## Leisure facilities enhanced

he month of February started out with storms that resulted in heavy snowfall. Our roads crews have been working diligently to keep the roads clear. We ask that you

kindly clear sidewalks in front of your homes and businesses and also ensure that you park your vehicles in a manner that won't interfere with plowing

efforts.

For those who have a fire hydrant on their property, we appreciate your assistance in keeping it accessible to fire crews by taking a moment to clear the area of snow and ice. The life you save may be your own.



Wayne Emmerson

The 2014 budget has been approved; staff and council worked hard to minimize the increase while maximizing service levels. The town portion of the taxes for a home assessed at \$500,000 will increase by about \$50 on the municipal portion of the tax bill. The overall tax rate increase, including the region and education taxes, is 1.47 per cent for 2014.

The Town of Whitchurch-Stouffville is pleased to welcome York Regional Police to the municipal offices. The new community sub-station, located at the east end of our building, opened its doors Feb. 10. A grand opening will be announced at a later date.

A public consultation meeting was held last Thursday to discuss the proposed expansion to the library/leisure centre. About 50 residents attended and gave valuable input; a summary of the Q&A will be posted shortly on the Library/Leisure Centre page in the Recreation section of the town's website: townofws.ca Check back periodically for updates.

Election day is eight months away. Take a moment to note some issues that are important to you and prepare some questions that you'd like to ask the candidates. Be an informed voter. The list of registered candidates will be continually updated on the town's website.

Feb. 18 marked the first-ever recording of council meetings. FM102.7 WhiStle Radio will record the meetings live and broadcast them the following day. This is a great opportunity for residents to keep up with council happenings from the comfort of their own homes. I hope you'll tune in.

Looking ahead to spring, we're excited to announce that the grand opening of the skate park has been scheduled for Saturday, June 7. More details will be provided closer to the opening. We're also pleased to advise improvements to the track and tennis courts located at the Stouffville Arena on Ninth Line will be completed this spring. Many thanks to Oak Ridges-Markham MP Paul Calandra and the federal government for the grant that enabled the completion of this work. The improved facilities will enhance leisure activities in town.

Just three more weeks until spring!

Mayor Wayne Emmerson is writing a monthly column for The Sun-Tribune.

### RETIRING MAYOR HONOURED AT ROAST

You can thank Wayne Emmerson April 10.

The outgoing mayor of Whitchurch-Stouffville will be feted at a Roast and Toast at Sleepy Hollow Country Club. The event is a fundraiser for the new Stouffville Theatre Company. It begins at 6 p.m.

Roasters from the community and the political arena are being recruited to take part. Sun-Tribune editor Jim Mason will emcee.

Tickets are \$75 from The Hearty Artichoke, 6333 Main St., Stouffville, or Patrick and Marianne Lannigan at 647-202-2353. For more details, go to mayor-wayne-emmerson-roast-and-toast.com

## WHAT'S FOR

The big deal this week will be Croissant Sandwiches. For you trivia folk, a bit of research will tell you that the origin of the croissant was not French, but possibly Hungarian or Austrian, but was wholeheartedly embraced by the Parisiennes about the mid 1800s and has become synonymous with French breakfast—and now lunches!

We'll have two types happening; the first with our Turkey and Cheddar, with mayo and mixed greens, and the second with our Ham and

Swiss Cheese, with greens and mayo as well. Your choice.

We will also be featuring our regular Butter Croissants at Sunday Brunch will

be Chicken Noodle Soup, with either Shepherd's Pie, Chicken Forestiére with mushrooms and pearl onions, or Bowtie Pasta with Smoked Salmon; all with mashed or rice,

All For tea or coffee and a little dessert (or two). Served from  $\Phi$ llam to 2pm.

These are made with our air-chilled chicken breasts which we flatten out and bread with our specialty seasoned crumbs. They are a really quick and easy meal that works good with almost any side (think Napa Slaw), or simply slip them into a bun for a meal on the run. Reg. \$10.95/lb.

Bulbs look great

on their own, but look even better when planted in colourful combinations. Though it's a bit early to start gardening, it's never too early to bring a bit of spring indoors. We will be planting an assortment of colourful and fragrant spring bulbs such as tulips, daffodils, hvacinth and crocus and will be featuring these gorgeous

gardens at...

# WHAT'S FOR

There will be two items featured from our frozen section this week, the first is an absolute fave of mine, Sweet Corn Chowder. We use our very sweet corn, in season (and freeze it to make this), so it is absolutely sweet, and the rest of the ingredients make good reading as well. I can down the the entire container here; it's hard to stop! Reg. \$7.95/900ml.

The second item is our Beef Stroganoff. This is totally versatile, but I especially like it with egg noodles or spactzle. Usually serves 3-4.

Reg. \$19.95.

Both items will be featured at .

## FRESH

We'll have a feature this week on Fresh Cod Fillets. This fish has made a comeback of sorts after close to 500 years of overfishing. Have some for dinner, and you'll easily COL know why all this happened. It's really good! \P

Featured at ...

THIS WEEK

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

### -FLORIDA --TRAWBERRIES

After what already seems like a long winter in the berry business, we've got some pretty good ones coming from Florida. On any of my golfing trips to Florida, I invariably check out the food stores, and I NEVER see good berries on the counter — and the ones they have cost way more than what we sell them for. This week we've got their good ones, yet again, and the price is better than theirs,

## WHAT'S AT THE

Soup is the starter this week and it's our Chicken, Vegetable and Rice Noodle Soup, which is a gluten-free option. Featured at...

Next, we'll be making our Mango Quinoa Salad, using this most perfect grain with perfect mangoes, diced perfect mangoes, diced peppers, sweet onions and pecans. Reg. \$2.49/100g. OFF Featured at...

And next, what about Stuffed Chicken Breasts with Ricotta and Fresh Spinach? These will be fully cooked; just heat in your oven, and serve. Reg. \$4.29/100g. OFF Featured at... THIS WEEK

Following this, we'll be making a Steak and Mushroom Stew. This is actually diced steak (usually sirloin), sauteed mushrooms, onions, carrots and Yukon potatoes with a red wine gravy. It will be available in the 4"x5" foils and featured this week at...

that's for sure! Clamshells!

We'll have something new for you this week! It's a Cheddar with Caramelized Onions and Balsamic. What excites me here are the possibilities on roast

beef sandwiches, or perhaps just on its own. Who knows! Reg. \$4.79/100g.

OFF THIS WEEK

# WHAT'S THE —

We are about gathering with family and friends around the table to enjoy a good meal. The Village Grocer makes that easy but we love it to look beautiful too.

Karen and Linda were busy as bees at the recent gift show buying all the elements for you to create a stunning tablescape. Our spring shipments of placements, tablecloths, dishware and kitchen accessories are arriving daily.

Be sure to take advantage of our half price savings on our Maxwell and Williams line of plateware and serving pieces.

Time to refresh and renew your surrounding!

BLUEBERRY PIES \$12.95 - Our delicious Blueberry Pie with either a streusel or lattice top. Available freshly baked or frozen and unbaked from our freezer.

LEMON BLUEBERRY LOAF \$5.99 - Buttery lemon loaf studded with blueberries. A slice of this is good for breakfast, with tea or a snack anytime.

BLUEBERRY SHORTCAKE \$18.95 - We make this like our Strawberry Shortcake, but using fresh blueberries instead. We'll spark it up with a bit of lemon curd brushed on the cake layers. Generous amount of whipped cream and fresh blueberries on top.

BLUEBERRY SCONES \$1.69 - Little morsels of deliciousness, full of blueberries with a touch of cinnamon and lemon zest.

BLUEBERRY DANISH \$2.99 - We make a wonderful Danish dough (even Grethe, the Dane, approves). These are filled with cream cheese filling and a blueberry preserve, drizzled

All the items are ...

with fondant.

THIS We are starting to make our Irish Soda Bread this weekend, available till St. Patrick's Day, alongside bags of various hued green meringues and shamrock

cookies. And there will also be a good supply of Gold Medal Sidney Crosby sugar and gingerbread cookies available.

### SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, MAR. 2





Hours: Mon. ~ Fri. 8:00-8:00 Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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