

# Post-terrorism pendulum keeps us off-guard

Depression is part of the fallout from the worst terrorist attack in the history of North America.

A black cloud has hung over us since the Sept. 11 terrorist strikes on the World Trade Center and the Pentagon.

It's played havoc with our sense of security. After all, in North America war has always been somewhere else. It's never us. It's never now.

Taking care of business isn't easy when the pendulum swings at us.

Often, we're quick to ask, "What's the point?" Then we find a reason to move forward.

Sometimes, we forget and start complaining about some silly thing.

The next minute, we remember close to 7,000 dead people in New York, Washington and Pennsylvania.

We feel guilty, helpless and afraid.

Then the pendulum swings again and we go on with our lives.

A few days ago when my pendulum was swinging, an item in the Whitchurch-Stouffville council agenda caught my eye.

My focus shifted from the pendulum war to the news at home.

Like the rest of the continent, towns in York Region are picking themselves up and carrying on with the business of day-to-day living.

While a world-wide hunt is on for the worst terrorist the world has ever known, Whitchurch-Stouffville council is being asked to introduce a complete hunting ban.

A public meeting to discuss the notion will be held on October 16.

The critical item isn't the call for a hunting ban. Rather, it's the public meeting.

People living across North America have the right to come forward and voice their opinion about anything they wish.

This time it happens to be a proposed hunting ban. The move isn't radical. Markham and Newmarket banned hunting a while ago.

In North America, the right of public assembly has been ours for many years. It's no big deal.

We take our beloved democracy for granted. We forget people in other lands



Joan Ransberry

have long lost the right to assemble and to speak out. Freedom is so foreign to places like Afghanistan.

Music has played an integral part in the history of that troubled nation. However, Taliban rules won't allow music at weddings.

If the law is violated, the father of the bride is arrested.

It sounds so foreign. Yet it appears this repressive and terrible regime has reached out and touched us.

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Until two weeks ago, few of us knew anything about the Taliban or its hold on the people of Afghanistan. Meanwhile, Osama bin Laden was hardly a household name.

Now, the prime suspect of terrorism is the talk of the continent.

The pendulum swings again. I support a call to further regulate the discharge of firearms within the boundaries of my municipality.

Someday, I hope to see a Canada-wide ban on all guns.

More important, let's work towards protecting our democracy.

Let's make sure we always have the right to assembly and to voice our individual opinions on any issues.

Five years ago, Whitchurch-Stouffville slapped a hunting ban on urban lands when a pregnant woman living on Elm Road in urban Stouffville reported that a bullet struck her front door while she and her toddler were sitting outside on the step.

The woman knew the bullet came from a hunter's gun.

If this had been New York or Washington, the woman might wonder: Is it a terrorist?

## FREE-RANGE TURKEYS

For the past number of years whenever turkey-time came, we simply reached into our cupboard and pulled out our "Turkeys are Us" ad, dusted it off and ran it a few times in the Economist.

Our customers had become so used to it that when they saw it, they didn't read it anymore.

They just saw the picture of turkey Al and Mike the Knife and phoned for a turkey.

Alas, things change, and so does our clientele. With so many new people who have moved into our area, our turkey story needs to be retold.

We sell only free-range turkeys - they run loose and eat what they want (lots of grain). Add to this a gentler defeathering process which leaves more of the natural flavour (and the odd feather) with the turkey and you'll have a turkey that exceeds your expectations - unless of course you've dined on one of ours before.

Our turkeys are very moist (without the artificial help that a Butterball receives), very tender and flavourful and they cook a little quicker than most.

So, order one of our old-fashioned turkeys. They range in size from 14 - 20 lbs. and from 22 - 26 lbs.

Ready to roast, they're...  
Call 940-0655.

**2.59**  
lb.

## GOING TO THE FAIR? GOING GOURDS

You can't have fun on an empty stomach! Visit the Rotary Club booth for our pea-meal back bacon, our burgers and our Oktoberfest sausages.

### OOPS!

We sold out of our Smoked Pork Hocks early last week. We'll have more ready this week, beginning on Friday. Same deal as last week!

Have Fun!

These are the things to have if you're doing a bit of Autumn decorating or making an attractive table presentation. They come in the most interesting shapes, colours, and sizes. Mix and Match!

**9¢**  
each

## OUR Macaroons!

These are made with lots of shredded coconut and condensed milk, and if you know me you'd know, they're dipped in great chocolate. I coaxed Jaana into making lots of these this week, so grab one now - it may not happen again!

We've also made the smaller size in the package, and both will be on sale.

The larger are regularly \$1.99 ea. (more than a mouthful) and the packs are regularly \$5.99 ea.

**1/3**  
OFF THIS WEEK

## DOREEN'S TOMATO BASIL SOUP

This is fresh tomato soup at its finest. Doreen (Deenie to us) uses the local field tomatoes, freshly made chicken stock, fresh local basil, the right seasoning and lots of doting. You'll love the result!

Reg. \$4.99  
Serves 3-4

**25%**  
OFF THIS WEEK

## BONELESS SIRLOIN STEAKS

These are either Grade AAA or Canada Prime. Sirloin is not the most tender cut, but it certainly has a following - especially for the flavour.

There is not an endless supply, so when they're gone, they're gone!

**5.95**  
lb.

Traditional Bone-In Hams - Whole or half.....**2.49**

It's best to order early  
**940-0655**

## 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 the process - just read the 'protein added' part of the label to find out how much it has 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!

## CABBAGES FREE

Cabbages? Sure, to go with the Corned Beef... and it gets better. They're free this week when you buy a piece of our centre-cut Corned Beef Brisket (2 lb. minimum)

## JUST ARRIVED

Abbate Pears are now here. These have a slightly russet finish, taste something like a Bose, are huge and are sweet.

Oven-Roasted Maple Sugar Hams - Boneless, whole or half.....**5.95**  
Hardwood Smoked Black Forest Hams - Boneless, whole or half.....**5.95**



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 30<sup>TH</sup>

Hours:  
Mon. 11:00-7:00 - Tues. 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

## QUEEN ELIZABETH CAKE

This recipe is from Doreen's archives. It's an old-fashioned recipe that has been a favourite in many a family.

It's a moist, lightly-spiced cake using some pecans and dates - topped with a mixture of brown sugar, cream, butter and coconut.

Definitely fit for a queen.

Small \$12.95 ea. and

Large \$17.95 ea.

**25%**  
OFF THIS WEEK

## SMOKED RAINBOW TROUT

I've always loved the taste of Smoked Trout at room temperature. It's a wonderfully mellow and long flavour that goes with just about anything - and that includes a good chilled white wine.

We slow-smoke these fish over oak, just like our salmon. These trout are whole, some are a bit larger than others but they generally start at one pound size.

Try one this week for lunch or as an appetizer - and don't forget the Chardonnay!

**4.99**  
ea.

## OUR CORNED BEEF

Corned beef? It must be autumn. There's no better time to enjoy this cool weather dish than now. We make our corned beef here - we use centre-cut only brisket points. We trim them lean and cure them in a savoury brine with an edge of nutmeg and allspice. It's a slice of old-fashioned heaven - but that's not all. Not only have we reduced our price this week, we'll give you the recipe for corned beef n' cabbage - and we'll give you the cabbage free! (Minimum 2 lb piece) Reg. \$4.99/lb.

**3.99**  
lb.