COLUMN

What should your downtown look like?

ust listen to the music of the traffic in the city Linger on the sidewalk where the neon signs are pretty How can you lose? The lights are much brighter there You can forget all your troubles, forget all your cares

Petula Clark's Downtown

Off The Top

with Jim Mason

The standing-room-only Steely Dan fans streamed out of the Unionville Bandstand hell-bent on big-timing last Thursday night.

Following two hours with a spot-on tribute band, the spry middleagers needed their fix of Dairy Queen, Starbucks and whatever other retail enjoyment rang their bells.

Most of us 20 minutes north of Unionville know how quaint and perfect its Main Street is. Like Disney World without the rides, or mouse. It's close to unique, at least in the GTA.

Now, can downtown Stouffville replicate the Unionville experience? Do you want it to?

It's a question sure to be asked during this year's municipal election campaign.

Always is.

Downtown - followed closely by economic development — may be the biggest whipping boy at election time.

We're stuck somewhere between the 1980s, when you could get your groceries, hardware, dime store favourites and a new sport coat downtown, and the future.

Just don't accuse the town of not throwing money and expertise at our downtown core. It's been examined more than JFK's assassination. Reports from its multiple committees must fill a mid-sized room at the municipal offices.

And there are success stories.

Some retailers have gone all Niagara-on-the-Lake on us with their old-style facades and signages — just as a municipal consultant told all store owners to do 30 years ago.

The Benjamin Moore Main Street Matters contest gave two blocks of the strip a fresh coat of its finest latex this spring, not to mention some local and international recognition.

The downtown farmers' market, especially during its early years, and Friday night family movies have been hits.

Why not head downtown tonight? Be part of the solution. We know some of you living off Hoover Park Drive rarely, if every make it as far north as Main Street.

Guitar music and live theatre are being presented during one of four 2014 Main Street closure events something that couldn't have been attempted when the street was a provincial highway back in the '80s.

Talk to your neighbours, including the merchants. Speak to the council candidates who will no doubt be in the crowd.

What does your future Main Street look like?

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

This is a Washington State cherry that ripens about two weeks after Bings. They are large, firm and sweet - pretty much what you like in a cherry. These are '9 Row' which is meaty, and we'll have a lot to keep you going this week at...

WHAT'S NEW IN

Lots actually! Local corn is starting to come in, but the really good crop won't hit until about August 1st. Field tomatoes are just beginning, local raspberries are on their way, too.

Lettuce in most forms, carrots, leeks, kale and cauliflower are now in full swing. Local asparagus is now over, cherries will be coming momentarily from British Columbia, but we've got great Skeenas this week from Washington, but the best of the best are the cream and blush Rainiers from Washington. They are double the money but absolutely outstanding! Lastly, local blueberries will be in next week.

The local season started slow, but with the nice weather and good rain, we've caught up a lot. Eat your veggies, folks!

There will be lots of Bratwurst and beer consumed in Germany in celebration of their big victory, so why not here. We make great Bratwurst, and we actually use beer to make them, so you've got a head start of sorts.

Reg. \$5.99/lb Featured this week at...

Reg. \$4.99 each.

Our cheese selection this week comes from Quebec, and it's a roasted garlic cheese called Tomme des Cantons. It's surface ripened, similar in this way to Oka, and it's smooth and subtle.

Reg. \$5.39/100g And as usual, samples abound!

Summer is one of my very favourite times of year because it marks the beginning of delicious Ontario produce. To celebrate that we'll be featuring a pizza made with local produce. It will use chicken, grilled zucchini, grape tomatoes, bocconcini with a drizzle of pesto

and taste summer! Reg. \$12.95 1/3 WEEK And in additional pizza news, after months on pleas, we've added the Jack Daniel's Pulled Pork Pizza to our regular menu.

DELMONTE

These are super-sweet size 5's. They are too big for our coring machine, so you are on your own for carving, but the reward is lots of great fruit.

PRICE THIS

We're predicting sunny and warm weather for the week, so we've made a Chilled Cucumber and Apple Soup for this week's feature. In it as well is fresh mint, honey and Tabasco.

Featured at \$5.99 BACH in the self-serve area.

Our salad feature will be with Corn and Black Beans with diced peppers, chopped celery, snipped green onions with a spicier rice vinegar dressing. Reg. \$1.99/100g.

Featured this week at 1/3 OFF

Next, we'll be making Chicken Cordon Bleu. We use our air-chilled chicken breasts, stuffed with our ham and some Swiss cheese, bread them, and then cook them till they are done. You just have to warm them, and in a regular oven is the best way. Reg. \$4.99/100g. Featured this week at 25% OFF

Next up, we've made a 'Gluten Free' Pasta, in this case Penne in a Tomato Sauce, along with Chicken. You've got most food groups represented here, including Parmesan. These will be sold in our 4"x5" foils at \$6.70 BACH.

And lastly, from our frozen section we'll be featuring our Cream of Carrot Soup. It's chicken-stock based, and it has a lot more than just beauty carrots. Reg. \$7.95/900ml. We will also have Pot Roast in 8"x5" foil. Reg. \$18.95. Both featured this week at 25% OFF

AT THE

Mark your calendars kids! Thursday nights throughout the summer it's bandstand night and there will be live shows happening. The beauty part is that there is no cover charge, or any for that matter, with kind thanks to the group of sponsors who fund this. This week it's Green River Revival, and as you might think from the name, it's the music of Creedence Clearwater, grew up with!

7:30 until 9:00, then the patios and bars open!

WHAT'S FOR

How about this? If you are an early riser, or you just can't finish one of our sandwiches, we're making Greek Yogurt Parfaits with blueberries, strawberries, raspberries and 5-grain granola. Special price is \$3.99 each

Now, if you can finish one of our sandwiches, we'll be doing Roast Beef Wraps with caramalized onions, roasted sweet peppers, horseradish mayo and greens. It's a two-hander for \$6.99 each, and I would recommend that you have it toasted.

Sunday Brunch will be our Bacon and Potato Soup (it's amazing!), with either Steak and Mushroom Stew over Roasted Potatoes, Chicken Cacciatore with Rice or Penne à la Vodka with our Smoked Salmon.

You get tea or coffee and a mini dessert as well and served from Noon until Two, \$10.95.

We have a few spots available this Friday evening something that a lot of us for an authentic Quebecois dinner in our upper level. It's great food, great friends and a great

For reservation call Mabel or Ashley at (905) 940-0655

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JULY 20 Hours: Mon. ~ Fri. 8:00-8:00





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