

Paving over more farms, forests, council?

Re: *Get ready for more growth: Altmann, April 7*

Bravo to Mayor Altmann and council on their growth plans for our 'Country Close to the City'.

What could be wiser and more forward-thinking than paving over more and more forests and agricultural land?

What could be more sustainable and environmentally-friendly than continually increasing the town's footprint on ecologically-sensitive lands?

What could do more to help reduce anthropogenically-created greenhouse gases and other industrial toxins than construct more roads and house more people?

And, what could be better in terms of long-term planning for our children and grandchildren than to grow endlessly?

Infinite growth on a finite planet, what could possibly go wrong?

STEVE BULL

WHITCHURCH-STOUFFVILLE

School staff did right thing

Re: *'Stouffville killed the Easter Bunny', letter to the editor by Chris Parker, April 7*

I agree with many of Mr. Parker's comments. Our immediate distrust of people and Easter Bunnies is a sure sign of the times and, yes, it is a shame.

I do, however, thank Principal Melanie Duckett-Wilson for exercising her judgement as she felt necessary at the time, and given the circumstances at the time.

We trust our children to the care of our schools on a daily basis and in lieu of being able to be with my child 7 X 24, I appreciate anyone who has keeping my son's safety at heart.

Thank you to the Summitview Public School staff.

CORINNE NEWELL

STOUFFVILLE

Could \$750 sway a town councillor?

Re: *Developer donations scrutinized, April 7.*

I question what Frank Greco, a director with Heritage Hill Developments, said. He stated that if people think that \$750 would sway a councillor, that is absurd.

I am just wondering how he would know that. Does he know this for a fact? Apparently he does because it is not reality.

I beg to differ. Nobody knows how someone will act when they are compensated for absolutely nothing.

I find it funny that 30 per cent of money raised in the last Whitchurch-Stouffville election came from developers compared to say manufacturing companies.

Sometimes you just have to say hmmm.

JIM MCCRON

STOUFFVILLE

'Phantom couple' to the rescue

On March 20, my mom was coming out of the Shoppers Drug Mart store at the west end of Stouffville.

Mom couldn't remember where she parked her car, so she was in a bit of a panic. Along came a nice couple who helped her find the car.

Then the husband gave her his Canadian flag to put in her back window, so that she would be able to find the car easier the next time.

My mom was so impressed with this couple she wanted me to write to the newspaper so that (hopefully) their assistance and kindness could be recognized.

When I visit my mom at Parkview now, I can easily see her car, as the flag is flying high out the back window. To the phantom couple — we both say thank you for being so nice!

CATHY BELAND

STOUFFVILLE

CHICKEN CUTLETS

These are made with our air-chilled chicken breasts which we flatten out and bread with our specially seasoned crumbs. They are a really quick and easy meal that works good with almost any side (think Napa Slaw), or simply slip them into a bun for a meal on the run.

25% OFF THIS WEEK

PASS THE CHEESE PLEASE

Caroline and Mariella dish excitement when it comes to cheese, and this week is no different. There will be two **Wine Cheeses** on offer, one with Cow's Milk, the other with Goat's Milk. **Reg. \$6.49/100g**

1/3 OFF THIS WEEK

KWAAFEE!

This is the American pronunciation of Coffee, and I sometimes make fun of our token American on staff....Debbie Hearty....and her pronunciation. In our Ad meeting last week, Andrea (who is Debbie's associate) suggested that she'd like to work with KWAAFEE in the Bakery this week, and that's just what we've done. So, when you are in, tell Deb that you'd like a KWAAFEE, and see how delicious it can be!

WHAT'S COOKIN' AT THE DELI!

Let's start with something new this week, an **Asian Quinoa Salad!** We use quinoa of course, shredded napa, julienne carrots, cucumber, snipped green onions and sesame, with a raspberry rice vinegar dressing. Since it's new, **we'll have an intro feature of**

\$1.49 /100G.

Next up will be **French Onion Soup** - it's all in except the cheese and crouton lid, but including the wine! **\$8.95/900ml Featured at**

25% OFF

Our next feature will be **Chicken Cacciatore**, which we make with boneless chicken breasts, tomatoes, sweet onions, garlic and peppers. It's a lighter dish, but very satisfying! **Reg. \$9.95/500g Tub Featured at**

25% OFF

How about our **Cheese Tortellini Carbonara?** It's made with our bacon, white wine, sweet onions, cream and garlic. Delicious comfort food! **Reg. \$9.95 in 4"x5" foil, Featured at**

1/3 OFF THIS WEEK

Our Sous Vide feature will be our **Dill Butter Salmon**, made with fresh cut Jail Island Salmon, simply with salt, pepper, butter and dill. It's fully cooked, to heat just boil-in-bag for 10-12 minutes and it will be as if you just made it.

Our dressing of the week will be **Champagne Mango!** To make this we use Ataulfo mangos, champagne vinegar, mustard, lemon, salt and pepper. This will go great with our Frisée from Holland. **\$4.99 /250ML. Intro price here will be**

\$4.99 /250ML.

COFFEE BACON

At the recent Meat Processors Competition, our Bacon did not win the prize that it has in the past. The winner was a bacon that was rubbed with coffee, and then smoked. We've made a version of this for you this week, and it will be available at the meat counter. It has been very well received by our taste panel, and we hope that will you like it as much as we have!

GRAPES

We will be having a feature on my pick of Thompson Seedless Green Grapes this week. It has been a long winter of high prices on grapes (if they have been cheap, they've been seconds) and at long last the price has moderated, which in the produce business means that there is greater supply, and in our business greater supply means we can pick and choose more. The full translation means great quality, a large part of the reason that you choose us. So....choose us for Grapes this week! **Product of Chile**

\$2.99 /LB

SPICY TEXAS SAUSAGES

These are a coarsely-ground fresh pork sausage with enough spice — and heat! — to be noticed. I like these either grilled and served on a bun, or cut into a pasta. Have some beer at hand to put out the fire! **Reg. \$5.99/lb.**

25% OFF THIS WEEK



WHAT'S HAPPENIN' OUTSIDE!

Well, at long last it seems, **Pansies** are now in, and in quantity — and variety. That would mean splendid colour, in a number of formats. Further, keep the date of April 23rd — on your calendar because it's **Pancreatic Pansy Day** at our store. Elaine Walsh and friends will be here to sell them, and all proceeds will be directed toward research into a cure for Pancreatic Cancer.

We'll also have the first smattering of other greens, including Rosemary Cache Pots in a number of sizes — and more! In no time, the sidewalk will be full again!

WHAT'S FOR DINNER!

From our freezer we'll be having a couple features; the first is our **Carrot, Ginger, Orange Soup**, while the second is our **Chili Con Carne**. The carrot soup is chicken stock/based with a delicately balanced seasoning, and the chili is large on beef. **Regulars are \$8.95 and \$14.95 respectively, and both will be featured at**

25% OFF

WHAT'S BAKING THIS WEEK

We've decided to do '**Coffee**' this week, and use this flavour in it's many forms, in our offerings this week, so here it goes....

TIRAMISU CAKE - This version is new to us. We make it with a collar of lady finger biscuits surrounding espresso-soaked vanilla sponge, sandwiched with mascarpone filling and topped with dark chocolate shavings. 7" size **Featured at**

\$19.95

CAPPUCCINO MOUSSE CUPS - To be 'on point' with the coffee theme, these will be served in dark chocolate cups. The cappuccino is authentic, and the presentation is 'WOW!' **Featured at**

\$6.99 EACH

CHOCOLATE ESPRESSO BISCOTTI - We make lots of biscotti, but none quite like these within the cocoa biscotti dough. You'll taste espresso, Kahlua, and white, milk and dark chocolate chips. These are nicely packed in 200g bags, and **Featured at**

\$3.99 /BAG

ESPRESSO COFFEE CAKE - This is a moist buttermilk coffee cake made with brewed espresso with cinnamon and nutmeg, topped off with a layer of crunchy baked chocolate pecan crumble. **Featured at**

\$14.95 EACH THIS WEEK

And lastly, we'll be making a more traditional **Tiramisu** with alternating layers of cream and espresso soaked lady fingers, with zabaione that's been whipped together with mascarpone and sweetened whipped cream, all dusted-up with cocoa powder. These will be sold by the 'container'.

\$7.99 EACH

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, APR 17

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