

Truck tops at massive car event

We're the classic car capital of Ontario, m a y b e Canada.

More than 1,200 vehicles occupied every inch of space at Stouffville's Teva Canada Ltd. site Saturday for Motorfest 2010.

The 13th annual show attracted thousands of spectators, many from a distance.

Admission was free. In addition, each driver was provided gratis noon-day lunch.

"No one else on the classic car circuit does this," said co-organizer Paul Parsons. "That's what makes this show so popular."

Other coordinators included John Steckley, Lois Irwin, Dennis Alsop and Brent Snowden, plus dozens of volunteers.

Proceeds will go to the Teen Challenge Women's Centre in Aurora.

Surprising, perhaps to non-attendees was the fact a truck, not a car, stole the show.

But it was no ordinary truck. From its chrome-plated grill to its oak rear flooring, Mario Isgro's 1948 Chevy pickup far exceeded judges' expectations.

"It was once just an ordinary truck," the Caledon owner said. "I found it on a farm in Uxbridge."

In the last four years, it's undergone a major restoration including adding chromed Crown Victoria side trim, chromed wheel discs and a chromed instrument panel.

Mario says he often takes the truck on long-distance trips, including a recent 1,600-mile jaunt to Martha's Vineyard.

"I didn't come to win," he said, "but winning's still nice. It's the social aspect of the event I enjoy most."

In second place was a 1955 Chevrolet convertible owned by Diane Klowak of Mansfield.

"We found it in a Georgia barn," her husband said. "It had been stored more than 30 years."

Third was a 1929 Cadillac Phaeton V-8, owned by Glenn and Kelly Evans of Port Perry. Weight of the monster limousine was listed at 4,950 pounds.

Other cars and trucks also attracted attention including a 1937 Cord



Roaming Around

with Jim Thomas

Sportsman convertible owned by venerable classic collector Al Webster of Gormley.

"It's not for sale at any price," Mr. Webster said. "It's part of me and my family. When I was a kid, this was the only car I ever wanted."

He placed its value at \$250,000.

Albert Hudson, formerly of Stouffville and now of Bancroft, drove his 1947 Hudson Commodore straight-8 to the show.

Only 589 were built. Albert owns number 337.

"I always wanted one," he said.

The asking price was \$13,500. He declined to reveal the price he paid.

Mr. Hudson owns two other classics, a 1973 AMC Hornet and a 1948 Plymouth.

While not as old, a second Hudson also attracted attention. It was a 1955 Super Wasp, owned by Bob and Grace Kew of Goodwood.

Bob located the car in the basement of a house where it had been stored for 25 years and driven only 31,000 miles.

The Stouffville area was well represented. Owners and vehicles included: Ross Hetherington, a 1992 Cadillac convertible; Roger Roberts, a 1950 Cadillac four-door; Jim Hord, a 1956 Ford pickup; Rick Callaghan, a 1963 Volkswagen; Geoff Ramsey, a 1970 Lincoln; Larry Wilson, a 1964 Corvette and Rick Barber, a 1956 Oldsmobile Rocket 88.

Still, I experienced a major disappointment. My 1965 CCM, with chrome handlebars, whitewalls and leather seat, failed to collect a vote.

(See photos on page 14.)

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

SMOKED PORK HOCKS

You know that it's fall when ... we start up with these in earnest. They are a must for Pea or Bean Soup, and a host of other old-time recipes. We trim these on the meaty side, use a cow-salt cure and smoke them slowly over oak. There is no aroma quite like these when they come out of the smoke house.

Reg. \$2.99 lb.

1/2 PRICE THIS WEEK

MUSHROOM SOUP

Our Cream of Mushroom with Brandy is the soup special this week. Made with an assortment of mushrooms including Portabellas — which give this soup a darker colour and a richer flavour.

Reg. \$7.50

Serves 3-4

25% OFF THIS WEEK

C~BREADED~ CHICKEN CUTLETS

To make these, we use our air-chilled boneless and skinless chicken breasts, flatten them a bit, and then egg wash and bread them in mildly-seasoned crumbs. What you need to do is fry them golden in a 1/2 olive oil, 1/2 butter (or veg. oil) mix to get them done.

Reg. \$10.95 lb.

1/3 OFF THIS WEEK

CAULIFLOWER

We've got some good-size local Cauli on sale this week. I know that this is not green, but it's also good for you ... and it's local too.

Large size

.99 EA.

PEAR & GINGER CAKE

We call this a coffee cake, but it's more than that. It's a spiced cake, with baked-in custard. Lots of candied ginger, some of our beauty local bartletts, all in chunks, and toasted pecans, topped up with streusel with chopped pecans and ginger.

Reg. \$14.95 and \$22.95

25% OFF THIS WEEK

APPLE-ALL SPICE SAUSAGES

We make these with coarsely-ground pork, chopped spy apples, enough all-spice to notice, all rounded off with apple cider — and we use our Omega-enhanced pork to make these.

Reg. \$5.99 lb.

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

Our salad feature this week will be Artichoke Heart. They are seasoned with sun-dried tomato, sweet red onion, olive oil, fresh basil, all in a Balsamic dressing. I know it is artichoke season, because both times that our group has golfed at Monterey in the fall, they are out in full force along the Coast Highway — quite a sight, (golf was good too!)

Anyway, this salad will be

Reg. \$1.69/100g

1/2 PRICE THIS WEEK

— AND —

We'll be making Lobster Bisque. We make a lobster stock, with onions, carrots, celery, white wine, with some cream and tomatoes.

7.99 CONTAINER

— AND —

We'll be making some of our Roasted Prime Rib Bones, all seasoned-up with our Jack Daniels B.B.Q. Sauce. This is one of the most popular post-game 'Hockey Spreads' in our men's league.

Reg. \$7.99 lb.

25% OFF THIS WEEK

P.S. — The containers have finally arrived and the sauce is now on sale at the deli.

FREE RANGE TURKEYS

We've sold these amazing turkeys now for 23 years. Although the farm has changed hands from father to son, it's the same growing and processing technique that produces what we — and others — feel are the best turkeys available. What makes them so good? It's simple, really. Firstly, they eat lots of grain and corn — as much or as little as they want, because they run loose. Add to this a gentler de-feathering process which leaves more of the natural flavour (and the odd feather) with the turkey, and you'll have a bird which exceeds your expectations without the aid of the artificial enhancements that Butterballs and pre-basted turkeys receive. Ours are moist (naturally), tender and full of flavour — and they cook a bit quicker as well. The turkey sizes this year will be a bit larger than most other seasons. Our small Turkeys usually start off at about 14 lbs, but this year it's looking like 16 lbs. So ..., we'll have them from 16 to 21 lbs, and then some Toms in the 25-27 lb range. If it were left entirely up to me, I'd pick the 17-20 lb size. They just seem to be the most enjoyable at the table. Ready to roast! — Also, should you wish parts of the turkey, including breasts which are boneless (either plain or stuffed), they'll be available.

2.99 LB.

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 and 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're new to Pickerel (or Walleye if you're from the sought of the 49th), the meat is white after cooking, flaky and sweet ... really nice.

14.95 LB. THIS WEEK

T~SMOKED~ TURKEYS

We make amazing Smoked Turkeys — probably because we start with our amazing fresh turkeys. These are becoming increasingly popular, especially with our Asian customers. It seems that we always make a few less than what we need, which causes a few problems. If you would like one, it must be ordered in advance — before October 4th — because it takes a week to get them ready. Secondly, be sure that you specify 'smoked' turkey, otherwise, it goes on the list for regular turkeys. Order deadline October 4th.

WHAT'S FOR DINNER?

We'll be featuring our Pork Tenderloin with Porcini or Three-Peppercorn Sauce for this week. We roast them, slice them, and serve them up with either of these two delicious made-from-scratch sauces. Just heat and serve.

Reg. \$18.95 each

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 26TH

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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