

Teacher destined for life in school

At age 11, while still a student in Grade 6, Susan Fairy, now Sue LeRoy, knew for certain her lot in life.

She'd be a high school teacher.

Now, 45 years later, she recognizes the ultimate reward of this once-ambitious goal - total fulfilment gained from a remarkable career.

Ms LeRoy is soon to retire from the staff of Stouffville District Secondary School.

A graduate of Thornhill Secondary School, Sue LeRoy paved the way for what was to follow by winning the York Region gymnastics championship plus four red ribbons in the Georgian Bay finals. She also had a four-year taste of teaching gymnastics through classes organized by the Town of Markham.

"From an early age, I knew what I wanted," she says, "entering the teaching profession was the best decision I ever made. I've been blessed."

Ms Leroy obtained an honours bachelor of arts from York University and later her bachelor of education from the University of Toronto. Her first teaching position was at King City Secondary School, then Don Head, Thornhill and Woodbridge.

While at Woodbridge High, she worked in close co-operation with staff members Wayne Nugent, formerly of Stouffville, and Rob Thomas. It was Mr. Thomas, who introduced her to volleyball.

Her big break came after receiving a call from SDSS teacher Jan McBride, suggesting she drop by for an interview. She immediately responded and was hired.

"That was the best strategic career move I ever made," she recalls. She headed up the girls physical education department along with then boys phys ed director Dave Connell. The year was 1986.

"I knew where I was going," Ms LeRoy said of Stouffville. "I had coached the Woodbridge volleyball team against Jim Rehill's boys in the York Region championships and, yes, we lost."

Ms LeRoy's teach-



Roaming Around

with Jim Thomas

ing career spans three decades, including 25 years at SDSS.

While best known for a leadership role in physical education, she also taught classes in guidance, typing, English and career studies. She established the first co-op teaching assistance program here.

In sports, volleyball was a main interest and strength. Other athletic coaching involvements included track and field and badminton.

Ms LeRoy admits, somewhat sadly, that leaving the old high school on Edward Street was a distressing experience.

"Even with all its problems, the building had a community feel," she says. "But the new school's fantastic," she declares, "it's a step up."

A mother of two and step-mother of three, Ms LeRoy and husband Jerry, a retired vice-principal, are eagerly contemplating trips to Hawaii and Canada's west coast. Although eligible for retirement two years previous, she decided to stay on until June's end, 2011.

"I'll be back for visits and field trips but not to teach," she vows.

As for a career, now close to conclusion, Ms LeRoy calls it "awesome".

"From a large family at home to a larger family at school, it's been a totally positive experience," she says. "I'm leaving on a high."

But not without a fond farewell. She will be honoured during a gathering at Sleepy Hollow Golf and Country Club, May 18 from 4:30 to 6:30 p.m. Former staff and students wishing to attend should contact Joan Hewlett at 905-640-1433.

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

OUR ROASTING CHICKENS

These make the most amazing old-fashioned meal. All the fresh chickens we handle come from one particular farm (King Capon) in Sharon, Ontario. They're more yellow in colour, they are air-chilled (it's better) and they've got a noticeable texture and flavour difference. We're proud of these, and judging by our chicken bills, our customers like them too. For this week we will not only have them on sale, but you'll also get Doreen's Sunday dinner roast chicken recipe. It's a bit of work but well worth it.

Reg. \$3.49 lb. **1/3 OFF THIS WEEK**

WHAT'S FOR DINNER?

We've got Veal Parmesan happening as our frozen entrée this week. We use Provimi Veal, cut it in thin slices, flatten them further, bread them with savoury crumbs, fry them golden, top them with cheese, and then marry them with a slow-simmered tomato sauce. I find this dish to be a great dinner with a simple pasta, or fished out of the sauce and slipped into a warm bun, perhaps with a further slice of cheese. I'm thinking that it will be great any way you choose... the work is already done.

Serves 3-4 **25% OFF THIS WEEK** Reg. \$18.95

BANDY BOY BROCCOLI

We'll have a feature price this week on great Broccoli. By grabbing one of these as you go by, you'll mitigate any extravagances that might occur at the bakery counter.

From California **99¢ PER BUNCH**

FLORIDA BLUEBERRIES

These are now available from the northern hemisphere, this particular batch is from Florida.

They are now available in full pints, which seems to me to be just the right size serving of brain food, as my wife tells me!

\$2.99 FULL PINT!

LING COD FROM BRITISH COLUMBIA

When I am not absolutely sure of a fish (and its story), I consult my encyclopedia of fish cookery - or, thanks to Betty Keller, my James Baird book. Both tell me that this is not a cod at all, but a "Greenling", popular on the west coast going back to native times, and popular today for baking or poaching. It's a lean fish, white fleshed, and lends itself well to seasonings.

\$14.95 /lb. THIS WEEK

WHAT'S COOKIN' AT THE DELI!

Firstly, our salad feature this week will be our Napa Salad. This is made with sliced Chinese cabbage, (Napa), rice wine vinegar, dried noodles, and "spices". I love it, and so does my friend Rose, who was lamenting its sporadic availability last week. So ... here you go!

Reg. \$1.99 /100g **1/2 PRICE THIS WEEK**

...and secondly, we'll be making our Split Pea and Smoked Ham Soup. I personally find this more of a meal than a soup; it's very thick and filling - and delicious. This was made fresh at the store, so it will be available in the end side cabinet cross from the milk.

Reg. \$7.99 ea **25% OFF THIS WEEK**

- and Grethe and her crew are making Blanquette Turkey for dinner. They are using boneless turkey thighs, lots of sliced mushroom and sweet pepper cubes, all in a white-wine sauce with "spices". It's great with pappardelle of egg noodles in our 4x25 foils.

\$5.99 EACH THIS WEEK



CHICKEN NOODLE SOUP

Our feature in the soup department will be our Chicken Noodle. You might be forgiven for thinking that, since it's just soup, we could get by using the cheap chicken to make this - and that we would save lots of money because we use lots of chicken - but we use our really nice air-chilled chicken that we pay a premium to get - and to cook with. The result will be proof enough of our quality thinking.

Reg. \$6.99 Serves 3-4 **25% OFF THIS WEEK**

S-CHEDDAR SAUSAGES

These are a thrill from the grill. They are made with nicely-seasoned coarse ground pork and lots of grated old cheddar. You may want to let them cool just a touch before digging in because I find that the cheddar retains more heat than you might think.

Delicious! **25% OFF THIS WEEK** Reg. \$5.99/lb.

WHAT'S BAKING - THIS WEEK -

PUMPKIN...
I know, I know... it is not Thanksgiving! But people are constantly asking for pumpkin pies, so I thought I will put pumpkin everything on special.

So, we'll be making:
PUMPKIN PIES - Our hugely popular pumpkin pie with the filling still made with Doreen's original recipe (that we adhere to religiously no matter what) - baked in our hand-made pastry shells. Large 9" size only.....\$12.95

PUMPKIN TARTS - For the smaller taste of pumpkin, either au naturel or with spiced whipped cream... \$1.29 and \$1.79 each respectively

PUMPKIN COFFEE CAKES - Beautiful big coffee cake with fresh and dried cranberries, pecans and fresh apples baked in. Finished with a maple glaze and pumpkin seeds. \$17.95

PUMPKIN LOAF - We have been making this loaf for a long time. It is very moist and delicious with diced prunes and raisins baked in. \$5.99

PUMPKIN MUFFINS - Some of the white flour has been replaced with bran and whole wheat flour and we have cut back on the sugar and loaded the muffins with extra fresh apple, golden raisins and walnuts \$1.69 each

These items **25% OFF THIS WEEK**

WHAT'S HAPPENING OUTSIDE

Mother's Day has come and gone and planting season is finally here! The weather is finally warming up and we're starting to really stock up. We're loaded with hanging baskets and planter pots of every shape, colour and size. Our first big shipment of geraniums, those large red spikes everyone's been asking for, and our first real batch of 4" flowering annuals have arrived. Hibiscus standards and bushes, more Kimberly ferns (including massive 14" ones), Boston ferns and a "small" truck load of Lupines will be here before the weekend. Canna lilies, hens and chicks, bacopa, creeping jenny, marigolds, biddens, lantana, potato vine, bougainvillea, ivy topiaries, Baltic ivy, Merengo ivy... and the list goes on. We even have a few large red banana trees, if you're into that sort of thing. If you would like custom inserts or containers planted you can start bringing them in now, or you can come in and pick from our excellent selection of ceramics and baskets and we can put something together for you. This week for our special we're offering 4" geranium pots for just \$1.99. Come in and see what's new this week!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MAY 15TH

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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