

Riding snowblower inventor's new toy

The weather outside can be frightful
But for Howard it's still delightful.
With his blower geared down in low
Let it snow, let it snow, let it snow.



Roaming Around

with Jim Thomas

While snowblowers are commonplace today, the MTD Yard Machine owned and operated by Stouffville's Howard Davis is different, the inspiration of an imaginative mind that transforms an arduous chore into a playful pastime.

Howard doesn't push his blower, he rides it, thanks to a partial bicycle frame and bicycle wheels attached to the rear.

Troubled by a gimpy right knee, Howard needed a gimmick that would allow him to do his own snow removal without walking. A grandson Christopher of Innisfil, near Barrie provided the machine. Howard did the rest.

"An engineer might not approve, but it works," he says.

The attachment took 10 hours to complete with the transformation occurring in Howard's side yard workshop where he spends much of his time.

"I'm a tinkerer," he explains. "I enjoy fixing things."

He also did a similar make-over on his lawnmower, allowing him to ride up on the road while cutting grass in the ditch. This particular device is no longer needed since the town re-constructed the street and installed a sidewalk on his street.

A professional crane operator for more than 40 years, Howard has a wealth of experience when it comes to operating heavy equipment. This, for him, makes tasks of completing minor repairs relatively simple.

"People are always throwing me things over the fence," he says.

The 28-inch, 10-horsepower blower can handle almost any depth of snow, says Howard.

"Should I fall off the seat, the landing would be soft," he said with a laugh.

Passers-by marvel at the uniqueness of his machine. Unfortunately, nothing quite like it is yet

available in Stouffville stores.

At the car wash...

For Stouffville's Mario Vella, his refurbished auto wash on Winona Drive is a dream come true.

It opened Feb. 18 to a steady stream of vehicles. An official ribbon-cutting is planned for spring.

"Since age 17, I wanted a car wash of my own," says Mario. He bought the site five years ago and later studied at a car-wash clinic in Florida.

The original operation had become obsolete, he says. The new service uses 70 per cent less water and 50 per cent less hydro.

The building includes five hand-wash bays, four for cars and one for both cars and large trucks. The cost is \$3 per vehicle.

The neo-glide automatic washer provides four levels of service with prices ranging from \$8 to \$16. The automatic unit can accommodate 105 vehicles an hour.

In the weeks ahead, Mario plans to introduce senior discount days and classic car nights.

Included in the 1,500-foot-addition is a detailing bay that will soon offer interior steam-cleaning and engine shampoos. This service will be available only by appointment. A Bentley owner has already scheduled time, Mario says.

An enlarged office will carry all kinds of car and truck supplies including waxes and cleaners. The five bays are open 24 hours. The automatic unit runs from 8 a.m. to 6 p.m.

"It's for the town and for the people," Mario said.

The town and the people say "thanks".

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

P-STUFFED-PORK TENDERLOINS

If you are in business yourself, you will know that when you implement a new idea, you get at best, a headstart in the race - not an outright win. Sooner or later people take your ideas and use them as their own, sometimes with tweaks, and sometimes just as blatant copies. A lot of our original ideas have been copied over the years, but not this one. We are only one of the few stores who use the particular machine that we make these with - and I'll need to leave it at that - like the Caramilk secret. Suffice it to say that these are a unique product, both in presentation, and flavour, and you'll need to see us to get them... and we're pretty friendly!

How to cook them? Simply bake them in a 350° oven for 45-50 minutes. Depending on the thickness, and perhaps glaze them for the last 10 minutes - it's pretty easy. Reg. \$10.95/lb

1/3 OFF THIS WEEK

G-FLORIDA-GRAPESFRUITS

I encountered a little bit of kvetching at home a few mornings back, because our grapefruits weren't the same large size that we normally have.

All is well now, as size 23c (extra large) are back in the fruit bowl at home - and at the store too! We buy this size whenever we can get them because it's so much easier to spoon them out and not miss anything - and these are heavy with juice as well, so you'll need to clean your glasses after each breakfast!

79¢ /LB THIS WEEK

A-SQUARE DEAL!

We'll be having a feature on our assortment of squares this weekend. I find that these are the perfect dessert if you don't want the whole cake, but you need a reward nonetheless. A rule is that these are at their best when served at room temp, so plan ahead if you can. Flavours are...

Triple Chocolate Brownies, Cream Cheese Brownies, Nanaimos, Lemon-Coconut, Southern - Pecan, Iced Lemon, cherry, Rocky Road, Date, and a new variety, Flourless Brownie with Walnuts. They are available in 3" x 3" squares in the fridge nearest to the pastry counter. Assorted packs of smaller cuts will also be available if you have a hard time deciding.

Regular retail is \$2.49 to \$2.99

1/3 OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

We'll be making a fresh soup as a starter, and it will be a **Mango-Curry Vichyssoise!** You'll love this refreshing and tangy soup. It's made with our mangoes, of course, sweet onions, puréed potatoes, apples, orange juice, celery and 'spices'. (I highly recommend that you try this) It will be sold in the fresh soup counter, across from the milk display. - \$5.99 per container

We'll be making a good supply of our **Peppercorn Smoked Salmon Mousse.** To make it, we use my smoked salmon, pink peppercorns, cream cheese, sweetened shallots, fresh-chopped dill and 'spices'. Reg. \$4.99 ea.

25% OFF THIS WEEK

CAPRESE SALAD

Most of you will know that this would be a Bocconcini and Tomato Salad - but there is a twist. We use mini Bocconcini and grape tomatoes, fresh basil, as usual, a touch of Cajun spice, Balsamic glaze, pepper and sea salt. I find this salad is greatly improved if you serve it at room temp - or just a bit warmer.

Reg. \$2.99/100g

25% OFF THIS WEEK

P-KILLER-PEPPERETTES

These are the smaller, more slender versions of pepperoni, but we smoke them hot to cook them. They are then dried into a very flavourful and sparky snack, that can precede or accompany any type of beer that you can imagine. You'll find them at our deli, either in 6-packs or loose.

Reg. \$1.69/100g

1/3 OFF THIS WEEK

TURKEY SAND RICE SOUP

Since we make turkey cold cuts throughout the year, we always have a good number of turkey bones to work with, and this soup is the result. Present in this soup is lots of turkey, rice, sweet onions, carrots, celery, butter and 'spices'.

Reg. \$6.99 ea.

25% OFF THIS WEEK

WHAT'S FOR DINNER!

This week's U.P.S. recipe is for **BIG AL'S RICE PILAF**, and it is supplied by Jonathon and Greg Heazle. It uses Basmati Rice and Chicken Stock, and a host of veggies, and 'spices'. It will be available at our Deli Counter just in time for dinner.

IT'S LASAGNA WEEK!

In our frozen entrée section, you will find three versions of lasagna; one with a meat sauce, a chicken version with a Bechamel sauce, and a vegetable version, with most every vegetable present and accounted for.

I'm thinking that lasagna is one of those items that you'd make at home if you had time, but if your home and life is anything like as busy as ours, that won't happen. With this, all that work's been done - just follow the back panel directions (the English version - thanks Mike), and life will be good.

Reg: Meat - \$14.95
Chicken - \$15.95
Veg - \$14.95

25% OFF THIS WEEK

C-OUR-CHORIZO SAUSAGES

These are a coarsely-ground pork sausage which has been well-seasoned with citrus and pepper - and they come with some heat. They can be grilled or roasted and served as they are, or can be cooked ahead and sliced into a stir-fry or pasta - or even removed from the casing and used as the meat to make a jacked-up pizza. Some like life hot! Made with our Omega Pork.

Reg. \$4.99/lb

25% OFF THIS WEEK

S-IRISH ORGANIC-SALMON

This is a farmed salmon that is grown in (off) Ireland, and they are fed organically. I had occasion to be in Ireland this past fall, and we spent all of our time near or at the coast - and there is a lot of it, which explains why this industry works well there. We cut these in fillets, remove all the bones, and sell the either au naturel, or in our orange-ginger or teriyaki sauce.

Reg. \$16.95/lb

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK

This week it's all about caramel in the bakery, and we'll be making...

Turtle Cakes - This is a chocolate cake that is layered with ganache, caramel, candied pecans, and crumbled hazelnut meringue, then glazed with ganache, and topped with a 'turtle'. Reg. \$15.95

Caramel-Pecan Bundt Cakes - These are made with a yeast dough in a bundt pan, and they've got caramel and pecans and spiced apples on the inside, and are drizzled with caramel on the outside. Reg. \$9.95 ea.

Caramel-Pecan Cookies - These are crispy and scrumptious - you'll need to fight the urge to finish the package. Reg. \$7.95 container

Mini Hazelnut Daquoise - These are made with three layers of hazelnut meringue, sandwiched with hazelnut praline cream and caramel in between (this is a flourless dessert option) Reg. \$4.99 ea.

Pralines and Cream Flan - We start with a chocolate flan shell, fill it with a 'cloud' of white chocolate ganache cream, and caramel with candied pecans - sound good? Available in two sizes.

Reg. \$10.95 and \$24.95

Caramel Muffins - It's a chocolate chunk muffin that we inject with a generous amount of caramel after it's been baked.

Reg. \$1.99

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

25% OFF While Supplies Last!



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MARCH 4TH

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

548 Carlton Road, Unionville

940-1770

www.thevillagegrocer.com

