

OTR

WOMEN OF INFLUENCE



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 33 businesses, 9 special events, and 10 matters of community importance. And, most of this is classified as Tourism. For OTR advertising, contact Bruce Stapley brucemstapley@gmail.com. For any other questions or concerns, contact me:

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

last month in Stouffville



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Photographs on Cover and PGS. 2, 3, 8, and 9 by Dennis Hristovski

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ON THE ROAD

Women of Influence By David Tuley

Each edition of OTR is developed organically through community demand, requests, and recommendations. More often than not, a common thread appears, such as heritage, food, environment, and events. The most recurrent theme, dating back to the 3rd edition of OTR, has been "women" - in business, as entrepreneurs, and leading the way. For the start of 2024, we highlight a diverse group of twelve women of influence - authors, CEOs, clinicians, and global retailers.

GLORI GAGE
author in the woods



Glori Gage is a Canadian singer, songwriter, and now, our author in the woods. She grew up in North York, starting her singing career on a backyard swing and ultimately gracing the stage as part of the ensemble with the acclaimed Stratford Festival. Glori and her husband Frank moved to a bungalow on 10 acres near Vandonrfin in 1996.

By choice, Glori doesn't carry a phone. "Peace of mind comes with that, no noise," she says. However, she brightens up and reports that she loves their new woodchipper. After moth attacks and the great storm, it became a necessity to convert doomed trees into mulch.

Glori's love of music extended into a collection of 4 CDs titled Treasured Memories. Her music continues to touch people around the world with downloads and streaming of select songs. Through her love of philosophy and the written word, she now adds author to her accomplishments with her book *Buzzwords: Directing Your Mind to Health, Happiness, and Fulfillment*.

"This book is about how to function," says Glori. "I had been struggling in my life for quite some time and through a philosophy course I found new ideas and thoughts that would change my state of mind... and life!" She explains that each of us has the power to program our mind, and it inspired her to look to mental prompts, or what she calls 'buzzwords', as a tool to maintain focus, balance, and move forward positively and proactively. "In my life, I found buzzwords like, 'Not Mine to Own', 'For Change, Make Change', and 'Perfectly Unperfect' had empowered me to look to myself for answers. In turn, they brought me clarity, direction, and peace of mind."

In writing the book Glori says that she had pieces of paper all over the house with buzzwords written on them. The finished book is a collection of more than 80 affirmations divided into seven sections—Life, Relationships, Parenting, Children, Health, Spiritual, and Workplace. "These quick and easily digestible buzzwords are great tools that can help you in many aspects of your life. Buzzwords changed my life, and they can do the same for you," adds Glori.

Buzzwords has been well received on Amazon, capturing such reviews as, "Her simple buzzwords provide answers to everyday problems – they're easy to remember, amazingly insightful, and... they work!" And "Buzzwords is a positive, thought-provoking and useful "gem" of a book."

More about Glori Gage can be found at glorigage.com. *Buzzwords* can be purchased in print or on Kindle at [Amazon.ca](https://www.amazon.ca).



2024 WINTERSONG MUSIC FESTIVAL

featuring
WINTERSLEEP
STATUS/NON-STATUS
FRAXINUS PRIME & VICE LOCKER

Wintersong Music Festival is ramping up for the 5th edition, taking place Friday and Saturday, January 19-20, 2024. The annual festival draws thousands to the local area in the shoulder-season of Winter giving a much-needed boost to the local economy.

Stouffville will be woken from hibernation by a diverse lineup of musical performances, installations and engaging interactive experiences. This community event will attract attendees from across York Region and beyond for two days of music, shopping, and dining.

The headliners for the festival will include Wintersleep, Status/Non-Status, Fraxinus Prime & Vice Locker, Maylee Todd, Mother Tongues, Housewife, Altered By Mom, and Pony Girl. Wintersleep, Halifax indie-rock stalwarts, are lacing up the skates for a limited run of Ontario cities during the dead of winter. Drawing on 7 albums worth of material, these sets will be varied and bespoke, full of joy and surprise.

There will also be performances by Alex Southey, Cale Crowe, Camille Léon, Chris Birkett, Gfu, Hungry Lake, Junestone, Joey O'Neil, Junestone, Mark T Band, MT Walker, Revcall, Rise Carmine, Sigfried Echo Hemming, and many more.

Tickets to Wintersong events are free, although a small service charge may be applied to headliner events to help support the festival. Added to the festival in 2022, Circusbus is a fun psychedelic karaoke shuttle bus that safely transports festival attendees from venue to venue. This free shuttle bus features mobile Karaoke which enables everyone to participate in the musical celebration of the festival.

The Warm Hearts Collective and the team behind the Guinness World Record for "The Longest Concert by Multiple Artists" have joined forces once again for Wintersong 2024. Warm Hearts Collective is a registered not-for-profit organization dedicated to creating community through arts-driven events.

To see scheduling and stay up to date, visit the festival website at wintersong.ca.

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WINTERSLEEP

Wintersleep are a Canadian indie rock band from Halifax, Nova Scotia. What started out as a side-project, eventually turned into one of the most popular live shows in Atlantic Canada. Wintersleep came together in 2001 and is composed of Loel Campbell (drums), Paul Murphy (guitar/vocals), Tim D'Eon (guitar/keyboards), Mike Bigelow (keyboards '05-'06/ bass guitar), Jon Samuel (keyboards/backing vocals/guitar) and former member Jud Haynes (bass guitar).

Their music style is rooted in indie rock and has ambient and occasional shoegaze elements. Performances have been described as "entirely honest" and "deeply moving" with "captivating ambiance". While playing live, the band attempts to make the listener as much a part of the music as the band themselves by encouraging everyone to sing along.

They were nominated for two Juno Awards of 2008 and took home one of them: Alternative Album of the Year, and New Group of the Year (which they won).



FRAXINUS PRIME & VICE LOCKER

Tapping into the vibe of raves gone by, Wintersong, Fraxinus Prime & Vice Locker present Intimate & Electronic, a night of diverse electronic & vocal music. Break out the glowsticks and lollipops for this forward-looking throwback where the music defies genre and the party is less about the acts and more about all of us enjoying a special night together. An immersive experience at its heart, the artists for Intimate & electronic have been specially chosen to expand your mind while you listen and move your feet. Join us for this special one-night-only Stouffville experience.



STATUS/NON-STATUS

Status/Non-Status, formerly known as WHOOP-Szo, is a Canadian alternative rock band from Guelph, Ontario, led by Anishinaabe-Canadian singer-songwriter Adam Sturgeon. The band is most noted for its 2019 album Warrior Down, which was longlisted for the 2020 Polaris Music Prize.

WHOOP-Szo was founded in Guelph, Ontario in 2009. In 2021, Sturgeon announced that he was changing the project's name to Status/Non-Status, calling attention to the political and legal distinction between status and non-status indigenous people in Canada.

"A tricky band to shelf. At one listen, you might latch onto their folkie regionalism and proclivity for place-based storytelling, and then, two tracks later, it might be the thoughtful architecture of their noise-building that reels you in. For some, I'm sure, it's the psychedelic tint that captures them, and for other careful listeners, it might be the passages that touch on drone metal," wrote Chart Attack.

VENUES

19 on the Park is an arts and entertainment venue in Downtown Stouffville. Directly in the centre of the festival, Wintersong presents free educational panels and intimate concerts in this venue.

The Stouffville **Boston Pizza** is owned by Keith Acton, a former NHL player and assistant coach for the Toronto Maple Leafs. At BP, Wintersong presents lively duo and trio acoustic performances during the festival.

Bollocks is quickly becoming a fan favourite. Wintersong presents full bands with an upbeat, fun and danceable vibe at Bollocks Stouffville.

At **Chuck's Roadhouse**, Wintersong presents country and rock party vibes at Chuck's.

Coach House, Ballantrae's favourite British-style gastropub, Wintersong presents solo/duo acoustic performers during the festival.

The Earl of Whitchurch was the home of the 2017 Guinness World Record concert presenting an 18-day long concert. The festival presents full bands with a fun party vibe at the Earl during the festival.

Fickle Pickle is one of Stouffville's oldest and most cherished family owned restaurants. Wintersong presents a fun bluegrass brunch to compliment breakfast crowds.

The festival presents unique and expressive musical performances at **Latcham Art Centre**, including hand pans, sound bowls, experimental audio looping and more.

A beautiful and intimate venue, **Latcham Hall** where the festival presents exciting up-and-comers and local buzz acts as well as a celebrated youth stage during the festival.

At **Main Street Bakehouse**, Wintersong presents solo/duo intimate performers with a story-telling vibe.

Mulligans on Main, is a cozy take on a traditional Pub located in the heart of Stouffville.

Oaskside Bar and Lounge, an independent restaurant and local staple in the Stouffville community, Wintersong presents trio and full band acts with a smooth and classy vibe.

Saints Island Pies has partnered with Main Street Bakehouse to serve gourmet pizza in the evenings. You can expect the same family-style vibe here during Wintersong.

The Stained Glass Center is the 2024 Wintersong Festival headline venue! A beautiful church is over 125 years old and is located in the centre of town.

St. Louis Wings Stouffville presents duo/trio acts during the festival.

The Stouffville Library is home to Wintersong Festival's children and family programming. The festival presents children's performers and a spirited silent disco.

REVCALL NATION READIES FOR POPULAR STOUFFVILLE'S BAND'S RETURN TO THE EARL

By Jim Mason



If Lynyrd Skynyrd and AC/DC had a kid and raised it in Stouffville, they would have named it Revcall. For the uninitiated, Revcall is a four-piece band that's been rocking bars and special events across Southern Ontario for the past five years. Those venues include Toronto's legendary Sneaky Dee's and The Earl of Whitchurch, their home base right here in their hometown.

The upstairs room at the Main Street pub was a combination mosh pit, high school reunion and religious revival during the band's November show. Patrons wore Revcall caps and shirts featuring the band's locomotive logo. Shots of Jack Daniels were on special. (The band's name is a nod to Rev. Daniel Call, the Lutheran Pastor who taught Jack how to make whiskey.)

Frontman Chris Normandeau led the charge, playing to – and sometimes right in – the crowd. Think Zac Brown meets James Brown.

The other Revcallers, his brother and bass player/background vocalist Jeff Normandeau, lead guitarist Alex Perin and drummer Jason Casaubon were no shrinking violets either. All four live in Stouffville. The live debut of "the town's unofficial anthem," Stouffville Saturday Night, was a highlight.

The Normandeau brothers grew up in Stouffville, listening to "an eclectic mix" of music and taking piano and guitar lessons. "From the Beatles, to Iron Maiden and Elvis for me," said Chris, a father of two and an apprentice electrician by day. "But in high school I loved southern rock; ZZ Top, Lynyrd Skynyrd, The Doors. And Jimmy Buffett and The Eagles. All of it."

"Jeff and I would play in our basement when we had parties and people would have so much fun. And that's what Revcall is all about. We tell people it's a party and want them to be a part of it."

Revcall returns to The Earl at 9pm, Jan. 20 during the annual Wintersong festival for another of those Stouffville Saturday Nights. They play The Warehouse in St. Catharines April 5 with dates at Toronto and Oshawa clubs as well as summer festivals in the works.

More Stouffville? The band promotes local entities including Muddy York Brewing, the Stouffville Spirit Jr. A Hockey Club, Whitchurch-Stouffville Minor Hockey (Chris and Jeff are alumni) and Around the Net Hockey at its shows.

For your Revcall updates, follow the band on Instagram @revcallmusic.



FARM TO TABLE with Chef Jordan By David Tuley

After introducing brewed-in-house Cock A Hoop craft beer, Paul Walker, an owner of Cornerhouse on Main, set his eyes on creating a farm-to-table experience. Chef Jordan joined the team in 2022 and helped realize this vision. “With our farm-to-table approach of sourcing the best quality ingredients from Ontario and local farms around Stouffville. I would like the community to know exactly what we are doing at The Cornerhouse,” said Jordan.

Most often, the designation of “farm-to-table” emphasizes a direct relationship between a farm and a restaurant. Rather than buying through a distributor or a food service, some restaurants establish relationships with farms and buy directly from them. The farm-to-table movement is not a passing trend - it’s designed to change the culture around how we eat, and it’s picking up momentum.

Local food is at the heart of Ontario’s agri-food industry. Ontario has a rich history of agriculture and 60% of food produced here is consumed right in Ontario. Buying and supporting local food creates jobs and economic growth, and local food businesses are a major contributor to the province’s economic well-being. Ontario food is a driving force in our economy, employing 1 in 10 people provincially and contributing more than \$47 billion in gross domestic product.

100km Foods Inc.

“This year we were Certified by 100km Foods for being recognized as a restaurant committed to sourcing the finest quality local ingredients. It is something we worked on for months to provide the community which we are very proud of,” reported Jordan.

100km Foods Inc. is a Toronto-based local food distribution company that sells, markets, and distributes products from small and medium-sized Ontario farms to Ontario restaurants, hotels, independent retailers, and institutions. 100km Foods Inc. was awarded a 2009 Ontario Premier’s Award for Agri-Food Innovation for creating a new distribution model that provides access to new markets for small and medium-sized Ontario farms. 100km Foods is a Certified B Corporation, which means that they meet verified standards for social and environmental responsibility.

100km Foods Inc. created a new accreditation program that validates participating restaurants as local food champions, who use their purchasing power to prioritize sourcing local ingredients from 100km Foods’ network of farmers and producers. ‘Certified 100km’ validates that participating restaurants are local food champions.

The Cornerhouse on Main was the only certified York Region restaurant in 2023 and was one of only 20 restaurants in the province that attained 100km certification.

Chef Jordan

Jordan Richardson is a Markham native who attended George Brown College in culinary management. He apprenticed in Downtown Toronto and later spent many

years working in an Italian restaurant in Markham. Chef Jordan and his girlfriend moved to Stouffville about 8 years ago. Now married with two children, they live in a century home in east Stouffville.

During COVID, Jordan developed a catering business. “Once a week we produced a 3-course meal available for take-out. It sold out every week,” said Jordan. The business expanded to catering private parties, bachelorettes, and engagement parties. “As we emerged from early COVID I noticed that Corner House on Main was hiring. I joined the team and not long after, became Head Chef/Manager,” added Jordan.

The Cornerhouse on Main proudly displays a chalkboard that reveals food products and their point of origin. Jordan explains that one of their food sources is just over on Ninth Line. “It is a small plot family farm that provides garlic, beets, kale, and the favourite – Cucamelon,” said Jordan. “Now we have off-season meetings with them so that they can grow produce specific to our needs.”

To understand the farm-to-table with more clarity, consider bringing a partner to the Cornerhouse on Main and sharing an Organic Beet Salad and Ontario Flatbread Pizza, followed by an Enright Cattle Co. Hand-Cut Steak or Farmers Market Barley Risotto. Consider matching it to an in-house-made English Brown Ale - a delicious nutty and toasty ale with hints of toffee, caramel, and chocolate.

For more information or reservations, see thecornerhouse.ca.



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Jodi MacAndrew and Candice Brown met while working for the same boutique design firm. “We spent lunch breaks talking about fashion and design,” said Candice. “While brainstorming we decided that we worked well together.” Jodi grew up in Unionville. She moved to Stouffville in 2003 and is a single mom of two boys. Candice is a married mom of two girls and a dog named Ben. She is from Hampton.

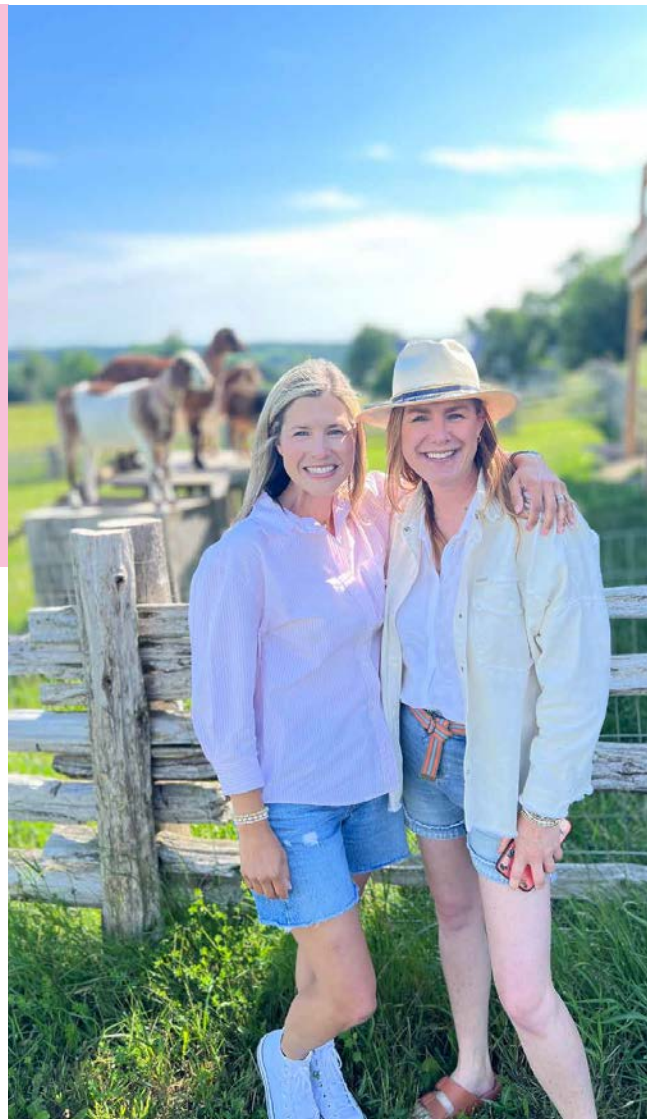
“Our story began as we decided to partner to create beautiful holiday greenery arrangements in 2022,” reported Jodi. “Our first day out, as we strolled into a local greenhouse, we were immediately captivated by a table full of lemon cypress trees.” It wasn’t long after that they actioned a mutual dream of owning a women’s online boutique. “We had a passion to build a community where women are inspired and empowered to walk with confidence. A place for the modern woman that has a keen appreciation for quality, sustainability, service, and let’s not forget fun and excitement,” said Candice.

“We named the new online boutique Lemon Cyprus,” said Jodi. “We both loved lemon cypress trees, but preferred the spelling for Cyprus aesthetically.” The online boutique Lemon Cyprus was launched in April 2023. Jodi and Candice have curated a collection of ethical products from Europe and across the globe, as well as in Canada. Thus far, they say that the store has exceeded targets.

Shopping with Lemon Cyprus is designed to stimulate and inspire all five senses for one-of-a-kind online shopping experience: Sight begins with the website, Sound with social media, Touch comes with luxurious fabrics that have different feels and textures, Smell is the signature “fresh” scent that accompanies your order, and finally, Taste is inspired by homemade lemon thyme candy that arrives with each package.

Candice and Jodi research trends, search out timeless qualities, collect and try products, order and warehouse products, and manage sales and shipping. Most Thursdays they host online “LIVE style events” on Instagram. The ladies of Lemon Cyprus attend different events and markets, ladies’ days at ski clubs, and stage in-home shopping events. Contact them for your special gathering.

One day, Jodi and Candice aspire to open a bricks and mortar shop. For more, begin with lemoneyprusboutique.com and follow them on Facebook and Instagram.



Candice Brown [top left] and Jodi MacAndrew [top right] inspire an online community of contemporary women to dress with confidence through our unique collection of curated products with exceptional quality, luxurious fabrics, sustainable brands, and classic designs with a twist. All while engaging the senses every step of the way to create a one-of-a-kind online shopping experience - this is Lemon Cyprus.

PAPERLESS TOWELS AND MORE

making day-to-day activities more eco-conscious

Friendlier Footprint is a women-led, Canadian company born from the belief that each of us has a lasting footprint on the world and the lives of others. Offerings include Friendlier Paperless Towels, an alternative to disposable paper towels, Face Cloths and Rounds made with 100% cotton flannel and organic bamboo, Wisdom Boxes that share the wise words of Canadian women, and hand-designed, eco-conscious greeting cards.

Co-founders of Friendlier Footprint are Sarah Virro and Garrah Parkes. Sarah and her family live in Stouffville, her husband is locally born and raised (Gormley), while she is originally from Kitchener-Waterloo.

The concept for paperless towels came about while Sarah was on maternity leave. “I was presented with the mess – and was surrounded by everything disposable,” she said. “I learned that 254 million tons of paper towels are discarded globally each year. That is a lot of paper waste. Made worse by the fact that everyone knows one piece of paper towel is hardly enough for most spills.”

Garrah is from Guelph and continues to reside there. She shares, “Our company’s focus is on creating ‘friendlier footprints’ through being greener or kinder. If we can find small ways to improve our world positively and have fun along the way, we will all be richer for it.”

“We are passionate about finding ways to make day-to-day activities more eco-conscious without sacrificing quality,” added Sarah.

This pair of female entrepreneurs is dedicated to the development and growth of Friendlier Footprint, but also manage their “day jobs” in addition – Garrah works in health care and Sarah is involved in retirement community management.

Their paperless towels and face cloths are mostly made from “end of bolt” 100% cotton flannel, which are fabrics that could be destined for landfill. “This helps minimize our impact on the environment,” said Sarah. “But it also means that some patterns are very limited, and once they’re gone, they’re gone.”

Sarah explained that they have identified more than 75 uses for paperless towels. She keeps a bucket in a convenient spot, and when it’s full – off to the wash. Sarah says that she has washed and reused some over 200 times. “When they get worn and tired, I use them to clean the floors as a Swiffer replacement” In the end, 100% cotton is biodegradable and compostable.

For more about the company, see friendlierfootprint.ca and on social media @FriendlierFootprint.





LISA LARONDE
a 2023 top 100 executive leader in canada

Lisa Laronde, the first-ever female President of Powell Contracting (an RSG International company), a local company with five decades of road safety experience has been recognized as a Top 100 Executive Leader in Canada by the Women's Executive Network. The 2023 Top 100 theme was *Powerful Like a Legend*.

"It takes a powerful woman to lead like a legend in her field, organization, or community, and it takes a powerful woman to empower those around her to do the same," said Sherri Stevens, CEO of WXN. "This year's winners embody that power, giving us hope when we need it most, setting new bars and changing the status quo. They are legends celebrated not just for the things they do, but also how they touch the lives of others."

Laronde has transformed Powell Contracting into a worldwide leader in the road safety sector, marking a surge in revenue and profit since taking over as president in 2020. Moreover, Laronde is dedicated to empowering women in construction, a sector which is still very much male-dominated.

She's known as an unapologetic, purpose-driven leader who elevates those around her, creates opportunities for people of diverse backgrounds, and cultivates a company culture of respect and appreciation.

"I love what I do and the construction industry, but I cannot deny my belief that as a whole it needs to do more to promote women in leadership roles," said Laronde. "I want to be part of the solution, to blaze trails together, united with one voice. I don't want women to follow in my footsteps, I want to see a path that's free and clear and ultimately, I want to see new women leaders surpass me, bringing new and innovative ideas to the table."

Laronde is also the President of the Canadian Association of Women in Construction, an advocacy group aimed at inspiring and providing women opportunities in the mostly male-dominated construction industry.



JENNY BELL
the 2023 Ontario Hairstylist of the Year

Stouffville-based Headlines Salon is thrilled to announce that Jenny Bell, one of their exceptionally talented hairstylists, has been crowned *Ontario Hairstylist of the Year* at this year's Contessa Hair Awards. This prestigious accolade recognizes Jenny's unparalleled skill, creativity, and dedication to the art of hairstyling.

The Ontario Hairstylist of the Year award is a testament to Jenny's outstanding contributions to the beauty industry. With a keen eye for the latest trends and a passion for creating personalized looks that enhance each client's unique style, Jenny has set a standard of excellence in hairstyling.

Jenny expressed gratitude for the award, saying, "Winning Ontario Hairstylist of the Year is a dream come true, and I owe this achievement to the incredible support of my clients, my family, the Headlines Salon team, my creative team behind this collection and everyone who has been part of my journey."

Headlines Salon takes pride in fostering a creative and collaborative environment where hairstylists can thrive, and Jenny's recognition as Ontario Hairstylist of the Year reflects the salon's commitment to excellence.

AUTISM MAMMAS

taking entrepreneurship by storm, part 2

In the March 2022 edition of OTR, an article titled Autism Mamas Taking Entrepreneurship by Storm featured the work of Christina Collura and Natalie Abkarian Cimini. Back then, Christina had developed a company, Creative Beginning, that produces chalkboard-based educational products for children, while Natalie was self-publishing rhyming books, namely *Understanding Lenny*. Both of these influential women were inspired to become entrepreneurs out of necessity – it was a response to supporting children diagnosed with Autism.

Natalie and Christina have made great progress since, including collaborations. "I started a non-profit organization which is now a registered Canadian charity called For Little Monkeys Charity in December 2022," said Natalie, "We fundraise, design, and donate sensory playrooms and bedrooms to families of neurodiverse children and curate sensory kits which include a number of products from Canadian businesses and donate them to families as well."

The sensory kits include Christina's chalkboard-based puzzles. With the charity, Natalie reports, "We donated a sensory playroom and sensory bedroom to two families in Stouffville, donated an outdoor playground to a family with a neurodiverse child, and donated over 60 sensory kits to families in Stouffville and across York Region. We are excited to see what 2024 has in store for us and can't wait to launch the new projects that we're fundraising for."

Separate from the charity, Natalie and Christina have also recently launched a product with the same chalkboard concept for the Armenian community. Christina has been busy too. "In 2023 I was invited to attend Toy Fair New York, the biggest toy fair in North America, and secured mass distribution with Everest Toys, one of the largest toy, game, and gift distributors in North America," said Christina. "Our chalkboard-based products will be popping up in some major retailers across Canada and the United States in the new year!"

Christina has received a Mom's Choice award, a Brain Child award, and most recently, a Canadian Choice Award. Christina has also been endorsed by the famous "Ms. BOOKSY", a well-known children's book and children's product influencer/ animator, as well as some big names in the entertainment industry from *The Bachelorette* and *Dancing with the Stars*.

With Creative Beginning, Christina has launched another product, the Word Family Chalkboard Kit, and wrote her first children's book called "Have You Filled Your Pie Today?" which fosters identifying and building on a child's strengths (regardless of a diagnosis). In the meantime, Natalie has been providing guest lectures in schools, was the story time focus during World Autism Day at Sherway Gardens Indigo, and is forever fundraising at For Little Monkeys Charity.

For more information about Christina Collura, check out creativebeginning.ca and facebook.com/creativebeginning. For more about Natalie Abkarian Cimini, see forlittlemonkeyscharity.ca and project updates on Instagram [@forlittlemonkeyscharity](https://forlittlemonkeyscharity).



The Autism Mamas. [top] Christina Collura and her son Luca - the face behind the brand. [bottom] Natalie Abkarian Cimini (and family) receiving the Queen's Platinum Jubilee for charitable projects.



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Sandi Lofgren (pictured second last) with her husband and family

from where he is. I don't think he wants to leave his home because he's down the street from the hospital where he knows how much they care for their patients."

Donations help fund the essential equipment and technology that will ensure MSH can continue to be there for Lofgren, and for so many grateful families in our community.

This year, MSH Foundation is asking for donor support to purchase equipment like an ultrasound machine, bladder

Bringing Decades of Care Close to Home

For more than 30 years, four generations of Sandi Lofgren's family have relied on the compassionate care of Oak Valley Health's Markham Stouffville Hospital (MSH).

The most time Lofgren spent at MSH was due to her mother, Doreen, who was admitted to the hospital nearly 75 times battling various critical illnesses over her 79 years of life.

Following a standard night out with her husband, Doreen, had her first extended stay at MSH after she suddenly began experiencing excruciating chest pain and shortness of breath.

Doreen was rushed to MSH's emergency department where diagnostic testing revealed she was suf-

fering from a pulmonary embolism. The condition she presented prompted a stay in the intensive care unit. Knowing that pulmonary embolisms are often fatal, the team at MSH had to act fast. "Without the quick work of the health care providers at MSH, I could have lost my mother that night," says Lofgren.

In the last three to four years of her life, Doreen suffered from Myelodysplastic Syndrome (MDS). MDS is a disorder of the bone marrow that compromises a person's ability to produce red blood cells.

Diagnosed by Dr. Henry Solow, Doreen began to receive regular blood transfusions for two years until they were no longer effective and she sadly passed

away in 2019. "We were accessing the hospital all times, day or night, and it just was this feeling that they were there for us."

Lofgren's family has experienced many other life moments at MSH. From providing end-of-life care for her grandparents to supporting her during the birth of two of her children, to seeing her dad through a prostate cancer diagnosis and total hip replacement surgery, MSH is there for Lofgren and her family in their times of need.

"We feel safe and confident in the care that we know we can receive at our hospital close to home," says Lofgren. "That's probably why my dad has never moved



Sandi's parents, Arthur and Doreen Burkholder of Markham

scanner, cordless drill sets, sagittal saws and cuddly teddy bears to provide comfort and care to patients. Give today at mshf.on.ca to ensure MSH is always ready for all our life's moments. ■



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Seamless Health
AND MEDICAL AESTHETICS

Cheri McNeil is a board-certified Family Nurse Practitioner (NP-PHC) with a Masters of Science in Community Health. She has 25+ years of clinical expertise in palliative/community care and remains active in primary care.

Cheri and her husband moved to Stouffville in 2006 and raised two boys here. "Medical Aesthetics started as a personal growth journey in 2016," she said, "I loved the hospital, but needed a change." Cheri partnered with Steve Osztertag whom she knew through the Ontario Telemedicine Network, to launch Seamless Health & Medical Aesthetics. The original clinic opened in 2019 on Mostar Street, which they quickly outgrew and in 2023 Seamless Health moved to 60 Innovator Ave.

Seamless Health has two main focuses; there is an aesthetics clinic open to the public and an education centre for healthcare professionals. The latter accounts for about 60% of the business activity. In their new space training is conducted upstairs, while the aesthetics and wellness clinic is located on the main floor. Seamless Health is a premier aesthetics training center - one of only a handful that is accredited in Canada. Students come from all over the country.

"We pride ourselves in providing a boutique learning experience". CNA Accredited Foundational Training in Medical Aesthetics is offered at five different locations. "We operate out of Stouffville, with satellite training in Kingston, Orillia, Ajax, and Waterloo." Cheri explained. "Our goal is to equip healthcare professionals with the skills and knowledge they need to excel in a rapidly growing field. Classes are kept small to ensure maximal hands-on opportunities, with additional 1:1 mentorship to grow their professional skills".

On the clinical side, Seamless Health offers aesthetic treatments such as Botox, a variety of premium dermal fillers and platelet rich plasma (PRP). In addition, they provide skin treatments, IPL, microneedling, and laser hair removal. Wellness treatments include bio-identical hormone therapy, treatments for migraines and TMJ, medical weight loss, pelvic floor treatments and body contouring.

"We believe in natural subtle results and that you deserve to feel and look your best. We offer only the most advanced, Health Canada Approved, results-driven treatments." Cheri said. For more information or to book a free treatment consultation - see their website at seamlesshealth.ca.



Cheri McNeil, co-owner of Seamless Health & Medical Aesthetics, a local two-part business that is clinical and educational.

WOMEN'S HOLISTIC HEALTH *and chiropractic for pets too*

Brooke Deschamps grew up in a house full of furry animals in the Southwest Ontario town of Petrolia. Setting a course to work with animals, she studied Biology and Business at Dalhousie University to attain a B.Sc. "There I met an amazing chiropractor and mentor who inspired me to become a chiropractor myself. Upon learning about animal chiropractic, I knew this was definitely the path for me," said Brooke.

After four years, she relocated to the GTA to attend the Canadian Memorial Chiropractic College in Toronto. "While completing my final clinical year at St. Michael's Hospital, I discovered that I love working with women and children too," said Dr. Brooke.

In 2018, to get back to her roots, Dr. Brooke and her husband sought a 'small town' to settle in. "When we drove down Main Street Stouffville - I knew it was home," she recounted. Two weeks later, they made an offer on a century home on East Main. They renovated the house to accommodate both a home and a business - and opened the doors to Leaps & Bounds Animal Chiropractic. She began providing both clinic care and home/barn appointments for animal patients.

Then came the growth of their family - "When entering my new journey into motherhood, I grew frustrated at the lack of female centered, multidisciplinary care available and tired of the typical cold & sterile clinical spaces," said Dr. Brooke. Unable to find an inviting, warm & relaxing place to take care of her health & wellness needs, she decided to create one. A space that one could truly relax and indulge in "health care that feels like self care".

Just after New Years 2022, Empower Health Boutique opened, sharing a space with Leaps & Bounds Animal Chiropractic. "Our goal was to create an exceptional and inclusive women's clinic, focused on delivering the highest standard of care geared towards women's holistic health," she said. The idea was well received, and Empower Health Boutique outgrew the space quickly. Within 6 months, the clinic moved to a dedicated space at 70 Innovator Avenue, Unit 16.

Today, with a team of nine practitioners, Empower Health offers registered massage therapy, chiropractic care, acupuncture, lactation consulting & breastfeeding support, naturopathic medicine, prenatal and postpartum care, nutritional counselling, therapeutic cupping, beauty and skincare. "We provide one-on-one treatment services and intimate group classes, such as a prenatal & postpartum rehab. We also offer quarterly workshops, free of charge to the women of our community which range in topic from prenatal education for breastfeeding and preparing for labour/delivery, to infant massage, breath-work & yoga, nutritional education and women's socials," reports Dr. Brooke.

For more, see empowerhealthboutique.ca or follow on Instagram [@empowerhealthboutique](https://www.instagram.com/empowerhealthboutique).



The team at Empower Health Boutique has created a women's health & wellness clinic focused on delivering the highest standard of care geared towards women's holistic health. After having her first child, Dr. Brooke said, "The idea was to create a space for women's healthcare, that feels like self care".



TASTE FOR LUXURY

rare and precious foods

Taste for Luxury was founded in Kingston by Maja Tomic, a young Canadian-raised female entrepreneur, in 2013. After living in Italy, Maja developed an import business in Canada based on a network of small food producers in Italy and Spain. At first, the business began by catering to mainly five-star restaurants and gourmet food shops, but as time passed, Maja sought to bring rare and precious foods to foodies at home.

Enter Magdolin (Dina) Salib, a pharmacist and a hobby chef. She and her husband (Mina), and two young children are Stouffville residents. Dina had been introduced to the Taste for Luxury brand through Mina. For Dina, having roots in Sudan and Egypt, slow food was second nature – “the animals, the climate, the water, and the tradition are all different. Food isn’t mass produced like it is here,” she said. She decided to buy the expansion rights for Toronto, York Region, and Durham Region – a massive area.

Taste for Luxury operates on two platforms: retail and wholesale. For retail, a person can shop online at tasteforluxury.ca. The website is divided logically – pasta, cheese, fish, cured meat, etc. Dina outlines a few of her favourite products:

Burrata di Andria IGP - A fresh cheese from the Puglia region in Italy’s southeast. The cheese is usually served fresh and has a rich, buttery flavour that goes well with salad, prosciutto crudo, bread, fresh tomatoes, or pasta. This iconic product represents the values, history, and culture of Puglia.

La Prudencia - A producer of fine meat products in Segovia, a historic city in central Spain’s Castile and León region. La Prudencia specializes in raising acorn-fed Iberico pigs that thrive on country air and exercise (2.5 acres required by each pig). This family of products includes Spanish Chorizo and Serrano Pork Loin.

Pecorino Cheese with Truffle Moliterno – Moliterno is a pecorino-style cheese made in Sardinia. The cheese is made from pasteurized sheep’s milk and aged for two months before being injected with ground black truffles that infuse the paste with bold, rich flavor and a striking veined appearance. The flavor of truffle permeates the whole wheel and gives every bite that wonderful savory flavor.

Taste for Luxury provides an origin certification for all their products. “It’s the uniqueness of the product – where they come from and how the ingredients are treated during the preparation, the quantity produced, and the producer’s connection to those products,” said Dina.

You can order online and there is free delivery on orders over \$150 in Ontario & Québec. Your order will be shipped quickly from an Ontario Warehouse. For wholesale shoppers, such as gourmet markets and restaurants, Dina should be contacted directly at 647-313-1829 for wholesale pricing and quantities, and to coordinate shipments.



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GRILLING WITH SHINE SAUSAGES

Have you ever had one of those moments when you see something and think “that’s so obvious, why didn’t I think of that?” Here’s one that is just that. A collaboration between 2 local businesses that make perfect partners! If you haven’t seen or heard of it, let me introduce to you the new product that is a joint effort between Musselman Lake business Grilling with Shine, and The Meat Merchant located on Main St, in the heart of downtown Stouffville. Grant Ivens is the genius behind the Grilling with Shine line of moonshine infused (yes really, moonshine) meat rubs and spices, he created them and even makes them himself to keep the secret recipe, well...secret!

Russell Albright is the wizard behind The Meat Merchant, and is a 4th generation butcher, this man knows the meat business inside out. Grant has operated several businesses over the years, this spice business being the latest was created during the Covid pandemic, an actual positive to come out of those few years.

The first product these 2 have collaborated on is the Grilling with Shine Sausages. Russell makes the sausages from locally sourced 100% pork and adds in just the right amount of the Rub me Arse spice blend that brings a new level of deliciousness to your table. For those that like less heat, there is a milder version of these sausages called Baby Spice. Same great flavour, and lower on the Scoville scale.

I know what you’re thinking...‘moonshine in the spices eh?’, well yes, the spices carry the delicious flavour of moonshine but you won’t feel any effect from the alcohol, that part gets removed during the blending process.

The Meat Market carries the Grilling with Shine Sausages in both fresh and frozen options so it’s easy to stock up and have some available whenever, and for any occasion. You will also find in-store a wide variety of meats, proudly locally sourced whenever possible. You can cover a lot off your shopping list too, there’s a great selection of made in house frozen meals, buns,

bread, sauces, condiments of all kinds, pasta sauces, aioli sauces, bbq sauces etc. even gift baskets! If you’re in the food industry and looking for wholesale info... give Russell a call.

The Meat Merchant philosophy is “We wouldn’t feed you or your family anything that we wouldn’t feed our own. We pride ourselves on the quality of our products and only select the best quality local, Ontario meat, ingredients, and healthy prepared fresh and frozen meals - made fresh in-store by our expert staff. Come in today and experience that ole’ fashioned butcher way!” Nitrite, Allergen, Preservative-Free too.

Those familiar with the Coach House Pub in Ballantrae might already be in on a secret...they have special menu offerings that use the Grilling with Shine spices, including on New Year’s Eve, they had a special Prime Rib dinner prepared a la Grilling with Shine.

There is also a very exclusive club you can become a member of when you purchase the Grilling with Shine Sausages at The Meat Merchant, please join me in becoming a member of the Sausage Society! You get a membership card that gets stamped with every GWS sausage purchase, with rewards when you reach the end of your card. Not just anyone can join, only those who shop at The Meat Merchant!

There are two firsts with this partnership...GWS is the first line of moonshine infused spices, therefore making the sausages another first! Hopefully the first of many collaborations by what seems by all accounts to be a natural fit between like-minded business people.

Grilling with Shine rubs and spices are also available to purchase at The Meat Merchant individually or in the variety pack so you can experiment at home with your favourite meats and veggies. Talk to Grant about custom blends and packaging as well as options for special occasions like weddings, stags, corporate events etc...

Visit grillingwithshine.com or call 416-918-8991 for more ideas and recipes, and come visit The Meat Merchant at **6296 Main St**, Stouffville or call 905-642-9892 and see what other great products are in store.

[left] Russell Albright of The Meat Merchant with Grant Ivens of Grilling with Shine

The Grilling with Shine line of rubs and spices includes:

‘Rub me Arse’ moonshine infused bbq rub is the perfect rub for pork, chicken, duck, goose or even vegetables... with a slight hit of peppers to bring your grilling up a notch.

‘Black Eye Shiner’ moonshine infused Cajun Blackened Rub is a cross between a visit to New Orleans and Jamaica and creates a beautiful spicy crust perfect for fish, oysters, chicken or whatever you can dream of...

‘Bull Shine’ moonshine infused steak spice grabs your meat and puts it somewhere between Montreal and Nashville with a tang that wakes up any cut of meat.

‘Rise and Shine’ moonshine infused cocktail rimmer... the perfect start and finish to any Bloody Caesar or Bloody Mary.



TRANSFORMING TURKEY LEFTOVERS

Simple Recipes for Yorkshire Pudding Bowls and Turkey Pot Pie

tales from
the **Q**
with DAVE MILLS

When the holiday festivities wind down and you’ve got all that leftover turkey, it’s time to get creative in the kitchen. Instead of reheating the same meal you had days before, why not turn those leftovers into something new?

Yorkshire Pudding Bowls

One dish that I love is Yorkshire puddings filled with leftover turkey, stuffing, and gravy.

Yorkshire pudding is traditionally served alongside roasts; now imagine these golden, fluffy cups filled with shreds of turkey, nestled atop a bed of hearty stuffing, all drenched in delicious gravy. The marriage of these familiar flavours creates a comforting and flavourful meal that breathes new life into leftovers. My family absolutely loves it, and I am sure you will too!

Ingredients:

- Leftover turkey shredded
- Leftover stuffing
- Gravy
- Prepared Yorkshire pudding batter (or use a mix)
- Salt and pepper to taste
- Optional: Fresh herbs for garnish

Instructions: Preheat your oven as directed for your Yorkshire pudding recipe.

Turkey and Gravy: In a pot on the stove, make a batch of your favourite Turkey gravy, I had leftovers, so I used that and topped it up with fresh gravy. Once gravy is cooked, heat up your shredded turkey. I put mine in the hot oven after I turned it off from cooking the Yorkshires. Once the turkey is heated, you are ready to go.

Fill the Yorkshire Puddings: Once Yorkshires are cooked, add a layer of stuffing, followed by your shredded Turkey. Be cautious not to overfill.

Serve: Right before serving, pour warm gravy over them, letting it seep into the layers of turkey and stuffing. If desired, garnish with fresh herbs before serving.

This revamped take on Yorkshire puddings breathes new life into your leftovers; it repurposes your remaining turkey and delivers a perfect cozy meal for family dinners or lunch. You can add a

couple of sides like roast potatoes, mixed veggies or whatever you like.

Turkey Pot Pie

Sometimes, leftovers from the holidays often become overwhelming. Fear not, for those remnants of holiday cheer can be transformed into flavourful meals with a little bit of creativity. For a cozy and comforting meal, turn your leftover turkey into a hearty pot pie enclosed in a flaky puff pastry crust. This comforting dish repurposes your leftover turkey and delivers a perfect cozy meal for family dinners or lunch. The addition of puff pastry adds a crispy, golden crust that takes this humble leftover dish to another level.

Ingredients:

- 2 cups diced cooked turkey
- 1 cup diced carrots
- 1 cup frozen peas
- 1 cup diced potatoes
- 1/2 cup diced onion
- 2 cloves garlic, minced
- 3 tablespoons butter
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 1/2 cup heavy cream
- 1 teaspoon dried thyme
- Salt and pepper to taste
- 1 sheet puff pastry, thawed

Prepare the Filling: In a large skillet, melt the butter over medium heat. Add onions and garlic, sautéing until fragrant.

• Stir in the diced carrots, potatoes, and peas. Cook for about 5 minutes until slightly tender.

• Sprinkle flour over the vegetable mixture, stirring constantly for a minute until well combined.

• Slowly pour in the chicken broth while stirring continuously. Add the heavy cream, dried thyme, salt, and pepper. Simmer until the mixture thickens.

• Fold in the turkey, allowing the flavours to meld together. Remove from heat.

Assemble the Pot Pie:

• Preheat your oven to 400°F (200°C).

• Transfer the prepared turkey filling into a baking dish, ensuring it’s evenly distributed.

• Roll out the puff pastry sheet to fit the size of your baking dish. Place it over the filling, gently pressing the edges to seal. Cut a few



CONTACT Dave Mills, david@stouffville.com

slits in the pastry to allow steam to escape.

Bake to Perfection: Bake the pot pie in the preheated oven for 25-30 minutes or until the pastry turns a beautiful golden brown. • Once done, let it cool a little before serving.

Serving Suggestions: This Turkey Pot Pie pairs wonderfully with some steamed vegetables. It’s a versatile dish that can be adjusted based on your taste; it all works whether you add additional herbs, vegetables, or different spices.

Transforming leftover turkey into a Turkey Pot Pie with puff pastry minimizes food waste and elevates your meals with its comforting flavours and flaky, golden crust. So, the next time you have leftover turkey, try this recipe. The addition of puff pastry adds a crispy, golden crust that takes this humble leftover dish to another level. Try it... you will love it! Enjoy!



From WHERE I LIVE

with BRUCE STAPLEY



STOUFFVILLE OPTOMETRIST HELPS VISION BECOME REALITY IN GHANA

From providing eye care in the steamy confines of a modified peanut storage shed in an impoverished area of West Africa, to serving as a consultant for a 30,000 square foot hospital on the same property 13 years later. That has been the medical mission undertaken by Stouffville optometrist Martin McDowell.

Dr. McDowell first stepped foot in the remote village of Carpenter in Northern Ghana in 2010 when he joined an interdisciplinary gathering of medical personnel put together by Uxbridge Hospital physician Jennifer Wilson. The volunteer group provided two-week annual pop-up health care clinics in various nearby villages for two and a half million people living under primitive conditions with a pronounced scarcity of doctors. An old warehouse served as the surgical site.

The continuing commitment of this medical mission called Ghana Health Partners (GHP), augmented by \$12 million from donors from various countries, has led to the building of the Leyaata Hospital offering international standards of health care on a five-acre spread near Carpenter. Dr. McDowell, who is the head of the GHP eye and laser care team, was among the group members who attended the hospital's official opening celebration in 2022. He was one of 32 members who returned to the hospital in November of 2023 in a combination consultation/health clinic capacity. That group also included Stouffville resident and veteran GHP volunteer Anne Embleton, whose career as a nurse has included training nurses in a prominent Toronto hospital. Earlier in the year a smaller GHP contingent had travelled to Carpenter to help various departments of the hospital get their processes up and working.

"Ghana Health Partners is no longer a health team," said Dr. McDowell. "It now functions as advisors, consultants, and educators to the qualified Ghanaian professionals who have received their education in Ghana and elsewhere and are now running the hospital."

Dr. McDowell and the other four members of the GHP eye care team had three responsibilities when they arrived at the Leyaata Hospital in November, starting with familiarizing themselves with the optometrist presiding over the hospital's eye clinic to determine his professional development needs. "Graduating in Ghana doesn't necessarily mean you are at international standard," said Dr. McDowell. "So

CONTACT Bruce Stapley, brucemstapley@gmail.com

we provided Dr. Issah with some training in certain areas."

The second task was to ensure that the eye care clinic was completely equipped. "We installed \$75,000 worth of equipment, gave advice on how to set up the clinic, and facilitated its functioning," said Dr. McDowell. The third item on the to-do list was to cut into the backlog of eye care services required by the Ghanaians. "There is only one eye doctor so we were able to go into the hospital and provide the equivalent of half a year's care."

Dr. McDowell and the GHP eye care team were also working towards helping enable the hospital's eye care clinic address the major concerns specific to eye health in West Africa. "Our eye team has had four objectives since it first started offering eye care in Ghana. The first is optics care - the lack of a pair of glasses is the number one cause of visual disability in the world; the second is trauma care - getting something stuck in the eye, excessive sunlight, or getting cobra spit in the eye which causes a chemical burn. These are all quite common in Ghana; the third is glaucoma care, as West Africa has the highest prevalence of glaucoma in the world. We have initiated a very strong glaucoma care facility and have been administering medication and laser treatment since 2016 and are now seeing our patients in follow up and they are keeping their eyesight; the fourth objective is cataract care - we're working with Ghanaian eye surgeons in the provision of cataract surgery."

For Dr. McDowell and the members of the Ghana Health Partners team who have been committing themselves to the betterment of life in Northern Ghana for so many years, it's all about giving back. "I consider myself a very blessed individual. I may not have as much money {as the major hospital donors} but I do have some time and expertise. We've all got something to give."

Members of the Ghana Health Partners gather with staff members of the Leyaata Hospital during a recent visit to the health centre located near the village of Carpenter in remote Northern Ghana. With the completion of the 30,000 square foot facility in 2022, the Health Partners role has changed from running pop-up clinics in nearby villages to serving as advisers, consultants and educators to the qualified Ghanaian healthcare professionals running the hospital.



SOCCER MUSTANGS SCORE WITH FOOD BANK DONATIONS



The players, coaches and managers with the U11 Stouffville Mustangs soccer teams present Susan Smith of the Whitchurch-Stouffville Food Bank with a cheque at the Stouffville Sportsplex.

Sports organizations in Whitechurch-Stouffville showed their charitable side late in 2023. Social media posts outlined donations of food, toys and cash to worthy community causes serving the needy.

The Stouffville Soccer Club made its mark in the community during December, and even earlier in the year. The U11 Mustang boys soccer program hosted a holiday raffle for four themed baskets of goodies that were donated by parents from the D2 and D3 U11 teams. Tickets were sold with the knowledge that half of the money collected was to be donated to the Whitchurch-Stouffville Food Bank.

The raffle raised \$1,675. The players, coaches and managers in the U11 program presented Susan Smith of the food bank with a cheque for \$838 on the field at the Stouffville Sportsplex, formerly known as SoccerCity, just before Christmas. During September, the same teams donated \$500 each to the food bank and the Stouffville

Terry Fox Run from a fundraising dinner held at The Mandarin in Markham.

"Stouffville has always been known as a 'hockey town'" said Evelyn Bak Mauro, manager of the U11 Mustangs Team Blue. "But with the tremendous growth over the past few years, we are now a 'soccer town,' 'baseball town' and even a 'swim town' that is sure to produce some great athletes in the years to come."

"We know of the need in our community and elsewhere but we wanted to help out right in our own backyard by giving to the food bank."

During 2023, the Stouffville Soccer Club had 1,500 players in its outdoor program and 1,100 playing indoors. Registration has grown by up to 30 percent annually in recent years, said Frank Giovanelli, a club board member and general manager of the U11 boys competitive teams.

For more information on the soccer club, go to stouffvillesoccer.org.

SportsTown

with JIM MASON



CONTACT Jim Mason, jimmason905@gmail.com

STOUFFVILLE SPIRIT PLAYERS SELECTED FOR ALL-STAR WEEKEND

Four – and maybe five – Stouffville Spirit players are headed to this month's Ontario Junior Hockey League All-Star Celebration. The two-day (Jan. 12 and 13) event takes place in Collingwood for the second straight year.

Stouffville's own Ryan Harvey was selected to play in the All-Star Game on Saturday, Jan. 13, at 5 p.m. Teammate Peter Kiuoussis was named an alternate on the East Conference team. Harvey was one of three Spirit players to take part in last year's Prospects Game.

Rookies Nolan Jackson, Andoni Fimis and Julian Demiglio were voted to play on the East team in the Hudl-InStat OJHL Prospects Game at 1 p.m. The game features the best players in the 24-team league born in 2006 and 2007.

Jackson is committed to play for the Sudbury Wolves in the Ontario Hockey League next season. Fimis has accepted a scholarship to the University of Vermont.

All-Star weekend begins with the OJHL Skills Competition on Friday, Jan. 12, at 7pm. All the action takes place at the historic Eddie Bush Memorial Arena in downtown Collingwood. Heading into play in January, the 17-13-0-3 Spirit were fighting for a playoff spot in the extremely competitive East Conference.

The Spirit has remaining home games this month on Jan. 20 and 27. The puck drops at 7:30 p.m. each night at the Stouffville Arena on Ninth Line. There are seven home games during February and one in March, on the 3rd. For more information on the Spirit, go to stouffvillespirit.ojhl.ca.

The Ontario Junior Hockey League is the largest Junior 'A' league operating under the auspices of the Canadian Junior Hockey League with 24 member clubs. The OJHL has had more than 40 commitments to 40 NCAA Division I scholarships already this season.

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COMMUNITY NEWS

JANUARY 2024

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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:
Wednesday, January 17 – 1 p.m.
Wednesday, February 7 – 1 p.m.
Wednesday, February 21 – 1 p.m.

Upcoming Public Meetings:
(if required):
Wednesday, January 17 – 7 p.m.
Wednesday, January 31 – 7 p.m.
Wednesday, February 7 – 7 p.m.
Wednesday, February 21 – 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](https://twitter.com/ws_townhall).

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

MORE INFO:
townofws.ca/council

NOTICE OF STUDY COMMENCEMENT & PUBLIC INFORMATION CENTRE

HIGHWAY 48 BLOCK MUNICIPAL SERVICING CLASS EA

Study Background

C. F. Crozier & Associates Inc. on behalf of the proponent is undertaking a Master Environmental Servicing Plan (MESP) Study for the proposed water and wastewater servicing solutions, collector roads and stormwater management facilities that will support the future growth of the Highway 48 Block in the Town of Whitchurch-Stouffville and City of Markham. The Highway 48 Block Landowners Group is the proponent, with the Town of Whitchurch-Stouffville and the City of Markham as key stakeholders for the MESP Study.

The MESP Study is being conducted as a Master Plan following approach #2, as outlined in the Municipal Class Environmental Assessment (EA) process. Significant background work has been undertaken for the Study Area. As part of the work related to the ongoing MESP process, it was identified that a Municipal Class EA would be beneficial to the overall development process for the Study Area. As part of the Class EA, opportunities for public and stakeholder engagement are required and important to ensure everyone has an opportunity to learn about the project and to offer feedback. The MESP Study will identify both exempt and Schedule B projects and satisfy Schedule B requirements for the applicable projects.

Public Information Centre

To ensure that those interested in this project have an opportunity to provide input to and receive feedback from the study team, a Public Information Centre (PIC) will be held as outlined below. The PIC will be an "open house" format and present study background information, the various solutions considered, evaluation of the alternative solutions, selection of the recommended solutions, and next steps.

Date: January 31, 2024
Time: 7:00 p.m. to 9:00 p.m.
Location: Town of Whitchurch-Stouffville Council Chambers – 111 Sandiford Drive, Whitchurch-Stouffville, ON L4A 0Z8.

Following the PIC, information presented at the PIC and other relevant project information will be available on the Town's notice page, bit.ly/3ROxmli as well as [markham.ca](https://www.markham.ca).

Comments

Khurram Tunio, M.Eng., P.Eng.
Senior Project Manager
C.F. Crozier & Associates
ktunio@cfcrozier.ca

Please submit any comments or concerns by February 14, 2024. Any input received by that date will be incorporated into the MESP document, which will be available for public comment when the study is completed. For further information, questions regarding the collection of information, to be added to the project mailing list, or to provide your comments, please contact:

David Wilcox, P. Eng.
Senior Project Manager
C.F. Crozier & Associates
dwilcox@cfcrozier.ca

This notice was first issued on December 11, 2023.

NOTICE OF COMPLETION

2024 TRANSPORTATION MASTER PLAN

Study Background

The Town of Whitchurch-Stouffville has completed an update to the town-wide Transportation Master Plan (TMP). The TMP update accounts for changes in the transportation context, including new population and employment forecasts to the year 2051. This TMP will guide the development of the Town's long-term transportation network with a strong focus on active transportation, connectivity, and accessibility.

Process

The TMP update was initiated in 2022 and

conducted in accordance with Master Plan Approach #1 of the Municipal Class Environmental Assessment process, following Phase 1 and Phase 2 requirements for municipal approval. In Phase 1, the study reviewed the existing conditions and background information to develop the Problem and Opportunity Statement. In Phase 2, the study developed alternative solutions to address the problem and opportunity and evaluated the alternatives to select a preferred strategy that best meet the transportation vision for Whitchurch-Stouffville. The recommended active transportation, road network and local improvement infrastructure projects in this TMP will require further detailed studies and approvals prior to construction.

Consultation

An important part of this study was consultation with residents and stakeholders. Two rounds of public consultation in the form of public information centres (PIC) were held to seek inputs. PIC #1 was held virtually in June 2022, which introduced the background for the TMP update, challenges within the existing transportation network, and considerations on the future transportation network. PIC #2 was held virtually in December 2022, which presented the Problem and Opportunity statement, alternative solutions, and draft recommendations.

Study Review and Completion

The Town of Whitchurch-Stouffville Council endorsed the draft TMP report in principle and approved the posting of the Notice of Study Completion. You can access the report at cometogetherws.ca/tmp2022. It is available for a 30-day public review commencing from the date of this notice. For information about the collection of information or to provide your written comments to the Town, please email tmp2022@townofws.ca by February 19th, 2024. For other relevant project information, visit bit.ly/4aBLMxM

Dave Kenth
Manager, Engineering Services Town of Whitchurch-Stouffville 111 Sandiford Drive Stouffville, ON L4A 0Z8

Jonathan Chai
Consultant Project Manager HDR Corporation
100 York Boulevard Richmond Hill, ON L4B 1J8

This notice was first issued on January 3, 2024.

NOTICE OF COMPLETION

2024 WATER AND WASTEWATER MASTER PLAN

Notice of Completion

The Town of Whitchurch-Stouffville has prepared a Water and Wastewater Master Plan Update (WWWMP) following Phases 1 and 2 of the Municipal Class Environmental Assessment (EA) process. The Master Plan was initiated in 2022 and followed Approach #1 of the master planning process. The Master Plan identifies the recommended water and wastewater infrastructure needs and servicing strategies to support future growth to 2051.

While the Master Plan generally addresses Phase 1 and 2 of the Municipal Class EA, additional investigations will be carried out at a later date and published to meet Schedule B or C project Class EA requirements or approvals through the Planning Act.

Public Consultation and Comment Submissions

Your input is important in the Class EA process. You are invited to review the final WWWMP Report. An electronic copy of the report, which documents all phases of the study process, will be available for public review on the project website starting on the January 17, 2024, for 30 days at cometogetherws.ca/wwwmp

You are invited to submit your comments beginning on January 17, through to February 19, 2024, to the Project Manager (wwmp2022@townofws.ca).

If you have concerns related to Indigenous treaty rights which cannot be resolved, you may send your Section 16 Order request to the MECP and the Director of the Environmental Assessment Branch at the addresses listed below. A copy of the request should also be sent to the Town's

Project Manager. All requests must be received by the Project Manager within the public review period by February 19, 2024. If you require accommodations to provide comments and/or feedback, please contact the Project Manager.

Hon. Andrea Khanjin
Ministry of the Environment, Conservation and Parks (MECP)
777 Bay Street, 5th Floor, Toronto ON M7A 2J3
Email: minister.mecp@ontario.ca

Director, Environmental Assessment Branch
Ministry of the Environment, Conservation and Parks (MECP)
135 St. Clair Avenue West, 1st Floor, Toronto ON M4V 1P5
Email: EABDirector@ontario.ca

If there are no outstanding concerns after the end of the public review period, the study will be considered to have met the requirements of the Municipal Class EA.

Project Contact

The Town of Stouffville is committed to ensure that all municipal services, programs, and facilities are inclusive and accessible for persons with disabilities. Please contact the Project Manager if you have questions about the collection of information or if you need any accommodations to provide comments or feedback for this study.

Dave Kenth, P.Eng., PMP
Manager of Engineering Services
Town of Whitchurch-Stouffville
111 Sandiford Drive, Stouffville, ON L4A 0Z8
Phone: (905) 642-4092
Email: tmp2022@townofws.ca

Additional information about this project can be found at bit.ly/3NPIYTY

This notice was first issued on January 4, 2024.

Feedback and information for the above notices is being collected under the Freedom of Information and Protection of Privacy Act. Personal information will become part of a public record that is available to the general public unless you request that your personal information be confidential.



COMMUNITY NEWS

JANUARY 2024

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NOTICE OF PUBLIC MEETING FOR PROPOSED ZONING BY-LAW AMENDMENT

338 ELM ROAD, 124 FAIRVIEW AVENUE, 340 GLAD PARK AVENUE (ZBA23.003)

TAKE NOTICE that the Council of the Town of Whitchurch-Stouffville will hold a Public Meeting on February 7, 2024, at 7:00 p.m. to inform the public with respect to a proposed zoning by-law amendment under Section 34 of the Planning Act, R.S.O. 1990, c. P13.

WHEN AND HOW of Council Public Meeting: Wednesday February 7th, 2024 @ 7:00 p.m. at 111 Sandiford Dr., Stouffville, ON, L4A 0Z8, and online at [townofws.ca/cmlivestream](https://www.townofws.ca/cmlivestream)

THE PURPOSE AND EFFECT of the proposed amendments to the Town's Comprehensive Zoning By-law No. 2010-001-ZO is to make site specific changes to rezone the lands municipally known as 338 Elm Road, 124 Fairview Avenue, and 340 Glad Park Avenue from the Residential One (R1) zone to a site specific Residential Four Exception (R4(X)) zone to permit 12 street townhouses with vehicular access via a proposed private rear yard laneway. Each townhouse unit has 2 parking spaces by means of carport and parking pad.

ANY PERSON may attend the Public Meeting and make written and/or verbal representation either in support of or against the proposed zoning by-law amendment. For those who wish to speak to Council at the Public Meeting, you are encouraged to contact Town Staff in advance to register as a delegate.

Any person may send written comments to the Town at 111 Sandiford Drive, Stouffville, Ontario, L4A 0Z8, via email to clerks@townofws.ca, can call in and provide comments at 905-640-1900 prior to the Council Public Meeting, or send comments live via the chat forum provided through the virtual meeting.

Appeal Procedure

If a person or public body would otherwise have an ability to appeal the decision of the Town of Whitchurch-Stouffville to the Ontario Land Tribunal but the person or public body does not make oral submissions at a Council Public Meeting or make written submissions to the Town of Whitchurch-Stouffville before the proposed Zoning By-law Amendment is passed, or refused, the person or public body is not entitled to appeal the decision of the Council of the Town of Whitchurch-Stouffville to the Ontario Land Tribunal.

If a person or public body does not make oral submissions at a public meeting, or make written submissions to the Town of Whitchurch-Stouffville before the proposed Zoning By-law Amendment is passed, or refused, the person or public body may not be added as a party to the hearing of an appeal before the Ontario Land Tribunal unless, in the opinion of the Tribunal, there are reasonable grounds to add the person or public body as a party.

Notice of Decision

If you wish to be notified of the decision of the Town of Whitchurch-Stouffville on the proposed Zoning By-law Amendment, you must make a written request to The Corporation of the Town of Whitchurch-Stouffville, 111 Sandiford Dr., Stouffville ON L4A 0Z8, Attention: Development Services, or via e-mail at developmenthelp@townofws.ca or via phone at (905) 642-4116.

Additional Information

Questions, comments and additional information regarding the proposed zoning by-law amendment may be requested by contacting Brandon Slopach, Senior Planner, via email at brandon.slopach@townofws.ca or by telephone at (905) 640-1900 ext. 2326. More information at bit.ly/3NRdBsp

All information including opinions, presentations, reports, documentation, etc. provided for or at a Public Meeting are considered public records. This information may be posted on the Town of Whitchurch-Stouffville website and/or made available to the public upon request.

If you wish to be notified of the decision of the Council of the Town of Whitchurch-Stouffville on the proposed Amendment to the Zoning By-law, you must make a written submission online to the Town of Whitchurch-Stouffville.

This notice was first issued on January 5, 2024.

NOTICE OF INTENTION TO DESIGNATE A PROPERTY OF CULTURAL HERITAGE VALUE "MANSION HOUSE HOTEL"

6162 MAIN STREET STOUFFVILLE

The Council of the Town of Whitchurch-Stouffville intends to designate 6162 Main Street, in the community of Stouffville, under Section 29 of the Ontario Heritage Act, as being a property of cultural heritage value at the Council meeting held on March 6, 2024 at 1 p.m.

Statement of Cultural Heritage Value

The property known municipally as 6162 Main Street is located at the corner of Main Street and Edward Street, immediately west of the railway line and Stouffville GO Station. The property contains a two-and-a-half storey mixed-use building and adjacent parking area. The property's heritage designation is reserved to the exterior of the heritage resource. The property located at 6162 Main Street has cultural heritage value as a former hotel building and well-known local landmark. Known as the Mansion House Hotel, the structure was built in 1879-1880 for Elijah Miller and for decades served travellers arriving in Stouffville with accommodations, capitalizing on its location directly adjacent to the local train station. The hotel was built in the Second Empire architecture style, anchoring the corner of Main and Edward Streets with its characteristic mansard roof, prominent dormers, and tall, paired windows. The Mansion House Hotel is a symbol of an era of growth and prosperity in Stouffville's history. It was built during the late 19th century building boom, which resulted from the completion of the Toronto and Nipissing Railway in 1871 and the Lake Simcoe Junction

Railway in 1877, connecting Stouffville to Toronto, Uxbridge, and Lake Simcoe. It is visually and historically connected to the downtown train station and the former railway-industrial precinct where multiple industrial buildings were once located. Historically, the hotel functioned as a social hub for the community, hosting galas, parties, and other local events. Within Stouffville, the Mansion House Hotel is known as an iconic landmark within the downtown. This local identity has been revived through its 2021 restoration.

A full Statement of Cultural Heritage Value and Description of Heritage Attributes can be found online at [townofws.ca](https://www.townofws.ca) 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 to clerks@townofws.ca

Dated at Whitchurch-Stouffville, this 5th day of January, 2024.

Becky Jamieson, Town Clerk
Town of Whitchurch-Stouffville
Stouffville, Ontario

Contact

Trevor Alkema, Heritage Planner I,
Development Services
(905) 640-1900 ext. 2299
trevor.alkema@townofws.ca

PARKING REMINDERS

You can park on highways for up to three hours, with exceptions. Residents can get permits for longer parking or overnight guests, limited to 12 times per year. Not valid during winter maintenance.

Vehicles must not obstruct sidewalks, footpaths, or crosswalks, ensuring safety.

On-street parking is strictly prohibited during winter maintenance and from 2 a.m. to 6 a.m. until March 31st. Permits during maintenance are void. For updates, visit [townofws.ca/parking](https://www.townofws.ca/parking)

MUSEUM

PA Day: Woodsy Wonders

Friday, January 19, 9:00 a.m. – 4:00 p.m.
Ages 6-12, \$70 per child
Did you know there are more than 23,000 types of trees? Spend the day exploring the Museum while learning all about wood, what it's used for, and who uses it – from termites to beavers! Pre-registration required at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30792.

Frosted Forest

Saturday, January 27, 12:30 p.m.-2:00 p.m.
Ages 3-12, \$10 per child, required adult chaperones free.
What happens in the forest during the winter? Enjoy a sneak peek inside the new forest-themed exhibit. This staff-led program will include themed activities and crafts. Pre-registration required at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30794.

PA Day: Exploring Winter

Friday, February 2, 9:00 a.m.-4:00 p.m.
Ages 6-12, \$70 per child.
The smell of wood smoke, the sounds of snow crunching under your feet - use your senses to explore winter with themed crafts and activities, all while visiting the Museum's exhibits, historic buildings, and outdoor spaces. Pre-registration required at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30793.

The museum is open Wednesday-Saturday, 10:00 a.m.-4:00 p.m.

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

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

19 ON THE PARK

ABBA Revisited

Friday, March 22, 7:30 p.m.
ABBA REVISITED, North America's #1 tribute to ABBA makes a stop in Stouffville!
[townofws.ca/events](https://www.townofws.ca/events)

Curtain Call

Sundays at 10:30-11:30 a.m.
January 14-March 17
Ages 8-16 (limited availability remains)
Calling all future stars! This introductory class is for kids who are looking to use their creativity and energy for the Theatre. Kids will learn the basics from running lines to set production and putting on a play of their very own at the end for family to enjoy! Register at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30799.

Introduction to Salsa

Tuesdays at 7:00-8:00 p.m.
January 23-March 12
Ages 18+
Get moving on the dance floor with this introductory Salsa course! During this fiery 8-week program you'll enjoy a fun workout and boost your confidence as you will learn the basics of Salsa Dancing from a skilled instructor. Register at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30803.

Love Monster

February 9, 10:00-11:30 a.m.
Ages 1-4
This popular Museum program returns, now at a new location! Visit 19 on the Park for a fun morning including an interactive reading of 'Love Monster' written by Rachel Bright, a mini scavenger hunt through the Theatre, as well as crafts and snacks. Required adult chaperones free of charge. Register at [townofws.ca/active](https://www.townofws.ca/active) using barcode 30805.

Trivia Night

February 9; March 7; April 11
Ages 19+
Challenge your friends to a fun trivia night and have the chance to walk home with prizes and bragging rights! Cash bar available on site. Register for any of these three dates at [townofws.ca/play/theatre/theatre-events](https://www.townofws.ca/play/theatre/theatre-events)



Wishing you a year filled with love, laughter, and happiness.



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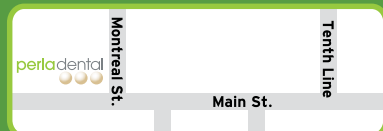
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