

Music honoree opened for Sinatra

It's recognition long overdue. Bob Davies, singer/songwriter of international fame, will be honoured by a community that, 23 years ago, he and wife Celina chose to call home.

On June 29, at an event in Stouffville United Church, Bob will receive the 2011 Music Town, Ontario award.

Don Quarels, last year's recipient, will make the presentation. The 8 p.m. concert marks the beginning of Strawberry Festival week.

The evening will feature the 45-member chorus Men of Note, directed by Dr. Margot Rejskind along with soloist Susan Ryman. The chorus accompanist is Linda Marcinkus.

The Family Quarels will also perform.

Admission is free-will. Donations will also be accepted for the Whitchurch-Stouffville Food Bank.

Bob Davies, 74, is a native of Verdun, Que. His father, Cyril Davies, played the harmonica but his vocal talents were less limited than that of his son who, at the age of 12 was already singing gospel songs in the basement of a United church where his mother taught Sunday school.

While a teenager, Bob saved up his weekly allowance to purchase a Martin guitar, then considered the best instrument of its kind. The price was \$200, a lot of money back then, Bob recalls.

Bob first worked as a stock-market mail boy. In 1953, he formed his first group. They called themselves The Down Yonder Boys, playing in local clubs and bars. Later, they changed names to The Rhythm Jesters, performing mainly in the Montreal area.

While working at the Holiday Tavern in Toronto, they were approached by an agent for Frank Sinatra and asked to serve as his warm-up act in Australia. While there, they performed on several radio stations.

Under the moniker The Bobsmiths, Bob and company played Toronto's Brown Derby for four years.

Bob's biggest hit was a tribute to hockey star Gordie Howe. The record, released in 1963, became a huge seller, particularly in Toronto, Montreal and Detroit.

"Howe was my favourite," Bob said, "when the song was played between periods during a game at Maple Leaf Gardens, the switchboard went wild."

Bob presented Gordie with an original disc along with copies for sons Mark and Marty.

"He truly was the greatest of them all," Bob said.

It was while living in Willowdale that Bob and Celina went for an afternoon drive and saw a sign that read "Stouffville".

"We were looking for a house at the time," Bob said. "We immediately fell in love with the town and its people."

They purchased a home here in 1985.

Prior to retirement, Bob performed locally at several locations including the Deer Park Inn, Monte Cristo and Regal restaurants, the Presbyterian and Anglican churches, Stouffville Secondary and Sharon's Longhorn Tavern.

"I feel honoured to be considered for such a prestigious award," he said.

Previous recipients are Lorne Boadway, Jim Rehill, Clarion Baker, Jean Hammond, Alma Oldham, The Wright Family Singers, Bertha Stouffer, Julia Topping, David Boyd, Lawnie Wallace, Jean Thomas, Kathi Phillips, Doris Harvey, Ann Gage, Gary Burke, Vince Parry, David and Sharon Baxter, Wanda Stride, Wayne Hill, Laurie D'Alessandro, David Duggan, Pat Wild, Susan Ryman, Lloyd Knight and Don Quarels and Family.



Roaming Around
with Jim Thomas

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

N-MAPLE SUGAR - NUGGETS B - SMOKED - BLACK COD

These are the smaller personal size of our Maple Sugar Hams, and they are made in the identical manner as the larger version. To make these, we begin with our Omega-enhanced pork. We slow cure them using maple, and then roast them till they are fully cooked. All you need to do is warm them, and perhaps serve our scalloped potatoes as a side.
Reg. 7.50 lb

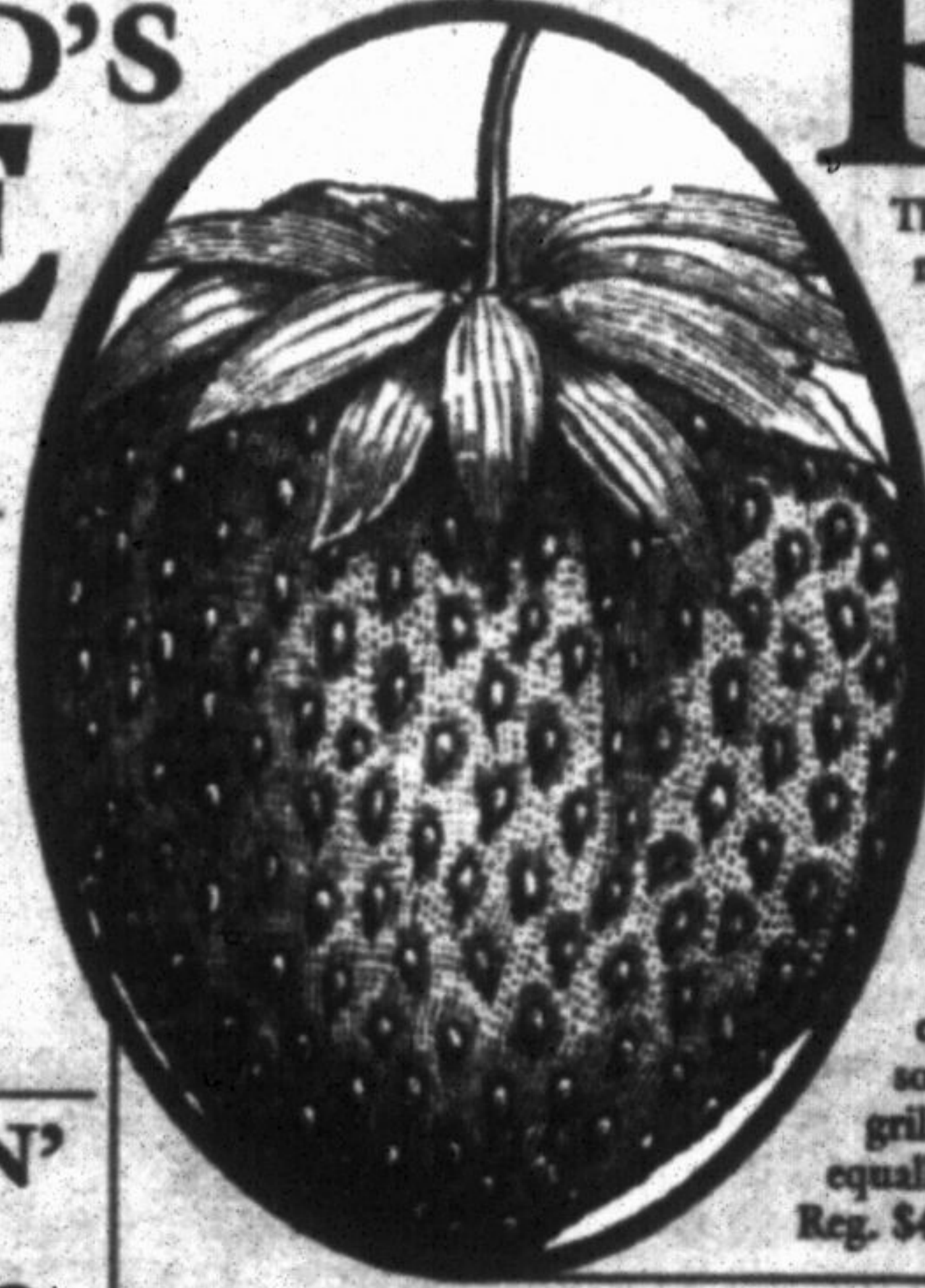
25% OFF THIS WEEK

We'll be making some of this amazing fish on Thursday, Friday and Saturday. It's a really delicate and richly-flavoured fish. Unlike our salmon, the bones are difficult to remove, so you'll have to work around them. You'll be rewarded for your work because this has an outstanding flavour. I have made a study (one of many) and I've found that the best thing to serve with this is a Fumé Blanc or an oak Chardonnay.

OUR SHEPHERD'S PIE

I know this from taking a look at my weekly schedule that there is not enough time to do all things. Between the sports that my children play, and I play (or want to play), and work, life is a bit crowded - hardly any time at all for dinner it seems. For this reason, we have a whole freezer full of options - and close to the top of the list is Shepherd's Pie. It's fully cooked. We use sautéed Spanish onions, our medium ground chuck and freshly peeled Idaho or P.E.I. potatoes. All you need to do is heat it and eat it.

Serves 3-4. **25% OFF THIS WEEK**
Reg. \$11.95



FRESH BARRAMUNDI

This fish is originally from Australia and parts south, but is now farmed in North America - primarily in the United States. It's a fairly low-fat fish similar to Orange Roughie - and it's thought best to either poach it or steam it, but I'm thinking grilling or pan frying - perhaps with 1/2 olive oil. And the other 1/2 butter - I like butter. We'll have fillets ...

\$19.95 / LB THIS WEEK

APPLE ALLSPICE SAUSAGES

We make these with coarsely-ground fresh pork, some peeled and diced Granny Smith apples, salt, pepper, enough allspice to notice and some apple cider. These are nice grilled or done in a fry pan, but equally nice oven-roasted.

25% OFF THIS WEEK
Reg. \$4.99

WHAT'S COOKIN' AT THE DELI!

Firstly, our salad feature of this week will be our CHICK PEA SALAD. Going back, chick peas, lentils and all legumes including beans (as in baked beans) have been way-down on my food list, but this salad has upset all that, because it's good and has become one of my lunch time faves. We make it with the chick peas of course, diced tomatoes, diced cucumbers, sweet red onions and we season it with a sweet cumin dressing.

Reg 1.49 / 100g

1/3 OFF THIS WEEK

We'll be making lots and lots of Doreen's rice pudding. This is available with or without raisins (it's an important point) and it's a bad day when it's gone! Medium tubs Reg. 4.99 ea

25% OFF THIS WEEK

SPINACH AND ARTICHOKE DIP made with a few jalapenos, sour cream, cream cheese, and lastly, shredded marble cheese. It comes in the 4x5 foil container, foil because it's best heated in the oven till the cheese is melted. These will be 4.99 ea this week.

CAN YOU HELP?

My friend Allan Bell, sent me a note yesterday asking if I could put a plug in for his Mount Kilimanjaro climb. The short story is that this is a fund raising expedition to the famous mountain in Africa, in support of child and adolescent mental health programs - and he needs a bit of a hand to reach his lofty goal (that would be the peak as well) of \$35,000. He's a bit short still, and any donations would be good. Best to reach him in person at the foundation or visit the website at www.climbtoconquer.mshf.on.ca. It's a very worthwhile cause that Allan and 17 of his friends are supporting. The overall goal is \$500,000, all to be used at MSH.

LOCAL STRAWBERRIES

Are now in. Ours or most of ours come from Whittamore farm in Markham. If you don't have time to get down to the farm, come and get em here! by the end of the month, raspberries will be available as well.

WHAT'S HAPPENIN' OUTSIDE

This week we're starting to scale back in anticipation of our move. However we have a fresh shipment of phalaenopsis orchids in, and we have a few things on special. Our Pink Elf Hydrangea will be just \$19.99 this week, regularly \$29.99. These small pink perennial hydrangeas are much hardier than your standard variety and have a longer blooming period. Our 10 inch "Mother" geraniums are also on special for \$9.99, regularly \$14.99. Streptocarpella has plush velvety green leaves and graceful little purple flowers, it prefers shade and our hanging baskets of it will be on special this week for \$14.99, regular \$23.99. We still have lots of hanging baskets, planter pots and planting material for your containers and beds. Come in and get what you need while the selection is at its best.

WHAT'S BAKING THIS WEEK

We've gone bananas this week, and we'll be making ...

We love our ECLAIRS...especially the real type, made with choux pastry. We have added a twist to our regular éclair, these are filled with banana custard and real whipped cream then dipped in chocolate. Yummy! Reg... \$2.99 each

CHUNKY-MONKEY CRÈME BRULÉE - This is made with caramelized bananas and chocolate chunks. Reg 4.50 each which includes a 75 cent deposit on the ramekin.

BANANA BLUEBERRY LOAVES - This is a loaf which is bikini friendly. Firstly it has reduced sugar, and secondly, tons of the blues, which are good for you too! Reg 5.99 each

BANANA CARAMEL MUFFINS - For this, be thinking one piece, because it's got an injection of caramel and topped-up with banana slices. Reg 1.69 ea

LORETTA'S BANANA CAKE - This is a layered cake made with baked-in ripe bananas and pecans, and then it's layered and iced with cream cheese icing and more pecans, and artistically finished with drizzled caramel and dark chocolate. We'll be making two sizes, \$14.95 and \$ 22.95.

... and as you may have guessed, all these items will be featured this week at ...

All these items will be priced at... **25% OFF THIS WEEK** While quantities last.



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