



STAFF PHOTO/NICK IWANYSHYN

Former Stouffville resident Charmaine Mueller is mourning the death of her daughter, Lauren.

Mother remembers caring daughter who died in crash

BY JEREMY GRIMALDI
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When police showed up at her door at 4 a.m., Charmaine Mueller was shocked, sure she must have done something wrong, but unsure what.

"Never in a million years did I think they were going to tell me what they did," the former Stouffville resident explained, sipping her tea, wind rustling her curly locks.

The news York Regional Police officers shared was dark enough to break any mother's heart.

Her "beautiful" daughter, Lauren, 25, had died after her pick-up truck left the road near the bend at Old Yonge Street and Mount Albert Road in East Gwillimbury, just before 11 p.m. on May 29.

Although unable yet to speak about the details of Lauren's crash — only days clear of the Celebration of Life where 200 people gathered to remember her — Charmaine wanted to open up about the kind of person Lauren was — a nurturing, fun-loving, big-hearted soul.

MOVED TO STOUFFVILLE, NEWMARKET

Lauren was born at St. Michael's Hospital in 1990 and grew up in Scarborough with her older brother, Garrett, before moving to York Region in the early 2000s; first living in Stouffville before settling in Newmarket. As a baby, Charmaine said she remembers Lauren growing frustrated, if she went too long getting mom's cuddles.

"I remember, she'd grow fussy, so I'd pick her up and put her on my hip and do my housework with one hand," Charmaine reminisced. "She would always put her cheek against mine. She wanted love and I wanted to give it to her. It made me so happy."

Prior to moving to Newmarket, Charmaine recalled her daughter shocking everyone present at one late-night gathering with talents no one ever knew existed.

"We were sitting around playing guitar, we were laughing and singing and playing, but Lauren was hesitant to join in. She didn't know anyone too well, but she had a guitar her daddy had given her," she said. "She

— PORK — BACK RIBS

We'll have our back ribs on sale this week at the meat counter, and hopefully we'll have enough. I say this because we've run out of the meat feature a bit early the last couple of weeks. What makes our back ribs so good? First, we buy more marbled pork — that streakiness makes them more tender and juicy. Secondly, we don't have that insipid little tail hanging from one end (you would normally pay full price for it if you shopped elsewhere). Thirdly, our pork is not 'seasoned', which means that it's not cut from pork loins which have been injected with water and phosphate to make them juicier (just imagine the thinking behind that), and lastly, our price is very competitive because we cut our own pork. So think ribs this week — perhaps with our Montgomery Inn Sauce — or any other. We have lots to choose from!

25% OFF THIS WEEK

— HADEN — MANGOES

These are one of my top-two fave Mangoes, and the season for them is just underway. We bought size 9's this week, so they are a good size, and they are ripening nicely for your eating pleasure.

99¢ EA.

PIZZA!

Our Feature Pizza this week uses fresh asparagus along with our maple bacon, red onions, peppers and gorgonzola with a tomato basil sauce. (I'm going down right now to get one. Just sayin'!) **Feature price will be**

\$10⁹⁵ EACH

WHAT'S COOKIN' AT THE DELI!

The first item will be our **Kentucky Cole Slaw**. The twist here is red and white cabbage, carrots for vitamin B, celery seed and parsley. **Reg. \$1.79/100g Featured at**

1/3 OFF THIS WEEK

(On a sidenote, I was watching the Queen Bees preparing for a class in our cooking studio, and they were using a Paderno, 'Spiralizer'. It's a magic kitchen machine, and if you want to make cole slaw at home, it will just take minutes!)

Next on the cooking line, we've made **Cream of Asparagus Soup**. We buy local for this, with sweet onions, garlic, carrots (remember your vitamins) celery, chicken stock, cream and flour **Reg. \$8.95 per 900ml tub. Featured at**

\$6⁹⁵ THIS WEEK

Moving further down the counter, you'll find **Chicken Cacciatore**. To make this we use our air-chilled chicken breasts, sweet onions, garlic, sweet peppers, white wine and tomatoes. **Reg. \$10.99 per 4x5 foil, which is usually sufficient for 2. The feature will be**

\$7⁹⁵ EACH

Our next item will be **Slow-Smoked Ribs with our Jack Daniel's B.B.Q. Sauce**. Production of these takes time, so you may have to pick your moments. **Reg. \$4.79/100g, and our feature will be**

25% OFF

Our Sous Vide feature will be our **Atlantic Salmon with Dill Butter**. For those of you who are unfamiliar with the term, it means that the salmon (in this case) is fully cooked and then packaged. All you need to do is immerse it (package and all) in slow-boiling water for a specified time (on the label) and then serve it warm. It will be as if you just cooked it, but a lot easier and quicker, and with no clean up!

\$3⁹⁹ /100G

Our Salad Dressing feature will be **Riviera**, and it's made with mayo, poppyseeds, cider vinegar and spices. It's specially good with kale! **Featured at**

\$3⁹⁹ EACH 250ML JAR

— ANDY BOY — ROMAINE HEARTS

You can use these for almost any salad, but especially Caesar, and extra-especially for my Grilled Romaine Salad. Recipes will be available for this culinary episode, and it will make you look like a BBQ star to your fans.

\$3⁹⁹ EACH PACK OF 3

AISLE FOUR!

We've hit our friends at Greaves up for a couple features with Al Fresco in mind, and they are... (fanfare now)...

Sweet Relish — For your hot dog and burg, in the 500 ml size and it will be **featured at \$5.99 each (Reg. \$7.49)**

Chili Sauce — This is not Doreen's, but pretty darn close, in the 500 ml size as well. **Feature will be \$5.49 each (Reg. is \$6.99)**

Salad Beets — These guys are in the 500 ml size as well, and I know from shopping habits, they are our golf pro's fave. **Feature is \$5.49 as well. (Reg. \$6.99)**

We'll also have a feature on **Efferve Sparkling Lemonades**. This comes from France, and it's in 750 ml bottles. I'm thinking that a splash of Grey Goose might jack this up a bit! **(Reg. \$6.99 ea.) Save \$1.00 this week.**

And moving over to the deli, there are a couple sliced items that we've arranged a feature on. The first will be **Serrano Ham**, a Spanish version of Prosciutto. You'll get it thin sliced, and it's great Al Fresco fare. The second item will be our **Slow-Roasted Strip Loin**. What I do with this is lay it out on a plate that's a bit warm, drizzle it with good olive oil and balsamic freshly-ground pepper and sea salt, (and take it with me to another room so I don't have to share...) and perhaps make a bit of horseradish aioli as a condiment. It's darn good! Both these items will be **featured at \$4.99/100g this week.**

...WHAT'S HAPPENIN' OUTSIDE!

Although our inventory has dwindled a bit, we're still good on **Hanging Baskets** and **Patio Pots**, and if have a particular need, they can be made to order. **Coleus** abounds, as does very nice **Ivy** and **Maidenhair Ferns** for the shade. **Hibiscus** is in good supply, in some pretty vibrant colours. **Tuberous Begonial Hangers** are coming along nice, and they are good in half sun, priced at **\$12.95** each. There are quite a few patio pots of **Tomatoes** yet, and we'll be clearing them at **\$5.00** each. Coming soon will be a few more perennials for those doing garden renos with some spots to fill.

CHEESE PLEASE!



We'll be featuring two cheeses that I enjoy greatly; the first is **Buffalo Mozzarella (Reg. \$6.99 ea)**, and the second is **Burrata (Reg. \$12.99 ea)** These are both fresh cheeses, and I love them in salads, especially Caprese with beauty sliced tomatoes and fresh basil. **Both of these will be featured at**

25% OFF

— WHAT'S — BAKING THIS WEEK

We're starting with **Peach Pies**, and they are available either with a **lattice or crumble topping** and either fully baked or ready-to-baked. These rank high with me. **Reg. \$12.95 ea - 9" size.**

Apple Cheese Flans — I got a call last week from a customer who wished to order two of these in the large size. One was for a fellow returning from Australia to his favourite dessert, and the other was for everyone else. If he is still in town, it might be best to reserve, just sayin'. These are thinner (as oppose to 'thinning'), starting with a shortbread crust, then the cheesecake filling, fresh apple slices sprinkled with cinnamon sugar and then finished with an apricot glaze. Large size. **Reg. \$24.95 ea.**

Our next item will be **Blueberry Shortcakes**. We start with white fluffy sponge cake, layer it with whipped cream and lots of fresh blueberries and then drizzles of white chocolate. Two sizes, **Reg. \$19.95.**

And there is a late addition to the repertoire...It's a **fresh Berry Tiramisu**. There is no coffee in this but rather lady finger cookies soaked in raspberry syrup, layered with mascarpone and fresh strawberries. **Reg. \$7.95 ea.**

All these items (including the last) will be featured at

25% OFF

— WHAT'S FOR — LUNCH!

Thomas here... Before the delicious local asparagus we've been enjoying disappears for the season, I wanted to feature it on a **Panini** for lunch. It will have thinly-shaved prosciutto, grilled asparagus, creamy buffalo mozzarella, arugula and a roasted garlic aioli. **\$8⁹⁹**

Our Sunday Brunch will begin with our **Cream of Asparagus Soup**, with either **Fusilli Primavera, Chicken Cacciatore or Beef, Beer and Onions**, with either rice or mashed, tea or coffee and a mini dessert, **All for \$11⁹⁵** Served from **Noon till 2**

— WHAT'S FOR — DINNER!

From the frozen section, we'll have **Meat Ball Soup** with vegetables, and **Chicken, Lasagna with Mushroom and Spinach** in the 8"x5" foils. **Regular are \$8.95 and \$17.95 respectively, and both will be featured this week at**

25% OFF

BANDSTAND

Thursday Nights at the Bandstand kicks off its 8th season on June 9 with Simply Queen, who will more than "Rock You" with many of the classic hits from Freddie Mercury and Queen. Simply Queen opens our 2016 season in recognition of the long awaited re-opening of historic Main Street Unionville Queen's Hotel. A can't miss opening night!!!! Thursday Nights at the Bandstand every Thursday night June 9 through August 25 at Millennium Bandstand in Unionville. Be sure to put Thursday Nights in your calendar!!!



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SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JUNE 12
Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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