



King Weekly Sentinel
PROGRESS EDITION
2017

An annual report highlighting local businesses in King Township

The eyes have it
 at **Chic Eyes Optical**



By **Brian Lockhart**

In an era where eyewear has become more than just a way to correct vision, Chic Eyes Optical in King City provides eye care while ensuring you make a fashion statement every time you put on a pair of glasses.

Since opening their King Road and Dufferin location more than two years ago, licensed and registered optician, Ryan Knight, has provided full service optical care. Knight himself became involved in the optical industry through his father, who opened a store in Thunder Bay some 25 years ago. He found himself following in his father's footsteps at Georgian College, where he earned his licence as an optician.

With the latest technology in eye exam and imaging equipment, Knight will guide you through the whole process, from a comprehensive eye exam to selecting the right frame and lenses.

There's a lot more to consider when getting a new pair of glasses than just what you see at the moment.

Knight takes the prescription from the optometrist and talks to the patient about their daily life, understanding what their needs are and how the prescription impacts them, he then provides his expert recommendations. Knight goes over the options and helps customers select the proper frames or even contact lenses. Different lenses will impact how you function on a daily basis. A person who spends a lot of time in front of a computer screen for example, or a great deal of time working on close-up

projects would benefit greatly from a different type of lens than someone who spends most of their time in an outdoor environment. Your choice of lenses can ultimately affect how you feel at the end of the day.

Knight is backed by 25 years of expertise so he can suggest the type of lenses that will benefit you the most.

There are times when contact lenses are more appropriate - during sports activities for example. Finding the right contact lenses and learning how to use them is an easy process that will give you a frames-free lifestyle.

For younger patients, Chic Eyes offers service for children whose requirements differ from those of an adult.

Chic Eyes also offers a wide selection of children's glasses, with 100 designer frames to choose from. "The right size and the right fit are very important," Knight said.

If you require a detailed or advanced eye exam or medical advice, Dr. Karen Lam, a certified optometrist is at Chic Eyes three days a week to see patients. Dr. Karen Lam graduated with honours from the University of Waterloo in 2009 with her Doctor of Optometry and BSc. She is a member of the Ontario Association of Optometrists and College of Optometrists. She also volunteers with the Optometry Examining Board of Canada. She especially enjoys working with children and doing specialty contact lens fittings.

Of course you want to look good when you put on your new glasses. At Chic Eyes Optical, eyewear becomes more than just vision enhancement - it becomes a style and fashion statement.

There are a large variety of frames to suit anyone's taste. From basic, serious designs for that studious business look to European style with a Hollywood flair, your lenses can be fitted to frames that suit your personality and lifestyle.

In addition to many well-known designer brands they also have styles that are so unique you simply won't find them anywhere else.

"We like to keep exclusive brands. We have your standard designer brands but we also have very unique pieces. We have affordable luxury,"



Optician Ryan Knight

Knight explained. "We find our customers are attracted to frames that are a little different and exclusive. With close to 1,000 frames in store, there's something for everyone."

A visit to Chic Eyes Optical means seeing your world in focus - and looking good while at home, work, or during leisure time.

Chic Eyes Optical is located at 1700 King Road, in King City. You can also visit their website and see some of the brands and styles available at www.chiceyes.ca.



Chic Eyes Optical

Your Neighbourhood Optical
 for All Your Family's
 Eyecare Needs

10 - 1700 King Rd., King City
 Tel. 289-467-6000
www.chiceyes.ca

Quality and craftsmanship at Lloyd's Furniture

By Brian Lockhart

If you had to define the quality of the products in the showroom at Lloyd's Handcrafted Mennonite Solid Wood Furniture in Schomberg in one word – it would be 'craftsmanship.'

All the furniture in the store is hand-made by Mennonite cabinet makers who take pride in their work and have passed down their skills through generations.

Born in wood lots where trees are specially selected and cut, these craftsmen create works of art from oak, maple, wormy maple, and pine, that become furniture that will last almost forever.

The wood is aged until properly dried out, sometimes for several years before the first blade begins to carve out a new piece of furniture.

Whether your taste leans to rustic, traditional, or contemporary, there is a style of dining room, living room, or bedroom, solid wood furniture that will complete your home décor vision. They also have furniture for a home office, entertainment, and other rooms.

Every piece in the showroom is different. Even designs that appear similar have their own unique features in texture and contour because no two pieces of wood are the same.

A family run business since 1989, Lloyd's Furniture opened their Schomberg location eight years ago and have become a visible land-

mark for those passing by on Highway 27.

"All this furniture is built by the Mennonite people in the Kitchener-Waterloo, area," explained business owner Art Lloyd. "It's hand made, it's done by craftsman. It's all made in Canada. They take pride in their work. Each piece is made one at a time. It's a unique way of doing it and it's built to last."

Each piece of furniture is delivered unfinished to the Lloyd's location and there, each one is carefully finished in one of hundreds of different colours of stain.

Customers can also select an unfinished piece and choose the stain they want for the finished look.

Because each piece is slightly different, Art offers some wise advice to his customers.

"When customers come in looking for a table and chairs and they like one set, I tell them to buy the one they see because the one you are looking at, and like, won't be the same as the next one."

Because of the quality of the workmanship and the fact that solid wood furniture is so unique, the showroom has gained a following from customers over a wide area in the Province.

Many customers recommend Lloyd's to family and friends and quite often return with family members, especially grown children who are now ready to decorate their own homes.

"We pride ourselves on our service – our



name and our service," Art said of why his customers keep returning.

They deliver to a large area around the GTA as well as many surrounding cities and towns both east and west as well as north up to the Barrie area and beyond.

Lloyd's also works closely with customers who require a custom made piece or size to meet their needs.

From a contemporary design that features a

smooth finish and sweeping modern lines to the popular appropriately named rustic finish with a more rugged quality, the showroom contains a huge variety of available pieces that will satisfy any home décor needs.

Lloyd's Handcrafted Mennonite Solid Wood Furniture is located at 1 Proctor Road, in Schomberg, near the intersection of Highway 9, and Highway 27.



LLOYD'S

HANDCRAFTED MENNONITE
SOLID WOOD FURNITURE
Since 1989

Solid Oak, Pine & Maple

- Custom Designs
- Choice of Stains
- Lifetime Warranty

1 Proctor Rd., Schomberg 905•939•2899

OPEN 7 DAYS A WEEK

www.mennonitefurnitureontario.com

They are more than just pets at Global Pet Foods

By Brian Lockhart

If you have your own pet, you most likely consider your dog, cat, or other animal friends more like a member of the family.

At Global Pet Foods, ensuring your pet receives the proper nutrition for a healthy, active, and long life is a priority they take seriously.

As a 100 per cent Canadian-owned company, Global Pet Foods now has over 180 locations around the country serving the needs of pet owners and offering friendly service and knowledgeable advice on the best choices for your pet's diet.

In King City, Global Pet Foods is owned by franchisee, Marco Ariganello, himself a proud owner of a chocolate Lab called Bruin that he considers as one of his best friends.

Ariganello became a store owner after first being a customer and appreciating Global Pet Food's philosophy of providing the best source of nutrition for pets.

"I'm not only a store owner, I'm a customer," Marco explained. "I had been a Global customer for over 10 years. As a customer, I liked their



stories and believed in their motto for healthier choices for pets."

Since the store opened in King City in December of 2015, local residents have come to trust Global Pet foods and rely on them for top quality choices for their pet's diet.

"I've gained a wonderful customer base thus far and can honestly say that I feel like they're all friends," Marco said. "I enjoy helping people with their pet's needs and concerns. People love their pets and want the best for them. I thoroughly enjoy being able to help with issues through the knowledge I've gained in the industry."

That knowledge of the industry translates to helping customers find the right food for their pet, based on a variety of different needs. Not all pets are the same and some require different food based on individual needs, breed, and health issues.

The shelves are lined with a variety of brands of pet foods – most of which you won't find in the pet food aisles of generic department or grocery stores.

"We have a lot of grain-free foods and a lot of organic food for both cats and dogs. Many dogs don't take well to grain, and cats need a majority of protein content. People are looking for healthier alternatives for their pets. If they feed their pets healthier foods the result is less visits to the Vet and a

longer life. A lot of our pet treats are a natural choice. Most are one ingredient which are more natural for a pet," Marco explained.

In addition to pet food, toys, treats, and various accessories are available to make this your one-stop shopping place for pet supplies.

It's not just cats and dogs that are catered to in the store. Small animals such as hamsters, Guinea pigs and



birds, also have their place in the aisles.

"We listen to our customers, and do special orders. We do bring in food for small animals and birds. One thing I say to our customers is, if you don't see it just ask and we'll special order it," Marco said. "People are passionate about their pets."

Global Pet Foods is located at 1700 King Road in King City.

They are open seven days a week from: Monday to Tuesday, 10 a.m. to 8 p.m., Thursday and Friday, until 9 p.m., Saturday from 9 a.m. to 6 p.m., and Sundays from 11 a.m. to 5 p.m.

Visit Global Pet Foods for the healthiest and most natural food for your pets.



Marco Ariganello and Bruin





VILLANOVA COLLEGE IS PREPARING GRADUATES THROUGH ITS STEM PROGRAM

By Mark Pavilons

We live in a competitive world. Arming our youth with the best tools available to meet future challenges keeps leading educators at the top of their game.

At King's Villanova College, one of only four Catholic private schools in the province, they're upping the ante, with an evolving STEM (Science, Technology, Engineering and Math) program. Students who earn the limited number of spots in the STEM program are trained to become problem-solvers, inventors and innovators.

Querobin Mascarenhas and Gennaro Aiello, heads of STEM development at Villanova, say this program addresses the future in terms of employment opportunities and areas of job growth. Villanova just produced its first group of STEM graduates and the results are impressive. So impressive in fact, that feedback received from students who are now at university reveal they're very well prepared for their post-secondary programs. Their professors are quite impressed with the preparation they've received.

By introducing technology to the classroom, Mascarenhas said they built on existing programs, and developed their own unique program. The STEM course fits in nicely with the Advanced Placement programs (first year university level courses) offered at the school. Their unique blend is working.

The program enjoyed some milestones in recent years. Grade 11 students entered, and won the "Big Data Challenge" competition. Another class built a Theremin, an electronic musical instrument controlled without physical contact by the performer. It creates sound by using the instrument player's hands as ground planes around two external antennas to control internal circuits that generate an audible frequency at variable volume. One hand controls pitch and the other hand controls volume. This project alone, Mascarenhas explained, combined many technical skills to bring it all together.

The STEM curriculum option, running from Grades 9 through 12, encourages methods of discovery, exploration and problem-solving. It also includes hands-on, project-based learning and real world applications.

In Grades 9 and 10, students are introduced to the fundamentals of such things as robotics, an industry that will see massive growth in the years to come.

"It's a hands-on way of introducing tech," Mascarenhas noted, adding they're still refining the program.

Robotics, he pointed out, encompasses many disciplines, including math, physics and science. It's all part of the big picture that living in a data-driven world brings. Students grow by learning to collect, process and actually apply the data.

It's about facilitating a thinking, inquiring environment, encouraging students to develop their skills as they apply concepts they learn.

"That's where it's at," Mascarenhas said.

The National Aeronautics and Space Administration (NASA) also has implemented programs and curricula to advance STEM education in order to replenish the pool of scientists, engineers and mathematicians who will lead space exploration in the 21st century.

Most STEM post-secondary students have limited or no exposure to technology tools that enable this type of data-driven decision making. But the STEM program at Villanova enriches the subjects to culminate in university level courses. Labs and projects give the students experience that one typically gets in the field, or through co-op placement.

The emphasis on STEM programs began more than a decade ago. In 2006 the United States National Academies expressed their concern about the declining state of STEM education in the United States. Its Committee on Science, Engineering, and Public Policy developed a list of 10 actions, not the least of which included increasing the talent pool in K-12 by improving science and math education.

In Ontario, the provincial government plans to increase the number of postsecondary students graduating in the STEM disciplines by 25 per cent over the next five years. This initiative will boost the number of STEM graduates from 40,000 to 50,000 per year and position Ontario as the number one producer of post-secondary STEM graduates per capita in North America.

Villanova Principal Mark Musca said he's proud that the school so soundly equips its students that they can earn advanced credits, which many universities recognize.

Aside from the top-notch academics, Villanova offers a strong social community outreach experience, fostering vibrant and active students. As well, students thrive in extra-curriculars such as arts and music.

The school's philosophy is that if you continue to raise the bar, the students will achieve it.

Mascarenhas teaches physics, but is also a coach at the school, so he recognizes the importance of extra-curriculars.

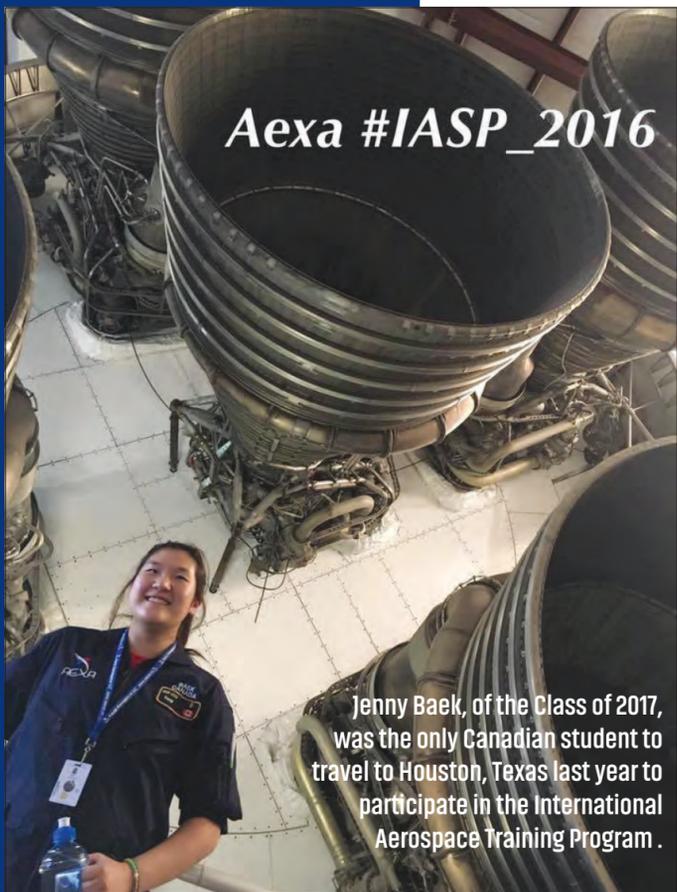
His top students run the gamut in all areas – athletics, leadership, arts and music.

The school's leadership program is especially enlightening. A select few in this program are responsible for leading weekly assemblies and taking part in various charities and community initiatives.

These supplementary factors play a role in university applications and social outreach has been key in securing some post-secondary spots.

Villanova will continue to enrich students' learning experience, and the STEM component gives them a clear advantage.

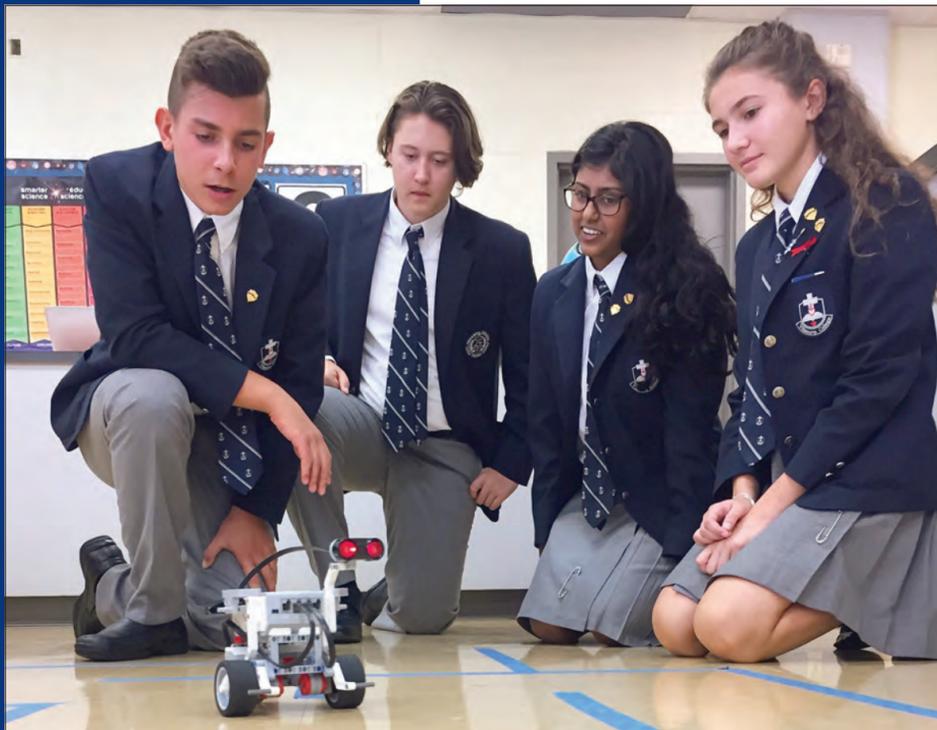
For more, visit www.villanovacollege.org



Jenny Baek, of the Class of 2017, was the only Canadian student to travel to Houston, Texas last year to participate in the International Aerospace Training Program.



Alyssa Yantsis, who was named Best ASPIRE Trainee of 2017 for her work in the program with UHN.



905-833-1909 • admissions@villanovacollege.ca
www.villanovacollege.org
 2480 15th Sideroad, P.O. Box 133, King City, ON L7B 1A4



VILLANOVA
COLLEGE

Alloro Fine Foods

Quality and convenience in one location

By Brian Lockhart

If you're looking for a grocery store that is above the ordinary, drop into Alloro Fine Foods and see what an extraordinary food experience is all about.

They have all the regular grocery items you are looking for but a visit to their Nobleton location reveals so much more than you would expect from one stop food shopping.

Alloro, which means bay leaf in Italian, is an aromatic spice used in everything from soup and stew to seafood and sauces, and that name alone tells you a lot about the philosophy behind everything that is prepared in the store's kitchen, deli, and bakery.

Aldo and Donna Compagnone opened Alloro Fine Foods in December, 2015, when they recognized a need in the community for a place that not only has grocery items, but prepared foods that are truly homemade and have the flavour, quality, and freshness, you can only get right from the kitchen.

"The idea is, it's a small town and we make this a personal business. We want to make sure we have everything our customers need and they're happy when they leave the store."

"We have lived in Nobleton for 14 years and we saw the need here and decided to bring some new offerings to the town," explained Donna Compagnone. "We decided to create something with some international offerings. We have some healthier options. We have a lot of vegan customers and we have a lot of organic foods. We are a family run business," she explained pointing out that her mother helps out in the kitchen and her children also work at the store on weekends when they aren't in school, including daughter Jordana, who is a graduate student and performs a variety of important business functions.

Aldo Compagnone selects all the fresh produce from the suppliers and has developed such a good working relationship with them he samples items before making his selection that will be available at Alloro.

The kitchen area is a gourmet's delight filled with sauces and soups prepared on site daily. There's no preservatives – it's all fresh, right out of the kitchen. They make a different soup every day.

"It's not like canned soups that have preservatives. We put our own produce into our soup. It's real homemade and authentic soup," Jordana said.

In a world that is increasingly busy and requires a lot of people to commute to work, a stop at Alloro after work means a freshly prepared meal for the family without a lot of preparation time.

There's a variety of options including chicken grilled or roasted, veal, chicken and veal parmigiana, roasted potatoes and grilled vegetables. Customer can even order ahead if they want something special after work.

Even the holidays are special with the staff preparing full Christmas and Thanksgiving meals that customers have ordered in advance.

The deli section of the store offers a wide variety of deli items including

meats and cheeses from around the world. An olive bar allows you to select from an assortment of different variety olives each with their own unique flavour.

A specialty of the deli section is the in-house prepared roast beef and turkey breast. Prepared, seasoned, and cooked in the kitchen, this delicious offering is as close to home made as you can get – without having to take the time to cook it in your own home.

"One of the biggest features of the store is the fact that everything can be customized," Jordana explained. "If you come in and are looking for something we don't have, customers will ask for it and we will bring it in. We really communicate with our customers, we know what they want. The idea is, it's a small town and we make this a personal business. We want to make sure we have everything our customers need and they're happy when they leave the store."

The fresh meat section has everything you need and is staffed and monitored by a qualified on-site meat cutter. Many customers use the opportunity to request a special cut of meat and the staff is happy to help out and are very accommodating.

The bakery creates all sorts of items that will satisfy any sweet-tooth. With the aroma of freshly baked cookies wafting out to the aisle, and freshly made caramel popcorn just out of the oven, you probably won't be able to walk by without stopping to take a look at what is intriguing your senses with such aromas.

Cakes and artisanal breads are available and fresh.

A walk through the aisles at Alloro Fine Foods provides more surprises when you notice the quality and variety of many rare items you won't see in other stores.

From specialty sauces to olive oil pressed and bottled on a plantation in Greece and imported directly to the store, if you're the type of person who always likes to try something new, you'll find it here.

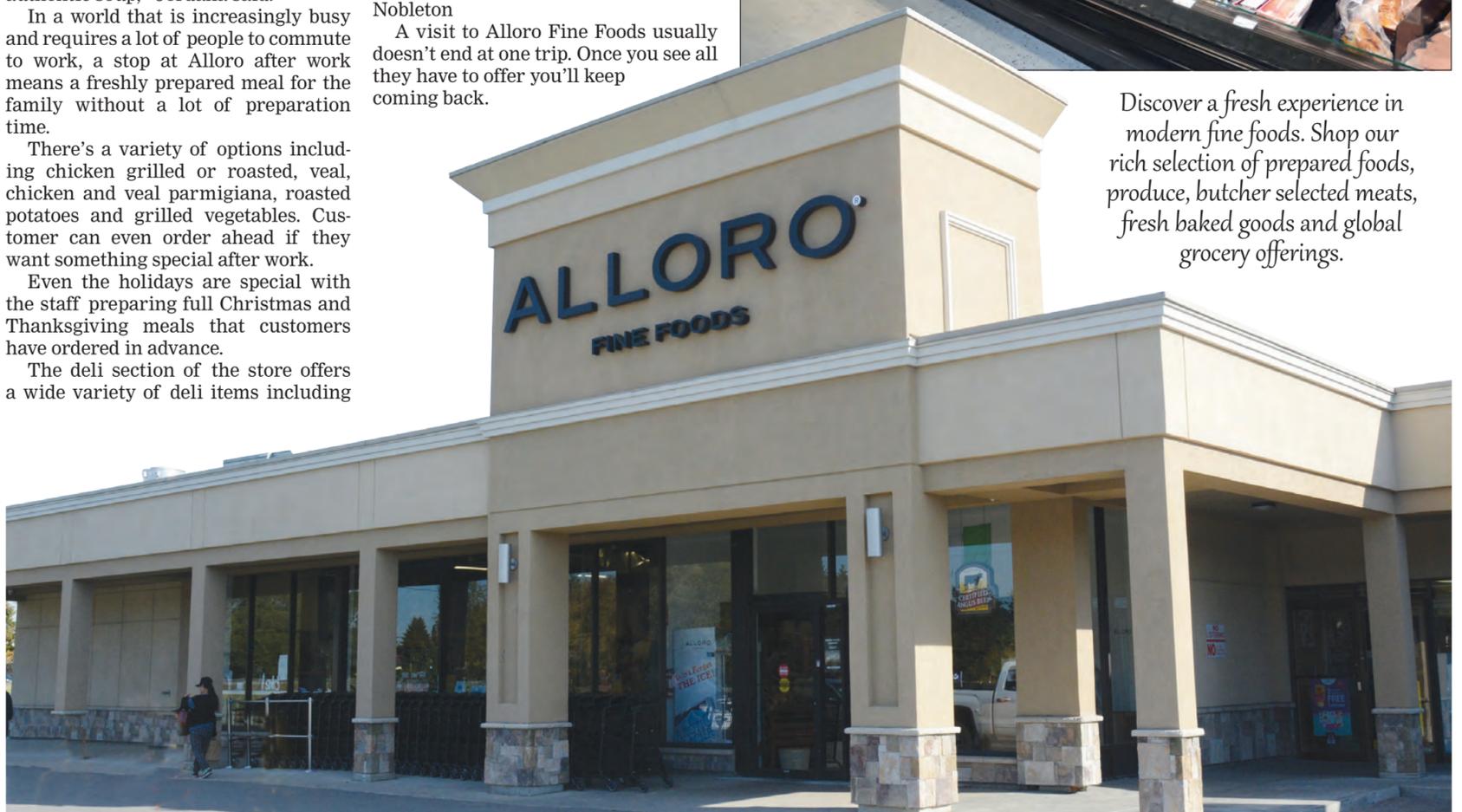
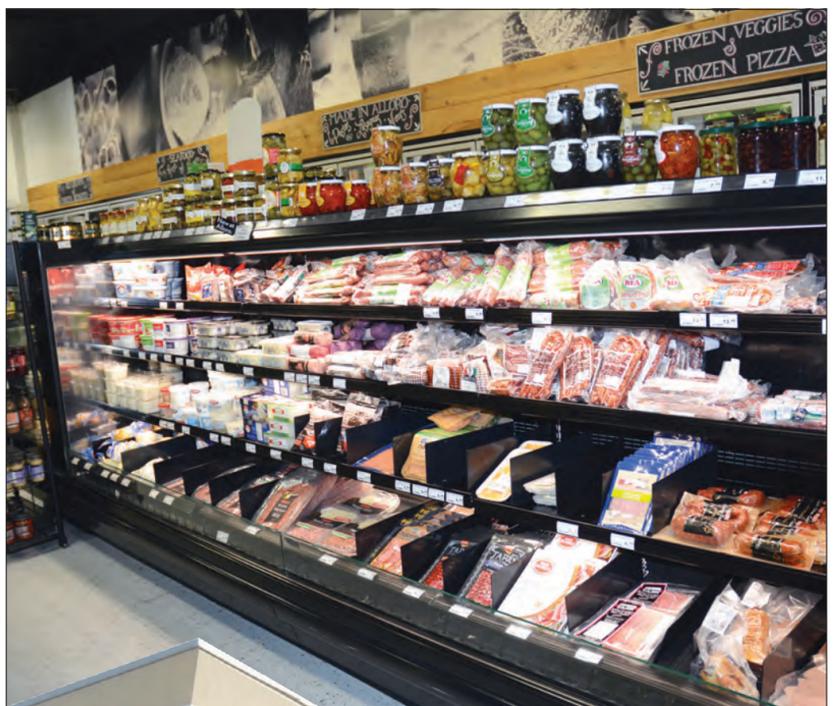
Alloro Fine Foods provides the best of convenience, quality, and variety, all in one location.

Whether you're an expert chef looking for all those special ingredients for a spectacular dinner party, or a busy commuter who needs to save time but still feed the family a healthy, delicious, home cooked meal, Alloro will have something for you.

The store is staffed by friendly and knowledgeable people who go out of their way to help their customers and if you have any special requests, just ask.

Alloro Fine Foods is located at 13305, Highway 27, just north of King Road in Nobleton

A visit to Alloro Fine Foods usually doesn't end at one trip. Once you see all they have to offer you'll keep coming back.



Discover a fresh experience in modern fine foods. Shop our rich selection of prepared foods, produce, butcher selected meats, fresh baked goods and global grocery offerings.

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Just North of King Road
905-859-6868



AlloroFineFoods.com

HWY. 27

ALLORO

King Side Rd.

Community involvement a priority at Schomberg McDonald's

By Brian Lockhart

It has been an exciting year for Schomberg's McDonald's restaurant. Since opening its doors on Oct. 28, 2016, the restaurant has become a familiar and popular place for both local residents and many commuters who pass by along Highway 27 and Highway 9 each day and take advantage of the convenient location.

Unless you've been living on a remote island for the past 30 years, you are probably familiar with McDonald's and what they offer. It is already one of the world's most popular places to eat and now they can add another first to their menu.

A recent Maclean's magazine poll placed McDonald's at the top of Canada's favourite place to have a coffee.

Many coffee aficionados have long held that the brew they have served at the McCafe since 2011 was their favourite, and now the numbers prove that McDonald's is indeed the top destination for a hot cup of coffee.

While McDonald's is a business that provides a service to the area and also employs around 90 local people, they return that customer loyalty by being involved in and supporting the community through a variety of programs and sponsorships.

"We are community."

The Schomberg McDonald's is locally owned and operated by Rory MacKinnon. MacKinnon himself started out behind the counter at McDonald's as a teenager

and has become a successful owner of several restaurants in the region.

A talented musician, you might have seen him playing his bagpipes with the Clans of Tecumseth in a Schomberg parade or leading the way with his pipes during a hockey procession to the arena at the Trisan Centre.

"We are community. We are locally owned and operated and we've been involved in the community even before we opened the restaurant," MacKinnon said of how McDonald's is much more than just a corporate entity and strives to be involved in local functions and events and gives back to the community that supports them.

"When we opened we supported the village association and presented them with a cheque for \$1,300. We've also become a key sponsor of the



Schomberg Cougars Junior C hockey club and sponsor a 'player of the game'. The Cougars are also doing a Ronald McDonald House charity night which I'm pretty excited about."

Supporting local organizations such as the Main Street Christmas and the Schomberg Agricultural Fair keeps McDonald's involved with the social and historical aspects of the town.

"We are now working with the local food bank to see how we can help them. It's been a great year here in Schomberg and it's just beginning. We are very proud to be a part of this community and we believe in giving back. There have been other groups, such as church groups that have reached out to us that we are supporting. We are a local business and community focused. Everybody who works here is a part of this community. They all work, live, and play here, and we are appreciative of that," MacKinnon summed up of how McDonald's strives to become one of the threads in the fabric of the town and surrounding area.

McDonald's is always looking to improve their service to customers. With their new kiosk ordering system to improve efficiency and table service that is now being introduced to the Schomberg restaurant, your visit is always a good experience.

Coming soon there will be a mobile application for mobile ordering and curbside pick-up.

A year after opening at their Highway 27, location just south of Highway 9, our local McDonald's restaurant is fitting nicely into the Schomberg community.



McDonald's Schomberg is located at 65 Dillane Drive, Schomberg, Ontario
For more info, visit www.mcdonalds.ca



Hey Paesano treats customers like family

By Mark Pavilons

A new eatery in King City has a few secret ingredients. But what's obvious is that they treat customers like friends.

Since chef and entrepreneur John Pastore first opened his doors, the response has been very positive. His philosophy of making good food fast seems to be striking a cord with residents.

Customers often tell staff the food is delicious and bountiful, two things you wouldn't expect from a small restaurant. Pastore said his repeat customers like the personal service and friendly atmosphere.

Customers love John's veal, pasta, pizza and grilled chicken. Some days the sandwiches "fly outta here."

Given Pastore's open kitchen concept, customers feel part of the process, and some like to create their own sauces.

"I can see their faces of pure delight, once they dig in to their personal masterpieces, and give me a thumbs up as approval, from their table."

King residents aren't shy with expressing their opinions, or their

menu suggestions, all of which Pastore takes in stride.

He's definitely scored with local businesses and he sees many regular customers for lunch. Like clockwork, certain customers come in for the deep fried panzerotti and chocolate danishes.

Hey Paesano combines the best of a fast-food restaurant with kitchen-fresh Italian cooking, all at a great price. Pastore hopes Hey Paesano will become a household name in the future.

He's offering the best-selling Italian dishes – sandwiches, pastas and pizzas – at affordable prices. It's simple food, using great, fresh produce and minimal spices to create tasty, healthy meals.

Pastore calls it the Italian version of McDonald's, all in a family-friendly casual atmosphere.

Pastore has been involved in high-end restaurants across the GTA, but his fast-food model stresses quality, taste and convenience. He guarantees you'll taste every ingredient in his sauce, and with each bite you'll experience food like it was meant to be. During his career, he's learned a lot about

customers' palates and he's discovered the proper balance of flavours, without the grease and mess.

He may be a little "old school" in his approach, but he guarantees the meatballs will melt in your mouth and the roasted pork loin will leave you speechless.

Pastore uses as many local suppliers as possible for his products because he's adamant about supporting local businesses.

Eat in, take out or order trays for your home party. Pastore said he'll cater to the customers' wants and needs.

Hey Paesano is open Monday to Thursday, 7 a.m. to 8 p.m., Friday and Saturday 7 a.m. to 10 p.m. For more, give them a call at 905-833-3301.



HEY PAESANO HOLDS OFFICIAL OPENING

At right, King Mayor Steve Pellegrini and Councillor Cleve Mortelliti joined John Pastore, his family and staff on October 28th for the official ribbon cutting of Hey Paesano Italian Kitchen in King City. The good food fast philosophy is working, and the King Road restaurant is a popular spot for customers of all ages. You're treated like family at Hey Paesano where the food comes with extra helpings of TLC.



2118 King Road, King City • 905-833-3301



Anna Raeli epitomizes the good neighbour philosophy

After 10 years, “leap of faith” has paid off



By Mark Pavilons

Anna Raeli takes the good neighbor philosophy to a whole new level.

From a heritage home on King Road in King City, Raeli serves the community she has come to love. Her State Farm Insurance office has become a fixture in King City, and this year is marking its 10th anniversary.

For Raeli, it's always been about people, not numbers.

Raeli found her passion for business at 19 and inherited her solid work ethic from her parents. Working hard and achieving goals is part of who she is.

“I always knew what I wanted to do,” she said.

To that end, Raeli sought out strong role models and mentors. She started at State Farm in 1998 and over the years she worked for two State Farm agents until she decided to go through a competitive selection process to open her own agency. This process, she pointed out, was intense and rigorous. She worked hard to set herself apart from the crowd – that's how badly she wanted her own agency.

She chose to open in King City in 2007 as she saw a great opportunity to grow alongside a growing community. She studied census data and was confident that King City would be a bustling community. She's a firm believer in fate.

Raeli's “leap of faith” has paid off.

The 2007 opening marked a new era in Raeli's career, and now, her 10th year is bringing new challenges as well. In January 2014 the State Farm Canadian branch sold to Desjardins.

They are going through a transition, as the insurance industry adjusts. Raeli stresses that her customers are treated like family and she's happy to walk everyone through the changes. As a full service agency, their products and services are ongoing.

“We help people every day,” she said with a smile. “There's never a dull moment.”

She's been able to build some very strong

relationships with local families and is pleased to offer insurance services to clients' children.

Owning a business means you have to be flexible and wear a lot of hats. Raeli prides herself that her agency offers a personal touch and there's always someone you can rely on. The reality in business today is many large companies serve clients through 1-800 numbers or call centres. She has a solid team of agents who practice the same philosophy. The number to call is 905-833-ANNA (2662).

“People have come to know us, and expect a certain level of service,” Raeli observed, noting they like to personally meet their customers. They try to meet client needs through all access points of their choice – walk-in, by phone, by click.

They now offer a broader range of products to meet everyone's needs, including auto, home, business, life, disability, critical illness, health and dental plans, TFSA, RESPs and RRSPs. Raeli said they are insuring more autos these days as their rates have become more competitive. They also provide a wide range of coverage for your business needs, including liability, business vehicles, and even insuring your inventory or stock.

“Being a business owner, I can relate to the needs of fellow business owners. That's why I am so passionate and understanding of business needs. I know the right blend of insurance and financial products that are essential for your business success. We offer a wide range of business solutions, to provide you with security, peace of mind, and exceptional coverage. The overall objective of your business is to produce profit, and my business is protecting yours!”

Her commitment to the community is reflected in her level of involvement. Her office is involved in sponsoring and supporting various local events and charities. Raeli was the co-founder of the King City Business and Community Association. Raeli is also a member of the King Township Women of Influence Giving Circle for Seneca King Campus.

Raeli and her husband are building their new home in King. Now, after 10 years, she's truly “home.”

For more about Raeli's services, visit them at 2201 King Road, King City, or visit www.annaraeli.com



Trends Realty, the one-stop-shop for buying and selling locally

By Jake Courtepatte

When it comes to real estate, shopping local is a key factor to the success of the boutique agency as well as for buyers and sellers.

Trends Realty has taken that motto to heart, and for the past six years has been building a reputation as leaders in the King Township real estate market. It was Maria Ongaro, Broker at Trends Realty, that in fact sealed the first \$2 million sale in Kingscross Estates!

That was just the start, as they continue to reach new sales thresholds throughout other pockets of King.

"I think with real estate, shopping local with a local brokerage is important," said Ana Pronio, Broker of Record and Owner at the brokerage in King City. "Who's going to know the community better, than the people that work in it, that live in it?"

Since 2011, Pronio and her sales representatives have been getting to know members of the King community on a deeper level, not only by living in the community but by supporting and volunteering in initiatives like the King City Business & Community Association, Christmas in King City, Art Society King, supporting local sports teams, collaborating with and supporting local businesses and church groups, The King City Craft Beer & Food Truck Festival and the King Township Food bank.

It is precisely this level of involvement that gives Trends Realty the edge over the bigger guys.

"Sales representatives come in from outside of King, and to them neighborhoods don't mean a thing, a street is a street," said Pronio. "In fact King has many unique pockets and each pocket demands a different price point. As owners of our own equity in the area, we know the values and strive to protect them."

Pronio began her real estate career with one of the larger names, and was put off by the competitive nature between members of the same brokerage.

"My goal was to open a brokerage, where there would be a family-oriented culture. Hence the company motto, 'teamwork makes the dream work.'"

Recruitment was never the key objective. It was to grow at a steady manageable pace allowing for a hands-on approach to business. By choice, Trends Realty currently holds a roster of ten licensed sales representatives.

Is Pronio intimidated by the larger, more recognizable brands?

The answer is a resounding no.

"Some people may be drawn to the bigger brands believing in the motto Strength in Numbers, but do I think that a brand name alone will sell a house? No. Selling in a strong sellers' market is a no brainer. Selling in a soft market is a whole other thing. You need a sales representative that is knowledgeable, experienced, ethical, possesses strong negotiating skills, is well versed in all aspects of real estate, and most important is passionate about what they do and willing to be there for their client from A-Z."

And that is the mark of the boutique agency: being there for the client throughout not just the sale, but every aspect of the transaction.

"Buying or selling a home is a significant milestone and we encourage buyers and sellers to ask for the proof in the pudding! We appreciate the opportunity to discuss our coveted Hall of Fame, to share our market knowledge, proven marketing plan and list of testimonials. Most importantly we'd like for prospective clients to experience our culture and feel confident that we will not just push paper, we will be there for them every step of the way, like family."

With a commitment to helping both buyers and sellers explore their best options all over King Township, Trends Realty is looking to make a statement: they put their best foot forward in any kind of market and recent sales statistics are proof of that.

"We're confident we can sell in this town not only when the market is steaming, we have longevity and can sell here when the market is tough," said Pronio. "Why? We love what we do and we work hard for those who entrust in us."

A full range of listings, testimonials, and other information are available online at www.trendsrealtyinc.com, or call 905-833-0111.



Trends Realty agents, left to right: Darryn Mandel*, Raffaele Tomasone*, Felicia Jones*, Jasmine Smith*, Ana Pronio***, Maria Ongaro**, Franca Malfara*, Sal Zappulla* and absent: Joseph Torrone* (Sales Representative*, Broker**, Broker of Record***)

"Buying or selling a home is a significant milestone and we encourage buyers and sellers to ask for the proof in the pudding!"

Broker of Record and Owner Ana Pronio and her daughter, Sales Representative and Photographer Melissa Pronio



Your Source for Everthing King

King City's Coppa's a testament to the new philosophy

By Mark Pavilons

Rooted in tradition, Coppa's Fresh Market keeps an eye on the future.

The King City store, which just celebrated its 1st anniversary, epitomizes the company's innovative direction.

"Our traditions make us who we are, but we also always look to the future, and the King City store is a shining example of this," said John Louie Coppa.

He pointed to "Nonna Francesca's restaurant," a new concept for Coppa's. But it's still based around the family traditions – "good food that your grandmother would make for you."

"I think our drive-thru is based on one of the pillars of our philosophy and that's great customer services. We're just adding a new angle to help us continue providing the best customer service that fits the busy lifestyles of families today."

The Coppas debuted a few new concepts at the King City store. The drive-thru, Coppa said, is doing very well, even exceeding their expectations. "People are busy. They still want the best, but they don't have time to pick it up. We created a wonderful solution in our partnership with Instabugy."

The customers have warmed up the grocery store. By all accounts, they love the feeling of this modern store.

"It's fun and it's fresh," he said. "I think customers like that we offer everything they need under one roof. One-stop shopping, along with incredible freshness, great prices and a variety of products from around the world."

Coppa pointed out their oyster nights always

sell out and it's been an incredible success. The Nonna Francesca Ristorante offers customers a casual feeling of getting a fresh meal and glass of wine without any fuss. The community room on the store's mezzanine has had "phenomenal success."

"We have had the pleasure of hosting birthday parties, weekly business meetings and some holiday dinners with custom menus prepared by our chef."

This 50,000-square-foot store is large, and while spacious, it has a warm and inviting atmosphere. From the bounty of products to the hot food stations, Coppa's is an experience. It also boasts a fully licenced lounge and patio, likely the only one of its kind.

You're really treated like family at Coppa's and that's one ingredient that sets them apart. The host of added features, along with the tried and true freshness, prices and prepared foods give customers all they can ask for.

"We are a family serving the community and hopefully helping to bring families together around the dinner table so that they can create their own traditions to remember."

It's the staff who bring everything together and make the store run like a Swiss watch.

"They have become their own community within the community and always go out of their way to ensure the customer has the best shopping experience possible," Coppa said. "The way they support and help each other to get the job done no matter what is inspiring to see."

Like any family, Coppa's looks after their own. They have become involved in the King community and have supported local sports organizations and schools. They set up a donation box at the entrances to help the King Township Food Bank as well.

Coppa's is always thinking about new ways to please its customers. They are introducing a loyalty



card, something customers have been waiting for. The Coppa Family Savings Club is a new and innovative way for Coppa's to thank its customers for shopping there.

Store hours at the new King City location are Monday to Saturday, 7 a.m. to 10 p.m.; Sunday, 8 a.m. to 8 p.m.

Coppa's Fresh Market is a family owned and operated grocery store chain. The ownership group's family roots run over 50 years deep in the grocery business; the Coppa family opened their first grocery store at 1558 Queen Street West in Toronto.

"Our traditions make us who we are, but we also always look to the future..."



1700 King Road KING CITY, Ontario 416-736-6606

Great food, fun times, and live music at The Scruffy Duck

By Brian Lockhart

You really can't miss The Scruffy Duck if you visit Schomberg. A drive down the historic main street through the town takes you right past the building that dominates the streetscape. It conjures up images of a past where horse drawn wagons lined up waiting for a load of feed for the local farms.

The charm of the building that has been on the main street since 1844 still remains, but now it's a roadhouse style restaurant called The Scruffy Duck. The Scruffy Duck has become a favourite for locals as well as a destination for travellers.

It's a family run business owned by Janet Hill and her brother Paul Hill. Their mother, Norma Hill, is also a face that is almost always seen when visitors stop by. "We've actually won a lot of awards, including the Holland Marsh Soupfest Restaurant/Caterer Category Best Soup-2017," Janet explained. "A lot of our menu items are home-style cooking from scratch." The menu is varied and eclectic with different features offered every night of the week. Traditional roadhouse style fare such as burgers, pasta, fish and chips, and steak dinners are always available. Their New England style clam chowder has become a favourite with many patrons who appreciate a seafood based dish made from fresh ingredients.

Every night features something different at The Scruffy Duck! The week starts with Prime Rib Sundays and continues with Tex Mex Mondays, Tapas Tuesdays, Wicked Burger Wednesdays, Wings, Things, and Music Thursdays, Karaoke and Fajita Fridays, and Live Music and Seafood Saturdays.

Music has become a big part of why people like to visit The Scruffy Duck.

Thursday nights feature live entertainment provided by a different line-up of performers every week with half-price wings being the feature of the evening. Visitors arrive from as far away as London and Oshawa to be part of the hugely popular Karaoke hosted by well known Tony Prior. Tony runs the show as performers take their turn at the microphone to perform for an enthusiastic and appreciative audience. Friday nights are usually a packed house with a friendly crowd.

On Saturdays, the stage features a full piece band providing the only live music show in the area and many people come to town to see who will be appearing.

At the fully stocked bar there are 12 different drafts on tap and a great selection of different wines. The Scruffy Duck is especially known for their Bloody Caesars that receive their unique and tangy



Scruffy Duck owner Janet Hill won the Holland Marsh Soupfest Restaurant/Caterer Category Best Soup - 2017.



Allison Irwin, Manager



flavour from made in-house hot sauce.

Whether you are looking for a place for lunch with a few friends or a fun night out on the town with great dining and live entertainment, The Scruffy Duck offers great food, fun times, and a casual atmosphere in a historical and comfortable setting.

The Scruffy Duck is located at 357 Main St., in Schomberg. You can't miss it - just look for the old Schomberg Feed Mill.



Oil Changers – Fast, friendly, and knowledgeable service

By Brian Lockhart

In the automotive industry, the oil that lubricates your vehicle's engine is referred to as the "life's blood" of an automobile.

Changing the oil is an important part of your yearly auto maintenance and regular oil changes will prolong the life of your car's engine and enhance its overall performance.

The team of experts at Oil Changers in Schomberg provides fast and efficient service and is highly knowledgeable when it comes to providing the right kind of oil for your car.

Their 2,000-square-foot facility provides drive-up service and a team of service technicians who work quickly and efficiently to change your oil and filter and do a multi-point check on other auto fluids and related standard features on your car, such as wiper blades and exterior lights.

New to the area, Oil Changers opened their Schomberg location in May of 2017 and immediately filled an automotive need in the community.

The Schomberg shop is one of more

than 30 Oil Changers locations around Ontario and the franchise continues to grow.

"There is a list of services that we do," explained franchise owner Matt Fait. "When you come in we change the oil and the oil filter. There are also courtesy services - we clean the front and back windows, lube the door hinges, check the tire pressure, and do a visual inspection underneath the vehicle. We check the air filter and the cabin filter of the vehicle if equipped with one. We check and top up most of the fluids under the hood. You're in and out in about nine minutes."

In today's automotive world each auto manufacturer has their own specifications when it comes to what type of oil should be used in their engines.

Oil Changers keeps several different oil grades on hand to meet the requirements of automotive warranties, including conventional and synthetic brands.

"We have eight oils here in bulk. Our main oil is produced by Petro Canada. There are many different types of oils. There is synthetic, non-synthetic, and specs for German cars like Audi, BMW, and Mercedes," Fait explained.

Keeping up with the requirements of different vehicles is part of what the Oil Changers do to make sure your vehicle gets maximum protection.

It's interesting to note that it's not just modern vehicles that take advantage of Oil Changers services.

Many vintage car owners stop in and Fait and his team can offer the same services.

"The oldest one I've done was a 1930s Dodge. I've done '60s and '70s vintage cars. I've had quite a few very interesting old cars come through here," Fait said.

In addition to oil changes the shop can change or top up just about every other fluid your vehicle needs, including differential and transmission fluid. They also check and replace wiper blades and light bulbs including headlights and taillights.

"Every time a car comes in we check all the lights; it's a part of our service. Burned out lights are more common that people realize. We have at least one car each day that comes in with a burned out headlight or taillight," Fait explained.

When it comes to seasonal maintenance, having the correct tires on your car is an important part of ensuring your vehicle performs accordingly to summer or winter road conditions.

Oil Changers does seasonal tire rotation so you can get ready for colder weather by having your winter tires in place when you need them and your summer tires back on when the warmer weather arrives.

The service includes mounting and balancing and they also sell tires if your old treads are starting to look worn out.



It's all of these regular maintenance functions that ensure your car is in top shape to meet all driving conditions and prolongs the life of your vehicle.

As oil eventually breaks down and its lubricating properties are reduced an oil change is recommended regularly to ensure maximum protection for your vehicle. It's an important part of routine maintenance.

Oil Changers is warranty approved, meaning you can have your newer car serviced and staying away from dealership will not void the warranty.

Oil Changers is located at 65 Dillane Drive, in Schomberg, just off Highway 27, behind the McDonalds.

They are open seven days a week. Monday to Friday, from 8 a.m. to 7 p.m., Saturday from 10 a.m. to 5 p.m., and Sunday from 10 a.m. to 4 p.m.

No appointment is necessary. Make Oil Changers your stop for regular auto maintenance with fast and friendly service.



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Schomberg 905-939-3309

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FAST & FRIENDLY

The time is now to seize real estate opportunities



By Mark Pavilons

Real estate has been good to Daryl King. In fact, King has risen to the top of the pack, consistently performing as one of the top realtors in the country.

But it's always been about people. Putting smiles on his clients' faces over the years – over generations in fact – has been King's greatest reward over his career that spans three decades.

The self-proclaimed "Real Estate King" exudes passion about his trade. He's one of a select few agents who appears on the reality TV show "Top Million Dollar Agent," which airs on Splice Global and Rogers. It showcases the best in luxury real estate around the world and each episode features a couple looking to invest in a

knockout property. That's where King and the other top-notch realtors come in.

King rolls up his sleeves and gets to work on every new challenge. He loves it and it has really become his life.

His passion hasn't waned one iota and in fact King is excited just talking about the current real estate market in Canada. New challenges await realtors, buyers and sellers, since the federal government introduced changes to mortgages. Starting this Jan. 1, 2018 new regulations would require buyers with uninsured mortgages to prove they can still afford the mortgage if rates were 2% higher than the rate they negotiated. Referred to as a "stress test," it's designed to curb delinquencies. What it will do is reduce what buyers can afford by roughly 20% and this will lead to a decline in house prices and possibly sales.

King is no stranger to ebbs and flows in the market, but he's adamantly opposed to the government interfering in the real estate market, which has always "taken care of itself." He calls this latest tactic "bullying" and the move will hurt families.

These government-imposed controls will make people cautious and this will impact the entire economy. King observes that every house sale results in an estimated 50 jobs, when you consider spin-off things like trades, landscapers, painters and appliance dealers, movers, etc.

"Slowing down housing is slowing down the entire economy," he says.

No matter which end of the spectrum buyers are in, it's a chain reaction and will impact



first-timers just as much as high-end buyers.

He admitted the sizzling hot market through 2016 and into the early part of 2017 escalated prices too quickly. The market has been hot for more than nine years. While the current industry has its challenge, even this "changed market" does present opportunities.

King stresses that you can never overpay for real estate. It's also not a short-term investment, but something you sustain over the years. The return on investment is always guaranteed.

He predicts that 2018 will be "more modest." But there are many realities in life, one being that regardless of growth or decline, "people have to move." And we're moving more frequently according to recent trends.

York is one of the fastest-growing regions in the country, largely given its size and proximity to major commuter routes. King Township, too, after years of limited growth, is now expanding and creating its own demand.

Buyers today, King said, "want everything" given the cost of homes. They want the granite countertops, pots lights, fancy trims and wainscoting, along with hardwood and landscaping. Such things are now considered the norm and no longer seen as upgrades.

Location is still king – it always has been. A home's proximity to transportation, schools and amenities make them attractive.

The gap between the moderate and luxury homes is narrow, making this an ideal time to move up, King says. If you can afford it, he urges buyers to take full advantage of the current market.

"There are all sorts of opportunities to buy," he said, recommending that people also look at a second home as an investment property. It's always important for first-time buyers to "get their foot in the door."

With all the regulations and confusion, the public needs to be given the facts and educated on the realities. King is just the man to do that. Through his social networking and speaking engagements, King arms buyers with the tools they need to wade through the challenges and make the right decisions.

Seeing the smiles on clients' faces after a transaction is simply amazing. King makes a connection with each family, and in some cases, generations of buyers. Helping them find their home is "all that matters."

Many of his clients have become his close friends. He's worked hard at it.

But he's been blessed and that's reflected by his involvement in charity work. One of the organizations he supports is Million Dollar Smiles, which makes children facing life-threatening illnesses a little happier. It includes a Teddy Bear campaign and playground build. The keen entrepreneur admits he has a soft spot for children and animals. The feeling is mutual.

Whether helping people out of a bind, or finding their dream home, King is there, sometimes with tears in his eyes.

Daryl King's drive to succeed is something he provides to every client, regardless of need. He's definitely someone you want on your side.

For more, visit www.darylking.ca



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www.DarylKing.com

*The Daryl King Team consists of 51 Registered Sales Representatives

Guaranteed Roofing – they do the job right, every time



Rob & Michelle Capobianco

By Brian Lockhart

Having a roof over your head is one of those things many of us take for granted.

It keeps you dry and creates a finishing touch to the exterior of your home, but it's also one of those things you may forget about and neglect until you see a telltale stain on your ceiling where water is seeping in from worn out shingles, or flashing that has aged and warped.

Having your roof repaired or replaced is a serious undertaking. Having the job done right and professionally not only protects your home from the elements, it enhances the appearance of your largest investment.

As a leader in the local roofing industry, Guaranteed Roofing has earned their reputation as experts in the field based on the quality of their work, their business integrity, and the knowledge gained through years of experience.

Business owners Rob and Michelle Capobianco launched Guaranteed Roofing almost 24 years ago based on Rob's previous experience in the industry.

Rob grew up in King Township and learned the trade from the ground up. He truly enjoys his work and likes interacting with many satisfied clients.

"That's why I love my job so much. It's not just going out and putting shingles on roofs, I love seeing the smiles on a customer's face when you fix their roof," Rob said, admitting he likes the physical aspect of the work rather than facing the world from behind a desk.

Guaranteed Roofing is a full service operation that takes care of all of your roofing needs.

Shingling, plywood replacement, skylights, copper work and flashing, and ventilation systems, are all routine for the expert crew.

"We don't just put shingles on. That's one of the things that distinguishes us from other companies," Rob explained.

He has the experience to locate problem areas on a roof and determine why there is a problem in the first place and what can be done to correct it.

"We install roofing systems, not just shingles," Michelle explained. "We look at the entire scope of the roof to make sure you have everything you need that will help with the longevity of the shingles and overall function of the roofing system. We're unique in the fact that we do our own work. All the people we have on your roof are trained to Rob's specifications. Most of our crew has been with us for a very long time. Rob has the knowledge and experience that

he passes on."

Rob's philosophy when it comes to the work site is to get the job done right and know why steps were taken to complete a repair.

"I always say to the guys – don't ever leave a job not knowing. Always know what the problem is and figure it out."

In other words, they don't guess why you have a leak, they find the cause and correct it.

All the crew at Guaranteed Roofing are employees – they don't sub-contract any work so you don't have to worry about sub-par work by a fly-by-night contractor.

Serving Schomberg, York Region, and the surrounding area, their name says it all – their work is guaranteed and is fully covered by the Workplace Safety and Insurance

Board with full liability insurance.

Based in Kettleby, just east of Schomberg, with a showroom at the Brownsville Junction Plaza in Schomberg, Guaranteed Roofing is your number one choice for quality, professional, and guaranteed roofing replacement and repair.

You can visit on-line at www.guaranteedroofing.ca



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 Visit our Showroom location
 17250 Hwy 27, Unit 7, Schomberg (Brownsville Junction Plaza)



2017 Chamber of Commerce Excellence in Business Awards

The major award winners this year included (l to r) Mark Pavilons (King Weekly Sentinel), Dr. Melisa Siragusa (Nobleton Optometry), Sherry Bennett (Bayview Concierge), Alison Mumford (The Roost Cafe), Angelo Santorelli (Trisan Construction) and Andre Flys (Pioneer Brand Honey).

King Weekly Sentinel



Customer service keeps King Guardian Pharmacy going strong

By Mark Pavilons

For King City's Guardian Pharmacy, the secret ingredient to their success is simple – providing great customer service. Guardian marked its 10th anniversary this past September and owner Haider Meghjee said exceptional customer service and a very loyal customer base has made the past decade a memorable one.

Providing continuity and consistency in care has been made easier by the fact that there is very little change over in his staff and most of his staff including Dianne, Marianna and De has been working there for a long time.

Haider and his staff come across many different people with varied health conditions on a daily basis.

“We always try to personalize our services for the individual as much as we can. We try to understand the needs of our clients before we make recommendations. This is what makes our role so interesting,” Haider said.

“In the business of keeping you healthy”

The past decade has been one of constant evolution and growth. They started as a small pharmacy. Despite their growth, they have maintained the exceptional personalized service that you can only get from a small, independent pharmacy.

“At the same time we have expanded our services to include more comprehensive services for our clients, especially seniors who still want to remain independent,” Haider said.

They provide blister packaging of medications, which allows customers to safely administer multiple medications without the risk of errors.

“We have expanded our home health care section to include such things as walkers, bathroom safety aids and wheelchairs. We also have a catalogue for large items that the customers can order into the store.”

The personalized service continues through their one-on-one consultations. They offer medication reviews for clients where they sit down, chat and review all their medications with them, identify any medication related concerns and intervene on their behalf with their physicians to solve these health related issues. Haider pointed out that this is a fully OHIP covered service offered to all of their clients who take more than three medications.

With the expanded scope for pharmacists, they can now administer flu shots as well as other travel vaccinations to clients.

“We also now provide emergency, one-time refills for clients who may not be able to see their doctors in time for a refill.”

Haider and his staff aren't sitting still. There are some exciting new things taking place at the Pharmacy.

They now have a walk-in and family practice clinic within the store run by family physician Dr. Sabanathan. The clinic is open 6 days a week for walk-in as well as family practice patients.

“We also offer nutritional consultations and disease management consultations to our clients. These are offered by our highly trained pharmacist and holistic nutritionist Aziza Amarshi. This service is very unique to our pharmacy.

“We have a wide selection of natural and wellness supplies which includes healthy functional foods, wide range of health supplements, herbal teas, BPA-free water bottles, natural hair colour, salt lamps and much more.”

King City Guardian Pharmacy also carries a selection of good quality Melissa and Doug wooden toys for the area's rapidly growing young population. The home health care section now carries a selection of high quality stylish walking canes for “our trendy seniors.”

The close-knit community makes Haider and staff feel like they are part of a large family. “We know our clients on a first name basis and are able to share stories and laughs with them on a daily basis.

“We very much believe in a holistic integrative model of health care where we provide our clients with the tools needed to stay healthy.”

For that reason, they conduct monthly wellness seminars on the last Monday of each month at the local King Township Library, addressing topics related to staying healthy. More information about these can be found on their website at www.kingcitypharmacy.ca

“We also believe in walking the talk and have taken part in several fundraising 5 and 10 km runs not only to keep ourselves active but to encourage our clients to do the same. Our recent run was the 5km Run for Southlake in April. We plan to make it an annual event to support our local hospital and at the same time encourage



Staff of King City Guardian Pharmacy, left to right: Dianne, Marianna, De, Yara, Haider, and Aziza

ourselves and our clients to take up an active lifestyle.

“We also believe in giving back to our community. We support a local soccer team in King City, raise money for the Food Bank and have been involved in raising funds and donating goods to refugee families settling in King.”

Haider pointed out that the view of health has changed over the years and people now realize that health is more than just the absence of disease. Preventive health plays a major role in health today. What you eat, how much you exercise, how you manage stress and even your thought patterns can have a huge impact on your health. Research in the area of preventive health is increasing and the awareness and willingness of people to take charge of their health

is also on the rise.

People are definitely looking after themselves and are much more informed nowadays, Haider observed. People are looking for someone who is a partner in their health care. They are looking for someone who will help them understand their disease and treatment options. They also need someone knowledgeable enough to sieve through the information that is out there in order to help them make an informed decision.

“This is what we believe makes us unique. We go beyond just filling the prescription. We are your partners in health. Like our logo says, ‘In the business of keeping you healthy.’ We provide our clients with the knowledge, the support, the services and the products they need to stay healthy.”



King City Guardian Pharmacy
2075 King Rd, King City
905-833-5304
kingcitypharmacy.ca

Rockford's Bar and Grill – Good food, great atmosphere, and a lot of fun

By Brian Lockhart

Servers glide between tables with food and drink as patrons enjoy the show while a jazz band entertains in the dining room on a Friday night in King City. It's music the way it's supposed to be heard – live.

In the pub, the hum of banter at the tables wafts across the wood paneled room while mugs of draft flow from the taps that pour domestic and imported beer into frosty mugs, and visitors dine on a variety of classic pub fare. Some like to talk while others enjoy a cold one while watching a sporting event that is being shown on several big-screen TVs that line the room.

There's always something going on at Rockford's Bar and Grill.

One of King City's most popular places to meet, eat, and just have a good time, Rockford's has something different every day of the week.



On top of their regular pub menu, the chef prepares daily specials that make each visit something special.

“We have really good, homemade, pub fare. Everything is homemade. We have a lot of sandwiches, salads, fish and chips, and pizza,” described Rockford's General Manager Angela Madden of the pub menu. “We have a special every day. Thursdays we have half-price wine by the glass. We just started having prime rib dinner every Sunday and it has become very popular.”

A glance at the menu reveals a variety of different offerings and specials are posted daily.

For something different and delicious, a visit on Monday offers ‘buck a shuck’ oysters on the shell with horseradish sauce.

In the dining room, the menu becomes a whole new experience if you're looking for a quieter evening out.

Chef Matthew Park uses his culinary skills to create a fine dining experience for a couple out for a night on the town or a group of friends enjoying an evening together.

On most Friday nights the dining room features a jazz band and music aficionados pack the room to hear the syncopated rhythms of the saxophone, horns, and piano, that they love.

The fully stocked pub bar has a variety of beer that will suit every taste including their own Rockford's brand brew that comes right out of the tap.

For wine lovers, a variety of vintages are waiting to be discovered.

If you're a person that likes to play while you're out, try Wednesday night Poker Night at Rockford's. A weekly no buy-in tournament offers the chance to move on to bigger tournaments.

Planning a private function? Their special events room has the space for small or large parties for all sorts of private and corporate parties.

Rockford's provides a fun and friendly atmosphere and is suitable for families. They even have a kids' menu with a complementary sundae.

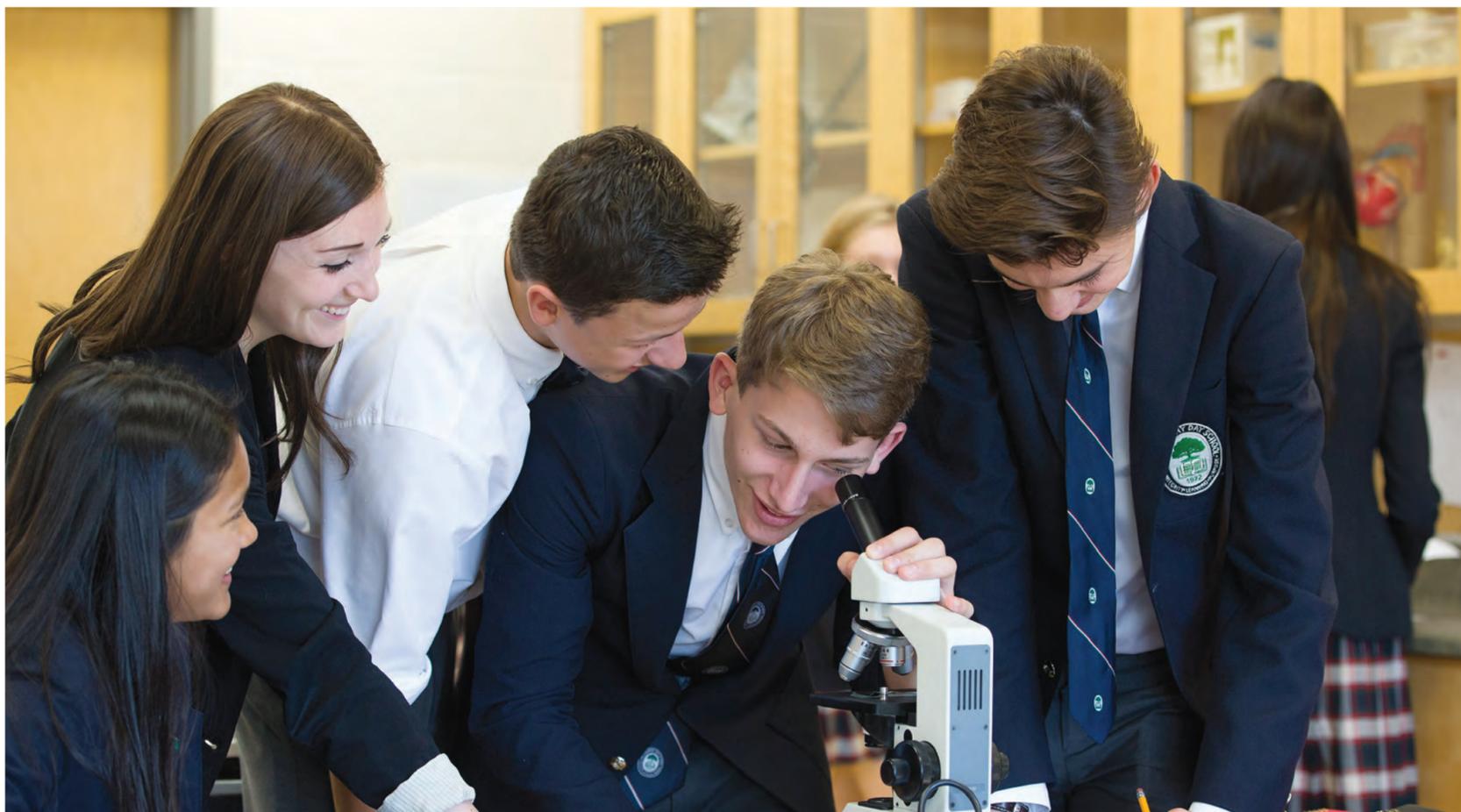
Whether you are looking for a noontime lunch with co-workers or an evening out on the town with friends, Rockford's has you covered with a good atmosphere, great food, and a friendly staff.

Open daily at 11:00 a.m., Rockford's Bar and Grill is located at 2124 King Road in King City.

There's always something going on at Rockford's Bar and Grill



Rockford's
905-833-0400 Bar & Grill
2124 King Rd, King City www.Rockfords.ca



CDS scholarship a reflection of philosophy

By Mark Pavilons

Educators and parents talk about raising well rounded students.

The County Day School lives it.

In fact, the hallways, and smiles on every student's face, reflects the school's motto of "education with balance."

CDS has evolved and grown in the past few years, to the point where it has become a destination for families, staff and educators alike. Its reputation for producing successful graduates speaks for itself. What may not be obvious are the intangibles that make its family of students amazing individuals.

CDS has found the perfect ingredients to cultivate a comprehensive learning environment. The reality of private schools is they are expensive, and cost-prohibitive for some.

To lessen the burden, and open the doors to some great individuals, CDS is pleased to present the York Scholarship Bursary. Made possible by a generous, anonymous donor, the bursary will be awarded to three incoming Grade 9/10 students for the 2018-2019 academic year. This award would provide 65% of tuition and fees for the duration of the students' high school career.

Brent Johnston, executive director of advancement, is ecstatic about this scholarship and the fact this family thinks so highly of CDS that it would make such a contribution. True philanthropy such as this is special, he said. It's also a reflection of the "partnership" that is the mantra of this non-profit institution.

David Huckvale, director of admission and university placement, is also excited about welcoming some new Grade 9 students via this bursary. CDS



The smiles on every student's face reflect the school's motto of "education with balance".

cater to students from JK to Grade 12, but many make the leap to the private school setting in Grade 9.

The criteria for the bursary is partly based on financial need, but CDS loves to embrace the curious ones, those who are interested in exploring their full potential and take it to the next level.

The admission and bursary criteria have been well aligned to reflect the unique atmosphere at CDS. There's almost a contagious passion for all kinds of learning, not just academia. CDS boasts a broad range of complementary activities. While these would be deemed "extra-curricular" elsewhere,

at CDS, they're really part of the daily schedule. That's the magic that makes this place so attractive.

Huckvale said the bursary also supports some of the extra costs for these additional activities, activities that go a long way to helping students in their post-secondary pursuits. Everything from athletics and arts to adventures outside the classroom encourage students to push their personal envelopes. The school's 100-acre property is an oasis that accommodates a wide variety of unique activities.

"We want them (students) to come here and thrive, and take full advantage of what CDS offers," he said.

The impact of this "education with balance," doesn't disappear when a student graduates. It lingers through university and hopefully stays with them for their entire lives. "It's immensely helpful in their careers," Johnston said.

This broadness of school offerings adds another layer to education.

The York bursary expands on the fundamentals of the existing Eberts endowment fund. Johnston couldn't say enough about the new bursary and its potential impact.

"Gifts of this magnitude have a profound affect on our school and our students," he said.

The passion and commitment that exudes from CDS staff and students is no accident. The roots, and community feel, date back to the founding families and to the historic importance of the Eversley Schoolhouse, built on the property in 1883.

This age-old sense of community is not only part of the school's foundation, but remains a vital factor to this day. Engaging students and families is one of its *raison d'être*.

It may sound like a sales pitch or line from a recruitment brochure. But in this case, it's all true. Huckvale points out that on a daily basis, CDS students comment about the "feel" of the school.

It's a welcoming community, Johnston added, noting every student is welcomed into the fold with open arms. Everyone shares the philosophy of integration and support. It's genuine.

Both Huckvale and Johnston exude this passion in almost epic proportions.

The "magic" of this bursary could serve as a model for the future. In this form, philanthropists can witness their money doing a world of good, making an incredible impact on the lives of future leaders.

Huckvale points out at CDS, it's not a race to academic grades, rather the emphasis is on creating well rounded graduates, complete with a myriad of social skills.

This is evident among CDS grads, many of whom stay connected with the school and its alumni organization.

The York Scholarship Bursary will provide students with experiences that last a lifetime. How can you put a price on that?

For more about The Country Day School, or the York Bursary, visit www.cds.on.ca



This renewable bursary will provide 65% of tuition and fees to three Grade 9/10 students.

Located at:

13415 Dufferin St., King, ON L7B 1K5

Contact us at:

T: 905 833 1972 www.cds.on.ca

The Country Day School offers JK-12 in a co-ed, non-denominational environment located on 100 beautiful acres in King.



CDS

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EDUCATION WITH BALANCE