

# Emotional return greets ex-POW

**H**e lived to tell about it — an incredible story of survival that's as real today as yesterday.

John Anderson, 90, formerly of Markham and now Ballantrae, endured the horrifying hardships of prisoner-of-war camps and route marches following his rescue from the cold waters of the English Channel during the Second World War.

However, those adversities experienced 70 years ago were alleviated somewhat when, by invitation, he returned recently to Goodwood, Sussex, England, to attend a Battle of Britain anniversary celebration.

In sharp contrast to the rigours of war, Mr. Anderson and others, stood centre stage as 100,000 people cascaded them with cheers.

"It was wonderful," he said, "but very emotional."

John Anderson was born Sept. 25, 1920, at East Ham, London, England, one of three in the family of Wm. Attwood and Elizabeth Anderson. He has two sons, two daughters and five grandchildren.

In 1940, he joined the Royal Air Force and following intense training was assigned to the Hornchurch wing, No. 64 Spitfire Squadron.

"Germany had already lost the Battle of Britain," he said. "Had they won, an invasion would surely have followed."

John credits the Spitfire and its sister plane, the Hawker Hurricane, with turning the tide.

His job was to accompany bombers on sorties over coastal regions of France, often as many as 200 fighters surrounding each bomber group. The Spitfire he piloted was equipped with eight machine guns. Four machine guns were later removed and replaced by two cannons. Maximum air speed was clocked at 300 m/hr.

It was while heading back to base that John's plane was shot down.

Although he could have crash-landed in France, John chose to plummet his craft into the English Channel. It sank below the surface in only a few seconds but fortunately stayed afloat long enough for John to escape in a



## Roaming Around

with Jim Thomas

rubber dinghy attached to his parachute.

With one leg badly injured by Messerschmitt fire, he drifted about in deep fog for almost five hours before being rescued by an enemy patrol boat.

"(The Germans) were actually out looking for one of their own but found me quite by accident," he said.

"They dressed my leg and gave me food."

He was later admitted to a hospital near Calais, France, for treatment.

Although this experience was traumatic enough, the worst was yet to come. As the war progressed and Germany's fate appeared certain, John was transferred to six prison camps. In 1941, the Russian army swept past them en route to Berlin. He and others were forced to walk more than 300 miles from camp to camp.

"Many died," he said, "the rest of us were kept alive by Red Cross and Salvation Army food packages."

Prisoners numbered between 10,000 and 15,000. On occasion, they were locked inside cattle trucks, as many as 80 to a vehicle.

They were finally rescued by members of the 6th airborne division, transported to Belgium and then back to England.

When discharged in 1946, John held the rank of Warrant Officer 1st class.

While affected by memories of death and destruction, September's trip 'home' has aided the healing process.

"I don't consider myself a hero," John says, "I was proud to be a part."

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

# WHAT'S FOR DINNER?

We'll be cooking beef stroganoff for dinner this week. We use Julienne strips of sirloin which have been floured and browned, and then slow-simmered in a mushroom gravy that's been made also in the old style — from scratch too! All the work has been done already — you just need to warm this and serve it with rice or broad noodles, or, best ever, with spaetzle.

Reg: \$17.95

Serves 3-4.

**25% OFF THIS WEEK**

# GRAPEFRUIT

During the citrus off-season, oranges, grapefruits and lemons come from places far away, like Argentina, South Africa and Chile. While they are good, they are never really as good as the North American fruit because they spend so much time in transit. But now ... we have American Grapefruits back for the season, and these are the large, juicy size or dark red ones.

Product of Texas.

**.99 LB.**

# P~ BREADED ~ PORK CUTLETS

We make these with slices of pork sirloin. We flatten them a bit to make them even (and thinner), and then bread them with crumbs which have been seasoned with French Herbs (Herbe de Provence).

Fry them lightly; it won't take long before they

are done. One cutlet is usually sufficient for a serving.

Reg: \$2.49 each

**1/3 PRICE THIS WEEK**



# WHAT'S HAPPENIN' OUTSIDE!

The deal is on! — All the plant product, the containers, pots, flowers, urns — everything except for racks, and the pumpkins, will be half price. We'll be moving over the winter, and the fewer things that need to be moved, the better.

# P~ BARTLETT ~ PEARS

These are the pear of choice at my house. We always have 2 or 3 in the communal fruit basket in varying stages of ripeness. It's a fine art picking the right moment to strike — if you wait too long, someone else may snag that beauty. If you make your move too soon, it might not have the sublime flavour and juiciness that makes these so special.

From Washington.

**.99 LB.**

# SOUPS -ON!

For this week, we'll be featuring our curried Chicken Soup. It's chicken stock based as you may have thought, but almost every vegetable group is represented, as well as white wine and are you ready, coconut. All this comes together as more of a meal in a bowl than a soup as you would know it — and it's a great cool weather dish to watch the world series by.

Reg. \$6.99 Container

Serves 2-3.

**25% OFF THIS WEEK**

# THANKS FOR YOUR GENEROSITY!

Alan and his crew wish me to tell you that they raised \$5,000 this past weekend selling Breast Cancer Raffle Tickets out front of the store.

Many, Many Thanks!

# JUST SO YOU KNOW

If one day you do not receive your Economist, or someone 'borrows' it from your driveway — or worse, you run over it as you're pulling in, don't despair — our ad is accessible by clicking on "thevillagegrocer.com" and looking under the 'savings' header. Further, if you click on the ad, it will size-up so you won't need your glasses.

# WHAT'S COOKIN' AT THE DELI!

Once the turkey leftovers are done, you'll need a change, I'm thinking!

What we'll be making is some of Kimmo's Mac & Cheese for dinner. What makes it a bit different from the freezer is that it's a bit creamier (Bechamel based), and it's seasoned with some of our bacon. They are available in the 4x5 foils, ready to heat at \$5.99 each.

Further, we'll be doing a feature on Doreen's Spinach Dip — large size only, for 1/3 off This Week. Back when we started making this so many years ago, it was the only dip of the sort available. They now abound, but ours hasn't been duplicated — yet —, that's for sure.

— AND — we'll be doing a feature on Doreen's Red Potato and Egg Salad, something that's a big mainstay at our deli. It normally sells for \$1.29/100g, but it will be featured this week at 1/2 Price.

P.S. if you are new to the area, and many of you are, Doreen is my mother-in-law who has cheerfully worked in our store kitchen for the last 25 years — and counting. A fab cook indeed!

# SOCTOBERFEST SAUSAGES

These are my fave sausages. They are made with coarsely ground pork, marjoram, mace (an underrated spice), coriander and nutmeg. The moisture content of these is beer, which adds a nice finish to the flavour. At home, we par-boil these a bit as a means of pre-cooking them, so that the grilling time is reduced. Grab some of these and befriend a bun. Reg. \$4.99 lb.

**25% OFF THIS WEEK**

# TILAPIA

You can get this really versatile fish this week either au naturel in fillets ... or ... with a lemon and dill seasoned stuffing. Tilapia is my little Waxer's fave meal at home, very much to his mom's delight.

**7.95 LB.**

# WHAT'S BAKING THIS WEEK!

We'll be working with lemons this week, as new-crop lemons are now available from north of the Equator — and they're plump and juicy — and tart.

We'll be baking ...

**LEMON SHORTBREADS** - These are made with our all-butter shortbreads and some lemon zest. Reg. \$9.99 pkg.

**LEMON CURD CAKES** - This is a white cake which is seasoned with lemon, a generous dollop of lemon curd between the layers, all finished up with lemon buttercream icing. We make two sizes \$14.95 and 22.95.

**LEMON BLUEBERRY MUFFINS** - For these, the muffin is fluffy, and studded with lots of wild blueberries. Reg. \$1.69 ea.

**LEMON CHEESE CAKE** - I was just on a trip to Ireland — which was amazing in every way except their cheesecakes. Over there, I don't think that they use cheese, although in the area where we stayed, the cows would have greatly outnumbered people. Suffice is to say that one of the first things that I had on my return was one of these. There is lots of cheese here, with beautiful lemon curd swirled in. Amazing! Two sizes \$14.95 and 22.95.

All these items, and who knows, maybe more, will be featured this week at ...

**25% OFF THIS WEEK**



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