

Smokers hitting wrong notes

The music is better than good.

The Earl of Whitchurch in downtown Stouffville packs a lot of talent into its once a month Pierre's Jazz Session. It's too bad I won't go back. Neither will some others.

When I returned home on Sunday, I stripped down to the buff and hung my clothes outside. I put drops in my burning eyes, took two extra-strength Tylenol for the headache, washed my hair to get the smoke out and continued to try to figure out why the owner of The Earl of Whitchurch would allow about eight smokers to fill the upstairs room with smoke, making it very uncomfortable for about 70 non-smokers.

Since the establishment's upstairs room has a very low ceiling with poor ventilation, the smoke grew thicker as the afternoon wore on. One of the puffers was a chain-smoking female in her early 20s. If she keeps it up, she'll likely be dead before she's 50. The jury is no longer out on this smoking issue. Tobacco kills. Why do we continue to hash and rehash the topic? The medical community has long proven its case: Smoking causes cancer, heart problems and fatal lung diseases. Amen.

On Sunday, I tried to ignore the side effects of the smoke. I love music. This particular music session is good. York Region and area have a lot of home-grown talent. But, try as I might, I gave up. I got smoked out.

Before getting into my car, I chatted with three people on the sidewalk. Two musicians and another patron, all non-smokers. We all agreed: it was unfair to have a situation where the minority was holding the majority hostage. Why would the owner of The Earl let eight smokers tamper with the enjoyment of a fine afternoon for about 70 non-smokers?

Some pub owners hold onto old thinking: After all non smokers have been putting up with bar smoke since God was a cowboy. If you give non-smokers good music and pour enough booze into them, they'll suffer the smoke in silence. As for business, the cash register keeps humming.

Sure, there will be a few whiners. They'll whine and then they'll leave. It's no big deal. They'll be replaced. The owner will hope the whiner will go without a fuss. The whiner will, no doubt, be replaced by a quiet, heavy drinker or a moderate drinker/light smoker. Either one is good for business.

I applaud the Region of York for having the courage to attempt to bring a smoke-



Joan Ransberry

free lifestyle to the community. When I'm outside of York Region, I'm proud to tell people I'm from a smoke-free town. When I enter a smoke filled donut shop in downtown Oshawa, I'm reminded how lucky I am to live in York Region. The coffee in a shop on Oshawa's Ritson Road actually tastes like a Matinee.

I especially enjoy dining out now. I'm partial to Amaretto's on Edward Street in Stouffville. It's simply a good feeling to know that when I go there, I'm guaranteed good food in a pleasant and healthy environment. I join thousands of non-smokers in extending a heart felt "thank you" to the people who drafted York Region's smoking law. I also commend the restaurant owners who accepted the new law without complaint.

Non-smokers represent 75 per cent of the adult population. Do the math. We're the force. Cater to us. If smokers try real hard, they, too, can learn to live with fresh air.

Some restaurant and pub owners say the smoking law is hurting business. Well, cry me a river. Restaurant and bar owners should put their creative business thinking caps on, recognize that times have changed and come up with other ways to make money.

Let's step back and examine part of the bar business: The smoker who bellies up to the bar six nights a week is an easy read — an alcoholic with a 60-cigarrete-a-day habit.

Let's take a closer look at this part of the market: The guy is sick. He's feathering both his liver and his lungs. I

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resent being asked to support any pub owner who's profiteering on this poor sod's alcohol and tobacco dependency. Bar owners

aren't the only ones. During the recent provincial Conservative leadership race, both Premier Ernie Eves and former Health Minister Elizabeth Witmer took campaign donations from Imperial Tobacco.

I recommend that all non-smokers and smokers who respect others join me in not frequenting any establishment whose owner flaunts, breaks or criticizes the region's smoking laws.

As for the Premier, he needs his knuckles rapped.

OUR MAPLE SUGAR NUGGETS

These are the weekday dinner version of our famous Maple Sugar Hams. They're lean, low in salt and long on flavour — our Nugget Hams are the ideal solution for evenings when you're short on time.

Leftovers?

They make the best sandwiches.

Reg. \$5.99/lb.

2-1/2 - 3 lb. size

25% OFF THIS WEEK

TERIYAKI SALMON

We've arranged a feature on our Atlantic salmon this week. We'll have them au naturel, with our ginger orange and our famed teriyaki sauce. We use Jail Island Salmon exclusively at our store because we think it's the best you can get.

Reg. \$12.95/lb.

P.S. In case you were wondering, our regular 'poissonner' Arnold, is progressing well after his surgery and is hopeful of being back before too long!

25% OFF THIS WEEK

THOMPSON SEEDLESS GRAPES

We search through all the different labels, sizes and qualities of grapes at the produce terminal each week in order to find the best (there must be 30 or 40 types — lots to choose from).

You'll love these this week!

1.99 LB.

HONEYDEWS!

These are quite large size "8" Honeydews, juicy and sweet with lots of eating!

From California

1.29 EA.

OUR ITALIAN SAUSAGES

To make our sausages we use the freshest of fresh pork. In these we use fennel, a bit of rosemary, garlic, pepper and salt. In the hot we add a good amount of hot pepper. Put the bite on some this week — you'll be back for more.

Beware! — the hot are really hot!

Reg. \$3.99/lb

25% OFF THIS WEEK

BEEF BARLEY SOUP

Our feature soup is Beef barley. I love the heartiness of this soup — it's got great flavour, lots of beef (brisket point) and it's filling.

Reg. \$5.49 ea.

25% OFF THIS WEEK

WHAT'S HAPPENIN' IN THE BAKERY?

Jaana got really excited when she saw the first lot of new arrival cranberries, and this is what happened:

* **BRANDIED CRANBERRY — AND — WHITE CHOCOLATE CHEESE CAKES** — made with cranberries simmered with orange zest and brandy, swirled through cheesecake with white chocolate. **\$12.95 & \$20.95** size

* **CRANBERRY-APPLE FLANS** — made with apples and cranberries baked with custard & spices in a shortbread tart topped with buttered streusel. **\$7.95 & \$17.95** size

* **CRANBERRY-ORANGE COFFEE CAKE** — made with brandied cranberries in orange, brushed with orange juice (fresh squeezed) and Grand Marnier, drizzled with orange icing. **\$8.95** ea.

* **SCONES**, two to choose from! Cranberry with orange — or — cranberry with white chocolate, further drizzled with a bit more white chocolate. **\$1.29** ea.

* **CRANBERRY-ORANGE LOAVES**, its our regular. **\$4.50**

all of these items are featured at

1/3 OFF THIS WEEK

*P.S. We'll also have some fresh cranberry-apple pies, with either pastry or streusel top. **\$8.95** ea.*

Are you hungry yet?

COQ AU VIN

Our frozen dinner entrée of the week is Coq au Vin — a chicken dish in a wine sauce, in this case, white wine. It's extremely delicious with rice or broad noodles, or for that matter boiled potatoes.

Serves 3-4 **25% OFF THIS WEEK**

Regular \$15.95

FREE-RANGE TURKEYS

BUY A TICKET!

Debbie Park has asked me to announce (now that all the 'Mums' are gone) that October is Breast Cancer Month and she'd really appreciate it if I could put a little plug in our ad talking about the 'awesome' prize we've donated to the Breast Cancer raffle to be held on Sunday November 3rd — and that tickets can be bought at our cash desks.

The prize is: Christmas Dinner and all the Trimmings — complete Turkey Dinner, including vegetables, homemade goodies, cake, poinsettias and a gingerbread mansion. Value: \$600.00 — and further put a pink ribbon on the adorable scarecrow!

For the past number of years whenever turkey-time came, we simply reached into our cupboard and pulled out our "Turkeys are Us?" ad, dusted it off and ran it a few times in the Economist.

Our customers had become so used to it that when they saw it, they didn't read it anymore. They just saw the picture of turkey Al and Mike the Knife and phoned for a turkey.

Alas, things change, and so does our clientele. With so many new people who have moved into our area, our turkey story needs to be retold. We sell only free-range turkeys — they run loose and eat what they want (lots of grain). Add to this a gentler defeathering process which leaves more of the natural flavour (and the odd feather) with the turkey and you'll have a turkey that exceeds your expectations — unless, of course, you've dined on one of ours before. Our turkeys are very moist (without the artificial help that a Butterball receives), very tender and flavourful and they cook a little quicker than most.

So, order one of our old-fashioned turkeys. They range in size from 15-20 lbs. and from 22-26 lbs. Ready to roast, they're... Call 940-0655

2.59 LB.

A COUPLE OF NOTES ...

— A customer commented on how enjoyable our recent sirloin roasts were and asked if it would be a regular item. In fact it is; should you not see them, they can be made quickly to order while you wait.

— Kids, get ready — our huge Guess-The-Weight Pumpkin is on its way — its really big this year!

— The Grocers baseball team did not win it all this year despite a great effort. The champs are Sylvia Houghton's Re/max sponsored team who played a great season and series, defeating a hard-to-beat School Restaurant team to win it all. That finishes a great season of baseball — now on to hockey!

NEED A HOT LUNCH?

We make hot lunchtime sandwiches throughout the week, all with 1/4 lb of meat. The menu is, Monday: prime rib on a Kaiser, Tuesday: our corned beef on rye (or a Kaiser), Wednesday: chicken breast cutlets & prime rib again on Thursday, stuffed roast pork loin on Friday and roasted peameal on Saturday. The price? Throughout the week \$3.99 is the price, but on Saturday, its \$2.99. — Great value for a great sandwich!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY SEPTEMBER 29TH

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

