

# LETTERS TO THE EDITOR

## Mayor, accountant deserved better

*Re: Residents want mayor audited; Altmann denies any wrongdoing, July 9, and Unanimous: no audit for Altmann, July 23.*

The Sun-Tribune has reached a new low in reporting. I have never written a letter to the editor before, but your unbalanced and poorly crafted article on the front page of the paper has me startled and angry.

Stouffville residents are quoted and the quotes are presented as factual, saying, "a disregard and disdain for the rule of law" and "feels that laws do not apply to him", and "Altmann's financial statements are off by \$8,000 to \$10,000" and "I find difficulty with the way the man does business". Not one of these statements is based on fact or knowledge, merely speculation. Your paper printed this drivel.

A proper reporting would have said these two residents believe these things and have asked for an independent audit, which is certainly within their right.

I am a chartered accountant with 37 years experience. I grew up in Stouffville and was taught honesty and hard work in a town that valued helping each other and working together. I performed an audit on Altmann's campaign finances. I know beyond doubt they are definitely not "off" by any number even close to the amounts quoted.

The Municipal Elections Act requires all candidates' auditors use the same report. That was not reported.

I have examined every single transaction recorded in the mayor's campaign records. The Sun-Tribune didn't contact me for my response to any of these allegations.

Anyone who cares about this town would realize what a great job the mayor is doing. He attends virtually every public event possible, works tirelessly seven days a week and is trying to gain a complete understanding of all the facets of our fantastic home town.

Altmann is a young man, inexperienced in politics, but obviously willing to learn and take advice. Yes, he has made some mistakes and will in all likelihood make more.

I, for one, am very excited about what he has done so far in the first nine months of office. There have been many changes in the town office in recent months, thanks in huge part to his resolve and effort.

Keep it up, Justin. I applaud your integrity and hard work.

JAMES WILSON CPA CA  
STOUFFVILLE

## For starters, get rid of all stop signs

*Re: Since when are stop signs optional?, letter to the editor by Ruby Archer, June 25.*

First, I whole-heartedly agree with the "move to the right" lane thing. I wonder if some drivers think, when leaving Stouffville, "I'm going to turn left at Leslie Street, so I'd better get into the left lane now."

I have recently driven in Australia, New Zealand, Ireland, Wales England and Scotland and I truly think there are more stop signs in Stouffville than in any of those countries. And I never saw a four-way stop.

The Brownsberger plan for smooth-flowing traffic would start with removing all stop signs. According to Ruby, we're treating them like yields anyway. At a T intersection, the ending road would get a yield sign. At a four corners, the less travelled road would get yield signs.

In Ireland the yield triangle is painted on the pavement. In England, a broken line just before a stop line indicates a yield situation. Of course, all of these countries have many more roundabouts.

In Ontario, we seem to be bent on "traffic calming". The countries mentioned above are more interested in getting people home and their engines shut off. In Australia, town speed limits are 60 km/h, all rural roads are 100, even the narrow twisty ones and controlled access motorways are 110.

I have 10 stop signs between my home and Schell Lumber, a distance of 1.8 km. or 11 blocks. Ho hum!

RON BROWNSBERGER  
STOUFFVILLE

# ITALY

We're going to be promoting with an Italian accent this week, but even that with a bit of a twist! A long time ago, I had the good fortune to work with an Italian fellow from San Francisco, and his view of things Italian, but with an American accent, was an eye opener for me.

Just like in Canada with our distinctly regional fare, Italy has areas (13 actually) that specialize in their 'Local', and have for not just centuries, but millenia, way before inter-provincial or international trade was 'de rigeur'. Let's take a visit!

**Fresh Pasta Cuts!** - These come from our friend Tony of Multi Pasta in Richmond Hill. He has supplied us with pastas and Italian fare as down home as you can get for years. **Reg: \$4.95/pkg.** All the cuts will be **featured this week at**

**25% OFF**

Next up, we'll have **Pesto Sauce**, not from Genoa, but made right here in the store, using all the good stuff that you will seldom find in a jar. The straight goods!

**\$6.95 /JAR**

Next up, **Salami!** There are three styles to choose from here; **Tuscan, Fennel and Porchetta.** **Reg: \$4.99/100g** These will be deli sliced, and **featured at**

**1/3 OFF THIS WEEK**

Next up, **Fred's Focaccia.** There will be two to choose here, the first being made with oven-dried heirloom tomatoes, the next with asparagus. Come hungry, because there will be samples! **Reg: \$6.49 ea. Featured at**

**\$4.99 EACH**

Next up, **Sparkling Limonatta** - This is San Perrio brand, and the flavours are Pomegranate, Blood Orange and Mango-Lime. Size is 750ml, **Reg: \$4.49 ea. Featured at**

**\$2.99 EACH**

And lastly, we've arranged a feature with Ace Bakery on their **Crostino Croissants.** Flavours are Roasted Garlic or Parmesan and you'll find that these will jack up your salad just nice! **Reg: \$3.99 ea. Featured at**

**25% OFF**

There's more! What about Gelato Fresco, with their range of **Sorbets** and **'Gelato'**. My all time fave is/was their **Devil's Chocolate**, but there are many just waiting to be your fave. **Reg: \$6.95 ea. Featured this week at**

**Buy 2 Get 1 FREE**

Next up, **Louise's Sugo.** These are homemade tomato sauces, in 'Amatriciana' with bacon, 'Puttanesca', with a bit of heat, olives and capers, 'Pepperoncino', with even more heat, and lastly, 'Basilico', with basil. **Reg: \$8.99/jar. Featured at**

**25% OFF**

And here's a little note from Mariella, whom you all know as she bustles around the floor. "Your pal John Cabrelli loves this sauce. It really is good! - Better than my Mom's - I can only say this when she's not too close!!" - (She's in Italy presently)

## WHAT'S HAPPENIN' AT THE DELI!

We'll start with a **Chilled Soup** this week, in this case **Cucumber and Apple**, which has been rounded out with a touch of Tabasco and honey. **Featured at**

**\$5.95 /CONTAINER**

...next, we'll be making a **Fresh Local Corn and Black Bean Salad**, all dressed-up Italian. You'll find grape tomatoes, the beans and corn, sweet peppers, basil, sweet red onions, and herbs, all having a good time here. **Reg: \$1.89/100g Featured at**

**1/3 OFF THIS WEEK**

...next, you'll find our **Meaty Lasagna**, all made up as you've come to expect. **Featured at**

**\$1.49 /100G**

...and next; Our **Caprese Salad with Buffalo Mozz!** You'll love these! We'll be using our field tomatoes, sea salt, pepper and balsamic glaze, and these will be **Featured at**

**\$7.95 EACH**

...not done yet, we'll be making our **Chicken Cacciatore**, which has sweet onions, fresh tomatoes, peppers, olive oil and herbs and spices. **Featured at**

**\$7.95 4" X 5" FOIL**

...next up; we've made a **Porcini Mushroom Risotto**, using Arborio of course, with sweet onions, garlic, olive oil and herbs. Also **Featured at**

**\$7.95 4" X 5" FOIL**

And lastly...We've made our **Fig and Balsamic Dressing** in the 250ml size, which we'll have for

**\$3.99 /CONTAINER**

## WHAT'S HAPPENIN' OUTSIDE!

The sidewalk is filling up again, not with fall plants, but perennials. There are some who only have perennials in their garden, which takes a great deal of skill, some who have only annuals, some with a mix of these. Leaning in one direction or another is a matter of preference. I am more of an annual guy, because I'm the impatient sort - I like full colour right now, and for the whole summer. I have learned, however, that a nice array of perennials certainly helps, with the colour, as they follow their 'Botanical Clock' and come and go throughout the season. I did cave a bit here too, as I bought a couple hole-filling annuals as well. Inside, we'll have **Mini Orchids**, one of our best sellers in the floral area. Our grower has them in abundance this week (I like abundance) and these beauties make not just great gifts to yourself and others, but can be made into 'living arrangements' that will look great for a very long time. The minis will be **Featured this week at**

**\$7.99 EACH**

## PIZZA PIZZAZZ

Thomas again...? It would be tough not to have a Pizza Deal this weekend, so our chef Linda has come up with what she calls her **'Four Seasons Pizza'**. It has Soppressetta salami, roasted artichokes, sauteed mushrooms and tuscan olives. It's a combination of all the amazing flavours that make Italian food so crave-able. **Reg. \$12.95** **Featured this week at**

**1/3 OFF THIS WEEK**

## CHERRIES!

Just when you thought that you had seen enough Cherries, and perhaps you even had the chance to enjoy the 'penultimate' cherries from last week, we have more of an even larger size! I had the chance to enjoy a lot of these last week, and I would hope this week again. The flavour is rich, and they are firm, sweet, and the closest thing this side of the ocean to Amarena Cherries. These will not disappoint, **Featured at**

**\$4.95 /LB**

## CHEESE - PER FAVORE!

What about some **Gorgonzola?** For those of you who are new for this, it's an extra-creamy blue which comes from the northern area of Italy. The making of this cheese stems from the 8th Century, and although there is some dispute about where it was first made, it matters little now as long as it is made. There is much that goes perfectly with Gorgonzola, like pears and apples, but in salads and sauces it shines too! **Reg: 4.29/100g** **Featured at**

**1/3 OFF THIS WEEK**



The second cheese is **Red Cow Parmesan.** This is a sub-species of Parmigiano Reggiano, but made with the milk of a particular local breed of small red cow that do not give much milk, but that which they do imparts a significantly different flavour. There is a story here about the revival of the 'Red Cow' herd, making this cheese a 'Slice of History', pun intended! **Featured this week at our actual cost, just to give you a taste of history!**

**\$5.49 /100G**

## WHAT'S FOR LUNCH?

Thomas here...We'll be featuring my all-time fave meat on a tasty sandwich this weekend, the undisputed heavyweight king of cured meat, Prosciutto! We marry this with Bocconcini cheese, slices of field tomato, arugula, pesto-mayo and a drizzle of balsamic glaze. These are especially delicious hot from the panini press. **Featured at \$7.99 each.** PS: we'll also have my Dad's favourite Caprese Salads at the Café all weekend as well.

Sunday Brunch will start with our **Tomato Basil Soup**, followed by either **Penne à la Vodka**, **Beef Bourguignon** or **Chicken Cacciatore**, with either mashed or rice, tea or coffee and a mini dessert, all for \$11.95, served from noon till 2.

## ARCTIC CHAR

These will be available au natural in the counter this week. A mild fish which is best enjoyed with minimal spice, so don't go overboard. For an Italian twist, make sure to pick up a copy of our "Tuscan" recipe from one of the guys. **Featured at**

**\$17.95 /LB**

## WHAT'S BAKING THIS WEEK?

**CAPPUCCINO MOUSSE CAKE** - The mousse is made with freshly brewed espresso and a bit of cinnamon, and it is incredibly delicious. It is layered with both white and chocolate cakes, finished with more mousse, ganache and chocolate curls. **\$24.95**

**LIMONCELLO CUSTARD SQUARES** - A sinfully rich dessert that we usually make only on Fridays and Saturdays, and they sell out fast. Our rich custard flavored with a bit of limoncello liqueur, fresh diced strawberries and whipped cream sandwiched between two layers of puff pastry. Dusted with icing sugar. **\$3.99**

**AMARENA CHERRY CUSTARD CAKES** - I keep asking the bakery folks all the time for these, and finally they agreed! Amarena cherries are beautiful little Italian wild cherries preserved in syrup. They have a subtle almond flavor. Baked together with apples in our moist buttercake with liquid custard poured in half-way through baking. Should be enjoyed at room temperature. **\$18.95 and \$28.95**

**CAPPUCCINO CRÈME BRÛLÉE** - Made with espresso and vanilla beans and cinnamon stick steeped into the cream. These taste exactly like an actual cappuccino! **\$4.50**

**BISCOTTI** - We make a lot of biscotti in our bakery! This week we are featuring all the flavors including **ALMOND, CHOCOLATE ESPRESSO, CRANBERRY ORANGE, VANILLA, LEMON, MOCHA HAZELNUT, COCONUT** and maybe more..... **\$4.99**

**ALL THE ITEMS ARE**

**25% OFF THIS WEEK**



**SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JULY 26**  
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