Then it hit me. Almost.

An older sedan cruised through the red light, headed for east-end Stouffville.

Those of us at the crossroads gave our heads a collective shake and went on about our Monday morning. What if a slightly more caffeinated me had bounded

off the curb and become an Oldsmobile hood ornament?

Was this a one-off in the heart of our downtown in a community that was once a one-light village? We've already established that stop signs are all but ignored.

For one hour Tuesday aftermoon, I parked myself on a park bench in front of the former seniors club at thesame corner and observed.

What did I see? The vast majority of drivers obey the rules of our roads.

Jim Mason

Thanks.

But another six vehicles entered the intersection when the light was redder than Santa's suit.

That might not be enough to justify the Town of Whitchurch-Stouffville installing one of the red light cameras York Region is unveiling this fall.

But it was scary, especially considering the large number of youngsters on bikes and in strollers and elderly pushing walkers in the neighbourhood.

Other lowlights?

I saw 10 people with hand-held devices pushed to their moving lips — and we're not talking cigarettes and ice cream cones here. Whitchurch-Stouffville.

I don't think I have the ability to text and drive at the same time, but three people were giving it a whirl, one while turning the corner.

I don't think I have the ability to text and drive at the same time, but three people were giving it a whirl, one while turning the corner.

Who knows what I missed. So many vehicles have their windows tinted darker than midnight.

People waved out of their darkness, but I have no clue who they were.

The drivers could have been naked with a bottle of Jack Daniels in one hand and the remote for the TV in the passenger's seat in the other for all I knew.

I know I wouldn't want to be a police officer walking up to those darkened windows.

It's also illegal not to be able to see in and worthy of a minimum \$110 ticket.

Thunder Bay police officers — disguised as construction workers, not newspaper editors — couldn't write-tickets quickly enough during a distracted driving blitz last Thursday.

Looks like we should be blitzed, too, Stouffville. Or should we wait for a vehicle to drive into our CIBC branch or, far worse, one of its customers?

stouffeditor

# **MAKING**

If you have kids who are headed off to university, you'll know all about this. You get the van or U-Haul and head off with all that's necessary for secondyear housing, or thereafter. Rather than sending them with a bar fridge, why not a bar freezer packed with all their favorite frozen entrees from our store. It sure beats meal plan, pizza and junk! To help out, we'll have our two most popular items on sale this week - Chicken Noodle Soup and our Mac and Cheese, and they

THIS

This week we'll be having a sale on Swiss Emmental, the real stuff. It will be available in both slices for burgers and sandwiches, as well as chunks for noshing and salads - but one thing for sure is that this

cheese is at its best at room never temp; straight from the fridge.

will be featured at

Reg. \$3.99/100g

THIS WEEK

# — WHAT'S FOR —

FIF

Our cafe lunch feature this week will be our Chicken Asiago Wrap. It's full of Cajun-spiced chicken, shredded Asiago, some of our bacon, some greens of course, and dressed with a Caesar mayo. On Friday and Saturday, we'll have some hot dogs - Nathan's Ballpark Dogs - either just steamed or grilled - these will be available from 11 am till 2 pm.

Sunday Brunch will start with our Beef and Barley Soup, followed by either Beef Bourguignonne, Chicken Breast stuffed with ham and swiss cheese in a mushroom cream sauce or Tri-Colour Gnocchi with chicken and mushrooms in a white wine sauce, followed by

either tea or coffee and a token dessert. Served from 11 am till 2 pm.

All For ΤU

We'll have a good deal happening on our lateharvest Driscoll Raspberries. These come from California, and they are amazing with a generous dollop of vanilla ice cream.

If you want to impress at the grill, give this a try. It's a fish that is a bit more robust, and works well with condiments or salsas. Do not overcook it. "Just pink" is the right level of doncness - and it can be done as a steak or a kebab - with pineapple perhaps.

THIS WEEK

We'll

**CLOSED** 

Labour

Day!

We just received a full truck of fall

planters and some of the bits to make

your own, or simply tune-up some

of those more laggard spots in your

AT THE

THIS WEEK

This is the season finale of the Millennium

Bandstand Series and the feature is

"Chicago" performed by the outstanding

Brass Transit Band. They are a crowd

fave, and are sure to pack Daly Square

(Varley & Main in this case). It's a great

evening in town. It will be full so arrive

on time. Performance is from 7:30 till

9:00, and the street is open thereafter for

strolling and lingering. It's been a great

season of music, and special kudos to all

who sponsored and organized this - it's

quite a feat!

garden. There is more coming, too!

Although we have sold this ice cream in our store for a few years now, I have enjoyed it for many before that. My late Mom was a treat hound, and when she decided to retire northward, one factor that determined the location was that Fenelon Falls had to be on that route - so that ice cream could be had mid-journey. We have arranged a sale this week

on the full range of flavours of my Mom's favourite ice cream. Reg. 8.99 ca. 1.5 L Size

## LOCAL BLUEBERRIES

I've been loving these at home for a couple of reason. Firstly, the container is large enough that even the most hungry bear couldn't finish it in one sitting, and secondly, they are picked and shipped so fresh that they will last you very well in the fridge. The variety this week is 'Elliot', a medium-sized berry with a very sweet taste, and they are also good with Kawartha Vanilla Ice Cream!

## WHAT'S COOKING

We'll start with Beef and Barley Soup from the fresh counter. It's made with diced brisket point. lots of veggies, garlic, the barley and beef stock ......feature price will be \$5.95 per container. Next, we'll have Cathy's Quinoa and Lentil Salad. This recipe includes sweet onions, diced sweet peppers, our very sweet corn, black beans, grape tomatoes and lemon.....feature price will be \$1.99 per 100g. Next, we'll be making Roasted Chicken Breasts which have been stuffed with our Ham and Swiss Cheese; all you need to do is warm them, and in the oven is better ..... featured at \$2.99 per 100g. Lastly, we'll be making my very slowroasted Southern BBQ Ribs, using our Jack Daniels Sauce. These are made in our smokehouse, so that will be part of the flavour for sure......featured at \$1.79 per 100g

### VATAT'S BAKING THIS WEEK? RASPBERRY WEEK!

RASPBERRY PIES: This is a hot item! Whenever we put them on special we don't seem to be able to make enough! We use Whittamore's new crop raspberries and they are available with lattice or a streusel top. Incidentally, we never used to make these with the streusel top, only for my wife Cathy who loves streusel. Now that we make them for the store, they outsell the lattice ones. \$12.95 ea.

CHOCOLATE RASPBERRY LOAVES: Same batter as our chocolate cake, but made into a loaf studded with fresh raspberries. \$5.99 ca.

RASPBERRY CHOCOLATE BUTTERCREAM CAKES: This popular layer cake is made with our chocolate cake brushed with a hint of raspberry preserve, then layered and covered with raspberry buttercream icing finished with chocolate shavings and some fresh raspberries. As with all buttercream cakes, this is best enjoyed at room temperature.

RASPBERRY CHOCOLATE CHUNK MUFFINS It is not a good day in the bakery when we don't have these muffins. They have quite a following! A white, cakey muffin studded with chocolate chunks and raspberries. Reg. \$1.89ea

RASPBERRY WHITE CHOCOLATE CREME BRULES Everybody loves "plain" vanilla brûlées, but why not give this one a try? \$4.50 All these items will be featured at

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPTEMBER 1ST





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







Jim Mason is editor of The Sun-Tribune. Follow him on Twitter @