



METROLAND PHOTO

OPP officers arrive at Peterborough-area home where the body of Stouffville's Christopher Young was found.

Father charged in town man's death

BY TODD VANDONK

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A father is in jail charged with murder of his son — a Stouffville man — in the Peterborough area.

On Sunday at about 3:20 a.m., Peterborough County OPP and EMS responded to a waterfront home off Fire Route 37 on Buckhorn Lake to find Christopher Young, 27, dead. A post-mortem was scheduled for this week to determine the cause of death.

"I heard a yell for help and then a gunshot," said James Suderman, a cottager on Fire Route 37, a secluded road in Trent Lakes.

"I wouldn't expect this to happen up here," said the resident of the GTA.

The OPP announced Tuesday there was a single unintended discharge of an officer's firearm following an arrest at the scene.

The discharge had no relation to the arrest, according to OPP media relations officer Constable Bruce Hanna.

There were no injuries as a result of the discharge, but some minor property damage did result. Const. Hanna says the OPP will pay for the damaged property.

'He was an incredible young man and loved by everybody.'

OPP remained on the scene early this week. Neighbours looked on while an investigator entered the house to collect evidence.

Irene Smith lives next door to the large home that is cordoned off with police tape. She said an older man and woman live in the home, which has wooden sign hanging from a tree with the last name "Young" engraved on it.

"It is really sad," she added, noting that they have lived there for about five years and have family visit them often.

Christopher worked for Salivan Landscaping in Toronto.

"(Christopher's co-workers are) in shock and very upset," said company owner Gregg Salivan.

"Most of the construction division didn't work (Monday). He was an incredible young man and loved by everybody. He liked to help everyone and will be greatly missed."

Mr. Salivan hired Christopher four years ago as a constructor landscape laborer and promoted him to management a year ago.

"He was supervising crews and doing a tremendous job for us," added Mr. Salivan.

Mr. Young's father, Robin Young, 56, of Trent Lakes, is charged with second-degree murder.

He appeared in court yesterday. The case was put over until next Thursday to give him time to find a lawyer.

- with files from Torstar News Service

LOCAL SEEDLESS WATERMELON

When I tried these they were still on the unloading dock at the produce market — just picked. They are sweet and juicy, and I know this because I stuck to most of what I touched till I had a chance to wash. These are a moderate size — not the giants that we cut or slice, but sufficient for a family. From Simcoe. While supplies last.

\$3.99
EACH
THIS
WEEK

ARCTIC CHAR

We'll have filets available of this fish that has been served to pretty well every foreign dignitary who has the good luck to visit Canada, or those brave enough to tour the Great White North, like my brother-in-law Doug. This is from the Salmon family, probably a little milder mannered (remember it's Canadian), but subtly rich... so don't get it jacked-up with spices. Pan fried is good, baked is great, and done in a fish cage is the best.

\$14.95
/lb
THIS WEEK

PIZZA PIZZAZZ

Most of you know that it's my oldest son Thomas who runs the pizza station, and he submits a pizza feature weekly for this ad. As I am reading his promo copy, I can't help but think of his very non-culinary past. He was an avowed vegetarian, living at our house where food was all that was said and done.

Things evolve, and I'm helping him this week to make some slow-cooked briskets that will be the centre piece of his 'Southwestern B.B.Q. Pizza.' The brisket will be mesquite smoked, thin sliced with some of our Jack Daniels sauce, mushrooms, onions simmered in Merlot (Merlot was never considered a vegetable) with a few banana peppers to spark things up! Reg. \$12.95.

1/3
OFF

WILD ONTARIO BLUEBERRIES

... now is the time to get these in baskets and go crazy with these little gems. 11 quart baskets are in, and we've had to buy a LOT to get a good deal, so help me out folks.

They will be \$100.00 per basket (much less than the highway price) and they will be #1 quality. One thing that I ask is that you return the empty baskets to me, it's part of what I had to promise to get the best deal. Come and get 'em!

WHAT'S FOR LUNCH?

Grethe and her happy troupe are always up for a challenge, and this week that challenge comes from Ace Bakery. They hold a sandwich-making competition yearly, and while we missed out on the big prize last year, they did use our submission photo on their website. So... we'll have their 6 foot baguettes (halved so they fit in the oven) with our smoked turkey, brie and cranberries on Thursday, (with greens of course), sold at \$1.99 per inch. Friday it will be with our Black Forest ham and Swiss emmenthal with mayo, at \$1.49 per inch, and as an overlay, we'll be making Lobster Rolls on Friday and Saturday on Ace Brioche Buns. Come on out and vote!

Sunday Brunch will be... Maple Sweet-Potato Soup, followed by either our Chicken Breast with a sun-dried tomato sauce over pork or Penne à la Vodka with Chicken or Prime Rib Stew with mashed potatoes, including tea or coffee with a token dessert, all for \$10.95 - served from 11:00 am till 2:00 pm.

All For
\$10.95

AT THE BANDSTAND THURSDAY EVENING

The *Tone Dogs* are in town... Thursday evening at The Bandstand. Come out, take in the 'Tones' — and linger because you don't have to go back to work.

— 7:30 till 9:00 —

WHAT'S HAPPENING OUTSIDE?

We've got a few fall items on the sidewalk now, and many more to come. There are quite a few small pots if you need to fill a couple of holes in your garden (or hangers), and lots of more substantial pots that are ready-to-impress!

— Sunflowers too! —

WHAT'S HAPPENING INSIDE?

Speaking of sunflowers, we've got a feature this week on bunches of 5 stems of these uplifting beauties — the antithesis of wallflowers, as well as a lot of table centre-pieces to choose from.

WHAT'S COOKING AT THE DELI

We'll start with soup; and in this case it's our Sweet Potato with Maple. We use the potatoes of course, sweet onions, carrots, celery and Yukon potatoes, chicken stock and 'spices.' Featured at \$5.99/ container

— Next, we'll be making Cathy's Summer Salad, which uses our Welsh Bros. corn, diced tomatoes, diced red onions and chopped basil, all tossed in a rice vinegar dressing. This is really good, just so you know ... Featured at \$6.99 per medium container

— Next, we're having Stuffed Chicken Breast, and the main character in the stuffing is Ace Granola, with sweet onions, diced dried cranberries and thyme. Featured at \$3.29/100 g

— and further, we'll be making Burrito Mix! We use our ground beef, sweet onions, black beans, green peas, corn, tomato, rice and 'spices.' Featured at \$3.99 per 450 g tub.

— and lastly, we'll be making Ace Baguettes, with garlic butter and cheese. Featured at \$3.69 each

LOCAL PEACHES ARE IN!

We've got the baskets and loose too, from Hunter Farm. Also available will be local Nectarines, all from one of the prettiest farms in Niagara on-the-Lake. Life is Good!



WHAT'S BAKING THIS WEEK?

This week, it's all peachy at the bakery! The peaches we use are local, from Hunter Farm in Niagara-On-The-Lake.

PEACH PIES • \$12.95

What is more perfect after an August B.B.Q. than a peach pie? They are available with both a streusel and a lattice top, either freshly baked or frozen, but ready to bake. Personally I like them baked at home because I love the aroma — I wish I had after-shave that smelled as good!

PEACH BLUEBERRY JELLY ROLLS • \$15.95

Yet another version of our most popular bakery item, this time with fresh diced peaches and blueberries rolled with whipped cream in a beautiful light sponge.

PEACH SCONES • \$1.69

Diced peaches spiced with cinnamon, nutmeg, ginger, and a bit of lemon zest, all baked into a scone.

PEACH CUSTARD CAKES • \$15.95

In my humble opinion, this is one of the best items that we make, especially when the peaches are great. We bake apples and peaches right into golden buttercake, and pour liquid custard in halfway through the process. If you don't eat the whole cake in one sitting, no worries, it's even better the next day.

ALL THESE ITEMS while quantities last!

25%
OFF
THIS
WEEK

APPLE - ALLSPICE SAUSAGES

We make these with coarsely-ground fresh pork, chopped granny apples, enough all spice to notice, all rounded off with some apple cider as the moisture component.

25%
OFF
THIS
WEEK (11.00 kg)

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, AUGUST 18th



Hours: Mon. - Fri. 8:00-8:00
Sat. 8:00-6:00 - Sun. 9:00-6:00
4476 16th Avenue (Just W. of Kennedy)
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