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On The Road in Whitchurch-Stouffville
is the Monthly magazine of the Town
townofws.ca/otr

INSIDE MARCH

No.37 | 2020

Mayor's Dinner
& Awards Gala

TRAVEL EXPO 2020

Ed makes the
Hall of Fame

BEST
Restaurants

Schedule For
Lifelong Learning

FOLLOW THE
Branding Initiative

ISSN 2563-058X



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FROM THE EDITOR

On the Road in Whitchurch-Stouffville (OTR) is the Monthly magazine of the Town. The purpose of it is to communicate with residents, promote local businesses, support agriculture, develop tourism and most importantly, build community.

Thanks to a tip from Patrick Lannigan, we now have a International Standard Serial Number (ISSN), as seen on the front cover. The ISSN is a unique code for identifying serial publications such as periodicals, magazines, journals, newspapers, annuals, and monographic series. It provides an efficient and economical method of communication between publishers and suppliers.

The March edition of OTR is dedicated to Savour Stouffville, which marks a time to celebrate our culinary treasures. This year, we dedicate the event to an assessment of our many new restaurants, and a celebration of our top restaurants, in addition to stories about food and events.

This issue of OTR features or mentions 58 local businesses and 10 community events. Eleven of the pages qualify as Tourism, while three of the pages are dedicated to defraying costs (Advertising). Please give the Advertisements a discerning once over, as they support you receiving OTR free of charge, delivered to your mailbox. [i]

David Tuley, Editor | david.tuley@townofws.ca

Photography on the Cover, and on pgs.12 & 14 by Dennis Hristovski

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NEWSFLASH

19 on the Park Presents (movies)
Jojo Rabbit is a World War II satire that follows a lonely German boy whose world view is turned upside down when he discovers his mother is hiding a young Jewish girl in their attic (March 10, 2pm & 7pm). In Queen & Slim a black couple are pulled over for a minor traffic infraction. The situation escalates when the man kills the police officer in self-defense (March 24 & 31, 2pm & 7pm).

19 on the Park Presents (live theatre)
Cash: World's Most Authentic Johnny Cash Tribute. Country Music legend Johnny Cash is Authentically recreated by award winning tribute artist Paul Anthony and his boom-chicka-boom Tennessee Three CASH Show Band. (March 28, 8pm).

www.19onthepark.ca 905-640-2322

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Council wants Bruce's Mill designated

2020 Operating Budget passed; Highway 48 changes on the horizon?

Glenn Jackson, Contributor

This is a monthly column summarizing recent Whitchurch-Stouffville Council decisions. Subscribe to our eNewsletter for more detailed information: eepurl.com/cKPNgg

Bruce's Mill Heritage Designation.

Located on Stouffville Road between Kennedy Road and Warden Ave., Bruce's Mill is a cherished reminder of days gone by. The mill, along with a farm, stands within the 108-hectare Bruce's Mill Conservation Area, and represents a formative period in the history of Ontario's agricultural development and settlement.

The timber-frame mill that stands today was erected next to the Sherk flour mill in 1858 by Robert and William Bruce, who named it for their former home near Carrick Scotland. The mill expanded over time and transitioned from wheel to turbine power before 1900.

Alexander Bruce ran the mill until 1961, when it was purchased by the Toronto and Region Conservation Authority, by which time it was associated with a farm on either side of the creek. The Bruce House, possibly Alexander Bruce's principal residence, has design value for its unique Gothic Picturesque cottage style and craftsmanship.

On February 4, Council issued a 'Notice of Intention to Designate' for Bruce's Mill and the farm house.

If no objections are received by March 10, 2020, Bruce's Mill will be recognized as a property of "cultural heritage value" and be designated under Part IV of the Ontario Heritage Act, R.S.O. 1990, c. O.18.

Highway 48 Visioning Exercise. Town of Whitchurch-Stouffville staff are undertaking a joint study of Highway 48 with the City of Markham. This study encompasses the land south of Stouffville Road, west to McCowan Road south to 19th Avenue. It also includes the SmartCentre lands of which Walmart, Canadian Tire and Winners.

This 'Visioning Exercise' will explore themes of connectivity along the corridor including the creation of an effective urban/rural transition. The exercise is hoping to create of a sense of place and to produce a preferred land use scenario for future development.



ABOVE: Bruce's Mill, pictured above from 1929, was constructed in 1858 by Robert and William Bruce. The mill still stands today as part of the Bruce's Mill Conservation Area on Stouffville Road at Warden Ave. The mill, along with the associated farmstead believed to be the home of Alexander Bruce, has been recommended by Whitchurch-Stouffville Council to be designated under the Ontario Heritage Act.

At the February 4 meeting, Council received an update on the exercise from staff. Staff submitted a proposed work plan addressing the key components, including an environmental analysis, a transportation analysis, a servicing analysis, and producing land use concepts/scenarios.

The work program for the study has been organized into three phases – Background, Preliminary Scenarios and Preferred Scenarios. The work program includes extensive public consultation between the Town, public, landowners and other agencies but dates for the public consultation are yet to be confirmed.

When the visioning exercise is completed, next steps will be identified including the identification of any required policy amendments, required studies, zoning, and community benefits.

In addition to the Highway 48 Visioning update, Council endorsed Flato Development's request to the Province for a Minister's Zoning Order in hopes of one day building a

358-dwelling subdivision on the west side of Highway 48 just north of Dickson Hill. The subdivision would straddle the Markham/Whitchurch-Stouffville border and be opposite Dickson Hill Road.

When fully realized, the Highway 48 corridor could evolve to be a vibrant "Mixed-Use Centre" offering a diverse range of housing, retail, and employment options connected by a network of streets and open spaces that provide linkages to neighbourhoods and community facilities.

Operating Budget passed. At the February 4 Budget Meeting, Council passed the 2020 Operating Budget in the amount of \$59,510,130.

The Town's portion of a residential tax bill includes a 5.38% tax levy increase. This levy includes 2.38% for day-to-day operating expenses and 3.0% capital levy.[i]

COUNCIL MEETINGS:

Generally, 4 p.m. or 7 p.m. every other Tuesday in the Council Chambers, 111 Sandiford Drive, Stouffville. Listen live: townofws.ca/cmlivestream. Live tweets: @ws_townhall

Lifelong learning

Harry Renaud, Contributor

In the Fall of 2017, my wife invited me to attend a lecture at Angus Glen Golf Club, under the auspices of Third Age Network (TAN), to hear a presentation about the sun. There were nearly 300 adult people at this excellent lecture on a Monday morning!

On our way home we got to thinking about how can this be done in Stouffville and would it be successful? I contacted some friends and to my delight found a keen interest in forming a committee to examine how we might organize such an interesting event. Within days, Charlotte Cave, Gail and Bob Priestman, Norma Card, Jim and Marlene Gillies and my wife Barbara and I met to put wheels in motion.

We needed a web site, a venue, speakers, marketing plan, online payment plan, banking, etc. We were blessed to have Shonna Froebel of the Stouffville Public Library and Carole Langford, who brought her experience with the Aurora LifeLong Learning group and on the executive of TAN, join our committee. A sub group of the committee set out to find speakers. Our speakers must be experts in their field, bring a power point presentation to support their lecture and be referenced as an interesting presenter.

While that was underway, we designed a web site, secured a venue to hold a budgeted capacity of 125, developed a marketing plan and ticket sale program for the Stouffville community and manage the audiovisual requirements of the presentations.

We were all volunteers scrambling to deliver our first session of six lectures in the Spring of 2019. Our goal was to attract 125 attendees. We made an agreement with Spring Lakes Golf Club to host the series of 6 consecutive lectures on Monday afternoons, starting in April 2019. Our first roster of speakers was quickly determined:

Jo-Anne McArthu - *Animal Rights Activist*

Thanh Campbell - *Author, Orphan 32*

Carolyn Harris - *Royalty in the 21st Century*

Adam Chapnick - *Canada and the World*

Lee Bartell - *How Music Affects the Brain*

Martin Galloway - *Gardening and Environmental Health*

Subscription for our initial series blew past our expectations and grew to 246. This was very exciting but created a venue space issue that forced us to move to a larger venue. The Fall Session would be held at the EastRidge Mission Church auditorium on 10th Line, which has a fixed seating capacity of 325.

Our speakers for the second session, which started in October 2019 were:

Michael Crabb - *Toronto Star critic, Dance in the Movies*

Dr. Guy Proulx - *The Aging Brain*

Ken Weber - *Wives of Canadian Prime Ministers*

Dr. Philippa Sheppard - *Shakespeare and Religion*

Dr. Mike Daley - *The Music of Leonard Cohen*

Barbara Dickson - *Bomb Girls, Trading Aprons for Ammo*

The reaction to this series of lectures was most positive and our attendance for each lecture grew to 264. The Spring Session will commence on April 6 and we expect to attract a registration greater than 300 but our seating capacity is 325. Tickets can only be acquired online (www.lifelonglearningstouffville.com) and only for the full series. The cost is \$55 for a full session of 6 presentations. Each session consists of a lecture (one hour) an intermission and the Q&A with the speaker for 30 minutes. The lectures start at 1:30 PM and the event is over by 3:30 at the latest.

SPRING 2020 SPEAKER LINEUP

April 6 | Dr. Julia Zarankin - *St. Petersburg and The Hermitage*

April 20 | Ted Barris - *Rush to Danger, Medics in the Line of Fire*

April 27 | Erin Piotrowski - *Detective Fiction*

May 4 | Dr. Mike Daley - *The Birth of The Beatles*

May 11 | Brian Carlile - *The (not so) Young Persons' Guide to the Orchestra*

May 25 | James Lockyer - *Wrongful Convictions in Canada*

LIFELONG LEARNING STOUFFVILLE
www.lifelonglearningstouffville.com



Dr. Mike Daley will deliver *The Birth of The Beatles* on May 4

2nd Annual TRAVEL EXPO

by David Tuley



PHOTOS from top: (1) On the Rocky Mountaineer you can travel from Banff to Vancouver through the legendary Spiral Tunnels, traverse the Continental Divide, and be inspired as you wind through mountain passes and dramatic canyons. (2) The Sandals Royal Caribbean Resort and Private Island is a small and intimate adults-only resort on a private offshore island. (3) Peruvian Rivers & Rainforest Discovery is one of the many river cruises that Uniworld delivers. Riverboat luxury is the experience aboard the *Aria Amazon*, featuring only 16 - 250 sq.ft. staterooms, each with room-length floor-to-ceiling picture windows.

Everyone is welcome at the 2nd Annual Travel Expo. It takes place at the Spring Lakes Golf Club. Admission and parking is free; however, you must pre-register. Maria Miserendino of Travelpoint Stouffville, located Downtown across from The Meat Merchant and Tulsi Food Experience, has organized the event.

Maria has lined up 24 suppliers, including tourism boards, resort groups, cruise lines, air and rail providers, and hotel chains. You can expect to see Air Canada Vacations, Sandals and Beaches Resorts, Rocky Mountaineer, Myrtle Beach Convention and Visitors Bureau, Barbados Tourism, and Uniworld Boutique River Cruises, amongst many others.

In addition to the opportunity to question specialists about travel, there will be six 25-minute presentations by select suppliers. At a time when many may be rethinking their travel plans, the Travel Expo by Travelpoint brings knowledge and resources to our doorstep.

APR
04

10AM-3PM

SPRING LAKES
GOLF CLUB

ADMISSION
FREE

PRE-REGISTER AT:
travelpoint.ca

PRESENTATION SCHEDULE

10:30-10:55 am | **Rocky Mountaineer**

11:00-11:25 am | **Carnival Cruise Lines**

11:30-11:55 am | **Sandals and Beaches Resorts**

12:00-12:25 pm | **Barcelo Hotels**

12:30-12:55 pm | **Globus Tours**

1:00-1:25 pm | **Trafalgar Tours**

fast eddie revisted



fast eddie revisted

Ed Hakonson, local resident, employer and business owner was one of seven inducted into the Candian Motorsport Hall of Fame during the Canadian International Auto Show on February 15, 2020. Ed co-founded of the Canadian Snowcross Racing Association. He began racing snowmobiles in the late 1960's and recorded multiple wins in the 250cc class before being recruited by Arctic Cat and becoming one of their first factory backed racers competing in Canada and United States.

In 1976, he took his snowmobile and completed one of the longest open water crossings in Canada at the time, an event televised on Wide World of Sports. In 1983 he started his own clothing company Choko Design which became an important supplier of driver branded merchandise and allowed him to sponsor and mentor CASCAR/NASCAR Canada Championship driver Peter Gibbons. A NASCAR team owner since 2001, Ed Hakonson has been a driving force both as an owner and as a builder in the lives of numerous Canadian racers.

Below is a script interview borrowed from the Fast Eddie website. The video was produced by Fast Eddie. It can be viewed on the Fast Eddie Speedwear website.

fasteddiespeedwear.com



Ed Hakonson in 1956. The brace on his left leg is the result of a fight with polio. He later became the Easter Seals "Timmy".

"I could drive at 150 miles an hour all day and it would not bother me. I just love speed. Over the years I've owned about 180 cars. Some of those were muscle cars - everything from a '67 Chevelle, big block cars, to little exotics. I've had a lot of corvettes."

Standing beside his race car, Ed says, "There's competition here. There's our mindset against your mindset to see who can come out with the fastest car the best driver and win a championship so those kinds of things are what drive me."

Ed Hakonson loves cars... and loves to race. His love for speed formed because he was "forced" to go slow. At 3 months old Ed contracted polio, destroying his left leg. Between age of 9 and the age of 13, Ed endured 13 surgeries.

"From early on in school I was always a target of being knocked down, being pushed over. I was being picked on by somebody that would not stop and so I became physical, I un-did my brace, took it off, and when that person came to bully me again, I used my brace in a violent way," said Ed.

Then Ed's life turned for the better. The ten-year-old was selected to become the Easter Seals "Timmy" - the charity's ambassador. His mission was to help children with disabilities. "That was a surprise to me, I was pretty much

a little hellion up until then." He met the Queen, Prime Ministers and celebrities, but it was legendary wrestler "Whipper" Billy Watson who gave Ed confidence, hope and determination.

"He also took a little bit of a chip off my shoulder that I got from being bullied he just said stop feeling sorry for yourself and you need to start understanding what your position is in life." As a farm-boy, Ed learned to build, fix and race cars and snow machines, being obsessed with the thrill of going fast.

"I never wanted to be second. Because when I'm walking down the street, I have no choice but to be second because I can't walk as fast as you can. However, when I was on a piece of machinery, it kind of equaled the playing field," said Ed. "If you can't run you start looking at other things you can do. My left leg was bad, but the right leg was good, and so right leg is what hits gas pedal. The left brakes - I had a lot more fun hitting gas pedal than break."

The nickname Fast Eddie came from race competitors who watched the so-called crippled kid winning races. Ed Hakonson was named to the Canadian Motorsports Hall of Fame in February 2020.

But interestingly, he also had a love of design. In 1983, he founded Choko Design, which manufacturing tire pressure gauges for

dirt bikes and ATV with special tire inflation requirement of under 3 lbs. He also had a flare for design and he expanded his business to design and manufacture his own line of high quality and fashionable snowmobile suits.

Ed ventured into licensed apparel and became a designer, manufacturer and distributor of automotive based apparel for some of the industries top companies, including General Motors, Snap-on Tools, Dodge, and Ford. "We have been in business 37 years, so there's no doubt we have sold over 100 million garments, accessories, clocks, gloves, and jackets."

Now the time has come to put Fast Eddie's own name on his celebrated and edgy designs. "We wanna build our own brand that's on the outside of the garment, not on the inside of the garment. And with our own brand, we feel that we can give back also. And my choice for giving back is with The Easter Seals," says Ed. "I believe Easter Seals needs to have some more support. They don't have any government support they rely on donations. I'm sure it's my purpose to persevere. Bank accounts come and go, integrity won't," says Ed.

"Unfortunately, in some ways, and fortunately in other ways, umm, I've never lost it - I still love speed," concludes Ed. [1]

Branding Initiative enters second phase

PUBLIC TO BE ASKED “WHAT IS STOUFFVILLE’S REPUTATION?”

Glenn Jackson, Contributor

Everything has a brand. The shoes you wear have a brand. The store you bought them from has a brand. The shopping center that store was at has a brand.

Even you have a brand.

A ‘brand,’ by definition, is the reputation something has. Towns and cities all around the world have a reputation. Las Vegas’ reputation, and thus its brand, is gambling. Paris’ brand is romance, and Rome’s brand is history. These are a set of *intangible* assets that help define a place.

City brands (also called “place brands” or “community brands”) can be influenced by several factors. For example, Las Vegas’ brand is gambling, but through their marketing and advertising, the city can influence how you think of gambling, and thus the city itself. This ‘influencing’ is commonly done using *tangible* assets, such as attractive colours, logos, typography, photography and other visual insignia. These insignias make up our (fully controllable) ‘brand identity.’

Coca Cola, Amazon, Nike, Apple, and every other company, do the same thing. They want you to think of them in a positive light that would make you spend your money buying their products.

Last year, the Town of Whitchurch-Stouffville started an exercise to re-brand the town. It is a five-phase project expected

to conclude later this year with a refreshed, vibrant image to portray and market to the world.

Phase One of the Town’s “Branding & Corporate Identity Initiative” was completed in December with Council deciding that henceforth, the Town will be called “The Town of Stouffville.” The official (i.e. legal) name is still Whitchurch-Stouffville, but we will be called Stouffville in all marketing, advertising and branding moving forward.

Community branding and marketing is more than a compelling logo, good promotional sales pitch, a new website and communication materials. It is a synergistic process of engagement and partnership building. Our outcome will be to develop a brand identity that not only our residents and businesses support, but also tourists and investors. It will be a whole new way of portraying ourselves.

The need to create and manage our town’s brand is more important today than it ever has been. One just needs to look around the GTA to see many aspects of competition. Businesses are moving to one location because of effective transportation routes, people are moving to others because of ample forest and greenspace, investors are interested in locations with affluent populations.

The reasons to brand our town (and creating effective marketing afterwards) to address these concerns are twofold: 1) a town needs to

WHY ARE WE IMPROVING OUR BRAND?

- it helps put our community on the global, regional and national map
- it increases a sense of local identity, well-being and pride
- it helps attract new businesses, industries, investments and high profile events
- it draws in new populations and a diversity of skills and talents
- it increases tourism
- it develops and maintains a clear and consistent sense of community identity and messaging for the outside world, and
- it supports coherent local development efforts overall as physical, social, economic and cultural sectors come together to deliver our brand promise.

let the public know what they have to offer, and 2) to let the public know that their offerings are better than the neighbouring town.

A well-executed community branding and marketing exercise can be a vital and empowering process of local democratization, active citizenship, and participation.

Phase Two has just begun and consists of determining what our brand is. We will be answering the question “what is our reputation?” We need to know what people think of us. To do this, we will be conducting interviews, workshops and Open Houses to solicit citizens’ opinions. An online survey will be launched on March 23 at cometogetherws.ca. Public Open Houses will be conducted at the end of March or early April.

Phase Three will then take that information and formulate a new brand image that makes Stouffville attractive and a welcoming place to do business, live or visit.

This phase will be completed by the summer with a launch aimed for late summer or early fall.

For more information about the project, and to fill out the survey later this month, go to cometogetherws.ca/branding-corporate-identity^[1]



Mayor's dinner & Business Awards Gala

The judging for the annual Stouffville Chamber's Business Awards is underway. "The business community of Stouffville is filled with many wonderful companies worthy of recognition. This year we will honour five at our business awards ceremony," says Executive Director Karen Wootton. The awards will be presented at the Mayor's Dinner & Business Awards Gala at Spring Lakes Golf Club.

Mayor Lovatt will make a short presentation. "I will review a vision for developing a vibrant and complete community and will dispel the demographic myths in Whitchurch-Stouffville – providing local businesses with more insight into their target markets," he said.



Nominees for New Business of the Year

Booster Juice

A new premium smoothie bar perfectly suited for those with an active lifestyle. It started with 8 employees; since they have grown to 11 in the inaugural year.

Get Social Daily

GSD teaches businesses how to use social media to grow their brand. They offer social media workshops as well as business coaching.

Nature's Gift and Organic Spa

A new spa that offers a full menu of therapy and services, including massage and a salt cave, and supporting Ontario retail items.

Seamless Health & Aesthetics

A health & wellness clinic focused on “Aging with Attitude”, dedicated to optimizing beauty, hormone health, joints and skin wellness.

Nominees for Small Business of the Year

Aquaman Pool Service

A family run, small company, offering pool and hot tub service, repairs, chemicals, part's and equipment; celebrating 28 years in business.

Bell's Automotive

Offering quality service and repair to all makes and models of cars and light duty trucks. Family run, since 2014.

Christina Cooks Catering Company

A full-service catering company that can come to your home or venue and cooking on-site. Also has a line of Artisan mason jar products.

Most Excellent Productions

MXP provides complete services for audio visual, multimedia, lighting, and staging for corporate and community events.

Travelpoint Stouffville

A full service travel agency, providing travel for families, corporate events, couples, golfing, extended family groups, and weddings.

Nominees for Medium Business of the Year

Progress Paving

Specializing in estate home driveways, subdivision driveways, commercial parking lots, roads and repairs. Established in 1956.

Stouffville Smiles Dentistry

A modern spa-inspired relaxing dental office with a modern, well planned and beautiful facility. Affordable, faster, and more efficient.

Nominees for Large Business of the Year

Bouwmeister Inc.

Specializing in landscape construction, pools, plant material, and hard surface installations since 1981. Now offering home renovations.

Choko Motorsports

Choko creates, designs, manufactures and distributes apparel and accessories for many key automotive and farm brands. Since 1983.

Country Casa Montessori & Daycare

CCMD is an award winning daycare center that offers a safe environment for children to grow and explore, feel happy, loved and free.

PACE Credit Union

At PACE you become a member and an owner, not just an account holder, at this full service financial institution.

Nominees for Special Recognition Award

Angel Freedman

Founder of *Fill a Purse For a Sister Campaign*, operating since 2015. “I started the *Fill a Purse for a Sister Campaign* because many women leave domestic violence situations with nothing but the clothes on their backs.”

Christina Assenza

Founder of *Community With Heart* event, operating since 2018. The single-day event is open to anyone in need. Guests are able to enjoy a warm meal, free haircuts and are able to take home needed household items.

Laura Cusack

Founder of *The Hummingbird Hub*, operating since 2018. This non-profit offers a central location for people to engage with one another, take advantage of communal resources, and enjoy each other’s company without fear.

Kevin Kerr

Founder of *Epidemic Music Group* (EMG), operating since 2013. EMG's projects have had a positive impact on the town, including Open Stage, Guinness World Record Concert, and Wintersong Festival.

SAVOUR

stouffville

2020

Food & Drink A Celebration

best kept secrets

IMPERIAL CAFE

I was catching up with Drew Keith at his Edward Jones office at 37 Sandiford. Over the course of our conversation, Drew mentioned how good the cafeteria had become on the ground floor of this office building. I knew there was a cafeteria, but I didn't have very high expectations. It is named the Imperial Cafe and is apparently with a new owner - a trained Cuban Chef.

I went downstairs to check it out. It was past lunch, but the Chefs Specials board had been interesting, including Chicken Cuban Soup, Jerk Chicken Meal, Short Ribs with Greek Sauce. The next day I went back with an appetite. The Soup Special was Navy Bean Soup, and I added a Grilled Cheese on Rye. The Navy Soup was homemade and to die for, while the Grilled Cheese was rich and oily on the inside, with a nice crunch on the outside. The total bill: \$8, tax included. I left with a smile on my face, feeling that I had just eaten a home-cooked meal.

I asked husband & wife George Bilboa and Ivett Perdomo for the chef's story. This is what they wrote:

George Bilbao is a highly experienced chef that has been part of the culinary world for 20+ years. His culinary journey began in his country of origin, Cuba. Originally, George enrolled in college for navy electromechanical engineering but after accomplishing his degree, demand was low. Thus he began tourism school, as tourism is one of the leading industries in Cuba.

Initially, he would begin studying for bartending and serving, but during his studies, another endeavor would earn his interest. The intriguing mixtures, the stimulating smells, and the few glimpses of the kitchen would earn his interest. With time, George gained the confidence to switch into the cooking sector of tourism school, although receiving a weak response from family and school peers due to the lower income in comparison to serving and bartending.

After tourism school, he would be placed as a cook at a hotel, the Sierra Mar. His skills and passion earned the attraction from the executive chef; he would be mentored by him. Under his mentor's guidance, George would learn about various Caribbean cuisines and cooking styles. In a couple of years, his talents were recognized by the hotel and they would allow him to further improve his culinary skills by studying abroad in hotel chains in countries such as Spain and Mexico.

George's collective training and credentials earned him Head Chef for his initial hotel, Sierra Mar and a position in the Food Standards Administration overseeing the hotel chain. But with all his credentials within the industry, his wish was to establish a restaurant. Returning from his studies abroad he would begin a new journey of starting a family.

What George did not expect is that the introduction of his children would yearn for a greater future. With the support of loved ones and long-lasting relationships with Canadian friends, he would be able to immigrate to Canada, specifically, the Town of Stouffville in 2008.

With new beginnings came an erased history. Job opportunities were few due to his limited English, but he would receive offers from various restaurants. George has initiated a new business known as Imperial Cafe with his devotion and help from extended family, located at the Service Ontario building which you will find a welcoming clean ambience.

In his cafe, he presents diverse and fresh dishes from his collective culinary experience and enriched history, his fresh daily prepared dishes show his love and passion and the hidden treasure of Stouffville. He caters tailored per client's needs and able to host social occasions with taste and presentation that will not disappoint. [1]

culinary events

MAR-APRIL

MARCH 12 - THE SMOKERY, 6140 Main St

Hot Ones Wing Tasting featuring The Spice of Life. Starts at 6:30pm. The Smokery is Teaming up with local artisanal hot sauce purveyor The Spice of Life Hot Sauces to bring you a hot ones style wing challenge. Eight local hot sauces in increasing spice level are being featured with our signature smoked wings. Each \$25 ticket will include a bottle of hot sauce (your choice), 8 wings and milk and water if you so choose. 6:30pm.

MARCH 27 - THE SMOKERY, 6140 Main St

Masters of Malt Whisky Tasting Friday, 8pm, \$40. Join us every month as we explore the wonderful world of whisky. We sample whiskys from various origins using a blind tasting format. The tasting is guided and is meant to promote discovery and palette refinement. Each tasting is paired with a suitable snack such as our house-made shortbread.

MARCH 28 - THE LEGION, 150 Mostar St

The Flailing Shilaleighs Band Perform St. Patrick's Day along with special entertainment by Irish Dancers and Singers. Irish menu with stew. \$25 entrance. No membership required. Doors open at 5pm, Dinner is at 6pm. to reserve call. 905-640-1714.

MARCH 28/29 - JOYOUS LIGHT CANDLES, 4369 Faulkner Ave

The Nuns of Holy Theotokos Convent are planning for a bake sale on the weekend of March 28 & 29. It will be just as we enter the Easter season and they will be in full swing with baking. 888-473-5115.

NEWS - KING OF WINGS, 6244 Main St

King of Wings introduces "Wing Bingo". A \$30 Gift Certificate will be the reward for the "Wing Bingo", redeemable at any time a customer gets 10 flavors in a row (BINGO)! The bingo cards will be given for any dine-in purchase. Also, local craft beer available.

SAVOUR STOUFFVILLE TOP RESTAURANTS



There are many, many choices for where to eat out in Whitchurch-Stouffville - without considering the many restaurants that have opened in the last year. Below is a "tour of existing stars", or rather - any establishment that has attained an average of 3.5 stars and above on multiple rating sites. A single review has been selected (and edited) to represent each of the Top restaurants in each geographic category. The reliance on online reviews is an attempt to remove editor bias. We apologize in advance to all those that disagree with the above methodology.

DOWNTOWN STOUFFVILLE

FISHBONE BISTRO

Facebook 4.9/5; OpenTable 4.8/5; Google 4.7/5

Google Review:

'Fishbone is a store-front type of restaurant, with a double-door entrance and insufficient parking in the front... Our waiter, Antoine was very nice and offered specials, and the special Portuguese wine made especially for the Fishbone restaurants (of which there are several). Our appetizers were deep-fried Brussel sprouts (with sweet chili, cilantro and peanuts) and the flaming sausage (flamed by brandy, with sweet apple sauce on the side). The Brussel sprouts were outstanding, the perfect combination of sweet and salty, crunchy exterior. The flaming sausage was also wonderful. The brandy flame brings down the heat a little, and the apple jam thing was ok. My wife's main was a chef's special, the Lamb shank on some sort of green mashed potato thing with some vegetables carefully placed around the plate. I had the Icelandic Cod with "Chowder + Charred Corn + Chilies + Shrimp Olive Crumb Crust + Presunto". The cod had a firm crust, which I like, and the chowder and charred corn and chilies were a feast for the senses. Dessert was a poached pear for my wife and a special mousse for me. Both were delicious. It's not too loud so you don't have to shout to be heard. The interior on a cold night was cozy and warm. Recommended.'

RED BULB ESPRESSO BAR

Facebook 4.8/5; Google 4.7/5; Tripadvisor 4.5/5

Google Review:

'This little cafe totally reminds me of the local coffee shops I used to frequent in downtown Toronto back in the days before I moved out to the suburbs. It's not a very big space, but it's cozy, with some tables and chairs for small groups to meet. They do have a variety of options for breakfast and lunch. The espresso and coffee menu are also quite diverse. I ordered a cafe latte and a scone and a muffin. the green tea white chocolate scone was delish! They have sandwiches, yogurts and cookies available as well. The latte was really well done. I enjoyed every sip of that cup! They also have a variety of milk options for those who can't drink regular milk (lactose-free, almond, coconut, soy). Their prices are also quite reasonable and not super expensive... Expect me to be back on a regular basis!'

MAIN STREET BAKEHOUSE

Facebook 5/5; Google 4.6/5; Served 4.5/5

Google Review, Jan. 2019 -

'I came highly recommended to me for delicious

coffee, but it turns out they have a fantastic lunch as well! I tried both the dark roast drip as well as a cortado, both were excellent! Turns out they also make a mean burger - freshly ground beef for a very reasonable price. I should mention that they also have a delicious cranberry lemon scone which is soft, fluffy and to die for. I would highly recommend come here.'

SMOKERY KITCHEN & BAR

Facebook 4.8/5; Google 4.3/5; Tripadvisor 4.0/5

Google Review:

'We went to the Smokery yesterday for lunch, what a great experience and even better food! Chris the owner provided excellent service and was exceptional in his engagement with our 3.5-year-old! I had a watermelon and goat cheese mousse salad that was the perfect expression of summer. Flavour and presentation totally on point. My husband had a special - a homemade Baconator which he loved, the house smoked bacon was the best he'd ever had, and the two patties were juicy and perfectly seasoned! Our daughter ordered the spaghetti and meatballs from the kids' menu - and she ate it all (if you knew her, you'd know this is a BIG deal). All in all, a really great experience from the food to the service. Will be returning for many more meals.'

OTHER DOWNTOWN 3.5-4.0 STARS:

Shawarma Ville, Pho Basil, Pastaggio Italian Eatery
King of Wings, Cornerhouse Restaurant
Fickle Pickle Restaurant, Earl of Whitchurch
China Garden Chinese Restaurant, For the Love of Jo

WEST END STOUFFVILLE

KING'S LANDING BAR & GRILL

Facebook 4.7/5; Google 4.5/5; Tripadvisor 4.5/5

Google Review:

'Really glad we came here on a whim. The place is a bit off the beaten path right beside a Macs gas station but don't let the location fool you. We came mid-afternoon during the long weekend and got our table right away. We ordered five main dishes (Beef Dip, Half and Half Ribs/Wings, Unagi Bowl, Spinach and Apple Salad and the Lobster Mac and Cheese), and they were all winner. It didn't take long for the food to arrive... The service was excellent, food and drinks were delicious. Our server checked up on us several times and she made sure everything was fine'

STOUFFVILLE FISH & CHIPS

Facebook 4.7/5; Google 4.5/5; Tripadvisor 4.0/5

Google Review:

'Very cute little sit-down restaurant with nice décor. The halibut is fantastic with a light crispy batter and the battered mushrooms are excellent! If you are going to order chips, I recommend ordering a half order as you may not be able to eat a full order... I found out that this business has been family operated for well over 40 years and now is handled by the "next generation". Glad to see a small family restaurant doing well - obviously a lot of customers enjoy their restaurant - as do I.'

TIPPERARY TAPHOUSE

Facebook 4.6/5; Google 4.3/5; Tripadvisor 4.0/5

Google Review:

'I've been to the previous incarnations of this restaurant space, but the Tipperary is the best. Nice clean interior, long and narrow but still with plenty of room to watch the game or have dinner. Yorkie appetizer was good (stuffed Yorkshire pudding), as was the chicken pot pie. English food is the norm, but with other options available... Love the Salt and Pepper/Honey Garlic Wings, Stuffed Yorkies, Lentil Soup, Irish Nachos, Chicken Apple Brie Sandwich with Raspberry Aoli - "wow" and the Fish & Chips rock too!'

STAKEOUT DINING ROOM & LOUNGE

Google 4.2/5; Tripadvisor 4.0/5; Zomato 3.8/5

Google Review:

'My family and I have been going to the Stakeout for birthdays and other special occasions for the past 3 years. The restaurant itself has lovely decor inside with skylights and jazz music playing to create a warm, appetizing atmosphere. The dining experience begins with the typical offering of drinks first, and a basket of fresh, warm bread to tide one over until the main course arrives... Our waiter is always friendly and charming... There is enough variety here to satisfy someone's hunger, even if steak is not what they're looking for. My mom typically orders the grilled halibut, and it's some of the best fish I've ever had... To date, I've tried the Ribeye, New York Striploin, and the Porterhouse. Each of these steaks is extremely good, though I prefer the Porterhouse due to my large appetite... This restaurant is gem...'

OTHER WEST END 3.5-4.0 STARS:

Classic Greek, Maki Zushi, Thai Villa
St. Louis Bar & Grill, East Side Mario's
Chucks Roadhouse, Boston Pizza

CONTINUED, PAGE 15



Tulsi Food Experience

ARAVIN
APPAPPILLAI
OF TULSI FOOD
EXPERIENCE

Some would say that there has been a long history of home town pubs at this address. In fact, Aravin owned one of them – the Tippy Cow. The place needed a radical change, and Aravin realized too, that owning a late-night establishment was interfering with his family life. Although Aravin looks no more than 25 years old, he has over 15 years of experience in the restaurant industry and a family with young children. He finally pulled the plug on the Tippy Cow. It failed to meet his expectations. It was time to start contributing to making our historical downtown thrive again!

The bar and cheap beer were the first things to go, then everything was pulled back to the studs. In came the fancy imported wall tiles around the newly installed creperie, the solid wood tables, comfortable and contemporary seating, pressed tin ceiling, and a wood-paneled wall. One whole wall is covered by a landscape panorama of a bluebell forest in Britain; imposed in the foreground – the Tulsi flower (see sidebar about the Tulsi flower). The bathrooms are perfectly amazing. Everything in the place has a story, such as the wood paneling – Aravin landed the beautiful oak panels from England, which were also used in the Rogers Center Executive Lounge.

Tulsi Food Experience is born. Aravin was smiling when he closed the Tippy Cow, and now, after an enormous investment, he is still smiling (I've never seen him not smiling). Tulsi is open from breakfast through dinner and closes for the evening after the dinner rush has passed. Tulsi has four menus at present: Brunch Menu, Main Menu, Desserts & Crepes, and a Drink Menu. Tulsi Also welcomes catering and private functions. The Restaurant has a capacity of 75 people.

The Brunch Menu features classic egg plates, three kinds of eggs benedict, omelets (including create-your-own), sandwiches and a kids selection. The kids have the normal courses of pizza, pasta and burgers, but uniquely have souvlaki and lamb chops as well.

There is a focus on promoting local through offering a full selection of locally roasted

coffee and specialty spiked coffees, baked goods from the famous Annina's Bakeshop, four flavours of Kawartha Ice Cream as well as local craft beers on tap and local entertainment on select evenings.

The Main Menu brings a tour of the senses and focuses on international flavours. Appetizers include Stuffed Mushrooms and Kofta (sizzling Greek Meatballs). There are three salad selections; grilled chicken, salmon, shrimp or bacon-wrapped scallops can be added. The Handhelds and Pasta sections share a page, while the Entrée section fills an entire page of the menu. Included in the Entrées are a Trio of Lamb Chops, Eggplant Parmesan, Beef and Guinness Pie, Chicken Cacciatore, Tender Lamb Curry and Montreal Baked Back Ribs. There is a Pizza and Kid's Menu on the back page. There's something for everyone at Tulsi.

The Drink Menu includes classic drinks, martinis and cocktails. There are wines from around the world and locally crafted beers on tap. The Desserts & Crepes Menu is extensive as anything else at Tulsi: Lemon Blueberry Crumb Cheesecake, Limoncello Flute, Tartufo Classico, and a vast selection of either Savoury or Sweet Crepes from the crepe bar.

Tulsi Food Experience is too new to have accumulated very many online reviews; however, the few that are there are promising. The website is currently being developed and can be found at tulsifoodexperience.com. Watch for more to come! Tulsi Food Experience can also be found on both facebook (Tulsi Food Experience) and Instagram (tfe_2020). Tulsi brings hope that the future of Stouffville is beyond box restaurants. [1]



As if being worshipped by millions of people throughout the Indian subcontinent was not enough, the Tulsi plant or *Ocimum tenuiflorum*, also known as 'Holy Basil' in the West, is an herb that nourishes the spirit. Tulsi is effective for treating common health ailments, perhaps its greatest benefit is the restorative effect it has on the nervous system. It is native to the Indian subcontinent and widespread as a cultivated plant throughout the Southeast Asian tropics.



LOCATION:
Downtown Stouffville
6298 Main Street

SAVOUR STOUFFVILLE
TOP RESTAURANTS



There are many, many new restaurants in Stouffville, many of which have an international flavour. Some of the newcomers are The Zen, Zeal Burgers, Bollocks Pub & Kitchen, Kato Sushi Japanese Restaurant, Plates & Bowls, Osmow's Authentic Mediterranean, Firehouse Subs, barBURRITO, Freshii, and Starbucks. Below you will find a write-up on six of these newcomers, with an attempt to steer clear of North American fast food, as these are now established and you should know what to expect. We start with Plates & Bowls, which appears to be a forerunner of the new ones and a rising star overall.



Hassan Khan displays a wholesome, piled-high Butter Chicken plate, while explaining that the spices depicted on the walls are not just artistic, but rather these are integrated into the dishes at Plates & Bowls for their healthy and detoxifying value.

PLATES & BOWLS

LOCATION: 1076 Hoover Park Drive

Plates & Bowls is a family-owned restaurant serving the best classic Indian, Mediterranean & Middle Eastern dishes for dine-in, delivery or takeout. The reviews have been amazing: Google 5/5; Tripadvisor 5/5; Facebook 5/5. Plates & Bowls opened in Smart Centres in June 2019. This operation did not need to climb the rankings - as they started at the top and have stayed there. This is unusual. Most new restaurants need (suffer through) a breaking-in period to figure things out in terms of quality and service, and accordingly collect some unfair reviews. Plates & Bowls has attained 11th place on Tripadvisor for all restaurants in Whitchurch-Stouffville. They have received a solid 515 on all 92 reviews on Google, Facebook and Tripadvisor. Reviewers commonly use terms such as “amazing – wonderful – so good – must try.” Impressively, many of the reviewers took time to write 70-100 words about their experience, which is above and beyond the average 12-word review that is usually accompanied by a thumbs up or down.

Hassan Khan, the kind and warm owner/creator of Plates & Bowls, is a Civil Engineer by education. “I used to teach physics and mathematics back home,” he said. Hassan is from a large family of 10 sisters and brothers. He immigrated to Canada in 1991. His first job here was as a pastry chef at Queens Park. Level by level he worked himself up to Operational Manager. “I served many people there, such as Bob Rae and Mike Harris.” Hassan worked for many other companies before deciding to invest in franchise restaurants. His list of current or former franchises owned includes Extreme Pita, Pizza Pizza, Mr. Sub and Villa Madina, but he found franchising to be regimented and somewhat without heart. “I sat down to create something to give people a reason to be happy when they leave. Plates & Bowls is all about the ‘Guest’, not the customer. Here, everybody is a chef. Our model is built around flexibility,” said Hassan. He hopes that Plates & Bowls will become a franchising model. For now, he lives nearby and his three sons are each studying to become something great: cardiac surgeon, mechanical engineer and a lawyer.

An experience at Plates & Bowls starts with being warmly invited in with a huge smile by helpful staff who seek to help with the menu, accompanied by “free samples of things we were curious about”. The service is as fast as Fast Food, “but the quality is far above fast food.” The price point is low, while food portioning is very generous. Plates & Bowls is open seven days a week from 11am-9pm, except for Sunday when they close at 8pm. Typical reviewer recommendations include Tandoori Chicken Bowl, Butter Chicken Bowl, and Chicken Wraps. Two kabobs are extra special - the Karai Kabob is handmade ground chicken breast kabob in tomato masala sauce with spices, and the Chapali Kabob is handmade ground chicken breast kabob with spices. Popular side dishes include Aloo Paratha and Kabob Paratha. Many mentioned the Mango Nana Smoothie and the Pongo Peach Smoothie. I personally had lunch at Plates & Bowls and found the experience to be consistent with the reviews, and I was full beyond dinner. [1]

more rising stars

THE ZEN

LOCATION: Vista Park Place (Longo's mall)
Tripadvisor 4.5/5; Google 4.4/5; Yelp 4/5 The claim at The Zen is ‘Fine Hakka and Thai cuisine.’ At The Zen, you will find modern urban chic decor in a small, comfortable space. The service in this family restaurant is fast, courteous and friendly. The owner’s son is often mentioned because of the great smile on his face, and the quality recommendations that he makes. One reviewer recommends that “Eating at the restaurant is better than taking out, we find, not to the fault of the restaurant but because a lot of their foods are wok-fried and it’s best when it’s piping hot.”

As for food, one reviewer stated: “I recommend the Zen chicken, any of the pakoras (I normally get the chicken and veggie), Crispy Ginger Chicken, Cantonese Chow Mien, and Hakka Fried Rice. Chili Chicken and Hakka noodles are yummy. Be sure to try their Zen Hakka special chicken. flavourful pakoras, to-die-for Bombay chicken, and both lovely rice and tasty noodle dish.” While another said, “The Chicken Pakoras are to die for! The green sauce that comes with it is absolutely amazing.”

ZEAL BURGERS

LOCATION: 5812 Main Street
Yelp 4.5/5; Tripadvisor 4/5 The claim at Zeal Burgers is, “We’re not trying to reinvent the burger, but perfect it!” Ever since the Main Street Burger Shoppe closed, as a result of development, there has been a gap in the local burger market. Zeal Burgers has since filled the gap. It is a recurring theme with many of the new restaurants: “The staff was super helpful, helping us to navigate the menu and made recommendations.” The service time is the length of what you would expect for a freshly made burger to cook.

As for food, one reviewer stated: “All in Burger is absolutely amazing. Onion rings - I love a good onion ring and these had a slight crunch on the outside and soft insides. Poutine - fries were good and they use a light gravy with melty cheese curds. Chocolate milkshake - so thick and so good. They topped it with whipped cream and a cherry.”

KATO SUSHI JAPANESE RESTAURANT

LOCATION: 5812 Main Street
Google 4.6/5; TripAdvisor 4/5; Yelp 3.5/5; The claim at Kato Sushi is, “Serving fresh, high-quality Japanese cuisine, from sushi to sashimi, various rolls, crispy golden tempura, hot and flavourful udon and more. We strive for excellent service, use fresh ingredients, have a warm and comfortable ambiance and most importantly serve delicious food.” Kato Sushi is not an all-you-can-eat place, but rather à la carte. The interior is clean and the food fresh. With take-out, paid in cash, there is a 10% off discount.

Reviewers spoke about eating, “Kato Boat, which offers Tempura, Salads, Miso Soups, Edamame Beans, Salmon Sashimi, 7 Salmon Sushi, and two specialty rolls (36 pieces)... the Chicken Kaarage was excellent. Lightly battered, crispy on the outside. Super juicy inside. Smaller restaurant, gets busy quickly... I had tempura here I was amazed, and very pleased that it was crispy and tasting great... We had the Chicken Teriyaki Bento box and the Maki Lunch. Looking forward to coming back...”

BOLLOCKS PUB & KITCHEN

LOCATION: 1076 Hoover Park Drive
Google 4.7/5; Zomato 3.6/5; Yelp 3.5/5 Bollocks claims to offer is skillfully prepared stone-baked hand-pulled pizzas, house-ground blended burgers, award-winning wings, as well as house-smoked features, artisanal sandwiches, fresh pastas, seasonal soups/salads, appetizers, sides, desserts, and 19 beers on tap that are sure to satisfy anyone's quench. Bollocks is a small chain of three restaurants. The first two locations include Pickering and Whitby. The interior seems dark with the black furniture and wood detailing, but is warm and comfortable. There are many widescreen televisions present.

As for food, reviewers stated: “I’ve been there three times now, on game nights and regular nights, and have always had consistent delicious food. There is a little bit of a longer wait time for your food to arrive on busy game nights but it’s worth it the wait. . . I recommend the onion scoops. The Garlic and Pepper Calamari is good too. . . Had the Jamaican Burger and I can honestly say it was one of the best burgers I’ve ever ate! The owner/staff are very friendly. . .”

OSMOW’S AUTHENTIC MEDITERRANEAN

LOCATION: 5777 Main Street
Uber Eats 4.2/5; Google 3.8/5; Yelp 2.5/5 The mission at Osmow’s is to satisfy the cravings of each and every one of our consumers according to their specific needs by providing them with a large selection of rich and authentic Mediterranean cuisine. The Osmow’s chain was born in the GTA and fast-growing chain, with about 90 locations. The food is generally served fast, but reviewers often mention consistency issues, whether it is due to the newness of this location or a problem in general with the chain is unknown.

Reviewers spoke about eating, “Highly recommend Chicken on the Rocks - finely carved chicken shawarma on a bed of rice with Osmow’s famous sauces. If you like spicy you must try their Suicide Spicy level. . . We got the ‘Just Chicken’ with garlic and hummus, and french fries. They tasted great and the portions were fair... I already knew that this was a heavy meal which is why we decide to share it in the first place.”

CONTINUED FROM PAGE 11

more existing stars

BALLANTRAE

COACH HOUSE PUB

Facebook 4.9/5; Google 4.5/5; Tripadvisor 4.0/5
Google Review: ““The Coach House Pub" is an excellent local establishment: friendly, quaint, wonderful staff and great. The food is just what Ballantrae needed. It is a British style restaurant, small-town atmosphere, comfortable, affordable... I Couldn’t believe this was a pub. Looked like a pub. Sounded like a pub. But sure didn't serve pub food. Wow! The chef here could compete with some of the best in Toronto. Had the best rack of lamb ever here a week ago."

NONNO CRUPI'S PIZZA

Google 4.6/5; Yelp 4.5/5; Tripadvisor 4.5/5
Google Review: ‘Found this little gem a few weeks ago with Pal who lives nearby and who is always talking about the food. The veal sandwich and the pizzas we had were amazing. Well cooked, fresh ingredients, very tasty and authentic. Their prices overall are very competitive. The portion sizes are generous and the staff all seemed well trained and friendly. The short 20-minute drive from Markham was well worth it. It’s great to have access to traditional-style pizza and well worth supporting a locally owned independent. Made my 2nd trip today for a pizza pickup and was very pleased with the whole experience.'

COUNTRY STOP BURGERS

Google 4.5/5; Tripadvisor 4.5/5
Google Review: ‘Nice little place. They have a variety of items ranging from Canadian to Greek foods. They make their own Greek dressing here... the best chicken soulvaki in the area... Great burger/fast food. Steak on the bun is amazing... True milkshakes made from milk and ice cream. Decor hasn't been updated since the 80s and I like it that way.'

HANSON'S RESTAURANT

Google 4.5/5; 4.3/5 Served; Tripadvisor 4.0/5
Google Review: ‘Took my girlfriend here for a date as we have always been intrigued by the Chinese and Pizza combo when driving by the place. We sampled some Chinese and Pizza and it was all amazing... The food is great, they have a nice wine selection, but most importantly the staff is incredible. The owner, Hanson, is wonderful, and their manager Marianne is just the best server we have ever had.'

OTHER BALLANTRAE 4.0-4.5 STARS:

Wok Chef

Millennial MATTERS

with CASSANDRA PAPAS



Long-winded prose most definitely has a place, but is that place in the past? Keep up to date with this new #OTR feature that will consist of lists and succinct information for those busy millennials. Millennials are the generation that includes those born between 1980 and 2003 and are probably still living in their parents' basement.



We're More Than Just Avocado Toast

Contrary to popular belief, people under in their 20's and 30's eat more than just avocado toast and Starbucks. There are more millennials in the workforce than any other age bracket and therefore have one of

the largest influences on businesses. The OG influencers, if you will. Millennial choices matter and affect what restaurants you might see popping up all around you.

Millennials could bring about the death of canned tuna and processed Kraft cheese, even homeownership but let's focus on what we've created – decadent food trends! If you look at many of the recent food trends there's a high demand for convenience, on-the-go food, experience-based eating and decadence.

Since pretty much half of Millennials have a side hustle it's no wonder that many don't have time to cook. There's been a huge demand for quick meals but without sacrificing health. Here in Stouffville, there are plenty of options for takeout and on-the-go, even for those who are wary of processed foods. Freshii has been a welcome addition to the Longo's plaza, with keto options you can find something for any diet fad you happen to be participating in. The menu also has a robust list of juices and smoothies to get those nutrients in when you can.

My personal favourite is the Immune Elixir. It's a little 74ml lemon, ginger and honey juice that will help keep your immune system strong.

If the Elixir fails and you do happen to catch a cold and feel like you need some soup – think about the coolest soup experience you could have and that brings us to Pho. This dish is technically pronounced “fuh,” but I won't judge you. It's a Vietnamese soup that is normally made with a bone-beef broth, rice noodles, and raw thinly sliced beef which gets cooked in the broth. Each bowl is completely unique based on how you might like it. The dish is often topped with plenty of fresh herbs, like cilantro and basil, fresh crunchy bean sprouts, and tart lime.

If the idea of raw meat freaks you out not to worry there are cooked meat and vegetarian alternatives. Pho Basil on Main Street is the place to check out if you want to get the Pho craving. The staff are amazing and are always happy to help explain what to expect from some items on the menu.

TIP: Don't wear white while eating this

SAVOUR STOUFFVILLE CONTRIBUTORS



You ate salads for most of the week and Friday comes around you think, tonight is the night- the night you order something savory, delicious and soul-soothing food. Usually, pizza is what comes to mind, it's easy and it's everywhere - it's even in Ballantrae. While Pho may be a new concept to some, pizza is tried and true - so is Nonno Crupi's Pizza. This family-owned gem right on Highway 48 is exactly the kind of pizza you need, and the Yelp reviews definitely agree.

Online feedback is a great tool and a quick search shows that this pizza joint consistently has a steady stream of loyal customers that have been enjoying this authentic pizza for over a decade. Pizza goes beyond generations. While the twenty-something's might be whipping out their phone to boomerang opening the pizza box it's something everyone can enjoy!

If you are looking for something to pick up and eat in your car on the way to job number two, or if you are looking to use the dining experience to socialize and connect with friends there are plenty of options within Stouffville borders. [1]

Use #MyWSTown on your social media to be featured on the Town's page @TownofWS.

CONTACT Cassandra Papas, cassandra.papas@townofws.ca
INSTAGRAM @CPapoose

Giving BACK

with DAVE MILLS



The Tipperary Care Fund

Keeping in line with the food theme this month I thought there would be no better person to spotlight than Lorrie Ramsay of the Tipperary Taphouse. The Tipperary celebrated its 5th anniversary on March 1st. Lorrie explained owning a bar is not for the faint of heart. I showed up on what would be the coldest day so far in the winter of 2019/2020, the Tipperary's heat was out all morning. Dealing with that while Lorrie prepared for the day wearing her winter coat and scarf was not a typical morning by any stretch. Needless to say, she had it all worked out by lunch and the Tipperary was warm again.

Five years have gone by fast for Lori, as we sit and reminisce about the fine establishments Lori has worked at, I asked her what made her decide to open her own pub. I found out this isn't Lori's first restaurant. In 1989 Lorrie had a restaurant in Madoc called Kramps Family Restaurant serving breakfast, lunch and dinner. Lori has always wanted to open up her own place in Stouffville. On her road to opening the Tipperary, she said she has always had the support of the local community and when the opportunity came, she took it. I asked her where the name Tipperary came from. She said between owning Kramps Family Restaurant and opening the Tipperary here in Stouffville it has been a “long road to Tipperary” and thought the name would be fitting.

Lorrie gives back and I have been there firsthand to see it with some of the events I have run over the years. Lorrie has donated

hundreds of hours to worthy causes and has donated thousands of dollars to the community through her own charitable efforts. Now before we get into details, I wanted to know what inspired her to give back and do the things she does for her community.

Lorrie had a friend who had cancer and she started raising money on cancer walks, golf tournaments and other events. “The golf tourney was started to fundraise for the weekend to end breast cancer”. Said Lorrie “When no one wanted to continue the walk I took it over and made it the Servers of Stouffville”. Two years ago, when the business was consuming all her time Lorrie found she couldn't devote the time needed. One day while talking to Mike Humphreys and explaining she wasn't able to devote the time needed Mike simply asked, “how can I help?” Long story short, The Tipperary Care Fund was born.



explained the positive impact of the Tipperary Care Fund. “I had a meeting with a guidance counselor at Glad Park public school to discuss ways I and the Care Fund could help”. Glad Park is in Lorrie's immediate community. While in the meeting she could hear a couple kids asking if they could get some basketballs or scorer balls to play with outside. Lorrie was surprised to hear that they didn't have enough balls for these kids to play with. “After the meeting, I went straight over to Canadian Tire and bought every soccer and basketball they had and brought them back to the school,” she said. “I never saw the kids kick a ball or shoot hoops, but I hope that I inspired them to keep playing and be active instead of turning to a screen.”

Lorrie went on to explain, she received a request from a mother that wanted her child to be able to take swimming lessons but was \$30 short of the registration fees. Of course, this was a no brainer for Lorrie, and she gave her \$30 and that child got to take swimming lessons. “That makes it all worth it to me,” said Lorrie.

The Tipperary Care Fund golf tournament is still ongoing every year and Lori said that 75% of her supports have been there from the beginning. [1]

[left]
Lorrie Ramsay explains that The Tipperary Care Fund assists children and young adults who for financial reasons are not able to take part in extracurricular activities.

The Tipperary celebrated its 5th Anniversary February 29th with raffles featuring Leaf tickets, a TV and many other items. All proceeds go to charity.

If you would like to support the Tipperary Care Fund you can drop by the Tipperary Taphouse and see Lorrie or go to Facebook and search up Tipperary Care Fund.

CONTACT Dave Mills, david@stouffville.com

From WHERE I LIVE

with BRUCE STAPLEY



Harvesting High Yield Addiction Recovery at The Farm

Yonah Budd is out to lessen the ranks of those whose lives have been ravaged by addictions, 10 patients at a time.

Yonah is the co-founder and Clinical Director of The Farm, an addiction treatment centre nestled in a tranquil 15-acre rural spread just north of the community of Stouffville.

His credentials are impressive, having logged 43 years as an addiction counsellor. He is a licensed criminal investigator specializing in cases related to mental health and addiction, and has been a prison chaplain. He hosts Straight Talk Live with Yonah Budd, a one hour call-in show running twice a week on Newstalk Radio 1010 focusing on mental health and addictions, crime, guns and gangs.

The Farm accommodates 10 patients, 18 years of age and older, who are accommodated in a renovated 6,000 square foot log home for a minimum of 30 days. The residential care they receive includes intensive one on one therapy, medical assessment and monitoring, psychological diagnosis, body and mind therapies, a personalized fitness and diet program, and recreational activities.

"We're a holistic facility," says Yonah. "We manage our patients with good psychological protocols and addiction counselling and relapse prevention. Everything the patients do is therapeutic – we use traditional therapeutic methodologies, and art therapy, yoga and fitness is a big part of it." The Farm's rural setting offers gardens and trails for patients to traverse, making for an overall sense of relaxation to facilitate their recovery.

The primary focus of the Farm is opiate-based addictions as well as alcohol, prescription and recreational drug use. The program aims to re-establish the ideals of mind, body and spirit in patients to aid them in removing their dependence on the substance they have become addicted to. "Some patients do come here on (prescribed) medications so they continue their meds if that makes sense," said Yonah. "If not, they stop their meds here. For a lot of them, that's one of the reasons they come here."

The Farm doesn't accept patients who are dangerous or violent. People with mental health disorders are admitted if pre-diagnosed and under treatment. "All patients are screened," said Yonah.

The Farm is often seen as a last resort by people unable to find a cure for their addiction. "Fifty percent of the patients we see have tried at least one or two other treatment centres and were unsuccessful," said Yonah. "We've developed an excellent referral-based relationship in the care and medical community."

Yonah maintains the key to recovery for someone with an addiction is to address what led them to seek relief in the first place. "We focus on the mental health ahead of the substance. We provide life skills so not only do our graduates stay clean or sober, they're happy, they have a life, they're productive, they can smell, taste, feel and laugh again."

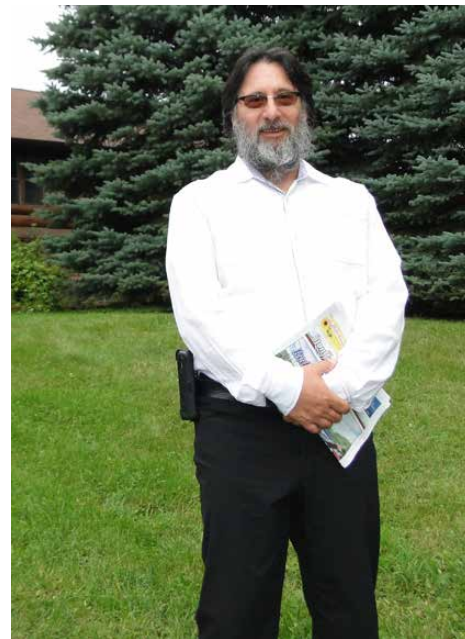
He said the aim is to ultimately equip patients with the tools to deal with the adversity life inevitably presents. "When they walk down their driveway the world is still going to be the same, the only thing that's changed is them. We help them so when they go out into the world with the bullets flying and they get hit by one, they can fend it off with their bulletproof vest."

Patients who have turned to The Farm since it opened in 2015 have had an abnormally high recovery rate. "We are fortunate we have had a lot of successful outcomes," said Yonah. "While the general success rate in drug recovery is about 1 in 10, over 200 of the 350 people we've treated have found happier, healthier lives," said Yonah. These success stories help balance out the ones that don't make it. "We've been to a few funerals."

The Farm program includes comprehensive

follow up care. "As much as we are focussed on the residential treatment, we're even more focussed on aftercare," said Yonah. "For those who graduate our program, there is a lifetime of what we call aftercare sessions including a 24 hour a day/seven day a week support line and a family program."

Roughly 20% of patients admitted to the program are from the Stouffville area, with many referred by local doctors. With a growing number of Town residents included in The Farm's staff, Yonah has nothing but praise for the relationship that has been developed with the community. "We're just so comfortable here. The people at the Town Offices have been excellent to work with and we use local businesses whenever possible."



A tranquil rural setting in Stouffville and a holistic approach makes The Farm an ideal destination for people seeking a cure to addiction

The future looks bright for The Farm and the people who come there looking for hope. The residential program is to jump from 10 to 14 patients and a six-bed detox centre is in the works. A legacy program has been put in place to help ensure people with addictions can continue to get the care they need. "We are training a lot of young people here," concludes Yonah. [1]

CONTACT Bruce Stapley, bstapley@sympatico.ca

High School Athletics

Ultimate Frisbee. Cricket. Rock Climbing. Mountain biking. Flag football. These are not your parents' high school sports. But all are on the expanding menu of options offered to students here in York Region through the York Region Athletic Association.

The number of students playing on school teams in the region of 1.1 million has remained around the 15,000 mark, or 15 percent of the student population, for the last several years. "But we are seeing a shift in the types of sports that kids are playing," said Mark Arsenault, Athletic Co-ordinator of the YRAA. "There has been a gradual shift away from contact sports."

"Some different sports, like ultimate (Frisbee) and flag football, are growing and some of the traditional sports are shrinking a little bit." Exhibit A: contact football, a fall staple across Ontario for decades, was not played in the YRAA this school year for the first time. Rugby numbers are shrinking slightly.

As with community minor hockey in Stouffville, the non-contact version of the sport is trending upward across high schools in the region while the number of contact teams and players fall. About 1,400 coaches lead those teams – for now.

"The one concern I have is with the number of new teachers coming into the profession that are joining to coach; that seems to be decreasing," Arsenault said. "That's worrisome because as time goes by if new, young teachers don't coach, we're going to have a hard time running programs for kids in athletics."

Non-teacher coaches are a partial answer now and could be more of a solution in the future. But finding community members with the proper qualifications and a schedule to match a school team isn't always easy. There are 1,300 students at Whitchurch-Stouffville's only high school, Stouffville District Secondary School. (An instant rivalry should be born when the York Region Catholic school board opens St. Katharine Drexel Catholic High School, across the Ninth Line from Timber Creek Golf Adventure, in 2022.)

About 250 SDSS students play inter-school sports on the school's Spartan squads, including many multi-sport athletes.

Football, which enjoyed a couple of incarnations at Stouffville, hasn't been offered since the school moved from Edward Street to Hoover Park Drive in 2007. One hall of the school is lined with photographs of former athletes of the year from the school, which first opened as Stouffville District High School in 1954.

There are banners honouring former provincial champions, including rugby and hockey. Changes are afoot here, too.

"Concussions have changed things in regard to our contact sports, that's for sure," said Jamie Hewitt, the school's head of phys-ed and athletic director. "We don't have near the numbers for rugby that we used to. The boy's program is now down to one varsity team. Where we used to have three different levels – bantam junior and senior. "It's understandable. Everyone is just so much bigger, faster and stronger."



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On the upside, there's more knowledge around concussions, Arsenault said. Coaches and parents are better equipped to deal with suspected cases. That includes the recently implemented Rowan's Law, which requires all coaches and team trainers in Ontario to review government-approved concussion awareness resources every year before serving in a sports organization or at a school.

The provincial legislation is named in memory of Rowan Stringer who died in 2013 of Second Impact Syndrome, the result of suffering multiple concussions playing rugby three times in six days.

And while the traditional sports (basketball, track, volleyball...) are offered, more students are specializing in one sport and playing it year-round on school and club teams.

Stouffville's growth spurt and growing diversity are also having an impact on SDSS. "The badminton team tryouts are packed," said Hewitt, who has been at SDSS since 1999. "Years ago, we may have had a doubles' team but not singles. Now that's not the case. Every single bracket and age group is full." More changes could be in the air.

"With the diversity of our school population, I can see us having a cricket team for sure," said Hewitt, "and it will be interesting to see what happens with contact sports over the next 10 years."

For more information about high school sports in the region, including schedules, go to: www.yraa.com. [1]

CONTACT Jim Mason
jimmason905@gmail.com

Stouffville District Secondary School multi-sport athletes: Montana Hicks (volleyball, rugby) and Rhys Patterson (rugby, hockey).

Notice of Council Meetings

Museum News

March Break Programs

Agendas for Council and Public meetings will be available for review at the Municipal Offices, Whitchurch-Stouffville Public Library and on our website at 12 p.m. (noon) the Thursday prior to the meeting.

- Upcoming Council Meetings:**
- Tues., March 2, 2020 - 7:00 p.m.
 - Tues., March 24, 2020 - 4:00 p.m.
 - Tues., April 7, 2020 - 7:00 p.m.

- Upcoming Public Meetings (if required):**
- Tues., March 24, 2020 - 7:00 p.m.
 - Tues., March 31, 2020 - 7:00 p.m.

Council Meetings take place in the Council Chambers, 111 Sandiford Drive, Stouffville, unless otherwise noted.

To listen to the Council meetings live, visit townofws.ca/cmlivestream. Also follow our Twitter account @ws_townhall for live updates during council meetings.

Join our Council E-Newsletter at: eepurl.com/cKPNg9 and receive meeting agendas and summary reports straight in your inbox.

What's going on in Whitchurch-Stouffville?



TALK OF THE TOWN

PODCAST

News, events and happenings around town with hosts Glenn Jackson and Cassandra Papas

New episode every Monday on:
Facebook - SoundCloud - townofws.ca

Exhibit: Archaeology Alive!
Jean-Baptiste Lainé Site in Whitchurch-Stouffville

Explore and learn about this amazing archaeological site, uncovered in southeast Whitchurch-Stouffville between 2003 and 2005. Engage with artifacts on loan from the Canadian Museum of History, a virtual reality experience, and oral histories from Huron-Wendat Nation members. This exhibit is included with general admission.

March Break Camp:
Wondrous Winter Beasts
March 16 - 20: 9 a.m. - 4 p.m.

Learn about winter beasts of all kinds, from polar bears & penguins to the abominable snowman! Spend the week creating a folklore storybook of your own to take home and share with your family and friends! Cost: \$170.00. Recommended ages: 6-12. Pre-registration required. Barcode: 8592

“19 On The Park” Events

Yuk Yuks on Tour a 19+ Event
Comedy
March 7 at 8 p.m. \$28 + taxes and fees
ww2.ticketpro.ca/19onthepark.php

Jojo Rabbit
Film
March 3 and 10 at 2 p.m. and 7 p.m.
\$9.99 + taxes and fees (adult)
\$6.99 + taxes and fees for (55+ and student)
ww2.ticketpro.ca/19onthepark.php

Cash: World's Most Authentic Johnny Cash Tribute
Music
March 28 at 8 p.m.
\$50 + taxes and fees
ww2.ticketpro.ca/19onthepark.php

Storytellers: Lance Anderson and Blair Packham Hosted by Johnny Max
Music and stories
April 22 at 7:30 p.m.
\$22 + taxes and fees
ww2.ticketpro.ca/19onthepark.php

Daily opportunities are available over March Break for drop-in activities. Leisure swims and Public skates run daily. Gymnasium drop in for badminton, basketball, parent and tot and family open gym available. Schedules online at townofws.ca/whatsnew.

March Break camps offer full day programs, 9 a.m. – 4 p.m. with before and aftercare options.

SoccerCity (45 Innovator Drive) offers camps for 5 - 8 years, featuring games, stories, crafts, LEGO building while learning traditional camp songs. Also at SoccerCity is field sports camp for 7-12 years, featuring a variety of sports including soccer, dodgeball, ultimate frisbee, flag football and European handball. The camp will focus on skill development and teamwork. Registration for both camps can be for individual days or the whole week.

Latcham Hall (8 Park Drive) offers You Can Bake It for 6 - 9 years, teaching children how to follow a recipe, measure ingredients and safely navigate a kitchen while creating baked goods. Also at Latcham Hall is Sugar Boss camp for 9 – 12 years featuring baking and decorating while learning how to follow a recipe and navigate the kitchen. Registration is for the whole week for these camps.

More information at townofws.ca/camps

Latcham Art Centre Events

March Break Art Camp Days
March 16 - 20. Ages 5 - 11. 8:30am - 4:30pm. \$55/day, each day is different. Work on a variety of projects, get creative, have fun! Call 905 640 8954 to register. www.latchamartcentre.ca

Youth Open Studio - Free!
Thursday, April 2, 9, 16, 23. Ages 12 - 18. Drop in to the studio between 4 - 8pm to work on a project, or bring one of your own. Materials provided for project. Bring snacks, listen to music, get creative! Call 905 640 8954 to register. www.latchamartcentre.ca

Parking Open House

The Town will be hosting an Open House regarding Downtown and residential parking within the Town of Whitchurch-Stouffville. This will be an opportunity to review current parking rules and challenges and provide input.

Open House #1
Date: Tuesday, March 10th, 2020
Time: 4 p.m. - 6 p.m. and 7 - 8:30 p.m. (drop-in)
Location: Leisure Centre, 2 Park Drive, Stouffville - Large Multi-Purpose Room

Open House #2
Date: Wednesday, March 11th, 2020
Time: 4 p.m. - 6 p.m. and 7 - 8:30 p.m. (drop-in)
Location: Municipal Offices, 111 Sandiford Drive, Stouffville - Ringwood Room

Further Information can be found at cometogetherws.ca/parking.

Fire Department Reminders

Carbon Monoxide “The Silent Killer”
Carbon monoxide is a tasteless, colorless, odorless and poisonous gas. To ensure you and your family are protected, install a carbon monoxide alarm outside all sleeping areas. Appliances, such as furnaces, woodstoves and dryers should be inspected and cleaned regularly to ensure they are running efficiently. Symptoms of carbon monoxide poisoning are similar to the flu, and include headache, nausea, dizziness and confusion.

Home Escape Planning
A home escape plan is the key to ensuring that you and your family will get out safely in the event of a fire. You have less than 60 seconds to escape your home if there is a fire. Early detection is the key to safely escaping. Know at least two ways out of every room. Designate a meeting spot for your family to gather and meet the fire department. Plan for those who may need additional assistance. Get out and stay out. Never re-enter a burning building once you have safely escaped.

Notice of Intention to Designate

The Town of Whitchurch-Stouffville intends to designate 3291 Stouffville Road (Bruce’s Mill), under Section 29 of the Ontario Heritage Act, as being a property of cultural heritage value.

Statement of Cultural Heritage Value
Bruce’s or Carrick Mill is located at the corner of Warden Avenue and Stouffville Road, at 3291 Stouffville Road in the southwest portion of the Town of Whitchurch-Stouffville, within Bruce’s Mill Conservation Area. The 108-hectare property was the site of a grist mill and farm centred on Bruce’s Creek. This evolved, relict, industrial cultural heritage landscape includes a two-storey timber-frame mill with associated flume, forebay tank, embankment retaining a relict mill pond, concrete gravity dam, and roadway with bridge. It also includes a house (Mill Attendant’s House or Bruce House) originally sited near the mill but relocated to the northwest near Stouffville Road.

The timber-frame mill that stands today was erected in 1858 next to the original Caspar Sherk flour mill by Robert and William Bruce, who named it for their ancestral home near Carrick Scotland. The mill expanded over time and transitioned from wheel to turbine power before 1900. Alexander Bruce ran the mill until 1961, when it was purchased by the Toronto and Region Conservation Authority, by which time it was associated with farming operations. The Bruce House, possibly Alexander Bruce’s principal residence, also has design or physical value for its unique

Stouffville’s Next Star

Are you interested in being part of Stouffville’s Talent Competition? We are looking for singers, dancers, actors, bands, musicians or anyone with talent they would like to perform!

Submit your audition video via email by April 15, 2020 to: Ashley Arruda - ashley.arruda@townofws.ca. Open to ages 8 - 18. Participants will be notified by April 20. Event date is May 2.

Gothic Picturesque cottage style and the craftsmanship of its decorative elements.

The mill, and its associated remnant elements, represent a formative period in the history of Ontario’s agricultural and industrial development. The property is directly connected to the Bruce family, who as millers, were important drivers of the area’s economic development as well as leaders in the Presbyterian Church, local government, and local business.

The full Statement of Cultural Heritage Value and Description of Heritage Attributes can be found online at <http://www.townofws.ca/en/town-hall/News-and-Public-Notices.aspx> or viewed in person at Town Hall (Clerks office), 111 Sandiford Drive, Whitchurch-Stouffville, Ontario, L4A 0Z8, during regular business hours.

Written Notice of Objection
Any person may, within 30 days after the date of the publication of the Notice, serve written notice of their objections to the proposed designation, together with a statement for the objection and relevant facts.

Dated at Whitchurch-Stouffville, this 11th day of February 2020.
Gillian Angus-Trail, Town Clerk,
Town of Whitchurch-Stouffville
Stouffville, Ontario

CONTACT: Jeremy Parsons, Heritage Planner II, Development Services, 905-642-4042, E-mail: Jeremy.Parsons@townofws.ca.

Call to Artists

Art in the Park
Saturday June 13, 11 a.m. - 5 p.m.
Memorial Park

We are currently accepting artist applications and invite you to be one of the many fine artists at this juried show and sale. Cash prizes: 1st - \$500, 2nd - \$200, 3rd - \$100 People’s Choice: \$300. To request an application, please e-mail: julia.troiani@townofws.ca

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LANDSCAPE SUPPLIES

STOUFFVILLE SENIOR OF THE MONTH

JEAN HAMMOND

AGE: Jean is 95 ½ years old

A STOUFFVILLE RESIDENT SINCE: She and her late husband moved here from Woodstock 66 years ago.

FAMILY: Jean grew up with three younger brothers. She has two children, Stephen who lives in Stouffville, and Nancy who lives in Quebec, and two grandchildren.

CAREER: Prior to her marriage in 1953 Jean worked at the Toronto Hydro head office for 11 years.

LIFE'S HIGHLIGHTS: Classical music. Her love of classical music was instilled at an early age when her father began teaching her to play the piano at the age of six. In addition to playing the piano and organ Jean has a great interest in choral music. One of the choirs she sang with was the magnificent Yorkminster Park Baptist Church in Toronto where she sang for eight years.

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WHAT COULD MAKE STOUFFVILLE BETTER: Let's have more choral concerts in Stouffville!

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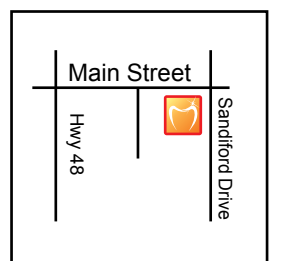


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