

Room for elevator in Markham park: MP

BY SANDRA BOLAN
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If the ultimate decision by the Town of Whitchurch-Stouffville council and Metrolinx is to demolish the grain elevator, Oak Ridges-Markham MP Paul Calandra will step in to have it taken down, stored and re-assembled in Rouge Park.

"If the people of Stouffville have another option, awesome," he told The Sun-Tribune this week.

An interpretive centre focusing on area agriculture, both past and present, is to be constructed in the park's northern area, just south of Whitchurch-Stouffville.

"In the final analysis, if we have a big, huge grain elevator there, that won't be a bad thing," he said.

"Mr. Calandra can do what he likes to do with the grain elevator with the province," said Mayor Wayne Emmerson upon hearing the latest potential solution.

...Emmerson suggested it be turned into a lift elevator for people, attached to a two or three-storey parking garage.

Town CAO Andrew McNeely favoured saving and restoring the elevator on-site, in a report to council last month.

A report on Metrolinx's final decision is expected to go before council Aug. 19.

When Helena Jaczek, MPP for Oak Ridges-Markham, heard of Calandra's potential solution, she thought it "would result in a win-win".

Jaczek supports Metrolinx's decision to remove the grain elevator from the Main Street train station's parking lot.

The company is willing to pay \$500,000 to \$1 million to do so.

"It will not be preserved in situ and GO (Transit) has made it very clear," Jaczek said.

Just in case a storage location is needed for the grain elevator, Calandra has already lined one up.

"It will be safe, close by and preserved in a very secure fashion," he said, refusing to divulge the actual location.

In brainstorming ideas as to how to keep the elevator and enable parking at the station, Emmerson suggested it be turned into a lift elevator for people, attached to a two or three-storey parking garage.

"It may not have significance to (Metrolinx) but it has significance to the town," he said.

Our theme this week is a bit eclectic. We are thinking 'light' and 'local fresh', but that won't fully describe all that we have planned. So here it goes...

CORN WELSH BROS.

We are not the only shop that sells this amazing corn, but when corn is local, this is all we sell. The first couple varieties are not the best, but we are now into the best super-sweet corn, and I know that you'll love it! 39¢ each or \$3.99 a dozen
Try peeling it fully and then grilling it. You'll be surprised at the flavour.

TURKEY BREAST NATURALLY ROASTED

This is a nitrate-free product that we've sold for quite some time in our Deli. Seasoning is mild, and it's not pink but more the natural shade of your sliced Christmas turkey. We make these without any cure at all, so you'll find the shelf life a bit shorter than our Oven Roasted and Smoked Turkey, but equally delicious!
Reg. \$3.29/100g

25% OFF THIS WEEK

DELI WHAT'S COOKIN' AT THE

In the local and fresh vein, we'll be making our Gazpacho. It's made with local plum tomatoes, celery, cukes, mint, Tabasco and honey. Chilled is good here. Let's hope for a hot weekend!
Reg. \$7.95 each

Featured at 25% OFF this week

Next, we'll have Cathy's "Summer Salad". I usually have to plead to get this made, both at the store and home. We use our local corn, grilled, with red onions, diced tomatoes, fresh snipped basil and a few other spices, dressed with rice vinegar. It's a definite favourite of mine. In fact, I usually eat it all if no one is watching too closely.
Reg. \$1.89/100g

Featured at 1/3 OFF this week

Next up, we'll be making Gluten-Free Penne with Meat Sauce. This will be available in the self-serve area packed in 4"x5" foils, and they'll be \$6.95 each

Next, and lastly, we'll be making our Champagne Shrimp. These are good-sized shrimp that have been peeled and de-veined and then marinated in our lemon, dill and champagne dressing. These are a huge hit with my buddies, that's for sure. Reg. \$6.99/100g
Featured at 25% OFF this week

From our freezer, we'll have two features; the first will be the Chicken Noodle Soup, no introduction needed, and next is our Turkey Lasagna, which is made like our meaty lasagna, but with ground turkey. Reg. \$7.95 ea and \$16.95ea respectively.
Both will be featured at 25% OFF this week.

BIT'S A FAMILY BUSINESS!

My youngest son, Dylan, whom most of you know, is now very gainfully employed at the store because he is trying to master the income/outlay balance that so many of us struggle with. The object of his desire was a new golf driver, something that many of you can relate to. His job at the store involves portioning, packing and pricing the bulk food products, and for this he is paid piecework. The more (and faster) he works, the sooner he is out of debt (yes, he charged the driver to my account at York Downs. He's into instant gratification!). To help him out, we are having a feature on our fabulous Jubes - 1/2 PRICE actually. He'll probably have only large containers, but there could be mediums if he sees an advantage in doing so. Help him out this week and grab some Jubes and help him retire his debt.

TURKEY BURGERS OUR

We'll be making some of these for the weekend. The seasoning is light, just the same as our regular beef burger and the same size (5oz), as well. Reg \$7.95/lb

25% OFF THIS WEEK

CHEESE! LIGHT

We've picked three heavyweights from the lighter side of the cheese spectrum, and they are Jarlsberg Light from Norway, Oka Light from Quebec and Beemster Slimkaas from Holland. They will be available in chunks, and where possible, slices, and as usual, samples abound! Feature will be 1/3 OFF regular, which is \$4.59, \$4.99 and \$5.49 respectively.

LUNCH? WHAT'S FOR

Since we're doing 'light and fresh', we are making a delicious Pesto Chicken Wrap with roasted peppers, red onions, artichoke hearts, cheddar, and topped with organic arugula and spinach. The other choice is a delicious Vegetarian Wrap with chipotle hummus, roasted peppers, sweet onions, artichoke hearts, asparagus and jalapeno havarti, also topped with organic arugula and spinach. These will be featured at \$7.49 each, and if you wish a Fresh Lemonade to go with them, the combo will be 99¢ more. Good deal!

Now, for Sunday Brunch, we'll begin with Cream of Tomato Soup, and then you'll get a choice of either Roasted Turkey Breast with mash and gravy, Chicken Cacciatore with rice, or Pasta with Chicken in a Rosé Sauce, followed by either tea or coffee and a mini dessert, all for \$10.95/person.

Served from 11 until 2.

PIZZA PIZZAZZZ!

Every year I wait months and months for one of my all time favourite snacks to come into season - glorious Ontario peaches! We're going to caramelize them in brown sugar and butter to feature on this week's pizza. The sweetness of the peaches will be complemented with salty bacon, tangy goat cheese, red onion and fresh basil, all on a base of olive oil. It may sound a little out there, but I guarantee that you will love this pizza, totally delicious!
Reg. \$12.95

1/3 OFF THIS WEEK

ORCHIDS PHALAENOPSIS

These long-lasting Orchids must be by far the best floral value ever. I have a large pot of these in my solarium, and they have been in partial to full bloom for the last 6 months. What we will do here are two things (three actually); Firstly, we will include the decorative pot that makes these stand tall and look prettier. Secondly, we will reduce the price by 20% and thirdly, our orchid guy will be in the store Saturday from 11 until 2 to help you out should you have any questions about their care and handling.
Reg. \$21.99

1/3 OFF THIS WEEK

GELATO

All kids, big and small, love ice cream. This week, we'll have a feature on Gelato Fresco ice cream with my all-time favourite being Devil's Chocolate (very rich), Alfonso Mango (you could mix them), Raspberry Sorbet and Sicilian Lemon. This is good stuff.
500ml. Reg. \$6.99 and \$7.99

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK?

We are baking with limes this week!

KEYLIME PIES- Handmade graham crumb crust filled with a mixture of egg yolks, condensed milk, lime juice and zest. I hear ours is better than the ones from the "Keys". Finished with fresh whipped cream and lime slices. \$14.95

LIME MOUSSE - Refreshing and light lime mousse piped into individual ramekins. \$4.50

LIME-BLUEBERRY POUND CAKES - Rich buttery pound cake made with lime juice and zest, with fresh blueberries baked in. \$7.95

MARGARITA CUPCAKES - We make a rich lime curd (just like our lemon curd), pipe it in the middle of white cupcakes and also use the curd alongside fresh lime zest and juice to make the Margarita Buttercream. Oh, and we add a bit of tequila and grand marnier for good effect! \$3.49

MARGARITA CHEESECAKES - Just like a refreshing margarita, but in a cheesecake form. We add lime curd, tequila, grand marnier and fresh lime into the mix. \$17.95

All these items are While supplies last 25% OFF THIS WEEK

GET CONNECTED, STOUFFVILLE

SEND YOUR LETTER: Email your comments and/or suggestions for the elevator to jmason@yrmg.com



SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, AUGUST 10

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

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

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