

Don't dump on Pickering, Stouffville

Re: Stouffville residents fearing Pickering cell tower, March 24.

While I support completely the concerns of Rishi Patel regarding the construction of a cell tower so close to a residential area in Stouffville, I have to say, don't dump on Pickering.

The residents of Pickering are more familiar than any regarding the establishment of unsafe and unpleasant developments in their town.

In 1973, when we moved to Whitby, they were fighting the airport, a subject that is still not dead and something that the residents of Stouffville should be equally concerned about.

Then there was the dump, accommodating the garbage from Toronto. That fight went on for most of the 24 years we lived in Pickering.

The most recent issue, which started several years before we moved up here in 2010, was the construction of a trunk sewer system to accommodate waste water from York Region, which necessitated tunnelling underground throughout the town and the construction of access points right in the middle of residential areas. It went ahead in spite of protests.

Currently, a cell tower is being constructed in the shopping plaza at the corner of Whites Road and Strouds Lane. Look at that location on Google Maps and see what's around there. Homes, homes and more homes. It's the owner of the property who consents to the construction of these towers.

Stouffville council should have known about this long before now.

Bottom line? We elect our councillors, but they don't always have our best interests at heart when other issues come into play.

P. MOFFATT
BALLANTRAE

Dogs, SUVs out of control on forest trails

As many folks know, the Whitchurch-Stouffville area is fortunate to have a number of beautiful regional forests within our boundaries. While the most popular activity seems to be dog-walking, they are open to all non-motorized activities and offer a chance to get outside, in nature, for free.

The bylaw for the forest clearly states that dogs "must be on a leash, or in control, at all times".

As a runner in the park, I would like to point out that your gaggle of punters, nipping at my ankles as I outpace you to the muzak of your "Phoebe, Phoebe COME here" is not technically in control.

Your cross-mix, brindle-bristling Bosworth style, foamy spittle flying as it rapidly closes the distance between you and me? Not in control.

I shouldn't have to yell "Get" in the loudest, most scurrilous voice I can muster to get your dog's face away from my, er, posterior. You get the picture - not in control.

While I must give thanks to the many residents who are respectful, know their dogs and make sure all is well, sadly, these folks are in the minority.

It is a curious conundrum that as a taxpaying resident of Whitchurch-Stouffville for 17 years, I can choose between getting bit by your dog, or pegged by your SUV - all for the heinous crime of running.

Maybe the bylaw should read "respect and common courtesy".

LESLIE JAFFRAY
WHITCHURCH-STOUFFVILLE

What do you think?

SEND YOUR LETTER TO THE EDITOR
TO JMASON@YRMG.COM

M—HOLA— MEXICO!

This week our culinary adventure takes us to **Mexico**, and we're going to be there while they celebrate **Cinco de Mayo**, a day similar to Canada Day for us. I have been to Mexico but once and that was to visit Cabo San Lucas to play some really amazing golf courses. A few recollections are: **a)** I saw no restaurants that had a roof **b)** swim-up bars aren't so good during happy hour **c)** there are snakes lurking in the bushes just off the fairways, and **d)** margaritas sneak up on you!

We have put our collective brains together to assemble all things Mexican and delicious, and there seems to be no shortage, so here goes...

WHAT'S HAPPENIN' OUTSIDE!

Some of the early items are starting to arrive and it's all quite exciting! Our big shade tent has now returned to the lot, and it's got a few denizens as we speak. You'll find a couple sizes of kimberly ferns (the sunshine ones), some cape daisies, Boston shade ferns, large and small rosemary, some nice colourful ranunculus, rieger begonia bowls, and as usual, a good show of pansies.

BUZZZZ!

The "Bees" are busy getting ready for our Afternoon Tea in celebration of Queen Elizabeth's 90th Birthday. There will be lots of little surprises for everyone who attends!

Wednesday May 4
@ 12 noon
\$39.99 +hst
per person

Space is limited,
call to register
today
(905) 940-0655

WHAT'S COOKIN' —AT THE— DELI!

We'll start with our **Mexican Corn Salad** Featuring diced chicken breasts, grilled corn, mixed sweet peppers, diced Mexican mangoes, diced sweet onions, beans, smoked paprika, chili sea salt and cilantro. This sounds so exciting as I describe this! **Featured at**

\$2.49
/100G

Our next dish will be a **Chicken and Corn Chowder!** What you'll get is grilled corn, lots of chicken, lots of veggies, chicken stock and a touch of lime. This is exciting too! **Featured at**

\$6.99
/900ML

Next, we'll be making **Quesadillas**. These will be a touch spicy (it's the chicken) with sweet onions, peppers, kidney beans, jalapenos and marble jack cheese. **Featured at**

\$1.99
EACH

Our Sous-Vide Dinner will be a **Chipotle Grilled Chicken Breast**. 'If you can boil water, you can have a great dinner.' Follow the directions, dinner will be served in 12 minutes.

Our salad dressing this week will be a **White Tomato Balsamic Dressing!** No kidding! We use white balsamic vinegar, white tomato water, mustard, sugar, oil, salt and pepper. **Featured at**

\$3.99
/250ML

D—WHAT'S FOR— DINNER!

We'll have two items from the frozen section; the first being, our **Cream of Tomato Basil Soup** in the 900ml size and the second being our **Chili Con Carne** in the 8"x5" foils. **Reg. \$8.95 and 14.95 respectively, and both will be featured at**

25% OFF
THIS WEEK

A—HASS— AVOCADOS

While I was at the hockey rink last week, the big chef from our golf course (who's a hockey fan as well) allowed in conversation that he had run out of avocados for the menu and he had bought some from us. "Are they ever big, and you get lots more out of them than we usually do" was his comment. This squares with what I hear a lot... You might pay a little extra at the V.G., but you get what you pay for." This is a case of us paying a bit extra to get the good stuff, and you **\$1.49 EACH** getting the good stuff! Size 12's.

THE MAD MEXICANS ARE IN AISLE 4!

Hola! - what we'll have is their **Salsa (Reg. \$6.99)**, which comes either mild or hot, their **Guacamole (Reg. \$6.99)**, which also comes in either mild or hot, and lastly we'll have their **Chips (Reg. \$4.99)**, on hand so you'll be able to fully enjoy either or both of these. All of this assortment will be **25% OFF THIS WEEK** **featured at**

We'll also have a selection of **Jarrito's Mexican Sodas**. Flavours are...lime, pineapple, mango, strawberry, fruit punch and mexicola. **Reg. \$1.99 ea, featured at** **1/3 OFF!**

CHORIZO!

These are a pork sausage that bites back, so be sure to have a Mexican fire extinguisher close aka a Corona (with or without lime is ok). I hope that the weather by the weekend is warm enough to allow grilling, which is the best way to handle these. **Reg. \$5.99/lb. Featured at** **25% OFF THIS WEEK**

P—PIZZA— PIZZAZ!

For the pizza feature this week, our pizza chef, Linda, came up with the brilliant idea of taking the goodness of a beef burrito and transferring it onto a pizza. We use ground sirloin beef, onions, peppers, a touch of jalapenos, corn, black beans, Linda's secret spice blend and we toss on a pinch of cilantro and a splash of lime once it's out of the oven. Saying this pizza is "fully-loaded" is a bit of an understatement! **\$9.95 EACH**



CORN

Corn is a staple in Mexican cooking and although this load comes from Florida, it's the closest we can get. The deal here is that we work as a team. You'll need to select your cobs as we'll sell it loose. If you are grilling, this can be done in the husk or totally naked, which imparts amazing flavour, made even more amazing if you are using a charcoal que. **\$2.99 FOR 6**

L—WHAT'S FOR— LUNCH!

Hola mis amigos! We're doing **Cinco de Mayo** in a big way this week at the Cafe. We'll be rolling up some delicious Mexican Wraps for you loaded with pollo (that's chicken for you gringos), sweet grilled corn, black beans and creamy avocado in a jalapeno-lime dressing for **\$8.99**

Sunday Brunch will begin with **Mexican Corn Chowder** with a choice of either **Penne Jambalaya, Mexican Cheeken or Roast Beef and Gravy** for the more traditional, with either rice or mashed, tea or coffee and a token dessert, **all for Served from noon till 2. \$11.95**

—WHAT'S— BAKING THIS WEEK

In keeping with our Mexican theme this week, we've worked on a couple items that actually surprised us...and hopefully will you!

MEXICAN CHOCOLATE CHEESECAKE We start with a shortbread crust, and in the making of the filling we add dark chocolate ganache, cinnamon and chili powder, and top it with cinnamon whipped cream. It has just a touch of attitude, but nothing that a Spanish coffee couldn't fix. Serves 6-8. **Featured at** **\$14.95 EACH**

COCONUT TRES LECHES CAKE This is our spin on the traditional Latin American dessert. 'Tres Leches' translates as 'Three Milks', and in this case it's cream of coconut, condensed milk and whipping cream. We start with a vanilla sponge cake that is soaked with 'Tres Leches' which has been flavoured with a bit of vanilla and rum. Between the layers you'll find a layer of whipped cream with fresh strawberries. It is then finished with whipped cream, toasted coconut and strawberries. Serves 6. **Featured at** **\$14.95 EACH**

CORNBREAD MUFFINS The twist here is diced red peppers, sharp cheddar and roasted corn. They are brushed with melted butter after they are baked. **Featured at** **\$1.99 EACH**

CINNAMON TWISTS This is our version of a churro which is traditionally a dough twist which is fried then dusted with a cinnamon sugar. In our case, we use puff pastry, roll it with cinnamon sugar and bake it. **Feature will be** **\$1.99 EACH**
Enjoy your holiday!

QUESO POR FAVOR —(CHEESE PLEASE)—

Our feature in our cheese area will be a **Mexicana Cheddar with Hot Pimientos**. It's actually made north of the border, but definitely authentic in taste! **Reg. \$5.49/100g Featured this week at** **1/3 OFF**

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, MAY 1

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

twitter.com/villagegrocer

facebook.com/thevillagegrocer.unionville

instagram.com/thevillagegrocer

www.thevillagegrocer.com



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

905-940-0655