

Don't have to run for mayor to be a leader

Frank Van Veen wasn't going to stop the presses or change the world with his tweet. You may know Mr. Van Veen as one of the local residents Mayor Wayne Emmerson recommended run to replace him in last week's Sun-Tribune.



Off The Top
with Jim Mason

We'll assume the outgoing chief magistrate had his tongue in his cheek or his boxers in a bunch, or both, when he called out the group of town council hecklers, watchdogs and letter writers for special consideration. As of yesterday, none of them had registered. Two weeks into the official election season, returning Ward 6 candidate Joanne Iannuzzi is the only official candidate.

No rush. With more than nine months until the Oct. 27 election day, the candidates — endorsed or not — still have plenty of time to kiss babies, raise funds and get those annoying lawn signs erected. Whether we are running for office or not, we can all do our best to make Whitchurch-Stouffville the kind of place we decided to move to or stay in. Too Pollyanna? Too Mayberry? It shouldn't be. We're not recommending a kindness commission. It should come naturally, just as it did in the early 1980s when Stouffville was named by a university study as the friendliest community in Ontario. We lived on a short street on the north side of Stouffville for many years. It wasn't perfection — life isn't — but it was right on the cusp. It helped that it was a cul-de-sac, forcing interaction, like it or not. And many of us carried a bond, small children, some of whom are having their own kids now. But we got to know pretty much everyone well, simply by walking the hood and attending the annual Linden Lane Luau. We chipped in on each other's projects, hoisted the odd beverage together and simply shared our lives. Many of us remain good friends. I still hear amazing stories of Stouffville neighbours sending warm, welcoming words and fresh-baked goods to the doorsteps of newcomers. Of neighbours dropping everything to drive a neighbour to hospital, taking in their kids for a couple of hours or performing emergency clothing repairs. I felt it immediately when I first walked into town in 1982. I know we're not in the same place now. We're bigger, busier and far more diverse. But that shouldn't stop you from saying hi to strangers, waving liberally and asking how you can help make your community better. Join a church or a service club — most are crying for new members. Volunteer. Care. And that tweet from Mr. Van Veen, who is a member of The Sun-Tribune's Community Links panel? "My neighbor salted my entire driveway plus our barn driveway without being asked. That's why I love living in W-S." Beauty.

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

V — ELEPHANT EAR — VEAL CHOPS

These are Rack Veal Chops whose bones have been 'frenched', and then we flatten them much as you'd thin out a veal cutlet. You then bread these Milanese-Style (flour, egg, breadcrumbs), brown them in your fry pan (half olive oil, half butter), and finish them in your oven. Cathy and I first had these at Giannino Restaurant, an iconic eatery in Milan. They fill the plate so bring an appetite to the table, they are phenomenal! We'll have detailed cooking instructions so you can't possibly go wrong with these. **Reg. \$19.95/lb** While supplies last!

25% OFF THIS WEEK

FRESH PERCH FILLETS

We were going to feature these last week but the elements didn't co-operate — the lake froze over (as well as me). These filets are usually on the smaller side, so you'll need to go by weight, and that would be usually 1/3 lb. per person. Pan frying this with butter is my favourite way, but life has evolved and there are other methods.

\$12.95 /LB THIS WEEK

C — ROASTING — CHICKEN

We're going to feature our really large Air-Chilled Chickens. To start with, these chickens run loose in really large barns... but by definition these are not free-range because they have no access to the outdoors, not that they'd want it this time of the year anyway. They eat as much or as little as they want, usually a lot, of corn and grain. The air-chilled part refers to the de-feathering process, and after. Rather than using really hot water to remove the feathers and with them, the outside layers of skin, cooler water is used, which leaves the skin, and unfortunately the odd feather, with the bird... a bit of a trade-off really. Then they are left to chill-down in circulating air rather than an ice-bath. A lot of the flavour of poultry comes from the skin, partially explaining why the anemic white chickens you see are generally flavourless, and wet, from the ice-pack. Ours are dry and flavourful... and our guys usually get all the feathers before you do! These chickens average about 5lb in size, give or take, and will feed 6 people easily, and usually more. **Reg. \$3.49/lb.**

1/3 OFF THIS WEEK

C — SOME — CHEESE PLEASE!

This week we're doing mild, but not too mild. It's a white cheddar with chives, and I'm nibbling some as I write this. Room temp. is a must, so you'll actually get the full flavor, and I think that it would be great cut into an interesting salad, or simply au natural, as I'm experiencing presently. Try a sample, you'll love it! **Reg. \$4.79/100g.**

1/3 OFF THIS WEEK



WHAT'S FOR LUNCH?

Firstly, I had an **Antipasto Sandwich** for lunch today. If I liked it, this would be our feature. Truth is, I more than liked it, I loved it, and I recommend it to you. It's made with prosciutto and genoa salami, roasted eggplant, roasted peppers, bocconcini cheese, pesto mayo and arugula. Get it toasted and come hungry. If you'd like one of our soups, **think 99¢ more!**

\$7.99 EA.

One other bit of news is that we've expanded our lunchtime offering of hot foods as well — more choice is good! Lastly, Sunday Brunch resumes this week, and we'll be having... **Roasted Pepper and Tomato Soup**, with either **Pot Roast with Gravy**, **Chicken Breast in a White Wine Sauce**, or **Penne a la Vodka with Smoked Salmon**, with mashed or rice, tea or coffee and a token dessert. Served from 11 am to 2 pm. Reservations recommended (just kidding) all for... **\$10.95 EA.**

T — BUY A — TOQUE

The full story for this is on our website, but through Hockey With Heart for the Homeless, we are involved with 360° Kids, formerly 'Pathways'. Part of their funding comes from 'Toque Tuesday', and the deal is that with a \$10.00 purchase you get a nice warm toque, and the satisfaction that you have made a difference for these kids. Visit our website for the full story.

WHAT'S COOKING AT THE DELI

Our starter this week is our **Citrus Pasta Salad**, and it's made with baby spinach leaves, pitted black olives, orange zest, lemon zest and an olive oil dressing on small shell pasta. **Reg. \$1.89/100g.** And next, we've made a bumper-batch of **Roasted Red Pepper and Tomato Soup**, using the aforementioned plus carrots, sweet onions, Yukon potatoes, chicken stock, celery and herbs. **Reg. \$7.95 per container.**

1/3 OFF THIS WEEK

25% OFF THIS WEEK

Next, we're full of beans, **Baked Beans**, actually. These are slow-cooked navy beans, with lots of our bacon, sweet onions, molasses, and you know the rest. (I'm going to tell you all the story of my dad and baked beans one day if you are not careful). **Reg. \$5.99 per 4x5 foil.**

25% OFF THIS WEEK

And next, we'll be making **Mushroom Risotto**, using Arborio rice, meadow mushrooms and porcini, sweet onions, fresh thyme, chicken stock and lots of the good parmesan. **Reg. \$7.95 per 4x5 foil.**

25% OFF THIS WEEK

From our frozen section, we'll be featuring our **Leek and Potato Soup** **Reg. \$7.95**, which I think is fabulous, and our **Prime Rib Stew** **Reg. \$17.95**, which I find equally fabulous. It will be on the café lunch table with mashed potatoes on Saturday. You may choose pappardelle as the starch to go with this, good choice, too! This stew is made from the meat between the bones of a prime rib and it's sublime!

25% OFF THIS WEEK

FRESH CHORIZO SAUSAGES

These are a pork sausage that can get you in a choke-hold if you're not careful — lots of heat! Best antidote is to have a Corona close by, lime or not. I think that the upcoming weather will allow you to grill these, which is probably the best way to cook them. **Reg. \$4.99/lb. (\$11.00/kg.)**

25% OFF THIS WEEK

FLORIDA TANGERINES

These are delicious, juicy and seedless — easy to peel, and lots of vitamin C, which is good, too! Featured at...

\$1.49 /LB THIS WEEK

JUBE HEAVEN

We sell a lot of jubes in our store. They just seem to have the right flavour and texture, the two things that matter with jubes. Beyond that, it's making sure that you don't run out in mid-stride. We've got that covered here as well, because these are a 5lb size bag. What this means is that you'll even have enough to share in the off-chance someone notices you with your head down and jaw on the move. A tip is to divide them up into sealed containers so they maintain that perfect texture.

\$7.95 PER BAG

WHAT'S BAKING THIS WEEK?

Our theme this week is **MOCHA - HAZELNUT!**

HAZELNUT ECLAIRS

We make the most amazing hazelnut mousse and pipe it inside choux pastry eclairs. They are then dipped in dark chocolate and sprinkled with hazelnut croquant. You will need two hands to eat these! **Reg. \$3.49**

MOCHA HAZELNUT COOKIES

Whole hazelnuts baked in a coffee and light chocolate flavored cookie. **Reg. \$7.99**

CAPPUCCINO MOUSSE CAKES

Yet another delicious mousse! White and chocolate cake layered with a cappuccino mousse made with espresso, cream and milk chocolate. Topped with ganache, gold flakes and chocolate. **Reg. \$24.95**

MOCHA HAZELNUT LOAVES

Similar to our chocolate cake, but with only a whisper of cocoa powder. Crushed hazelnuts and freshly brewed espresso baked in. **Reg. \$5.99**

CAPPUCCINO BRÛLÉES

We steep the cream with coffee beans, vanilla bean and a cinnamon stick, add a bit of milk chocolate, cook them in a steam bath... and here you are! A crème brûlée that tastes just like a cappuccino. **Reg. \$4.50**

MOCHA HAZELNUT BISCOTTI

One of our most popular biscottis, coffee-flavored with whole hazelnuts. While quantities last. Last week's lemon biscotti sold out early! **Reg. \$4.99/bag**

ALL THESE ITEMS

25% OFF THIS WEEK

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JAN. 19

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

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

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

905-940-0655

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