

# There's a link between the dead of Dieppe and our comfortable beds

Nobody called to ask if I was making mention of this very special week.

Instead of pointing out that 60 years ago on Aug. 19, almost 1,000 Canadians died on foreign soil during a disastrous raid on Dieppe, readers stuck to their personal agendas. Gridlock on York Region's highways, future use of the old town hall in Whitchurch-Stouffville, the creeping threat (?) of West Nile virus, the Big Pipe in King Township, saving the Oak Ridges Moraine from sudden or not so sudden death, regional transit troubles, housing challenges, overall growth and restoring the health of Lake Simcoe.

While attending a Whitchurch-Stouffville council meeting Tuesday, I didn't give David Moyer my undivided attention. While Mr. Moyer made a pitch to turn the old town hall into some sort of a multi-purpose cultural facility, I studied an old photograph hanging on the wall of the council chambers.

It's a photograph of 21 First World War soldiers. They were Whitchurch-Stouffville's offering to that effort. They're young with farm-boy good looks. And they're very dead, all killed in action. Nobody ever stands before council and talks about them.

I have a question: If Pte. A.H. Brodie, killed June 16, 1917, Lieut H.B. Steckley, killed July 21, 1918 and Pte. R.C. Harman, killed Oct. 8, 1916, had not made the ultimate sacrifice, would residents be in a position to stand before council in 2002 and carry on about what's going to be done with some old building?

Had Pte. Elmer Winn of Stouffville not been shot down while flying over the English Channel in 1942, and had my uncle Pte. Alfred Allread of Newcastle not been killed in Italy in 1944, would people now be demanding speed bumps but rejecting a group home on their street?

Sorry folks, I can't rally to your cause this week. My heart is with the small group of Canadian veterans who gathered on the northern coast of France to commemorate the failed Allied assault on the Nazi-controlled European continent.

Dignitaries and veterans from Canada, France and Britain visited a cemetery where 707 of the 1,000 dead Canadians are buried. It's a sad week for a few Canadians. It should be a sad week for all Canadians.



Joan Ransberry

The raid on German fortifications on the Normandy coast — which preceded D-Day by two years — sent 6,000 men, 800 planes and 200 ships against the Nazis as a test run for a bigger invasion.

The plan was to test German defenses by invading Dieppe and then retreating to Britain. The plan backfired. The Germans were ready. They killed 1,400 soldiers, wounded 1,600 and took 2,000 prisoners.

Some called Dieppe a useless slaughter, suggesting it served no purpose whatsoever. Other war watchers said Dieppe helped bring the Allies success two years later. Who's to know?

I do know this: We should never forget a war. Nor should we downplay Dieppe. How can we forget the Canadians who were slaughtered on a beach like sitting ducks or those who escaped by the skin of their teeth or the many who were taken prisoner? The wars of yesterday and the wars of today are simply too costly to forget.

Dieppe was a battle that was lost in advance. If we let the horror of war slip away and not pass the human cost on to the next generation, we run the risk of putting a crack in the base of our democratic lifestyle. Freedom is put in jeopardy when we overlook the people who fought to protect it.

One of the most critical things I witness at local council meetings is how very much the elected and residents alike take democracy for granted. There is, indeed, a link between the dead soldiers on the wall and the right to stand and express oneself.

In order to be able to voice a complaint about a stop sign at the end of the street, a proposed townhouse development or a municipality growing to accommodate 50,000 people, you have to live in a democratic society.

Think about this: At times, democracy has been preserved by defending it. There is, indeed, a direct link between a dead soldier lying in the mud of Dieppe 60 years ago and your lying down in a cosy bed tonight.

## STUFFED PORK TENDERLOINS

These are a popular item from our meat counter because first, they're really delicious and second, they're so easy to prepare.

What's the stuffing? It's our homemade sage & onion stuffing with some dried apricots, apples and prune added.

How do you cook them? Simply roast them in a 350° oven for 45 to 50 minutes. (You can glaze them for the last 10 minutes with an apricot glaze if you wish).

How do we get the stuffing in without splitting them?

That's a trade secret! No secret about how delicious they are though.

Reg. \$9.95 lb.

**25%**  
OFF  
THIS  
WEEK

## OUR BLACK FOREST HAM

This is my favourite ham because I have a fond preference for that gentle smoked flavour that oak imparts. These are hand-made hams so they don't have that rubbery texture that protein added hams have, or they don't have that artificial casing to keep the protein in while they're being smoked.

Ours are the genuine old-fashioned article — made the way they used to be long before we even heard of black forest ham.

Reg. \$1.99 / 100 g  
at the Deli

**1/3**  
OFF  
THIS  
WEEK

## PEACHES & CREAM CORN

This is from the Welsh Brothers Farm in Scotland (Ontario) and it's the 'Gourmet Sweet' variety that we've had for a couple of weeks now.

\$1.99  
Doz.  
THIS  
WEEK

Our frozen dinner entree is our Vegetable Lasagna in the medium size. It's made with pasta, layers of roasted or sauteed vegetables, cheese and a bechamel sauce.

Really good!  
Reg. \$14.95

**25%**  
OFF  
THIS  
WEEK

## ANOTHER NEW SALAD!

Watch for a new pasta salad with Orzo on our Deli this week. It's the creation of my sister-in-law, Carol.

Really Good!

## WILD BLUEBERRY SAUSAGES

If you're wondering if the wild is about the berries or the sausages, you'd be right on both counts.

It's a great item.  
Reg. \$3.99 lb.

**25%**  
OFF  
THIS  
WEEK

## WILD BLUEBERRIES

We're very sorry that we ran out of these early last week. We'll honour our last week's special price of \$45.00, but there is a limited supply.

The early bird gets the berries!

## WHAT'S HAPPENIN'

## IN THE BAKERY?

Our bakery diva, Jaana, came up with this absolutely wonderful taste sensation when a customer asked her to create something using both chocolate and raspberry. All of you must know what a natural combination chocolate and raspberry are — and Jaana's taken it to new heights this week! It's a rich chocolate cake filled with a sinful raspberry mousse — to die for!

Reg. \$18.95 ea.  
Serves 6 - 8 p.

**\$5.00**  
OFF  
THIS  
WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY AUGUST 25<sup>th</sup>

Hours:

Mon. 10:00-5:00 ~ 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**

