

# Hargrave backs radio station, Terry Fox Run

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Adopt a watt and help WhiStle Radio move to a new location on the FM dial.

It is going to cost the local radio station \$8,000 to move from 102.7 to 102.9. It needs to move in order to stay on the air because in 2014, the CRTC ruled a larger Scarborough-based station could have its location on the dial.

The Stouffville-based station also wants to increase its signal strength from 50 to 450 watts. Right now, the signal only reaches urban Stouffville. A stronger signal will enable it to reach all of Whitchurch-Stouffville.

"It's the community's radio station, you can't lose track of that," said Ward 6 Councillor Rob Hargrave, who noted he's been a longtime supporter of the station.

The volunteer-run station asked town council for the money via a grant, but it was denied last month. It was not discussed in open council.

Hargrave was not at that meeting.

## 'DOESN'T MAKE SENSE'

Two ideas regarding how the station could come up with the money were decided upon during its recently held AGM, according to Hargrave.

One, is to approach local companies for sponsorships. The other is to have residents adopt a watt. The fee has yet to be determined.

"I think it's going to be fun," Hargrave said, adding it will help the community get more involved with the station.

Another local organization that had its request for a donation from the town also denied was the Terry Fox Run. Organizers for the longtime event, which raises money for cancer research, were denied their request of \$2,300.

"You couldn't get a better cause. ... But I feel again this is a donation to cancer, which is an individual choice that if someone wants to donate, they should," said Ward 4 Councillor Rick Upton during the Feb. 16 council meeting. "I don't know it's up to us to take the taxpayers' money and donate it to cancer."

Upton, however, vowed, he would get the organization the money it needs for police, a DJ, pylons and barricades.

"I will commit personally to raise the money," he said.

"It shouldn't be that way because Terry Fox is an institution in the community. ... The town should not not be in support of it in the future," Hargrave, who was not at the Feb. 16 council meeting, recently told The Sun-Tribune.

"It just doesn't make sense. It's one of the best community events," he said. "Terry Fox is an icon, a Canadian hero. When you've got a hero, you've got to support it and we just didn't do that."

## LIBRARIAN MOVES TO MIDLAND

The Midland Public Library Board hired Crystal Budgell, the former manager of library services at the Whitchurch-Stouffville Public Library, as chief librarian and CEO, effective March 1.

She replaces Bill Molesworth, who retired in November. His departure prompted Penetanguishene Mayor Gerry Marshall to suggest Midland and Penetanguishene could share a librarian as a cost-saving measure.

Budgell, meanwhile, brings to Midland many years of management experience at libraries in Ontario and Alberta. At the Stouffville library, she implemented new services and hosted a bi-weekly radio program about events and upcoming programs.

- Torstar News Service

## IRISH WEEK

I know that we are a bit ahead of things here, but if we postpone to next week, through the timing of the Economist, we're too late for the event. So... better early than late we thought. Secondly, the Irish specialties that we feature here will be available as featured 'til St. Paddy's Day.

## B CORNED BEEF

This is one of the items that my dad taught me how to make many years ago. It is one of those items that was made by necessity centuries ago because there was no refrigeration, but has now become part of our food culture. For years it was called naval beef, as it was the method of serving meat during long sea voyages.

Today it's much easier; you just drive over to the Grocer - although some days it feels like a voyage - get your corned beef, and know that it has history. There are two deals this week, the first is that we'll have a **feature of** and the second part is that you'll get a **free** **25% OFF** **cabbage and a recipe to make Corned Beef and Cabbage.**

## WHAT'S COOKIN' AT THE DELI!

We'll begin with our **Broccoli and Cauli Salad** which is a big time fave. We use mayo, slivered red onions and real bacon bits. **Reg. \$1.99/100g.**

The next item will be our **Leek and Potato Soup**. In keeping with the Irish theme, there are potatoes, onions, celery and carrots, and a touch of garlic. It's got a pretty smooth character. **Reg. \$8.95/900ml**, and it's available in the fresh counter.

Our next item is **Guinness Beef Stew**. If you've been to the Museum in Dublin, it's one of the recipes that are available on the fifth floor. To make this, we use beef, sweet onions, carrots, potatoes and Guinness of course. Sold in 4"x5" foils. **Reg. \$9.95 ea.**

Since we are in Ireland, there will be **Lamb Stew**, made with all of the above but with the addition of turnip. Also sold in 4"x5" foils, and also **Reg. \$9.95 ea.**

As well as all the above, Kulam has made an **Asiago Caesar Dressing** which will be great with romaine. It's got the eggs, anchovies, capers and mustard, Worcestershire sauce and garlic as you might imagine. **Reg. \$5.99/250ml tub.**

**ALL THESE ITEMS WILL BE FEATURED AT 25% OFF THIS WEEK**

Our sous-vide for this week will be a **Rib-Eye Steak with a Porcini Mushroom Gravy**. "If you can boil water, you can have great steak" - Boil-in-bag 12-15 minutes and it will be just as if you grilled it, but without the grill! **\$7.99/100g.**

## BARRY'S TEA - AND MORE!

We'll be featuring everything that you will need for a lovely **Irish Tea**. We'll have the four flavours of tea - **Irish Breakfast, Gold Blend, Orange Pekoe and Decaf**. **Reg. \$6.99-\$8.99.** And since a tea party is not a tea party without **Crumpets**, we'll have a feature on those as well **Reg. \$2.49**, and since a crumpet is so much better with jam, we'll have **Greaves Peach Jam** too. **Reg. \$4.59/250ml jar.** The tea and the rest will be featured at **25% OFF**

## S - IRISH SODA BREAD

We'll be making lots of this, beginning Thursday, and you'll find that it's a great complement to most of our Irish comfort food dinners - especially the Irish Stew and Guinness Stew! **\$4.99 EACH THIS WEEK**



## L - WHAT'S FOR LUNCH!

For lunch, we'll be doing our old fashioned **Corned Beef** in a number of ways. The first is a **Sandwich with Rye (the bread) with the Mustard** and carrots, and the second will be with **warm Mashed Potatoes**, and the third will be with **Buttered Cabbage** - very traditional. **\$6.99 EACH**

Sunday Brunch will begin with **Leek and Potato Soup**, then either **Penne with Beef and Onions**, **Chicken Breast in a Pesto Cream Sauce** or **Guinness Beef Stew** with soda bread, with rice, or mashed. Tea or coffee and a bit of dessert should you have room. **\$11.95**

**Served from noon till 2. All for \$11.95**  
Btw, should there not be sufficient sitting room in the cafe, you are more than welcome to bring your food to the cooking studio on the second level.

## D - WHAT'S FOR DINNER!

There will be two features from the freezer this week. The first being our **Split Pea and Ham Soup** (it's green) and the second is our **Beef, Beer, and Onions** in the 8"x5" size. This should serve 3 or 4, and it goes great with our Scalloped Potatoes or Egg Noodles. **Reg. are \$8.95 and \$21.95** respectively, and both will be featured at **25% OFF**

## S - GUINNESS SAUSAGES

Simply put, this is the best sausage we make at the store... at least in my opinion. We start with coarsely-ground lean pork, some mild spices, some minced apple, and use Guinness beer as the requisite moisture. Steam these for five minutes, brown them in a pan, throw them in a sausage bun with crumbled bacon and old cheddar, and voila... sheer deliciousness! **Reg. \$5.99/lb. 25% OFF THIS WEEK**

## SHAMROCKS

For the occasion we'll have loads of spring flowers, green accents and shamrocks in a variety of sizes. Further, we'll have an imposing display of Hydrangeas, a plant that does well in Ireland, in either white, blue or pink. They are 6" size pots with multi blooms.

## C - SAY CHEESE

We'll have **Dubliner**, which is a white Irish Cheddar. It's the perfect mate for soda bread and any biscuit that's close! **Reg. \$4.49/100g. 1/3 OFF THIS WEEK**

## A CANDY CRISP APPLES!

These are new to us, golden in colour similar in colour and shade to golden delicious, but really sweet with a rich flavour, but despite the name, moderately crispy - and very enjoyable from U.S.A. **\$1.99 LB THIS WEEK**

## B - WHAT'S BAKING THIS WEEK

When I think of Bailey's, I think not of Ireland, but Grethe, our great blond Dane who has worked here for so many years. It's her fave, and through her, it's become one of mine as well... Suffice would be to say that our Bailey's bill this week is sizeable.

**BAILEY'S CHEESECAKE** will be our first item. We use Irish cream, a touch of milk chocolate and caramel mixed into the cheese, with a hint of cinnamon and nutmeg, topped with Bailey's whipped cream. We'll have 2 sizes. **Reg. \$18.95 and \$29.95.**

Next, we'll be making **BAILEY'S CRÈME BRÛLÉE** with real vanilla and milk chocolate. If you are new to the store, the ramekin that it comes in is returnable for the deposit, which is included in the price. **Reg. \$4.50.**

Following this will be **IRISH MILLEFEUILLE**, made with Bailey's custard, whipped cream and caramel between two layers of our puff pastry. **Reg. \$3.99 ea.**

There's more; next is our **BAILEY'S POUND CAKE**. This is a buttercake which is rich in Irish cream. Full loaf size. **Reg. \$7.95 ea.**

Next, we'll be making **BISCOTTI - IRISH STYLE!** There will be green pistachios and Bailey's - it's all good! **Reg. \$4.99/bag.**

Lastly, we'll be going green with a **ST. PATRICK'S DAY CAKE**. It's vanilla inside, with a green icing and shamrocks, and... sprinkles. They will be available in two sizes, **\$14.95 and \$22.95.**

**ALL THESE ITEMS WILL BE FEATURED UP TO AND INCLUDING 25% OFF ST. PATRICK'S DAY AT**

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