

Growing response to farm accident

It's a miracle. Paul and Thea Hulshof are certain a guardian angel intervened when son Brad, 25, was caught up in the auger of a forage wagon on their Whitchurch-Stouffville farm.

The victim was doing regular maintenance on the implement when the accident occurred. Fortunately, his father was working nearby and heard his son's call for help. Despite an ailing shoulder, the elder Hulshof pulled his son free. At the same time, using his cell-phone, he called 911.

Everything worked in unison. A York Regional Police officer, on radar duty in the area, picked up the message He sped to the scene, followed by an ambulance. A helicopter, operated by ORNGE, was already in the air. The pilot landed the craft on the Bloomington Road. Brad was then transferred from the ambulance to the chopper. The victim, still conscious, was flown to Toronto's Sunnybrook hospital where a team of seven doctors and nurses were waiting. He was admitted directly to the operating room.

By co-incidence, one of 14 dispatchers at the Newmarket call centre was Jackie Baak, Thea's cousin. She immediately recognized the family name and farm location although the 911 message was garbled.

"I really thought we'd lost him," Paul said. "I could see desperation in his eyes." Injuries included a broken right leg, a broken rib, a collapsed lung plus other lacerations of a less serious nature. An induced coma was required before surgery could begin.

Both Paul and Thea are loud in their praise of all phases of the rescue mission.

"The entire medical system served us well," said Thea. Even though off-duty, the investigating police officer returned to the Hulshof farm the next day to enquire of Brad's condition. Also, a Sunnybrook physician called the Hulshof family at 4 a.m. the next morning to provide an update on how surgery procedures had gone.

"We couldn't have asked for anything more," said Paul.

Paul feels the pending arrival of Brad and Lieke's first-born was motivation enough to keep him alive. Also, he wanted to be present when their farm hosted an important York Region Holstein twilight social, his father said. His hospital stay, expected to be up to four months, was only four weeks. He spent an additional 10 days in rehab, returning home July 6.

Michelle Hulshof, a teacher at Stouffville's St. Mark Catholic School, was attending a Markham Fair board meeting when informed of her brother's accident.

"We dropped everything," she said, "the meeting immediately ended."

The outpouring of support has been amazing, said Thea, with more than 100 friends and neighbours arriving at the farm and offering assistance.

"They just kept coming," said Paul, some as early as 6 a.m. and from as far as Sutton.

Thea said a prayer chain, extending from her hometown in Quebec to Lieke's hometown near Listowel had done much to aid Brad's recovery.

"And the calls continue," she said.

In a letter of appreciation to York Regional Police, the Hulshof family said in part: "We are truly humbled by the outpouring of support from our community and your department. You not only embody the motto 'Deeds Speak', but go beyond the call of duty. For that, we can't thank you enough."



Roaming Around

with Jim Thomas

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

SMOKED CHICKENS

These are our air-chilled chickens that we've cured and hot-smoked over oak. They are ready to eat when you get them, but I usually like to either serve them warm and portion them like a B.B.Q'd chicken, or cut them into a pasta of some sort. They impart the best flavour you could imagine, thoroughly enjoyable. The condiment that I like to use with these is Red Pepper Jelly, but I'm sure that there are others equally good!

Reg. \$14.95 each. — At the deli counter, and some warm ones as well!

25% OFF

GUINNESS SAUSAGES

These are made with coarsely-ground lean pork, a few apples as background, some mild spices all rounded-out with Guinness as the requisite moisture to make these mild and mellow.

Reg. \$4.99/lb

25% OFF THIS WEEK

P.S. I'll have the good fortune to shortly tour the Guinness brewery, and I'm sure to come back with a trove of new ideas and recipes!

COME HUNGRY THIS WEEKEND!

We will have two groups of folks sampling their wares this week. The first is Michelle, the practitioner of CARAFFA Olives. These are seasoned olives, and she will be explaining their use. The second will be Backyard Superstar B.B.Q. Sauce. This will be sampled with some of our chicken and beef.

WHAT'S FOR LUNCH?

Are you ready for this? It's a Smoked Chicken Sandwich on a ciabatta, with mango slices, roasted sweet peppers, mixed greens and a lemon pepper mayo. These are **\$8.95** each but the deal is a free lemonade or mango smoothie to wash it down!

JARLSBERG CHEESE

I go back a long way with this cheese...about 40 years I'm thinking, when some of my buddies and I would spend the weekend camping at Mosport watching the car races (and being a bit silly)! I'd be the guy even then who had to bring the neat food for the meals, and this was one that was enjoyed by all, especially so when we ran out of refrigeration (ice), leaving it a bit warmer. It's still one of my faves, either on a burg, cut into a salad, on a sandwich with Italian salami, with a glass of wine... so buy some!

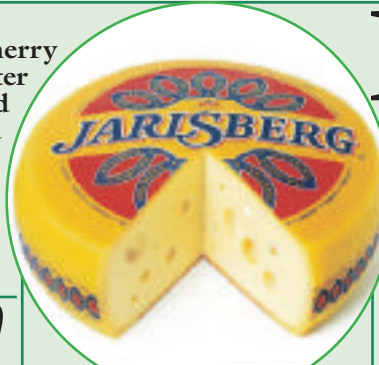
Reg. \$4.99/100g

1/3 OFF

SKEENA CHERRIES

This is a Washington State cherry that ripens about two weeks after Bing's. They are large, firm and sweet — pretty much what you like in a cherry. These are '9 Row' which is meaty, and we'll have a lot to keep you going this week at...

\$3.99 LB.



FINI BALSAMIC VINEGAR

This is a timely feature as this is amazing with tomatoes, our salad greens — a caprese salad — almost anything. It's a young vinegar, so it's best for marinades and dressings. Reg. \$10.95 each

250 ml size

25% OFF

WHAT'S COOKIN' AT THE DELI!

Let's start with a soup, and this week it's...

Gazpacho made with vine tomatoes, cucumbers, celery, tabasco (a bit), honey, sweet peppers and 'spices'. This is available fresh in the self-serve area.

Featured at... **\$5.99**

...And next, we'll be making a Marinated Artichoke Heart Salad, with sun-dried tomatoes, sweet red onions and sea salt, all dressed in a cajun-balsamic seasoning. Reg. \$1.89/100g

Featured at ... **25% OFF**

For dinner, we'll be making Cheese Tortellini, with grape tomatoes and fresh asparagus in a parmesan cream sauce. 4x5 foils Reg. \$7.99

25% OFF

And for dessert we'll have Rice Pudding, with or without raisins. This is another of those old-time comfort foods that seems timeless to me. 440ml containers. Reg. \$4.99

25% OFF

MALPEQUE OYSTERS

We'll have a good supply of these beauties residing in our fish counter this weekend. They come from Prince Edward Island, are nicely sized, and are renowned for their meatiness. Speaking of Prince Edward Island, what a sight it is from a plane. On our return trip from Italy we passed just to the north of it on a clear and sunny day. The Magdalens — and P.E.I. were an amazing sight — I could almost see these oysters. While supplies last..

.99 EACH

WHAT'S NEW IN PRODUCE

Local Corn has begun — not the amazing stuff but still local. As well, cauliflower, all the lettuces, blueberries, some of the raspberries, cantaloupes, veggies (not all yet), and tomatoes, beans, zucchinis and very soon, early peaches and apricots.

LOCAL TOMATOES

These are large enough to slice for burgers, or Jarlsberg sandwiches, or just about anything that a tomato would be nice with. Product of Ontario!

.99 /LB

WHAT'S HAPPENIN' INSIDE?

You may or may not know that we offer next-day delivery of florals to anywhere in the G.T.A. and surrounding areas. To promote this service, our floral department is offering **25% OFF** any floral orders for delivery this week. For outside, we're going to begin with some perennials and, I'll say it softly, "some fall stuff", and by mid August we'll be rocking yet again.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, JULY 22nd



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

4476 16th Avenue (Just W. of Kennedy)

(905) 940-0655

