Kids made fun in little red school

m a crossing guard at the intersection of Millard Street and Glad Park Avenue. I'm also the

community's representative on the Glad Park Public School council.

These opportunities allow me to see education from different perspectives — one for the child, the other for the adult.

Despite the passing of Roaming Around years, the elementary school wish list hasn't changed, not in Whitchurch-Stouffville. Children do their best for

their parents; parents do their best for their kids. It's always been this way.

with Jim Thomas

However, when it comes to attainment of achievement, the last half-century has produced a world of change. Without diminishing the role of "the little red schoolhouse," the system employed today is enormously advanced from that of yesterday. The old theme of "reading, writing and arithmetic, taught to the tune of the hickory stick" has been replaced by "SMART Boards, computers and calculators, taught to the refrain of a superior denominator".

was seven when my journey of learning began. While six was the normal beginning age, my mother, a retired teacher, decided an extra year at home would be best.

On entering Junior First at S.S. 19, Markham, I could already read and write. So I automatically skipped a grade.

In the seven years that followed, I had three teachers, Robena McPherson, Muriel Stocker and Barbara Stewart. Miss McPherson was a tough disciplinarian. If the strap didn't make an impression, the ruler did. She used both with intensity and regularity.

Miss Stocker, on the other hand, was easy going. The kids had the run of the place. The inmates were in charge of the asylum.

Miss Stewart, finally, was a welcomed return to normalcy, a combination of enjoyment and edification. We liked and respected her.

While total attendance never exceeded 15, the task of teaching eight grades in a one-room environment posed a problem. But it had one significant benefit. The junior students learned much from listening in on seniors' lessons.

There were no school buses back then. Walking to and from presented challenges, particularly in the winter. Upon arrival, we'd sometimes discover the interior so cold, there was no alternative but to walk back home.

No one minded.

. . . .

Two outhouses, one for the boys and one for the girls, were located in opposite rear corners of the one-acre site. These unique three-holers sometimes prompted the curious to take a peak, a basis for corporal punishment should anyone be caught.

For Miss McPherson, they were also off limits during school hours.

"You must be regular," she would oft repeat, meaning recess and noon hours should well serve the toilettrained. However, this edict often led to "accidents", a source of full-blown embarrassment to the individual but a cause for great glee for the rest in the room.

The best of times? Spelling bees, Christmas concerts, minister's visits, arbor days, softball games and school fairs.

The worst? Report cards, the strap, forgetting lunch, being late, frozen feet, screeching chalk and priming the

There were no PA days, field trips, fun fairs, assemblies or dances. There was no basketball, volleyball, football, badminton or hockey. Nothing was organized. We made our own fun.

Academically, the system's made great strides. But, in the process, something's been lost that modernization can never replace. The memories.



These are Boneless Top Sirloin Steaks, centre-cut only, which are prepared from 'Canada Prime' beef. If you are unfamiliar with my previous dissertations on meat grading, suffice it to say that these are from the very top grade of Canadian Beef. In fact, only about 2% of beef achieves this grade. Centre-cuts only! Reg. \$10.95 lb.

AT THE

the table. Reg. \$1.19 / 100g - made daily

Kulam will be making his fine gazpacho -

something that's really good cold. I find it

totally refreshing- and a good start to an al

fresco dinner. Reg 7.99 - 25% off this week

and real good for you.

We'll be making some hummus with

tomatoes, it's spiced

We'll be receiving shipments of corn on Thursday and Friday. It's from Georgia which is the same area as last week-really good corn. If you are planning a cook-out you'll need this! From Georgia expertly

THIS WEEK

trimmed by my son and others.

These sausages are made with fairly lean coarselyground fresh pork with a quite mild seasoning, rounded out with honey and jacked-up with a touch of garlic. The combo is great! And speaking of combos, everyone at the table should partake

of these so that there will be no noticeable lingering after-effects of garlic.

Reg. \$4.99 lb.

During the winter there is a stretch of time --- and it feels long-when these come from somewhere else. Now, and for the last short while, right up until the fall, these will be local. In the past, these are something that I would ignore in a salad but nowadays it's an item that I search out! They are that delicious!

THIS WEEK

Reg 2.19/100g - 1/3 off this week

dried

We're featuring this soup for this particular week because of its thinning qualities, given the probability of you not being able to resist our bakery It's not too often good something for you also tastes fantastic. Reg. \$6.99 ca.

new this week!

MUINSII)

Planting season is in full swing - we're fully stocked and the blooms

just keep coming! This week we're expecting shipments of geraniums,

palms, sunshine and shade ferns, hibiscus, loads of 4" annuals, mixed

patio planters, spikes in all colours and sizes, and the long-awaited

will be on special for \$39.99 (regular \$49.99). Come in and see what's

... A COUPLE OF

CORRECTIONS

The first one is that fresh asparagus is "NOW" IN - stated that it was

"not" in - and it's delicious. The second is in the little story that was in

last week's ad that I relayed about the little guy who was unimpressed

with me and my new store. It read that he "liked my new store better"

but that was not the case. No matter what I did to impress him, he

continually stated that he liked the old one better - but at the end he

For this week, it's our Chicken Curry. We use our really great air-chilled chicken breasts to make this. They are poached, cubed and simmered in our slow-cooked curry sauce until they are full of that beautiful flavour.

Regular \$15.95

-WHAT'S-

800g size.

Usually serves 3-4.

If you are missing a mid-summer fish feed, this will get you close to the

real thing. These are Canadian and wild caught - all the hard work's been done. All you need to do is open the package, turn on the stove- and enjoy. If you are new to Pickerel (or walleye if you are from south of the 401) the meat is white after cooking, flaky and sweet - really nice. THIS WEEK

AUCURICE -THIS WEEK-

Feels like summer is finally here, so I thought we'd do a bit of "Tropical" special this week!

Old-fashioned, just like mom used to make, except we use fresh pineapple instead of canned in the caramel topping. The cake part is a scrumptious white cake with a hint of lemon zest. Two sizes \$12.95 and \$19.95 bougainvillea hanging baskets. This week our large mandevilla trellises MANGO CHEBSECAKE \$14.95 mangoes. BANANA BREAD - If I remember correctly Banana Bread is the very first bakery item that we started making. This week the large size only is on special. \$6.99 each

> CUPCAKES The cupcake itself is topped with light strawberry buttercream.\$2.99 each

MARGARITA CREME BRULÉES Just

like my favourite drink, with fresh lime, Tequila, Grand Marnier and a drop of Amaretto in the mix.

.....\$4.50 each

These items



begrudgingly allowed that he would give us a try.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MAY 29TH

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 (905) 940-1770www.thevillagegrocer.com





INDEPENDENT GROCER

.