

OTR

APRIL 2025 • NO. 87

LET THE GOOD TIMES BREW

Muddy York's Jeff Manol and Susan Michalek
bring their award-winning beer to Stouffville



 Stouffville

Renovating Smiles

Renova Dental is changing the patient experience

Pg. 3

Blooming Beauty

Perennial Petals brings beauty all year round

Pg. 6

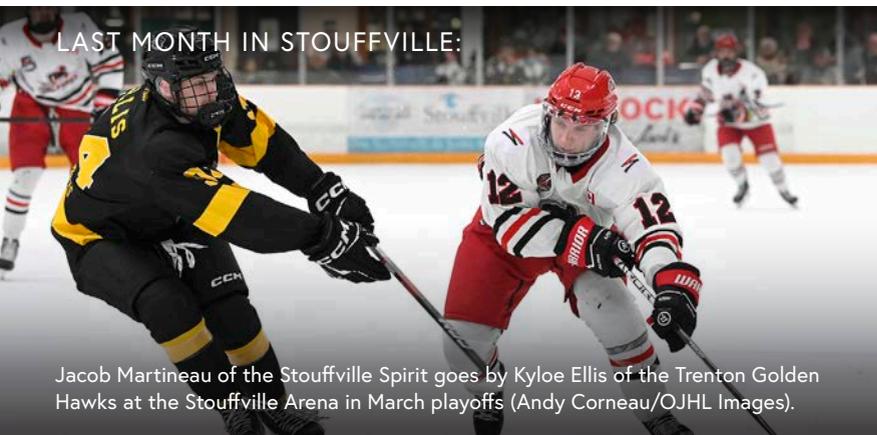
The Betz Legacy

A spotlight on Betz Pools and its roots in Stouffville history

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LAST MONTH IN STOUFFVILLE:

Jacob Martineau of the Stouffville Spirit goes by Kylee Ellis of the Trenton Golden Hawks at the Stouffville Arena in March playoffs (Andy Corneau/OJHL Images).

FROM THE EDITOR

Welcome to the April edition of *On The Road* magazine. Spring has sprung, and warmth is finally in the air.

With that, there is no better place to visit than Perennial Petals Flower Farm. I had a great chat with owner Cathy Bartolic a few weeks back, and the story blossoms on page 6. Muddy York Brewing Co. has opened its doors on Innovator Dr., and its grand opening is coming up in a couple of weeks. Cassandra Papas shares the backstory on how owners Jeff and Susan chose Stouffville in our cover story on page 14.

I also sat down with Marvin and Keith Betz of Stouffville's iconic Betz Pools to discuss their recent induction into the Greater Stouffville Chamber's Business Hall of Fame and to reminisce about old times. Check that out on page 22.

The next edition (May 21st) will feature a complete overhaul with a new look and feel! Happy spring, everyone!

Glenn Jackson, Editor-in-chief
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Photos on cover, page 14-17 by Sarah Amelia; p. 3 and 22 by Dennis Hristovski; p. 6 by Casey Cunningham; p. 23 bottom from Whitchurch-Stouffville Museum (accession number 991.043.155), p. 29 by Valeria Mitsubata.

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Renovating Smiles, Redefining Comfort:

How Renova Dental is Changing the Patient Experience by Michaela Ray



For many people, visiting the dentist is associated with nerves and uncertainty. But at Renova Dental on Main St., Dr. Parisa Tavakoli is transforming that experience—one smile at a time. With a focus on cutting-edge technology and a spa-like atmosphere, Renova Dental is designed to put patients at ease from the moment they walk in.

Dr. Tavakoli has been practicing dentistry since 2008, gaining valuable insight while working in various dental offices. She paid close attention to what patients loved—and what they wished could be different. Inspired to create a practice that truly prioritized patient comfort and care, she set out to build something special. Stouffville, with its welcoming community and relaxed charm, felt like the perfect place to bring her vision to life.

"Dental visits can be stressful for a lot of people," Dr. Tavakoli explains. "I wanted to create a space that felt calming, inviting, and completely different from the traditional clinical experience."

To bring her vision to life, she enlisted a Persian designer to craft a bright, open-concept space that balances privacy with relaxation. The office is filled with natural light and even features air purifiers to

eliminate the typical medical scents often associated with dental clinics. Each treatment room is equipped with noise-cancelling headphones, throw blankets, neck pillows, and ceiling-mounted TVs—small but meaningful touches that help patients feel at home.

Beyond ambiance, Renova Dental prides itself on using the latest advancements in dental technology. From cutting-edge 3D imaging to an intraoral scanner with time-lapse capabilities, patients can see exactly how their smile will transform throughout treatment. "Being able to visually show patients their progress builds trust and eases a lot of anxiety," Dr. Tavakoli says. "It's empowering for them to be part of the process."

The name Renova, inspired by the word 'renovation,' reflects both the transformation of smiles and the stunning redesign of the space itself. But more than just an aesthetic update, the clinic is built on a philosophy of comprehensive, preventative care. Dr. Tavakoli emphasizes that routine check-ups are essential—not just for addressing issues when they arise, but for early diagnosis and long-term oral health. "A lot of people wait until there's a problem before seeing a dentist, but preventative

care is key," she notes. "Catching issues early can save patients discomfort, time, and money in the long run."

Despite her drive to grow the practice, Dr. Tavakoli is committed to maintaining the high level of care that defines Renova Dental. She remains hands-on in the office every day, ensuring that every patient feels like part of the Renova family.

By blending innovation with warmth, Renova Dental is proving that a trip to the dentist doesn't have to be intimidating. Instead, it can be a soothing, even enjoyable experience—one that leaves patients smiling long after they leave the chair.



I WANTED TO CREATE A SPACE THAT FELT CALMING, INVITING, AND COMPLETELY DIFFERENT FROM THE TRADITIONAL CLINICAL EXPERIENCE.

- Dr. Parisa Tavakoli

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Stouffville Prayer Breakfast

Join the annual Stouffville Prayer Breakfast on Thursday, May 15th, at 7 a.m. at Station Creek Golf Course. It is located north of Stouffville Road on the east side, in Gormley.

Enjoy a morning of inspiration, faith, and fellowship featuring Ruth Ann Onley, an award-winning Christian recording artist who has touched hearts for over 35 years with her concert singing ministry.

Thanks to our sponsors, we have been able to keep the ticket prices the same, \$25 for a delicious breakfast. Tickets are available online or at Reesor's Market & Bakery. Visit wsprayerbreakfast.com or call 905-642-3632 for details.

Jane's Walk Explores Stouffville's History on May 3rd

Jane's Walk returns with two historical walking tours of downtown Stouffville on Saturday, May 3rd. Join historian Fred Robbins as he leads a morning tour starting at the United Church on Church St. and an afternoon tour on Reeves Way Blvd.

Jane's Walk is a series of citizen-led walking tours inspired by the visionary urbanist Jane Jacobs. They allow people to explore their communities, share personal stories, and discuss local history, urban planning, and public spaces.

Coordinated by the Stouffville Library, Stouffville has proudly participated in Jane's Walk for a decade. The two walks this year are:

Morning Walk – "Area 58: Unusual Friendly Object, UFO"

Start: 10:30 a.m. at United Church on Church St.

Plan 58 is one of Stouffville's most intriguing historical mysteries, believed to be linked to an early urban planning initiative. This walk uncovers the theories, stories, and connections that make it a fascinating part of our town's past.

Afternoon Walk – "Reeves Way and Other Street Names"

Start: 1:30 p.m. at Stouffville Library

Take a stroll down Reeves Way Blvd. as Fred Robbins traces the legacy of Stouffville's reeves, visiting streets named in their honour and uncovering their contributions to the Town's history.

For more details and to pre-register, visit stouffvillelibrary.ca/janeswalk



Experience the 32nd Annual Lemonville Group of Artists Art Show & Sale

Join the Lemonville Group of Artists for their much anticipated 32nd Annual Art Show & Sale, kicking off on Friday, May 2nd, from 7 p.m. to 9 p.m., and continuing Saturday, May 3rd, and Sunday, May 4th, from 10 a.m. to 5 p.m.

Browse and shop a stunning collection of original artwork created by talented local artists. Admission is free, and all are welcome. Enjoy a relaxed atmosphere with light refreshments while exploring unique pieces. We are wheelchair accessible.

The show is located at the Lemonville Community Centre, 13453 McCowan Rd. (east side of McCowan, just south of Bloomington Rd.). Visit LemonvilleGroupofArtists.com for more information.



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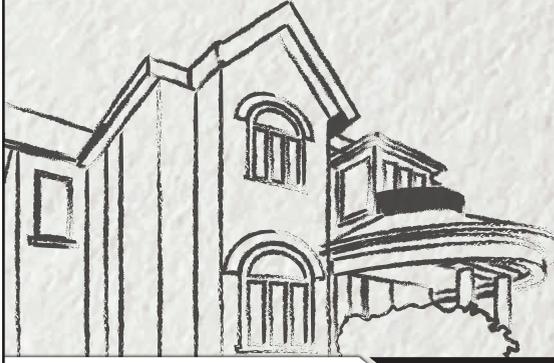
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THE DREAM GARDEN



With passion in her heart and petals in her hands, Stouffville's Cathy Bartolic turned her dream of a flower farm into a blooming reality.

by Glenn Jackson

The chilly February day that photographer Casey Cunningham and I headed out to meet Cathy Bartolic was the polar opposite to the warm, sunny, summer days in which Cathy and her flowers thrive. But, the welcoming vibe was still there.

As we settled into her rustic country kitchen, she brewed some coffee and offered us homemade cookies made by her mother.

The view from her kitchen window was mostly snow-covered fields that will, in only a few weeks, be verdant rolling hills.

The 25-acre flower farm between Kennedy Rd. and Warden Ave. is the home to Cathy's dream.

Perennial Petals Flower Farm blossomed from Cathy's lifelong passion for flowers and her desire to share their beauty with others. Her love for flowers took root early—her father was a landscape gardener, and by the age of eight, she was spending summers by his side, tending gardens and lawns.

In high school, she worked in the neighbouring greenhouses, transplanting seedlings, crafting mixed pots, pinching mums, and propagating poinsettias. Whether planting annuals, harvesting peonies, creating wreaths, or designing container gardens, Cathy is happiest with dirt under her nails and flowers all around her.

Cathy's parents bought the farm in 1972 after the federal government expropriated their land on the Ninth Line for the once-future Pickering Airport. The farm was originally 100 acres, but the previous owner split it into four 25-acre parcels.

Cathy then started growing flowers part-time at the farm in the early 1990s.

"My original goal was to have a place where people pick their own flowers, then dry them," Cathy said. "That dream ended pretty quickly when I realized dried flowers last forever. So, I shifted into fresh flowers."

Perennial Petals got its start at local farmers' markets. Having lived in Aurora for 20 years, Cathy would frequent the Newmarket Market and the Waldorf Market in Richmond Hill.

"When I started producing fresh flowers, I would sell weekly bouquets at the markets," she said. "Business started to pick up then."

In 2021, Cathy made Perennial Petals her full-time job at the farm.

"The last few years have been great," she said. "Especially with the bouquet subscriptions."

Her bouquet subscriptions let people sign up for various flower deliveries. For example, her 3-week peony subscription delivers "one bodacious bouquet each week! Who doesn't love peonies?"

"They only come around once a year and only last for a short time, so why not make the most of them," she said. "The exact start date will be determined by Mother Nature."

Other flower subscription offerings include her 'Seven Smiles' and the 'Spring Fling Bouquet' subscriptions.

"The Seven Smiles starts in April and runs for seven months with one delivery each month," she says. "The arrangements will vary depending on the time of year. In April it will be mainly Spring flowers—tulips, narcissi, lilacs—gradually moving into peonies and summer flowers and ending with a pumpkin arrangement in October."

Business continued to boom through the pandemic into 2021 when she started offering new services.



"The pandemic changed the way we all had to do business—and the subscription services helped a lot during that time. It was pretty challenging at the markets."

In 2021, she started offering tours and in-person workshops on a more consistent basis—both private and public.

"Private workshops are a minimum of four guests. They are ideal for bridal showers, birthday parties, or as fun get-togethers," Cathy said.

"The public workshops have been a huge success. In the past I've done Winter Sleigh workshops, jewelry workshops, and many others."

Cathy doesn't typically offer drop-ins but can accommodate customers with around four hours' notice or by appointment.

Plans for 2025 include an on-farm flower stand and pick-your-own opportunities.

This summer Cathy will be hosting the Fairy Festival on July 27th at the farm.

"The festival is always a fabulous time—grab your wings and come and spend some time with the flower fairies," she said. "We have a scavenger hunt, make a wish bottle, the fairy parade and you can create a flower crown."

Cathy does not do this all alone. Her mother, Helen, besides making cookies, supports her on the farm, and Cathy's husband of 28 years, Gary, "is the brawn of our team."

"He was dragged into gardening and farming but now admits that he also gets great satisfaction from growing garlic and flowers," she admits. "He is my soul mate and partner in life and business."

Cathy's father, John, was a blacksmith and his shop has evolved into her flower studio. John passed away in May 2014.

Alongside all the farm activity, Cathy, a graduate of the University of Guelph, recently retired from a 16-year gig as the Executive Director at Ontario Farm Fresh (now Agritourism Ontario) and spent close to 20 years at the Ontario Agricultural Training Institute.

"It is such a fun job—I love what I am doing," she says with the biggest smile on her face. "It's a lot of hard work, but to see all the joy flowers bring to people, makes it all worthwhile."

Spring Workshops



Welcome Spring Planter
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- APRIL** Launch of the Seniors Active Living Program at the Garden View Café, Parkview Village (12184 Ninth Line)
- MAY** Staff Service Awards
- JUNE 13** Parkview Day: 60 Years of Fellowship
- JUL/AUG** Resident, Family, and Staff BBQs
- SEPT** Parkview Services for Seniors Fundraising Gala
- OCT** Unveiling of the Parkview 60th Anniversary Memorial Monument
- NOV** Annual Christmas Market at Parkview Village Auditorium

Final dates to be announced. For more information about events, services, or how to get involved, email celebrate60@parkviewhome.ca

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For a full list of events, visit stouffvillelegion.ca

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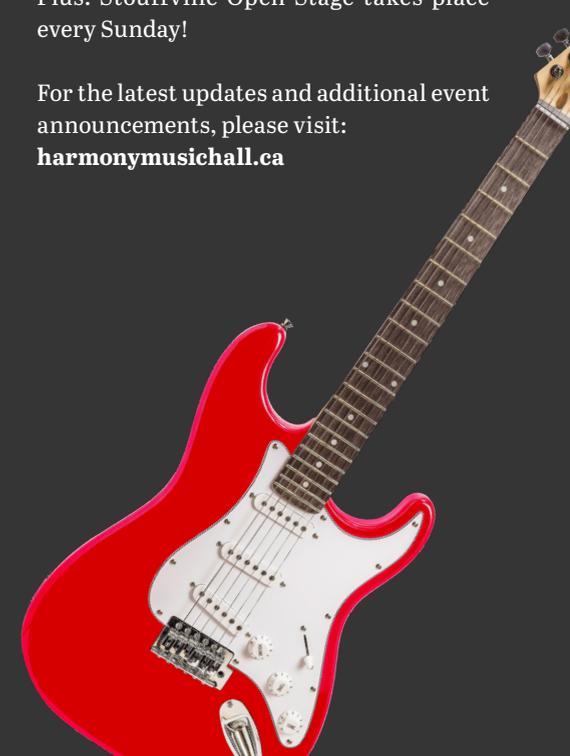
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- APR 30** Cheatin' Hearts Line Dancing
- MAY 3** Bobby Bazini – Pearl Intimate Show
- MAY 10** The Human Rights – Album Release
- MAY 12** Jake Vaadeland
- MAY 23** Lazo Finn (of The Wailers)

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HOCKEY FIGHT: CHICAGO DRAFT PICK JACK PRIDHAM NO LONGER A FAN OF DAD'S LEAFS

The Pridham family home in suburban Stouffville is a house divided.

Dad Brandon Pridham is an assistant general manager with the Toronto Maple Leafs.

Son Jack Pridham, 19, was selected by the Chicago Blackhawks' in the third round (92nd overall) of last year's NHL draft.

Something has to give.

It's an Original Six rivalry at play in the rec room.

"There are all the Leaf photos from over the years in the basement and now we have the Chicago draft jersey hanging up," Jack told OTR in a phone interview from Kitchener. "It's cool and a good reminder to keep working, and eventually, hopefully I'll get to Chicago one day."

Any father-son chirping?

"It's funny now that I'm part of the Blackhawks organization, I always tell my dad they're my favourite team," Jack said, "and I always cheer for them when they play the Leafs. It's a pretty good rivalry in the house when those teams play, so it's fun."



Stouffville's Jack Pridham is having a productive season with the Kitchener Rangers of the OHL (Photo: Tiffany Luke / Kitchener Rangers)

Stouffville native Brandon Pridham joined the Leafs in 2014 after working for 15 years in the NHL offices in Toronto.

Jack and big sister Olivia are no stranger to NHL drafts after serving as runners for the Leafs and Colorado Avalanche on draft days, running

errands and posing for photos with draft picks and team management.

"2015 in Florida for the (Mitch) Marner draft, I was the little kid up on stage with the Leafs hat and jersey," said Jack, who now works out with the Leafs at the team's Etobicoke training facility during the summer.

Jack Pridham first donned 'the blades' at age two.

"Our dad would be ripping my sister and me around the basement on roller blades," he said.

Jack, 3, and Olivia, 5, played their first season of hockey on a team coached by Brandon in the house league of the Whitchurch-Stouffville Minor Hockey Association.

"Our dad was never the hockey parent who put too much pressure on because he's been part of the game. But he knows his stuff and he's always there to support."

Jack played two years of rep on Stouffville Clippers teams before making the jump to AAA in Markham and then the GTHL.

He'd then shine during two years at that hockey factory in Aurora also known as St. Andrew's College, earning a scholarship to big-time Boston University for this fall.

Jack was in his second season of Jr. A in West Kelowna, BC last fall when a game-changing new rule came into effect: U.S. college teams were suddenly allowed to give scholarships to players who had previously been classified as professional after skating in the Canadian Hockey League.

That included the Ontario Hockey League's Kitchener Rangers who had selected Jack in the ninth round of the OHL's under-16 draft way back in 2021.

Jack signed in Kitchener last Remembrance Day, moved back to Ontario, and hasn't looked back. At this writing he was projected to get 55 points (28 goals/27 assists) in 49 games this season.

SportsTown

with JIM MASON



Contact Jim Mason: jimmason905@gmail.com

The Black Hawk development staff run weekly video calls with Jack to talk about his game.

"Kitchener's just over an hour away from home," Jack said. "Our mom (Sue) and dad, when he's not on the road, have been to pretty much every home game. That's been nice."

Olivia Pridham Studying and Scoring at McGill

The Pridhams are the new family of Stouffville hockey royalty.

In the line of the Hassards, Actons, and Mays.

The late Bob Hassard (Toronto), Keith Acton (Edmonton), and Brad May (Anaheim) all have their names engraved on the Stanley Cup.

Olivia Pridham has a hockey story of her own.

She just completed her fourth season on the varsity team at McGill University in Montreal. The 21-year-old was named the school's female athlete of the week during the first week of January.

The industrial design major plays defence for the Martlets. They were eliminated by Concordia from their conference playoffs in March.

Like Jack, she attended Summitview Public School in Stouffville and Bill Crothers Secondary School in Unionville.

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A Healthy Gut is a Happy Gut! by Susan Tucker



Dr. Nima Mirtorabi, who has been with Stouffville Medical Centre since 2009, brings his strong, multi-disciplined medical background to his patients to treat issues and educate them on maintaining a healthy lifestyle. He has a vision: “to empower individuals to take control of their gut health through knowledge, innovative solutions, and a supportive community—to transform how we nourish our bodies, minds, and lives from the inside out.”

The human body is undoubtedly a miraculous machine, Dr. Mirtorabi told me during our recent conversation. It still has some mysteries, but gut microbiome makeup has come to the forefront in the last several years as more research has been dedicated to understanding how the microbiome system affects our bodies. Bacterial genes outnumber human genes by an estimated 10 to 1 and are critical to human survival. The benefits of eating properly to support our gut biome have become a major positive push to maintain health and balance in many aspects of our bodily functions. The human body

harbours trillions of bacteria, made up of over 1000 species, and we need to support them and feed them, this is what keeps our bodies functioning.

Dr. Mirtorabi has a long history of research into foods and nutrition and is sharing his simple, science-backed habits to aid our bodies in functioning well. Research proves what some civilizations have been using for centuries: fermented foods help maintain the healthy gut bacteria that we all have.

Fermentation was originally used to preserve foods, improve flavour, and eliminate toxins. But now we better understand its benefits. Feed your bacteria! Fermented foods are foods or drinks that have undergone controlled microbial growth, which gives them a unique taste, texture, and appearance.

Dr. Mirtorabi says maintaining a good gut biome can help with sleep, diseases such as diabetes, hormone balance, skin health, bloating, bowel movements, brain health, moods, and anxiety.

The premise is not new. ‘Lifestyle change’ and ‘everything in moderation’ also holds true when feeding our biome, explains Dr. Mirtorabi.

It is the way we should consume foods... simple, nutritious, fresh, and natural. Avoid the highly processed foods that are so prevalent. Go natural and unprocessed.

His new Instagram page, [@yougutlife](#), shares his ever-expanding knowledge of our gut health’s impact on many aspects of the human body.

When you go to [@yougutlife](#), you will find the 12 Gut Rules. Without many spoilers, they include such things as “one ferment a day helps keep the bloat away,”

“30 plants a week keeps your microbes unique,” and “Dream on, gut strong.”

Examples of fermented foods include kimchi, a traditional Korean dish made from fermented vegetables and spices; tempeh, a traditional Indonesian plant-based food made from fermented soybeans; and kefir, a tangy and slightly sour fermented milk drink similar to cultured buttermilk.

Other fermented foods include sauerkraut, kombucha—a fermented drink made from black tea and sugar, miso—a common seasoning in Japanese cuisine made by fermenting soybeans with salt and koji, yogurt, and sourdough bread.

Dr. Mirtorabi suggests starting slow if you are not currently focused on eating fermented foods. Read up on the benefits, focus on a long-term approach to lifestyle changes, and add layers as you go. Introduce one thing at a time so you don’t get overwhelmed. It really is simple.

Aim to eat 30 different plants per week. That’s not as daunting as it sounds because it includes nuts, herbs, fruits, vegetables, extra virgin olive oil, coconut oil, and avocado oil. You may be surprised, too, that it could lower your grocery bill.

Do a quick search and avoid the “dirty dozen list of foods,” as those foods are guilty of having the highest pesticide residue, which we shouldn’t consume. Consider buying certified organic produce when possible.

There are plenty of options in town and in surrounding areas—on store shelves and at our many farms. Making some changes is quick and simple; your body will thank you.





 A STORY OF

Craft, Community & Commitment

BY CASSANDRA PAPAS

Walking into Muddy York Brewing Co.'s new home in Stouffville, you don't just see a brewery; you feel it. The space is warm and welcoming, built with care and intention. There's no blaring TV, no distractions, just the soft hum of conversation, the clink of glasses, and the rich aroma of craft beer being poured.

That's because Jeff Manol and Sue Michalek, the husband-and-wife team behind Muddy York, have poured more than just their beer into this place.

Muddy York, at 50 Innovator Ave. offers an extensive range of beers, from traditional ales and modern IPAs to sours, hard seltzers, and some incredible barrel-aged specialties. Their beers are for people who appreciate the finer things in life, have a thirst for adventure, or, you know, just like good local beer made really, really well.

Since 2013, they've invested years of hard work, expertise, and risk-taking into believing that craft brewing can bring people together.

For them, this brewery is more than a business. It's a labour of love, a gathering place, and a dream that started humbly—on a kitchen stove in East York. Their beer tells a story, using quality ingredients, passion, and a commitment to excellence, leading them to national recognition. And now, after years of searching for the perfect space, they've officially put down roots in Stouffville.

Grand Opening Party

BEER, BITES & GREAT COMPANY!

Come raise a glass with Jeff, Sue, and the Muddy York team as they celebrate their new home with an unforgettable day of great beer, delicious food, and lively conversation. No tickets required, just bring your friends and a love of great beer!

APRIL 26TH, 2025 • NOON - 10PM

50 INNOVATOR AVE. UNIT #1,
STOUFFVILLE, ON

FROM KITCHEN STOVE TO BREWERY OF THE YEAR

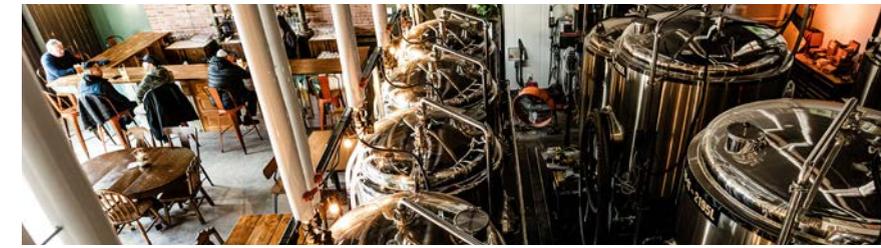
Fifteen years ago, Jeff was brewing beer on his kitchen stove in East York, Toronto. He didn't start with a grand plan, he just liked making beer. But good beer speaks for itself, and soon, people started showing up. Word spread quickly about Jeff's beer. Even without signage or marketing, people were knocking on his door, including strangers, neighbours, and friends of friends, all hoping to get a taste.

Recognizing the potential, Sue, leveraging her background in marketing and design, joined forces with Jeff to establish Muddy York Brewing Co., which led to the brewery's official opening in 2015. It wasn't easy; there were no investors, just the two of them and a close-knit team of friends and employees, but it worked.

That same hands-on approach extends to every part of their business. Every detail reflects their passion and dedication, from crafting their beers to physically working on the space (yes, Sue did some of the brickwork behind the tap tower herself!).

Sue's past in the music industry is worth noting even beyond the brewery—her work has even led to two JUNO Awards in the album artwork category!

By 2023, they were recognized as Canadian Brewery of the Year, adding to their growing list of 30+ national and provincial awards displayed above the taps. But even with their success, they knew they wanted something more—a space where they could build a brewery and a community.



PUTTING DOWN ROOTS IN STOUFFVILLE

Moving a brewery isn't just about finding an empty building. Brewing requires a very specific kind of space—one that can handle large-scale equipment, storage, and the flow of customers in a taproom setting. After a long and challenging search, Jeff and Sue found their ideal location at 50 Innovator Ave.

In April of 2022, Muddy York announced plans to expand its operations by opening a taproom and brewpub in Stouffville's historic post office building at 6297 Main St. However, as progress by the building's landlord waned, the couple was forced to look for alternate locations. This led to a full relocation of their operations when the landlord of their original location in East York sold the building. Despite the challenges, Jeff expressed optimism about this shift, stating, "We were committed to opening a brewery in Stouffville. We immediately loved the space on Innovator and saw its potential. I think this is the perfect spot for us, there are so many exciting



things to come and we're grateful that we found the perfect spot to cultivate that."

Stouffville had everything they were looking for—a community that was eager for a local craft brewery, a space large enough to handle both production and service, and a vision to create a welcoming atmosphere that felt like home.

Since moving to Clarendon with their two kids, ages 12 and 17, in 2021, Jeff and Sue have been eager to "hit the ground running," as Jeff explained. You may have already seen them at the Stouffville Market, where they'll return in 2025. And now, with their taproom open, they're ready to bring something fresh and unique to the area.

"Stouffville hasn't had a craft brewery before," Jeff explains. "It's exciting to introduce people to something new. Some people feel intimidated by craft beer, but we love breaking it down and showing them that there's a beer for everyone."

"WE JUST WANT TO BE PART OF PEOPLE'S everyday and special moments"

— SUE MICHALEK

Craft Beer 101

IF YOU'RE NEW TO CRAFT BEER, HERE'S A QUICK BREAKDOWN:

Beer is made from four main ingredients:

Water, malted barley, hops, and yeast. Each plays a crucial role; malted barley gives beer its sweetness and body, hops add bitterness and aroma, the yeast creates alcohol and carbonation, and water (which makes up 90-95% of beer!) affects the overall flavour.

Have you ever heard of “lager” and “ale” but not sure what they mean?

It all comes down to yeast! Ales use top-fermenting yeast and are brewed at warmer temperatures, creating bold, fruity flavours. Lagers use bottom-fermenting yeast at colder temperatures, resulting in crisp, clean flavours.

Why does craft beer taste so different from mass-produced beer?

Craft breweries focus on small-batch brewing, high-quality ingredients, and creativity that leads to unique flavours you won't find in big-brand beers. There are hundreds of beer styles, most of which are not produced by the big brewers. Ironically enough, craft beers often taste different because they are fresh and have not been pasteurized, shipped from overseas or have not been sitting in a warehouse for months on end.

The foam (or “head”) on your beer matters!

It traps aroma and enhances the flavour. Next time you take a sip, breathe in the aroma first—you'll notice a difference!

WHERE TO FIND MUDDY YORK IN 2025

At the Brewery:

50 Innovator Ave. Unit #1, Stouffville, ON

At Select LCBO & Beer Stores:

Use their interactive map to find locations

At Local Events:

- Stouffville Strawberry Festival
- 2025 Stouffville Market
- Stouffville RibFest (application in progress!)

muddyorkbrewing.com

A PLACE TO GATHER

Muddy York's new location is built to be more than just a spot to grab a drink. It's a space where people linger, talk, and feel at home.

One of the first things you'll notice? No TVs.

“That was intentional,” says Sue. “We want people to be present, to actually talk to each other. And it works—we've seen friendships form here that might not have happened otherwise.”

Beyond the beer, Muddy York Brewing is creating a vibrant community hub with a variety of unique experiences. Food lovers can enjoy regular pop-up events featuring an exciting rotation of offerings, from fresh oysters and handcrafted pizza to flavour-packed tacos and more.

For those looking for entertainment, Friday night trivia has been a huge success. Live events are a growing part of the space. Line dancing nights have already become a hit, bringing energy and fun to the brewery. Private bookings allow guests to host their celebrations in a warm and welcoming setting. Whether it's a casual gathering or a special occasion, Muddy York's space is designed for connection, conversation, and great memories.

The brewery also hosts community workshops, including their popular Beer & Clay pottery nights, where guests can sip on craft beer while shaping their own pottery creations.

Their upstairs mezzanine seats 30 guests, and the main floor holds 65, making it the perfect setting for birthdays, small weddings, or work gatherings.

For Jeff and Sue, Muddy York has always been about more than just brewing.

“Beer is a social drink,” Jeff says. “It's meant to bring people together.”



Sue agrees. “We just want to be part of people's everyday and special moments.”

Their flagship beer, Gaslight Helles, is proof of that philosophy. It wasn't originally intended to be their star, but customer feedback changed that. People kept coming back for it, and before they knew it, it became their best seller.

And if beer isn't your thing, that's no problem. They also serve hard seltzer and a variety of non-alcoholic options making sure there's something for everyone.



A SPACE FOR THE COMMUNITY

Moving from Toronto to Stouffville has been an adjustment, but Jeff and Sue have embraced it.

“We're excited to customize the experience for our patrons,” says Sue, and it's already working. Word is spreading, regulars are returning, and the momentum is building.

For Jeff and Sue, this is what it's all about. They've built something independent, community-driven, and personal. Because in the end, Muddy York Brewing isn't just about the beer. It's about the people who drink it and the moments they share.

WHAT'S NEXT FOR MUDDY YORK?

Jeff and Sue's priorities remain simple: keep the quality high and the experience welcoming.

“We're always thinking about ways to refine our beers, experiment with new flavours, and keep our standards high,” Jeff says. This means sourcing the best ingredients, fine-tuning recipes, and never cutting corners. Every batch of beer is carefully monitored, from the selection of malt and hops to fermentation and packaging, ensuring that each pint poured meets their exacting standards. Muddy York works

closely with many Canadian businesses, from world-class barley producers to label makers, packaging and chemical companies, as well as delivery and storage companies.

Jeff and his team constantly test and tweak, searching for ways to enhance flavours, improve consistency, and explore creative new styles. Whether it's perfecting a classic lager or pushing the boundaries with unique seasonal releases—like fruit-forward ales, barrel-aged specialties, and unexpected ingredient combinations—Muddy

York remains committed to innovation without compromising quality.

“At the end of the day, people come back for a great-tasting beer. That's why we never rush the process. If it's not up to our standards, it doesn't go out the door,” Jeff adds.

While Muddy York has no shortage of beers, having released over 100 different beers to date, keep an eye out for some exciting collaborations and special releases in the near future from local friends in the brewing industry and beyond.

MUDDY YORK'S TIME-TRAVELLING BEER

Muddy York Brewing Co. has always been about craft, history, and connection. That passion led Jeff to recreate a 200-year-old beer recipe, teaming up with beer historian Jordan St. John to bring Toronto brewer William Helliwell's 1800s brew back to life.

Using Helliwell's notes, they crafted a bold, slightly smoky, 9.5% barley wine, staying true to historic ingredients while adapting to modern brewing. But what stood out most? Brewing hasn't changed all that much, whether in the 1820s or today, it's about passion, adaptation, and community. Look out for a barrel-aged version of this brew in November 2025.

Now in Stouffville, Muddy York continues that tradition, proving that great beer has always been about bringing people together.



happy earth day 2025

Tuesday, April 22

Embracing Sustainable Living

Join *Sustainable Stouffville*, the Town's newest eco-friendly initiative, on **Saturday, April 26th, from 10:00 a.m. to 2:00 p.m.** at the Leisure Centre for a special Earth Day celebration focused on building a greener future.

Take part in the Family Bike Rally to explore Stouffville's most sustainable spots, gain expert gardening tips to support pollinators and grow your own food, and connect with specialists in energy-efficient heating, sustainable farming, and more.

Discover how to borrow tools, appliances, and other essentials from the Stouffville Library's Lendery, a unique "library of things" that promotes sharing and reduces waste. Plus, get an exclusive preview of Stouffville's upcoming Refillery, where you can bring your own containers to stock up on everyday necessities—helping to cut down on plastic waste and protect our planet.

Let's show that Stouffville is committed to sustainability! Spread the word and be part of the change.

Earth Day Community Clean Ups

Make a meaningful impact this Earth Day by participating in a Community Clean-Up. It's a great way to help keep our town green and take the first step towards a more sustainable future. Clean-up supplies, including gloves, garbage bags, and more, will be available at these locations on the following dates:

Stouffville

April 26th - May 6th

📍 **Leisure Centre** until May 4th
Sign up and find more details at townofws.ca/earthday

Musselman's Lake

Saturday, April 26th

📍 **Cedar Beach** parking lot
9:00 a.m. to 12:00 p.m.

Changes to Waste Collection Coming

The Town of Stouffville is preparing for significant changes to its waste management services due to the province's legislative transition to an Extended Producer Responsibility (EPR) system for blue box recycling.

Effective January 1st, 2026, producers of the recycling material will assume full responsibility for the collection and management of blue box materials across the province. Under the new rules, municipalities are mandated to collect recyclables only from "eligible sources," which include single-family homes, multi-unit residential buildings, schools, and not-for-profit retirement and long-term care homes.

Consequently, producers will not manage blue box materials from "non-eligible sources" such as industrial, commercial, and institutional (ICI) sectors, daycares, businesses within Business Improvement Areas (BIAs), non-profit organizations, churches, municipal facilities, and community centres.

Within Stouffville, approximately 700 out of 20,000 locations (3.5%) receiving curbside collection are identified as non-eligible sources. Given that the Town has no regulatory obligation to provide recycling collection services to these non-eligible sources, Council, at the February 5th meeting, voted to cease the collection of recycling, garbage, and green bin materials from these locations effective January 1st. This resolution aligns with the province-wide shift to EPR and ensures compliance with the new regulatory framework.

In addition, Council also directed staff to report back by the end of June 2025 regarding alternative collection strategies for the Village of Stouffville, specifically on Main St. between Albert St. and Park Dr.

Stouffville is proactively adjusting its waste management services to comply with these changes, ensuring a smooth transition by the January 1st, 2026, deadline.

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ROAMING AROUND with Jim Thomas



Contact Jim Thomas, thomas-jim@rogers.com

A Pilot Project

Seeing isn't always believing. Every day, dozens of motorists pass a Ninth Line North Stouffville site, not knowing what lies beyond.

It's an airport. Yes, an airport with no connection related to a once-proposed larger project in the City of Pickering.

More than 30 planes are stationed here, including a pusher-type craft owned and built by Don Holt of Stouffville. It's a beautiful single-seat machine powered by a two-cycle tractor engine capable of a 55-mile-per-hour cruising speed.

Working alongside Ken Hockley of Claremont, the plane took three years to construct. The exterior is made of B.C. fir. Not counting time, the cost is placed at \$5,000." It's my hobby," Holt says.

Born in Hamilton, the 85-year-old licensed pilot, one of three in the family of Clarence and Doris Holt, moved from Cookstown to Stouffville at age 18 where he worked on the farm of the late George Rodanz and later served as a driver with Rennie Transport. Him and his wife Luella moved to town in 2005.

Flying instruction was provided at an airport in Goodwood with Jan Falkowski as his trainer. He soloed within eight hours. Holt's first and only plane, a Sky Pup, was built in Hockley's Florida room. It took three years to complete.

The Stouffville Flying Club, where Holt parks his plane, has been in operation for several years, although few people are aware of the site even though crafts are plainly visible. Noise irritations are limited over Stouffville because take-offs veer to the north rather than the south. "This is a courtesy we extend to urban residents," Holt explains. The grassed runway, Holt says, is 400 feet long, providing plenty of room for take-offs. "If the runway is muddy, we don't fly," he notes.

Several planes on site are equipped with skis, but not Don's. Some pilots wear parachutes, but not Don. He says his association with the Club has established a wide circle of friends for him, all with the same interests. "We go out and play around," he states, "but when the weather's bad, we remain on the ground."

With traffic congestion—a problem between Stouffville and Toronto—will privately owned planes someday become a fixture for commuters? Don was asked.

"Today, nothing is impossible," he claims. "Single-seat drones would be perfect, There's plenty of room in the sky.

Medal of Honour

His name is Kevin, one of several homeless men and women who have frequented the streets of Stouffville this winter.

Due to the lack of a 'warming place,' several have been forced to spend sleepless nights outside semi-protected wind shelters, cold park benches, and unlocked bank entrances. It's a sorry sight.

While townfolks and churches have displayed generosity through gifts of fast-food certificates, warm clothing, and money, this seemingly hopeless situation continues. But not now for Kevin.

Recently, he and a stranger happened to meet at a newly opened gas depot not far from Kevin's frigid outdoor quarters. They spoke only a few words, but enough for the stranger to understand his new-found friend's plight and offer him free room and board until the weather warms.

For one homeless man, it's a life-saving miracle. For one kind stranger, it warrants a medal of honour.

OTR Remembers 'Fast Eddie'...

We were deeply saddened to learn of Ed Hakonson's passing on March 7th. His influence on the community and Canadian motorsports was truly remarkable.

Fondly known as 'Fast Eddie,' Hakonson co-founded and owned Choko Motorsports, Fast Eddie Racewear, and Fast Eddie Speedwear. A dedicated supporter of motorsports, he spent decades owning stock car teams and championing racers, tracks, and series across multiple disciplines, including stock cars, drag racing, snowmobile racing, and tractor pulling.

Fast Eddie was a familiar presence in OTR magazine. He was featured in a March 2020 interview, and his daughter, Jamie, appeared on the cover of the September 2019 edition, which also included a profile of Fast Eddie Racewear and Choko Authentics.

Ed's legacy lives on through his businesses, his family, and the countless lives he impacted. OTR magazine extends our heartfelt condolences to his family and all who had the privilege of knowing him.



Betz Pools Founders Recall Glory Days

by Glenn Jackson

Marvin and Keith Betz reminisce about their father, clients, and all the friends made along the way



Brothers Keith (left) and Marvin Betz, along with their father Ken (inset), founded Betz Pools in Stouffville over 75 years ago. They were recently inducted into the Stouffville Chamber Business Hall of Fame.

When I contacted Keith Betz a few weeks back about interviewing him and his brother Marvin, I knew it would be one of those ‘old town Stouffville’ interviews. I knew the stories would flow.

I was not wrong.

Keith and Marvin’s dad, Ken Betz, founded Betz Pools, a Stouffville business mainstay currently on Main St. at Palmwood Gt.

My conversation with them was a Stouffville history lesson.

The Betz Pools legacy started over 75 years ago and recently culminated with their induction into the Stouffville Chamber’s Business Hall of Fame in November last year.

“It was an honour to be recognized,” Marvin said. “Stouffville is my hometown, and the people are wonderful.”

The Betz Pools story begins in the early 1940s in a house on William St.

“Our father Ken started KW Betz Construction,” Marvin recalls. “He was only doing custom-built homes, and then someone wanted a pool one day. My father resisted, but he would only give him the contract if the pool was built. That was 1940.”

Ken continued constructing buildings, but he found the pool business too lucrative. “We started building public pools between 1950 and 1961 in Aurora, Newmarket, Markham, Weston, Barrie, and here in Stouffville,” Keith said.

Marvin, now 81, recalls those days like they were yesterday. “I started helping my dad when I was 13, around ’57. We got busy enough that we started to rent a place at 16 Market St., behind the old post office. We opened a store and a warehouse, then changed the name to Betz Pools Ltd. in 1958.”

According to Town records, Morton’s Livery once occupied the site, and David Stouffer operated an impediment agency in the area. Len Haylow sold farm machinery in the building that became Betz Pools.

A Stouffville Tribune note said the building “was originally built as a stable for the housing of as many as twelve horses which pulled the wagons and sleighs for Stouffville Bakery.”

During this time, Betz Pools was trying to move out of the building construction business and more into the pool building business.

“I saw the rise in demand for residential pools, and thankfully, we made the shift. Business started to take off,” Marvin said.

“Virgil Jacuzzi, founder of Jacuzzi Canada Ltd., came to visit my father, wanting him to build filter tanks. I think he did a few, but felt we were too busy building residential pools to worry about jacuzzis.”

Betz Pools sales in 1962 were about \$180,000 on 25–30 pools plus service. Marvin recalls a typical 20’ x 40’ pool at the time was around \$6,900.

“In my last year of high school, I got a summer job working with Bell Canada here in Stouffville helping convert the town’s phone systems from plunger and operator to dial phones,” Marvin recalls. “My dad wasn’t too happy about that, so I quit and went back to Betz Pools. I started full-time in 1963.”

In the early 1960s, Ken was a Stouffville councillor, having been elected in 1962 and serving until 1965. Later on, he was elected chair of the Stouffville Public Utilities Commission and later named the Ontario Swimming Pool Association president.

Keith started working at Betz Pools in 1965. “I spent time running the gunite machine and nozzle and learning how to build a pool.”

He had previously worked at O’Boyles slaughterhouse for Danny O’Boyle. He attended Uxbridge trade school to learn welding and mechanics.

“Our pool sales continued to grow every year. By 1974 we were selling 60 pools a year,” Keith mentioned. “We were starting to need more room. The place on Market St. was getting too small.”

“I remember one day Ken Laushway, the mayor of Stouffville at the time, came to visit dad on Market St.,” Marvin said. “I said, ‘no one’s seen him in three months—I guess he retired.’ Lo and behold, he showed up the next day and said he hadn’t retired, but then he disappeared for another three months. I ended up doing all the construction and sales, and Keith did the digging, steel, and gunite.”

“That’s when we decided to buy the business,” Marvin said.



ABOVE (from left): Siblings Keith, Marie, and Marvin Betz around 1959. RIGHT: A December 1969 Stouffville Tribune announcement by Ken Betz thanking voters electing him to the Public Utilities Commission, RIGHT TOP: Ken (l), Keith (center) and Marvin enjoying days with the Betz Pools slo-pitch team.

In 1975 they became 50/50 owners. Ken stayed on to build a new store for them and remain as landlord.

In March 1976, Betz Pools moved to their current location on the northwest corner of Main St. and Palmwood Gt. “It was literally in the middle of nowhere,” Keith recalls.

The spot on Market St. also served as a convenient location for Marvin when he served as a volunteer firefighter for Stouffville. “The fire hall was where the clock tower is now. I could just run to the station when the siren went off.”

After moving into the Main St. location, business continued to boom. Specializing in luxury pools, the Betz brothers saw about 80% of their clientele come from the Toronto area and the rest directly from Stouffville.

Betz Pools has a long tradition of hiring locals. Stouffville residents Ron Ramer, Glenn Avery, Lorne Michell, and Tim Kennedy have all called Betz Pools home over the years, while Keith and Marvin’s sister Marie worked there since 1978. Marvin’s wife Sandy worked at Betz Pools for 20 years.

“The people in this town are wonderful—great kids here,” Marvin said. “We sell quality pools; we need quality staff. They made terrific summer staff.”

“Staff are always central to a great business, and we were so lucky to have the best workers,” Keith said.

Numerous competitive pool companies started at Betz. Various staff members went on to found Todd Pools, Jones Pools, Aveco Pools, Lynch Pools, and Canadian Pleasure Pools, amongst others.

Business slowed in the early 1990s to a point where Marvin referred to it as a

depression. “No one wanted to admit they were paying top dollar for top products. Money was tight; everyone told their friends they were buying second-best. No one wanted to put a Betz Pool sign on their lawn.”

“We pulled through, and then 1994 was one of the best years we ever had.”

Marvin and Keith were first approached about selling Betz Pools in 2001. They gave it some thought, and in 2004, they worked out a deal with Mario Blanchett, his brother Frank, Marc Luff, and Mark Wideman.

“Keith and I had no family interest in continuing the business, so we pulled the trigger.”

At the time, they were selling about \$14 million a year with about 90 employees.

“It was tough on me, to be honest,” Marvin said. “It still bothers me a bit to this day.”

Marvin and Keith retained ownership of the land until around 2022, when the current owners purchased it.

As of 2023, Betz Pools has constructed over 4100 pools.

“I will never forget all the people we met along the way—we did work for the Eaton family, and it felt so special to be part of their life in some way,” Marvin recalls.

“We built pools for the Weston family, Ted Rogers, Anne Murray, and countless others. It was an absolute pleasure to meet these great people along the way,” Keith said.

The client list also includes Canadian music legends Getty Lee and members of the Barenaked Ladies.

But a touch of emotion came over Keith’s face when talking about Canadian billionaire Arthur Irving.

“I learnt so much from Arthur when we were out in St. John’s working for him,” he recalls, “I remember him as one of the hardest working men I have ever met. He’d put the rubber boots on himself. He would always shake your hand.”

Being inducted into the inaugural class of the Stouffville Chamber Business Hall of Fame is special for the brothers.

“Stouffville is my hometown, this means a lot to me,” Marvin mentioned. “It means a lot to our family—me, Keith, our wives, and children. But more than anything, to our dad Ken. He had the vision to do what he wanted to—to build a small construction company on William St., Stouffville into a multimillion-dollar pool company.”



“It’s an honour to be inducted.”

Today, Keith enjoys retirement with his wife, Lynda, his two daughters, Marcie and Stacey, and his grandkids here in Stouffville. When he needs outdoor time, he enjoys a day on the golf course—usually Spring Lakes.

Marvin and his wife Sandy split their time between their home in Uxbridge, their cottage in Haliburton, and their second home in Arizona. He also tries to spend as much time as he can with his daughters Carol-Ann and Christine and his three grandkids.



After starting KW Betz Construction Ltd. at 77 William St., Stouffville, Ken Betz and his sons Marvin and Keith moved the operation to 16 Market St. (above). They stayed there until moving to Main St. in 1976.

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Get involved to support MSH

There are plenty of ways for you to support our hospital and be part of our community. Take a look at the listings below for upcoming events that make a difference.

<p>Canada Computers Markham Fundraiser March 15 - April 30</p>	<p>Festival of Colours Night Market April 26</p>	<p>Tim Hortons Smile Cookie Week Apr 28 - May 4</p>
<p>RBC Charity Golf Tournament May 13</p>	<p>Shoppers Drug Mart Run for Women Markham May 25</p>	<p>WITH MSH Wellness, Wealth & Wisdom June 3</p>
<p>Stouffville Main Street 5K June 15</p>	<p>40th Annual MSHF Golf Tournament August 11</p>	<p>Host your own event! Contact events@mshf.on.ca</p>

For more information about these events and Markham Stouffville Hospital Foundation, please visit mshf.on.ca or follow @supportMSH on Facebook, Instagram, and LinkedIn!

From **WHERE I LIVE** with BRUCE STAPLEY

Contact Bruce Stapley, bstapley@sympatico.ca



"Good Old Fashioned Canadian Values"

KARATE INSTRUCTOR OPTS FOR TRADITIONAL APPROACH

In a world that often seems bent on discarding the timeworn values of days gone by, Joe Buick is a firm believer in tradition.

Joe operates Buick's Karate Dojo on Innovator Ave. in Stouffville, where he teaches a synthesis of martial arts to students aged five through adult. The 66-year-old sensei initially took to learning karate as a means of self-defence growing up in a tough neighbourhood in Toronto's downtown core in the 1970s. But he soon came to see karate and the martial arts as an exercise in discipline and respect. "I've never strayed away from traditional training in my school," he says. "Karate is something that was always supposed to be difficult—you put a lot of time into it and that discipline creates self-discipline."

He joined a Toronto martial arts club as an early adolescent and soon showed an aptitude for sharing what he had learned. "After five years I was essentially running the club. I began teaching karate there in 1973," he said. He would eventually go on to earn a sixth degree black belt in Shorin Ryu, along with black belts in five other karate

styles including Goju Ryu, the specialty of Mr. Miyagi of 'The Karate Kid' movie fame. In his younger years he competed at the national and international levels, with several Canadian championship titles to his credit.

While some people tend to see the martial arts as an aggressive approach to dealing with conflict, Joe sees it as more of a means of achieving self-awareness. "The training actually changes your mind—you start seeing things differently, understanding how frail you are, and how other people are as well," he says. "I put the students through hard training, so they see what they are going through. If your arm gives out because you've strained it too much, you're put in a situation where you soon figure it out for yourself; I don't have to explain it to you. I have always believed that self-learning is the best kind of learning."

A by-product of Joe's martial arts training is that it can serve as a means of accident prevention and self-defence. "I've had two phone calls from the same man who was a student at my club," he recalled. "The first time he had slipped and gone flying on his front porch but used the brake fall technique I had taught him to avoid a serious head injury. The second time he had been confronted by a man with a knife while on the job in a remote confine, but employed the knife training technique I had taught in class to take the knife out of the man's hand. He said I may have saved his life." Joe says such techniques are an essential component of his overall approach with his students. "They're part of an amalgam of all the martial arts styles I teach. Through the years I've thrown out the garbage and kept the stuff that's effective, that works. The students benefit because it's reality based."

Joe sees part of his role as a martial arts instructor for young people as being there to help their parents instill essential values in their children. "Parents sometimes need guidance with this. I treat my students like adults and expect them to behave like adults. It's grow-up time, they need to take responsibility for their schedules, for being on time for their karate class, for leaving their devices at home."



ABOVE: Joe Buick (center, at back) has been teaching the martial arts for 52 years with an emphasis on discipline, hard work, and respect for others.

He tries to impress upon his students that in karate, as with life in general, it's important to connect in a positive way with those around you. "We all wear the same uniform in my dojo, not to conform but to make them feel they are part of something bigger than themselves, a team you can count on to get you back up on your feet when you fail."

Joe considers teaching karate and the martial arts in general as an ongoing process of life learning for both his students and himself. "I've only been teaching karate for 52 years; I still have lots to learn and lots to teach. Something that seems to be missing in the world today is the principle and infrastructure for success—hard work and discipline equals success. Good old fashioned Canadian values aren't broken."

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DOWNTOWN REVITALIZATION

Transforming Main Street into a vibrant community hub

AN UPDATE BY GLENN JACKSON

In the February edition of OTR, we started our Downtown Revitalization updates. We outlined the project's scope and gave an overview of what was discussed at the public Open House on January 30th. You can download the last edition at townofws.ca/OTR

We are happy to report that work has kicked off in earnest now, and Accardi Engineering Group, the consultant hired to oversee the administration and design portion of the project, has taken significant steps towards the preliminary design.

They have commenced work on the initial stages of the engineering design, focusing on essential infrastructure. Their current work includes developing preliminary drawings outlining key project elements. These early designs help shape the foundation for the future construction, ensuring feasibility and alignment with the project requirements.

They have also started a Condition Assessment Report, highlighting the condition of the existing infrastructure, and a feasibility study comparing Low Impact Development (LID) alternatives.

LID is a land development approach that aims to manage stormwater runoff. It mimics natural water patterns, utilizing small-scale design features like rain gardens, permeable pavements, and bioswales. These are then used to filter and infiltrate rainwater close to where it falls, minimizing the impact on local waterways and improving water quality.

Alternatives to LID practices include traditional stormwater management systems like large underground pipes and detention ponds.

The culvert crossing at 6240 Main St. is also being reviewed in consultation with the Toronto and Region Conservation Authority (TRCA). The crossing, part of

the Stouffville Flood Control channel, was constructed in 1980 to work with the Stouffville Dam.

The dam at the Stouffville Conservation Area on Millard St. was constructed in 1969 to provide 100-year flood protection to the Town of Stouffville.

The TRCA dredged the channel in 2012 to restore capacity and is currently doing the same this spring. The work between Main St. and Burkholder St. should be completed by early April.

As the design portion of the project continues, the public can expect considerable engagement opportunities. The next public Open House is scheduled for late spring/early summer. Construction is anticipated to start sometime around the summer or fall of 2026.

Every edition of *On The Road* magazine will contain an update on the project's status throughout the duration.



NOW OPEN IN STOUFFVILLE

The Rehab Grid

The Rehab Grid celebrated its grand opening at their new location on March 1st. Mayor Lovatt and Councillor Rick Upton were in attendance to welcome owners Karim Hanna and Joseph Di Fonzo.

The Rehab Grid is dedicated to providing unparalleled physiotherapy care. Whether you're recovering from an injury, an athlete aiming to optimize performance, or simply striving to live a pain-free life, the clinic is equipped to support your journey towards better mobility and enhanced well-being. Expert therapists achieve effective results by prioritizing personalized, one-on-one treatments.

The Rehab Grid is conveniently located in the Imperial Centre at 37 Sandiford Dr., Unit 100. Call 289-803-9575 or visit therehabgrid.com to book your consultation.

CoMi Pet Grooming

A new pet grooming business has opened up in the heart of Stouffville Village. Owners Desmond Cheng and Ana Han have created a bright and colourful atmosphere that will delight you and your pets.

CoMi's full-service grooming includes a refreshing bath, a soothing blueberry facial, a thorough brush-out/deshedding, nail trimming, nail grinding, ear cleaning, paw pad hair shaving, a sanitary trim, and a customized haircut for the body and face, with finishing touches like accessories or pet-safe cologne to ensure your pet looks and feels their best. You can also choose services à la carte.

Drop by their location at 9 Library Ln. to book your appointment or call 647-793-3033. You can also visit their website at comipetgrooming.com for more information.

Spring into Stouffville Events!



Victoria Day Fireworks
Friday, May 16th

Get ready to kick off the summer event season with a spectacular evening of music and fireworks at Memorial Park! Join us on Friday, May 16th for a night of free entertainment featuring live music on stage at the bandshell.

Bring your lawn chairs and blankets and settle in for a fantastic show starting at 8 p.m. leading up to a fireworks finale at 9:30 p.m.



Opry Gold: The Kings & Queens of Country
Friday, May 16th

Step into the heart of country music as Leisa Way and her sensational Wayward Wind Band take the stage for an unforgettable night celebrating the legendary sounds of the Grand Ole Opry at 19 on the Park.

This high-energy performance will transport audiences through decades of country's biggest hits, paying tribute to icons like Johnny Cash, Shania Twain, Dolly Parton, George Strait, and more.

Doors open at 7 p.m. and the concert begins at 7:30 p.m. Tickets at: townofws.ca/19onthepark



Stouffville Main Street 5K
Sunday, June 15th

The Stouffville Main Street 5K returns on Father's Day, offering a scenic run or walk through historic Downtown Stouffville. Whether you're an experienced runner or just looking for a fun, active way to support a great cause, this event is for you!

Families are encouraged to join in, with a special 1K Kids Dash making it an event for all ages. Sign up with our Easter Promotion from April 18th-21st using code `EASTER5` to save \$5 on registration and help support the Markham Stouffville Hospital Foundation. Register at townofws.ca/5k



Put Your Brand in the Spotlight

Sponsoring local events isn't just about giving back—it's a powerful way to elevate your brand, attract new customers, and enhance the community experience. Whether it's the sizzling excitement of Ribfest, the family-friendly fun of Halloween on Main, or the charming music of Symphony Under the Stars, your support helps bring these events to life.

Beyond visibility, sponsorship fosters real connections. Engaging directly with event attendees allows you to showcase your products, services, and values in an authentic way. Be part of something meaningful and make a lasting impact.

Learn more at townofws.ca/events or contact sponsorship@townofws.ca to get involved.

Zoning Changes Made on Main Street Near Orchard Park Blvd.

Fireworks officially banned; water quality is perfect; Town crier could be reinstated

by Glenn Jackson

This monthly column summarizes recent Whitchurch-Stouffville Council decisions. Subscribe to our eNewsletter for more information: townofws.ca/councilnews

Sale and Discharge of Fireworks Banned

On February 19th, Stouffville Council approved a new fireworks by-law in response to ongoing concerns about minors setting off fireworks in parks and the ease of purchasing them. These issues have led to disturbances and noise complaints in both rural and urban areas over the past five years.

As a result of the new by-law, all fireworks sales are now banned in Stouffville. This limits accessibility, particularly among minors. The use of consumer (family) fireworks is also no longer allowed. This helps reduce injuries and community disruptions. Professional fireworks displays will still be allowed with proper authorization, ensuring controlled and safe exhibitions. Full enforcement begins April 1st, 2025.

Main Street Zoning Amendments

Stouffville Council approved a series of Official Plan and Zoning By-law amendments at its March 19th meeting for a vacant parcel of land on the south side of Main St., west of Orchard Park Blvd.

The site, located at 6031 and 6037 Main St., is approximately 0.285 hectares (0.71 acres) with 45 metres of frontage and is currently vacant. It was initially proposed for an 80-unit, nine-storey condominium with underground parking. The application, submitted by Malone Givens Parsons on behalf of Mill Woods Corporation on May 13th, 2024, was later revised in response to feedback from the public, Council, and public agencies. The updated plan now features a seven-storey, 59-unit condominium with a mechanical penthouse, a rooftop amenity area, and underground parking.

Clean Yards and Animal By-Law

At the February 19th meeting, Stouffville Council approved amendments to the Clean Yards By-law and the Animal Services By-law.

The amendments to the by-laws include a penalty structure with escalating fines for repeat offenders, aligning with those of surrounding municipalities and previous set fines. For instance, failing to keep vegetation in a yard clean and cleared would result in fines of \$250 for a first offence, \$350 for a second, and \$550 for a third. In addition to setting fines, the Animal Services by-law also introduces definitions for small and large livestock to ensure fines reflect animal size and streamlining enforcement for improperly zoned livestock housing. Additionally, the “Menacing Dog” designation is removed due to its ambiguity, improving enforcement clarity.

Return of the Town Crier?

On March 19th, Mayor Lovatt presented a motion to Stouffville Council proposing the reintroduction of the Town Crier. The Town’s last Town Crier, Marcel Bossi, served for over 25 years until his passing in 2016, leaving the position vacant since then.

The motion emphasized that reinstating the Town Crier could enhance community engagement, promote local events, and preserve the Town’s historical traditions. Council directed staff to assess the feasibility of this proposal, including potential costs and benefits, and to establish a selection process for interested community members to apply for the role.

Water Quality Reports

On March 19th, Council received the 2024 Drinking Water Annual and Summary Reports for the Ballantrae/Musselman’s Lake and Stouffville Drinking Water Systems.



Above: Stouffville Council recently approved a series of Official Plan and zoning amendments for a parcel of land at 6031 and 6037 Main St., west of Orchard Park Blvd. The most recent proposal is calling for a seven-storey, 59-unit condominium with underground parking.

Both drinking water systems are operating effectively, with no immediate or urgent concerns. Comprehensive reviews of sampling results and flow assessments by the Town and York Region indicate no issues related to water quality or quantity. The Ministry of the Environment, Conservation and Parks conducted inspections from December 2nd–19th, 2024. Both systems achieved a perfect Inspection Rating of 100% and a Risk Rating of 0%, reflecting full compliance with regulatory standards.

COUNCIL & PUBLIC PLANNING MEETINGS

Upcoming Council Meetings:

Wednesday, April 16th – 1 PM
Wednesday, May 7th – 1 PM
Wednesday, May 21st – 1 PM

Next Public Meeting (if required):

Wednesday, April 16th – 7 PM

Agendas for Council and Public Meetings will be available on townofws.ca/council at 12 PM the Thursday prior to the meeting.

Anyone wishing to provide comments may attend the meeting in-person at the Municipal Offices. Contact the Town Clerk at clerks@townofws.ca

Listen live: townofws.ca/cmlivestream
Live posts on X: [@ws_townhall](https://twitter.com/WS_TownHall)

COMMUNITY NEWS

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Stouffville

MAYOR AND COUNCIL TOWN HALL MEETINGS

Join us for engaging discussions in each ward. Share your thoughts, ask questions, and provide feedback on Town initiatives to the Mayor and your ward councillor.

Wards 1 & 2

Tuesday, April 15 @ 7 PM at Whitchurch-Stouffville Museum & Community Centre

Wards 3 & 6

Wednesday, April 23 @ 7 PM at Latcham Hall

Wards 4 & 5

Tuesday, April 29 @ 7 PM at 6240 Main Street

ELECTRONICS RECYCLING EVENT

Drop off unwanted electronics for recycling at the Whitchurch-Stouffville Operations Centre!

May 3rd and Oct 4th, 10 AM – 2 PM
5061 Bethesda Rd.

Accepted items: Computers, laptops, TVs, printers, cell phones, and more!

COMPOST GIVEAWAY DAY

Stouffville residents can pick up free nutrient-rich compost for lawns and gardens.

May 10th, 10 AM – 2 PM
5061 Bethesda Rd.

Limit: 4 bags/containers per household (40L each)

Bring: Your own shovel and containers
No trailers. First come, first served.

EVENTS

Register Now for Main Street 5K

June 15th, 8:30 AM. The third annual 5K and 1K Kids Dash, supporting the

Markham Stouffville Hospital Foundation. Open to all runners and walkers. Register at townofws.ca/5k

Victoria Day Fireworks

May 16th at Memorial Park
Event begins at 8 PM, Fireworks at 9:30 PM
Enjoy live music, food trucks, and a dazzling fireworks display. This family-friendly, accessible event runs rain or shine, with parking available at the Leisure Centre and across from Latcham Hall.

RECREATION

Summer Camp Registration is Open

Secure your spot at townofws.ca/summercamps

View the Summer Camps Guide online or pick up a copy at Town facilities.

Summer Camps Open House

May 24th, 10 AM – 1 PM at the Leisure Centre
Meet and greet our friendly staff, explore drop-in activities, and learn more about our exciting summer programs.

April Pools at the Leisure Centre

April 26th & 27th, 1:45 – 3:15 PM
Join us for April Pool’s Day during Leisure Swim! Learn Water Smart Education and earn a Swim to Survive certificate.

Fitness

4 for 3 Student Promo – 4 months for the price of 3! April 1st – May 16th at the Leisure Centre.
Fitness Bingo – Stay active with this fun challenge! May 1st – 31st.

EVENTS

Card Show – Apr. 6th, 10 AM – 2 PM, Leisure Centre
Buy, sell, and trade cards!

Earth Day – Apr. 26th, 10 AM – 2 PM, Leisure Centre
Family-friendly activities and cleanup.

Youth Week May 1st – 7th – Free activities for ages 12+. townofws.ca/youthweek

Youth Movie Nights – Apr. 11th, May 2nd, Doors open 7:30 PM, Movie starts at 8:00 PM, 19 on the Park
No registration needed!

Stouffville’s Got Talent – May 3rd, 6 PM, 19 on the Park
Youth performers (ages 10-17) compete!

19 ON THE PARK

2025 Concert Series

Leisa Way’s Opry Gold: May 16th
Visit townofws.ca/concertseries

Spring Programs

Bollywood for Kids (6-12 yrs) – Tuesdays April 15th – June 10th
Curtain Call Kids (7-11 yrs) – Sundays May 4th – June 22nd
townofws.ca/active

MUSEUM

EXHIBIT

Killing the Indian in the Child: Generations Lost
Until June 28th, 2025

MUSEUM EVENTS

Easter Hoppings
Apr. 19th, 11 AM – 3 PM
Ages 2-7, \$15 per child
Egg hunts, crafts, and photo stations in the heritage buildings.
townofws.ca/museumevents

Heritage Awards – Nominations open May 9th – July 11th
townofws.ca/heritage

The Museum is open Wednesday to Saturday, 10 AM – 4 PM. For more details, contact 905-727-8954 or wsmuseum@townofws.ca

CUSTOMER SERVICE

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Follow to stay up to date with I LOVE STOUFFVILLE events! Meet the I LOVE STOUFFVILLE Easter Bunny at the Stouffville Market on April 12th from 9:30am to 1:30pm!



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