

# MPP smart to help auto-buying consumers

I've owned seven cars in the past 40 years. I loved one, liked three, was indifferent to two and hated one.

I know very little about cars. I'm at the mercy of others when making a vehicle purchase, especially when buying used.

Because most of us know so little about the automotive world, my hat goes off to Oak Ridges MPP Frank Klees for trying to increase consumer protection for post-collision repairs.

For a good bit of time after the voters put Mr. Klees into office along with Mike Harris and his Common Sense Revolution, I figured we'd been getting poor leadership.

It's too common and it makes no sense. However, when electing the local member, the voters made the right choice — I like Frank Klees. He's an exceptionally good MPP.

While in the Legislature, Mr. Klees recently told fellow MPPs that the private members bill is about "improving highway safety," by making sure vehicles that have been damaged in collisions are properly repaired before they are driven again.

When I bought my first car, it had been in a wreck. However, I didn't need the government looking over my shoulder when I bought it. I had a mechanic uncle looking out for me.

During the early 1960s in small town Ontario, consumers weren't subjected to the dishonest practises seen today in automotive repair shops or on car lots. Forty years ago, you knew who you dealt with and you dealt with who you knew.

My mechanic uncle knew his trade inside out and backwards. Gilbert Allread was born with a wrench in his hand; he took pride in his work and regardless of time restraints and other pressures, safety was never compromised.

Uncle Gib earned a reputation for being one of the best mechanics around. He was also a good person.

Mr. Klees knows that today, mechanics like my late uncle are dwindling. So Ontario needs legislation to help protect people.

Mr. Klees' bill, the Collision Repair Standards Act received first reading in the Ontario Legislature recently. Second reading is expected later this year. The Liberals and the New Democrats should back Mr. Klees in approving this bill.

When I bought my first car, Uncle Gib made sure the



Joan Ransberry

vehicle his niece Joannie, her husband and baby would be riding in was safe.

Oh, how I loved that car. It was a two-toned green, two-door, 1953 Belair sports coupe. I purchased it in the summer of 1963, a year after I got married.

I'd paid for the wedding and had some money left. While I'd moved to a golf course home east of Newcastle with my husband, I left \$200 to draw interest in a savings account in the Orono branch of the Canadian Imperial Bank of Commerce.

I told no one — including my husband — about my nest egg.

When my baby boy arrived in the spring, I decided our little family needed a set of wheels. I told no one — including my husband — of my plan.

I called Uncle Gib and gave him the heads-up. He knew every car-hunting spot in Clark and Darlington Township.

A few days later, Uncle Gib called. He'd found me a \$170 gem: the Belair. It needed body work. The front end had been hit.

He'd also pick up a nearly new motor. The plan was to rebuild and install the motor, do the body work and in a few days, the Belair would be back on the road.

It would have to be in my husband's name. I was too young and too female to own anything serious.

Half of the cost of the car and the motor was a belated wedding gift from Uncle Gib. For the past three years, I'd baby-sat my uncle's son and never took a dime. Since we were family, money didn't cross hands.

I bought three months worth of collision insurance and still had \$9 left in my secret account.

Uncle Gib worked underneath the hood, my baby watched from his carrying seat while I washed, waxed and polished my new vehicle.

There I was: I had a husband to surprise, nearly \$10 left in the bank, a beautiful baby and a '53 sports coupe. What more could a 17-year-old girl want?

## WHAT'S FOR DINNER!

This week our dinner entrée is Chicken Supreme. What that is, according to my mother-in-law Doreen, is: "Lovely big chunks of chicken breast in a smooth, velvety white cream sauce with mushrooms. The chicken breasts are poached in white wine".

Pretty good dinner!  
Serves 3 - 4  
Reg. \$16.95 ea.

**25% OFF THIS WEEK**

## OKTOBERFEST SAUSAGES

This is my favourite sausage — and since we're making them for the Thornhill Village Festival, we thought that we'd make them for the store too. They're made with coarse-ground pork, marjoram, mace (an underrated spice), coriander and nutmeg, as well as others.

Reg. \$3.99 lb.  
Great with a glass of beer!

**25% OFF THIS WEEK**

## DOUBLE CHOCOLATE CAKES

This is for certified "chocoholics" only. What makes it "double", is that it's made using both the finest Dutch cocoa and chunks of dark and milk chocolate.

It's filled and glazed with a decadent chocolate ganache.

(Would it be a triple Chocolate Cake?)

You decide.  
Reg. \$13.95 & \$18.95

**1/3 OFF THIS WEEK**

## PUMPKIN PIE ALERT!

We'll be making a limited number of pumpkin pies this Friday and Saturday. If you crave one, come on down.

Large 9" size.

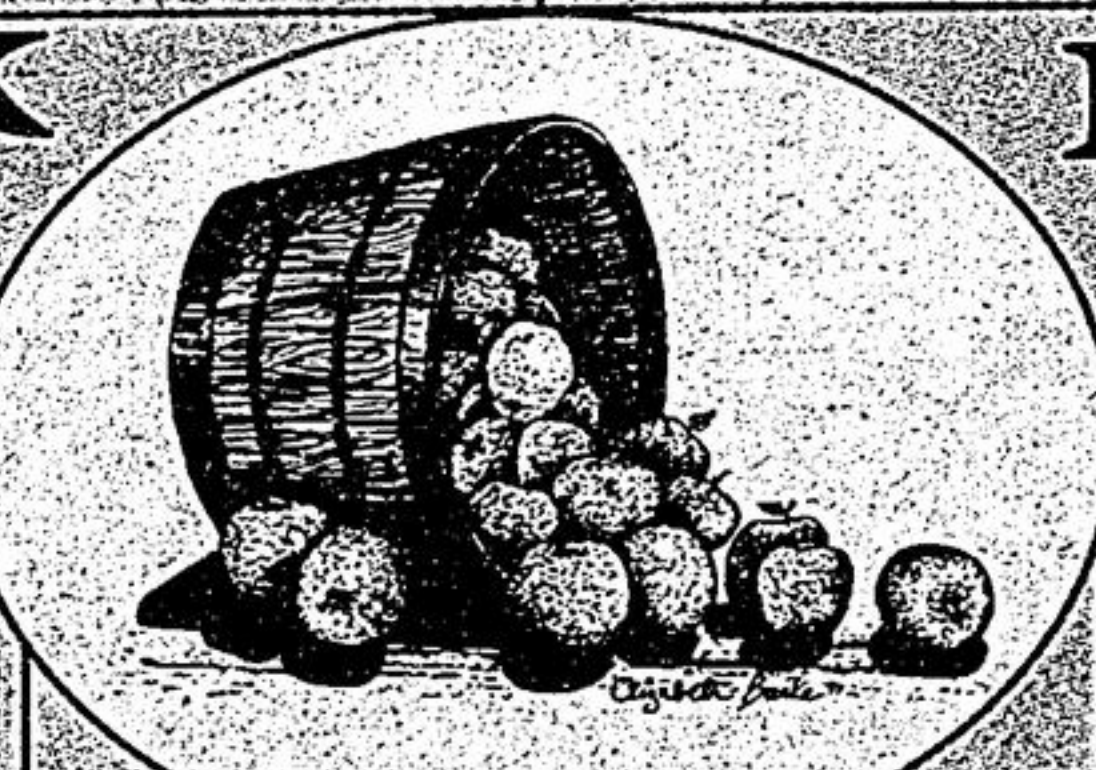
**10<sup>95</sup> EA.**

## THIS WEEK IT'S CAULIFLOWER!

Eat up your vegetables folks! We have great cauliflower this week at the very digestible price of ...

They're beautiful!

**99¢ EA. THIS WEEK**



## EGG PLANT DIP

I have never been a big fan of egg plant until (a) my wife grilled some on the barbecue and served it with Olive Oil and Balsamic vinegar — and (b) I tried this. It's a perfect blend of seasonings and textures — great as a veggie dip, spread on a Manoucher's Baguette (or any other bread) or on a sandwich. Very versatile and definitely worth a try.

Reg. \$1.79 / 100 g

**1/3 OFF THIS WEEK**

## ONION SOUP

There is something about the flavour of slow — and long-cooked onions that I find heavenly. When they reach that point of "melting" they turn to candy it seems to me. Add to this some fine Guinness and you've got an onion soup right from heaven.

Reg. \$5.49  
Serves 3 - 4

**25% OFF THIS WEEK**

## SOMETHING NEW FROM THE BAKERY!

Jaana has made an Apple-Pecan Coffee cake with a glaze to-die-for. It consists of Calvados (French Apple Brandy), butter, cream, brown sugar, and a 'hint' of orange.

**8<sup>95</sup> INTRO PRICE**

## NIAGARA GRAPE JUICE

This is fresh cold-squeezed, rather than 'hot-squeezed' because you get the best flavour this way — tasting is believing. White or red.

1.5 L glass.

**6<sup>95</sup> EACH**

## PAULA RED APPLES

These are large-size new crop apples from Niagara. They are McIntosh-like in colour, size and actually taste, but they're not Macs. They are good!

Reg. \$1.99 / lb.

**99¢ LB. THIS WEEK**

## DOREEN'S RICE PUDDING

This is Doreen's dusted-off recipe from the past. It's slow-cooked and finished with a touch of cinnamon.

Really good! (500 ml)

**4<sup>99</sup> EACH**

## AUTUMN MUMS

This is our last shipment of 12" 'Monster Mums'. If you've had a bit of crop failure — or there's a vacancy in your garden, these are an instant and colourful solution.

12" pot.

**\$10<sup>00</sup> EACH THIS WEEK**

## COMING NEXT WEEK!

Our homemade corned beef will be back for the season. Be ready!



SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 8<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

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