

Our Readers Write

Quebec separation would be a catastrophic

Dear editor:

You can paraphrase Shakespeare until monkeys drop dead of writer's block, but that doesn't mean you have anything valid to say about the Quebec Referendum.

The point of Wednesday's editorial seemed to be that you're sick of hearing about it. I would offer that you've never really listened — though you have, inadvertently, clarified the sovereigntist argument.

You argue that English Canada has "accommodated" Quebec's call for distinct status by citing national bilingualism. A cursory glance at the Bill of Rights should be enough to convince you the two are completely unrelated. It says Canada is bilingual. It doesn't say Quebec is distinct.

After Meech and Charlottetown, I'm left with a nagging suspicion that the

Constitution figures in somewhere. Only the grandest stretch of the imagination would find national bilingualism to be the same as provincial distinction, but it would also find Bill 101 to be a good idea.

Your arguments are political, aren't they? Then why shouldn't a Yes vote presage negotiations? Is the FLQ holding someone hostage?

You say you value Quebec contributions to our culture, but you're pretty quick to dismiss them. Allow me to supplement your hasty little point off the top of my head. 1. More than half of our military is French. 2. The only North American to be sainted was a Quebec nun. 3. Many of us feel U2 was better with Daniel Lanois producing.

This may come as a surprise to your Aislin (4.) wannabe, but I care. Many do. A Yes vote will be socially

catastrophic in ways I don't even feel comfortable to illustrate. You don't care, you're quite comfortable with that. Yes and No; black and white; us and them.

My point is, we're not so different when you put it into perspective. This is, after all, new business. One thing the French and English have in common is that our survival on this continent is largely owing to its original inhabitants. This is old business. Their customs, religion, and law is so vastly different from our own we can't even pretend to understand.

Have we "accommodated" them? Not in any fashion that would warrant a four star rating.

It would be nice if we could make Expo seem like a picnic, instead of Oka.

Will we talk? Only if we listen.

Kyle Fitzsimmons

Jumbo Video supports Parent-Child Centre

Dear editor:

Thank you Jumbo Video! The Georgetown Parent-Child Centre would like to thank MR. and Mrs. Vince Vani and Jumbo Video for their invitation to participate in Jumbo's grand opening on September 30.

The sale of hot dogs and pop raised \$350 for the centre. Jumbo Video provided all the

essentials and we provided the barbecue and the person power.

In these days of provincial funding cuts and the family and corporate dollar facing increasing demands from various organizations, charitable institutions and everyday living, it was a generous contribution by the Vanis.

Welcome to Georgetown, Jumbo Video.

Holly Seanor
Fundraising chairperson
Georgetown Parent-Child Centre

Letters are welcome

We welcome Letters to the Editor; each must be accompanied by a signature, telephone number and address before being published. Please keep letters brief.

TOP FUND COMPANY ARRIVES IN GEORGETOWN!

ROBERTA COLABUFALO
(AN INDEPENDENT FINANCIAL ADVISOR WITH AIC SECURITIES)

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Steve Rasmussen of:
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THURSDAY, NOV. 9, 1995
7:30 p.m.
North Halton Golf & C.C.
363 Maple Avenue West
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A \$20 Gift Certificate goes to Donna Olson for submitting his Recipe.

Product of USA #1

Head Lettuce

79¢

ea.



RECIPE OF THE MONTH

CARROT, CAULIFLOWER AND BROCCOLI MEDLEY

- | | |
|---|--|
| 8 carrots, peeled and sliced (about 4 cups) | 1/4 teaspoon Dijon-type mustard |
| 1 very small head cauliflower broken into flowerettes | 1-1/4 cups shredded cheese (Swiss, Cheddar or the type you like) |
| 2 cups broccoli broken into flowerettes | 2 green onions (sliced) |
| 2 tablespoons butter | 1 cup chicken broth |
| 2 tablespoons flour | 1/2 cup milk |

Cut carrots into 1/4 inch thick diagonal slices. Add carrots, cauliflower and broccoli to boiling salted water. Cook about 5 minutes, until barely tender. Plunge into cold water. Drain. In a large pan, melt butter over medium heat. Stir in flour and mustard and cook until bubbly. Remove from heat. Gradually stir in chicken broth and milk. Cook stirring until thickened. Gradually add 1 cup cheese, stirring until melted. Combine vegetables and sauce in a 2 quart casserole. Sprinkle with remaining cheese. Bake uncovered at 350°F for 15 minutes. Garnish with green onions. Can be made a day ahead. Be sure to refrigerate. If chilled bake for 35 minutes.

White Ontario #1

Mushrooms

\$1.89

lb.



Ontario #1

Broccoli

69¢

a bunch

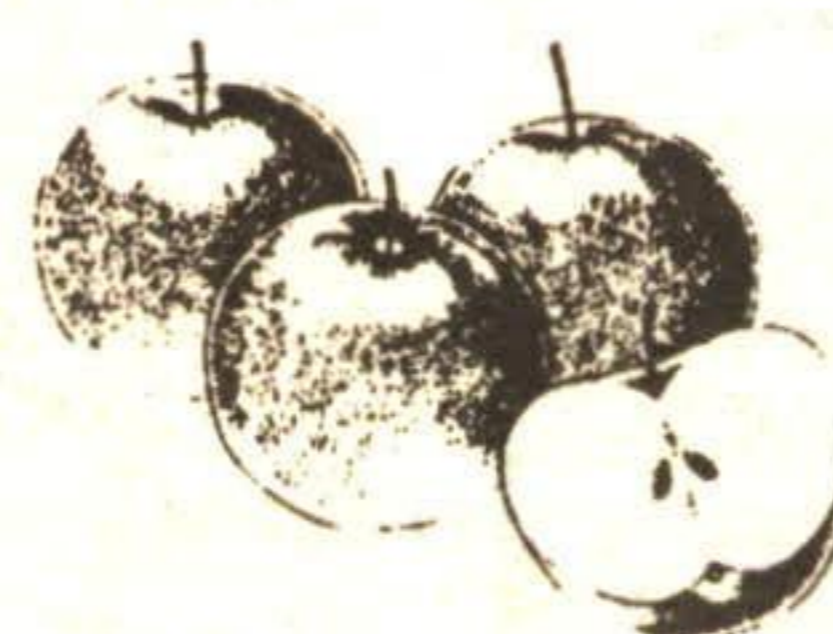


Fancy

McIntosh Apples

59¢

a lb.



Ontario #1

Cooking Onions

49¢

2 lb. bag

*We reserve the right to limit quantities.