

After denying grant, council waives fees for Terry Fox Run

BY ALI RAZA
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Whitchurch-Stouffville town council passed a motion to waive fees for the Stouffville Terry Fox Run on Tuesday night.

The total in-kind donation stood at \$3,760 and was a combination of fees charged by the town for specific services including a downtown banner to promote the run, barricades for the route and the rental fee for Memorial Park.

Stouffville Terry Fox Run committee chairperson Stacey FitzPatrick says "we're super happy about it," as the run is just over a week away.

The committee first requested a grant of \$2,300 from council early in February. The grant was denied on the grounds that donating to the charity was an "individual choice," Councillor Rick Upton said.

"I don't know it's up to us to take the taxpayers' money and donate it to cancer," he added in February.

A similar event, the Stouffville Dash for Diabetes, had its request of \$1,400 to cover policing requirements approved in the same meeting in February.

The Terry Fox Run, however, did receive a grant from town council in 2015, along with Dash for Diabetes.

Upton told FitzPatrick at the February meeting



RICK UPTON: Councillor comes through on pledge to raise money for run.

he would "commit personally to raise the money."

FitzPatrick confirmed that in addition to council waiving the fees, Upton also helped the committee raise money as earlier assured.

"He (Upton) went out and got some donations for us," FitzPatrick said. "It's wonderful and we're happy for the support."

The 36th annual Stouffville Terry Fox Run is set for Sunday, Sept. 18.

The run will begin at Latham Hall in Memorial Park.

Close to 1,500 people are expected to participate.

In 35 years, the Stouffville Terry Fox Run has raised \$1.7 million for cancer research.

To register, visit terryfox.org/run or www.facebook.com/StouffvilleTerryFox

Our theme this week is a culinary trip to ITALY. I have had the great pleasure of doing this trip a couple of times, and I am continually impressed by their pure and simple approach to food. You can usually identify all the ingredients, and as the ingredients availability evolves through the seasons, the cuisine has as well. Please enjoy our offerings this week, they are faves of ours.

FRESH CALIFORNIA STRAWBERRIES \$1.99 /TUB

These are nice late season California berries. One pound tubs, featured at

...ITALY COMES TO AISLE FOUR! BRANZINO!

We'll start with **Rustichella Gnocchi**. This is great with our own pesto (Thomas' actually) or a quick sage and butter sauce. When you are in the store, ask Mariella about "Thursday Gnocchi" in Italy, just sayin'! **Regular is \$6.99/pkg. And we've knocked it down by \$2.00 OFF**

Next up is **Louise Prete's** range of **Tomato Sauces**. Flavours are Basilico, Peperoncino, Amatriciana, Puttanesca and Soffritto. They are locally made and slow-cooked in small batches. **Reg. \$8.99, and we've knocked the price down as well. Very definitely worth a try! \$2.00 OFF**

Next, we'll have **Sarafino's Risottos**. On a previous trip to Italy, I went with my brother-in-law to the farm where this is grown, harvested and prepared. One of his bucket list items was to drive a combine and they had the biggest John Deere combine that either of us had ever seen - and his wish came true. The dinner in the mountains after was equally impressive. Four flavors... Saffron, Vegetable, Truffle and Rosemary. **Regulars vary from \$6.99 to \$8.99, but as our previous items, we'll trim per unit. \$2.00 OFF**

And lastly, we'll have a feature on my son **Thomas' Pesto**. He very carefully does over this (think Doreen) and he's too humble to expound on this, so I will... "it's really good!" Size is 250ml, **Regular is \$9.95, and the saving will be too! \$2.00 OFF**

And... it's the ultimate way to dress Gnocchi!

I first met these fish swimming around the harbour of Puerto Sotogrande in Spain, a lovely spot within sight of Gibraltar - and the golf course of Valderrama. Our next meeting with them was at dinner the next evening and they had been baked on a bed of sea salt - and they were delicious! It's a European version of striped sea bass, and you'll get them whole, ready to bake or B.B.Q. - just like we had them in Spain. **\$9.95 /LB**

WHAT'S THE BUZZ?

Just in time to cook your veal chops, the Queen Bees have a deal happening on Paderno Commercial Quality Fry Pans. They are called "EcoPans," and the short meaning is that they are ceramic and safer than teflon. Oven safe to 450°F, and available in a set of 2 - one being 8" and the other 10". **List is \$189.99, and they are \$79.99 featured \$79.99 FOR THE PAIR**

WHAT'S COOKIN' AT THE DELI!

We'll start with my **Bruschetta Pasta Salad**, something that began as a staff lunch item in the previous store. We have always made Bruschetta, but when you combine it with pasta, in this case fusilli, you get an amazing salad, or if warmed, dinner. I find that you need to add a few of those Italian pitted olives and parm, and it's even better. **Reg. \$1.99/100g and featured at 1/3 OFF**

Our next item will be **Minestrone Soup** - an Italian version of a fridge-clearing brawl. You've almost everything going on in here. **Reg. \$8.95 per 900ml and featured at 25% OFF**

Next, there will be **Cannelloni al Formaggio** - this would be those large tube noodles stuffed with fresh cheese in a fresh tomato sauce. These come in an 8"x5" pan - and truthfully, I probably wouldn't want to share it, so get two! **Featured at \$7.95 /PAN**

Following this, we'll have **Chicken Cacciatore**. This is a lighter dish with chicken breast, onions, garlic, peppers, and fresh tomatoes. They will be in 4"x5" foils. **Reg. \$9.95 ea and we've saved you couple of dollars here. Now \$7.95**

Our Sous Vide feature this week is **Medaglione di Filetto di Vitello**. Translation is Veal Tenderloin Medallions in a Porcini Mushroom Sauce. What you do is place the bag in boiling water for 10 to 12 minutes - and pronto! A restaurant meal on your plate without the trouble of preparing it. Available from Fri. to Sun. **Featured at \$6.99 /100G**

Our Salad Dressing feature this week will be our **Caesar Dressing** which will go great with our romaine hearts, grilled or au naturel. **Reg. 5.99/250ml. Featured at \$3.99 EACH**

WHAT'S FOR DINNER?

We'll have two items from our frozen section; the first is our beauty **Corn Chowder** in the 900ml size, and the second is an **Italian Style Meat Balls**. As I write this, I don't recall whether there are 6 or 8, but they are large enough to make an amazing meat ball sandwich, or adorn your plate or spaghetti. **Regular are \$8.95 and \$16.95 respectively, and both of these items will be featured at 25% OFF**

GREEK FIGS BY THE CASE

These are **Black Greek Figs**, all neatly tucked in a case - 11 in all, so they are **\$9.99 /CASE**

WHAT'S FOR LUNCH?

I remember all the way back to my elementary school, there was this one kid who would have a **Tuna Salad Sandwich** for lunch every single day. I vividly remember the pungent smell, and I wondered how on earth people ate that stuff. It wasn't until years later that I realized that not all Tuna Salad is made equal, and that our homemade Tuna Salad is as good as you'll find out there. Way better than that awful stuff my buddy's mom would pack him. So we'll be featuring our take on a Tuna Salad Sandwich, made on sliced ancient grain bread with red onion, avocado, red pepper, lettuce and mayo. **\$5.99**

Sunday Brunch will begin with our **Minestrone Soup**, followed by either **Beef and Mushroom Stew**, **Chicken Breasts with Pesto** or **Fusilli Primavera**, with either rice or mashed, tea or coffee, and as always, a mini dessert - more if you need! **Served from noon till 2. \$11.95 PER PERSON**

FORMAGGIO!

We'll start with **Parmigiano Reggiano**, which is, simply Parmesan from the area of Reggio Emilia. There are specific rules that govern the production of this cheese, and in short, it is made during the lushest season of pasture only, from milk from a certain type of cows which graze within a certain area. Off-season, or parmesan from different areas is usually marketed as 'Padano.' The minimum aging of this cheese is two years, but this is aged 48 months, which further develops its flavour. It's available either by the chunk (**Reg. \$5.99/100g**) or grated (**Reg. \$6.99/100g**) and it will be **25% OFF THIS WEEK**

Our second choice of cheese is **Asiago** from Italy. It as well is an aged cheese, and although for centuries was made with sheeps milk from the Asiago Plateau (North of Venice), the last century saw a change to cows milk. Its origin and a process is also protected by law, and its flavour varies somewhat dependent on the extent of aging during the making. We love Asiago as well, and in our opinion, it's as great on pasta (or nibbling) as Parmesan. **Regular is \$5.49/100g. And 25% OFF featured at**

And as a little postscript, I will quote Mariella... "Think pears; figs and an amazing glass of Barolo or sparkling Prosecco."

VEAL CHOPS

These are Rack Veal Chops whose bones have been 'frenched', and then we flatten them much as you'd thin out a veal cutlet. You then bread these Milanese-Style (flour, egg, breadcrumbs), brown them in your fry pan (half olive oil, half butter), and finish them in your oven. Cathy and I first had these at Giannino Restaurant, an iconic eatery in Milan. They fill the plate so bring an appetite to the table, they are phenomenal! We'll have detailed cooking instructions so you can't possibly go wrong with these. **Featured at \$19.95 /LB**

PIZZA PIZZAZZZ!

Our promo pizza will be **Quattro Formaggio** - Four Cheese - and those cheeses are... Gorgonzola, Asiago, Mozzarella and Bocconcini. Real good stuff, 12" size, cooked or ready-to-cook. **\$10.95 EACH**

HOT OR MILD ITALIAN SAUSAGES

We make these pretty much daily at the store, because taken together, they are the most popular sausages that we make. You'll find salt and pepper for sure, rosemary, fennel and for the hot, a good amount of chili pepper flake. **Reg. 5.99/lb. 25% OFF**

WHAT'S BAKING THIS WEEK?

I have always been a bit wounded when I am referred to as a 'Mange Cake'. It always occurred to me that Italians enjoy dessert as well, and that perhaps many of Italian descent didn't get a chance to try the really good stuff, like the five items following. Perhaps it was the way that I always ate dessert first, I don't know. We're making...

Limoncello Custard Squares - When these are available, it's usually only on weekends, but this is your lucky week. Cliff, our major baker guy, makes the puff pastry, and then it's covered with limoncello-laced custard, followed by diced fresh strawberries and whipped cream, and then topped with another layer of puff pastry and dusted with icing sugar. **Regular \$3.99 each.**

Tiramisu Cake - This has a collar of lady fingers, which surrounds 3 layers of vanilla sponge which have been soaked in Kahlua and espresso, this alternating with the creamy tiramisu filling, then finished with chocolate shavings on top. And as tradition dictates, it's tied with a ribbon. **Regular \$25.95**

Traditional Layered Tiramisu - This has alternating layers of cream and espresso-soaked lady finger cookies. The aforementioned cream is sabayon that has been whipped with mascarpone cheese and whipped cream, then all dusted-up with cocoa powder. This comes in containers, **Regular \$7.99 each.**

- And lastly, **Amarena Cherry Flan** - This is a shortbread crust filled with almond cream which has been studded with the best little Italian cherries known to man (or bird) and then liquid custard (crème Anglaise) poured over top and baked to perfection. **Regular here \$24.95.**

All these items will be featured at while supplies last! 25% OFF

Amaretto Crème Brûlée - Amaretto is the classic Italian Almond Liqueur, and we add it to that beautiful custard to make these. They come in returnable-for-refund ramekins, and are flamed as you get them. **Regular \$4.50 \$1.00 OFF (including deposit).**

ANDY BOY ROMAINE HEARTS

This is what you'll need for a great Caesar or... my **B.B.Q. Romaine Salad**. This salad is so easy, and it's a show-stopper! Most of your guests won't believe it! **Featured at \$1.99 /PKG**

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