

EastRidge pastor arriving in June

EastRidge Evangelical Missionary Church will soon welcome their new senior pastor.



Roaming Around

with Jim Thomas

Scott Bissell of Richmond Hill, currently the minister to an English congregation at the Toronto Chinese Alliance Church, will preside over his first official service June 5.

"It's an honour," he said, "I'm really looking forward to my ministry in Stouffville."

Pastor Bissell obtained his masters of divinity degree from Tyndale Seminary. He's working on his doctorate through Trinity Western University in British Columbia.

Married in 1985, Scott and wife Melodie have one son, Joshua, a graduate of Tyndale, and two daughters, Victoria, attending Wilfrid Laurier University and Courtney, enrolled at Seneca College.

Sounding sacred

St. James Presbyterian Church will host its 41st annual Sacred Music Night, May 1 at 7 p.m.

The evening will feature the Springvale Boys Quintet, the Believers children's choir and soloists Susan Brown, Kirstie Hembrauff, Lloyd Knight and A.J. deBoer. The congregational hymn will be led by Bruce Vanderbent.

A time of refreshments and fellowship will follow. Net proceeds from the free-will offering will go to DayStar Native Christian Outreach headed by Shirley Hamilton of Manitowaning, Ont., and formerly of Stouffville.

Minister was 103

Rev. Gibson Brown, formerly of Stouffville, died peacefully March 15 at the age of 103.

Rev. Brown served several churches during his 60 years in the ministry including Ringwood, Altona, Bloomington, Little Britain, Wheatley, Tillsonburg and Leamington.

He is survived by a daughter Beverley Tieszen; three grandchildren and nine great-grandchildren, also a sister, Kathleen Parke. He was predeceased by wife Elizabeth; six brothers and sisters.

Young fundraisers

April 2 was Daffodil Day in Whitchurch-Stouffville. While cancer society volunteers marketed bouquets of blooms around town, two sisters, Madison and Brianna Tyson, ages 7 and 4, and a friend, Michaela Mihailoff, 8, sold pop and bottled water from a booth on Watson Drive. At the end of the afternoon, they delivered \$14.61 to volunteer Carrie Purcell who, in turn, presented the proceeds to fund coordinator Liz Lightfoot.

"They girls felt really good about it," said Liz, "and so did we."

Thoughtful school

I've had the privilege of serving the role of community representative on the council of Glad Park Public School for the past three years. Recently, a card came through the mail that read:

"Trees have been planted in memory of William Paul Thomas. May he rest in peace. Sincerely, The School Administration; the council and families of Glad Park Public School. A donation has been made to Trees Ontario in Paul's memory."

Son Paul was a passionate environmentalist with an intense love of nature.

Wedded singer

Susan Brown, Whitchurch-Stouffville's much-loved songbird, and Richard Ryman were married April 2 in a pretty wedding at Ripley United Church. A reception followed in Kincardine. Susan is a soloist with Stouffville's Men of Note Male Voice Choir.

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

HAMS

Hitherto, it's been me telling you all the virtues of our Ham, but I now have independent corroboration of my story. At the recent Ontario Independent Meat Processors Convention, our MAPLE SUGAR HAM won the GOLD AWARD in the ham-making competition. It's not that we're so smart, or even innovative, it's just our stubborn adherence to the idea of not cutting corners and taking shortcuts in the process of making our Hams (or anything else we do for that matter). For Easter, Ham is the meal of choice, and we offer three types: Firstly, we make a great TRADITIONAL EASTER HAM. It's with the bone in, it's available either whole or half, and it's slow cooked over oak. Next is a BLACK FOREST HAM. This is boneless, slow-smoked over oak and fully cooked, ready to go. Thirdly, we have our MAPLE SUGAR HAMS. These are boneless and slow-roasted with Maple and Brown Sugar until they are fully cooked. What is different about our Hams is they are not 'extended' like commercially-made hams are. When you read the label on a supermarket ham and see those words 'protein added', know that it's not a good thing at all. What it means is that not all you are paying for...and eating...is actually ham...and what ham you do get is of a texture far different than what ham used to be like, and ours still is. It takes us longer to make these, and they shrink during the process rather than grow, but what you get is the genuine old-fashioned article.

TRADITIONAL EASTER HAMS.....\$2.99/lb
BLACK FOREST HAMS.....\$7.50/lb
MAPLE SUGAR HAMS.....\$7.50/lb
(it's best to order early)

F - SALMON - FILLETS

We buy our Salmon from Jail Island Fish Farm in New Brunswick. Much has been written either pro or against aquaculture, and like most things in life, it's mostly in the execution of details that makes the difference. I have been to a number of fish farming enterprises over the years (some even pre-dating us having a store), and I can tell you that Jail Island is as good as it gets. We buy farmed fish for the freshness. Wild might be a week or two before it arrives at our door, whereas this is two days tops, giving you a lot more leeway in menu-planning. We use these Salmon to make our Teriyaki Fillets, our Orange Ginger, or if you like, just au naturel. If the weather is good, and your BBQ still at hand, that's a good option. But, if not, baking these on your broiling pan works really well, too. What to serve with it? Our mini potatoes are great this week...and of course, a glass of Chardonnay.

Reg. \$14.95/lb

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

Firstly, our salad feature this week will be one of my favourites, Mini Bocconcini with Grape Tomatoes and Balsamic! It won't be 1/2 price but 1/3 off this week, if that's ok. When I see this on feature I hide my wallet because I usually think Grethe and her crew are looking for something -- and I was right. They want to go on a shopping trip for new bowls, pots, pans and the like for our new store. Buy lots of 1/3 OFF THIS WEEK this, so I can cover those costs.

-- and --

We'll be featuring our Caesar Salad Dressing. Although you can go traditional with this, how about the BBQ Romaine episode? It's good, too! Reg. \$3.49 ea. (250ml) **1/3 OFF THIS WEEK**

-- and --

On Thursday and Friday this week we'll be making Roasted Veggie and Havarti Sandwiches. These are best slightly warmed, if you have a chance. **\$4.99 THREE WEEKS**

TURKEYS

There's a bit of good news if you love our Turkeys. We'll have some fresh ones available for Easter Weekend, something that hasn't been possible in the past. They will be a medium size, about 15 lbs, and as usual they will be free-range, grown on the same farm as always.

Whole.....\$2.99/lb
Boneless Breasts.....\$7.95/lb
(either stuffed or au naturel)

WHAT'S FOR DINNER?

In our frozen section, we will have our Chicken in Various Sauces on special. They all begin with our soft-scald, air-chilled, boneless chicken breasts. We poach them, slice them and serve them up in one of three amazing, made-from-scratch sauces. The flavours available are: Lemon, Orange and Porcini Mushroom. These are great with rice, mashed potatoes or pasta. A family favourite, just pop in the oven and warm. This serves 3-4 hungry people. Reg. \$18.95

25% OFF THIS WEEK

H - WHAT'S HAPPENING OUTSIDE

Our good friends at Kate's Garden and Queensbridge Mill are helping to run the "Spring Fever" event this weekend benefiting the Markham Stouffville Hospital. A chic spring event filled with inspiring ideas mini workshops and exclusive spring shopping. Sunday April 17, 10am-5pm at 22 Water street community center. Call Kate's Garden for tickets/details 905-604-2451.

N - COMING NEXT WEEK

We'll be making all sorts of exciting Easter goodies, including coconut cloud cakes, amazing lemon mousse with pistachio, bunny cakes laden with Easter eggs, little chocolate birds nests, bags of tiny pastel meringues, giant bunny cakes, individual pavlovas (some larger as well) and Easter bonnet cakes with white chocolate ganache. For the complete selection, visit our website at thevillagegrocer.com. Please order early to avoid disappointment.

NICE BUNS!

This would be HOT CROSS BUNS, of course. We get these going about this time of the year because they make spring worth living...in a gastronomic sense. They're plump, as buns should be, full of fruit and they're ready for a bit of butter. You can get individuals or 6 packs at our bakery, until at least Easter, and probably beyond.

BACK RIBS - PORK

The actual bonus here is that these are not seasoned (or moisture-enhanced). When you get these, all the flavour is up to you, and I know that you can do it! You can specify these either really meaty or on the thinner side, and they come to you without that insipid little tail tucked underneath. Try simmering these first in some Ginger Ale, or even Coke, for awhile. This method imparts a bit of sweetness to the whole episode. Reg. \$9.95/lb.

25% OFF THIS WEEK

S - CAJUN SAUSAGES

These are full of beauty New Orleans flavour with kind thanks to Paul Prudhomme who obviously has a deft hand with spices. They are not hot per se, but they have some spark and lots of flavour, finishing up with a hit of smoke. A bun's best friend! Reg. \$4.99/lb.

25% OFF THIS WEEK

B - WHAT'S BAKING THIS WEEK

Our theme this week is the combo of Chocolate and Raspberry - two of my fave flavours of all time. We'll start with...

Chocolate-Raspberry Bundt Cakes - This is a rich chocolate bundt cake with chunks of chocolate baked in, along with the raspberries. While it's still warm, we paint it with a coffee-brandy seasoning and then finish it with caramel, raspberries and chocolate curls. It's pretty decadent I'm thinking. Reg. \$17.95 each.

Raspberry Truffle Tarts - The shell is made with chopped pecans and melted butter and then filled with liquid ganache which is spiked with framboise. This is a flourless dessert, in case that's important to you. Reg. \$12.95 and \$22.95 each.

Danielle's Muffins - The name says it all... Danielle is the young lady who is usually on early morning duty making the muffins and scones - and since I am an early riser as well and see her in this mode all the time, I think muffins. Let it be said that there is much more to her than muffins, but if that were all, it would be enough. These have raspberries baked in along with the requisite chocolate chunks. Reg. \$1.99 each.

Chocolate Raspberry Loaves - This is our chocolate cake batter that made it as far as the loaf pans. Jacked up with the inclusion of raspberries. Reg. \$5.99 each.

Raspberry Bclair's - These are made with the original choux pastry, then chocolate dipped and filled with raspberry mousse. \$2.99 each.

Raspberry Buttercream Cake - This is a chocolate cake layered with raspberry preserve and raspberry buttercream. We are reducing the butter in our buttercream and whipping it a bit more to get a more light and airy feel. Further, we also make this in a cupcake size. Reg. \$15.95 each.

Now as you might have guessed, all these items will be featured this week at...

25% OFF THIS WEEK

While Supplies Last!

Watch for our next ad in the Saturday Markham Economist

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, APRIL 17TH

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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