

Syrian refugees need our help, council

The following letter was sent to Mayor Justin Altmann and Whitchurch-Stouffville council:

The Syrian refugee crisis is front and centre in the news and it is clear much needs to be done.

But how to help? Little information is being given out by the media on how we can assist and I see little advertising for money by the larger charities. The federal government is now offering matching sponsorship funding, but this still leaves a significant task to say a church group or charity must raise the quoted \$30,000 required.

The province cannot sponsor refugees and perhaps the same applies to municipalities. But whole communities suitably encouraged can come together to set realistic goals, marshal local talent, gather and combine resources to achieve something wonderful.

Could we not, as members of the Stouffville community, set a goal of sponsoring say two Syrian families and bring them here to a safe, nurturing environment within the next six months?

How to marshal our forces? One way would be for our mayor and town council members to challenge us, the residents of Stouffville, to achieve such a goal. It would provide the impetus to people who want to help to come forward to donate money, time or services and to unite us in a common cause that will generate a wonderful outcome and provide rewards for us all.

Such a move might also spur neighbouring communities to set similar goals, producing a cascade effect.

Canadians want to help. It's our way. Let's show that we can.

ANDREW WRIGHT
STOUFFVILLE

New sex-ed curriculum unsuitable for kids

The following letter was sent to Helena Jaczek, MPP for Oak Ridges – Markham:

Thank you for the work you do to help run our province. I am sure your hours are long and the pressures are great. Ontario is a wonderful place to live on the whole and I know that by my own experience and that so many from overseas want to make this their home, too.

This letter comes from a heavy heart and I am praying that you will hear my voice, along with thousands of other parents, in regards to the new sex-ed curriculum for Ontario schools.

What I have heard, read and seen of the curriculum tells me that it is unsuitable and ill-advised for our children. It opens up their minds to content that is too mature for them – this will strip them of their in-born innocence and modesty in these matters.

It puts a seal of approval on these multiple sexual behaviours, because it is to be taught “without” values (just mentioning these things without comment – gives assent) and so opens the door for experimentation.

All sexual behaviours exact a cost, because sex is not a non-moral act like eating or sleeping; sexual activity affects a person physically, emotionally, mentally and spiritually. It is only when it is a loving act between a husband and wife that it is beneficial as it was meant to be.

Dr. Jaczek, as a physician, you are aware of the problems that sexual activity outside marriage brings: unwanted pregnancies, STDs, emotional and mental crisis, poor decisions in other areas of life as well, guilt, low self-esteem and victims of abuse.

It is vital that we protect our children from the ideology that this new curriculum will spread. We need to care for those who are already trapped in it, but not allow the influence of the Ministry of Education to draw more young lives into it.

Please stand with us who are parents and grandparents by keeping this immoral teaching out of our schools. It is terrible thing to lead a child's heart astray. Let's turn this thing around – change is not always a sign of progress.

E. BOYD
STOUFFVILLE

ROASTING CHICKENS

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. 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 outside layers of skin, cooler water is used, which leaves the skin on, and unfortunately the odd feather, a bit of a trade-off really, and 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-bath. Ours are dry and flavourful, and our guys usually get the feathers before you do! These chickens average about 5 lbs. in size, give or take.

Reg. \$3.95/lb

1/3 OFF THIS WEEK

FRESH PICKEREL FILLETS

These remind me of my old Aunt Leila who I think single-handedly depleted the Sturgeon River of them. They just didn't have a chance once she got in her boat with the old Johnson 10-horse and went after them. We MacDonald kids had many a feed of pickerel at her farm, which was on the river in Sturgeon Falls.

Featured at

\$15.95 /lb

CHEDDAR PLEASE

Mariella has arranged for a shipment of old Cheddars for a feature this week. They will be Balderson Extra-Old White & Coloured, plus Extra, Extra-Old White. It takes real discipline to have just one nibble!

Reg. \$3.49 & \$4.49/100g

Featured at

1/3 OFF THIS WEEK

OUR CUT SQUASH AND TURNIPS ARE NOW READY!

WHAT'S COOKING AT THE DELI!

As you might imagine, we will start with our **Butternut Squash Soup**. It's been slow-roasted and puréed with sweet onions, Yukons, chicken stock and autumn spices.

Reg. \$7.95/900ml

Next up, we've made a **Cranberry Dressing** with a bit of mustard and brandy. Your salad will sit up and listen when you dress it with this!

Featured at

Moving on, we've made a **Chick Pea Salad** that uses local field tomatoes, sweet onions, cucumbers, rice vinegar and cumin.

Next, we'll be preparing some **Roast Pork Tenderloins with an Apple-Brandy Glaze**. They will be fully-cooked when you get them; a gentle warm is all you'll need.

And lastly, we've made copious amounts of our **Mixed Roasted Root Vegetables**, all seasoned with herbs.

From our frozen area, we've arranged a feature on our **Parsnip and Apple Soup**. It's made with local parsnips, local apples and chicken stock. Delicious!

Reg. \$7.95/900ml

We will also be featuring our **Beef Bourguignon** in the 8"x5" size, which serves 3 or 4 nicely. Egg noodles, mashed or perhaps our scalloped potatoes are ideal with this.

Reg. \$21.95 Both of these frozen items will be

25% OFF THIS WEEK

\$3.99 /250ml

\$1.29 /100g

\$2.99 /100g

1/3 OFF THIS WEEK

25% OFF THIS WEEK

\$2.99 /lb

CALIFORNIA GREEN GRAPES!

These are a jumbo, super-sweet seedless variety that, just like the cheese, will test your self control.

\$2.99 /lb

FREE-RANGE TURKEYS!

Just a word that they are looking pretty good just now and that sizes will be from **13 to 21 lb**. As usual, you can have them any way you wish, including cut-up, in roasts, smoked, or if you are early with your order, you could get a roasted turkey dinner for your family. **905-940-0655**

BUZZZZZZ

The **Green Earth Fire Pots** are back just in time to add some warmth and ambiance to your backyard this fall. Handcrafted in various sizes. These pots are fueled by a gel which creates a bright flame that crackles just like an authentic wood fire without the concern of sparks.

Two sizes: **Small Large**
\$34.99 \$39.99

GREAVES CONDIMENTS

Greaves Preserves is one of our favourite suppliers, and we have sold their produce for many, many years. Greaves' appeal has been that they use all the local Niagara produce and prepare them as you would at home.

We have arranged a feature on a few of their many items for this week, and they are: Peach Chutney, Apple Jelly, Crabapple Jelly, Grape Jelly and Chili Sauce. All of these items speak 'autumn' to me.

25% OFF THIS WEEK

SAGE & ONION SAUSAGES

These are a milder sausage that's equally good grilled or oven-roasted and served with mashed potatoes (and gravy!). If you're intolerant of garlic, this is without, but what it has is a mild, mellow, full flavour.

Reg. \$5.99/lb

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK?

We are transitioning into full Fall mode this week, and starting to make all the wonderful pumpkin items that people keep asking for all year long, but that we only make at this time of the year.

PUMPKIN PIES \$12.95

These pies are still made with Doreen's original recipe that she has been using more than 50 years. We use the best pumpkin, lots of cinnamon, nutmeg, ginger, allspice and cloves, cream and eggs to get that beautiful creamy texture, fill our flaky pastry shells to the brim and bake just till set. We'll be making lots of these every day this week just to give you a little taste for Thanksgiving.

PUMPKIN COFFEE CAKES \$18.95

This looks as good as it tastes! Baked with pumpkin, spiced apples, fresh and dried cranberries, and pecans, flavoured with maple syrup, brandy and pumpkin pie spices, and topped with a brandied maple glaze.

MINI PUMPKIN CHEESECAKES \$3.49

Another item that everybody is asking for all year round. This week we are making these flourless with a pecan bottom. Cheese mix is flavoured with some of our pumpkin pie filling, brandy and extra spices. Topped with spiced whipped cream.

PUMPKIN MUFFINS \$1.99

Nothing says Fall like a pumpkin muffin! These are made with cranberries and pecans, and spiced just right!

ALL THESE ITEMS ARE while quantities last...

25% OFF THIS WEEK

WHAT'S FOR LUNCH?

Is it too early for turkey? Yeah, maybe, but it's also totally delicious, so we're featuring **Hot Turkey Sandwiches** for lunch at the café Thursday through Saturday. We load a generous portion of turkey thigh or breast with stuffing, gravy and cranberry sauce on either a kaiser roll or with mashed potatoes.

For **Sunday Brunch**, we'll start with our **Butternut Squash Soup**, and then a choice of either **Penne Carbonara**, **Roast Turkey Breast with Gravy**, or **Pork Tenderloin with Apple Brandy Sauce**, with either mashed or rice, tea or coffee and a mini dessert, all for **\$11.95**.

~ Served from noon till 2 ~

PIZZA PIZZAZZ

We're combining some of our favourite seasonal flavours on a pizza this week and is it ever tasty! We're starting with our sage and onion sausage alongside caramelized apple slices and smoked cheddar.

Buon appetito! **\$9.95**

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPTEMBER 20

Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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