

Multiple choice in obituary section

When you pick up your daily newspaper, to what section do you first turn?



Roaming Around with Jim Thomas

The choice is important for it may tell the story of your life.

Pre-teens, for example, enjoy the comics and TV listings, while college kids favour food and fashions.

Those ages 30 to 60 prefer concerts and sports. And the rest? Sorry to say, it's the obituaries. And I'm located among the latter. For, if I don't see my name in print, I know I'm good for another day.

But what if it's there? And what if it appears without my approval? The unedited wording of my epitaph would be something over which I'd had no control. Not the writing, not the correcting.

My final testimony could read like this:

Thomas - James (Jim): The prone figure of the aforementioned was discovered near the intersection of Rupert Avenue and Westlawn Crescent. When last seen, he was pedaling west on Rupert with a pit bull in hot pursuit. It's believed the dog grabbed the cyclist by the pant leg, catapulting him over the handlebars onto the sidewalk. Police said that had the deceased been wearing a bike-belt or helmet, his injuries might have been less serious.

Thomas - James (Jim): While completing delivery of the last of his four paper routes, the late Mr. Thomas was attacked by a swarm of voracious wasps. Although emergency aid was immediately available he'd already lapsed into a deep coma and later died.

Thomas - James (Jim): While going about his daily routine of assisting school children at the corner of Millard Street and Glad Park Avenue, the town's senior crossing guard was hit from behind by a four-year-old riding a tricycle. Although neither the trike nor its rider was licensed, no charges were laid. Before lapsing into unconsciousness, the employee told police the lad was probably too young to understand the word 'S-T-O-P'.

Thomas - James (Jim): While assisting a 93-year-old woman down the front steps of the O'Neill Funeral Home, the part-time employee suddenly collapsed, striking his head on the cement. While sympathetic, witnesses said the accident's location simplified service preparations.

Thomas - James (Jim): While taking up the offering at St. James Presbyterian Church on Sunday, the deceased tripped over a wrinkle in the rug, hitting his head on a pew. Due to fear of worsening his injury, the unfortunate usher was left in the aisle until paramedics arrived. The plate's loose change, however, was quickly retrieved.

Thomas - James (Jim): It's with mixed emotions we report an age record would have been established had the deceased staged a comeback in the Stouffville Amateur Hockey League. Unfortunately, he lapsed into deep depression and died when informed the only position open was that of a goaltender for a predicted last-place team.

Thomas - James (Jim): During the deceased's presence at a Whitchurch-Stouffville council meeting, Mayor Wayne Emmerson announced an application had been received from the operator of a proposed topless massage parlour to which, the mayor said, a Ward 4 resident wished to lend support. Resuscitation was provided without success.

Thomas - James (Jim): While traveling south on Park Drive, the deceased's car was struck by an unexpected toboggan hill mud slide. Rather than remove the driver and vehicle from the mire, the town announced a permanent memorial would be erected at the site.

Jim Thomas is a Stouffville resident who has written for area newspapers for more than 60 years.

WELSH'S CORN

Just when you've thought that you've had enough corn, the deal goes for one more week. Now is the time to load-up on this, when it's at its very best. Although almost any corn tastes O.K. during the off season, it's never like this. From Scotland, Ontario.

2.99 DOZ.

WHAT'S FOR DINNER?

Tonight, or the next, it's Chicken Dijon! We make this with our air-chilled chicken breasts which we stuff with our sage and onion dressing, roast them slowly, and then serve them up in a dijon-mustard-seasoned cream sauce. This is an item that's fully cooked, but best warmed in the oven. Serve these with rice, couscous or broad noodles.

Reg. \$18.95
Serves 3-4.

25% OFF THIS WEEK

-LEMON- CHICKEN

The original impulse to make this came from the Chinese Gourmet in Thornhill - Cathy and Doreen's choice for Chinese take-out. Their lemon chicken is the closest that I got to the Chinese culinary heaven.

We make this with strips of our air-chilled chicken breast, batter them and fry them golden, and serve them in a fresh lemon sauce with sweet onion slivers. Truthfully, I don't need anything else.

Reg. \$14.99/lb.

- FRIDAY/SATURDAY ONLY -

1/3 OFF THIS WEEK

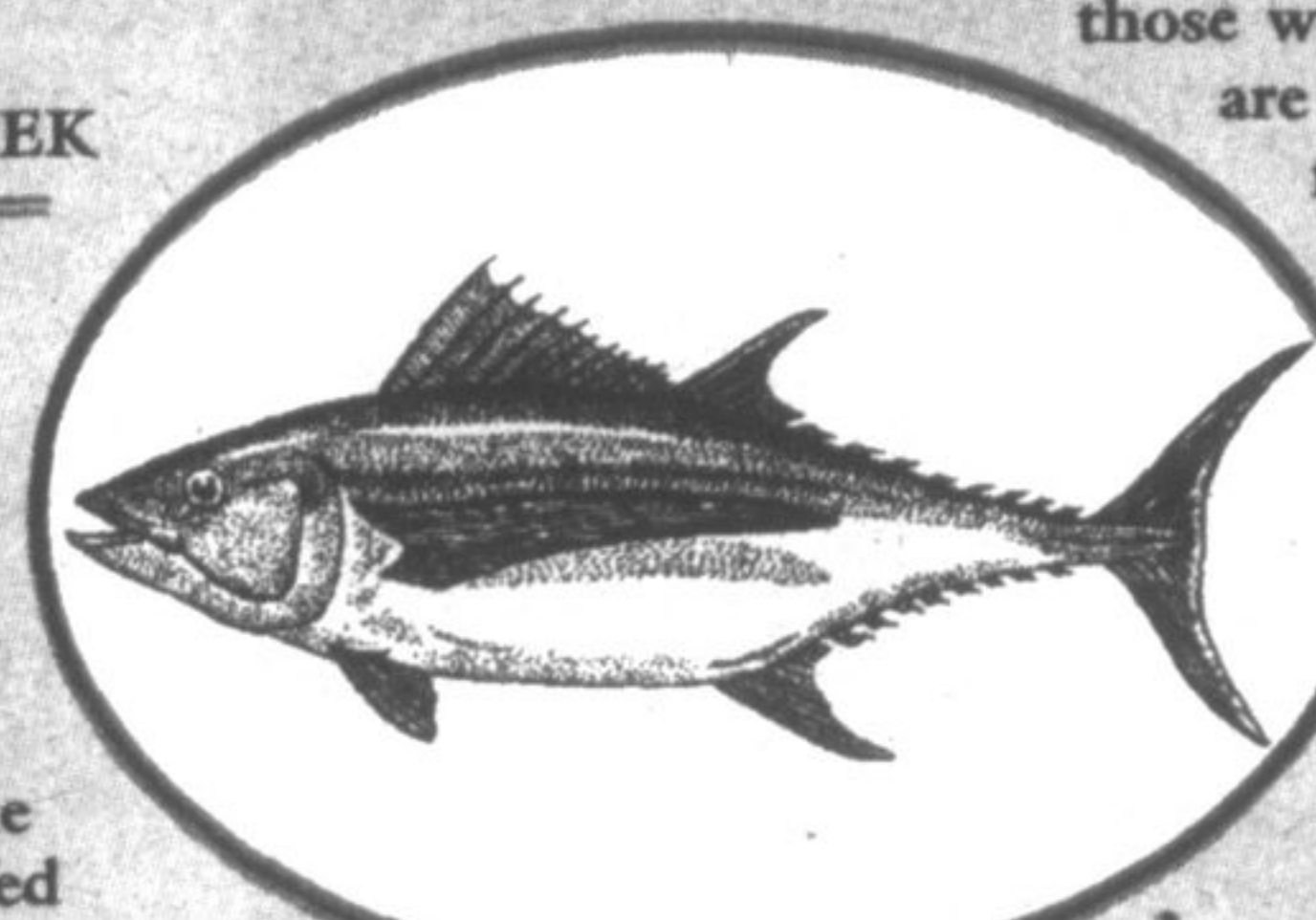
ALBACORE TUNA | WHERE'S THE BEEF!

This is not the big, thick Yellowfin cut into steaks, but filleted pieces more like chunks of salmon in size. Cooking is similar to Mahi-Mahi or Grouper and probably grilling is best. We will have some recipes from my James Beard Fish Cookbook.

17.95 LB. THIS WEEK

If you were lucky enough to get one of the 'Manhattans' last week, you'll know from your beef anatomy studies that on the other side of the bone resides the striploin, and in our case,

a lot of them are residing in our meat fridge, awaiting those who want a special steak this weekend. They are 'Canada prime grade' (as good as it gets) and further, there will be a select few t-bones as well - and - since we don't cut the whole loins into strips, it's a good week to get some baseball sandwich steaks too.



- SAGE & ONION - SAUSAGES

These are made with our omega-enhanced pork; coarsely ground with our sage and onion stuffing as the seasoning. When you chomp down on these, you'll have the impression that you're dining on our stuffed pork loins, but without that grill flavour - and there is no garlic in the seasoning, if that is important to you.

Reg. \$4.99/lb.

25% OFF THIS WEEK

- A LITTLE HEADS UP -

I will be away on a family holiday next week, so my oldest son will be the scribe. This could be interesting...

HOCKEY WITH HEART

No doubt you noticed the nice article that the Economist wrote last Saturday on the Sean Evans Project that was undertaken by the 'Hockey with Heart' group. There is insufficient space in the paper to note all of those who contributed with time and/or money, but I wish to list them here. They are: Larry Roma, John Cabrelli, Peter Sands, Bill Dawson, Christine Ryan, Russ Gregory, Shane Gregory, Joe Kykeman, Tony Palleschi, Paulo de Laurentis, Rob Tonelli, Dave Atkinson, Bill Steele, Dave Creighton, Patrick O'Hanlon, Tom Brailsford, Mike Moffat, Bryan Sands, Andrew Sands, Joe Shearer, Scott Forrestall, Dave Templeton, Brian Grott, Dave Lodu, Milos Bezouska, Don Williams, Paul Ciacoi, Jonathon Hsiung, Vincent Manserra - and - Markham Colours and Decor, Rona in Markham, and last, but by no means least, Kylemore Homes.

I note these folk here because while they don't do this for the publicity, they deserve mention and thanks. - Also - Hockey with Heart is holding our annual fundraising Golf Tournament this year at Coppinwood Golf Course on August 30th. We have a few spots left, and a couple of sponsorship opportunities available as well. We channel all the funds that we raise back into community projects and Markham's Food Bank. If you can attend, or help out, please call John Cabrelli, 905-513-7708, or myself at the store.

- MUSKOKA - LETTUCE!

We've been out of our organic lettuce for a couple of weeks, because, back when it needed to be planted, it was far too wet to be in the fields.

The lettuce that is harvested weekly is planted in stages weekly, but about 10 weeks in advance. A little hiccup like this shows up later (like now), just so you know.

WHAT'S HAPPENIN' OUTSIDE?

The change of season is fast approaching and we have what you need to update your look! A variety of seasonal planters including large grasses with or without hearty mums, bushel basket planters, large medium and small "inserts" and large planter bowls, annual and perennial grasses, kale and hearty mums in 9 and 12 inch sizes are now available.

This week, 4" Miniature Rose Bushes are just \$2.49. These are hearty little perennials that grow into small bushes that produce plentiful miniature blooms - summer, right through until hard frost. They can be enjoyed indoors while the existing flowers last and then planted in the garden where they will produce more blooms for many seasons to come. Come in and see what's new this week!

SINGAPORE NOODLE SALAD!

We make this with vermicelli noodles, some chopped fresh green onions, diced red peppers, some oyster sauce, a bit of curry and a spark of hot sauce.

It is regularly 1.29/100g, but this week it's...

1/2 PRICE THIS WEEK

WHAT'S BAKING! - THIS WEEK -

We'll be baking with lots and lots of CHOCOLATE this week - something that's very dear to my heart - and my tastebuds too! We'll be making...

CHOCOLATE CHUNK COOKIES - These are the hexagonal containers that hang out close to the front of the store. When I posed the question, "What makes these brown?", Jaana's rather condescending answer was "the caramelization of the sugar and butter while they are baking", as if I was a culinary outsider (not her word). Fact is, a container is just barely enough for a sitting - but that's depending on who's sitting with you I guess. Lots of chocolate!
Regular \$7.95 cont.

CHOCOLATE RASPBERRY LOAVES - These are just like our chocolate cakes, studded with Whittamore raspberries, which makes these rather moist.
Regular \$5.99 each

CHOCOLATE CRÈME BRÛLÉE - These have a layer of chocolate ganache on the bottom, and that perfect creamy smoothness on top. Price includes a 50¢ ramekin deposit.
Regular \$3.99 each

- AND, 2 NEW EXCITING ITEMS -
OREO COOKIE CAKE - The result of nocturnal culinary musings; made with chocolate cake, white icing, crushed oreos, and a thin layer of chocolate ganache. According to my youngest (and loudest) son, Dylan, it's "the best thing that I ever tasted".
Two sizes: Regular \$15.95 & \$22.95 each

RED VELVET CUPCAKES - This is actually a pretty old-fashioned item which has revolved in favour again. These are made with cocoa powder, buttermilk, apple-cider vinegar and the colour red, all topped-up with cream cheese icing.
Regular \$3.49 each

All these items will be featured at **25% OFF THIS WEEK** WHILE SUPPLIES LAST

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY AUGUST 22ND

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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