



Joan Ransberry

Peace of mind comes with new safety village

Thanks to a safety-village, my 12-year old twin granddaughters are street smart.

Because Nina and Ashley have benefited from a community safety village, I know the one to be built at Bruce's Mill Conservation Area will be worth every penny.

For the record, the York Region village will cost 3,500,000 pennies or \$3.5 million.

Safety villages are tried and true. A similar village is up and running in Whitby. It's successful. Whitby's safety village works. My granddaughters are graduates of Whitby's safety village. My twins know the rules of the road. They know both fire safety and water safety. The twins know how to stay alive in and out of their home. Thanks to the combined teaching of their parents, their school and the safety village, Nina and Ashley have the edge: The twins have a better than good chance of surviving if they face a life-threatening situation. As a grandmother, I get a bonus: I get peace of mind. Believe me, it's worth more than \$3.5 million.

Here in York Region, safety village officials have managed to snag former Toronto Maple Leaf Wendel Clark as their honorary chairperson. The hockey player, who once lived in Whitchurch-Stouffville, is an excellent catch. He'll help boost the much-needed fundraising efforts.

York Region's safety village will offer programs for children and adults, including seniors. Since the village is designed for people from womb to tomb, all bases are covered.

The Community Safety Village of York Region, complete with 10-foot-tall buildings, will include a burning house, roadways, traffic lights and street signs as well as a network of streets. Children can travel using bikes and motorized cars to learn the rules of the road.

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The village will be reproduced to scale from architectural features found in rural and urban Ontario communities. Of course, the streets will feature most situations found in a normal community such as railway crossings, school bus zones, one-way streets, traffic signals and pedestrian crossings.

Groundwork will get underway this spring, while the plan calls for the village to open in 2003. At least 25,000 children are expected to visit the village in its first year.

Located on Stouffville Road, Bruce's Mill is in an ideal spot. The safety village will take up about seven acres, making it one of the largest safety villages in North America. And, since the village will be constructed in a conservation area, organizers will be able to take advantage of the immediate surroundings. The environment will be an important part of it. As well as learning to keep from getting hurt, the children will be able to embrace nature.

In addition to having police teach safety, the region's fire departments will be very active in the village teaching fire prevention and fire escape. Children will be taught how to best get out of a burning house. And, to make sure all dangers are covered, water safety will be on the safety village's agenda.

Highlights in the village include a miniature town hall, a railway station, a school, shops, electric cars, a police station, a fire hall, a library, a post office and an auditorium.

Students will start their day in the village classroom by taking a lesson in traffic, bicycle and pedestrian safety.

Every once in a while, something very good crosses our path. When it does, it needs to be acknowledged. Such is the case of the safety village. My hat goes off to all the people involved in bringing the safety village to York Region. It will touch my family once again. I have a 13-year-old grandson. He will be one of the thousands of York Region students to visit the new safety village when it opens at Bruce's Mill. I'll take this opportunity now to thank the village officials for the peace of mind linked to what my grandson will learn.

OUR PEAMEAL BACON

We sell a lot of this bacon because a) we use centre-cuts only - no ends b) we use a low-salt cure c) we trim it lean so that there's next to no fat d) we don't pump it with brine to the extent that it becomes watery (a common practice with peameal) and e) we don't 'extend' the product (as I see that many others do when you see on the package label "12% protein added"). What that means is that the weight ends up being 12% more than when they started. This is accomplished by using 'tumbling machines' which increase product yield (read: more profit) at the expense of product quality. It's what we don't do that makes our bacon so good! So if peameal is on your menu this week, get your knives out, sharpen them up and come and see us, cause your peameal deal is back!

By the piece
Reg. \$4.99 lb.
P.S. if your knife is really dull, bring it too. We'll sharpen it!

2⁹⁹ lb.

GRAPE TOMATOES

These little tomatoes come in an overfilled pint pack. They have great flavour and they'll kick any salad up a notch!

1⁹⁹ ea.

OUR BUTTER TARTS

We've made these for as long as I can remember. It's Doreen's recipe for the pastry and filling - and they're a bit runny, as they should be. They're really good.

Reg. \$4.99/6 pack

1/3 OFF

SPICY FETA SPREAD

This is a great dip for biscuits or veggies or even chips. It's made with - you guessed it - feta, roasted red peppers, and an assortment of herbs and spices.

Reg. \$1.99/100g

25% OFF THIS WEEK

PINK LADY APPLES

These are a great apple. Similar in crispness and sweetness to a Fuji - but a bit more succulent in texture and flavour. These are a medium size (100's) and look like the perfect snack to me.

From Washington

99¢ lb.

CHORIZO SAUSAGES

These are a sausage with a following. They're great grilled on a plate or a bun - or - included in a casserole or stir-fry dish. They have a mouthful of flavour and enough spark to be noticed.

Reg. 3.99 lb.

25% OFF THIS WEEK

CHICKEN BUNDLES

This is a chicken dinner par excellence. We begin with our chicken thighs, we bone them, flatten them and stuff them with a muesli and rice mixture, roast them and finally drizzle a white wine sauce over. Sound good? You bet.

Just heat and serve.
Reg. \$13.95 ea.
Serves 3

25% OFF THIS WEEK

THOMPSON SEEDLESS

GRAPES

These come from a slightly more southern region of Chile - and they're at their best. I

think grape connoisseurs are a patient lot (and that would include me) because you wait most of the season for the moment that they're at their best - and then you eat up all you can get. Since grapes are now readily available from both the northern and southern hemispheres, this moment now comes twice a year, thankfully.

From Chile

1⁹⁹ lb.

MINESTRONE SOUP

I used to think that the literal translation of "Minestrone" from Italian to English meant "everything but, and sometimes including, the kitchen sink". It's like you open your fridge and start creating. That thought returns to me as I'm watching them prepare this soup in our kitchen. It has a lot of different

ingredients - but they all lend a hand in the flavour - it's really delicious and it's low fat for sure.

Reg. \$5.49 ea.
Serves 3-4

25% OFF THIS WEEK

ALL OF OUR BANANA BREADS

We'll have all three of our delicious Banana Breads on sale this week.

We'll have our regular, our date, raisin and pecan and our chocolate banana breads.

They'll be marked down from the regular prices, which range from \$3.49-\$4.50 ea.

1/3 OFF THIS WEEK

FRESH CUT TULIPS

It's a sure sign of Spring when you see these. We have them in a variety of styles & colours - prices range

from **3⁴⁹** to **4⁹⁹** for a bunch of 5

Want a tip? Keep them in a cool spot overnight and they'll close somewhat - this will extend their life a few days more.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEBRUARY 17th

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

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the VILLAGE GROCER
QUALITY FOODS