

Return flashing light to intersection

Do you drive through the intersection of Bloomington Road and Hwy. 48?

How about during the pea soup-like fog we experienced last week?

I do. I have been around for a long time. Before signal lights, there was a flashing light at the top of the hill north of the intersection. It told you that you were approaching the intersection.

The flashing light was removed when the signals were installed. It should return.

Do you drive through Goodwood, in Uxbridge Township east of Stouffville? It is also in a hollow and they have a flashing light. You can see it in the fog before you see the signal and you slow down.

DOROTHY WAGG
STOUFFVILLE

Final book sale community effort

Once again the community of Whitchurch-Stouffville has come through. The library's final giant book sale raised \$17,640 during four and a half days this month. The funds raised will go towards purchasing furniture and equipment for the new library.

The book sale fundraising committee has many, many people to thank for helping to make this book sale so successful.

First, to the Stouffville Volunteer Firefighters, the Kinsmen Club of Stouffville, the Stouffville Lions Club, the Masons of Richardson Lodge and the students of Stouffville District Secondary School and other neighbouring schools for their involvement in setting up and taking down the sale.

Thanks also go out to the municipal public works staff and the leisure centre operations staff who worked tirelessly to set up and dismantle the sale.

Thank you especially to the many volunteers who gave so freely of their time, sorting, selling, and packing. The citizens of Whitchurch-Stouffville and surrounding communities came out in record numbers to support this final book sale and for that we offer a huge thank you.

We are especially thankful for The Sun-Tribune's generous support of this event. Your generosity in promoting the event is a key factor in the sale's continued success.

The dedication and commitment shown by all is most appreciated.

This year we are again proud of our partnership with local schools, daycare centres and seniors' residences who were able to take away leftover items free of charge for their organizations. In addition, books were donated this year to agencies working with the Syrian refugees. These efforts demonstrate the power and efficiency of collaboration, which is at the core of what the library does.

Thank you again for the support that you have all shown for this initiative over the years!

CAROLYN NORDHEIMER JAMES
CHIEF EXECUTIVE OFFICER
WHITCHURCH-STOUFFVILLE PUBLIC LIBRARY

THINK CYSTIC FIBROSIS CAN'T TOUCH YOU?

1 in 25 carries the cystic fibrosis gene.

Are you the one?

To learn more and support cystic fibrosis research, visit
cysticfibrosis.ca



This message brought to you as a community service of
York Region Media Group

OUR BACK RIBS

These will be available in two styles this week, the first being as you normally see them in the counter, and the second version, being the old-fashioned 'stuffed' style, which are tied 'back-to-back' with a jacked-up apricot, onion, herb and bread stuffing. These would need to oven roasted or sometimes wrapped in foil and done on the non-flame side of the 'Q', allowing you to do veggies and the like on the other side. Exciting stuff! **Reg: \$9.95/lb**

25% OFF THIS WEEK

WHAT'S FOR DINNER!

There will be two items from the frozen section this week, the first being our **Cream of Leek and Potato Soup**. It's got lots more than potatoes, but they do shine through, leeks as well. (Speaking of leeks, they currently come from Holland and they have been pretty amazing!) This soup can be served hot or chilled, and if you choose hot, garnish it with a sliver of Stilton..... mmmm! Next item will be our **Beef Stroganoff**. Hardly an explanation needed here, but suffice it to say that it's made with julienne strips of sirloin which has been browned, then slow cooked in a light mushroom sauce. Serve it with **Rustichella** or **Cipriani Pappardelle**, two of my faves, or perhaps **Spaetzle**, one more of my cravings (I've got a lot!) **Reg. are \$8.95 and \$22.95 respectively.** Both will be featured at

25% OFF THIS WEEK

VEAL SAUSAGES

This is a type of sausage that we made in the past, and it fell by the wayside a bit because it was more difficult to make, and at the time, our facilities were inadequate and we struggled to keep up even with the easier products. It was our meat guys Al Gamblin's idea to bring this back because (a) it's a bit lighter (b) it's on the mild side and (c) it was Cathy's fave.

We use some bread in this (just so you know), some fresh lemon, thyme, sea salt, pepper and a delicate touch of garlic. When you grill them, think more medium than well done, and perhaps start them in a bit of water. **Featured at**

\$5.99 /LB

WHAT'S HAPPENIN' OUTSIDE!

There will be more arrivals of Pansies in the planter size....ideal for front steps which require a bit of colour, some 4" size which are great for containers, and some flats with frilly ones. Today we received a few more Rosemary Bowls, and some Strawberry Hangers and Pots, which are quite hardy and will bear fruit both this year and next. As well, we've got some very pretty Ranunculus. I know everyone is pretty excited to beautify the neighborhood, but it's still pretty early for anything except pansies. Speaking of pansies, on Saturday, Elaine Walsh and her crew will be here looking after the sale of pansies, and all proceeds will go to Pancreatic Cancer Canada. This is something that Elaine has undertaken for the last two years, and I urge you to support this very worthy cause; not that you need a lot of urging because I am continually impressed with the generosity of our Community.

WHAT'S COOKIN' AT THE DELI!

Let's start with a new salad that I was invited to try this past Monday. It's a **Wheatberry Salad**, and it's got lots of goodies. How about slivered sweet onions, julienne carrots, cucumber cubes, baby rapini, slivered almonds, grape tomatoes, fresh lemon, mustard and honey? It's a mild, and very refreshing salad, and I couldn't detect any guilt at all. **Intro feature of**

\$1.79 /100G

Next, we'll be making **Coco Gazpacho Soup!** We start with vine-ripened tomatoes, pureed cucumbers, celery, mint, tomato juice, Tabasco, Crème de Cacao and Tequila as well. 100% refreshing! **Reg. \$8.95/900ml**

25% OFF

How about **Chicken Breast Cordon Bleu?** We use our air-chilled breasts which have been stuffed with our Black Forest ham and Emmenthal cheese. You'll simply have to warm these. **Reg. \$4.99/100g**

25% OFF

Our Sous Vide feature this week will be Duck, specifically a pan-seared **Duck Breast in an Orange Chocolate Sauce**. As I read this I'm thinking.... REALLY?but I have boundless faith in Kulam's palate. So, it's pan-seared for a crispy skin, with fresh-squeezed orange juice, Crème de Cacao, shallots, Grand Marnier and duck stock. It will be ready to Boil-in-Bag, so follow the directions and presto!.....an amazing dinner as easy as boiling water! **Featured at**

\$12.95 /PC

Next up, think **Pizza Carbonara!** It's our 12" size with our bacon, sweet onions, mushrooms, fresh basil atop of a cream sauce. **Featured at**

\$10.95 EACH

....and lastly, our Salad Dressing of the week will be **Sherry Balsamic**. Ingredients are sherry vinegar, balsamic vinegar, mustard, a touch of organic sugar, shallots and fresh thyme. **Feature price will be**

\$3.99 /250 JAR



4476 16th Ave. (Just W. of Kennedy)

905-940-0655

CALIFORNIA NAVEL ORANGES

These are the same type, same grower as a couple of weeks ago, same sweetness, same amount of juice, same size, and to make it all happen, the same price as well. Great Oranges!

99¢ /LB

BUZZZZZZ

The Queen Bees are celebrating Spring Time in Paris. As Audrey Hepburn once said "Paris is always a good idea" and we couldn't agree more. Create your own little Parisian magic at home with our collection of French-inspired home ware and decor items. Check out our très chic line of market baskets, hats and scarves. And don't forget your baguette and brie!

CHOCOLATE CHEESE PLEASE

We'll be making our version of Nutella this week, but with cream cheese! You can spread it on your fave breakfast bread, or brioche, or crumpets even, and sit back and savour - in three different accents - **'Belgian Milk Chocolate', 'Raspberry Chocolate' and 'Grand Marnier Chocolate'**. I challenge Mariella to bring excitement in the cheese area - and I think that she has **\$2.33** delivered this week. **Featured at**

\$2.33 /100G

Speaking of excitement, something else that we've done this week is make some **Fruit Dips**, and they will also be in three flavours; we'll have **Vanilla, Maple and Kahlua.** **Featured this week at**

25% OFF

Reg. \$4.99/ tub



THE GOODS FROM AISLE FOUR

Have you ever had difficult choices in life? We have so much trouble choosing between our chocolate purveyors that we invited them both this week. Let's start with **Aunt Sarah's Lemon Truffles**. Most of you have had the chance to try these in the store - unless you are very shy. They are amazing! **Reg. \$9.95/box, featured this week at**

25% OFF

Our other chocolate feelings are with Christine, who brings us **Francois Pralus Chocolate** from France. This too is good chocolate, sublime actually, and you'll find Christine in the store on Friday and Saturday talking about it while she feeds you - a pretty tough combination to resist.

There will also be **Chocolate Sauce from Rootham**. Although I personally would spoon this from the jar, if you are more patient you might put it on your ice cream or berries and fruit or... **250 ml size Reg. \$7.99** **Featured this week at**

25% OFF

Lastly, I know that our bakery is busy, not because you can't bake, but that life sometimes gets in the way. But for those who do bake, we've packed up containers of the chocolate that we use in the bakery. The quality is excellent and the pricing makes sense. This is another one of those items that can be eaten right out of the tub if you are so inclined - like me. Prices will vary from dark to milk to white, but **we'll take that as well this week**, just as an encouragement.

25% OFF

WHAT'S BAKING THIS WEEK

Chocolate is a fairly easy theme for us, given how much we do that is chocolate and how big our bills are for this precious ingredient. One thing for sure, I couldn't imagine a world in which chocolate couldn't loom large!

CHOCOLATE CREAM PIE is probably a good place to start. This starts with a graham crust, filled with a pretty intense chocolate filling, then topped with fresh whipped cream and chocolate shavings. There are a few suggested adjectives proposed by Andrea to describe this, like 'rich', 'luxurious', 'decadent', 'luscious' and 'silky'. It's hard to choose amongst these, so I just say it's really good. **Reg. \$14.95 - 9" size.**

CHOCOLATE FROSTED CAKES This cake has 3 layers of moist chocolate cake perfectly stacked between sweet, chocolate icing, and then fully iced with swirls of chocolate frosting done 'homestyle'. It's then finished with marbled chocolate shavings and a chocolate flower - in keeping with the season. There will be 2 sizes, **Reg. \$15.95 and \$25.95.**

FLOURLESS CHOCOLATE CAKES This is a go-to for our gluten-free customers. It's a soufflé of sorts, containing only eggs, sugar, butter and chocolate, and then finished with a whipped and sour cream topping and an assortment of fresh berries. **Reg: \$17.95 ea.**

CHOCOLATE CHUNK COOKIES This is actually our most popular cookie, and it's buttery and full of dark chocolate chunks. **Reg. \$7.95 320g pkg.**

CHOCOLATE MOUSSE CUPS These are dark and white chocolate mousse which has been piped together into a marbled chocolate tulip cup - it's a 'WOW' presentation. **Reg. \$6.99 ea.**

And, as you probably guessed, **all these items will be featured this week at**

25% OFF

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, APR 24

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

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