

STUFFED PORK TENDERLOINS

A very popular item in our Meat Counter is our stuffed Pork Tenderloin. They're so easy to prepare - just roast them for 45 - 50 minutes in a 350° oven. What's the stuffing? It's our traditional sage and onion stuffing with some diced apricots and prunes added. How do we get the stuffing in without splitting them? That's a trade secret. No secret about how delicious they are though! Reg. \$8.95 lb.

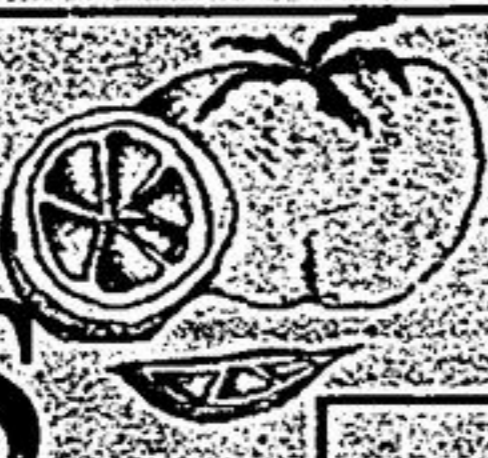
25% OFF THIS WEEK

PUMPKIN ~ SPICE ~ LOAVES

Cathy, my partner in this venture, always balks when I ask her to contribute some copy for our weekly ad - it's just not her shtick. However, she's been adamant about featuring our Pumpkin Spice Loaves - she loves them! (And they're just not my shtick). Here's what she wrote... "This is my favourite among all the loaves we make. Very moist, full of raisins and prunes, spiced to perfection and extremely popular with our customers. Prove Evan wrong and enjoy one of these this week!" Reg. \$3.99 ea. (Serves one partner)

1/3 OFF THIS WEEK

VINE TOMATOES



These are the best tomatoes that we sell. They have the just-picked summertime garden flavour because they are ripened on the plant - not picked green then artificially ripened. Why they usually cost more is that they are shipped from sunnier climates by air - it's what you have to do if you want flavour!

2.99 lb

OUR VEGETABLE LASAGNA

We make a number of versions of Lasagna, this one being really popular. It's made with bechamel sauce and a variety of roasted vegetables and, of course, cheese - lots of it. Reg. \$14.95 Serves 3-4

25% OFF THIS WEEK

CREAM OF MUSHROOM SOUP WITH BRANDY

Cooler nights call for a warm, hearty soup - and this one is full of heartiness. It's made with a variety of mushrooms, chicken stock, white wine, brandy, fresh herbs and a hint of cream and it's slow simmered to perfection. Reg. \$6.99 ea. Serving 3-4

25% OFF THIS WEEK

COMING NEXT WEEK

Last year a number of produce dealers at the Ontario Food Terminal and a number of buyers, including myself, participated in a ball hockey tournament to raise funds for the Canadian Cancer Society. While our team was unsuccessful in hockey (not entirely my fault) we were successful in raising a bit more than \$300,000.00. We'll be doing that again this year - and part of it was our 'We've Gone Bananas' deal that we ran last year. So see us for your bananas next week - all the money goes to the Canadian Cancer Society. Watch for it on Tuesday... and think bananas!

OUR WILD BLUEBERRY SAUSAGES

Originally when we made these and put them on sale, the response was so-so at best, until people tried one or two and returned for quantities - much to our surprise! We use pork, wild blueberries and a touch of maple syrup to make them - they're really good! Reg. \$3.99/lb.

1/3 OFF THIS WEEK

YOU COULD WIN

You could win a **FREE** customized participation cooking class for you and 5 of your friends or co-workers. It's with one of our long-time customers, Ann Apps School of Cooking. Classes are taught in the comfort of your home or workplace. Fill out an entry at our store and you could win. Draw to take place on April 22nd. It's a neat prize! P.S. Brochures for her courses are available in store too.

OUR BANANA BREAD

You can't make banana bread from a green banana. They've got to have spots and this week we've got a lot with spots. We'll have these on sale as well as our pumpkin spice loaves. We're just loafing this week! Reg. \$2.99 lb.

1/3 OFF THIS WEEK

FRESH ASPARAGUS

We sell lots of fresh asparagus because (a) we always buy the very best quality available (b) we take lots of care in handling it which translates into the best eating enjoyment, and (c) we charge a fair price.

1.99 lb.

INDIAN RIVER GRAPEFRUITS

We have a good supply of these Indian River Pink Grapefruits in a '32' size which is nice and large. Full of juice and as sweet as grapefruits get!

2 for 1.00

HYDRANGEAS

Our supply of huge hydrangeas will be thin for about two more weeks - so if you're looking for them, watch this space and I'll let you know when they'll be here. Meanwhile, we have a good supply of 5' bloom plants in pink (blue next week), and they're a good size and full of colour. **14.95 ea.**

Paramedics battle health ministry over new training

BY LISA QUEEN
Staff Writer

Two residents suffering from cardiac arrest and diabetic shock were the first in York Region to receive advanced life-saving care from paramedics last week.

But the good news is tainted for York's emergency medical service (EMS) personnel, who are facing yet another battle with Ministry of Health officials.

As of March 20, the region can boast of having one ambulance staffed by paramedics trained in advanced life-saving techniques.

Although the ambulance is centred in busy Richmond Hill, it can be farmed out to other parts of the region when needed.

According to York EMS general manager Tony Di Monte, the upgraded paramedics administered intravenous drugs to the cardiac arrest and diabetic shock patients.

That's something ambulance personnel with basic training aren't allowed to do. Before last week, York was the only region in the Greater Toronto Area whose ambulance attendants didn't have some level of enhanced life-saving training.

"Obviously, we're having success and, even in this short time, we've made a difference," Di Monte told the region's health committee.

When the region agreed last March to take over ambulance operations, councillors made a commitment to train at least half of the 189 paramedics in advanced life-saving skills over four years.

Paramedic Lorne Cowx said ambulance attendants were enthusiastic about beginning their training in January when York officially assumed ambulance operations.

But although the region had a company lined up to train paramedics, the ministry changed the rules at the last minute.

Now, paramedics must take their course through the Michener Institute for Applied Health Sciences in Toronto or through an accredited college or university.

But no college or university teaches advanced life-saving skills.

And Michener is fully booked because more ambulance operators are training their paramedics in advanced skills.

"It has nothing to do with (York's) EMS team. They're just as frustrated as us at our base hospital," Cowx said.

"It puts everything back. It's not hugely wrong, but it's not as picture perfect as we thought it would be."

NO NEED FOR ROADBLOCK

Cowx said the setback means York residents still aren't receiving the best possible care in an emergency.

Ministry spokesperson Dan Strasbourg could not be reached for comment.

While Cowx understands why the ministry needs to ensure paramedics receive proper training, he said there's no need for the roadblock.

"We all need checks and balances, but I would expect the region is more than capable of making sure there are checks and balances here."

Brad Meekin, York's EMS director of operations, is also frustrated by the ministry.

"There always seems to be these processes or regulations where they want us to slow the process. From our perspective, we want to get in and get the job done," he said.

"On so many issues, they are holding the cards. Meekin speculated the ministry is tying York's progress in red tape because regional officials are challenging the province over ambulance care."

"We seem to be challenging them much more (than the six operators who provided ambulance care in York in the past), he said.

"I don't think they're used to that relationship. They (former operators) were 100-per-cent funded by the ministry, so they had to toe the line. Now that we pay 50-50, we want to set the standards."

York officials have been fighting with the ministry over issues related to ambulances, including funding, the state of the ambulance fleet they inherited and securing approval for advanced life-saving training.

Meekin said the region is still pressuring the province to help pay for upgrading paramedics' skills.

But four months ago, Strasbourg said the region shouldn't expect the province to contribute.

"We're talking about career development here," he said.

"That is something that the municipality would pay or the paramedic would pay as an investment in his career or her career."

the **VILLAGE GROCER**
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Hours:

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