

Strip club's liquor licence suspension upheld

BY CHRISTOPHER DOURIS
Staff Writer

A Divisional Court judge blasted the operators of Bunnies as he upheld a suspension of the Markham strip club's liquor licence.

Mr. Justice J.G. O'Driscoll turned down an application by club lawyer Brian Greenspan to stay an interim licence suspension imposed last week by the alcohol and gaming commission. A hearing is to begin this afternoon to revoke the licence permanently. In a decision handed down Monday, O'Driscoll states: "At Bunnies, besides the alleged breaches of the Criminal Code, we have licensees (the 'one out front' and the real licensee in behind) who are out of control, who refuse to obey the applicable laws. Regardless of the law, they always want to do it my way. In short, people who refuse to obey and respect the rule of law. That is a form of anarchy."

O'Driscoll noted the similarities between Bunnies' appeal and one launched by Richmond Hill's Fantasia strip club when its liquor licence was revoked in June 1994. The gaming commission found that Bunnies and Fantasia are both controlled by Riccardo DiGiuseppe, who is currently facing prostitution-related and proceeds of crime charges.

"Tersely stated, we are satisfied that the materials filed establish to a high degree of probability that Bunnies is operated with the advantage of a liquor licence as an ongoing brothel of significance," the commission's decision states.

"The panel finds that it so operates under the control of Riccardo DiGiuseppe through an elaborate, but ultimately transparent, scheme of operating liquor licensed premises such as Bunnies, Goddess, Regency Hotel and Ardy's, by having the three husbands of his two daughters and a niece hold those licences, or own the building of the licensed premises through numbered Ontario corporations," the decision said.

"This commission does not licence brothels, and in its obligation to protect the public interest, it does not countenance the continued involvement of the ungovernable," the panel said.

"It would not only be in error and contrary to the public interest" to grant a stay of the licence suspension, O'Driscoll said, "but such an order would, in my view, bring the administration of justice into disrepute. To grant the order sought would be tantamount to posting a notice at the entrance to Bunnies stating: 'This licensed lounge is operating with Court approval.' Is there any judge who would not (recoil) from having her/his name on such a notice?"

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One of the reasons that our store is a popular spot to buy meat is that we've developed quite a few unique items which are seasoned and ready to cook. Our Flank Steaks are such an item.

In the cooler weather they can be baked (15 - 17 min. @ 375°F) or if it doesn't snow, they can be barbecued for 6 - 7 min. each side.

They usually serve 3-4
Reg Price 6.99 lb.

25% OFF

THIS WEEK

BANANAS

Do you ever wonder what the difference is between #1 and #2 bananas? Sometimes it's difficult to tell, but what to look for in #1's is: (a) an absence of scarring and bruising (b) plump fruit, usually longer in shape and (c) consistent size from banana to banana. The labels to look for are Chiquita, Dole and Del Monte. Any other labels are considered #2's which may be just as good one week, but not on a consistent basis.

We pay extra to get #1's only - and this week we have especially good DelMontes and Chiquitas.

29¢

LB.

A SQUARE DEAL!

The complete range of our dessert squares - including all of our brownies, are on sale this week. They're great to eat as they are or to cut in smaller portions as after-dinner sweets. I've made a study of these and I've found they're more enjoyable when (a) you eat them in private (no sharing or guilt) (b) you eat them at room temperature and (c) you have a few extras in reserve.

Reg. 1.99 each

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THIS WEEK

OUR GINGERBREAD HOUSES

Don't forget to order your Gingerbread Houses. (The order cut-off date is December 7th.) They range in size and price from \$30 to \$50.

AVAILABLE

SOON!

This year we'll have Doreen's light and dark fruitcake available. It's absolutely full of fruit and it's aged a minimum of 8 weeks.

For you fruit cake connoisseurs, we have Doreen's premium dark fruitcake which has been gently soaked and AGED 1 YR! It's amazing!

Doreen's mincemeat will soon be available. It's made with the best stuff and lots of Bass Ale! Our traditional French-Canadian tourtières are now available.

8.99

lb.

10.99

lb.

ROASTED RED PEPPER DIP

Make your cracker happy - buy some of our Roasted Red Pepper Dip. Veggies will be happy too - and once you taste it you will be too!

Reg. 1.79/100g

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THIS WEEK

OUR TERIYAKI SALMON

We feature this Salmon fairly routinely because we think it's so good. We use fresh Atlantic Salmon fillets with the skin and ALL the little bones removed. We then marinate it in our homemade Teriyaki Sauce with Sherry and Ginger. We're asked often: what's the best way to cook it? To Bar-B-Que it, we do it right on the grill - be sure it's really clean and just rub a bit of oil on to be sure it won't stick. Use a spatula when you're turning the fish. How long? I usually time it. When the edges turn whitish and that whitish colour is about a quarter inch wide, I turn the Salmon and cook it one minute less than it took the first side - and that's usually 7 minutes and 6 minutes.

Reg. \$12.95 lb.

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THIS WEEK

WILD RICE

Wild rice goes back a long way in Canadian cooking. It was originally an Indian winter food because it presented no storage problems once it was fire-cured. It was as nutritious as can be (not a big concern back then) and its nutty rich flavour blended well with almost any fare.

We've come a long way, but the tradition of wild rice with autumn and winter cuisine lives on. Its flavour is a perfect complement to any roast pork or fowl dish. It can be formal - It can be laid back - It can be done ahead. It's amazing and don't forget, it's nutritious!

Extra-long grain, wild (not cultivated) from Manitoba.

Cooking instructions will be available

\$6.95

lb.

TERIYAKI SAUSAGES

A great dinner sausage, but that's not all! You can pan-fry or B.B.Q. these in the traditional way, but they're also really great cut into a stir fry. Very tasty stuff!

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THIS WEEK

OUR EXTRA-LEAN HAM KOLBASSA

Kolbassa is very much a common item nowadays - it's available almost anywhere and usually on special - so why buy ours?

A few reasons. Kolbassa is made of two parts; there's the leaner part and there's the "background" meat, usually bologna with a slightly stronger seasoning. When we make ours, the "lean" part is cubes of ham, totally trimmed - and lots of it. For the "background" meat we use our low-fat bologna with a ratio of 4 parts ham to 1 part bologna - unlike any others on the market. Add to this the traditional kolbassa taste (with lots of garlic) and a slow smoke over oak and there you have it: the meatiest, leanest and tastiest kolbassa you could imagine.

Regular 1.10/100g

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