

# Show will go on minus 7 schools

**B**ands will play and choirs will sing. Despite the absence of extra-curricular activities within most Whitchurch-Stouffville elementary public schools, the 20th annual Student Music Scholarship Concert will proceed as planned. The date is Nov. 16. The location is Stouffville District Secondary School.

The decision to press on was made by the organizing committee, Jim Paterson, Gerry Irwin and myself after six schools gave assurance their bands and choirs would attend. These include: St. Mark; St. Brendan, Stouffville Christian, Harry Bowes and Stouffville Secondary.

Seven others either declined or did not respond. Some who withdrew, did so with regret, admitting to being caught in a bind. Four of the seven requested invitations next year.

The concert is hosted by St. James Presbyterian Church. The master of ceremonies is Sun-Tribune editor Jim Mason.

During the past 19 years, more than \$83,000 has been raised with all donations returned to participating schools to assist their music programs. Last year, each school received \$925. More importantly, the event serves as a show window for student vocal, dance and instrumental talent.

This year's \$200 scholarship, courtesy St. James church, will be awarded to violinist Matthew Eeuwes of Gormley, a graduate of Whitchurch Highlands Public School and Unionville's School of the Arts. Over the years, other recipients have included Georgina Muir, Clara Jordan, Jocelyn McDowell, Cameron MacKenzie, Kathryn Irwin, Carley MacLean, Lillian Wild, Jennifer Thunem, Kirstie Hembruff, Aaron Clubine, A.J. deBoer, Madeleine Eddy and Colton Carrick.

Invited guests include The Breck School of Highland Dance and vocalist Sarah Marie Amalard.

Concert time is 7:30 p.m. Adult admission is \$5.

## We've been bugged, neighbours

Last spring, the snow's final farewell revealed a rich, highly energized lawn, one of the most beautiful on the block. We were proud, so proud we took countless photos as positive proof of what we'd finally accomplished.

It was as lush as any bowling green or golf course.

That was May. This is October. Within a span of five months our once-immaculate turf has gone from the absolute best to the consummate worst.

And I'm to blame.

The danger signals were plainly visible, small dead spots. But I paid them no heed, attributing the problem to a mid-July drought. Unfortunately, by September, the departed terra-firma had taken on the draft of a hideous desert. Only then did I dig below the surface. And there they were - hundreds of little C-shaped creepy-crawlies called white grubs, described by Health Canada "as the most difficult of all lawn pests".

My findings should have come as no surprise. We'd had them before. But I failed to learn my lesson - to have the lawn properly sprayed. Now I'm paying the price, physically and financially.

The cost? Sixteen hundred dollars for professional re-sodding. So I decided to do it myself. The cost? One hundred dollars for inexpert re-seeding.

The strange thing about this latest infestation is the absence of grub-eaters. Not a single skunk or raccoon has visited our property in search of tasty meals. I wish they had. They'd have saved me a lot of work.

By next week the job will be done. I'll then sit back and hopefully watch the grass grow - again.



## Roaming Around

with Jim Thomas

## THE GROCER'S ALL-STARS

You could be forgiven for thinking just off the top that I am talking about our hockey team for this year. Fact is, they do look like All-Stars, but we have to play the season first - move on that later. "All-Stars" refers to our ad theme this week! We are going back a bit to promote those items that originally put us on the map. So, without further ado, here's our All-Star Team.

## MAPLE SUGAR NUGGETS

We've been making these hams for about 25 years now - dating back to our original little store on Main Street in Markham. At the time, we had a domestic range purchased from Pascals, which was just down the road. Pascals is long gone, and so is that stove - it was worked to death! Much has changed since that time - we are now a provincially-licensed meat plant, and all of our facilities and processes are routinely inspected. What hasn't changed is how we make these: still with maple, still baked, and still great when you serve them warm with Doreen's Scalloped Potatoes - which is another story! Regular \$7.50/lb.

**25% OFF THIS WEEK**

## — GUINNESS — SAUSAGES

These are made with coarsely-ground lean pork, a few apples as background, some mild spice and rounded out with Guinness, as the requisite moisture needed to make them mild and mellow. Just like the beer! Reg. \$4.99/lb

**25% OFF THIS WEEK**

## LATE SEASON GRAPES

These are both reds and greens, but I must tell you that I've been loving the reds at home - and the real test is that my kids have too! These are not quite at 1/2 price, but close, \$2.49/lb. From California.

**\$2.49/lb.**

## NEWS FROM UNDER THE HAT...

## — WHAT'S FOR — DINNER?

You guessed it: Doreen's Original Chicken Pie! This is the charter member of our frozen dinner family, and it's an All-Star for sure. It's made the old way by cooking down the chicken, removing and cubing the meat, making the gravy from stock, making the pastry from scratch, and doing it all by hand - just like Doreen did. When she first started to make these, we had a waiting list stretching into weeks - and we got the idea that here was something perfect for dinner for people on the go. Serves 3-4. Regular \$17.95

**25% OFF THIS WEEK**

## OUR LEMON MERINGUE PIE

This is another of Doreen's desserts that took lots of convincing to get made. I think a single batch at the time made 6, and there would be a lineup for these too. In our new store, it's been a bit more difficult to produce these because humidity in the bakery has made the making of meringue difficult. But I got that fixed up by buying a huge dehumidifier! Most bakeries just scoop pie filling from industrial-sized pails, but not us. We have folk separating the eggs, juicing the lemons, zesting them too, and then making the mile-high meringue, all this in a 9" shell that we make as well - hundreds of them, not rolled with a rolling pin as Doreen did, but in a press that makes life in the bakery a bit easier. Bottom line; a great pie with the genuine taste of days gone by - and in most cases, that's really good! Regular \$12.95 ea.

**1/3 OFF THIS WEEK**

## CHICKEN NOODLE SOUP

When I see the containers of this soup in the freezer, I think back to when I was a kid and we had Campbell's; and the main scrap at our table was who would get that one little piece of chicken in the can! I see our soup as a repair of the past: we've got LOTS of chicken, a good number of noodles, enough veggies to notice and lots of the robust chicken flavor that you only get from cooking down the bones. Think of this as delicious medicine! 900 ml Size. Regular \$7.95

**25% OFF THIS WEEK**

## MORE from the DELI

We'll have two more deli meals to choose from this week: Firstly, our Warm Roast Pork Loin, available in chunks at dinner time, or cold for sandwich slices at all other times. Dinner is ready, and it's good!

**\$2.49/100g**

The second choice will be our New England Clam Chowder, made with sweet onions, carrots, celery and potatoes, clams for sure, white wine, cream and 'spices'. This serves two generously for ...

**\$5.99 /Container**

## — WHAT'S FOR — LUNCH?

Our Thursday offering is a genuine Montreal Smoked Meat Sandwich, piled high on rye, with mustard and 'slaw. It will be ... **\$5.99 EA.**

On Friday, we'll have beer-battered Halibut and Chips with tartar sauce. In our house growing up, this was a staple. I think mostly because my parents loved it, too, and 'dates by themselves' were no longer an option, so they had to plan larger. This lunch will be filling, and it will be ... **\$8.99 EA.**

On Saturday, we'll have two choices: the first is Cheese Tortellini with our own bacon and mushrooms. And the second is a warm, stuffed pork loin sandwich. This lunch will be ... **\$6.95 EA.**

## CHEESE — PLEASE! —

We will have a promotion and sampling of White Stilton which has been 'perfumed' with ginger - actually with candied ginger mixed in. To some, the idea that there are many kinds of Stilton other than Blue might be a surprise. But it's a great big world now. This cheese is sublime at room temperature with a biscuit. Regular \$5.99/100g

**1/3 OFF THIS WEEK**

## BANANA — BREAD —

There is a story here. It's actually how we got started in the baking business. Back in the original store, there was a young lady who brought us banana bread to sell, and it became quite popular. But as it did, the supply became more intermittent. When I asked why, she calmly explained that sometimes Sunkist (now Garden Basket) didn't have any reduced bananas for sale, so she couldn't make the bread. It evidently did not occur to her that we had bananas too, and sometimes ours would over-ripen as well. Doreen took the situation in hand and started to make our own banana bread (with our own bananas), as well as tarts, then pies and lemon loaves. And the rest, as they say, is history. I relate this story because it's the defining reason that we have such an amazing bakery - we make it all from scratch, just like you would at home - and it's made our bakery the one others try to copy, but can't. Large size. Regular \$6.99 ea.

**1/2 PRICE THIS WEEK**

## BRAZILIAN MANGO

We were able to buy a nice lot of 'size 9' Brazilian beauties this week, and they've got nice colour inside and out, and flavor. While supplies last.

**99¢ EA.**

## Scaryligious!

We invite kids aged 6-11 to join the fun and create their own Halloween scary savories and sweets: Mini Monster Mummy pizza, Green Goblin Dip, Spooky Spider Cupcakes and a delicious Witches Brew to wash it all down.

Date: Saturday, October 20th

Time: 11:30 am to 1:00 pm Cost: \$20 plus HST

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, OCT. 21<sup>st</sup>

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

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

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