

Cardinals booked title for town

It's priceless. Under the discerning eye of Lincolnville's Murray Stewart and the keyboard skills of Stouffville's Kevin McWhinnie, an 80-page historical hardback has emerged, describing the rapid rise of a sandlot baseball team to the status of an all-Ontario champion.

Entitled *Starting of the Champs*, the ultimate Cardinal saga spans a four-year period in which a Stouffville entry, beginning in 1955, climbed the ladder of success, culminating with a provincial title in 1958.

With a few exceptions, the same players performed through four classes of competition, bantam, mid-jet, juvenile and junior. The championship roster included Harry Barber, Murray Holden, Don Haynes, Gord Eckardt, Lynn Taylor, Ross Madill, Eric Barber, Ted Suzuki, John Little, Bob Stover, Glenn Jackson and Lawrence Wideman. The coach was Murray Stewart. The manager was Harold "Ike" Hodgson. But others like Roger Beasley, Dave Hammersley, Bill White, Jim Spang, Wayne Redshaw, George McKay, Carl Arnold and scorekeeper John Lehman weren't excluded.

For Murray Stewart, the book is the realization of a dream. However, he credits Kevin McWhinnie with pulling it all together.

"Kevin did the work," he said. "When we started, it was only to be a few pages but Kevin suggested we should spread it out."

And spread it out they did.

Many stories and photos were gleaned from Tribune newspaper files maintained by the Stouffville public library. Some of these were duplicated because Murray retained a filing system of his own.

But one thing he regrettably doesn't have. It's the championship trophy.

"We've looked everywhere," he says. He's still hopeful it may eventually turn up in somebody's basement.

For several weeks, the award held a prominent place in the front window of Ted Topping's clothing store. What happened to it after that, no one knows.

While much of the book's about baseball, there are related stories of which only the management and players were aware. Such as a Saturday in September when an all-night downpour transformed the Memorial Park infield into a sea of mud and water. The situation was so serious, a playoff game came close to being cancelled. But team manager Hodgson saved the day. He acquired six bags of shavings from Schell Lumber, spread the contents over the wet spots, soaked the area with gasoline and set the filings ablaze. The heat was so intense, the entire diamond was dry in an hour. Harold then called the competition and announced "game on".

Although lengthy stories and bold headlines recorded the Cardinals march to an Ontario title, nothing could eclipse descriptions contained in the rubber match write-up that saw Stouffville defeat Wheatley 6-3 on a neutral Port Dover diamond.

The book recounts the following:

"At the game's conclusion, battery mates Harry Barber and Don Haynes were mobbed by players and fans. Coach Murray Stewart was vaulted onto the shoulders of his proteges and cheered. On their return home, a motor cavalcade completed championship celebrations."

It's in the book.



Roaming Around

with Jim Thomas

MARINATED CHICKEN BREASTS

These are made with our air-chilled chickens, trimmed-up nicely, and left to season in the old-fashioned way in our three most popular homemade marinades; Teriyaki with Sherry, Maple-Mustard, and 'Hyatt', which is actually a salad dressing recipe from the Hyatt Hotel in Singapore, taken from a 'Gourmet' magazine article many years ago.

Reg: \$10.95/lb

1/3 OFF THIS WEEK

FRESH LOCAL ASPARAGUS

As I watch the different regions come into asparagus season as the warmer weather moves north, with first Mexico, then California, Washington and finally our area, I'm thinking that there is nothing north of here, and that we are 'the last stand' in asparagus season. Truthfully, it's now available from 'somewhere' all year - and soon Peru again - but this is the fresh stuff, so enjoy! Product of Ontario

\$1.99 THIS LB. WEEK

CARROT CAKES

It's a Carrot Cake weekend and we'll have both the large and small 4-decker cakes. 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

These will be featured this week at...

25% OFF THIS WEEK

SOUP FARMERS SAUSAGES

There will be two soups this week - Vegetable Soup from the freezer, and Gazpacho from the soup cooler. Both are made in our store, both with all the fresh ingredients (and no others) and one for hot service, the other cold. Gazpacho Reg: \$7.99 Vegetable Reg: \$7.95

25% OFF THIS WEEK

These are a fairly mild sausage that kids and adults can cozy up to alike. Au Naturel or all dressed-up on a bun, they're great if you are not looking for a culinary challenge. Reg. \$4.99/lb

25% OFF THIS WEEK

BEEF BOURGUIGNONNE

Our new frozen entree kitchen is now moved and running in our basement quarters, and from it will come all those items that you've come to know and love, and some new ones along the way as well! If you have been buying these in your travels throughout Ontario, they will all be stocked-up again shortly, as the move took a bit longer than we thought possible. To make this, we use less-tender cuts of beef-shoulder or prime rib cap meat and slow cook it - and that's where the burgundy comes in!

Reg. \$19.95 Serves 3 to 4

25% OFF THIS WEEK

WHAT'S FOR LUNCH?

Grethe and her crew will be making and serving - a Mango Marinated Chicken Breast Sandwich. It will be on a Ciabatta bun (grilled if you like), with greens, some mango slices and...

Featured at...\$7.99

Soup or Salad just add \$1.49

WHAT'S COOKIN' AT THE DELI!

Firstly, we'll have a salad feature, and this week it's our Napa Salad. It's made with oriental napa cabbage, some chow mein noodles, slivered green onions and all dressed-up with a rice vinegar seasoning. This is one of my lunchtime faves, as any of those who man the deli know! Reg: 1.99/100g

1/3 OFF THIS WEEK

—And... we'll be making some Chicken Breast Cordon Bleu style. For this we use our air-chilled chicken breasts, our house-made Black Forest Ham, and Swiss Emmenthal cheese - all the good stuff! These will be featured at... \$3.49/100g

SWORDFISH

Since it seems like a great weekend to grill, what about some Swordfish? We will have a couple recipes for you that I've taken from my 'Encyclopedia of Fish Cookery' ... and since I now have a charcoal 'Que, I'll be trying one of those.

19.95 LB. THIS WEEK



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 overtime this week! 6 for \$5.49 or .99¢ each.

25% OFF THIS WEEK

WHAT'S HAPPENIN' OUTSIDE...

By the time that you are reading this, our Hibiscus Standards and Bushes should be in. It's a bit later in the season than I normally have these, but your patience will be well-rewarded. As well, we've now received our last shipment of 5" Geraniums, and they are amazing. Many colours to choose from, with a good supply of red. Baskets are good yet, lots to choose in large and medium, and some beautiful extra-large Shade Hangers. Small stuff abounds, with new fill-ins coming routinely - but the supply is good! More Mandevillas will be here soon and in pink too, smaller sized Tuberous Begonias and a second shipment of beauty Patio Pots. A word of advice to newcomers to planting is don't be too shy to ask questions. Far too many folks buy flowers just for their looks, but not considering where the flowers are best suited - or the conditions that they would thrive in. All gardeners have failures, but many disappointments can be avoided by seeking advice - so don't be shy. How we see it is that if you have great success with your plantings, you'll be back to see us next year and beyond - we may even become friends!

New arrivals also will be a replenishment of Palms, Kimberly Sunshine Ferns, and Boston Shade Ferns.

Late-breaking plant news! By the time that you read this, we will have received hanging Passion Flower baskets, which are an ornate, complicated and very striking flower, hanging Mandevilla baskets in both pink and white, smaller pots of trellised Mandevillas and Diplodenas, taller trellised Diplodenas (about 4') which are just starting to bud, some Streptocarpella hangers, a whole truckload of 12" fibre hanging baskets which look amazing, and some outstanding partial-shade hangers in a 16" size. What's more, there are now more 14" and 12" patio pots, and the hibiscus standards and bushes are in. And... I am a bit behind in custom planting, so please be patient with me!

WILDLY DELICIOUS BREAD DIPPER!

This is what you'll need for a casual al fresco dinner - or any get together with a bread basket - or just a craving; it's possible you know! These are sunflower oil based seasonings, and the flavours are...

Greek Oregano and Lemon, Porcini Mushroom with White Truffle, Hot Spiced Balsamic, Roasted Garlic and Tomato Bruschetta, Herbed Balsamic, Asiago and Artichoke Chardonnay, Roasted Garlic and Parmesan, Peppercorn Shallot Merlot and lastly, Sundried Tomato and Basil.

375ml bottles. Reg. \$9.95

25% OFF THIS WEEK

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Hours: Mon. - Fri. 8:00-8:00

Sat. 8:00-6:00 - Sun. 9:00-6:00

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