

## Book captures glory days

It's a sports chronicle, on a level never before achieved. Not in Stouffville.

The 236-page journal, completed by Kevin McWhinnie assisted by Murray Stewart, spans the 1948 to 1956 playing days of the Stouffville Red Sox, a highly touted baseball team that won six Tri-County League championships during nine seasons.

This account, that can never be equalled and will never be repeated, didn't just happen. It's the result of countless hours of research that began Sept. 1, 2012 and concluded Nov. 30, 2013. Mr. McWhinnie calls it "a collector's item, an heirloom, the celebration of an era".

Like so many accomplishments of this kind, the idea grew out of a chance meeting between Mr. McWhinnie and Marg Schell, wife of Lorne "Porky" Schell, a prominent Red Sox pitcher.

"Marg told me she'd retained many published newspaper items over the period the Red Sox played. She wondered if these and additional stories might be contained in a book," Kevin said.

The wheels began turning. Using a personal computer as a link between his home and the library, Kevin, like all of us, was able to tap into every baseball article published in the Stouffville Tribune during the Red Sox' nine seasons.

The result? A scripted trip down memory lane.

It was manager Ken Laushway, later a village reeve and Whitchurch-Stouffville's first mayor, along with sidekick coach George Smith who established an initial roster of 16 players: former major leaguer Earl Cook, Stan Miller, Ewart Bagg, Ken Schell, "Polly" Minton, Lou Raxdin, Nick Procenko, Wally Nicholson, Ken Wagg, Lloyd Jennings, Keith Jewett, Orv. Rouse, Roy Ward, Don Campbell, Murray Holden and mascot "Joe" Lewis. Bert Bell was club president. The league had 14 other teams north and east of here.

In the spring of 1950, Bob Hassard took over as a playing coach. "Haz", as he was known, led by example both on defense and at the plate. He also brightened the bench with some light-hearted humour. Ken Schell recalls the game when, after scribbling down a lineup and posting it on the screen "Haz" announced: "(Lorne) Boadway will pitch - the outfielders will catch." Any nervousness that previously prevailed quickly departed.

Mr. Hassard, by then a regular with the Toronto Maple Leafs of the NHL, allowed those with even minimum skills to try out. Through this system, fresh faces continually replaced veterans seeking retirement.

New talent included Lorne Schell, Lorne Boadway, Hal Gibson, George Stark, Bruce Stover, Freddie Sphilmann, Allan Edgar, Don Haynes, Les Clarke, Bud Lehman, Cliff Morris, Graham Frisby, Ross Wideman, Dave Hammersley, Murray McMullen, Walt Smith, Ted Cadieux, Carl Sellers, Chuck Parsons, Bill Knight, Derek Chadwick, Ken MacFarlane, Murray Redshaw, Murray Wagg, Duncan Smith, Jack Cote and "Dinty" Hodgins.

At the conclusion of the 1956 season, the handwriting was on the wall - too few entries were anticipated. With only Stouffville and Orillia wishing to continue, Tri-County president Ted Cadieux announced the league's termination. Said a report in The Tribune: "It now appears local talent will be scattered to the four winds. It will be difficult to get them back." It was. All was over.

But the memories remain as recently recounted by six era survivors: Ken and Lorne Schell, Ken Wagg, Polly Minton, Lloyd Jennings and Murray Stewart. And their current reaction to the book? "Ecstatic," says Kevin. "All comments were positive, everyone was thrilled."

Eight copies are on order. A video accompanies each book. The cost per copy is \$200. It's value is priceless.

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



## Roaming Around

with Jim Thomas

## — WHAT'S FOR — LUNCH?

I pause and reflect here, back to the time when we were laying out the details of our store. There was a block on the plan labelled 'Café'. It was very late in the planning stage that it actually took shape, largely with the help of Karen and Linda from the former Queensbridge Mill. Its final shape was determined by the decision to build the indoor gazebo as our flower kiosk, and the rest is just what happened... Grethe took charge of the 'Café' and the result is a very cozy spot (very cozy when it's busy!) with great comfort food, warm heartfelt smiles, solicitous service... and the best coffee that you could imagine. As you can see, I'm pretty proud of what it has become, and equally proud of the folks who bring it to life.

One such individual is Kristine, and as I write this, I am savouring a "Kristine Special" sandwich, and that's going to be our special this week. It's done panini-style, with a generous amount of Italian salami, provolone cheese, roasted peppers, dressed with aioli - a garlic mayo. Be sure to have them grill it for you! Featured at...

Sunday Brunch for this week will be our Carrot Soup, followed by either Chicken Breast Parmesan, Penne in a Sundried Tomato Sauce with Cajun Chicken, or, and a \$2.00 surcharge applies here, Veal Tenderloin with a Chanterelle Sauce with either mashed or rice, tea or coffee, and a mini dessert. Served from 11 am till 2 pm.

**\$5.99**  
EACH

**\$10.95**

## WHAT'S COOKING — AT THE — DELI

We're going to start with a fresh soup, and this week, it's our Carrot, Ginger and Orange. In this, you will also find sweet onions, celery, fresh garlic, Yukon potatoes and chicken stock.

Reg. \$7.95 /900ml. Featured at...

**25%**  
OFF  
THIS  
WEEK

Next, we'll have our Greek Salad, which contains pepper squares, feta cubes, - some other veggies that happened to be close, oregano, all in a garlicky vinaigrette. It's delicious and refreshing.

Reg. \$1.69/100g. Featured at...

**1/3**  
OFF  
THIS  
WEEK

...Further, we'll be doing our Chicken Wings, 3 Ways. You'll be able to get them: in Honey-Garlic, our Jack Daniels BBQ, and our Cajun Style. Many years ago Doreen and I (Doreen is my mother-in-law who worked in our kitchen for many amazing years) would make these with a Paul Prudhomme spice and I would smoke them - and they were totally delicious. That is the way we're doing Cajun this week, but they may not be in good supply all the time, because they are very time-consuming to make, but well worth it! Our deal this week is that our wings will be...

**\$6.95**  
PER  
DOZEN

Next, we'll be making Cheese Tortellini à la Carbonara. To make these, we use chunks of our bacon (delicious on its own), sweet onions, mushrooms and cream.

Reg. \$8.95 per 4x5 foil

Featured this week at...

**25%**  
OFF  
THIS  
WEEK

And... if you happen to be shopping in our frozen area this week, you'll notice that we have built a little office between the freezers. It's the place to go if you've got any questions or concerns - or advice for us!

## — WE ALL NEED — MUSSELS

There is nothing quite like the theatre of a big mussel cook-off and chowdown with your friends - because often you need a hand getting it all done. Theatre never tasted so good! 2 lb Bags from Newfoundland ORGANIC Reg. \$7.95 Bag

**1/2**  
PRICE  
THIS WEEK

## MARINATED CHICKEN — BREASTS —

These are made with our air-chilled chickens, trimmed-up nicely, and left to season in the old-fashioned way in our three most popular homemade marinades: Teriyaki, Maple-Mustard, and 'Hyatt BBQ', which is actually a salad dressing recipe from the Hyatt Hotel in Singapore, taken from a 'Gourmet' magazine article many years ago.

Also available plain.

Reg. \$10.95/lb

**1/3**  
OFF  
THIS  
WEEK

## — WHAT'S FOR — DINNER?

From our frozen section this week, we'll have our Vegetarian Soup, made with every vegetable known to man, with veggie stock and 'spices'.

Reg. \$7.95 each - 900ml

Dinner will be our Prime Rib Stew. This is made with the meat from between the bones of a prime rib, and it's about as delicious as comfort food gets. Serves 2-3, and it just needs to be warmed.

Reg. \$18.95 - 800g

Both these items will be featured at...

**25%**  
OFF  
THIS  
WEEK

## CHEESE PLEASE!

... BUT WITH AN ENGLISH ACCENT!

We will be promoting our family of Wensleydale Cheeses this week. There are options here; Pear and Apple, Cranberry (my personal fave), Mango and Papaya, Pineapple, and Blueberry. These are dessert cheeses as delicious as they come, and hard to put down once you've cozied up to them.

Regular \$4.99/100g

Featured at...

**1/3**  
OFF  
THIS  
WEEK

## FRESH CHILEAN BLUEBERRIES

These are full pints from that long land with the long growing season. You'll be smart to buy these, but even smarter after eating them, given their reputation as 'brain food'. Me, I like how they work with vanilla ice cream. Full pints. From Chile.

**\$1.99**  
EACH

## — WHAT'S — BAKING THIS WEEK?

We had planned a cupcake promo this week, and I was going to write a new intro to the deal, but alas, they wanted a re-run of last year, so here goes...

Back when I was a young fellow setting out to explore the world, Cupcake Cassidy was a Burlesque phenom who would frequently come to town (Toronto, not Markham) to perform, to great acclaim, and I grew up thinking that's what cupcakes were all about, till now.

Jaana has always been our Cupcake Queen and this week it's her moment on the stage of the Lux, and she, as well as her large troop, who we keep in the basement, will be putting on an old-time cupcake show!

RED VELVET - our best-selling cupcake. Beautiful, velvety red cake with a ganache injection and cream cheese icing.

COCONUT CREAM PIE - white cake filled with coconut custard, topped with whipped cream and toasted coconut.

CHOCOLATE RASPBERRY - raspberry-studded chocolate cake, ganache injection and raspberry butter cream.

STRAWBERRY - white sponge filled with strawberry mousse topped with strawberry butter cream made with fresh strawberry chunks.

CARROT - like a mini carrot cake complete with cream cheese icing and a little royal icing carrot.

BLACK FOREST - chocolate cake with cherries, topped with whipped cream and chocolate shavings, and a maraschino cherry on top.

BAILEY'S - Bailey's Irish Cream-flavored butter cake finished with Bailey's whipped cream (and a little Shamrock ... we are already getting ready for St. Patrick's Day).

MOCHA - white cake soaked with brandied coffee syrup finished with mocha butter cream icing.

LEMON - lemon cake, lemon curd and lemon butter cream, topped with a piece of our candied lemon peel.

MINI MIXED BERRY CUSTARD CAKE - berries, apples and custard baked in, topped with fresh fruit.

MINI AMARENA CHERRY CUSTARD CAKE - Evan's favorite sweet little black cherries in slightly almond-flavored syrup.

MARGARITA - white cake, lime curd and lime butter cream made with a dash of tequila, Grand Marnier and fresh limes.

BROWNIE - chocolate cake, our new chocolate fudge frosting, ganache drizzle, and a mini brownie on top.

FLOURLESS CHOCOLATE - flourless chocolate cake base filled with white chocolate mousse, topped with a bit of chocolate ganache.

VANILLA CUPCAKE - vanilla cake with vanilla frosting, topped with sprinkles, candies and a sugar cookie.

CHOCOLATE CUPCAKE - chocolate cake with chocolate frosting, candies and a cookie... AND ... DRUM ROLL PLEASE... (are you ready for this?)

JELLYROLL CUPCAKE! - Jaana constantly likes to invent new things and think outside of the box (much like myself) and to the chagrin of her staff, they are usually something extremely labor-intensive and "out-there". Hence JELLYROLL CUPCAKE. We make it like our popular jellyroll, but with a bit thinner sponge, roll it with whipped cream and fresh berries and cut to fit into cupcake cups. Topped with a generous amount of whipped cream and fresh berries.

Reg. \$3.49 for most types, a couple are a bit less. And even more amazing than this, they will be...

**1/2**  
PRICE  
THIS WEEK

## LOCAL TULIPS!

I say local, but the vast majority of these bulbs come from the speedskating capital of the free world, Holland. They are grown here, and they come from the St Catharines area. What we get from this grower are tulips now, and glads later in the season, and we have for the last 20 years. These will be in bunches of 10, and there will be many colours to choose from. Truthfully, winter has overstayed its welcome, and these will help somewhat in establishing Spring, at least indoors!

**\$5.99**  
PER  
BUNCH

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