

Misery well loved as company

Misery loves company. Misery is a cat.

But no ordinary cat. He's huge, tipping the scales at 24 pounds.

No, he's not a replacement for Indy, our beloved pet, named after movie brave man Indiana Jones, who departed this planet last April.

No cat, no matter how furry and purry can ever fill so great a loss. We had him 17 years, initially the filthiest feline ever to grace the face of the earth.

But much love and tender care transformed him into an obsession of beauty, a pet we cherished deeply till the day he died. Indy now lies buried in a back yard grave over which hover several red roses.

Misery, (his real name is Cyrus but the change came about when he accidentally knocked over a table of treasures), is merely a loaner while its owner, Florence, is away on vacation.

I first met Flo a little over a year ago while performing crosswalk duties at Stouffville's Millard Street and Glad Park Avenue.

Believe me, this was no happy camper. He cried continuously.

This kindly woman would, several times weekly, walk more than a mile to pick up supplies of groceries at Giant Tiger and No Frills.

One noon hour, while loaded down with several bags, she stopped to talk. I convinced her to place her purchases in our car. Later, when my shift was over, I drove them to her door.

The next day, she showed her appreciation by delivering a large container of fruit and vegetables to our home. These gestures, mine and hers, have occurred several times since.

A week ago, I answered a knock and there on the front porch stood Flo, holding a freshly baked zucchini loaf.

"This is for you," she said. "Hope you like it." Like it! The very look



Roaming Around
with Jim Thomas

of it made my mouth water. We invited her in. It was then she told us of upcoming vacation plans.

"But I have a problem," she said. "It's my cat. I can't take him with me and I can't leave him alone. I don't know what to do."

"Leave him with us," my wife and I responded. Flo's face lit up like a Christmas tree.

"Really," she said. "Will you really?"

"We really will," I replied, "we'll treat him like our own."

She sighed with relief. Last Saturday, I drove to Flo's place to pick up her pet. At first, he seemed reluctant to leave, thinking, I suppose, he was about to be orphaned. Which, in a way, he was. But only for a week.

When all attempts at packing him into a shopping bag proved futile, I gathered the 24-pounder up in my arms and carried him to the car.

Believe me, this was no happy camper. He cried continuously.

But not for long. Following a tour of his temporary quarters and seeking short-lived solace under a guest-room bed, he made himself right at home. So much so, we'll truly miss him when he's gone. I'm expecting a phone call even as I conclude this column.

However, our boarder's inevitable departure presents a problem. Should we seek a replacement?

Indy's flower-decked grave, plainly visible from our kitchen window, provides the answer. It's still too soon; too many memories.

Seventeen years of love and affection aren't easily erased. But Misery's presence eased the pain.

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

CHICKEN PIES

Many folk from the trade come to visit our store to see what we do - and how we do it. Usually, they'll ask how we got started in the frozen entrée business. It seems to me that we've done it forever - but when I think back, Doreen's Chicken Pies were the first thing (and for the longest time, the only thing) that we made. When it came to having a backlog of orders, we realized that our customers were telling us something. So this is it folks, the 'Charter Member' of our frozen entrée business which has grown quite large indeed.

Serves 3-4. Reg. \$16.95 ea.

25% OFF THIS WEEK

SCOTCH BROTH

The base of this soup is Lamb Stock, which we make by cooking down our lamb shanks. The remainder of the ingredients are listed on the label panel of the container, as well as the 'Ontario Approved' Register of Plant # 6174... which is our commissary where this is made. We're proud to tell you that we just passed a Department of Agriculture Audit of our facility and procedures with a Double 'A' rating - something that few plants attain. Anyway, the soup's really good!

Serves 3-4. Reg. \$6.99 ea.

25% OFF THIS WEEK

PILE O' BONES

Since we take the bones out of many, many prime ribs to make rib eye steak and roasts, we've got lots of prime rib bones - in fact, a pile of them! These are best slow-cooked - like you do prime rib - and enjoyed Neandrehal style, meaning that you pick them up with your hands and gnaw. Although they are available plain and with a Teriyaki Sherry seasoning, my fave is slow-cooked with our Jack Daniels BBQ sauce.

- Recipes available -
Regular \$3.99/lb

1/2 PRICE THIS WEEK

CAJUN SAUSAGES

To make these, we use Paul Prudholme's seasoning, as well as a few of our own. They have a full, round flavour, enough heat to notice, and a flavour long enough to cut these and use them in other dishes. It's one of my favourite sausages.

Reg. \$4.99/lb

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

Grethe and her troupe will be featuring our Citrus-Pasta Salad as our 1/2 price offering this week. We use medium-sized pasta shells, our beauty little pitted black olives, fresh baby spinach, some orange zest, and then it is all done up in a citrus dressing.

Reg. \$1.69/100g

1/2 OFF THIS WEEK

- and -

We'll be making some grilled chicken breasts for dinner this week. It is our air-chilled farm chicken, all served up with our one-size-fits-all Jack Daniels Sauce.

Reg. \$19.99/lb

1/3 OFF THIS WEEK

~ AMBROSIA ~ APPLES

These come from the Okanogan Valley, and like Spys and such, they are a late harvest apple. They are crisp, sweet and aromatic apples, with a combo of red stripes over a cream-gold background. These cook well, and since they are naturally sweet, they require very little sugar. One of our customers has called in the last couple of weeks looking for these - so now you know that they're here. The window of availability is rather short, so get them when you see them. **\$1.49** L.B. THIS WEEK

From British Columbia.

~ FLORIDA ~ GRAPEFRUIT

These have been amazing of late, this according to my wife and kids, who are never wrong. We go through quite a few of these on a weekly basis and, judging by the odd half that I get, they're sweet as can be and they have lots of juice; the juice part I know because I usually need to clean my glasses after.

We buy size 32, which is quite large - certainly large enough to get your spoon down into the segment and get all the meat out.

FROM FLORIDA

.79 EACH THIS WEEK

~ FRESH ~ HALIBUT

This is the last fresh Pacific Halibut of the season. If you'd fancy a halibut dinner, now is the time.

\$19.95 L.B. THIS WEEK

WHAT'S BAKING THIS WEEK!

This week's flavour is Apple - we're making ... **CARAMEL APPLE SCONES** - They start out light and fluffy like the others, but we weigh them down a bit with some seasoned apple slices, baked in, then drizzle them with caramel. Reg. \$1.69 ea.

APPLE PIES - These can be had in a number of ways... firstly, the top is either a lattice crust or streusel. Further, they can be bought already baked and ready-to-go, or raw, so that you can fill your house with that straight-from-heaven aroma. They are 9" in size, totally made from scratch. Reg. \$10.95 each.

CARAMEL-APPLE BUTTER TARTS - These are awesoming! The combo of spiced apples and the old-time butter tart centre is worth missing dinner for. Reg. \$1.29 each.

APPLE TURNOVERS - We make the dough for these on a 'sheeter' - a machine which will roll the dough thinner and thinner - as puff pastry needs to be. They are then cut in squares, filled and 'turned over', corner to corner and baked. Although it's fun to watch these being made, its more fun to eat them! Reg. \$2.99 ea.

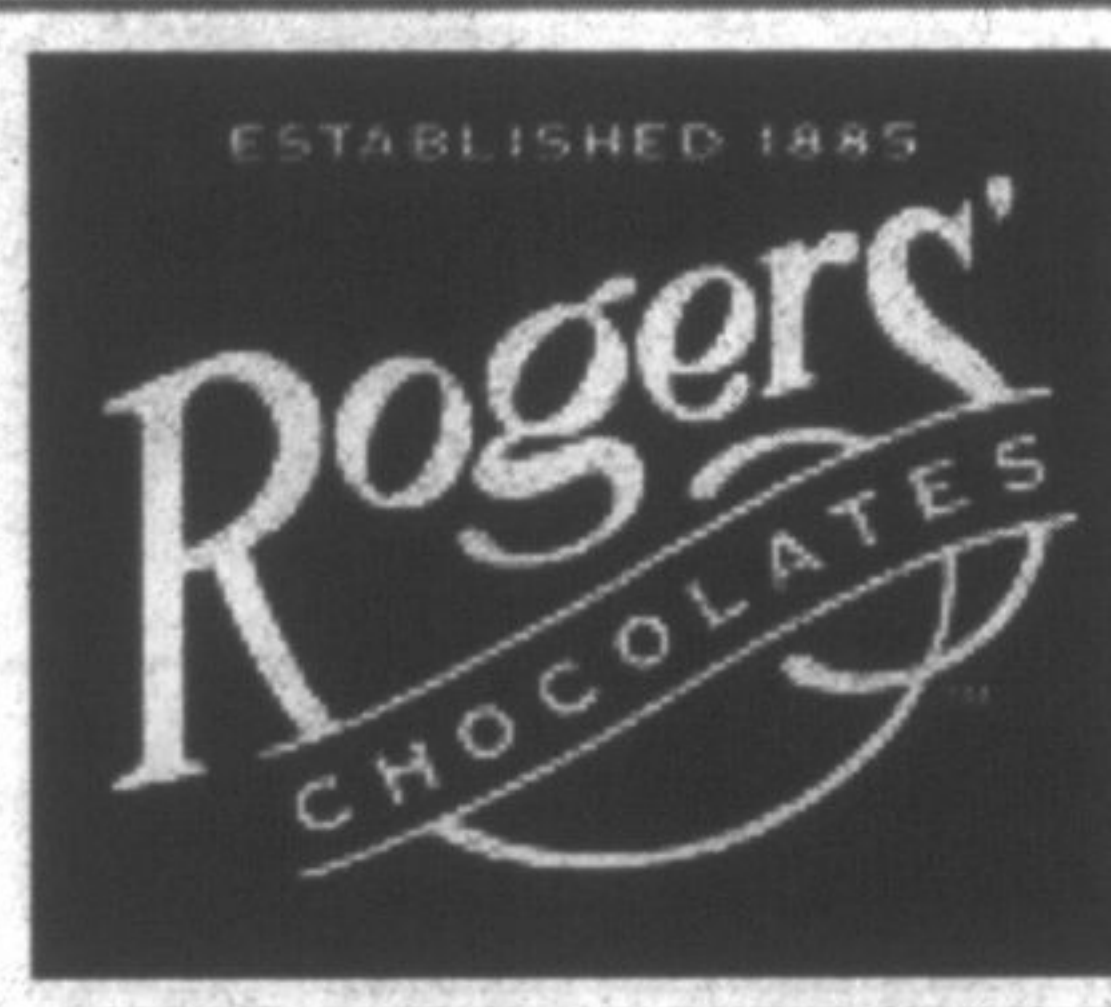
SPICED APPLE CUSTARD CAKES - This is more like a coffee cake me thinks. We start with brandied spiced apples folded into the batter and partially bake it. We then bring it out of the oven part way through, inject some 'crème anglais' (custard) and bake it till it's fully done - then top it with some baked spiced apple slices. It's quite an ordeal and just like the aforementioned turnovers, they're even more fun to sit down to. One piece of advice is to buy the big size, because if you can't finish it at one sitting, it's even better the next day. We'll be making two sizes. Reg. \$14.95 and \$22.95.

All these items will be featured this week at ...

25% OFF

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.



FIREWOOD

Our first shipment of firewood has just arrived. It's been dried for a year and a half - and we keep it dry under the overhang of the store.

WHAT ABOUT FRUITCAKE?

As most of you know, Doreen makes both light and dark cake every year for the store. The dark is made in January - (right after Christmas while we're still in the "spirits") and is put to age till we start cutting it close to Christmas. The light variety (light only in colour) is made later in September and in early October because it doesn't require the same aging to bring out the best. Doreen (and Grethe) have pronounced themselves totally thrilled with this year's batch! Watch for it from November 15th on.

NOW AVAILABLE!

We've started making Tourtière (both small and large), Sausage Rolls, and lots of our Pizza Dough, something that I've had a lot of fun with at home.

Another thing we are doing is packing some of our Cookies in cello bags rather than the hexagonal containers that we've used. Our wish is that at some point, all of our packaging will be recyclable - or at least the vast majority of it.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY NOVEMBER 7TH

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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