

STAFF PHOTO/SANDRA BOLAN

York Chair Wayne Emmerson and Mayor Justin Altmann chat at chamber of commerce event Monday.

## Town staff turnover 'disappointing'

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According to Emmerson, Whitchurch-Stouffville's taxes, which were just increased by 3.47 per cent, are the fourth lowest in York Region.

"This council is doing a great job, as the previous councils have," he said.

Much of Emmerson's last term as mayor was spent putting a library/leisure centre expansion plan in place so all the new council had to do was approve it, fund it and build it.

This council, instead, opted for a scaled-down expansion of their own making.

"Remember me saying, though, many, many times, you can do all you want, but I said when it comes to election time, they can undo it all and it's gone," Emmerson told The Sun-Tribune in a one-on-one interview held after his presentation.

"It was planned right. We talked to the public, we got their support. We got to what we thought was best for the community. They decided not to. That happens all the time," he told The Sun-Tribune.

Although Emmerson is at arms-length concerning what is happening in Whitchurch-Stouffville, he knows about the town's staff turnover during the past year.

In 2015, 12 town employees voluntarily left, which is an 8 per cent turnover rate and within the industry average of 5 to 15 per cent, according to Marc Pourvahidi, Whitchurch-Stouffville's CAO.

CAOs to mayoral assistants have been replaced.

"It's disappointing," Emmerson told The Sun-Tribune. "Because when you have good staff there for a long time, they have a history and they know what's happening. ... You can't get it in a book. You can't write it all down. You take it with you."

"I'm not inside the (town) hall. I don't know what happens. It's disappointing. ... I think it's going to be tough to replace some really good people. But move on," he said.

About three months ago, Emmerson and his wife, Debra, left Whitchurch-Stouffville for Georgina and a home they renovated along Lake Simcoe.

"I don't really think they wanted me in Stouffville anymore," Emmerson told the Sun-Tribune, laughing, about the move from the town he lived in his entire life.

It came down to logistics. They had two properties one in Whitchurch-Stouffville and another on Balsam Lake, near Lindsay.

When they retire, Balsam Lake will be too far from their children and grandkids, so they compromised on Georgina.

"It's been working out really well," he told The Sun-Tribune. "It was sad to leave. We miss it. I do miss Stouffville. Stouffville's been my home and it's been great. Listen, times change."



To fully experience the Neanderthal aspects of this Sunday's big game, you'll need one (or more) of these Nothing dainty here, just pick them up and chew. I know that these are available at some of the stateside games to make tailgates complete, but a lot more creative things can be done with these in your own kitchen. Featured EACH at While quantities last



skin and a lot of juice. They come from the growing areas of Southern California, and are pretty V close to peak season form. Featured this week at /LR

Balls too! Find them in the self-serve counter.

We'll start with our Potato, Ham & Egg Salad. We use red and white potatoes, diced ham, celery, Roma tomatoes with a mustard mayo dressing. It's very good! OFF Reg. \$1.49/100g

Our next creation is an Artichoke and Spinach Dip. This is a dip that you would serve warm, and it also has marble cheddar, fresh jalapenos, Asiago and sour cream. Treat your nachos right & buy this! Reg. \$7.95 per 4"x5" foil

We'll need a soup on the menu, and this week it's Chicken and Root Vegetable. What we use are sweet onions, carrots, parsnips, sweet potatoes, celery (a partial root veggie) - the chicken, of course, and thyme. Reg. \$8.95/900ml

Next, we'll have our Slow-Smoked Ribs. These are done Southern Style, with our Jack Daniels sauce, and they are done in small batches, so supply will be a bit tight, but we'll do our best. Reg. \$3.29/100g

You'll need Chili, so we'll be making a lot of mine (Evan here). What makes this pretty good is that we use our Italian sausage meat as well as the beef. It's really nice, if I may say so! Reg. \$7.99 4"x5" foil

And there are other options, the first being Kulam's Burrito Mix. It also comes in 4"x5" foils. Reg. \$6.99



Thomas here... One of the saddest weekends is upon us

at least for me, as it marks the last football game of the season. But for now, I'll make the best of it. I've decided to dedicate my sandwich to Broncos' quarterback, Peyton Manning, as this is undoubtedly his swan song. The "Pevton Mannwich" will start with shaved striploin roast beef as Colorado is beef country, and the guy's career is worthy of only the finest cut of beef. We'll use Cajun Mayo as the dressing as he was born and raised in New Orleans. and as a borderline ancient white dude, no other cheese

than Old White Balderson would be appropriate. We'll also have roasted red onions for no other reason than they taste good. Happy Football Sunday! Featured at

P.S. Please talk to my dad; he's still a CFL fan.

Sunday Brunch will begin with either Minestrone or Cream of Tomato with Basil Soup, with either Penne with Ham in a Tomato Sauce, Jerk Chicken or our Beef Bourguignon with either rice,

mini dessert, all for

Served from noon till 2

1%

OFF

OFF



And don't forget that we've got great Freshly Squeezed

O.J. - and our Bacon and Breakfast Sausages are pretty

As all of you seasoned shoppers know, the Mad Mexicans

loom large in our store, so here's the deal: we'll have

their Tortilla Chips in a 200g size (Reg. \$4.99), their

Guacamole in either mild or hot in a 250g tub (Reg. \$6.99)

With Pancake Tuesday upcoming, we've arranged a promo on

and their Salsa, again in mild or hot, in a

our Stonewall Kitchen Pancake Mixes

and Belgian Waffles. Sizes are 454g

(Reg. \$8.99) and 420g (Reg. \$5.99)

Lastly, we'll have some of the best Apricot

Jam to go with them – Greaves, from Niagara-on-the-Lake. It's 250ml size.

darn good too, to round out your pancake feast.

Reg. \$4.59 - and it will also be at:

355ml tub (Reg. \$6.99).

and the same deal applies.

And the feature prices will be

Time to Feast! We are serving up a Pancake Tuesday like no other! Freshly squeezed orange juice, our delicious coffee from velvet sunrise, scrambled eggs, pancakes of course, our own breakfast sausage, bacon, fresh fruit and lots of fresh whipped cream - done the real way!

This event sure does sell out fast, and we only have a hand full of spaces left for our 6:00 PM seating on Feb. 9

Give us a call (905) 940-0655 to register!





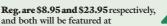


5 or mashed, tea or coffee, and a



one, and it's creamy. Next item is our Beef Bourguignon. This is the 8"x5" size, and it will serve

3 or 4. I really like this with the wider egg noodles, just sayin'.





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All these will be

correctly).

Reg. \$24.95 each

featured this week at

Let's start with our Football Cal

They are a chocolate cake, generously

covered with chocolate frosting in the shape of a football (inflated

teams will be recognized, as well

as the occasion of the 50th edition

of the Big Game. One size fits all...

Next play, we'll have Cliff's award-

The two competing

OFF

help!

winning Onion Cheese Bread. We use old cheddar, fresh cut roasted onions and poppy seeds. This is what you'll need for my chili – or even spinach dip. Reg. \$5.99 each Our third feature will be Mango Cheesecakes. We start with a shortbread crust and we add mango purée to the cheese mixture, making the flavour of these something to savour. They are then glazed, decorated with

fresh fruit and drizzled with chocolate. These should be served as close to room temperature as possible. 2 sizes, Reg. \$18.95 & \$29.95 each

These will be followed by Mango & Raspberry Mousse Cakes. These are made with three layers of vanilla cake interspersed with one layer of mango mousse and the other of raspberry They will be decorated with fresh fruit and flakes of gold. Reg. \$24.95 each

Our last item will be Limoncello Danish. The filling in these is custard with the genuine article. Room temp. or just slightly warm is good here, too Reg. \$3.49 each

% All these items OF



Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00 twitter.com/villagegrocer

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THIS

WEEK

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