Tourney supports homeless

Stouffville's women's hockey team for charity, Hockey Helps the Homeless, is aiming to raise more money than the men's team.

Hockey Helps the Homeless, a charitable organization in its 20th year, organizes hockey tournaments to raise funds for homeless support agencies across Canada.

Dallas Hegland, Stouffville resident and member of the women's team, says it's the second year her team's participated and her fourth year as a participant.

"Our goal this year was to get more money than the guys' team," Hegland said. "We decided to get as much money as we can for donations so we organized a fundraiser dance.'

Though the tourna-

support a charitable cause

at Stouffville's CrossFit

Crux this Saturday, Oct.

pating in CF|24, a charita-

ble event that aims to raise

money in support of Spe-

cial Olympics Canada. To

date, the charity has raised

funding athletic competi-

tions and youth programs

for individuals with intel-

CrossFit Crux members

will perform a 10-minute

"workout of the day" every

hour on the hour for 24

consecutive hours. Last

year, \$5,000 was raised

online or come to the gym

and donate," said CrossFit

Crux owner Cindy Allin-

son. "If someone wants

"People can donate

Six teams of three from

All proceeds go toward

\$150,000 nationally.

lectual disabilities.

from Stouffville.

CrossFit Crux is partici-

Work out for Special Olympics

Flex your muscles to to come and work out

ment is on Nov. 18 at the Angus Glen Community Centre in Markham, Hegland and her teammates are holding a fundraiser dance at the Stouffville Legion on Oct. 21.

Cover for the dance is \$15 and it runs from 8 p.m. to 12:30 a.m. All proceeds from the dance and the tournament will go to 360 Kids, a Richmond Hill-based agency helping homeless and at-risk youth.

The total goal for Markham/Stouffville's tournament is \$200,000 split between men and women at \$150,000 and \$50,000 respectively.

To donate to the women's team, visit http://bit. ly/2dYW5AS

To donate to the men's team, visit http://bit. ly/2dYWcwi

for two hours, that's fine

too, we're just asking for a

Special Olympics athletes

from Stouffville, Aurora

and Newmarket will also

participate. CrossFit Crux

is located at 118 Sandiford

this is because one of our

members, Dan Banks,

works very closely with

Special Olympics ath-

ball and softball for special

needs athletes in Aurora

and Newmarket and is

also a member of Cross-

Fit Crux. Ten teams signed

up last year, but this year

Allinson said there are 24.

or to donate, visit cf24.org.

For more information

—Ali Raza

Banks coaches basket-

letes," Allinson said.

"The reason we started

Drive, Unit 2, Stouffville.

Thefirstworkoutbegins at noon on Saturday, where

small donation."

chicken breasts which we flatten out and bread with our specially seasoned crumbs. They are a really quick and easy meal that works good with almost any side (think Napa Slaw), or simply slip them into a bun for a meal on the run! Reg. \$12.49/lb.

We've arranged a feature on Fresh Tilapia from our fish counter. It will be available either au naturel, with lemon and dill or with a Cajun blackened spice. \$Q95

PASS THE

This week we'll have 'Red Leicester' cheese for you. Historically this was made with cow's milk in the Leicester area of England, and, like cheddar, was coloured with carotene....the agent-orange of carrots. The white variety was a wartime expedient due to shortages, so the 'natural' one is actually reddish. It's cheddarlike but somewhat crumblier as it ages, and it's a bit more delicate. It's a great companion of red wine, Merlot especially. Regular \$5.29/100g, and featured this week at

OFF

DRISCOLL'S

after what seemed like an eternity of high prices, they have moderated to the point that making a raspberry pie makes sense.....or simply au naturel might work, too! \$299

DEL MONTE

These are super-sweet pines from Costa Rica. We bought the largest size this week - 6's - and they are too big to fit in our coring machine, so you'll have to slice them at home.

be our Blue Steak Pizza. It's got blue cheese, grilled steak strips, mushrooms and tomato sauce. 12" size

Featured this



WHAT'S COOKIN' AT THE

Our salad feature this week will be our Black Bean Couscous. There are a lot of moving parts here, and they meld well. You'll find this on the light side, refreshing and flavourful. Reg. \$1.69/100g, and featured this

Next, we've made a Cream of Cauliflower Soup. We use chicken stock, Yukon potatoes, carrots and celery and the cauli, of course! \$8.95/900ml. Featured at - and it should serve 4.

Following this, we'll have Kulam's Butter Chicken. We use boneless chicken breast cubes, with sweet onions, garlic, ginger, coconut cream, tomatoes and spices. I love this primarily because it's full of that exotic flavour without being overly spicy or hot. Serve this with basmati rice. **E**% Reg. \$9.95/4x5 foil, and featured

This week we're going to be demonstrating and sampling our Sous Vide offerings on Friday and Saturday. For this occasion, we are bringing Basil Glezakos from the meat room in the basement to sample our fare, and give you a "Basil Buck" towards your purchase. Here's a guy who never met anyone that he didn't like, and any food that he didn't like, either. We'll be warming and serving a number of our dishes to give you an idea of how easy this format is, and how delicious, as well.

And lastly, our Salad Dressing feature will be our Brandied Cranberry Dressing. It's a bit sweet and sour, and me thinks that this is especially great with Boston lettuce. \$5.99/250ml. Featured this

We'll have some of our local Broccoli on feature this

might be the last of the best, so get

your greens while they are good and

close at hand!

We'll be featuring one of our regular wraps this week, my personal favourite wrap as a matter of fact, and one of Grethe's creations, our Smoked Turkey & Brie Wrap. On a large tortilla, we put shaved Black Forest turkey, spinach and romaine, sliced Granny Smith apple, dried cranberry, double creme brie cheese, red onion and lemon aioli.

Sunday Brunch will begin with our Cream of Cauliflower Soup, followed by either Beef Stroganoff, Penne Carbonara or Chicken Breast with a Mushroom sauce, with either rice or mashed. tea or coffee and a mini dessert, all for \$11.95 ea. Served from noon

week. The first is our well-known Carli in the 750ml size, and the other is the lesser known GIANNI CALOGIURI AFFIORATO variety in the 250ml size. The Carli would be better used for salad dressing and the like, while the Affiorato would be a special occasion choice for more delicate use. Both are regularly \$19.95 each, and OFF both will be featured at

SAN MARZANO

These come tinned in a 796ml size, from the San Marzano area of Italy, and have the reputation of being the best tomatoes for sauce. So....if making sauce or soup is in your feature, this is your chance. Regular \$6.49 each, and featured at

WHAT'S FOR

From our Frozen Selection, we'll have our Corn Chowder Soup and our Italian-Style Meat Balls. The soup is thick with ingredients - pretty much a meal in-a-bowl, while the meat balls will adorn a plate of spaghetti, fill a sandwich, or simply serve them with rice - very versatile and

flavourful. Regulars are \$8.95 and \$16.95 respectively, and both will be featured at

ENGLISH BREAKFAST

I have just returned from a trip to Northern Ireland, and I must say that I tried many of the sausages on offer. In my opinion, and in that of my golf-mates, ours are still better. We've doctored the recipe for this week a bit; we'll have our regulars and some with maple. Reg. \$6.99/lb.

LOTS (

We received another load of pumpkins yesterday. Lots of choices! The very large ones are especially nice, but we've got mediums, smalls and very tiny, too!

WHAT'S

We're going to be baking with Apples, and we'll start with one of my all-time faves; our CARAMEL-APPLE CHEESECAKES - We start with a shortbread crust, piled in the cheese filling with ribbons of caramel and lots of cooked, spiced apples, and then finish with shingles of apple slices and caramel glaze. The big trick here is to serve this slightly warmed - no kidding! You will thank me! Two sizes, Reg. \$18.95 and \$29.95

CARAMEL-APPLE BUTTER TARTS - These are equally decadent! The pastry shells are filled with our butter tart filling, then with a generous amount of our spiced apples, and then after baking, they are drizzled with ribbons of caramel, just to be sure that we've achieved the decadence factor. Reg. is \$9.99/pack of 6

APPLE-PECAN COFFEE CAKES - These are Cliff's (our big baker) famous coffee cakes, made with fresh sliced apples, apple cider and pecans baked-in. When they are done, we give them a touch of caramel love. You'll find that these are just as good, if not better, on the second day. Reg. \$19.95 each.

APPLE TURNOVERS – We use our own puff pastry to make these and over-fill them with apples and cinnamon, then finish them with a dust of coarse sugar. Reg. \$3.99 each.

All these items will be featured this week at

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

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