LETTERS TO THE EDITOR

Old school, pizzeria memories live on

Re: If you grew up in Stouffville, this may sound familiar, column by Jim Mason, July 14.

A friend of mine sent me a link to your story.

That is the best morning smile I have had in a while. Growing up at 19 Albert St. S. during the 1970s, I do

remember going to Orchard Park Public School and making forts in the bush down the tracks. You missed Guillio's Pizza. I will never forget the smell

walking in there to pick up pizza. Cranbrook, BC is a small community of 16,000 and

the place I call home. It reminds me of many things from growing up in Stouffville and I'm glad my son is getting a chance to grow up in a 'Canadian small town'.

> **KEN IVENS** CRANBROOK, B.C.

Theatre company taking shows to Uxbridge

Re: Arts Centre lost money on productions, letter to the editor by David Parmer, July 6

Nineteen on the Park is not a 152-seat facility when a production with a full blown set is installed in the stage area. The bleachers hold 112 people and sometimes one row of chairs can be added. The comment, "House sales were 39 per cent" is based on 152 seats, not 112.

A comparison was made to Motus O and Theatre of the Beat. Theirs is a different style of entertainment where set-up time is less than an hour and, in several instances, less than five minutes.

To mount a full dramatic production, people with regular jobs work on community theatre in their spare time, Sundays and weeknights, to assemble the set and run rehearsals before doing four or five performances.

There has been no satisfactory explanation given for the extraordinarily high rise in rental prices at 19. In its first year of operation when Markham Little Theatre came to Stouffville with a show, the weekly rental was \$1,300. If the cost of operating the facility has risen by more than five times, to more than \$6,500 per week, then there should be a serious review at where all this money is going.

Perhaps the town should study how Uxbridge's Music Hall is run. There are no full-time employees. Booking the facility, offering tech assistance and cleanup after are all done by a few part-timers.

STC has contracted the music hall for less than \$2,000 per week and will have about 300 seats available for each of four performances.

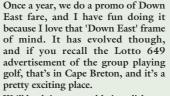
Third, Parmer speaks of his facility absorbing losses when STC presented its first two shows. Perhaps it also should be noted that before STC ever put on a show in Stouffville, the theatre company contributed more than \$4,000 to 19 on the Park, proceeds from hosting Mayor Wayne Emmerson's farewell.

Stouffville Theatre Company will be presenting its next two full productions at the Uxbridge Music Hall at about one-eighth of the cost per seat of 19 on the Park. "Dial M for Murder" opens Nov. 3.

"The theatre is the only institution in the world which has been dying for four thousand years and has never succumbed. It requires tough and devoted people to keep it alive:" John Steinbeck.

The tough and devoted people of Stouffville Theatre Company will continue, even if they have to work in a different town for the time being.

> **RON BROWNSBERGER** STOUFFVILLE THEATRE COMPANY



WE'RE GOIN'

We'll be doing some old-time dishes at the store this week, and I'm thinking that you'll enjoy them.

Our first item will be a Shrimp Salad. These are those

all dressed in a lemon mayo vinaigrette. OFF

Our next item will be our Jail Island Salmon Chowder.

This is made with farmed Atlantic salmon from the

mini Matane-style shrimps with spinach,

rice, diced sweet peppers, sweet onions,

Reg. \$2.49/100g...featured at

Reg. \$8.95/900ml

fraîche. Featured at

Serves 2. Featured at

Featured at

Featured at

St. Andrews area, with onions,

peppers, carrots and celery, Yukon

potatoes, white wine and cream.

This will be followed by **Blackened**

seared fillet with a dollop of crème

Salmon. This is a spicy crusted, pan

Next up, Smoked Salmon Mousse. We use our

smoked salmon, fresh dill, cream cheese, sour cream,

shallots with a bit of smoked paprika. Reg. \$6.99

Moosehead Stew! This is our usual recipe

for Doreen's beef, beef and onions, but we've

used Moosehead to change it up, and it's good!

when you get them. You just need to re-heat them by

boiling-in-bag for 10-12 mins. Reg. \$5.99/100g

the balsamic wasn't like home. Please rest

The baskets of peaches were so plump and sweet

last week that I couldn't help but feature them.

Reg. \$8.95/900 ml. The second will be Italian

Style Meat Balls. There are 6-7 of these

in the container, with lots of tomato sauce.

Locally grown in the Niagara region.

Reg. \$5.99/250ml - featured this week at

assured that this will be like home. Just sayin'.

Our Sous Vide feature for this week will be a Chipotle-Mango

Chicken Breast. As you know, they are fully cooked and seasoned

Our Salad Dressing this week is our Raspberry Balsamic.

I chuckle as I write this as I recall my very young daughter

being served a salad with a balsamic dressing at the Grandview

Resort, and she burst into tears when she tasted it because

We'll have 2 items from our well-stocked freezer: the first will be

our Manhattan Clam Chowder, made with the clams of course,

sweet onions, celery, carrots, potato, cream and white wine.

BASKET

HAT'S FO

This Cheddar comes to us courtesy of the many dairy cows on Prince Edward Isle. I have spent many a day there, and can attest that there are indeed MANY of 3 them! This cheese represents their best efforts. OFF Reg. \$4.99/100g THIS WEEK

sauce. Yum!!!

6

THIS WEEK

1%

ÓFI

99

/100G

/250MI

095

4x5 FOII

% OFF

EACH

%

ÓFF

905-940-0655

THIS WEEK

Featured at

To go with the theme of this week. Kulam uses shrimps as the main ingredient on the pizza, along with red onion, spinach and roasted red peppers, plus our dill cream

ONLEA EXTRA-OLD-

Naturel, marinated in our homemade Teriyaki Sauce, or in our Orange and Ginger seasoning. § 5 Featured

EACH

at

IAIL ISLAND

WELSH BROS. We get these beautiful cobs from

a family farm in Norfolk County. Large size and always super sweet.



I had the chance to go fishing for salmon on the Miramichi River several years ago. Though most people associate cod with the east coast, the first thing that comes to my mind is salmon. That's why we're featuring Salmon Salad Sandwiches at the cafe this weekend. We put them on white or multigrain sliced bread with handful of

lettuce, a schmear 🕠 of butter and a squeeze of lemon.

For those of you more cod-inclined, we'll have Fish & **Chips** with our

homemade tartar 🚺 sauce on Friday afternoon. Our Sunday Brunch will consist of

your choice of Fusilli with Chicken. **Onions and Spinach in a Rose** Sauce, Doreen's Beef, Moosehead Beer and Onion Stew or a Chicken Cacciatore. You also get a soup or salad, a coffee and a token dessert.

Served from noon till 2 p.m.



2016

Although this jam has our label

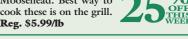
on it, we don't actually make

it. It was brought to us by the

wild blueberry co-op way up

These are a milder sausage that we make with fresh pork, some apple and that iconic east coast beer, Moosehead. Best way to

Reg. \$5.99/1b





begin with a flourless crushed pecan crust, and them form it in our high-sided flan forms so that it actually holds a lot of the filling part....which is a good thing! The filling is a white chocolate mousse which is piped high and layered with our homemade golden caramel and crunchy candied pecans, and then it's finished with even more caramel drizzled on top with a garnish of chopped pecans hungry yet? Reg. \$24.95 each

TURTLE CHEESECAKES - This is also made in a flourless pecan crust, but with a cheesecake filling which has been layered with chocolate ganache, chopped candied pecans, caramel and a few mini marshmallows. It's then finished with a layer of ganache, and decorated with a handmade caramel turtle. Reg. \$18.95 each

CARAMEL APPLE SCONES - We fold ribbons of caramel and roasted spiced apple slices into our scone mix, and then bake it fluffy and golden, and then..... we add another little drizzle of caramel for good measure. Reg. \$2.29 each

%

ÓFF

All these items will be featured this week at While supplies last!



This week Thursday Nights at the Bandstand features Unionville Present's own and local favorite the Tone Dogs with a great mix of slammin' Texas rock 'n blues!! Another great night of music at the Bandstand not to be missed!!



5

facebook.com/thevillagegrocer.unionville 4476 16th Ave. (Just W. of Kennedy) 🐨 instagram.com/thevillagegrocer

www.thevillagegrocer.com



Reg. \$16.95

UReport Submit to: newsroom@yrmg.com