour all the way through, it's done: Wine? Chardonnay or Fumé Blanc with it, just so you know. **\$19.95 LB THIS WEEK**

S - SAGE & ONION - SAUSAGES

These, and all the pork sausages are now made with our Omega Pork. Same mild recipe as before, same beauty flavour. This is the kind of sausage that buns really like. Reg. \$4.99/lb **25% OFF THIS WEEK**

PRODUCE NEWS!

Corn is getting better and better; it's now from either Florida or Georgia. Our Asparagus is currently great, now that the cold spell has passed, Cherries are coming on, but we don't have Bings yet.....maybe by the weekend. Grapes are now from either California or Mexico, ours are from California. Rainier cherries are available too, but not quite at their best. The first of the soft fruit is in, Apricots and Nectarines especially. All this is a good start!

WHAT'S BAKING! - THIS WEEK -

We are thinking "Ebony and Ivory" this week. What we will have is.....

Black and White Chocolate Loaf.....this is a full chocolate loaf with dark chocolate and white chocolate chips baked in, finished with a white chocolate drizzle, just to make sure there is enough chocolate. Reg..... **\$5.99 each**

Chocolate Reverse Cookies.....these are similar to the aforementioned loaf, but without the "drizzle.....equally delicious though. Reg..... **\$7.95 each**

Brownie Cheesecake.....this starts off with a cookie crumb crust with a creamy vanilla cheesecake filling that has been studded with chunks of our triple chocolate brownie. We will be making two sizes. Reg..... **\$14.95 and \$22.95 each**

Black and White Layer Cake.....this has two layers of chocolate cake, one layer of white cake and it's all filled and iced with vanilla icing. Two sizes as well. Reg..... **\$14.95 and \$22.95 each**

B & W Mousse Cupcake..... is a giant chocolate cupcake which has been scientifically injected with white chocolate mousse. It's lid is glazed with chocolate ganache. Reg..... **\$3.49 each**

B & W Mousse Cups..... these are the first cousin of the aforementioned cupcakes. We use white and dark chocolate mousse piped into a chocolate cup, like one of those one time "twisty cones". These are a flourless option, if that is important to you. Reg. **\$3.49 each**

All these items will be featured this week at **25% OFF THIS WEEK**

While supplies last

The sidewalkand the parking lot.....are pretty jammed up with pretty stuff. What will be coming this week is another batch of 5" geraniums.....a good size if you don't like waiting around for a show. More Bougainvillea will be in Friday, a couple carts of mother geraniums, Mandavillas (mostly pink) but there should be some white and yellow, Illumination Begonia Hangers (good for half to three-quarter sun), more Geranium Hangers, what looks like a whole field of Patio Planters, Coleus in all stripes and sizes, Mixed Hangers in both Large and Medium, some 'Coconut' Mixed Hangers (the basket is a metal frame with a hemp liner), more Kimberley Ferns (the sunshine ones) and some Hibiscus Standards. Something really special is a few Crimson Queen Japanese Maples of a good size, and some phenomenal weeping Norway Spruce. I have to apologize that I am a little behind on the custom planting, but we should catch up this week, all going well.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAY 30TH

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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