

WHAT'S HAPPENIN' OUTSIDE!

You can all tell at a glance that we're pretty full out in the garden area, but there is more coming!

Arrivals will be many beautiful smaller **Hibiscus** in many colours, which will be perfect for planters and containers, a couple hundred dozen **New Guinea Impatiens** which, despite claims otherwise, like 3/4 sun rather than full, at least initially, a further shipment of **Kimberley Ferns**, **Lantana** that a few folk asked about, some neat foliage plants for indoor or outdoor shade, including **Maiden Hair Ferns**, a refill of those beautiful large-head **Marigolds** in both lemon and orange, and a whole lot of really splendid **Non-Stop Begonias** (individuals and in baskets). And speaking of baskets, the whole shipment of the **Hangers** that will fill our truck-bay and sidewalk yet again will be here by the time that you read this. If **Perennials** are your interest, come see my private collection of a few beauties before I take them home to my garden. Further, a couple more racks of **Fireworks Grass** is arriving, in both 10" and 6" size. This puts on a tremendous show as the season evolves. From the same grower will come some **Cone-Shaped Baskets** planted with shade-friendly flowers. I saw these this morning and felt that we have many customers who have somewhat shadier areas that would love some good colour. Further varieties of **Coleus** will be here, a refill of **Lobelia**, **Million Bells**, and **Scavola**. Now, if you are as impatient as me and you wish **Tomatoes**, we have quite a quantity of large pots, of which there are four types available. **Geraniums** are pretty well done from our main grower, but we will have a refill of the 4" size for **\$1.99**. The front sidewalk is full of Hibiscus bushes and standards, Mandevilla vines in a couple colours, Passionflowers, and Diplodenas, including a few of the 6 footers. Now, a small word of advice for those new to flowers and planting. Please, please, do not be shy to ask advice. We are here to help you pick out what would be the most appropriate for your situation. A drive through the neighborhood breaks my heart as I see so many flowers placed where they shouldn't be, all in various states of disappointment. It is so much better to pick the right item, plant it or hang it once, and not have to return for more when it doesn't work out. So.....when you come to buy flowers, have an idea of how much sun your choice will get, and your general appetite for maintenance. And don't be shy.....just ask!

WHAT'S FOR BAKING THIS WEEK

We'll be making **FOCACCIA** in two varieties, each highlighting Greek flavours. The first is with **Roasted Garlic Olive Oil and Rosemary**, and the second is with **Feta, Kalamata Olives, Fresh Oregano and Olive Oil**. **Regular prices are \$7.49 and \$8.49 respectively.**

Next in line is **PAVLOVA**. It's made with individual meringues that are baked crispy on the outside while soft on the inside, and then topped with lemon whipped cream, fresh mint, and some of our fresh berries. **Reg. \$5.99 ea.**

LEMON CHEESECAKE will follow, and ours is really good! We mix-in freshly-squeezed lemon juice, some lemon zest and curd, then top it all (once it's cool) with a fresh lemon glaze. Do you get the idea that it's really lemon? **Reg. \$18.95 ea.**

And lastly, we'll be making **OUZO CRÈME BRÛLÉES**. Ingredients are vanilla beans, star anise and Ouzo, along with the eggs and cream as usual. You get this in returnable-for-deposit ramekins, and **reg. \$4.50** includes that deposit.

All these items will be featured this week at **25% OFF**

PIZZA PIZZAZAZ!

We'll have a beauty **Greek Pizza** available in either ready-to-eat format or ready-to-bake. It's prepared with roasted garlic oil, sliced tomatoes, Greek chicken, sweet red onions, Kalamata olives, feta and fresh oregano. 12' size. **Featured at \$9.95 EACH**

SOUVLAKI!

In the calendar of events that we discuss at our managers' meetings we have arrived at Greek Week! Sitting around the table, we began to realize that there is a lot that we eat that either comes from Greece or has its origins in Greek cuisine. **Souvlaki** is a big item on Greek grills, so we decided that we'd feature that because we make quite a few types here at the store, including lamb, and further, we decided that you are busy enough, so they will come 'Ready-to-Grill'. Varieties are pork, chicken, and lamb. Our prices vary on these, but they will all be **featured at 20% OFF** of their regular retails

Most of you are experienced at grilling these, but if you are not, the word of the day is patience. I find the best way to be patient is to have some company with you while you grill, glass of wine in hand. In seemingly no time, they will be done! We will also have our great **Tzatziki** available in quantity, something that you'll need to accompany these. The deal there is retail less **25%**, and the **regular is \$2.29/100g**. Read on, there is a lot more.....

AISLE FOUR

Just as good as the olives is the **Envy Olive Oil**. It's Extra Virgin, from the Kalamata region of Greece, and it comes to us in a 500ml bottle. **Reg. is \$22.95**, and we've arranged a feature on this as well.....and tastes **25% OFF** too!

I know that Tahini is Mediterrean not necessarily Greek, but nevertheless we'll have feature on it, too! The brand is 'Pilaros', flavours are either Orange or Chocolate, size is 350g, and the **feature will be \$4.99 EACH**

Next-up, our main honey supplier is Greek, and his **Wildflower Liquid Honey** made it into the ad as well. Brand is Staites, size is 500g, and the **feature will be \$5.99 EACH**

Spicy Feta Dip doesn't actually belong in Aisle Four, but rather Aisle Five....the Deli! It's a hugely popular dip with us, and you can use this with just about anything that dips. **Regular is \$2.49/100g**, and the **feature will be 1/3 OFF THIS WEEK**

...and lastly, we'll have **Greek Pita Bread**, which is great grilled, and used either for dipping or to hold one of your freshly-grilled souvlaki.

STRAWBERRIES!

These come from the other direction, California. The brand is **Berry Bowl**, and you are heavily into mid-season form here; they are delicious! They come in 1lb clamshell tubs, and the **feature will be \$2.99 EACH**

99¢ TOMATO & CUCUMBER SALE!

You'll probably want to make a Greek salad for the occasion, so we've organized a deal on our **Hydro-ponic Tomatoes at 99¢ lb.** and our large-size **Seedless Cukes at 99¢ each.** **Enjoy your Salad. Reg. \$9.99 per jar, and the feature will be 25% OFF**

WHAT'S COOKIN' AT THE DELI!

Our offerings this week will have a tasty Greek accent, in a tip-of-the-hat to our culinary theme this week.

We'll start with a **Greek Feta Taboule Salad**, and it's made with couscous, diced green onions, diced sweet peppers, crumbled feta, pitted olive morsels, chopped fresh parsley, diced Roma tomatoes, and dressed with fresh oregano in a lemon vinaigrette. **Feature here will be \$1.49 /100G**

Our soup will be **Greek Chicken and Tomato!** First ingredient here is tomatoes, then chicken and chicken stock, rice, carrots, celery, Greek oregano, fresh lemon and olive oil (Greek in this case). **Feature here will be \$6.95 /900ML CONTAINER**

Our next item comes from our Kitchen Alumnus, Louie Petkopoulous, who worked with us for many years, and his son John still does. One of John's faves are his Dad's **Stuffed Sweet Peppers**, and we'll be making them for you this week. Ingredients are our medium ground beef, sweet onions, arborio rice, wild rice, green peas, tomato sauce, olive oil, and the bell peppers of course. **These will be featured at \$1.49 /100G**

Now, if you need a bit of razzle dazzle on your plate, get one of these. It's a **Greek Roasted Vegetable Medley**, constructed with roasted eggplant, sweet peppers, red onions, zucchini, all marinated in a balsamic vinaigrette (Italian), and roasted. **They will be featured \$7.95 EACH**

Our SOUS VIDE item this week is **Chicken Souvlaki**. What it will be are cubes of our chicken breast which have been marinated in our souvlaki seasoning, then grilled. All you do is drop the pack into boiling water, have a small glass of wine (you won't have much time) and just like that, dinner is ready. **Featured at \$4.99 /100G**

And lastly, our salad dressing this week will be **Greek Feta and Dill**. Ingredients include mustard, fresh dill, feta, vinegar of course, olive and canola oil. **Feature price will be \$3.99 /250ML CONTAINER**

WHAT'S FOR LUNCH!

We will be serving up some delicious Greek fare at the cafe this weekend! Kristine, our longtime anchor at the cafe has come up with a **Mediterranean Wrap** loaded with lemon herb chicken, crisp red onions, grape tomatoes, Kalamata Olives, feta cheese and lettuce, dressed up in tzatziki for **\$7.99**. On Friday we will be serving up **Souvlaki** with rice, potatoes and a side of tzatziki for **\$7.99**. On Saturday we will have **Chef Louis' Stuffed Peppers** in the hot counter for **\$7.99**.

Sunday Brunch will begin with our **Turkey Rice Soup**, followed by either **Bow Tie Pasta with Smoked Salmon in a Rose Sauce**, **Chicken Adobo** (a very pleasant version of Mexican Chicken) or **Beef and Mushroom Stew**, with either rice or mashed, tea or kwafee, and a token dessert, **served from noon till 2, all for \$11.95 /PERSON**

WHAT'S FOR DINNER!

We'll have a pair of items from our frozen section this week, beginning with our **Chunky Tortellini Soup**, which is a bowlful of home style cooking, and the second is our **Chicken Cacciatore**, which is a lighter and simpler version of chicken in a tomato sauce. **Regular prices are \$8.95 and \$20.95 respectively, each will serve 2 to 3 people, and both will be featured at 25% OFF THIS WEEK**

HAPPY BIRTHDAY, VICTORIA!



STAFF PHOTO/SUSIE KOCKERSCHIEDT

Warm weather and a lengthy fireworks show greeted visitors to the Town of Whitchurch-Stouffville's annual Victoria Day weekend festivities in Ballantrae Park Sunday night. One of few shows in York Region, it attracted about 4,000 people this year. See more photographs at: yorkregion.com/yorkregion-photogallery

LETTER TO THE EDITOR

Staff stability at library

Re: Town begins hiring spree at library, downtown, May 5

The Whitchurch-Stouffville Public Library has been in operation since 1899, serving with distinction a community of around 1,000 at that time, moving to some 46,000 today. The current library staff of 20 (nine full time and 11 part time) has an average length of service of 10 years, with nearly 40 per cent being with the library more than 15 years, signifying a loyal, consistent, dedicated and service-oriented group of people.

It is significant to note that during the past 11 years only six employees have left the library — four due to retirement, one due to long-term disability and one who left for a more senior position, that of CEO of another public library. In this time frame also, the library has created three new co-ordinator positions — all filled internally, a tribute to the opportunities provided for personal growth and promotion from within.

The only recent hire is that of the manager of library services to back fill the position left vacant by the previous occupant who left for a more senior position. This individual was hired through interviews carried out by the library team, comprising the CEO, vice-chair and the CEO of another library, and chosen from 34 high quality applications received, a sure indication that the library continues to be a choice place to work.

We are operating in an environment where our library is not just a place to borrow books and DVDs etc, but also an institution that provides programs of interest for kids, teens, adults and families and quiet space for students and others to study, use a computer or just browse through the genealogy room.

Our first-class staff is always ready to help as they continue their community oriented service to all residents of our fast-growing town.

LLOYD PINNOCK
CHAIR, BOARD OF TRUSTEES
WHITCHURCH-STOUFFVILLE PUBLIC LIBRARY



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