

# 'Best parade ever' warmed Main St.

A perfect day for a perfect parade.

How should I know? The Terry Fox contingent of which I was privileged to be a part, was positioned near the front of Saturday's Santa Claus procession, preceded by three fire trucks and two police cruisers.

I asked, and everyone with whom I spoke said the same: "the best parade ever".

Fifty-four entries stretched more than a mile along Stouffville's Main Street. In sheer numbers alone, that signified success.

Congratulations to the Kinsmen Club on a job well done.

Trophy winners were: Mayor's Award (best overall) - Betz Pools Ltd.; top school - Oscar Peterson; most humorous - Budget Towing; topical theme - Trudel Roofing Ltd.; and most original - Stouffville Igoma Partnership.

If the throng who lined the route felt the bite of a cold north wind, their interiors were warmed by free hot chocolate provided by the Stouffville Lions Club and the O'Neill Funeral Home.

Nice added touch.

## Hometown talent

Why, I ask, should Lebovic Centre for Arts and Entertainment - Nineteen on the Park concert promoters look for talent beyond town borders when we're blessed with abilities in abundance here at home?

This thought flashed through my mind as I sat through an amazing show last Thursday.

It was a display of vocal and instrumental skills unequalled anywhere. And would you believe? All participants were from Whitchurch-Stouffville.

Hosted by Oak Ridge-Markham MP Paul Calandra and billed as a Community Christmas Concert, it served a two-fold purpose - a fund-raiser for Markham Stouffville Hospital and the Whitchurch-Stouffville Food Bank.

The cast included Susan Brown, Jennifer Thunem, Tom Carter, the Stouffville Academy of Music and Dance and the Springvale Male Quartet



## Roaming Around with Jim Thomas

with accompanists Rod Russell and Ryan Carter.

## Quarters for kids

At this time of year, most Whitchurch-Stouffville schools embark on projects of assistance. Whatever the endeavour, children are usually the benefactors. And this is good.

At Glad Park Public School, staff, parents and students are focused on an assignment that's different. Through tomorrow, they're filling a huge jug with quarters. Last year, the collected amount totaled \$4,000.

With money raised, the school will fill 'bravery bins' for boys and girls at Toronto's Hospital for Sick Children. The success of the venture will be celebrated at a student assembly Dec. 17.

"Through this project, we'll make a difference in the lives of many children this holiday season," principal Drew McNaughton said.

## Got trees?

Purchased your Christmas tree? If not, look no further than a site outside the Stouffville Canadian Tire Store.

The Stouffville Lions Club has more than 400 trees on display including scotch pine, balsam fir and fraser fir.

Prices range from \$30 to \$50.

Weekday sales hours are 1 to 9 p.m., Saturdays and Sundays, 9 a.m. to 5 p.m.

Committee co-chairpeople are Don Richards and Joe Cote.

"It's a major fundraiser," said Mr. Cote, "with all receipts returned to the community."

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

# T - STUFFED PORK - TENDERLOINS

Men, if it's your turn to put the apron on, this is a good place to start. You can look (and sound) like a culinary star without a lot of work, worry, or clean up. We begin with pork tenderloins which have been trimmed nicely, and then stuff them with Our Own Sage & Onion bread stuffing mixed with fancy dried fruit including cranberries. Not only do these present well, they taste even better! Cooking directions are on the label. Reg. \$10.95lb

25% OFF THIS WEEK

# CREAM OF MUSHROOM SOUP

I can remember when I was a very young guy, I was the Mushroom Soup Kid of my family, and the soup was Campbell's. There was no better soup at the time, especially compared to the vegetable soup that came out of the tin. Time passes and our tastes evolve...sometimes for the better, at least in this case. Of all the fancy types we make, either fresh or frozen, this is still right up there in my comfort food heaven.

Serves 3-4, Reg. \$6.99.

25% OFF THIS WEEK

# S - PACIFIC SNAPPER

I thought that I would look-up Pacific Snapper in my Fish Cookery Encyclopedia, and what I found was this: There is no snapper on the Pacific Coast, but this fish by a host of names, one being Rockfish. The recipes available were all for whole fish, some sweet and sour style, others deep-fried whole, and so on. What I'm thinking is that this is a good fish to bake Amandine, or Nicoise style.

Recipes are available.

LB. THIS WEEK \$7.95

# OUR PRIME RIB SANDWICHES

At the deli this week we'll be featuring our Prime Rib Sandwiches on Thursday, Friday and Saturday. These are our version of quarter pounders - on the bun of your choice (if you are early enough) with some horseradish and gravy. They will be available for 3.99 each, and with a homemade soup, \$4.99. It's the best lunch deal in town, and the best stuff.

# CHRISTMAS BAKING

We've done some Christmas baking to help out a bit. You'll find a whole range of Shortbreads, including Lemon-Poppyseed, Cranberry-Orange, Toblerone and Candied-Ginger. Mincemeat tarts are now available in quantity and, Mincemeat Pies in the 9" size have made the scene, too! Hand-painted cookies are here for the season, and stollen, with a marzipan center and lots of fruit. There are a few Gingerbread Houses available yet, and did I mention Apple-Mincemeat Turnovers?

# GUINNESS SAUSAGES

These are made with our coarsely-ground fresh Omega Pork, some apples, mild spices, and all rounded off with a generous amount of Guinness. Reg. \$4.99 lb.

25% OFF THIS WEEK

# GIFT BASKETS

Although you don't see too many of these in the store yet, rest assured we have made lots in all shapes and sizes - even some which are not in a basket! What's popular about them is that we use all the good stuff (read no fillers) and we price them at a flat rate upcharge - much like a restaurant corkage fee. What you get is great assortment of my (and hopefully your) favourite products - made to order should you wish. We offer good value!



# WHAT'S HAPPENIN' INSIDE!

Our centre display island is slowly filling up with some neat chocolates and sweets - more to come yet. The Fruitcake has been cut and it's ready, Grethe's Cheese Apples have made the scene, Sausage Rolls with puff pastry (very homemade) are available, Tourtieres, our Bass Ale Mincemeat and bountiful amounts of really neat English and French cheese is now available. What a great time of the year!

As the temperatures drop well below zero our focus tends to turn to indoor fresh cut flowers, plants and decorations. This week we're getting shipments of poinsettias in many sizes, mostly red but enough white and pink to keep everyone happy. We're also getting in a limited number of tri-colour poinsettias, that's red white and pink planted together. We still have a nice selection of outdoor inserts in several sizes and styles for those of you who are still in need. This week paper whites are on special, just \$4.99 for a 6" pot. Next Tuesday Dec 14th our resident floral designer Greg will be leading a design your own centerpiece workshop at Queensbridge Mill 905-887-1127 call for details or to reserve a seat.

# SMOKED CHICKENS

If you have not had the pleasure of sitting down to one of these for dinner, wait no longer. There are many ways to proceed here, but what I like to do is section them just like you would a BBQ'd chicken, then eat them bit by bit, also much the same. The perfect condiment, in my opinion, is the milder version of 'Red Pepper Jelly'. The deal this week is that when you get a smoked chicken, we'll give you the jar of jelly (regular \$4.99) to go with it. Now, if you have any of the chicken left over, cut it into a creamy pasta sauce to serve with egg noodles, or even better, pappardelle. If you've got some of the jelly left, it goes with a whole bunch of things, including roast pork or grilled pork chops. A little note is that the chickens are cured with curing salt, which makes the meat pink...just like ham. They are fully cooked when you get them. You'll just need to warm them \$12.95 EA. THIS WEEK to have them at their best.

# FREE-RANGE TURKEY

We've sold these amazing turkeys for the last 22 years - and I've written all that can be written about them. So at risk of boring you folk who have read this for the last 20 years or so, there are a couple of points that I'd like to make to our newer customers.

Firstly, our turkeys 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 turkey that will exceed your expectations for flavour and moistness, without the aid of the artificial enhancement that Butterballs and some other pre-basted turkeys receive. They come with a little 'pop-up' thermometer, as well, just so you know when they're done, which is often a bit quicker than you might expect. They range in size 14 to 20 lbs, then from 23 to 28 lbs.....and just so you know, the difference between a 'Hen' and a 'Tom' is more than just size. The better eating turkeys are the larger 'Hens' which are usually 17 to 20 lbs. In fact, a hen of this size will usually have more - and better meat - than a smaller 'Tom'.

They are.....

\$2.99 LB. THIS WEEK

# WHAT'S FOR DINNER?

This is one of our newer items, added this year to our collection of frozen entrees. Hoisin Beef is fully cooked, all you need to do is warm it. This is great with rice, or perhaps even rice noodles. You'll find that this, the rice and a side of steamed veggies will be a full meal, leaving only enough room for one of our great desserts.

Serves 3-4. Regular \$17.95

25% OFF THIS WEEK

# SMOKED TURKEY

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 Dec. 15th, 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.' It's easy, really! Order deadline is Dec. 15th.

# WHAT'S BAKING! THIS WEEK!

Our flavour this week is cranberry - something that is increasingly popular year-round, but especially now. We'll be making.....

CRANBERRY-ORANGE LOAVES - These are very similar to our lemon loaves, but we've erred on the side of orange, and sealed the deal with a mess of cranberries. One loaf won't be enough!. \$5.99 ea.

CRANBERRY-WHITE CHOCOLATE CHEESE CAKE - As is our usual, we start with a shortbread crust, lots of cheese, the requisite cranberries, and a solid amount of white chocolate. This is ideal at room temp. We'll be making two sizes..... \$14.95 and 22.95 ea.

CRANBERRY FLANS - This is a deeper shortbread flan with a filling of cranberries of course, spiced apples, and baked with a generous amount of eggnog custard..... Reg \$20.95 ea.

CRANBERRY SCONES - These are fluffy, with some orange zest and some of those traditional Christmas spices..... Reg. \$1.69 ea.

CRANBERRY BUTTER TARTS - We start with our usual pastry, and butter tart mixture, but we add some cranberries during baking, and we finish them with a white chocolate drizzle. .... Reg. \$1.29 ea. or 6/\$5.99

CRANBERRY ORANGE SHORTBREAD - These are all butter with orange zest and a touch of juice, with cranberries... Reg. \$9.95 container

All these items will be featured this week at

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 12<sup>TH</sup>

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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