

# Play-by-play guy does Spirited job

Remember Foster Hewitt? Many will identify with Joe Bowen?

Most will.

So where does Rick Callaghan rank when it comes to hockey broadcasting?

With the best in the business, Stouffville Spirit fans say. And they're right.

Throughout the season and, in particular the play-offs, many have regularly tuned in to WhiStle Radio, 102.7FM or whistleradio.com, to catch the play-by-play as provided by "the voice" of our hometown heroes.

So how did the owner-operator of 410 Auto on Sandiford Drive qualify for this high-profile position?

Following graduation from Stephen Leacock Collegiate in Scarborough, Rick enrolled in a TV and broadcasting course at Mohawk College in Hamilton. Later, he studied auto mechanics at Centennial College, opening career opportunities on two very different fronts.

Rick has made the best of both.

It was Stouffville's Ivan Harris, a WhiStle director, who initially approached Rick concerning the possibility of calling junior hockey action. WhiStle had done Spirit games since 2005, starting with Internet-only broadcasts.

"From there, everything fell into place," Rick recalls. His duties commenced near the end of last winter and carried over into the new season.

But there's more to it than sitting in front of a microphone and following the path of a puck.

"Remembering players' names and pronouncing those names correctly is important," Rick says. And this includes the names of opposing players as well as players from Stouffville, he stresses.

"Particularly when the game is played in the other guys' barn."

Because he refrains from bias, listener comments have been positive, Rick says.

"It's descriptive audio," he states, "I call what I see."

Rick described the recent Stouffville-Wellington series as "spectacular". So also were playoff series with Markham and Newmarket.

When the Spirit travelled by bus to other towns



## Roaming Around

with Jim Thomas

late in the playoffs, Rick went along for the ride. After the fourth game in Wellington, he didn't arrive home until after 1 a.m. The managers of outside arenas always endeavoured to meet the station's requirements as best they could, he says.

His services, as well as all members on the station's board of directors are volunteer. The hockey crew included station chairperson Peter Fraunberger, Brenda Amelard, Shawn McGovern, Ryan Fabro, Daryl Macklem, Bob Donald and Mr. Harris.

Rick says he became fully adjusted to the fact his descriptions of games were heard on car radios and in homes in Stouffville.

"I managed to block this out," he explains.

The station, he says, is in the process of expanding its boundaries, a procedure that's both long and expensive.

Aside from broadcasting, Rick and wife Stacey share other interests. Stacey was stage manager for the recent Uxbridge production of Joseph and the Amazing Technicolor Dreamcoat. She'll also serve a similar role in the Uxperience variety show this spring. Rick is her backstage assistant.

Rick served as a minor hockey coach for several seasons. He assists in organizing the EastRidge Church car show and has several vintage automobiles of his own.

He's vice-president of the Automotive After-Market Retailers Association of Ontario, an 800-member organization.

As for returning to the hockey broadcast booth this fall, Rick says "I hope".

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

## — MAPLE SUGAR — PORK CHOPS

These are a version of our smoked pork chops; they're not smoked at all, but rather roasted with the Maple Sugar Glaze that we use to make our hams. If you like our hams, you'll love these because there is more of the glaze relative to the centre portion... all very technical, I know, but when all my hockey buddies chow-down for a meeting, it's this that is discussed, ad infinitum rather than the business at hand. They will be available at the deli counter either in the piece or in slices ready to go.

These come fully cooked; warming them at a low temperature will suffice, and are great to serve with our scalloped potatoes on the side. A mild red pepper jelly complements these very nicely, and for corroboration of my story here, you can ask my good friend Vic of local hockey fame; he'll give you the straight goods on it.

Regular \$1.69/100g

**25% OFF THIS WEEK**

## S—HONEY GARLIC— SAUSAGES

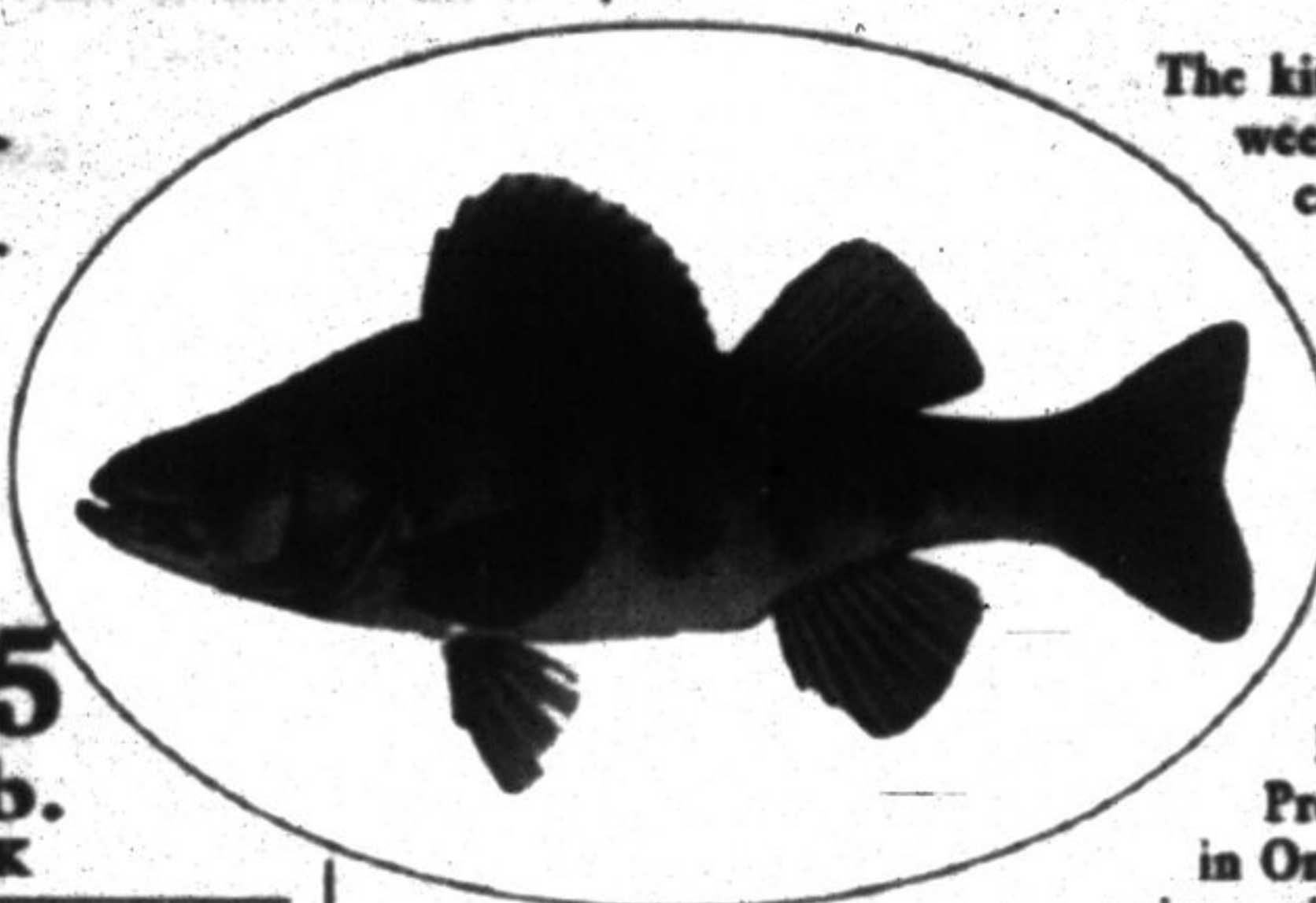
These are made with our Omega-Pork and our notorious seasoning blend. They are on the mild side, with an absence of heat, but a full, rich flavour made better by a generous edge of garlic. Reg. \$4.99/lb.

**25% OFF THIS WEEK**

## P—FRESH— PERCH

The mainstay of the Erie Beach Hotel in Port Dover: fresh Perch. You might find the size of these a bit inconsistent, but the flavour certainly isn't. My preferred method of cooking these is to dust them with seasoned flour, then pan-fry them in a nice amount of butter... that's it; a good artist knows when to stop.

**\$12.95/lb. THIS WEEK**



The kitchen crew are making a 'Diet Soup' this week; it's a vegetable blend, using chick peas, cabbage, carrots, celery and sweet onions. If you're getting a few staves from your bikini in the closet, you might consider **\$5.99** this. Reg. \$7.99

Lastly, we will be cooking up peameal bacon sandwiches at the deli on Thursday and Friday. This bacon, as well as our hams and most of the pork we sell, is our Omega-Enhanced pork, which has just won "The Premier's Award" for Agro-Food Innovation in Ontario. A good amount of caramelized sweet onions will be readily available to go with these beauties. **\$3.99**

## — WHAT'S HAPPENING OUTSIDE! —

The flower department has plenty to offer this week: Pussy willow, hydrangea, and frost hearty pansies are available. We're continuing our 2 for \$20 Phalaenopsis orchid special, and we're getting in loads of adorable 4" hydrangea on special this month for \$3.99 each. If that wasn't enough our hanging pansy baskets will be just \$9.99 this week as well. Come in and see what's new!

## 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**

## SOUP'S ON

**Cream of Potato with Bacon**  
Our frozen soup feature this week will be a newer one, Cream of Potato with Bacon. This is chicken-stock based, with sweet onions, celery, potatoes of course, lots of our bacon, cream and spices.

Serves 3-4, regular \$6.99

**25% OFF THIS WEEK**

## S—STRIPLOIN— STEAKS

We'll have a good amount of 'Prime Grade' Striploins this week. What we do differently with strips is that we don't cut the whole loin right down to the end cut 'Tissue Steaks'; these are the two or three that you get from the sirloin-end of a loin and they have a vein or two of gristle running through them. We stop before we get there and section these pieces out (without the gristle) to make kebabs or baseball steaks (beauty sandwich steaks); when we say 'steak kebabs', that's what we actually mean. The bottom line here is that we sell centre-cuts only, and of the best grade of beef that we can get our hands on.

**\$15.95/lb. THIS WEEK**

## WHAT'S COOKIN' AT THE DELI!

We're going to start off with our Tomato-Cucumber Salad as a feature. It's made with local hydroponic or vine tomatoes which have been quartered, lots of sweet onion slivers and enough dill to notice, and all tossed, straight-up, in a sweet vinaigrette. Reg. \$1.29/100g.

— and —

Since we are featuring some amazing steaks this week, you might want to try our 'Jack Daniels' BBQ sauce. We'll have a feature price of **25% OFF** happening at the deli. Reg. \$4.99

**25% OFF THIS WEEK**

— and —

## WHAT'S BAKING?

We are featuring PINEAPPLE and COCONUT this week!

**Pineapple Upside Down Cakes** - An old-fashioned favourite (just like lots of our other cakes). How our cake differs from others' is that we only use fresh pineapple with the maraschino cherries in the caramelized topping (or is it the bottom!). The cake part is of delicate crumb and lightly lemon scented. Two sizes, \$12.95 and \$19.95 each.

**Coconut Macaroons** - We are making both large, individually sized macaroons and small ones in containers. These come dipped in or drizzled with chocolate respectively. Containers are \$8.95 and large individuals are \$1.99 each.

**Lemon Coconut Squares** - These lemon squares are made in the 8x5 foil pans. They consist of shortbread bottoms and a thick layer of soft lemon filling topped with toasted coconut. The benefit of being baked in the individual container is that none of the lemon goodness can ooze out (as sometimes happens with the individually wrapped ones). Reg. \$5.99 each.

**Pina Colada Muffins** - My (Evan) favourite muffin. Made with candied and fresh pineapple with Cream of Coconut and coconut flakes. Reg. \$1.69 each.

**Fresh Tropical Fruit Flan** - Strawberries and Kiwis join Pineapple on top of our decadent vanilla custard on chocolate-brushed shortbread flan bottom. One size fits all. \$22.95 each.

**Bill Dawson's Buttermilk Tarts** - If you become addicted, blame him! \$5.99 for 6 or \$1.29 each.

**Pina Colada Cheesecake** - Malibu coconut rum, fresh pineapple chunks and coconut cream baked into cheesecake mix. Topped with glazed fresh pineapple, whipped cream and toasted coconut flakes. We'll be making two sizes; \$14.95 and \$22.95 each.

And as usual, all these items will be featured this week at...

**25% OFF THIS WEEK**  
While Supplies Last!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, APRIL 10<sup>TH</sup>

Hours: Mon. 10:00-7:00 - Tues.-Thurs. 9:00-7:00 - Fri. 9:00-7:00  
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