

'Stouffville killed the Easter Bunny'

Re: 'Anorexic Bunny' polarizing figure, March 31.

Congratulations Stouffville, you killed the Easter Bunny. You dragged him into the street and hanged him with political correctness. The concerned parent lobby took a cherished childhood figure and perverted it with worry. Even though no laws were broken, Wayne Rose was found guilty of eccentricity in the court of public opinion.

Rose spent his money and time so he could bring a touch of the magic that surrounded holidays to children while he battles cancer. I say "surrounded," because good cheer and holiday spirit are cause for concern and police intervention, as Rose found out.

The sign on his back, which read Anorexic Easter Bunny, was a nod to his other holiday persona, Anorexic Santa, as well as the massive weight loss from his cancer treatment.

After doing a dance in front of the school for kids waiting for the long weekend to begin, Rose says he was accosted, robbed of a basket of candy then returned home to find Johnny Law at his door to ask him a few questions, because someone thought the Easter Bunny showing up at a school was alarming.

There were several Easter Bunnies where I grew up, all of which were men in costumes, and none of them were particularly dangerous.

Principal Melanie Duckett-Wilson has made no comment of her own. She is entrusted with the safety of those children every day and going quiet now that her choice is in question punctuates the absurdity of the situation. Rose was clearly not a threat to anything but cavity-free teeth and melancholy.

If I were her, I'd be offended by the accusations of poor judgement; if I were the parents, I'd wear a mascot head to hide my face in shame.

Rose's experience highlights the ridiculous ends that our society is moving towards: uncompromising propriety in the name of unfounded fear; the same ingredients that make for the gloomy atmosphere that Rose thought he would try to cure the town of.

If the Easter Bunny can't give kids candy because first reactions are he might be a pedophile, perhaps we should seek therapy. That this man tried to spread some happiness while he goes through the hell of cancer treatment is testament of his commitment to community. And the community spit in his costumed face.

CHRIS PARKER
Stouffville

School science event pure 'Genius'

Last week, I attended an event at Uxbridge Public School that was similar to the science fairs that used to be held in schools.

It was called Genius Hour Expo. This was more. Students in grades 4 to 8 took part. They weren't restricted to science.

There were students who were bringing awareness to the environment, two girls knitting for those who need to be thought of, the arts were highlighted by some, of course, wonderful robots and ball drop games and many more.

I am so impressed with the politeness and the ability of students to tell me about their project. Their interest and passion was evident.

I am wondering if other schools do this, and if they would invite the public. What a shame that only family members have this opportunity.

They seemed to pack up earlier than the advertised times, but what I saw was exciting. Good work, students.

DIANE WARD
WHITCHURCH-STOUFFVILLE

Send us your letter to the editor

EMAIL JMASON@YRMG.COM

BRING ON BASEBALL

This week is memorable for a couple of sporting events, the first being "Masters Week". If you golf (or have a pulse) you will know this as the high water mark of the game. Around our house, my youngest son considers it a given that he will play in it; no question about the "if", just the "when". The other is Blue Jays home opening week. It is not that we have given up on hockey, but it's just time to do a lane-change in sports, and this will be a tonic for us, I'm thinking...

SNACKS FROM AISLE 4

You'll need some nibbles to watch the game(s), so we'll have a few to choose from...

Blue Corn Tortillas - we've got Blue going on, and the bag is big at 300g, **regular retail \$3.99** (Neal Bros.)

Nacho Chips - these come from my Mad Mexican buddies, are a 200g pack, and are GOOD! **Regular is \$4.99/pkg**

Salsa - also from my Mad Mexican buddies, it's available in very hot and mild. **Regular retail is \$6.99/250ml** A bit of late breaking news is that their Guacamole will be available as well - same details.

Beer Nuts - there is a variety here... Almonds, Pecans and Peanuts. Basically, Almonds and Pecans are **Regularly \$5.99/pkg** and Peanuts are **Regularly \$3.99**.

Our whole assortment of snacks noted above will be **25% OFF THIS WEEK** featured this week at

WHAT'S COOKIN' AT THE DELI!

Let's begin with our salad feature, which will be **Chickpea Salad** this week. Along with the peas will be red onion slivers, cucumber, Roma tomato cubes, rice, cumin and lemon. This is a tasty and refreshing salad. **Reg. \$1.99/100g**, and it will be **featured at**

Next in the lineup will be our **Roasted Red Pepper Soup**. To make this we use roasted sweet red peppers, tomatoes, sweet onions, carrots, celery and potatoes (no kidding) along with cream and chicken stock. This is a pretty smooth and filling soup, and contains most of the recommended food groups! **Reg. \$8.95/900ml**, **featured at**

Next will be **Jumbo wings**, done either of 3 ways; Cajun Spice, Jack Daniels B.B.Q and Lemon Pepper. They are fully cooked already, and will require an easy warming. **Reg. \$8.99/container of 8-10 pcs.** **\$6.99** **Featured this week at**

Batting clean-up will be our **Bacon-Wrapped Pork Tenderloins** - smaller in size for sure, but nicely finished with a maple-lime glaze. **Featured at**

Our sous-vide dinner for this week will be Kulam's version of a Baseball Steak... It's a **Bacon-Wrapped Beef Tenderloin with a Peppercorn Sauce**. "If you can boil water, you can have great steak". Just follow the package directions, and put it in boiling water, bag and all, for the suggested time. Very simple...and very good! **Featured at**

Lastly, our salad dressing of the week will be blue, as in **Blue Cheese**. This is great with my Grilled Romaniane Hearts. **Featured at**

DO YOU PLAY BASEBALL?

If you are available Tuesday mornings throughout the summer, are over 55, have any degree of skill, and would like to play in a fun group, come join us. Games are played at Centennial diamond. If you are interested, contact us at Oaiabaseball@yahoo.ca.

PEAMEAL BACON

At risk of offending the nomenclature police, this is now known as **Sweet Pickled Boneless Pork Loin**, or something close, but if you labelled it as such, you would confuse everyone and when you travel in the Southern States, this is considered 'Canadian Bacon'.

We just think of it as a normal country breakfast, or lunch if you rise late!

One of our customers asked me last week why our bacon doesn't give off a lot of pan juice. The answer is that it's not 'tumbled' or 'seasoned', a manufacturing process whereby the meat gains weight (water mostly) and then loses it in the pan, and only after you've paid for it! Ours doesn't, and it's well-trimmed, as a bonus. One thing to be mindful of is that the sale is for whole pieces - you'll need to do the slicing. If your knife is dull, bring it in for a tune-up. If it's one from here, that will be free. **Reg. \$6.99/lb.**

WHAT'S FOR DINNER!

From our frozen section there will be 2 items; the first being our **Cream of Mushroom Soup with Brandy** - an old-time fave, and the second being **Doreen's Beef, Beer and Onions**, which comes from my mother-in-law (Doreen) and remains not just a family fave, but an 'extended family' fave. **Regular retails are \$8.95 and \$21.95**, and both will be **featured at**

PASS THE CHEESE PLEASE

We'll be pitching two types of cheese this week; the starter is our **Pine River Cheddar with Craft Beer**, and the closer is our **Smoked Provolone**. Both have lots of flavour energy, and left out of the fridge will be just right at snack time! **Regular retails are \$5.49/100g and \$3.49/100g** respectively, and both will be **featured at**

BASEBALL STEAKS

We'll start really close to home, as this is something that we began making quite a few years ago. There is nothing worse than waiting around the grill after a hard fought game for the burgers or sausages to cook, so we made these steaks thinner and bun-size, so they cook quickly and fill the bun. No guesswork here! We use the tender chunks of steak that might not be appealing on their own, then they're trimmed nice, flattened and marinated in our teriyaki sauce. We usually pack them in 4's, but this week they're loose, so you can get as many as you'd like. **Reg. \$19.95/lb**

25% OFF THIS WEEK

OUR BLUE BRATWURST SAUSAGES

When we make our **Bratwurst**, the moisture component is always beer, as most of you would know by now. For this week, we're going to be using Labatt's Blue, a taste difference that will be largely imperceptible, but definitely in keeping with our commitment to Blue!

Reg. \$5.99/lb **25% OFF THIS WEEK**

NAVAL ORANGES

These are a late-season variety of **California Naval Oranges** that are known for the amount of juice they have, and as a bonus, how sweet they are. We are nearing the end of the North American orange season, and it's definitely good to end on a high note like this.

From California Extra-Large Size **99¢ /LB**

WHAT'S FOR LUNCH!

Our lunch feature comes from none other than local sweetheart, Allan Bell. I got forwarded an e-mail last week that he'd sent to my father informing us that April is National Grilled Cheese Month. Never missing an opportunity to consume butter, cheese and carbs, we decided to take Allan's advice and feature a **Grilled Cheese** this week. We'll start with an Extra-Old Balderson Cheddar, because when it comes to grilled cheese, there is no other, then we'll add our smoked bacon, and some slices of Granny Smith apple, all melted between two slices of Fred's Sourdough Bread. **Featured at**

Enjoy with our Tomato Soup for an additional \$1.

Sunday Brunch will begin with our **Beef Barley Soup**, and then a choice of either **Fusilli with Chicken and Broccoli**, **Chicken Breast with a Mushroom Sauce** or **Beef Stroganoff**, with either rice or mashed, tea or coffee, and a mini dessert, **all for**

Served from noon till 2. \$11.95

WHAT'S BAKING THIS WEEK

In keeping with our excitement about baseball, we'll be baking in blue, with a bit of white!

BASEBALL CAKES - These are a white part of our ad! We make these in half-rounds, the inside is red velvet, and it's filled with ganache and cream cheese icing, finished with white icing, red stitching and a Jay's logo. **Reg. \$18.95**

BLUEBERRY MOUSSE CAKES - These are made with three layers of vanilla sponge cake filled with white chocolate mousse, and finished with white shavings and fresh blueberries. **Reg. \$24.95 each**

BLUEBERRY-LEMON MUFFINS - These are like a mini lemon loaf; you can actually taste the butter, fresh lemon juice (and zest), and they're generously studded with blueberries. **Reg. \$2.29 each**

BLUEBERRY CUSTARD CAKES - These are a fairly dense butter cake with sliced apples and blueberries baked in, and when partially baked, we pierce them and pour in liquid custard, and bake them till they are sufficiently decadent. When they cool, we brush them with apricot glaze and add a few more blues. **Reg. \$18.95 each**

BLUEBERRY BRÛLÉES - These have swirls of puréed blueberry baked into lemon infused white chocolate custard. Our brûlées are extra-delicious because we only use cream rather than milk! **Reg. \$4.50 each (which includes a deposit on the ramekin)**

ALL THESE ITEMS WILL BE FEATURED AT **25% OFF REGULAR RETAILS.**

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, APR 10

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

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