

Speed humps: no fun if you're having a baby

I wish Whitchurch-Stouffville councillor Steve Pliakes could have a baby.

Childbirth would give the Ward 1 representative some extra insight into an issue now before Whitchurch-Stouffville council.

I'd like to say up front, I'm impressed by Coun. Pliakes. He's a global thinker, a humanitarian and by far the most individualistic member of his town's council.

He and I can differ on issues. Yet at the end of the day, we respect each other. I like the man.

Coun. Pliakes is pushing for speed bumps/humps as a traffic calming measure, while fire chiefs across Ontario are appealing to municipal governments to do anything but. I'm with the fire chiefs.

"When seconds count, don't add minutes to a fire department's response time." That's the message from Whitchurch-Stouffville Fire Chief Tim Beckett, who has joined the Ontario Fire Chief Association in making the province-wide appeal against speed bumps/humps.

Still, Coun. Pliakes continues to point out that bumps/humps are in vogue. "They're the new thing," said Coun. Pliakes. "They're being used in Markham and in Newmarket."

Indeed, a total of 128 humps (they're flatter and wider than bumps) have either been installed or are planned for 23 streets in Markham, Unionville, Milliken and Thornhill.

Coun. Pliakes insists bumps/humps slow down traffic. Here's his argument: "They deter speeding. If people continue to speed and hit a bump or hump, they're going to lose the front end of their cars."

"Sure, the fire department is going to say it slows their trucks down a little. So what? That's not the end of the world. It's no big deal."

Sorry Steve. It is a big deal. It's such a big deal that I wish you could have a baby so you could understand it.

For the sake of my argument let's pretend you can, in fact, give birth. And let's also pretend there are three bumps/humps on the street where you live.

To make my argument more convincing, I'll call you Stephanie. You're full-term, Stephanie. Labour has begun. Within the first five minutes, the pains are less than three minutes apart. It's obvious this baby is not going to take the traditional 12 hours to pop out. No siree.

Stephanie, the pains are



Joan Ransberry

now less than two minutes apart. Labour has become severe and there's this urge to push. It's time to call 911.

An ambulance arrives and Stephanie is on her way to Markham Stouffville Hospital. Just as the ambulance leaves Stephanie's street, it hits the first bump/hump. Stephanie feels the jar.

A pain like no other takes over her body. Little Stevie (presuming the child is a boy, of course) felt the bump too and it made him even more antsy.

Little Stevie wiggled a little further down the birth channel. The ambulance driver knew there was another bump/hump coming up. He cursed under his breath. His passenger was in the advanced stage of delivery.

If he increased the speed and hit that second bump/hump, he'd run the risk of her delivering on the spot. But slowing down seemed counterproductive.

Still, he hit the brakes and went over the hump. Little Stevie feels a slight jar. It's all the little gaffer needed. He entered the world and took his first breath. Luck was on everyone's side. A healthy baby is born.

I hadn't thought about childbirth for a very long time. However, when I listened to Coun. Pliakes rave on about speed bumps/humps, the experience of my bringing three babies into this world came to mind.

My first took two hours, the second 45 minutes — 30 of them lying in the back seat of a car on route to hospital. Baby three was a hospital induction. He took 20 minutes. My baby was born in the hallway just off the elevator in full view of the public, including a janitor with a mop and pail and a TV installer.

So, Steve, babies have their own agendas. Some are simply in a hurry.

Put things like speed bumps/humps in front of them when they're trying to arrive and I expect you'll get them even faster.

If I could turn you into Stephanie and have you go through a no-time-to-waste childbirth experience maybe you'd re-think this bump/hump issue.

SMOKED HAM HOCKS

As promised, we'll have quantities of our beautiful smoked pork hocks this week. Anyone who follows our ads will have noticed that we promote these around holidays. That's because we make an especially large number of hams for special occasions — like Thanksgiving. For every ham, there's a hock.

You'll need one of these to make Robert's pea soup (the recipe will be available). And although it's great in pea soup, it's equally good simmered with sauerkraut or boiled and served with mustard. However you use it, you'll love it because it's very meaty, low in salt and slowly smoked so that it has the flavour that soup and hock lovers truly love!

SPLIT PEAS

The peas you'll need to make the soup are

FREE

with the purchase of one of our smoked pork hocks.

1.99

LB.

FALL APPLES

If you love apples, and who doesn't, it's an exciting time of year.

What we'll have this week are (a) Paula Reds, (b) Courtlands (c) Mutsu (d) Gala and (e) Macintosh.

— and possibly even more exciting news is the arrival of fresh-pressed cider.

It's available in 1 litre (\$1.99) and 3 litres (\$3.99) Sizes.

Here's to Fall!

CHICKEN PIES

This week's frozen entree feature is our wonderful chicken pies.

They have a pastry crust and must be baked, but will be thoroughly enjoyed!

Reg. \$13.95

25%

OFF THIS WEEK

CREAM OF ASPARAGUS SOUP

We make this using the tender ends of asparagus, our own chicken stock, cream and it's spiced just right.

Serves 3 - 4

Reg. \$5.49 ea.

25%

OFF THIS WEEK

BRAZILIAN MANGOES

These are huge size "6's" and of good colour, excitement, and flavour.

From Brazil!

1.29

EA.



LEMON CAKES!

In our amazing bakery we'll be making our Lemon Curd Cakes this week. They're white cakes which have been split twice, filled with our homemade lemon curd (which is good on its own too!), and iced with a not-so-sweet white icing — and yes, decorated. Available in two sizes.

Reg. \$12.95 & \$17.95 ea.

Serves 1 - 6

Depending on who's looking!

1/3

OFF THIS WEEK

MAKE YOUR OWN PIES

We sell our wild blueberries, sliced cling peaches and pitted sour cherries in containers of a sufficient size to make a 9" pie!

3.99

LB.

SPICY FETA

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 / 100 g

25%

WHAT'S NEW ON MAIN STREET!

You may have been wondering what's happening at the Old Pineapple Inn location. Well, after a lot of work and time, the Village Steak and Chop House is now open for dinner. It's a collaborative effort between Jack (of Jake's) and Tom and Paul of the Arms. Our involvement is that we're the supplier of all the meat. So if you want a great steak or chop — or chicken — or, perish the thought, one of our Texas Beef Chops, but you want it served to you in great surroundings, come on down and have dinner. Bon Appetit!

GOURDS

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

Mix or match.

5 for 99¢

WHAT'S NEW OUTSIDE?

Debbie Park's advice to me for this week was to have a whole bunch of our monster mums (which I have), but have some Autumn decor items, as well — and a Village Grocer scarecrow — which we did. So if your home needs an Autumn accent, come and see us.

OUR SMOKED TURKEYS

Should you wish a free-range smoked turkey for Thanksgiving, give us a call. We smoke them over oak (just like our salmon) and they're delicious. They take about a week to prepare so the order deadline is Oct. 1st.

3.99

LB.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 22ND

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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