

OPINION

# Plenty to pick from in three-horse race

Things are getting mighty crowded here in Electionville.

And most interesting.

We now have a genuine three-horse race for mayor of Whitchurch-Stouffville.

Gidiup.

Richard Bartley became the third man in, registering Friday at the municipal offices.

His candidacy was about as surprising as snow in January — or late April this year.

There isn't a Rob Ford on the ballot, yet, but it still promises to be an entertaining campaign.

Mr. Bartley is a lifelong Stouffvillite. The councillor either went to high school with the 50ish crowd, plays hockey with them and/or has sold them a Cobalt or a Chevette during his 35 years in car sales.

Subtract about 20 years and local resident Justin Altmann also ticks off many of the all-local boxes on his resume. He ran for mayor four years ago and councillor four years before that, unsuccessfully both times.

The candidate he fell to in 2006 is the other mayoral hopeful, Ward 2 rep Phil Bannon. The ex-Toronto cop moved to the Ballantrae Golf and Country Club from Unionville more than 10 years ago.

Mr. Bartley is a two-term councillor. Mr. Bannon, like the other four members of council, is completing his third term.

*We're still without a female candidate, but you have until Sept. 12 to pony up and register.*

(Peter Carle, who declared his intention to run for mayor last summer, hasn't filed his nomination papers.)

We're still without a female candidate, but you have until Sept. 12 to pony up and register. Sue Sherban, are you running again?

Still, you voters have a choice, love or hate what council has or hasn't done.

You have a choice of rural or urban.

A choice in ages. New guard vs old guard.

Council veterans versus newcomer.

How important is municipal government experience in your mayor?

And that's before discussing the issues.

The next mayor and council will decide whether to drop around \$28 million into an addition to the library/leisure centre in Memorial Park.

That's one.

And we know it will probably get messy this fall along the campaign trail. Signs could be removed or placed illegally. Harsh words may be exchanged on the doorstep.

Buckle up.

178 days to go.

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



Off The Top

with Jim Mason

# MEXICO!

This week our culinary adventure takes us to Mexico, and we're going to be there while they celebrate *Cinco de Mayo*, a day similar to Canada Day for us. I have been to Mexico but once and that was to visit Cabo San Lucas to play some really amazing golf courses. A few recollections are: a) I saw no restaurants that had a roof b) swim-up bars aren't so good during happy hour c) there are snakes lurking in the bushes just off the fairways, and d) margaritas sneak up on you!

We have put our collective brains together to assemble all things Mexican and delicious, and there seems to be no shortage, so here goes ...

## CHORIZO

These are a pork sausage that bites back, so be sure and have some Corona close by, lime or no! I hope the weather will now allow grilling, which is the best way to handle these. Reg. \$5.90/lb. (\$13.00/kg)

The kg. price in our ads and on some of the product displays at the store is new, as we received a visit from the particular government agency who were concerned that we had not converted yet.

25% OFF THIS WEEK

## WHAT'S FOR LUNCH?

Firstly, if you'd like to know the daily lunch news visit [www.thevillagegrocer.com](http://www.thevillagegrocer.com) and we'll have it posted daily so you can plan. This week we are going to have a special Mexican Wrap with a Village Grocer twist, and it's delicious. We will be using our own spicy guacamole, chicken breast, corn, black beans and greens. The feature price is \$7.49 each and they are available in halves with Tortilla Chips and Salsa for \$5.49 ea.!

Our Sunday Brunch will start with our Corn Chowder Soup with a choice of either Steak and Mushroom Stew, Chicken Breast with Mushroom Sauce or Potato Gnocchi with Chicken and Onions in a Parmesan Cream Sauce, with either mashed or rice, tea or coffee, and a mini dessert. \$10.95 served from 11am till 2pm.

## WHAT'S COOKING AT THE DELI

We're starting with our Corn Chowder Soup, with lots of veggies included. It's chicken stock based with cream and spices! Featured at \$5.95 in the fresh counter.

Next, we'll be making a Burrito Mix, using our ground beef, rice, sweet onions, peas, beans, corn and spices. It will be featured at \$4.99 per 4"x5" container.

Next comes my favourite Salsa; Smoked Tomato! We use Mexican plum tomatoes, sweet onions, diced peppers, herbs and beautiful 'spices'. Featured at \$3.99 per 250ml tub.

Next, we'll be making a few Chicken Quesadillas with onions, peppers, black beans, marble cheese, chili and 'spices'. They will be a hot item at \$2.99 each.

We'll follow this with our Spley Bean Salad, with onions, peppers, barley, rice, and a bit of hot sauce. Be warned! Regular \$1.49/100g. Featured at 25% OFF THIS WEEK

## WHAT'S THE BUZZ?

Get ready for *Cinco de Mayo*. We've got all the fixings to create a fabulous Mexican fiesta. Tacos anyone? To make your tacos stand up right, try using our individual Taco Amigos in bright orange or red. If you're into multiples, our Taco Stand holds 6 shells

securely for filling with your favourite ingredients. Use our Tortilla Bowl Bakers to make a crispy, low-fat tortilla basket for salad, without frying. For a fiery Mexican treat grill up stuffed jalapeno peppers with our Stainless Steel Knockdown Pepper Roaster. Ole! Next Supper Club will be on May 30th, featuring an Italian theme, with a wine pairing as well! F.Y.I. Our inaugural dinner was a great success!

# TROPICAL CANTALOUPE

These come from Costa Rica and they will be 'Jumbo 9's' which makes them just a touch larger on the sizing scale than we normally have. Feature price this week will be

\$1.99 ea.

## MADEN MANGOES

Of the five main types of mangoes which are commercially grown, these have the the flavour edge that's the reward for the work in peeling and preparing them. These are size 8, which is not the biggest but still a large size, that's for sure, with luxurious flavour that makes it all worth while.

99¢ ea.

## PIZZA PIZZAZZI!

It just seems appropriate that our *Cinco de Mayo* pizza be named after Louisa, our beloved resident Mexican in the deli. Louisa has been with us for a year now, being a pleasure to customers and co-workers alike with her infectious smile and quirky sense of humour. Something that you may not know is that she is trilingual, being fluent in English, Spanish and Mandarin!

The pizza itself is based on my (Thomas) fave quesadilla, with chicken, our bacon, jalapenos and sweet onion atop smoked mozzarella. It's then finished with cilantro and a squeeze of lime. Delicious! Reg. \$12.95/12" (baked or unbaked)

1/3 OFF THIS WEEK

## WHAT'S HAPPENING INSIDE?

Erin and Holly — and Tori, will be making some amazing and imaginative cactus and succulent gardens for indoors! These, like husbands, will stand a certain amount of neglect. Prices will vary with size of course, but they'll be pretty nice!

Outdoors, small shipments will start to arrive, but only the real hardy types at this point. It's been a tough winter and no doubt there will be some casualties in most gardens.

## CORN

Corn is a staple in Mexican cooking and although this load comes from Florida, it's the closest we can get. The deal here is that we work as a team, you'll need to select your cobs as we'll sell it loose. If you are grilling this can be done in the husk or totally naked, which imparts amazing flavour, made even more amazing if you are using a charcoal 'que. Pick up some of the bagged mesquite that we have ... quite a culinary adventure.

\$3.99 /dozen or 39¢ each

## WHAT'S FOR DINNER?

From our freezer we will have 2 items, the first being our very traditional Split Pea Soup with Ham. We make this with our beauty smoked pork hocks and cook it long and slow. Regular is \$7.95 per 900ml tub.

And the second item will be our Beef Stroganoff, using julienne of top sirloin, lots of mushrooms all in a beef stock based gravy. The perfect partner here is Rustichella egg noodles, the wider the better! Reg. \$19.95, serves 3-4.

These items 25% OFF THIS WEEK

## WHAT'S BAKING THIS WEEK?

We are baking with coffee this week...

**MOCHA BUTTERCREAM CAKES** - Layers of white and chocolate cake brushed with coffee and syrup, filled and finished with a wonderful mocha buttercream icing. Decorated with chocolate shavings and coffee beans. \$15.95 and \$24.95.

**CAPPUCCINO MOUSSE CAKES** - White sponge filled with cappuccino mousse, finished with white mousse and shavings. \$24.95 ea.

**MOCHA HAZELNUT BISCOTTI** - A popular selection of our biscotti, this one is made with hazelnuts and espresso. \$4.99 ea.

**CAPPUCCINO CRÈME BRÛLÉE** - Tastes just like a cup of real cappuccino. \$4.50 ea.

These items will be

Watch for our Mother's Day selection on our website!

25% OFF THIS WEEK

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, MAY 4

Hours: Mon. ~ Fri. 8:00-8:00

Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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[www.thevillagegrocer.com](http://www.thevillagegrocer.com)

