

New legion fitting of more memories

For Branch 459 of the Royal Canadian Legion and the Legion Ladies Auxiliary, Saturday was a day of mixed emotions.

Feelings of sadness in the closing of a 64-year-old building were mixed with feelings of gladness at the opening of a brand-new facility. There was just cause for both.

The original hall, erected in 1947, was the vision of several Second World War veterans who, in the words of current legion president Murray Patten-

den "wanted a place to assemble and remember". However, no one at the time could have predicted what was to follow: dinners and dances; bingos and bazaars; literary contests and speaking competitions; nomination meetings and election forums; remembrance services and wheelchair socials; wedding receptions and anniversary reunions.

Six decades of community cohesiveness that should never be forgotten.

"A journey of glory", as Mr. Patten-

den fittingly described it. It was Dr. Stanley Ball, Delbert Jennings and Bert Lickorish, all First World War veterans, who spear-headed the first building campaign. Win Timbers donated the site on Ninth Line North. "Dinty" Hodgins contributed money for the mortgage.

Dr. Neil Smith chaired the building committee. Enthusiastic supporters included Jack Barkey, Len Buckland, Fred Castle, Bert Clarkson, Jack Garrett, Bill Malloy, Harold Morden and Walter Smith.

On April 11, 1947, Branch 459 received its charter. It's been a command post within the community ever since.

However, men of the local military would be the first to admit they could not have come so far without the assistance of fresh troops. These reserves in the form of the Legion Ladies Auxiliary, took hold of the torch following a meeting at the home of Aldine Sinclair, Feb. 16, 1963. The first president was Gertrude Burkholder.

Charter members still alive are Mrs. Sinclair, Marjorie Smith and Elsie Sanders.

But that was yesterday. The old building is coming down to make way for



Roaming Around
with Jim Thomas

the re-aligned Ninth Line.

On Saturday, with amazing precision, the torch was passed to a new building on a new site. Hundred participated in a parade that extended more than a kilometre, led by the band of HMCS York.

As stirring as this human panorama was, nothing could quite equal the exuberance of guests and supporters when they surveyed the beauty of the building's interior.

"Well, what do you think?" asked emcee Dave McQuaker.

Cheers echoed. Andre Parquette, Royal Canadian Legion, (Ontario) president, called it "a new beginning, an achievement most only dream about".

He said the accomplishment is all the more significant because so many branches today are closing or downsizing.

"Keep old memories but make new ones," urged Barbara MacIsaac, president of the Ontario Legion Ladies Auxiliary.

Mayor Wayne Emmer-

son called the building "a centerpiece for the municipality, a facility second to none."

MP Paul Calandra described the facility as "absolutely spectacular". To mark the occasion, he said a fly-pass by a Canadian-built Lancaster bomber had been planned but later abandoned due to inclement weather.

Greetings from Premier Dalton McGuinty were brought by MPP Helena Jaczec. Mr. Patten-

den received two standing ovations. Then, as the dedication was read and a prayer was said, the sun broke through. Truly, a journey of glory on a memorable day in May.

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

BURGERS

This is a great weekend cook-out item, and I know this because it's the 'default dinner' on Sunday evenings at home. By default, I mean that if nothing else is specifically planned or insisted upon, largely because Doreen (my mother-in-law if you are new) and Cathy absolutely love them, while watching 'the game'. Not only do our burgers come seasoned and ready to go, they are leaner than others and hardly shrink at all when you grill them. That means that when you start a big burger, (ours are 1/3 lb ea.) you finish with a big burger. What do we make them with? Since we sell only centre cuts of beef in the store, we have only loin and rib trimmings. When these are gone, we use blade roasts - truly ground chuck. What does everyone else use to make burgers? Just ask them...

Regular or Teriyaki **25% OFF THIS WEEK**
1/3 lb. size \$4.50/lb.

CATHERINE'S ANTIPASTO

This is made by an old friend in the specialty food business and she's been making it for longer than I can remember. There are two versions, the regular and a spicier version. These are great for cool summertime noshing. You can sit around with the jar and biscuits... and a glass of wine of course, and just eat and chat. You can dress it up a bit more for when the occasion demands, and it will be at home there too. 375 ml jar. **25% OFF THIS WEEK**
Reg. \$7.49 each.

CANTALOUPE

After a long stretch of so-so cantaloupes, the good ones are here from California. We just cut one to try and they are very sweet, juicy and flavorful. They are size 9s, but truthfully some are larger. From California **\$1.99 EACH THIS WEEK**

ROMAINE HEARTS

I've done a couple of food presentations with the Queensbridge Mill girls... Karen and Linda et al... and one of the items which the girls did was a BBQ'd Romaine Salad. Honestly, it is so delicious and very easy to prepare. I get rave reviews from my kids... and even my wife, when I do this at home. Here's how: you split the Romaine Hearts lengthwise and place them on a tray with the cut face up. I salt and pepper them, drizzle some balsamic vinegar (the Fini one) and some olive oil on them, let them sit while I have a glass of wine, then put them face down on a hot BBQ for about 3-4 minutes. They'll start to wilt a bit and have nice grill marks when you're done here. Then place them back on your serving tray, drizzle them again with the same balsamic/olive oil mixture... or a salad dressing of your choice and some crumbled cheese, either Blue, Parmesan or Chevre... then just serve them while they are still warm. It will cause a stir at the table. "Andy Boy Romaine Hearts" **\$2.99 PACKAGE**

FRESH SCALLOPS

This is an item that we don't get too often throughout the year. Most scallops come in a pile of 'solution' with water and some preservatives to facilitate shipping and handling. These come au naturel, and 10 to 20 in size to a pound. There are a few ways to cook scallops, and they all work, but my fave is to BBQ these like a kebab. The trick to this is to use a long fork and place the scallops on both tines, so that you can easily turn them, a maneuver that is difficult to perform with a traditional skewer. Try marinating these in some Grand Marnier or Cognac first...they will brown-up nicely and take on just enough flavour to enhance the dish. Make sure to oil your grill first. **16.95 LB. THIS WEEK**

ENGLISH CUCUMBERS

Like most every other product, there are different qualities of English cukes available. The best are those which are 'hand-wrapped' - they are the cream of the crop which have been selected as the best. The second best are machine-wrapped, which go through a heat tunnel to shrink the plastic wrap (bad for any produce) and the third quality are 'utilities' which are irregular size and form. We buy 'hand-wrapped' whenever we can throughout the year - and they are now back in season. Ontario grown! **99¢ EACH**

WHAT'S HAPPENIN' OUTSIDE

The festival is on and the weather is finally decent so we're stocking up for a busy weekend. Fresh shipments of hanging baskets, palms, hibiscus, ferns, mandevilla, geraniums, planter pots and loads of 4" annuals are all coming in. We're planning to get so much stuff that we're getting in another 20 racks to put it all on. This week we're starting our phalaenopsis orchid special, \$11.99 each or 2 for \$20. They are beautiful, long-lasting and can be grown successfully on a window sill with a little basic care. Care instructions are available. Come in and see what's new this week.

WHAT'S FOR DINNER?

For all you meat and potato lovers, which would include me, we have you covered. The entree this week is Pot Roast and Gravy and what you can do with that is the obvious, which would be to serve it with Mashed Potatoes, or the less obvious, make some hot Roast Beef Sandwiches. And don't forget a side of peas! I used to absolutely love these sandwiches when I was a kid and I'm sure that I'm not alone. Reg. \$15.95 **25% OFF THIS WEEK**

CARROT CAKES

It's a Carrot Cake weekend and we'll have both the large and small 4-decker cakes as well as the individuals. We used to make these in 3 layers until I went and explained my icing theory to the bakers. I'm always ready to do my part in eating the veggies (the carrots) and fruits (the pineapple), but there needed to be a greater reward, hence the extra layer of cream cheese icing. So now it's 4 layers, three of icing in the middle, and an extra amount on top. All this plus a few iced carrots to seal the deal! Two sizes. Reg. \$15.95 and \$24.95 while the individual one is regular \$3.49 each.

These will be featured this week at **25% OFF THIS WEEK**



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 smokey finish. A bun's best friend! Reg. \$4.99/lb **25% OFF THIS WEEK**

WHAT'S COOKIN' AT THE DELI!

Firstly, our salad feature is this week will be our Singapore noodles. It seems that we've made this dish FOR BONS; its popularity probably stemming from its versatility at the table. It can be a sparky but cool side salad or a room temperature or warm side to a pork or chicken dish. I prefer the side but truthfully a bowl of this for lunch is about all you could want. Reg. \$1.49 /100g. **1/3 OFF THIS WEEK**

We'll be making soup and a really cool one at that! It's chilled apple and cucumber - and it's the thing to serve to your village festival guests out on the deck this weekend. **\$5.99 this week**

We'll be making some Vidalia onion jam for this week and as long as Vidalia onions are available. What to use it for? Burger topping, a side for roast chicken or pork, with brie or cheddar, and on Canapes and... you get it; it's good in a lot of ways. **240g tub \$4.99 ea**

BUTTER TARTS

A long time ago we got into the tart business after I convinced Doreen that she needed to make batches of her butter tarts for the store, and she did, about three dozen. Those sold out in about 6 minutes, then we hired people to make them, then it was me making them... and it didn't take long for me to realize that there must be a better way to do this! So, I made a pie press, which is a gizmo that forms the tart shells en masse, and the rest was easy! This week our old-fashioned Butter tarts are on special! They are made from scratch just like you (or your grandmother) would make at home, if you had the time! The little "pie press gizmo" will be working over time this week! **25% OFF THIS WEEK**
6 for \$5.49 or .99¢ each.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, JUNE 5TH

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) 940-1770

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