

Vet took 'slow lane on high road'

It was a sight seldom, if ever, seen on the Main Street of Markham.

A late 1800s carriage, pulled by a team of black Percherons, driven by Whitchurch-Stouffville's Blair Purcell and flanked by four Toronto Police mounted unit riders.

The cortege was a fitting tribute to a man who, as an admired equine veterinarian, had selflessly served the communities of Markham and Stouffville for 50 years.

Dr. Ralph Watt passed away peacefully at his Ballantrae home Aug. 3.

He was 81.

Born in Lancaster, Ont., Dr. Watt opened his first clinic in Thornhill following graduation in 1960 from the Ontario Veterinary College at the University of Guelph.

Following a move to Markham, he established the Mt. Joy Animal Clinic, specializing in everything from pet cats and dogs to horses.

His final stop was Ballantrae, regarded by many as "genuine horse country". A plaza clinic on Felcher Boulevard, west of Hwy. 48, served clientele from a wide area and included a staff of five, Dr. Al Thompson, Dr. Karen Drewell, Joanne George, Lori Tuck and Bene Goodman.

While in the words of his brother Donald, Dr. Watt was "the essence of a true country vet", to his staff and clients he was more - much more.

"He was a father and grandfather to all of us," said Ms George, an employee for 25 years. "His kindness and caring included animals, large and small."

Rev. Peter Ma, minister at St. Andrew's Presbyterian Church in Markham, where the service was held last week, described Dr. Watt as "an amazing person".

"His entire life was wrapped up in serving and caring," he said. "He treated everyone with kindness and respect."

"One of a kind," said staff employee Bene Goodman. "He was a gentleman of integrity and honesty. He was more than my employer to me. He was my friend."

"From Dr. Watt, I learned compassion and empathy for equine patients," said Dr. Elfriede Roskopf. "He was a wonderful role model for me and other young veterinarians."

While passionate about his career, he always put family first, Dr. Roskopf said, including wife Joanne, children Sandy, Bruce and Peggy and grandchildren Stephanie and Kyle.

"He chose the slow lane but the high road," said his brother.

Client Frank VanVeen described Dr. Watt as someone who can never be replaced.

"There's no one to fill his shoes," he said. "He made himself available 24 hours a day, 365 days a year."

Marsha Fortus, also a client, labelled Dr. Watt "a hero to horsemen". He was also a people person, she said, recalling a comment he made when called to treat an ailing horse at her farm.

"Better in the barn than in the house," she remembered him saying.

Sheri Van Sickle said she'd known Dr. Watt most of her life. She said he always put personal satisfaction ahead of financial gain.

"He made it affordable for young people to own horses," Ms Van Sickle said.

What touched Sheri most was Dr. Watt's relationship with an organization called Longrun Thoroughbred Retirement Society, a club that finds homes for horses past their racing prime. Dr. Watt treated these animals without charge, she said. He was also the official veterinarian for the mounted unit for Toronto Police.



Roaming Around

with Jim Thomas

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

S~UNDER<10~ SCALLOPS

What does that < mean? It would be that there are less than 10 of these in a pound - making them BIG. How to cook them? My handy encyclopedia tells me to always dry them if they are to be pan-fried or sautéed. Do not put them in butter or oil until the pan is already very hot. They should sizzle and brown almost immediately, otherwise the meats will lose their natural juices. It is much better to undercook rather than overcook them, as they are perfectly edible in their raw form. Prolonged cooking or heating will only toughen this very tender gem of a meat. What we do at home could be either of two methods: Firstly, on a summer evening we would skewer and barbecue them, using either two skewers in parallel, or on the tines of a long fork, if it's stormy outside and pleasant inside, we pan-fry them in half butter and half olive oil, and finish them either with a Grand Marnier flambé (stand back) or a Chardonnay reduction. These are good!

\$19.95
LB

CHICKEN SOUVLAKI

We make two types of chicken skewers as a rule, but this week we'll be featuring just the traditional Greek one, with oregano, lemon, garlic for sure, and pepper. Normally we marinate the meat overnight and skewer them in the morning, but this week will be a bit different, as we'll need to work as a team. Our guys will cut and season the meat (air-chilled of course) as usual, and we'll provide the skewers - but we'll need you to do that work at home. To make it a more tempting deal, we've reduced the price a lot. Reg: \$11.95/lb

1/3 OFF THIS WEEK

SUNFLOWERS

There is not much that brightens a room more than these - the antithesis of wall flowers. These will be available in bunches of 5.

\$3.99 EACH THIS WEEK

WELSH'S CORN

The really good corn is now in season, and we'll have a lot of it. Normally we trim this all up for you, but this week, that might be tough - but at \$2.99/dozen, you'll probably want to help out. Now, a lot of people BBQ corn on the grill, but they usually leave it in the husk, which seems to me to be a lot like boiling it. I suggest that you fully husk them, season them with an olive oil based blend of herbs (basil is good) and grill them bareback. They're done when the kernels start to caramelize a bit. I think that you'll like it.

6/\$1.99

PHONE FIASCO!

For the longest time, the phone number that appeared in our ads was the 2nd line number, which has now been lost-in-space during our move. Delete that from your speed-dial, and insert the one below, we now have 4 lines in, and at least during business hours, a real live person taking calls!

TZATZIKI!

In keeping with our Greek theme, we'll have a deal happening with our tzatziki. It's the perfect partner for both grilled souvlaki and boiled new mini potatoes, which will also be featured in our expanded vegetable department.

Reg: \$2.22/100g **25%** OFF THIS WEEK

OUR CAFE

Our little Café has been a labour of love for Grethe and her crew, and it's been hugely popular as a lunch time scene. I'm not sure where you'd be able to eat better for \$10.00 or less - and enjoy just enough bustle and ambience too. We do morning coffee and treats, and hot and cold lunch, afternoon sweets, and a selection of Grethe's T.V. dinners that would satisfy anyone - priced at either \$8.00 or \$10.00, depending on the size and item. Great food, great value - it's all good!



AVOCADO OIL
HUILE D'AVOCAT
Traditional

100% COLD PRESSED

AVOCADO OIL

This oil comes from Chile, and the fellow who imports it will be in our store in person to explain its many attributes... and we will be offering a great introductory deal!

FETA CHEESE

This will be available directly from Greece for all of you who need the taste of home, or we'll have our Danforth version of it - both good with any salad!

Greek, reg: \$2.73/100g
Canadian, reg: \$2.18/100g

WILD BLUES IN BASKETS

We've got a good amount of the genuine article in large baskets this week. They freeze wonderfully, and that's exactly what we do in order to have beauty pics all year round. \$80.00 each

MEXICAN MANGOES

The variety that's currently available is Keitt, and you'll find them to be a bit on the greener side, but once ripe, pretty nice. These hail from Mexico, are quite large, and since I bought them early enough, there will be a good amount which are ready to eat. While they last.

.99¢ EACH

SAGE & ONION SAUSAGES

I have a buddy who works at the Produce Terminal downtown, and whenever I have forgotten to get something we need, I'll call him to see if he'll bring it on his way home, home being not that far from here.

His delivery 'fee' is invariably a pound or two of these sausages... something that works for both him and me. What's neat about these is that they don't have garlic, something important to some, but what they do have is a long, mellow flavour that goes with just about anything, including of course, a bun. Reg. \$4.99/lb

25% OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI?

There will be a few options this week, and they are...

Greek Salad - this is Louie's main job on hot days - making salads, such as this. We used assorted peppers, onions, cukes, and olives. All dressed with and oregano vinaigrette. Reg. \$1.69/100g

1/3 OFF THIS WEEK

And, in keeping with our Greek theme, Kulum will be making a masterful Greek Tomato Soup; something that can be served cold on a hot day, or hot on a cold one! - \$5.95 each. Serves 3-4

We'll be making Butter-Chicken With Basmati for dinner; all the work has been done, 4"x5" foils - \$7.95 each

CLIFF'S OLIVE BREAD

Cliff is one of our bakers who produces a lot of what you have come to know and hopefully love. This olive bread will be no exception... it's slightly leavened, has olive oil, some pitted black olives and onions baked in. They are baked in round pans, so sliced horizontally in half, you can have an amazing open-faced sandwich, or topped with cheese and further baked, and amazing savory bread to go with your souvlaki. Reg. \$7.95

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, AUGUST 21st

Hours: Mon. - Fri. 8:00-8:00
Sat. 8:00-6:00 - Sun. 9:00-6:00

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