Protecting most precious assets

eading, writing and arithmetic are important school subjects.

So also are extra-curricular sports including football, volleyball and basketball.

Equally essential, maybe more so is enforced student safety. In this area, we believe most Whitchurch-Stouffville schools fall short of what is adequate, of what children rightfully deserve; what parents correctly expect. Undoubtedly, the same can be said of many schools in York Region.

Student security became an emotional North across America when, on Dec. 14. 2012, a disturbed 20-year-old entered Sandy Hook Elementary School in Newtown, Conn. and fatally shot 20 pupils and six adult staff before turning the gun on himself.

It was the seconddeadliest mass murder of elementary students in U.S. history. The vibrations resultant were heard, not only

across the United States but in Canada and even around the world.

"We must do something," the U.S. populace demanded, "anything to protect our kids."

"It could also happen here," many Canadians agreed. "Let's make sure it doesn't."

Unfortunately, our best efforts, no matter how resolute, contain no guarantees. Adam Lanza didn't just walk into Sandy Hook School, he broke in. The locked entrance door was supported by a video monitor. Security protocol had recently been upgraded. Still, 26 people died. No one (excluding weak U.S. gun laws) was to blame. Which only proves there's no absolute assurance that one person, bent on killing another, won't carry out so heinous a deed.

So the question remains, how safe are schools in Whitchurch-Stouffville? Apart from entrance signs that read: "Parents and visitors must report to the office for instructions", precautionary requirements are limited.

Several years ago when Stouffville District Secondary School was on Edward Street, we happened to hear the wail of a police siren and see a cruiser speeding to that location. As a journalist, I followed and later met an officer as he exited the site.

"Nothing happened," he said calmly, "merely a stranger in the building for no known reason. He had left by the time I arrived."

The next day, I experimented. Unannounced, I entered by the main school doors, walked up and down both hallways and back outside. Not once, during my tour of unauthorized duty was I approached by anyone. Later, I learned the school had two monitors but neither was working. So much for staff/student safety.

Back in 1959 when we arrived here, Stouffville was a sleepy little village with a population of about 2,000. Much has changed during the past 54 years. Including Whitchurch, we're now a town of 40,000.

School safety measures must also change. Student safety was a main topic of discussion at a meeting of Stouffville's Glad Park Public School's council last week. Members were seemingly divided with one group recommending all doors be locked while classes are in session and the other opposed to what they described as "converting the school into a prison".

Nothing was resolved.

Should the issue be re-opened at a meeting in March, one can only hope parents will adhere to the age-old adage of "better safe than sorry" and, at the same time two York boards of education will agree that. when it comes to cost, the life of a child is priceless.



Roaming Around

with Jim Thomas

We'll have a feature on our homemade Peameal this week. What makes it special at our place is that: a) we use only the centre-cuts of poek loin to make it, b) we cure it pretty lightly so that you don't get a salty taste, and c) we don't 'extend' the meat in a tumbler, which means that you won't get a water residue when you're cooking it. Our feature this week is on un-sliced only - we'll have to work as a team here, and, if you find your knife a bit dull, bring it along and we'll fix it up. If you bought it here, sharpening is free - otherwise, a

are housebound, we'll have some of our

family favourites on feature from now

until the weekend, and remember; we will

→ FARMER'S —

When I was just a little guy helping my

Dad, this was one the first things that

he actually let me make: it must have

didn't seem to trust us with a lot - the

proverbial helicopter here... Anyway, my

memory tells me that we make these a lot

-PEAMEAL-

better nowadays - and

mashed poatoes and

gravy! Reg. \$4.99/lb

they're at their best with

been foolproof, 'cause in retrospect, he

be closed on Monday.

nominal \$3.00 per knife - still a deal! Reg. \$5.99/lb

These are pretty good oranges, not jumbo size, but a good handful, and with lots of juice and goodness! Reg. \$.199/b.

In the freezer, you'll find Turkey Lasagna in the 8x5 size. You'll find that it's similar in all respects to our extra-meaty Lasagna, the Turkey instead of the Beef. Serves 3 - 4. THIS Reg. \$15.95 ea.

- AND -

The soup of the week is Tomato Basil. To make this we use Chicken Stock, Tomatoes and most every other vegetable known to man, Pesto and White Wine, also known to man (and me). 900ml.

Reg. \$7.95 ca.

We'll be CLOSED Family Day!

WHAT'S COOKING e're coming up to the Family Day holiday, and for some -AT THE you whose kids have Friday off as a PA Day, you'll be able to do an extended family outing - so enjoy the day(s). But, for those of you who

First, there will be soup, in this case a variation of Chicken Soup, as it contains 'Vegetables', and 'Lentils'. I personally get nervous when I see lentils on the list, but the rest of the world loves them, so I hear. Kulam has never made a soup that I didn't enjoy, so I'm sure that this will be no different, even with those lentils.

Then, we'll have Salad! It's with Artichoke Hearts, Sweet Red Onions, Grape Tomatoes and Sundried Tomato Slivers in a Sweet Balsamic Glaze. Reg. \$1.99/100g **25%OFF**

25%OFF

Serves 3-4. Reg. \$7.95

- AND -Next, we'll be making our 'Pile 'O Bones'. these are Prime Rib Bones, all done up teriyaki style with sesame seeds and green onion. They are like candy, and I find them pretty filling, and very delicious. Reg. \$1.99/100g **25%OFF**

-AND-There's even more! - We'll be making my Aunt Minnie's Meat Loaf again! This is one of my childhood food memories which has endured 'til now - not a Michelin 3-Star item, but great comfort food, then and now. It will be available in the 4x5 and 8x5 foils at the Deli. All you'll need to do is warm it, and have the ketchup ready! Featured at \$6.95 and

9-YEAR-OLD

As I write this, I am savouring the aftertaste of some of this cheddar, which sat out on my desk overnight. It is sublime, totally the opposite of processed slices. It's orange, crumbly and sharp, with a long 'Savour the flavour' period. Wow! Reg. \$5.19/100g

After a few weeks of pretty high prices here (and elsewhere), Broccoli has moderated, making it cost-effective to eat your greens, as Mom says! From California.

All kids, big and small, love ice cream, and I can tell you that it's a sad moment when I open the freezer and find a vacancy where the ice cream goes. This week, we'll have a feature on Gelato Fresco ice cream with my all-time fave being Devil's Chocolate (very rich), Alfonso Mango (you could mix them), Raspberry Sorbet and then Sicilian Lemon. This is good stuff! 500 ml. Reg. \$6.99 - \$7.69 each.

— WHAT'S FOR — LUNCH

Grethe understands family, because she comes from a farm family of 6 girls, and for Family Day, her main concern is that you are well fed, and not going broke in the process. We'll be serving:

THURSDAY - Hot Roast Striploin sandwiches with gravy, caramelized onions, and horseradish.

\$6.99 each - soup is \$1.00 extra.

FRIDAY - Beer Battered Halibut and Home fries. Home fries? It's because our fryer down in the kitchen is too small to keep up with the fish and the fries. This will be \$9.99. You won't need any soup here.

SATURDAY - It's Kid's Day at the Café and the deal is this: we'll start with our Chicken Noodle Soup, Breaded Chicken Fingers and Fries - or - a Jumbo Hot Dog and Fries, a Family Day Cupcake and a Pop or Juice, all for \$8.99.

There will be a morning special as well: Coffee and a fresh made Danish for \$3.99.

SUNDAY - There will be a BLT - using lots of our beauty Bacon, fresh tomatoes and all that you need to call it a BLT - and a fresh Fruit Cup for \$5.99. And, the Hot Sunday Lunch will be:

.....and our Sunday Lunch/Brunch will be one of THREE choices; Beef Bourguignon, Chicken Cacciatore or Penne Carbonara, with either mashed potatoes or rice, a starter of Soup or Salad, Coffee or Tea, and since you should be full by then, some dessert nibblies!....all this for \$10.95

-WHAT'S-DAKING THIS WEEK?

When I am showing interested folk around in our basement, we invariably end up in the Bakery. One of the frequently asked questions is 'Where do you do Bread'? The answer to that is, we don't! We had to choose desserts or bread, and I long ago chose dessert! This is a week that I get to choose what we're baking as well, so you're going to get my faves, or at least some of them! We'll start with...

LEMON MERINGUE PIES - When I was at the dentist yesterday, I was watching the food channel, and the feature was Lemon Curd, and its ultimate incarnation was Lemon Meringue Pie. We do ours from scratch, totally, (except we don't grow the lemons,) and the proof that this approach is a good one is in the taste! 9" size. Reg. \$12.95.

CREAM CHEESE BROWNIES - I have been known to be a menace to trays of squares, but the main object of my affection is these, and they must be at room temp or slightly higher! 3"x3" size. Reg. \$2.99 each.

CRANBERRY BUTTER TARTS - Long ago these were made for us by a little bakery, and they were amazed at how many we sold, and they decided to capitalize by raising the price. We decided to make them ourselves and maintain the price, and flavour. Truth is, we still sell them at the 12-year-old price, and a lot of them too! Also, serve these the same as the Brownies!

Reg. \$6.99/pkg. of 6 or \$1.99 each.

PINA COLADA MUFFINS - One more fave, and whoever I give these to to try are amazed at them. They are a perfect combo of 'feel', 'flavour' and size, and once again, warm is good! Reg. \$1.89 each.

PINEAPPLE UPSIDE DOWN CAKE - This is the last item, but only because we're running out of room. These are made in large and smaller size and they are the same as my late Mom used to make them, but only when we were good - not too often! We use fresh golden pineapple, Maraschino cherries and the regularly sweet gooeyness that you need to

make these great. Reg. \$12.95 and \$19.95. All these items

OFF THIS While quantities last!

will be featured at



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