

11 A CALL OUT FOR SUPPORT FROM DOWNTOWN



portable, and they can't wait until their next visit. That's the ultimate goal." When he talks about mentors, he says that his brother John was his first mentor; "John provided a strong foundation in creating a good client experience and developing my skills in hair and colour."

AARON K. PURVEYORS FINE FOODS, 6420 Main

We met up with Larry Aaron Koffman and listened to his story. The motto at Aaron K. Purveyors is: "Let us bring a taste of the country into your kitchen." They drive all over the province to hand pick each and every item in the store.

"We're one of the few remaining country style stores," says Larry.

Aaron K. Purveyors specializes in Mennonite meat products, such as naturally smoked extra-lean bacon, hormone-free steaks and roasts, free-range

poultry and additive-free sausages with no fillers or gluten.

In the Bakery section, you can find a large selection of gluten-free cookies, crackers, chips and biscotti, potato rice-flour bread and Mennonite pies and butter tarts.

Larry says that they strive to get to know each of their customers personally, catering to their individual needs and providing top quality customer service. Best of all, they will deliver orders over \$60 on Wednesdays in Toronto and surrounding areas.

Specials are being constantly announced and things happening at Aaron K. – we recommend that you follow their Facebook page.

SPECIAL EVENTS A Halloween Hunt Looms



On Saturday Oct 28, from 10am to 1pm, the Magical Land of Oz comes to Main Street Downtown Stouffville, starting from the GO Station.

The Halloween Hunt Event has been a downtown tradition for several years. Last year the event featured the cast of Sesame Street and hundreds of children with their families poured the streets of downtown to take part.

This year children can follow the yellow brick road to the many businesses handing out treats and to many activities that will be featured.



SMOKERY'S FARM TO SUPPER SERIES: with the 19th Avenue Farmer's Market

Oct 19th 7PM Farm to Supper Dinner \$50: 1st course House Made Focaccia with oven dried tomatoes, caramelized onions, black olives and anchovies, balsamic reduction Greens; 2nd course Butternut Squash Ravioli, Orange Cauliflower and parmesan puree, roasted garlic and sage; 3rd course Roasted pork loin, Smoked with creamed leeks and sautéed maple Brussel spouts; 4th course Tomato Pudding with Walnuts and Sweet Cream.