

Growing pains never felt better

What, in your opinion, is the most consistent complaint heard in Whitchurch-Stouffville?



Roaming Around

with Jim Thomas

While judgments may vary, there's one persistent grievance overshadowing all others.

No, it's not the jaw-jarring surface of Stouffville's Rupert Avenue between Westlawn Crescent and Glengall Lane.

Nor is it excessive speeds on McCowan Road through Lemonville.

Not even ever-increasing hydro and tax bills.

People, at least most people, take these complexities in stride.

The issue that riles our citizenry most is: our town's ever-increasing population.

"Here we grow again" is a common front-page headline in The Sun-Tribune.

Reading this, for many, serves up shockwaves.

However, these anxiety cramps aren't confined to those who've lived here all their lives. They, for the most part, are surprisingly silent. Disparagements are heard mainly from relative newcomers, the very people who have been very much a part of our populace explosion.

Comments such as: "We came to escape the busyness of the big city only to discover rush-hour traffic as chaotic here as Toronto."

"We're becoming another Markham."

While such talk is heard for the most part during election campaigns, the bleats continue long after ballots have been counted. It's wearisome.

When we moved to Stouffville in 1959, there were likely those among the 2,000 inhabitants who may have resented our arrival. Twelve years later, when three boys and three girls were still passing through Orchard Park School, the abhorrence undoubtedly heightened.

But no one ever complained, even though writing on the wall was already plainly visible.

We were growing. Now, with surplus water and sewage services available, the shackles of limitation have been broken. Add to this the close proximity of a giant metropolis and the con-

venience of a super thoroughfare and we have a once-tiny village bordering on city certification. You may loathe it. I love it.

For all the weeping and wailing, Whitchurch-Stouffville, with a couple of yet unsolvable exceptions, is 10 times better than it was 50 years ago.

Look around: two arenas and four ice pads; three community centres; an arts and entertainment centre; indoor pool; four splash pads; multitude of parks; modern library; museum; a lawn-bowling club; 10 elementary schools; one high school; 17 churches, the list goes on and on.

However, bricks and mortar do not make a town. People do.

In the past 40 years, we've gone from a mainly Anglo-Saxon village to several multicultural neighbourhoods, a reality many find difficult to accept.

And understandably so. For a change from traditional to contemporary habitation takes time. Here, it happened quickly.

Regardless, I find the trend not challenging, but gratifying; not testing, but stimulating.

Our new neighbours are here to stay with more on the way. Get used to it for:

Our town is growing houses

Where once green corn-fields stood.

Our town is ever changing

But that's not bad, it's good.

Let's make our neighbours welcome

With a handshake and a smile

Let's prove in Whitchurch-Stouffville

We can go that extra mile.

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

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 we stuff them with a bread mixture with fancy dried fruit not only do these present well, they taste even better! Cooking directions are on the label. Regular \$10.95/lb

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI!

Since it's Mother's Day Weekend, we've tried to keep things easy and simple with you guys in mind. Read — "Guys in the Kitchen" — and don't forget where the dishwasher is! What we'll be doing is... Soups! Two types this week. A Shrimp Bisque that's chunky with shrimp, sweet onions, celery and carrots — all this in the usual brandy-cream base. The second is Potato-Leek Soup. This is also cream-based, with fresh leeks, Yukon potatoes and the requisite sweet onions, carrots and celery. Both will be at...

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Our salad feature will be our Broccoli Cauliflower Salad. This has been a huge favourite over the years and one of my lunchtime comforts. (I've got a lot of them). This will be...

1/2 PRICE THIS WEEK

We'll be making copious amounts of our Quiche this week, for the occasion, but with a twist. We've made a 'Breakfast Quiche' which has some of our bacon, English breakfast sausage and Yukon potatoes — an all-in-one start to your day — just add coffee. Further there will be two feature choices for dinner: Fresh Pacific Halibut that's seasoned and grilled, then served with Swiss-style roast potatoes — or — Grilled Garlic-Shrimp Skewers done on the lightly seasoned side.

— NEW STORE — UPDATE!

... The two questions I still get: Firstly, when are you finishing the roof? And, secondly, when are you moving? The first answer (as before) is that the roof is finished, except for a couple minor details. The framework that's high-up on the second floor is an 'architectural feature' — and secondly, we are getting very close to moving, but there are a few loose ends remaining in the building that need to be completed — so I'll keep you all posted. The main work being done inside, is the detail finishing on all three floors, application of a fire-retarding spray below the second floor (it's a big deal), the installation of all the lights and final wiring, and the hook-up of all the refrigeration equipment — and lastly, the finishing point touches. Outside progress is hampered a bit by the weather, but the walkway down the middle of the lot will soon be covered (and shingled) and the landscape rockery work is proceeding nicely during the few dry spells that we've had. Won't be long now...



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SHIITAKE MUSHROOM SOUP!

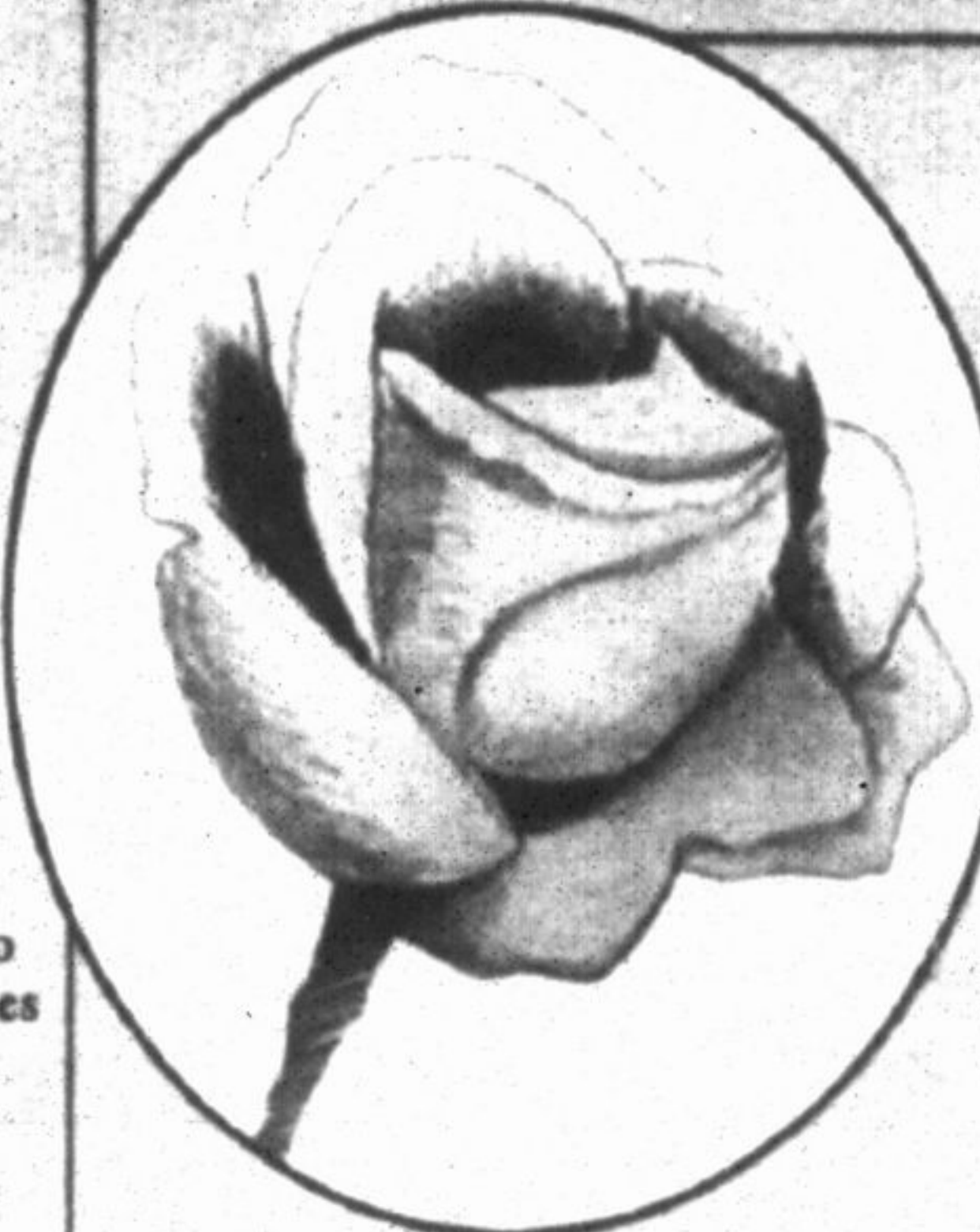
The subtle taste of shiitake when cooked into a soup is sublime in my opinion. We use chicken stock (homemade), cream, white wine — lots of these venerable mushrooms — and 'spices'. Truly delicious. Reg. \$6.99

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STUFFED TILAPIA

Rather than just plain old fillets, you can impress with these. The fillets are rolled up lengthwise with a stuffing of seasoned bread, zest of lemon, sweet onion, sea salt and pepper. These will also be available au naturel. Poolproof cooking instructions will also be on hand. Reg. \$9.95/lb

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STRAWBERRIES

These have been getting better and better — pretty close to mid-season form. Our butcher Charlie is currently in California inspecting the crop (and the bars) and his report is two thumbs up — so we'll have a feature on them. From California. Big and beautiful!

\$1.99 CONTAINER

WHAT'S FOR DINNER?

This week our frozen entree feature will be our Chicken Supreme. It is, according to my mother-in-law Doreen, "Lovely big chunks of chicken breast in a smooth, velvety, white cream sauce with mushrooms. The chicken breast are poached in white wine". Pretty good dinner, I'm thinking. Serves 3-4. Reg. \$18.95 each

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HADEN MANGOES

There are 5 main types of mangoes, with the Haden variety being at the top of the heap in terms of eating enjoyment. These are Haden's now and they'll be the main variety for the next couple of months. Size 9's

99¢ EACH THIS WEEK

WHAT'S BAKING FOR MOTHER'S DAY

There will be lots of exciting things to choose from for MOM!

♥ Strawberry Shortcakes — White cake with whipped cream and lots of diced strawberries, topped with glazed and chocolate-dipped strawberries. \$16.95 & \$24.95

♥ Heart-shaped White Cakes — With thin layer of raspberry purée inside. Iced in pink. \$7.95 & \$16.95

♥ Gift Box Cakes — Square chocolate cakes filled and glazed with ganache. Tied with pink fondant ribbon and flowers. \$16.95

♥ Mango Cheesecakes — Mango purée & fresh diced mango inside. Glazed fresh mangoes on top. \$14.95 & \$22.95

♥ Chocolate Raspberry Cakes — Chocolate ganache cakes with raspberry filling, topped with fresh raspberries. \$15.95 & \$22.95

♥ Long-Stemmed Chocolate-dipped Strawberries \$1.99

♥ Black Forest Cakes — Chocolate cake brushed with Kirsch and layered with whipping cream and cherry filling. \$16.95 & \$22.95

♥ White and Dark Chocolate Mousses in Chocolate Cups \$3.49

♥ Pink and White Fondant-covered Petit Fours \$1.99 each

♥ Red Velvet Cakes — This week we will make the Red Velvet cakes with cream cheese icing and a layer of ganache in between (just like the popular cupcakes) \$3.49 (cupcakes) \$15.95 & \$22.95

♥ and of course a selection of Mousse Cakes, Black and White, Raspberry and White Chocolate Mousse made with flourless cake!

All the above at regular price

Mother's Day Specials

We'll be making a few lemony fresh specials for mother this week.

Lemon Mousse Cakes — Generous amount of light, refreshing Lemon Mousse with 2 layers of white cake and a bit of Lemon Curd. Reg. \$22.95

Lemon Slippers — Our puff pastry squares split in half horizontally and filled with Lemon Cream. Reg. \$3.49 each

Lemon Curd Muffins — For Mother's Day Breakfast! Lemon Muffin injected with Lemon Curd. Reg. \$1.69 each

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