

## OUR MARINATED FLANK STEAKS

In these days of unpredictable weather, it's good to buy with versatility in mind. Our flank steaks are such an item. Cooked indoor or outdoors they're just the best! How do you do them in your oven? Bake them at 375° - 400°F for 15-18 minutes on your broiler pan.

Serving suggestions:  
We like it with Jardine's Margarita Barbeque Sauce on the side!  
Reg. \$6.99 lb.

**25% OFF THIS WEEK**

## OUR WARM SMOKED FRESH ATLANTIC SALMON

At the Grocer, we use farmed Bay of Fundy salmon exclusively. Why? Because it arrives at our doorstep much fresher than any other salmon available. This means peak flavour - and more menu-planning leeway.

We also use this salmon to make our incredibly popular warm-smoked deli salmon. We completely debone and trim these fish, cut them into chunks and season them to cure. They are then smoked over warm oak coals so they cook while they smoke (unlike traditional thinly-sliced cold-smoked salmon).

The result is a flaky, moist and truly delicious treat which is best served at room temperature. It's very popular, so hurry down!

Reg. \$3.99/100g

**1/3 OFF THIS WEEK**

## MARINATED BONELESS CHICKEN BREASTS

In our store we sell only free-range chickens. They have an edge in flavour because they run loose and eat what they want. They are processed in a more time-consuming (and expensive) manner in order that this flavour advantage is maintained.

So what do you get when you start with the best chicken and then add one of our superlative homemade marinades? ... a thrill from the grill!

Available in Teriyaki, Texan, Margarita, BBO, Zesty Lemon.  
Reg. \$9.95 lb.

**25% OFF THIS WEEK**

## BRATWURST SAUSAGES

This folks is my favourite sausage. It's wonderful flavour comes from a perfectly blended group of seasonings consisting of marjoram, mace, coriander, nutmeg, salt, pepper and garlic. Add to this some beer and there you have it - a thrill from the grill.

Reg. \$3.99 lb.

**1/3 OFF THIS WEEK**

## MULTI-BLOOM HYDRANGEAS

We have a great supply of pink 5 or 6 bloom Hydrangeas. They are easy to care for and add a great deal of colour to any room.

**12<sup>95</sup> each**

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 28

Hours:

Mon. - Thurs. 9:00 - 7:00 Fri. 9:00 - 8:00 Sat. 9:00 - 6:00 Sun. 10:00 - 5:00

548 Carlton Road, Unionville

940-1770

**the VILLAGE GROCER**  
QUALITY FOODS

## BARTLETT PEARS

When it's early spring here, it's late summer somewhere else - in this case, Argentina. It's Bartlett Pear season and they "Eat like candy" to quote my pear salesman at the produce market. The trick to buying these is to pick them at various stages of ripeness so that, as they progressively ripen - you have an uninterrupted supply of "candy". Enjoy them.

**99¢ lb.**

## FLORIDA GRAPEFRUITS

These are sweet ruby red grapefruits. Size 48's (medium) and they're great

**4 for 1<sup>00</sup>**

## BANANAS

These are premium number one Dole, Delmonte or Chiquita

**39¢ lb.**

## WHY SHOULD YOU BUY OUR HAM?

To many people, ham is ham - if you've tried one, you've tried them all. That is unless you are old enough to remember what ham was originally like before machines intervened. Machines? Yes, that's right. Nowadays, almost all hams (including spiral honey baked hams) are put through a process called 'tumbling'. It's like a giant dryer, except the opposite is the result. This machine boosts 'yield' which means hams grow in weight during this process - just read the 'protein added' part of the label to find out how much it has naturally 'grown'. The good part (for the manufacturer) is that (a) you have more ham to sell because they've all 'grown' and (b) all the little bits of pork can be put through this process as well because it glues it all together in the shape of a ham (\$1.99 lb. supermarket ham). The bad part (for the customer) is that gone for good is the texture, tenderness and flavour that made ham famous in the first place. At our store, we make ham in the time honoured, pre-mechanical way - by hand. Come pay us a visit - we'll restore your faith in ham!

Oven-Roasted Maple Sugar Hams - Boneless, whole or half - **5<sup>95</sup> LB.**

Hardwood Smoked Black Forest Hams - Boneless, whole or half - **5<sup>95</sup> LB.**

Traditional Smoked Easter Hams - Bone in, whole or half - **2<sup>49</sup> LB.**

It's best to order early

940-0655

### POLICE

## Race to park car ends in beating

BY KATHLEEN GRIFFIN  
STAFF WRITER

You've heard of road rage - this is parking lot rage.

A fight over a parking space at Market Village has ended in assault charges being laid against a Markham man and his 15-year-old son.

Police said the argument started Sunday at about 4 p.m. after two drivers were vying for the same parking spot.

While one driver tried to turn into the space, a woman from another car got out to block his way.

The driver got out of his car and confronted the woman. When her husband and son saw this, they too got out of their car, police said.

The argument escalated and the 15-year-old grabbed the other driver from behind and held him as his dad punched him in the head, police said.

The victim, a 43-year-old Scarborough man, suffered minor injuries to his head and face and was treated by ambulance personnel at the scene.

Both the 48-year-old man and his son are charged with one count of assault.

"When you imagine the legal costs to fight this charge, the potential for injury and the embarrassment of it, it's just not worth it," Const. Ben Eng said. "Find another parking space. The walk will do you good."

## Crime fighters tackle racism

A new joint-forces council to combat racism was announced yesterday, with York Regional Police taking a leading role.

Dubbed COPAR (Council of Police Against Racism), the organization will create an information-sharing network between forces to aid in the fight against racism.

The Ontario Provincial Police, Toronto Police and the Royal Canadian Mounted Police are participating in the project, launched yesterday at Pearson International Airport.

More than 30 uniformed officers greeted arriving airline passengers with Canadian flags and pins and their anti-racism message.

"Because we are at the forefront, police especially should be consistent in their message - we are as intolerant to racism as every citizen should be," said York Region Const. Ben Eng.

The announcement was planned to coincide with the International Day for the Elimination of Racial Discrimination, which was Sunday.

The organization will share information on race-related incidents, from graffiti to hate crimes, Eng said.

Eventually, the unit's officers may be used as consultants by forces policing diverse communities.

"We fight crime using the joint-forces approach, we can fight racism that way too," Eng said.