

MAY 2023 NO 71



On the Road in Whitchurch-Stouffville is the monthly magazine of the Town



JAY REESOR PREPARES TO PASS THE TORCH

2 CONTENTS

From the Editor

On the Road in Whitchurch-Stouffville (OTR) is the Monthly magazine of the Town. The purpose is to communicate with residents, promote local businesses, support agriculture, develop tourism and, most importantly, build community. This edition brings awareness to 35 businesses, 25 special events, and 11 matters of community importance. And, most of this is classified as Tourism. For OTR advertising, contact Bruce Stapley@ sympatico.ca. For any other questions or concerns, contact me:

David Tuley, Editor & Designer **Economic Development Officer** Town of Stouffville david.tulev@townofws.ca

Stouffville MAY 2023 • NO. 71

last month in Stouffville











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Photographs on Pgs. 2,8,9,10,11 & 20 by Dennis Hristovski.



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Main/Winona development on horizon? Application includes 10-storey residential, two retail buildings with office space

Glenn Jackson. Contributor



This is a monthly column summarizing recent Whitchurch-Stouffville Council decisions. Subscribe to our eNewsletter for more detailed information: eepurl.com/cKPNg9

Winona & Main. LivGreen is not slowing down. As their new residential building nears competition on the corner of Main Street and Weldon Road, the Newmarketbased developers have made an application to the Town to continue their sustainable neighbourhood towards the east.

At the Public Meeting on April 26, Stouffville Council received a presentation from the company asking for an Official Plan Amendment and a Zoning By-law Amendment that would allow for the building of a mixed-use development comprising of a 10-storey residential building and 2 commercial buildings.

The property is located at 5945 Main Street between Ninth Line and Weldon Road. Oldtimers would know it as the "old Canadian Tire lands."

During the presentation, LivGreen outlined their proposal which would

ABOVE: The Town has received a development application proposing a mixed-use development on Main Street between Weldon Road and Ninth Line. The owner is asking for changes to both the town's Zoning By-law and the Official Plan which would permit a 10-storey residential tower and two retail/office space buildings fronting Main Street. The applicant owns the property currently being developed at the corner of Main Street and Weldon Road.

include two commercial (retail) buildings abutting Main Street, approximately 263 m² (2,830.9 ft²) and 328 m² (3,530.5 ft²) in size. Additionally, a 10-storey residential building located to the rear of the site, containing 166 dwelling units, would have a total density of 215 units per net hectare. Both underground and at grade parking are proposed. The residential unit sizes range from one-bedroom units, 62.16 m² (669 ft²) to three-bedroom units, 93.94 m² (1,011 ft²).

information about LivGreen's strive towards sustainable development. LivGreen insisted the building will use sustainable building materials, geothermal heating and cooling, roof solar panels, energy monitors in each unit, electric car charging stations, balcony insulation, a rain water recycling program, thermography imaging, triple glazed windows and R80 roofs.

The presentation also contained

The proposal calls for four driveways exiting onto town roads. The current stoplight intersection at Main Street and Winola Drive would be the primary entrance into the development with another entrance from Main Street closer to Weldon Road. A driveway from Weldon Road would also be used. LivGreen said they are in conversation with neighbouring properties about a direct access driveway onto Ninth Line south of the Main/Ninth intersection.

No decisions were made at the Public Meeting. Approval of the Site Plan Application will come to Council at a later date.

COUNCIL MEETINGS:

Council meetings are either 9 a.m. or 7 p.m. every other Wednesday at Town Hall in Stouffville. Agendas at calendar townofws.ca/council. Listen live: townofws.ca/cmlivestream. Live tweets @ws townhal







Health care is changing at a rapid pace and the way the hospital cares for patients now will not be the way it cares for patients in the future.

The Markham Stouffville Hospital of tomorrow must transform health care for our rapidly growing, aging and diverse community. Stouffville has a long-standing history as a generous community but our support for OUR hospital has room to grow. This is our chance to step up and show our support for the hospital that provides care to our community each day.

Join us on June 18 in Memorial Park for the inaugural Stouffville Main Street 5k. Open to all; this event will make history as our first run/walk across Main Street. The kick-off happens at Memorial Park and the route will start on Park Drive and then head west on Main Street.

Sign up before the early-bird deadline of May 15 and your name will be entered into a draw for a family admission package to Canada's Wonderland including dining, parking and fast track passes. Registration is open now at: www.stouffville5k.ca

JUNE 18

SIGN UP NOW

WHAT'S ON -

BAKE SALE & SOUVLAKI TENT

Joyous Light Candles welcomes you to join them this season for their Bake Sale and Souvlaki Tent events hosted by the sisters of Holy Theotokos Convent. The next ever popular weekend event is scheduled for June 3-4. During our weekend events, enjoy homemade Greek pastries, jams, and our New Vegan Cookies. Bring the whole family and treat them to a hot souvlaki lunch/ dinner!

The sisters have been busy developing many new candle designs for each season · and especially for Mother's Day. The store is open Mon-Fri 11-6pm, Sat 11am -5pm. Visit Joyous Light Candles at 4369 Faulkner Ave. Consider pairing the visit with a forest hike at Eldred King Tract. 1-888-473-5115, or see facebook.com/joyouslight4.

CELEBRATIONS 2023

Latcham Art Centre presents, as a part of National Youth Week, Celebrations 2023. This annual exhibition of art by local children celebrates the creativity, energy, and ideas of students from Whitchurch-Stouffville elementary schools as well as Stouffville District Secondary School. Celebrations runs April 26-May 20.

W-S PRAYER BREAKFAST

The 20th Whitchurch Stouffville Prayer Breakfast returns this year to Oakview Terrace at 13256 Leslie St., May 18 at 7am. This event provides an opportunity for people across Whitchurch-Stouffville to come together for a beautiful breakfast and a morning of prayer for our community, our local government, emergency services personnel, armed forces, youth, and so many others. It's a beautiful community event that will fill your cup (and your plate).

er, Chris Channon. Back in August of 2014, while on vacation in Thailand, Chris was the victim of a vicious attack that left him as a C4 incomplete quadriplegic, and he was left for dead. He was told he would never walk again but he has since gone on to complete a marathon. He will be sharing with us his story of resilience and will leave you inspired to

JUNE 3 & 4





APR 26 - MAY 20



MAY 18



You won't want to miss this year's speak-



never give up!

We will once again be treated to the musical talents of Oliver Belo, Moses Velasco, Ashley van der Walt and this year they're bringing along a few friends. Tickets are priced at \$25 and moving quickly so we encourage you to get yours as soon as possible. They're available at Candlelight & Memories on Main Street in Stouffville.



VICTORIA DAY FIREWORKS

Springtime has arrived in Stouffville! As the weather warms up and flowers begin to blossom, the Heritage, Events and Theatre Operations (HETO) team looks forward to welcoming you to a new lineup of events.

We kick-off the Stouffville Celebrates Summer Series with Victoria Day Fireworks on Friday May 19 from 8-9:30pm in Memorial Park. Join us in the park to begin the long weekend with a bubble show, a hoola-hoop fun zone, roaming entertainment, food vendors, face painting, and lively fireworks show which starts at 9:30pm.

LET'S PAINT "SUNNY IRIS"

Let's Paint with Brittany Lauren returms May 18 at The Cornerhouse 6:30-8:30pm. The focus at this session is "Sunny Iris".

Enjoy a creative night out and learn to paint this golden garden with Brittany! Project is guided and is beginner friendly. Visit www.brittanylauren.ca/letspaint for details and registration.



MAY 19

SACRED MUSIC NIGHT

The 50th annual 'Sacred Music Night hosted by St. James Presbyterian Church, Stouffville, will be held Friday, May 12 at 7:30pm, in Parkview Village. The concert will feature the 'For Heaven's Sake' male guartet along with other vocal and instrumental selections. Net proceeds from the free-will offering will go to 'The Student Scholarship Foundation' of Whitchurch-Stouffville. Face masks are requested.



ST. JAMES PRESBYTERIAN CHURCH

ALL NIGHT LAWN

For the 19+ crowd the All Night Lawn-Lawn Bowling Nights in partnership with the Stouffville Lawn Bowling Club will bring Lawn Bowling to new audiences and introduce the importance of philanthropy to the next generation. The series takes place June 9, July 14 and August 11 from 6:30-10:30pm. Each evening event will include a lesson, cocktails, snacks, music and mingling. To learn more or register for one of the events. visit www.allnightlawn.ca.

SAVE THE DATES





May 12

May 18

Stouffville Celebrates









MAY 13 - OCT 14

What can you expect from the Stouffville Market this year? In our second year of operation, we are growing, we've received a tremendous response from our vendors, patrons and even from other towns where they've heard of the market and have been recommending us as a go-to market to visit.

Our central location in the heart of downtown Stouffville is highly visible, accessible for so many as just a quick walk or a hop, skip and a jump to come and purchase their weekly produce, gifts, and artisan products. We'll have lots of vendors and a great variety of produce, products and services, and some wonderful family friendly entertainment lined up to keep you smiling while you peruse, eat, admire, visit, chat and enjoy the sunshine.

New this year is a Student Entrepreneur booth available for students from Grade 1 through to university to sell items, promote their business or fundraise/ educate about their favourite charity. Applications for vendors and student entrepreneurs are available on our website at www.thestouffvillemarket.ca.

If you are a non-profit or charity, we do have 1 booth available each week at no charge for you to spread the word, fundraise and network for your organization, please email thestouffvillemarket@ **gmail.com** for further information.

There are a couple of fun events scheduled, details will be announced via our Facebook Page, our Instagram page and in the Stouffville Bulletin (a Facebook group).

Please come visit us on Saturdays starting May 13 and going through until October 14 from 9:00 am - 2:00 pm and see what we're doing and what we'll have each week... cause it changes every week!

Building a Climate Resilient Business

THREE CASE STUDIES

by Jennifer Taves, Partners in Project Green

To better prepare for future climate change impacts, businesses must first understand their climate change-related risks. Here are three companies who have taken action to future proof their businesses.

CASE STUDY

Algood Caster Innovations: Fuel Switching for the Environment and **Employee Well-Being**

Although a small business, Algood Caster Innovations is Canada's largest caster manufacturer.

Climate change issues like supply chain disruptions and carbon taxes have had cost implications for Algood, especially as a small business. In response, Algood has started implementing monitoring and mitigation projects to save costs and reduce their carbon footprint. Most notably, Algood has participated in fuel switching for their machinery, transitioning from propane to battery-operated forklifts.

Before this transition, propane lifts required opening warehouse doors to release fumes. In the winter, this raises heating bills to compensate for bringing in cold air. With battery-powered lifts, Algood can save on space heating and propane gas bills, as well as improve air quality for employees.

In addition, Algood practices heat recoverv. In the winter months, they direct their compressor's exhaust air into the factory for heating, allowing them to turn off 2-3 unit heaters.

Modernizing their equipment has helped Algood improve output in production and reduce costs. Anything that comes into the facility is assessed for how much energy it uses, where it's produced, and how it gets to the facility. Now, climate awareness and greenhouse gas emission reductions play a major role in how Algood does business.

CASE STUDY

Enviro-Stewards' Affordable Smart Blue Roof: Enviro-Stewards Head Office

Located in Elmire, Ontario, Enviro-Stewards' Affordable Smart Blue Roof (ASBR) system completed in June 2021 serves multiple functions for their building, including climate adaptation, water conservation and energy efficiency.

Blue roofs are an emerging rainwater harvesting technology that stores stormwater on roofs, reducing the amount flowing into municipal stormwater systems. The Enviro-Stewards ASBR is equipped with smart technology to store, drain, and flush rainwater captured depending on volume and to free up capacity.

The water stored on the roof provides thermal benefits by keeping building coolers during hot weather and is treated and storedin a tank for reuse in cleaning or greywater applications. For example, Enviro-Stewards treats the rainwater collected on their roof and uses it to flush toilets!

Since its implementation, the Enviro-Stewards ASBR has helped them exceed their GHG emission reduction target of 80% from their 2008 baseline year through improvements in heat loss and gain.

Roofs require regular maintenance, repair, and eventual replacement. The Enviro-Stewards ASBR is an example of how you can turn an inevitable expense into an economically and environmentally beneficial opportunity for your facility.

CASE STUDY

Calstone Inc. Stormwater Source **Control Practices**

Calstone Inc. Is a local industrial furniture manufacturer located in Toronto. Calstone Inc. Is known for its strong commitment to environmental stewardship and to the

Toronto and Region Stouffville local community. In 2014, Calstone Inc. approached TRCA's Partners in Project Green for support in creating a new green space for employees. The objectives were to transform an underutilized landscaped

Partners in

Project Green

Using a collaborative funding model with support from Earth Day Canada and Ontario Ministry of the Environment and Climate Change, Clastone Inc. was able to complete an on-site rainwater harvesting and infiltration project. This included a 9,300 L rainwater cistern and irrigation system to provide a source of water for landscaping, a rear lot infiltration trench, three soakaway ponds and a lined, decorative pond and fountain, all complimented by planting of drought-resistant native plants and shrubs. These projects help divert 4 of 6 roof drains away from the municipal storm sewers representing approximately 1.8 million L of runoff in an average year.

area while also helping to reduce stormwa-

ter runoff sent to storm sewers and subse-

quently Highland Creek.

These projects not only help restore the water cycle and water quality within the Highland Creek watershed but offer a welcoming space for employees and serve as a unique demonstration site for corporate water stewardship.

Calstone Inc. Learned some valuable lessons through monitoring of these projects related to cold weather climate considerations, the value of a systems approach to LID, and how to design with adjacent lots in mind.

This article is part of the Partners in Project Green and the Town of Whitchurch Stouffville series on Building a Climate Resilient Business. Stay tuned for future On the Road issues and learn more at:

partnersinprojectgreen.com

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Striving to be York Region's Premium Canine Training Academy

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After 22-years of 14-hour days in the corporate banking world, Corey McCusker, in 2006, opened a coaching company, which eventually evolved into mental performance coaching for executives and high-level youth athletes. Around the same time, Corey moved to Stouffville and started rescuing Great Danes which had separation anxiety. To help them, she enlisted the help of trainers. Eventually, with all the rescues she was bringing in, it only made sense for Corey to get her own canine training certification. Her love of dogs extended beyond her rescues, and she dedicated time she had outside her mental performance coaching business to helping at the Stouffville Veterinary Clinic. With her experience in the corporate world, along with her dog training certification, and passion for rehabilitating rescues, Corey eventually became the resident dog trainer at the Stouffville Veterinary Clinic, where a large yard was constructed for her to

train the dogs. In 2016, the vet informed Corey they were relocating, and Corey had to make a decision – either shut down the training school or go big and find a new home. Corey says, she's the type of person that "always goes big" -Muttz with Mannerz Canine Academy was born out of the experience.

After working with York Region Small Business Enterprise on putting together a business plan to open a bricks and mortar location, along with working with Town staff plus the help of her partner, Mike, Corey opened Muttz with Mannerz in December 2019, a 3,100 square foot facility located below the LCBO at 5710 Main Street. Early 2020 the COVID-19 pandemic hit, and Corev admits that it was a very difficult period - she struggled to make ends meet at times. Having weathered through the pandemic, Corey employs 14 staff members and welcomes students from co-op programs. The co-op programs have been a huge success for both Muttz with Mannerz and the students. The students come out of the program with professional development skills, and one of her key full-time employees is her past co-op student, who now works with clients, social media, and the davcare. Muttz with Mannerz doggy daycare is like no other, it's more of a training school, with dog enrichment as the main focus. Dogs are offered three walks and three rest periods a day, and soon there will be the introduction of agility and fitness sessions too. Corey says that having a well-trained dog is not just about the dogs, but the people too. Her 30-years of coaching, mentoring, and managing people of all ages – from kids to executives, along with surrounding herself with excellent talent and a top facility, has allowed her to curate the best training approaches for all the different personalities that are seen between people and their dogs.

Recently Corey received the Top Award for the BMO Celebrating Women Grant Program. The program was run Canada-wide and had just under 800 applicants. In a testament to her incredible work, dedication, and love for dogs, she received from BMO double the initial grant amount that was applied for. Corey plans on using the money to expand the business, educate more puppies, and invest in marketing.

Corey envisions Muttz with Mannerz being a one-stop-shop for dogs, but most importantly the premium canine training academy in York Region, which will enrich the lives of dogs and their owners too. Muttz with Mannerz offers a variety of training programs including: puppy school (currently has three levels, but there are plans to introduce more); foundation skills (for rescues or adult dogs with no training); and more "sport" specialty classes, such as scent training, agility training, tricks & games, and doga (combines yoga and dogs).







[left] Corey McCusker, Professional Dog Trainer and Founder of Muttz with Mannerz; [above] Tunnel agility training; Weave pole agility training.



Red Bulb has changed hands, Local family is at the helm.

There are new owners at Red Bulb Espresso Bar. The popular spot will continue to be a local, family-owned and operated business. Christine Logan was born and raised in Stouffville. She is the customer-facing owner at Red Bulb. Christine went to school at George Brown College to receive a diploma in pastry and management. Then, the pandemic interrupted her next step. She came back home to Stouffville to regroup and started working at Red Bulb.

"I have grown up surrounded by country close to the city and have always loved the small-town values that come along with it," said Christine. She was content but was interested to hear that Red Bulb's founder and owner, Cheeyuen Lim, was considering a move out west. Cheeyuen has property in British Columbia and has been contemplating a move. From that moment forward, Christine knew what she wanted – to own Red Bulb. Christine's parents, Robert and Susan Logan, moved to Stouffville 27 years ago. Rob's family home was in Box Grove, but it was expropriated by the government in the 1970's for a future airport in Pickering. Rob's family moved two hours northeast of Sudbury to the Town of Earlton. Sue was from Sudbury. After she and Rob married, they decided to move south. One day in the 1990s, the Logans rode through Stouffville on a motorcycle and said, "This is the place". They were comfortable in small-town Stouffville.

Sue's background is in banking, while Rob had been involved in the insurance industry. To help Christine with the Red Bulb, Rob manages the 'maintenance department' while Sue is the bookkeeper. The new ownership began in October 2022. The Logans have adjusted the seating and added fresh paint, but otherwise, Red Bulb is very much the same-staffhave remained with the ownership change. "It's a good brand," said Christine, "I'm not planning on changing it much." The coffee supplier remains the same as well.

With her education in pastry, Christine said that they are baking more of Red Bulb's delicious products in-house. Her favourite is the lemon cranberry scone. She recently welcomed March with a series of lavender beverages and posted on social media: "We hope you Love-vender them as much as we do!" Finally, she added a bubble gum machine filled with dog treats – the proceeds go to the OSPCA.

For more information, visit the Logans at 6148 Main Street in Downtown Stouffville, or:

facebook.com/RedBulbEspressoBar @Red Bulb redbulb.ca



Bridging the gap from virtual to bricks + mortar. A new yoga studio has popped up downtown.

Gareth and Nicky Nock of The Nock Academy are bridging the gap from an exclusively online fitness studio to having a bricks and mortar yoga studio as well. The new studio is nestled behind Nature's Gift and Organic Spaat Church and Main Streets in Downtown Stouffville. "There are many businesses in this building," said Nicky, "and they are all female-owned and operated. There's a good vibe here." Recently, Nock Academy Yoga hosted a grand opening and ribbon cutting (photo above).

In the large and comfortable studio, Nock Academy Yoga hosts multiple classes per week. This includes Yoga, Pilates, and Barre classes. All are led by qualified instructors. The class titles are kept simple allowing participants and instructors to play with different styles of Yoga within one class. Some classes on the schedule include Yin Yang Yoga, Yoga Chill, Yoga Barre, Pilates Flow and Pilates Strength. Nicky says that "Some people may wake up on a Sunday morning and desire nothing more than a Yoga Chill class, and we have it."

Gareth recounted how the virtual studio began in Stouffville. "During the early stages of the pandemic, we had a lot of time to think about our personal and professional lives. We decided we wanted a change. We packed up our life in Scarborough and moved north to Stouffville. We were in search of a smaller town and a strong community where our family would thrive. Stouffville really delivered," he said.

"We also wanted a change in our lifestyle, which would allow us to spend more time with our daughter and still enjoy a profession in fitness and well-being. An online fitness business run from our home studio was the perfect solution for both our personal goals and for the greater good of society that had suffered a really tough year (2020)," he recounted.

Gareth and Nicky Nock are originally from the UK. Collectively Gareth and Nicky have 40 years of experience in health and fitness, working in management and with clients in the UK, Canada, and New Zealand gaining international recognition and awards along the way. Gareth specializes in Pilates, indoor cycling, and is passionate about the 'details' that enhance the experience and the results of fitness. Nicky is a certified Yoga 200RYT. She brings a flare and creativity that lights up any fitness experience.

The reason behind the bricks and mortar decision, says Nicky, is that "people emerging from the pandemic wanted in-person experiences. There was a bottled-up demand to get out. Although, we all have days when we'd rather participate from our home environment, and that's where our virtual classes are beneficial. Members also have unlimited access to our online video library – as sometimes people would prefer to work out in their own peace and harmony."

Nock Academy Yoga offers a whole suite of membership options, or 5 and 10 class packs are available.

For more information, visit the Nock Academy at 10 Commercial Street in Downtown Stouffville, or:

thenockacademy.com facebook.com/thenockacademy @Nock Academy

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York Region Transit needs your Feedback by David Tuley

York Region Transit (YRT) is recieving public consultation from May 1 to May 31 regarding current services and proposed changes to services for 2024. YRT provides a suite of services in the Stouffville area.

Below is a description of five services offered in the Stouffville area. While reviewing these services, ask: Do these work for you? Consider where you live, where you are going, the cost, the booking process, and the hours or days available. If it doesn't, make your voice heard during the month of May at yrt.ca/TransitPlan.

Mobility On-Request Stouffville

Anyone, at any age, and with any ability can book a Mobility On-Request ride, within a certain boundary, to one of five destinations in the Stouffville Community. This service can be used for any reason, like shopping, visiting a doctor, or going to the library. The service is available 10am to 1:45pm, and 7pm to 10:45pm. Regular YRT fares apply. All YRT fare media will be accepted including PRESTO, the YRT Pay App, Transit App, debit & credit cards, and exact change. You can request a ride any time during service hours, at least 15 minutes before your desired travel time. Trips can be booked no earlier than two hours before the start of service. You can book a ride through the Mobility On-Request app or by calling 1-844-667-5327. Trips are provided on a first-come, first-served basis.

To use MOR Stouffville, you must live in the Stouffville community, Ballantrae, Churchill, Musselman's Lake, or Bloomington areas - essentially York-Durham Line to Highway 48 (McCowan as the western boundary in Ballantrae), and St. John's to 19th - and be headed to/ from one of the following five locations in the Community of Stouffville: Walmart, Michael's No Frills, Downtown Stouffville GO Station, Public Library & Leisure Centre, or East End Corners Plaza. Trips within 500 metres of the destination will not be eligible. You can carry up to 4 grocery bags.

Mobility On-Request (MOR) 65+

YRT is offering an on-request transit service for seniors 65 years and older. The service is offered throughout York Region for seniors who want to try taking public transit using a smaller vehicle that picks you up at your home. To book a ride during service hours, call YRT at 1-866-744-1119. Wait for the date and time to be spoken, then press '0-0-0' to speak with a Trip Reservationist. The service is available 7am to 2:45pm. Senior fare is \$2.40 with PRESTO, YRT Pay App, or Transit App. Cash, debit or credit card fare is \$4.25 (exact change only). You can use this service from anywhere in York Region, however, Trips must be within 5 km of your starting point (e.g. home). You can carry up to 4 grocery bags.

Mobility On-Request Paratransit

YRT offers door-to-door, shared ride, accessible public transit service for people with disabilities. To use this service, you must meet specific eligibility criteria. Visit YRT's MOR Paratransit Registration and Eligibility page to learn more at www.yrt. ca/en/schedules-and-maps/registration-and-eligibility.aspx.

Regular Service

Route 9 - Ninth Line is YRT's regular service in the Community of Stouffville. For 2024, YRT proposes to restructure the route to provide two-way service and improve frequency. The proposed will include new service along Reeves Way Boulevard, Millard Street, and Baker Hill Boulevard, but will eliminate service to a section of Hoover Park, near the GO Train rail crossing. Transit frequency will improve to a range of 32-42 minutes between trips, and the twoway service will make local cross-town trips more convenient (no need to go to Markham to get back to Stouffville). Current service is approximately 6am-9pm on weekdays, with no service provided on weekends.

School Specials

YRT also provides two School Special routes in the Town of WS - Routes 415 (Stouffville District) and 417 (Bill Hogarth). These provide students with direct travel to and from their high school to meet the bell times. A school special has been proposed to service St. Katharine Drexel when it opens. Visit yrt.ca/TransitPlan for more details.

> [left] Proposed changes to YRT's Route 9 in 2024. It is an attempt to improve access, improve frequency, and to create a two-way service. The changes should make local cross-town trips more convenient. However, there's no weekend service, and have you been left out?

From May 1 to May 31, YRT will be receiving comments about their transit services. Make your voice heard at vrt.ca/TransitPlan.

BETWEEN THE BOOKS

FREE BUSINESS SEMINAR SERIES



SEMINAR 1: MAY 25 **Connecting the Dots Digital Marketing Trends of 2023** 10am-12pm, 2 Park Drive

Register for free at: shortest.link/pvgG

In this seminar, we will be reveal the most need-to-know trends for anyone looking to understand the consumer mindset in the year ahead.

Here's what you have to look forward to: Connect the dots between what online users say, think, and do; Uncover the deep logic and contradictions that make up the consumer psyche; Let data and insight pinpoint the upcoming trends set to dominate 2023; and, Be inspired and zero in on what really matters.

The speaker Maryam Golabgir has 18 years of digital marketing expertise in Telecommunication, E-Commerce, IPTV, A.I. Development, Broadband, renewable energy and Financial industries. She now owns Digital Marketing Experts in the Greater Toronto area.

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MARK YOUR CALENDAR

SKILLED

TRADES

Whitchurch-Stouffville

PUBLIC LIBRARY

Free One on One Consultations at Whitchurch-Stouffville Public Library, 2 Park Drive, May 25, 12pm to 4pm

PLUS

Saturday, June 3 from 10am-4pm

@ Whitchurch-Stouffville Public Library, 2 Park Drive Skilled Trades Expo is a free, drop-in event

If you enjoy working with your hands and finding practical solutions, then the skilled trades may be for you! The skilled trades are in high demand, offer steady work, competitive wages, on-the-job training, and opportunities for advancement. Come and check out your options, connect with colleges, employers, and employment organizations at the Skilled Trades Expo.

This is a day to help the tradespeople of tomorrow connect with colleges, employers, and employment organizations.





About the Series

York Small Business Enterprise Centre (YSBEC), Whitchurch-Stouffville Public Library, and the Town of Stouffville have partnered to present a free business seminar series. "This is a re-start," reported Town Economic Development Officer David Tuley, "The program was running smoothly, then came the pandemic."

The Senior Small Business Consultant with YSBEC. Daniela Mazzaferro added. "The timing is perfect to re-introduce the business seminar series. One of the outcomes from the pandemic was a global rise in entrepreneurship. We can help."

Margaret Wallace, CEO at the Whitchurch-Stouffville Public Library, said, "We encourage this kind of partnership in the library. We'd like to continue our support of the business community from a perspective of learning."

The series begins this month (May), and returns with another course in June. The program will pause in July and August, returining in September.

YSBEC is your one-stop shop to help start and grow your business. YSBEC offers a range of services to help you succeed, including training, business plan development, mentoring, and advisory services. Whether you have an idea for a business or are looking to grow your existing venture, YSBEC is here to help.

Email to Sign Up: daniela.mazzaferro@york.ca



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EVENTS THIS MONTH:

BALLANTRAE SPRING MARKETPLACE

SAT MAY 7TH 12 PM TO 4 PM **13 FELCHER BLVD**

JOIN US AS WE CELEBRATE SPRING WITH OUR FIRST MARKETPLACE OF THE YEAR! WE WILL HAVE LOTS OF VENDORS AND SURPRISES.

MCHAPPY DAY - STOUFFVILLE WED MAY 10TH 1PM - 2PM

STOP BY TO SAY HI TO DOLORES. SONYA AND A FEW OTHER MEMBERS FROM OUR TEAM

TTG MOTHER'S DAY CONTEST

WE WILL BE CELEBRATING ALL MOTHERS THIS YEAR WITH A SPECIAL GIVEAWAY - STAY TUNED

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2023 FARM SEASON LOOKS PROMISING

Farm fresh season is upon us. The below summary and table should help to coordinate your activities and plans.

Applewood Farm. Located at 12416 McCowan Rd., Applewood Farm has been operating for fifty years. Cathy Passafiume reports that the strawberry crop is looking great this year, and that they expect to have a longer picking season, starting in June. The apples are just starting to come into blossom and the picking season will start the first weekend of September. The corn maze is soon to be planted. Also, Applewood will have a brand-new playground this year, which is exciting. For more info, see applewoodfarm.ca.

Belicious Products. Freda Sidiropoulos reports that they will be officially opening up the hives in a couple of weeks and are hoping that the majority of the bees have survived the winter. Exciting news: Belicious has secured a warehouse in Stouffville behind the liquor store and is hoping to open a small retail outlet in 2023. Belicious has a new line of honey-infused drinks which are honey infused and we will be launching them at the Stouffville market on May 13th. You can order Belicious products at beliciousproducts.com.

Diversity Farms. Located at 2572 Vandorf Sideroad, Diversity Farms produces daily free-range chicken eggs, grass-fed beef, and seasonally free-range meat chickens, and special-order turkeys. This is a working farm, see protocols for visiting at diversityfarms.ca.

Meat Merchant. Located at 6296 Main St., the Meat Merchant is a family-owned butcher shop that has been operating since 1990. Their focus is Local Ontario meat and products made fresh in-store. The Meat Merchant is a great source for summer barbecue season and for Thanksgiving and Christmas turkeys and hams. For more information, see themeatmerchant.ca.

Nabee Fields. Nabee Fields is a new farm operation near Pleasantville that is focused on producing garlic. Anne Batista reports that the 2023 garlic crop has emerged from the ground looking vibrant and healthy. Delicious garlic scapes will be ready mid-June to beginning of July, Table Garlic and Garlic Seed will be available in August or September, and Black garlic is made to order. Nabee Fields typically sells out, so make your preorder here: nabeefields.com.

Perennial Petals. Located east of Gormley, Perennial Petals is a seasonal, boutique flower farm and floral studio offering unique, heritage and contemporary blooms for flower lovers in York Region. For 2023, Perennial Petals will offer five different

Floral Subscriptions, with delivery available to Stouffville, Aurora and Newmarket. Also, new for 2023, is a Flower Membership that provides access to the farm on Tuesdays in summer months from 4pm to 7pm to pick your own bucket of your flower favourites. Order subscriptions or join many DIY workshops at their website: perennialpetals. com.

Simpson Family Farms. The Simpsons have been farming near Ballantrae for seven generations. They sell a variety of root vegetables, apples and local honey yearround at the farm store, 15152 Highway 48. A few years back, Nikki Simpson introduced a Farm Fresh Box program - a 14-week subscription that provides a creative blend of produce, along with add-ons like fresh bread, flowers, and more. Delivery is available for Stouffville, or weekly farm pick-up is possible. Sign up before they sell out, at simpsonfamilyfarms.ca.

Strawberry Creek Farm Market. Located on Davis Drive between Warden And Woodbine, Strawberry Creek is a fresh market, pick your own produce, and a family fun farm rolled into one. For more, see strawberrycreekfarms.ca.

For more about Reesor's Farm Market & Bakery see pg. 19, and the Stouffville Market see pg. 4.

	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOV / DEC
APPLEWOOD FARM	PYO Strawberries	PYO Strawberries		PYO Apples Fun Farm	PYO Apples & Pumpkins / Fun Farm	
BELICIOUS PRODUCTS	Honey Products	Honey Products	Honey Products	Honey Products	Honey Products	Honey Products
DIVERSITY FARMS	Free Range Eggs Grassfed Beef	Free Range Eggs Grassfed Beef	Free Range Eggs Grassfed Beef	Free Range Eggs Grassfed Beef	Free Range Eggs Grassfed Beef	Free Range Turkey & Chicken
MEAT MERCHANT	BBQ Meats	BBQ Meats	BBQ Meats	BBQ Meats	Thanksgiving Turkey & Ham	Christmas Turkey & Ham
NABEE FIELDS	Garlic Scapes	Garlic Scapes	Garlic	Garlic Black Garlic	Black Garlic	
PERENNIAL PETALS	Fresh Flower Subscription	Fresh Flower Subsc., 3rd Annual Fairy Festival	Fresh Flower Subscription	Fresh Flower Subscription	Fresh Flower Subscription	Christmas DIY Workshops
REESOR'S MARKET & BAKERY	Strawberries & Baked Goods	Berries, Corn & Baked Goods	Berries, Corn & Baked Goods	Fall Crops, Apples & Baked Goods	Thanksgiving Pies, Turkey & Ham	Christmas Pies, Turkey & Ham
SIMPSON Family Farm	Potato	Potato & Carrot. Farm Fresh Box.	Potato & Carrot. Farm Fresh Box.	Potato, Carrot, Apples. Farm Fresh Box.	Potato, Carrot, Apples. Farm Fresh Box.	Potato & Carrot
STOUFFVILLE MARKET	Artisnal Foods & Products	Artisnal Foods & Products	Artisnal Foods & Products	Artisnal Foods & Products	Artisnal Foods & Products	
STRAWBERRY CREEK FARM MARKET	PYO Peas & Strawberries	PYO Peas, Raspberries & Strawberries	Sweet Corn & Farm Market	PYO Raspberries. Apples & Fall Crops.	PYO Pumpkins, Fall Fun, Wagon Rides, Pies	

JAY REESOR Prepares to Pass the Torch

Jay Reesor is passing the torch of Reesor's Farm Market to embrace semi-retired life. "We look forward to moving closer to our daughters and four grandchildren in the Kitchener-Waterloo area," said Jav. Although Jay isn't hanging up his tractor keys yet. He will be returning regularly to maintain the family strawberry patch. Jay reports that there will be no interruption or major changes in their operations, other than with those who will be running them.

The Reesor Farm Market at Ninth Line and Elgin Mills, including the farm stand that is popular for fresh-picked sweet corn, and pick-your-own strawberries and pumpkins, will soon be operated by John and Emma Reesor. John is the son of Jav's first cousin Eugene. As a high school student, John worked on Jay's farm. John and Emma have been living in Colorado in recent years. They intend to make their way back to hold the family torch in August 2023.

As for Reesor's Market and Bakery, and production facilities, that are in Stouffville, Jay says that it will be a similar family transition, but this announcement will come later. OTR is hoping to circle back next September to capture an interview with John and Emma and to cover the rest of the story-the succession plan in Stouffville.

This announcement is an event to be celebrated. It was reported by national news outlets recently that 40 percent of Canadian farm producers are expected to retire in the next 10 years, and the majority do not have a succession plan. It raises a concern for the future of agriculture and our food security in Canada. The Reesors have a plan.

The Reesor family have lived and farmed in the Markham and Stouffville area since their arrival from Pennsylvania in 1804. Since then, many generations of their family have been growing and providing food for the region. Jay Reesor remembers his first farm marketing lessons as a child, picking sweet corn and then selling it at the side of our gravel road.

"I began my own farm business career in 1984, five years after completing my crop science degree from the University of Guelph. In that year I had the opportunity to farm my Uncle Harold Heise's farm at Leslie Street and Elgin Mills Road in Richmond Hill," recalled Jay. Incidentally, that farm is the current site of a Cost co and Home Depot.

"In 1985, another property became available with a house, barn, and 22 acres at Ninth Line and Elgin Mills Road. This is where our current farm market operates. In 1986, we built a very modest, little shed as a market to keep us out of the wind and dry from the rain. Over the years we have gradually added more space to our market," said Jay. This farm is owned by the Rouge National Urban Park and Jay is thrilled how the park is developing to ensure that this land remains farmland for perpetuity.

Later, in 1995, freshly baked bread and pies were introduced at their farm market. The baking component kept growing, which led to the development of Reesor Farm Kitchen on Ringwood Drive in Stouffville in 2004. "We needed more and better space to do our baking so took a chance and moved all of the equipment and baking preparation work to Stouffville. We also added entrée preparation to our task list as our new space allowed for it. Our goal was to provide for the market and then we thought we could perhaps bring some of our farm market customers into Stouffville to become our year-round customers. It was a very small beginning, but the concept worked and allowed them to serve our community vear-round."

In 2013, they moved the retail store to 5758 Main Street, renaming it Reesor's Market & Bakery. "Muffins are the biggest seller at the store – we have something like 21 varieties that are made fresh six days a week," Jay said. After muffins, cookies and Shepherd's Pie compete for second place. Meanwhile, back at the farm.

"Obviously, the biggest change that has Jay reports that another significant

occurred while we have been farming here has been urbanization. When we first arrived here, the Ninth line was a two-lane road with a modest amount of traffic. There was enough traffic to keep our market busy, but nothing like the volumes today. A larger hospital, a growing Stouffville, and the 407 have necessitated Ninth line becoming a 4 lane road, and the rest is history," said Jay. change has been the development of better varieties of the vegetables that we plant. For example, back in 1985 the saying 'get the water boiling before you pick the corn for best flavour' was common. Meaning, that after picking the corn, it had to be cooked



[above] Jay is working in the strawberry patch. [below] Some of amazing people that Jay has been able to work with.



right away for the best flavour. Now, sweet corn has much better eating quality even days after it was picked. And none of it is genetically modified either.

"What I will miss the most," concluded Jay, "is working with all the amazing youngpeople that a seasonal farm market relieson every summer. I really like working with teens and universitty aged employees and providing some of them with their first job. Maybe a farm market simply attracts wonderful people but the opportunity to work along with and mentor youth has been my greatest pleasure. On the other hand, what I won't miss is the responsibility of running a busy market and wondering-worrying about too much rain or too little rain, too hot or too cold etc. Of course, I will still be growing the strawberries for the farm, so I can't get away from weather concerns totally."

For more information and news about the Reesor farm operations, see reesors.ca.

SWEET ACRES PIG SANCTUARY providing an understanding of potbelly pigs by David Tuley





There is a safe haven for potbelly pigs on Vivian Road, between Warden and Woodbine. The mission of the place is to educate and promote kindness through compassionate care and understanding of potbelly pigs. Sweet Acres Pig Sanctuary is open to the public by appointment. Beyond the mission, Sweet Acres has become a kind of sanctuary for families, special needs individuals, and seniors. Group outings often visit here.

Kirsten and Matt moved to the Vivian area 18 years ago. Matt is a Toronto Fire Fighter, and Kirsten is a chefin a long-term care home. There was never any intention to open a Rescue but over the years, Kirsten became known as someone who loved potbelly pigs and would take those in dire need. With each pig that was brought in, the backyard pens grew, and the Rescue evolved. Sweet Acres is now home to eleven potbelly pigs. Kirsten is also on call to help homeless potbelly pigs find homes at other sanctuaries around the province.

Kirsten was born and raised in Toronto, Ontario. She came from a loving family and was blessed to watch her parents compassionately care for animals throughout her childhood. That same gift of kindness and respect has resulted in Kirsten now opening her home to animals in need. She finds comfort in being able to offer potbelly pigs with nowhere else to go, a place where they will have a second chance at a life full of love and peace.

Kirsten has had a variety of experiences like clearing trails for the Canadian government in Western Canada, she has worked for wildlife centres, and took a two-year tour in Europe cooking her way around countries. She eventually made her way to Munich, Germany where she became a pastry chef. It is this journey that is how her Rescue came to be named Sweet Acres.

TO VISIT

The Sanctuary is located at 2798 Vivian Road. Make an appointment, call (416) 805-6697 or email kduggan1960@gmail.com. Sweet Acres is open most weekdays and weekends from 10am-1:30pm, and again at 4-6pm for dinner feeding. Once you have a confirmed appointment, please let yourself through and ensure the gate is secured behind you again. Please do not block other cars in the driveway.

There is no entry fee, but there is a donation box – any help is appreciated. If you would like to donate fresh food such as melon, lettuce, cucumbers or berries, they would be happy to receive them. If wishing to purchase a bag of feed, the pigs would be over the moon about that. Kirsten reports that they order pellets from Copetown Feed Mill. "We are always looking for volunteers," said Kirsten. The website describes needs under the "Volunteer" section. For more information, see: sweetacrespigsanctuary.com



A "FLEXI-SCHOOL" MODEL with 100-acres to expand a student's horizons

Although Forest Schools have been very popular throughout Scandinavia for over fifty years, they did not begin appearing in Canada until the early 2000s.

Many know Willowgrove's 100-acre farm as the home of Willowgrove Day Camp, or as a favourite field trip destination for school groups. However, you may be surprised to learn that it also houses Stouffville and Markham's first-ever Nature School.

Willowgrove first opened their Nature School in 2020. The school provided a fulltime, outdoor learning program for children from ages 5-10. However, as it enters its fourth year, Willowgrove's Take Root Nature School has now decided to transition to a part-time program, offering a unique "Flexi-school" model specifically designed to work in tandem with a student's public, private, or home-schooling.

Covered under the Education Act, "flexi-schooling" or "Flexible School Attendance" is a regulation that allows children to attend school in a part-time capacity as long as the guardian has received written permission from the school's Principal. It is the same concept that has allowed children to be pulled out of class for competitive sports, or professional arts opportunities for decades, and it is becoming an increasingly popular option for many Ontario families interested in alternative-education - especially since it means that students can now spend part of their school week learning on a 100-acre farm.

The Nature School's move to a part-time learning model was primarily based on increasing accessibility. Many families

who feel that their students would excel in alternative-education models simply cannot afford full time, private education. Therefore, Willowgrove's Take Root Nature School has created a unique model that offers a variety of flexible enrolment options.

Nature School students can now attend afternoon programs on Tuesdays, full day classes on Wednesday, and/or morning classes on Thursdays. There are also seasonal enrollment options which allow a student to ease into outdoor learning, meaning that a family can now sign up for Fall programming without needing to commit to Winter. or Spring. This intentional flexibility allows families to fully customize their student's learning, placing the focus on whatever options will most benefit the child.

"Our daughter is thriving." Shared Daniel, a Nature School parent. "Socially, mentally, emotionally, academically - and we know the team and environment at Willowgrove are a huge reason why."

That's because Willowgrove's team of educators come from many diverse educational backgrounds and teaching experiences. Each specializes in outdoor education, bringing equal passions for engaging students with inquiry-based, explorative learning opportunities, as well as about connecting children with nature.

Imagine building shelters in an oldgrowth woodlot to learn about structures, engineering natural materials, and simply forming new ways of seeing the world. Or learning first-hand about the many wild animals that pass through Willowgrove's

TAKE ROOT NATURE SCHOOL

diverse ecosystems by spotting Wild Turkeys in the apple orchard, or examining covote tracks in the mud. That is the unique benefit of an intimate, outdoor classroom: It focuses on the whole child, and works to integrate everyday learning into nature with unique, first-hand experiences.

In addition to Take Root Nature School's programming, Willowgrove also offers Take Root's Parent & Tot program. Whereas the Nature School is designed for children ages 5-10, Parent and Tots is designed for children ages 1-4, alongside their caregivers. Each week, Willowgrove's parents and tots are guided through a series of activities. nature walks, stories, and crafts, all with themed adventures like "TREEmendous Trees", "Into the Garden," and "Farmyard Friends." This fun and engaging program focuses on connecting you with your toddler in nature, alongside other like-minded families.

As we know, learning takes many forms. Nature School, or Forest School learning, is a unique way for your child to develop a relationship with nature at an early age. These exploratory, nature-based programs provide part-time, affordable ways to enhance your child's learning, develop confidence and social skills, and help to integrate their core subject learning into everyday life.

If you are interested in expanding your student's classroom, a world of wonder awaits your child at Stouffville's own Take Root Nature School. To enroll for 2023's fall programs, or for more information, be sure to check out willowgrove.ca/ nature-school.





CANDLELIGHT AND MEMORIES

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VISITING THE VILLAGE

by Stouffville Chamber of Commerce



The Village of Stouffville looks forward to welcoming you!

There was a great turnout on April 8th for our Easter Event in the Village of Stouffville. With more than 500 people in attendance it really kept the Easter Bunny hopping! Thanks to all the merchants that helped to make this a fun event and to all the residents that came out and joined in the acitivities.

Spring has arrived and with it comes the return of the Stouffville Market every Saturday from 9:00 am to 2:00 pm. To celebrate there will be a Super Sidewalk Spring Market along Main Street in the Village on May 13th.

We hope to see you in The Village of Stouffville soon!

Want to know what's going on around town? Visit: DiscoverStouffville.ca



Upcoming Events

How My Garden Grows day 13 @ 12:30 pm - 2:00 pm -





Victoria Day Fireworks May 19 @ 8:00 pm - 9:30 pm -Victoria Day Fireworks EARLY MORNING RAIN

If you're looking for something to do next weekend that's close to home head over to DiscoverStouffville.ca. This website now hosts a tourism directory that spotlights interesting things to see and do, unique places to shop and where to eat and drink in and around Stouffville, as well as an extensive list of upcoming events.

Saturday, May 13th

11 am to 3 pm

Super Sidewalk

Spring Market

On Main Street

MARKE

Signup and you'll receive biweekly event updates directly to your inbox.

If you have something you'd like to share, or want to post a public event DiscoverStouffville.ca is your community website. Simply click on the contribute button, fill in the details and submit. It's Free!



STOUFFVILLE SENIOR OF THE MONTH KEN PRENTICE

I. What is your age? Ken is old enough to have grey hair.

2. How long have you lived in stouffyille? He moved here 45 years ago from the family farm in what was then rural Markham.

3. Tell us about your family. Ken and Doris married later in life and have no children. But they sponsored their "instant family" to emigrate to Canada from the Philippines: 'daughter' AlvieJane and her husband Michael, 'son' Alex' and granddaughter Micah (a.k.a. 'the hurricane'). They all keep Ken and Doris young. They have been so blessed to see their 'children' establish themselves and embrace all the opportunities that Canada has to offer.

4. Tell us about your career. Ken's lifelong career has been in the investment and financial advisory industry. He currently operates a practice with Edward Jones in Stouffville. Looking back, what are the highlights of your life? The most prominent highlife of his life was Ken's marriage to Doris 12 years ago. Another highlight was starting his own business. 6. What's life all about grandpa? Do your very best at everything you do and do not be afraid to lend a helping hand to someone in need. Helping others with their burdens makes our own

burdens become much lighter.

7. What do you like best about life in stouffville? Ken likes the small-town atmosphere of Stouffville. There is an innate willingness in the community to pitch in for a good cause.

8. What would make life in stouffville even better? Life in Stouffville would be better if our residents got a little more involved in the community: volunteering, joining a service club or a non-profit board, just to help where help is needed. There really is no limit to the good that can be done for others.

IF YOU KNOW A SENIOR THAT IS WORTHY OF SENIOR OF THE MONTH GIVE US AN E-MAIL AT FARMERJACKS@ROGERS.COM

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LANDSCAPE SUPPLIES







Stouffville the home to GOLDFISH...

For those of us that moved to Stouffville after 1959, did it ever occur to you that "Stouffville was the home to a world-renowned goldfish farm" on your bingo card? Nope, not me either, but it's true!

The year 1929 saw the founding of The Goldfish Supply Company by an Englishman by the name of Mr. George Ashton of Toronto. He created a 67-acre hatchery located near what is now Bethesda Rd and Hwy 48, consisting of 57 ponds (each one was 280 feet long, 80 feet wide) and containing approximately 200,000 fish per pond. I did the math, that's about 11.4 million fish! And that wasn't even close to how many it could hold, at one time there were 25,000,000 fish and only 1,700 residents in Stouffville. Mr. Aston bought what was the old Vinegar Works building on Albert St, and that became the home/factory for his goldfish business. The Testa Villa apartment building now occupies the site. The things you learn about Stouffville when you start digging!

One of the contributing factors to being home to the world's biggest goldfish farm was the high quality of the Stouffville water, of which each of the wee fishes required about 3 gallons of water per day. This fishy business would have been one of the town's main employers too, as there were 18 people working for Mr. Aston between the hatchery and the factory where they made such things as aquariums and fish food.

It seems we have Mr. Aston to thank for

putting Stouffville on the map worldwide, as his goldfish became the property of none other than Winston Churchill, and members of the royal family namely George VI and Queen Elizabeth who bought a few hundred for Buckingham Palace. I wonder if any descendants of those fish are still occupying royal aquariums. One did not have to be high society to purchase his fish, he sold to anyone and everyone, including stores and universities all over the world. He didn't stop at goldfish though, he also dealt with turtles, small alligators (gulp!), various small birds, frogs, and tropical fish. So successful was he in his thriving enterprise, that he drove out most of the other Canadian competition he had. It would seem George was not fond of having the fish as pets, as he kept none in aquariums in his home and even joined in on the contest world of 'goldfish gulping'. I hope I'm never

A skilled and shrewd salesman he was too, legend has it, while in London, he stopped traffic by releasing 1,000 turtles, which attracted enough attention that he was able to sell the remaining 99,000 he had

that hungry!

with him. Read that again...he took 100,000 turtles to London, England!

CONTACT Susan Tucker, otrtipoff@outlook.com

George had an interesting hobby, one that I can say I have never heard of anyone else having...he raised fleas to be used as food for his goldfish! A flea wrangler...didn't see that coming, did vou!

The fish business was not all fun and games, as evidenced by a freak storm that washed out a hatchery Mr. Aston owned on Yonge St. 20 years after that cloudburst, and the ponds had emptied into adjoining bodies of water, they were still finding fish at Holland Landing!

Several years after the company was formed, WWII began, and the factory was used in various forms for the war efforts. It was used to produce flare containers that were dropped over targets for the Allied bombers, and the Campbell Soup Co. also used the facility to store canned goods in the basement. After the war, the goldfish company continued on, up until 1959 when Mr. Aston sold the business to The Canadian Aquarium Supply Company out of St. Thomas, Ontario.

[below] An air photo of goldfish ponds along Bethesda near Hwy 48 at some time in the 1970s. A new factory is being built next to the site.



COMFORT FOOD AT ITS BEST Slow-Cooked Osso Bucco

Some people BBO all year but for most, the nice BBQ weather is not quite here. So this month I decided to get into some comfort food, and what better than Osso Buco to fit the bill? Osso Buco is a traditional Italian dish enjoyed by people for centuries. It is a slow-cooked dish typically made using veal shanks and a variety of vegetables, herbs, and spices. The dish has a rich, hearty flavour and tender texture, making it a popular choice among meat lovers.

If you're looking for a delicious and hearty meal to serve to your friends and family, then Osso Buco is a great choice.

In this article, I will explore the history of this classic Italian dish and share with you a traditional Osso Buco recipe that you can make at home.

It is believed Osso Buco originated in Milan in the mid-19th century. Osso Buco means "bone with a hole" in Italian, which refers to the marrow-filled bone in the center of the yeal shank.

The dish became popular in the United States during the 60s and 70s, when Italian cuisine gained popularity. Today, Osso Buco is enjoyed around the world, and many variations of the dish can be found in different regions of Italy.

The traditional Osso Bucco recipe is a slow-cooked dish that requires a few hours of preparation time. However, the end result is well worth the effort. Gremolata is a traditional garnish for Osso Buco. It adds a fresh, zesty contrast to the rich flavours of the dish.

Ingredients:

- 4 veal shanks (about 1 1/2 inches thick)
- Salt and pepper
- 1/2 cup all-purpose flour
- 1/4 lbs. bacon
- 2 onion, chopped
- 3 carrots, chopped
- 2 stalks of celery, chopped
- 4 cloves garlic, minced
- 1 cup beef broth
- 1 cup white wine
- 1 (28-ounce) can of whole Roma tomatoes
- 1 teaspoon dried thyme
- Gremolata:
 - 4 tablespoons fresh parsley, chopped
- 2 tablespoon lemon zest, grated
- · 2 garlic cloves, minced

Instructions: 1. Preheat your oven to 325°F. 2. Season the veal shanks with salt and pepper, and dredge them in flour. 3. In a large oven-safe pot or Dutch oven, cook the bacon. Once done, remove the bacon.

4. Add the veal shanks and cook sear for about 4-5 minutes on each side until they are browned.

5. Remove the veal shanks and set them aside.

6. Add the chopped onion, carrots, celery, and minced garlic to the pot and sauté for about 5 minutes, until tender. 7. Add beef broth and white wine and bring the mixture to a simmer.

8. Add tomatoes and dried thyme and stir everything together.

9. Return the veal shanks to the pot, fully submerging them in the sauce. 10. Cover and transfer to the oven. 11. Bake the Osso Buco for about 2-3 hours until the meat is tender and falls off the bone.

12. While the Osso Buco is cooking, prepare the Gremolata by combining parsley, grated lemon zest, and minced garlic in a bowl. 13. Once the Osso Buco is done cooking, carefully remove it from the oven. Taste the sauce and season with salt and pepper if needed.

14. Put a veal shank on each plate and spoon the sauce and vegetables over the top. Spoon the Gremolata over the dish. 15. I served this meal with creamy garlic mashed potatoes. You can also serve it with crusty bread.

Tips and Variations:

• If you can't find or do not want to use









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veal shanks, you can use beef shanks as a substitute.

· Brown the veal shanks well before braising them, as this will add depth and flavour to the dish.

· Customize the dish by adding or substituting vegetables to your liking. Some options include adding mushrooms or bell peppers.

• For a more decadent sauce, you can add a splash of red wine along with the white wine and beef broth.

Osso Buco is a classic Italian dish, and I love it for its rich flavours and tender texture. With its slow-cooked goodness and aromatic ingredients, it is a perfect comfort food for special occasions or a cozy family meal. It does require some time and effort, but the end result is worth it. So, why not try this traditional Osso Buco recipe in your own kitchen and impress your guests with a taste of Italy?

Buon appetito!



From – WHERE **IIIVF** with BRUCE STAPLEY



NONAGENARIANS HONOURED Church Throws Birthday Bash for Jim and Jean Thomas

A pair of distinguished Stouffville seniors were feted at a surprise birthday celebration in the basement hall of St. James Presbyterian Church on Main St. after the April 16 service.

Legendary Stouffville newspaperman Jim Thomas turned 94 on April 9, with his wife Jean reaching the 90-year milestone eight days later. Members of the congregation were joined by an array of exemplary senior Stouffville celebrities including former Whitchurch-Stouffville Citizens of the Year Diane Ward and Marion Wells, and Stouffville Legion Seniors' Chair Rochelle D'Souza.

Adding to the lustre of the event was the announcement that Jim had been inducted into the Ontario Community Newspapers Association (OCNA) Hall of Fame for his 73 years as a journalist in Stouffville and the surrounding area. The award recognizes and celebrates individuals who have made exemplary contributions to Ontario's community newspapers, and news professionals who have remained passionate throughout challenges, opportunities and changes while helping their papers adapt and grow.

Jim took a posting as a part-time sportswriter with the Stouffville Tribune in 1949, then was hired full-time two years later.

The paper was on the receiving end of 30 awards over the 40 years he was employed there, including the 1962 citation for Best Sports Page in Canada. He had been Tribune editor for over 25 years when he retired in 1989, moving on to take a feature columnist posting with the Stouffville Sun shortly afterwards. When the Tribune and Sun amalgamated in 2000, he continued his column, finally signing off last year.

Fellow St. James congregant Jim Mason, who helped arrange the birthday event for Jim and Jean, recalls the friendly competition between himself and his namesake while serving as editor of the Stouffville Sun from its inception in 1982. "I was the new kid invading his turf," said Jim. "But he was always classy and professional when we crossed paths. It's no easy task trying to go toe-to-toe with a legend. I was much happier when Jim retired from the Tribune and joined the team at the Sun."

Standing beside his wife of 63 years in front of a crowd-sized birthday cake, Jim credited Jean for his success and longevity as a newspaperman and his full life in general. "I must say it's been a wonderful, wonderful relationship over the past 63 years, and I owe everything to her," he said.

Jean, who was born and raised in Pickering Township, worked as a bookkeeper for 10 years with at a combination hardware store, General Motors and International Harvester dealer in Claremont after graduating high school. Upon marrying Jim in 1959, she was soon busy raising the couple's six children. She eventually went on to work double duty when she was hired by Barthau Jewellers here in Town. "I worked during the day at Barthau's for 10 years, then came home to feed the kids," she recalled.

While Jim is best known for his journalistic exploits, his career would go on to have a patchwork appearance when he stopped working full-time in that field in 1989. He worked as a security guard for several years at Upper Canada Mall in Newmarket and was a greeter at the O'Neil Funeral Home in Stouffville. The past 16 years have seen him

employed as a school crossing guard at the busy Millard St./Glad Park Ave. intersection, where his efforts haven't gone unnoticed. "One Christmas a young lad about seven years old proudly presented me with a hand-printed card that read, 'To Mr. Jim, one of the 'bestest' crossing guards I know," he wrote in a March 2022 column.

The St. James knitting group presented Jim with a scarf to help him keep warm while doing crossing guard duty in winter.

Jim's community engagements have been impressive. While at the Tribune he created the popular Whitchurch-Stouffville Citizen of the Year award, an honour that would be bestowed upon him after his retirement from the Tribune. He also created the Music Town Ontario award and concert as well as the Stouffville Student Music Scholarship and is involved with Strawberry Festival.

We'll let Jim Mason have the last word. "Jim's legacy? The music concerts, his work at the Tribune, the unofficial Town scribe. The lives he has touched." Amen to that.

[below] The congregation of St. James Presbyterian Church held a surprise celebration for church members Jim and Jean Thomas following the April 16 service in honour of Jim's 94th birthday and Jean's milestone 90th.



TRADITION SPRINGS TO LIFE AT STORIED STOUFFVILLE LAWN BOWLING CLUB

'Unchanged by the passage of time' since sport's local debut in 1894

"Yet as we bowl on summer evenings in this peaceful green space in the historical heart of our town, time seems irrelevant. The traditions of sportsmanship, fellowship while growing up in Stouffville. He recalls bowlers, many of whom achieved distinction at the provincial and national levels, have continued unchanged by the passage of time." - stouffvillelbc.com (Stouffville Lawn and seeing all the funny old people all Bowling Club)

• Boston has Fenway Park. • In New York, it's Madison Square Garden. • In Stouffville, the sports facility with history oozing from its being is the Stouffville Lawn Bowling Club.

If you need directions, the greens are neatly tucked into downtown Stouffville. At the south end of Church Street, surrounded by the Lebovic Centre for Arts & Entertainment - Nineteen on the Park, the Stouffville Medical Centre building and Memorial Park.

Lawn bowling debuted in Stouffville in 1894, says club records. A match played against the village of Claremont in 1904 was a big deal, according to files at the Whitchurch-Stouffville Museum.

"Work bees" were held to erect the 'new clubhouse during 1933 and 1934, and for renovations in 1959. In 1964, club members installed electric lighting.

More recently, the greens were torn up, leveled and replaced in 2012. Lost in the construction were the iconic rose bushes that lined the south end of greens. In return, improved play on the now irrigated grass blossomed.

All the other storied Stouffville sports facilities have been bulldozed.

The wooden grandstand at the ballpark next door was replaced with metal bleachers. The old barn that was the original Stouffville Arena, across from Latcham Hall in the same park, was razed during the 1980s. Ditto for the gym at the first Stouffville District Secondary School. And in a non-competitive vein, the popular outdoor pool in Memorial Park was filled in.

Bob Stover played a ton of baseball for his hometown Cardinals on the neighbouring diamond in Memorial Park during the 1950s and fun, which guided past generations of getting drinks of water from the fountain next to the lawn bowling club between innings and taking in the scene.

> "I remember looking over at the green dressed in white," he said with a laugh.

Fast forward a few decades and Bob and his wife Nancy would take up lawn bowling themselves while living in Port Elgin. Upon returning to Stouffville in 2000, they signed on with the local club and have been members ever since.

While president of the club's executive committee in 2008, the former Stouffville Citizen of the Year challenged members to sign up 70 new members. When they surpassed the goal, Bob had his head shaved on the same greens he looked over as a youth. It's only natural that Marg Curtis has been a club member since 1993. She's lived her entire life within a chip shot of the Stouffville bowling greens. Her childhood home was an apartment above her family's Main Street clothing store, located where the Fickle Pickle Restaurant now sits. (She remembers selling items to Toronto Maple Leafs captain George Armstrong when he lived in Stouffville while playing for the NHL team.)

[below] A Stouffville Lawn Bowling Club team poses at the Memorial Park Green in 1911. Photo courtesy Whitchurch-Stouffville Museum



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SportsTown with JIM MASON



CONTACT Jim Mason, jimmason905@gmail.com

She also recalls peering through the fence at the bowlers wearing white at a very young age, when 'bowls' (bowling balls) were wooden and didn't come in the array of colours today's competitors can pick from.

Now she and Bill Farthing are third-generation bowlers at the club. Bowlers range in skill level from novice to tournament champion. "It's an opportunity for exercise and there's the social aspect to it," Curtis told the OTR. "It's more than just sport."

Wanna Play?

Registration for the 2023 season will take place at the Stouffville Lawn Bowling Club May 1 and 3 from 7 to 8:30 p.m or during New Bowlers Week: May 8 to 11, 7 to 8:30 p.m. New bowlers can take three lessons without making a commitment. Fees for 2023: Returning member \$130. New bowler \$100. Social member \$10.



COMMUNITY NEWS

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COUNCIL & PUBLIC PLANNING MEETINGS

Agendas for Council and Public Meetings will be available for review on our website at 12 p.m. (noon) the Thursday prior to the meeting.

Upcoming Council Meetings:

- Wed. May 3 7 p.m.
- Wed. May 17 9 a.m.
- Wed. June 7 7 p.m.

Upcoming Public Meetings

- (if required): • Wed. May 31 - 7 p.m.
- Wed. June 28 7 p.m.

Residents may watch the meeting live online at townofws.ca/cmlivestream.

Anyone wishing to submit comments, may write to the Town Clerk at clerks@townofws. ca. Anyone wishing to provide comments may attend the meeting in-person at the Municipal Offices, please contact the Town Clerk at clerks@townofws.ca for more information

Follow all council meetings on Whitchurch-Stouffville's official council Twitter account @ws townhall.

Join our Council E-Newsletter at: eepurl.com/cKPNq9 and receive meeting agendas and summary reports straight in your inbox.

MUSEUM EVENTS

How My Garden Grows Saturday May 13, 2023 (12:30 - 2:00 p.m.)

Spend the afternoon at the Museum to explore our gardens, paint a pot and do some planting of your own! This staff-led program will include themed crafts and tours. Pre-registration required. \$10+HST per child (3-12), required adult chaperones free. Code 27314

Museum Open House

Saturdav May 20, 2023 (10:00 a.m. - 4:00 p.m.)

Celebrate International Museums Day with us! Fun for all ages, this afternoon will introduce you to the museum and include live blacksmithing demonstrations, family crafts, and access to featured exhibitions! Pre-registration encouraged, but not be required. Code 28303

Doors Open Whitchurch-Stouffville Saturday June 3, 2023

10:00 a.m. - 4:00 p.m. This family favourite event is back! Explore all corners of Whitchurch-Stouffville for FREE, from family activations to heritage buildings! Visit doorsopenontario.on.ca for more information.

The Museum is open: Wed. - Thurs. 10:00 a.m. - 6:00 p.m., Friday 12:00 p.m. – 4:00 p.m. , and Saturday 10:00 a.m. - 4:00 p.m.

We continue to accept bookings for education programs group tours, and all types of rentals (including corporate rentals and weddings).

For more information on these services, contact (905) 727-8954 or wsmuseum@ townofws.ca

DOWNLOAD YOUR PLAY BOOK: townofws.ca/playbook



ALL NIGHT LAWN

Summer in Stouffville just got a whole lot more fun with the launch of All Night Lawn | Lawn Bowling Nights in support of Markham Stouffville Hospital. Register as an individual or as a group of 4 to attend one of 3 public summer events happening at the Stouffville Lawn Bowling Club. These monthly events targeting the under 50 crowd will provide a great introduction to the sport of Lawn Bowling while also focusing on the spirit of generosity in our community. Events take place June 9, July 14 and August 11 and will each kick-off with a happy hour (6:30 p.m.) and a lesson from one of our seasoned Lawn Bowlers from the Club. Cost is \$25 per person and prizes will be awarded for best dressed. Learn more at www.allnightlawn.ca. Registration opens May 1.

19 ON THE PARK THEATRE

Trivia Night

May 3rd, 2023 Doors: 7:00pm, Trivia: 7:30pm Cheers and challenge your pals at 19 on the Park to take home bragging rights after an evening of snacks, drinks, and fun! To register: https://bit.ly/41NUbcU (19+ Event)

Motus O Junior Company's East of the Sun, West of the Moon May 7th, 2023

Doors: 1:30pm, Show: 2:00pm Tickets: \$12 + taxes and fees East of the Sun, West of the Moon is a mythological story exploring the timeless themes of love, human error and redemption. The story's setting is the Northern wilderness of Scandinavia, mirroring the geography of Northern Canada. The re-imagining of this folk tale breathes new life, humour and relevance into a very old story. Weaving both movement and spoken word, this latest production presented by MOTUS O's Junior Company inspires and empowers both the young and the young at heart. East of the Sun West of the Moon was adapted by Eleanor Albanese and MOTUS O, with original music by Peter Jarvis and Paul Tedeschini.

To purchase tickets or call 1-888-655-9090 or tows.ticketpro.ca/en/pages/19onthePark_ **MotusOJunior**

Early Morning Rain: The Legend of Gordon Lightfoot - Starring Leisa Way & The Wayward Wind Band Folk May 19th, 2023 Doors: 6:30pm, Show: 7:00pm Tickets: Adults: \$25 + taxes and fees & Students/Seniors: \$20 + taxes and fees On Friday May 19th at 7pm, take a trip down memory lane, and join Leisa Way and The Wayward Wind Band for a magnificent

night of greatest hits from Canada's

favourite troubadour: Gordon Lightfoot. An all-star Canadian cast of award-winning musicians, under the direction of Academy Award nominated composer and musical director, Bruce Ley, capture the magic of Lightfoot's live performances in this twohour celebration of this iconic Canadian songwriter and singer. 2023 marks Gordon Lightfoot's 85th Birthday and this show is the perfect celebration for all ages. This full stage show has a 5 piece band and an all-star lineup, and is certainly not one to be missed at Stouffville's historic theatre. To purchase tickets or call 1-888-655-9090 or tows.ticketpro.ca/en/pages/19onthePark_ EMR

ART IN THE PARK

Art and culture come alive at this annual art show and sale! Wander through Memorial Park to revel in the talent of Artists from across Southern Ontario. This event is free to attend.

Artist Applications are being accepted now. Applications available at: townofws.ca/artinthepark

100 YEARS AT LEMONVILLE EVENT SPONSORSHIP **COMMUNITY CENTRE OPPORTUNITIES**

Saturday June 3, 9:00 a.m. - 10:30 a.m. Lemonville Community Centre

Celebrate 100 years of the Lemonville Community Centre along with the presentation of the Whitchurch-Stouffville Heritage Awards! Remarks start at 9:00am with light refreshments available afterwards.

VICTORIA DAY FIREWORKS

Friday May 19, 8:00 p.m. - 9:30 p.m. Memorial Park

Kick off the long weekend with food vendors, a bubble show, a hoola-hoop fun zone, face painting and a lively firework show. Fireworks begin at 9:30 p.m.

MORE INFO: townofws.ca/council

MORE INFO: townofws.ca/museum

TOWN HALL 111 Sandiford Drive Stouffville ON L4A 0Z8

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5K RUN

Join us on June 18, 2023 at 8:30 a.m. for the first ever Stouffville Main Street 5K, presented by Fieldgate Homes. Run, walk or stroll across Main Street while raising funds for OUR community hospital, Markham Stouffville Hospital. We'll kick things off with the Kids Dash. Register before May 15 to save with the early bird rates and be entered for a chance to win a family pack of passes to Canada's Wonderland. Fundraising minimum is \$50 for youth 12 and under and \$100 for those 13 and up. Visit www.stouffville5k.ca for more information and to get registered!

The Town of Stouffville is proud to present the 2023 Stouffville Celebrates Summer Series sponsorship program. This series attracts more than 50,000 visitors each year across 15+ events featuring programming and events ranging from food and music festivals, movie screenings to educational events and artistic exhibitions.

Generous sponsor contributions enable the Town to continuously enhance award winning events that thousands of Stouffville residents and visitors have come to love. For more information or to request a Stouffville Celebrates Sponsorship Package, please contact: events@townofws.ca. Website: townofws.ca/play/events/eventsponsorship



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