

PM keeps sane as war talk grows

U.S. President George Bush's most comfortable position seems to be looking down the barrel of a gun.

While many American presidents are in their glory when suiting up for military action, war makes most Canadian prime ministers nervous. Mention the word war around Jean Chretien and he breaks out in a rash.

The poor man gets all fidgety. His mouth get dry, he licks his lips, blinks a lot, pulls on his collar and his rickety command of the English language nearly flies out the window.

While our prime minister is no darn good when it comes to throwing Canada into a catastrophic war, he's a champion of the back alley. Jean Chretien is a one-on-one, anything goes street fighter.

He believes in the philosophy of a black eye, a bloody nose and trip someone when he isn't looking.

The law of Mr. Chretien's jungle lets you fool the other guy into thinking you have a rock in your pocket. In other words, when your fists fail, try your brain.

If you figure you can run faster, use your feet and get to heck out of there. Come to think of it, Mr. Chretien's used the same approach when running the country.

That may be why we voted for him. Canadians are not fools. We look out for ourselves.

So here we are today. The U.S. is loading up the guns and targeting Iraq. Meanwhile, we have Jean Chretien: A leader who's not anxious to throw us into the U.S.-made soup.

Americans are champing at the bit. Since Canada isn't, we're giving North America needed balance.

When the Prime Minister is put into a corner and drilled about war, he uses a bag of made-in-Canada tricks.

Here's a typical media Q & A with our guy Jean:

Reporter: Mr. Prime Minister, how do you feel about Canada joining the U.S. in attacking Iraq? And what is Canada's position on the escalating U.S. military threats against Afghanistan?

Prime Minister: How do I



Joan Ransberry

feel? I feel a cold coming on. I said to Aline last night, "Make me a hot toddy. It'll attack the nasty cold germs." Your next question was about the afghan. Aline's mother gave us one for a wedding gift. We've been married 46 years and we've only had one fight: Aline won it. Back to the afghan and my cold. Aline made a mustard plaster, slapped it on my chest and wrapped me in mother's Afghan. She let me cook for an hour. Boy, I came out of it fit as a fiddle. I felt so good, I darn near gave Saskatchewan \$4 million to get rid of its grassy hoppers. But, I thought better of it. I'll give the money to let Paul Martin and let him use it to ruin Canada in 2004.

Jean Chretien is a one-on-one, anything-goes street fighter.

Reporter: But Mr. Prime Minister, what about Iraq?

Prime Minister: A rack. A rack of what? If you are recommending a rack of lamb, I don't think Aline would go along with that. But the mint jelly might be nice. It'll clear up the sinuses. If I could breathe through this old honker, I might be inclined to give Quebec a smack on the side of its head just for old times sake.

Reporter: Mr. Prime Minister, it seems likely the United States is going to war with Iraq regardless of international opinion. Where does Canada stand?

Prime Minister: Canada stands on top of the United States. Unless, of course, the U.S. leaves and goes on vacation. If that happens, I guess Canada will drop down and stand on top of Mexico. It doesn't really matter as long as my Canada has some country to stand on. That's all the questions today folks.

I feel a relapsar sneaking up on me. I gotta get to Aline for some more protection.

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.

WHAT'S HAPPENIN' IN THE BAKERY

Our bakery is one of the high points of our store, largely because of its illustrious leader Jaana, who stays awake at night planning and inventing things - it's quite amazing to me how special a great bakery can be.

Well this week it's apples, and we'll start with something new:

* **APPLE-CARAMEL BUTTER TARTS!** They're made with our butter tart recipe, but with the addition of spiced apple slices and caramel - really a great "can't-put-it-down item"\$1.29 ea.

* **BRANDIED - SPICED APPLE CUSTARD CAKES.** These are great coffee cakes. Don't despair if you can't finish it in one sitting because it's even better the next day.\$13.95 & \$18.95 ea.

* **CARAMEL-APPLE SCONES.....\$1.29 ea.**

* **APPLE CHEESECAKE FLANS.** They look amazing - and if left to reach room temperature, taste even better.. \$7.95 & \$17.95 ea.

* **APPLE PIES,** either pastry or crumble top, in two sizes.... \$2.99 & \$8.95 ea.

— all of our apple items are **25% OFF** this week!

P.S. — We'll have pumpkin tarts with spiced whipping cream..... \$1.59 ea.

— and —

We've been working on two new savoury pies in the 5" meal size - chunky chicken and sirloin steak.

These are available from the deli cold case.....\$3.49 ea.

FINNISH EMMENTHAL CHEESE

I love Emmenthal cheese - and although you can enjoy it with almost anything, I love it by the chunk at room temperature. It's real good!
Reg. \$2.69 100 grms.

25% OFF THIS WEEK

SIRLOIN STEAK ROASTS

If the chill in the air is telling you that roast beef should be on the menu, come and see us. We've got a good supply of sirloin steak roasts for dinner. These should not be confused with sirloin tip roasts - these are infinitely more tender and flavourful. They'll be nicely trimmed and tied, from 2 lb. to 7 lb size. Have a great dinner!

4.99 LB.

CHICKEN CUTLETS

This is one of our more popular meat counter preparations. We begin with our chicken breasts and flatten them so they'll cook quickly, we bread them with egg, crumbs and a French herb seasoning - and voila! - a quick and tasty meal that can be served on a bun or on a plate with your veggies (and fries).
Reg. \$9.95 lb.

25% OFF THIS WEEK

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)

BRITISH COLUMBIA

GALA APPLES

These are new crop apples. They've got the crunch, the juiciness and the flavour that you expect from right-off-the-tree apples.

Size 80's, which are a good size!
99¢ LB.

AUTUMN MUMS

Last week I mentioned that it was the last week of Fall Mums - and it was true until I was gently but firmly upbraided by one of our customers, Debbie Park, who kindly explained that now the kids are back to school, moms have more time - and presence of mind to concentrate on their plantings - so get more!
And I did! **10.00** EA.

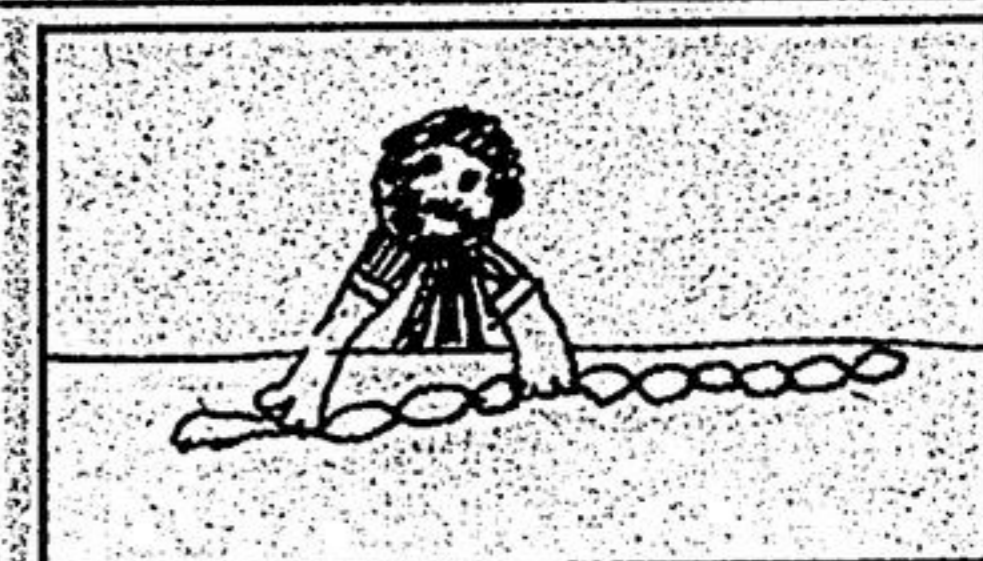
WHAT'S NEW "APPLES"

We've got some Mac's this week, as well as some early Spys. Next week we'll have local Galas and some Matsus. It's a good time to be thinking apple.

COMING NEXT WEEK

Next week our Smoked Pork Hock deal will reappear.

GET READY!



My Daddy ... by Kate

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. **10.95** EA.

APPLE & ALLSPICE SAUSAGES

Apples and pork is already a good flavour combination. Add the allspice and apple cider and you'll find flavour of a higher order.
Reg. \$3.99 lb.

25% OFF THIS WEEK

CHUNKY TORTELLINI SOUP

This is a great soup with lots of body. It's made with chicken stock, great tortellini and seasoned just like mia mamma would!

Reg. \$6.49 Serves 3-4

25% OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 15TH

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



BREAST HEALTH EVERY WOMAN'S RIGHT EVERYONE'S RESPONSIBILITY
For more information, contact your local Canadian Cancer Society office.
It could save your life!