

Time for our own school trustee

Who cares about education?

When related to Whitchurch-Stouffville politics, the answer is few. Never has been and maybe never will be.

Monday's election was a sad example.

I suggest 70 per cent of voters couldn't identify the public school trustee incumbent. I also suggest 80 per cent didn't know the name of her opponent. And some, I suspect, didn't vote for either.

It's a sorry state.

This apparent lack of interest exists despite the fact, in the public sector alone, the York Region board serves more than 110,000 students plus 10,000 administration and teaching staff and 179 schools in nine municipalities with an annual operating budget exceeding \$1 billion.

This adds up to a sizeable share of your tax bill.

Part of the problem here, I think, is the fact the area served by a single trustee is far too large. How, I ask, is it physically possible for a trustee living in East Gwillimbury, to cope with education requirements in Whitchurch-Stouffville?

Or visa-versa? Each municipality needs its own representative.

Admittedly, when it comes to bricks and mortar, our town has fared well with three recently erected elementary schools and one new secondary school - with more on the way. No cause for complaint.

However, when it comes to putting a face to a name, most draw blanks. This undoubtedly occurred inside many ballot booths Monday.

It's time to change archaic rules and regulations and return some personal status to Whitchurch-Stouffville's obscure school trustee election scene.

Valet parking a hit

Valet parking is common in Toronto. The Royal Agricultural Winter Fair has it. Several hotels have it, too.

But in Stouffville? Yes, believe it or not, in Stouffville.

Back in September, this



Roaming Around

with Jim Thomas

service was introduced at the O'Neill Funeral Home by managing director Patrick Leblanc. With amazing success.

The way it works, when a driver stops at the funeral home entrance, he or she is approached by the manager or one of several staff employees and the parking service is offered.

If the driver agrees, the vehicle is driven to a location on Park Drive, across from Latham Hall. A shuttle van brings the employee back.

When the driver's ready to leave, he/she provides five minutes' notice. The car's immediately returned.

Utmost care is taken, Mr. Leblanc assures. The owner's name is recorded along with the vehicle's make, colour and license number. The tagged keys are secured in a lock box.

The service is fully insured. All staff are radio-equipped. No fee is charged.

During winter months, valet parking will be even more appreciated, Mr. Leblanc thinks. The attendant will remove frost and snow from the windows and make sure interiors are warm.

"It's particularly convenient for the elderly or the physically challenged," Mr. Leblanc said, "their thanks and smiles say it all. Responses have all been positive."

Before the program could begin, clearance was needed from the municipality.

"The town's been very supportive," he said.

Will the service continue?

"By all means," he said. "Patrons love it. It's here to stay."

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

~OUR~ SIDE BACON

We get lots of compliments on the Side Bacon that we make, and here are a few of the things that make it unique: The first would be that we buy the leaner, selected sides of pork. In bacon, lean is good. Secondly, we pull out the rib bones and leave the meat on the bacon. In bacon, meaty is good. Thirdly, we dry-cure the bacon, which means that it hasn't been mechanically pumped with brine. In bacon, dry is good. Fourthly, we skin the bacon side BEFORE we smoke it. This allows the smoke to fully season both sides. Again, in bacon, lots of flavour is good. Lastly, we use real wood to smoke it (oak, actually) until it's fully cooked. The result is amazing flavour and no 'pan-leakage' that you would usually get from packaged bacon. If you haven't tried our bacon before, you are missing a lot.

Regular \$6.95/lb.

25% OFF THIS WEEK

"ANYTHING GREEN IS GOOD FOR YOU!"

This is a famous quote from my wife, the nutritionist, mostly to our kids, but sometimes to me. Long and short, my buddy Ian from Greenbelt Greenhouses will be here mid-day Friday and Saturday to sample his range of organically-grown seedlings and greens. Not only are they delicious in their own right, the 'Carbon Footprint' is minimal, seeing that they're grown in Gormley.

PERCH!

These are considered by many to be one of the best eating freshwater fish. The flesh is delicately sweet, flaky and lean, with a very pleasant mild flavour. The fillets are rather small, so grilling isn't really an option here... pan-frying is the best method, and don't overcook them. If you want to get Doreen excited start talking about this, but be sure you have lots of time - it's her fave fish. Arriving Friday morning.

\$12.95 LB. THIS WEEK

BRATWURST SAUSAGES

This is actually a fairly mild sausage which will go with almost any condiment that you wish, including sauerkraut. I usually simmer them for a while first, and just finish them up on the 'que'. If it's a cooler night, and we all know that we've had a few of those lately, these can be cooked and cut into a pasta just as easily. Reg. \$4.99/lb.

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

We always have a salad on feature, and this week we've chosen our Moroccan Couscous Salad. We start with couscous of course, and season it with cashews, raisins, dates, mixed pepper cubes, white onion, fresh mint and a bit of hot sauce, all seasoned-up in a saffron-citrus dressing. Reg. \$1.49/100g

1/2 OFF THIS WEEK

- and -
Further, we've made a Tamarind Sauce to accompany our AMBIYAN Samosas. The smaller version is FREE with the purchase of any four of their amazing Samosas.

- and -
We'll have a feature happening on our

Butternut Squash Soup. This is the one in the square tubs at the end of Aisle 4.

FEATURED THIS WEEK AT **\$5.99**

per container
- and -
Our kitchen folk have made a Chickpea and Sundried Tomato Hummus. When they brought it for me to try, I was apprehensive - hummus is up there with lentils for me - but before long, I was double-dipping.

240ml size INTRO PRICE **\$3.99** EACH THIS WEEK

LASAGNA WEEK

We make three types of Lasagna for our frozen entrée section, and all three will be on sale this week. The types are Meat Lasagna with lots of meat sauce, ricotta, onions, mozzarella and parmesan (fresh noodles). Next is our Vegetable Lasagna, made with tomato cream sauce, onions, fresh noodles, lots of oven roasted vegetables and lots of cheese, and thirdly, our Chicken Lasagna, made with fresh noodles too, plus mushrooms, shallots, white wine and, as always, lots of cheese! You'll need to follow the directions on the package! A great meal. Serves 3-4.

Reg. \$14.95 and \$15.95

25% OFF THIS WEEK

SMOKED BLACK COD

We'll be making some of this amazing smoked fish on Friday and Saturday this week. In the past when I have done some meat presentations to the trade, I smoke some of this, as well as our salmon, to take along as an example of what can be done. Usually the salmon goes first because people generally know it better, but once they start nibbling on the cod, it goes really quickly... to rave reviews! Unlike the salmon, the bones are rather difficult to remove, so you'll have to work around them, but it's well worth the trouble. It's a really mild and delicate fish, but rich as well, and I've found that the best thing to serve with it is an oaky Chardonnay or a Fumé Blanc wine.

\$5.99 100g THIS WEEK

CORN CHOWDER

We make this soup using our sweet local corn (and to us, local actually means local) with a few extra veggies tossed into the pot, as well as a bit of our bacon and chicken stock. It's a nice soup, and I've become so hungry thinking about it that it is now tonight's dinner!

Serves 3-4. Reg. \$6.99

25% OFF THIS WEEK

ADVENT CALENDARS

Our beauty Rogers Chocolate Advent Calendars are now in, as well as a good selection of other chocolates from this famous store in Victoria, B.C. If you've ever been there, you'll know that it's at the epicentre of the Chocolate World.

WHAT'S BAKING THIS WEEK!

It's scary this week in our bakery. What about...

BOSTON SCREAM PIE - It's not actually a pie at all, but a cake. Spooky, eh? There are layers of red velvet 'Vampire' cake, our beautiful custard and ganache, then topped with more ganache oozing down the sides. Count Vlad would be proud. One size fits all. Reg. \$17.95.

MERINGUE GHOSTS - Ghost-shaped individual meringues with chocolate eyes and mouths and chocolate-dipped tails. Reg. \$2.99 each.

KEY LIME TARTS - Our handmade tart shells filled with lime curd which has been painstakingly cooked for hours in a cauldron to achieve sufficient sliminess - garnished with green whipping cream and black sugar. Reg. \$2.49 each.

FULL-MOON CAKES - These start out as white cakes with scary coloured icings and decorated with spider webs (spiders too!), fangs, eyeballs and ghastliness. There will be two sizes. Reg. \$15.95 and \$22.95.

DIRT PIE - We start with an Oreo crust, filled with a misty white chocolate mousse, gooey caramel and candied pecans, decorated with chocolate 'dirt' and worms. Reg. \$15.95

...and less scary, **PUMPKIN PIES** - Our amazing pumpkin pie decorated for the occasion. Reg. \$12.95

We will feature all these items at ...

25% OFF THIS WEEK

P.S. We will also have copious amounts of decorated Halloween cupcakes in both chocolate and vanilla, Halloween painted cookies in either ginger or sugar - and lots more scary stuff.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCTOBER 31ST
Hours: Mon. 10:00-7:00 - Tues.-Thurs. 9:00-7:00 - Fri. 9:00-7:00
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