

## Bylaw officer honoured for turning parking complaint into character moment

A Stouffville single mother is living more comfortably thanks to a bylaw officer.

In responding to a parking complaint, Linda Mainprize, senior bylaw officer for the Town of Whitchurch-Stouffville realized there was much more to the story.

The woman the neighbour complained about is caring for a very ill young child and has a number of caregivers come to the home.

The neighbour's complaints were unfounded, according to Mayor Wayne Emmerson, who brought the situation to the public's attention during Tuesday afternoon's council meeting.

He read a letter aloud from the woman detailing the situation and commending Mainprize.

The mother and child spend much of their time in the home's basement because it is cooler.

Mainprize reached out to the local Knights of Columbus organization. They donated a portable air conditioner, which Mainprize dropped off.

Mainprize was presented with a plaque from York's Community Character Foundation by York Regional Police Deputy Chief Andre Crawford Tuesday.

-Sandra Bolan

## Grain elevator's fate remains up in air

BY SANDRA BOLAN  
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Whitchurch-Stouffville council wants Metrolinx, as a last resort, to enact its commitment made to Oak Ridges-Markham MP Paul Calandra to dismantle, catalogue, pack and transport the downtown Stouffville grain elevator to an interim storage location.

The recommendation was made during Tuesday afternoon's council meeting, during which Calandra explained his involvement.

To undertake the MP's plan, it would cost \$1 million or more, according to the Aug. 18 letter to Whitchurch-Stouffville's CAO from Michael Wolczyk, vice-president of GO Transit capital infrastructure.

Metrolinx owns GO Transit.

A Metrolinx representative was not at Tuesday's council meeting.

**"If (the elevator) moves to another site, it loses its character."**

Wayne Emmerson  
mayor

Wolczyk also noted the transit company is concerned about the grain elevator's eventual location and restoration "given that this would be out of the control of GO Transit".

His letter also noted if a new location and future ownership cannot be ensured, along with ongoing maintenance, its demolition, documentation and potential commemoration would be their "secondary option".

"In the absence of a suitable relocation site, we will proceed with our secondary option..." the letter states in part.

In order to preserve it, Mayor Wayne Emmerson said it needs to stay where it is.

He also noted, it may not be that safe in terms of contamination and it may be cheaper to actually rebuild it from scratch with new materials.

"If it moves to another site, it loses its character," Emmerson said.

If the grain elevator is demolished, Councillor Richard Bartley suggested portions of it be incorporated into the renovated library.

## MAHI MAHI

Many years ago I worked in the office of Loblaw's, at the time that the late David Nichol was in charge. The whole office would cringe in anxious trepidation when he went on a holiday - usually a culinary one. He was never into denial. I recall a mad panic to source the latest and greatest of fish (Mahi Mahi) that he had been served in Hawaii. No one here knew what it was and all the suppliers of fish looked puzzled until we found out that we had sold it all along as dolphin - the commercial one, not Flipper (just so you know). All was then well, as this fish acquired its new name and culinary position that it maintains today. This can be marinated and grilled nicely, but you must use an oil based marinade to prevent sticking. It's great with our Smoked Tomato Salsa, just so you know.

Reg. \$22.95/lb

**25% OFF THIS WEEK**

## WHAT'S HAPPENIN' AT THE DELI

'Tis the season to be... blue! We'll be making Chilled Wild Blueberry Soup, with white wine, a touch of cumin and 'spices'.

Featured this week at \$5.96/900ml

Next comes our Citrus Pasta Salad. What we have here are pasta shells, with organic baby spinach, a few of my favourite pitted black olives and some orange and lemon zest in an olive oil dressing. It's hard to put down, especially if you warm it a bit and add parmesan. Reg. \$1.89/100g.

Featured this week at 1/3 OFF

Next, we'll have my Smoked Tomato Salsa. This goes with just about anything on the planet (the one that I live on), and it's made with smoked plum tomatoes, sweet pickled red onions, fresh rosemary, thyme, red-wine vinegar, and plum and sweet chili sauce.

Reg. \$4.99/containers.

Featured this week at 1/2 PRICE

Next, we'll be making a large amount of our House-made Caesar and Blue Cheese Dressings to help with your B.B.Q'd romaine.

Reg. \$4.99/containers.

Featured this week at 25% OFF

Lastly, we'll be stuffing some of our Air-Chilled Chicken Breasts with our Maple Sugar Ham and Mango. They are fully cooked, so all you need to do is warm them, preferably in the oven. Reg. \$4.39/100g.

Featured this week at \$3.29/100g

## WHAT'S FOR DINNER?

From our fully stocked frozen section, we'll be offering a deal on two items. First is our Cream of Asparagus Soup, which is chicken-stock based, and smooth as can be. The second item is our Beef Bourguignonne, which is a meal in itself. If you have made this lately, you will know how much time it takes, and how much red wine you have to divert from your glass. These are in 8"x5" foils, and will usually serve 3.

Soup Reg. \$7.95/900ml

Bourguignonne

Reg. \$21.95/8"x5" foil

Both will be featured this week at

**25% OFF THIS WEEK**

## WHAT'S FOR LUNCH?

How about Ham and Cheese? Sounds a bit blasé until you find that it's with our maple sugar ham and medium cheddar. We start with marbled rye bread, a good amount of maple sugar ham, thinly-sliced red onion, field tomatoes, sliced pickle, greens of course and a nice dollop of our creamy mustard aioli. All for \$5.49 this week.

Grethe is in Boston and Cape Cod this week, so look for exciting stuff on her return.

Sunday Brunch will be Cream of Tomato Soup, either Steak and Mushroom Stew, Chicken Cacciatore, or Penne with our Ham and Spinach in a Rosé Sauce, tea or coffee and a token dessert all for \$10.95. Served from noon until 2pm.

## BONELESS SIRLOIN STEAKS

When we do Top Sirloins, they are centre cuts only, and they are trimmed just right, especially if Al is working on the block. These are not the most tender steak that we sell, but they do have a following, especially at my house. I would B.B.Q. these over high heat if they are a normal thickness, and take them off on the rare side. They can be cut very thick as well, and those you'd grill at a medium heat, with a few turns for about 25 minutes.

Reg. \$10.95/lb

**25% OFF THIS WEEK**

## AT THE BANDSTAND THURSDAY EVENING

This week we'll have 'The Jersey Kid', entertaining us with those old tunes of Frankie Valli and the Four Seasons. This performance starts at 7:30 and runs until 9:00. It's free, it's fun and it's friendly!

## CORN

We are now well into the super-sweet variety, and I must tell you that a feed of this corn is sublime. What I do is fully peel it, and don't sweat the silk too much because it will burn off. I put this over the fire and wait until I start to hear it 'pop' just like popcorn. Then, turn it until all sides are just starting to char. When I take it off, I roll it in a mixture of olive oil, balsamic vinegar, sea salt and black pepper, and voila! Ready to chow. You could use butter at this point, but that would be way decadent, I think.



**39¢ EACH OR \$3.99 DOZEN**

## HEARTS OF ROMAINE

While you have your grill smoking, try these for your salad. Many of my buddies have perfected this, to great acclaim apparently. You cut the romaine length-wise, resisting the temptation to remove the 'butt'. You then lay them out on a large tray, cut face up, and season them with oil and vinegar, salt and pepper and let them sit a bit. After your first beer (or wine) put them right on the grill, face side up for about 3 minutes, and then turn them over until they begin to wilt a bit and char (about 4 minutes). Then, place them back on your large tray to drizzle your salad dressing of choice on them. You have now become a B.B.Q. God (or Goddess). From California.

**\$2.99 /PACKAGE**

## SIRLOIN BURGERS

Since we're cutting up a lot of sirloin this week, we'll be making quantities of these. They are substantial in size - 1/2 pound and they are substantial in flavour because we only use sirloin, with onions, salt, pepper, garlic and H.P. Reg. \$9.95/lb

**25% OFF THIS WEEK**

## PORTABELLA MUSHROOMS

These are a great side for your sirloin. I find the best way is to cut these in 1/2 inch slices and season them with olive oil and balsamic vinegar, salt and pepper, or like my pal Peter Meschino, who sells them to me, with Kraft Italian Dressing. Let them sit for a while to soak this up. When you grill them, the oil will drip into the flame and cause a bit of an inferno, and boy are they good! We sell these without stems.

Reg. \$4.99/lb

**1/3 OFF THIS WEEK**

## WHAT'S BAKING THIS WEEK?

We are baking with chocolate!

**CHOCOLATE FROSTED CAKES** - This is a more kid-friendly version of our chocolate cake, made with a bit sweeter chocolate frosting. Decorated with marbled chocolate curls. **\$15.95 & \$22.95**

**CHOCOLATE CUSTARD SQUARES** - Chocolate custard and a bit of whipped cream sandwiched between two layers of Cliff's amazing puff pastry. Delicious and decadent! **\$3.99 each**

**CHOCOLATE CHEESECAKE** - We mix a generous amount of chocolate ganache into the cream cheese mix and bake it on a shortbread crust. Topped with more ganache and chocolate shavings. **\$17.95**

**CHOCOLATE CHUNK MUFFINS** - White muffin with dark chocolate chunks baked in. **\$1.89**

**BROWNIE CUPCAKES** - Chocolate cupcake with dark chocolate fudge frosting, topped with a piece of brownie. **\$3.49**

**CHOCOLATE ESPRESSO BISCOTTI** - Dark chocolate biscotti with chocolate chunks and espresso. **\$4.99/pkg**

**CHOCOLATE CRÈME BRÛLÉE** - Creamy and rich crème brûlée with chocolate ganache and brandy swirled into it. **\$4.50**

All these items are **25% OFF THIS WEEK**

## PASS THE CHEESE PLEASE

We have arranged a feature on some wedges of Creamy Blue Cheese this week. Use this for crumbling on crispy salads and perhaps on your BBQ'd Romaine salad, or even perhaps with some Bartlett Pears in a sandwich. Our second feature will be Light Camembert Mini Wheels. This is a cheese that responds well to savoury condiments (I do too!). Reg. \$3.49/100g and \$10.99 ea. Respectively, and both will be priced at 1/3 OFF while supplies last.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, AUGUST 24

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

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

4476 16th Ave. (Just W. of Kennedy)

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