

Nightmare lives on for accuser of rape

If you're facing a serious charge, would you want your fate to rest in the hands of a 12-member jury, comprising amateurs of with no legal training and no previous experience?

I wouldn't.

If you're the victim of a heinous crime, would you want the verdict to rest on the decision of 12 amateurs, selected off the street, to ascertain the honesty and integrity of your testimony?

I wouldn't.

Yet, this was the daunting task placed before six men and six women when a rape accused and a Stouffville rape accuser met face to face in a Newmarket courtroom recently.

The result?

The accused is a free man, likely going about his daily routine like nothing ever happened. The accuser is a devastated woman, haunted by fear, confusion and embarrassment.

The accuser feels the justice system let her down.

Her story follows:

It was 2:30 on a cold January morning. The complainant was aroused from a deep sleep by a knock at the door. She



Roaming Around

with Jim Thomas

When she attempted to reach the phone and dial 911, he put a hold on her she couldn't break.

"I didn't know what to do," she said, "I feared for my life." "Should I fight him? Should I obey him?" she asked herself. "Out of fear," she says, "I followed his orders."

When all was over, she remembers him covering his face with his hands and calling out "what have I done?" Then he left. For a time she felt numb, wondering if she, in part, had been to blame.

"I never should have answered the door at that hour of the morning," she remembers thinking, "I never should have let him in. I keep blaming myself."

Later, self incrimination turned to anger. She called York Regional Police and two officers, one a man and the other a woman, responded. They drove her to the nearby Markham station where she filed a report.

"I told them everything," she said, "They, (the police), were very co-operative." Officers, she stated, then staked out the site where the man was working and subsequently placed him under arrest. He was in custody up until his trial, a period of almost a year.

All this time, the complainant kept mainly to herself, confiding in no one except her immediate family, not even her neighbours.

"I was too embarrassed," she said.

But what was to follow was even more embarrassing. The accused's lawyer ripped her testimony to shreds, she said, making her feel like the guilty person.

COULDN'T BELIEVE IT

"He, (the lawyer), made it appear like I'd led him on. I kept asking myself, is this really happening to me; I'm not that kind of person; I go to church; I have strong moral values; but it was happening to me. I couldn't believe it."

Two days later, she was notified by phone the case had been dismissed.

"It's been hell ever since," she claims. She's constantly plagued by nightmares, she says, and every noise during the night has her wondering if someone's trying to break in. In addition to counselling and psychiatric help, she's receiving assistance from York Support Services.

"They're helping me through a very difficult time," she says. But, she adds, "the damage is permanent. It's something that'll haunt me the rest of my life."

Then she looks around the room, focussing her gaze on beautiful portraits of her children.

"They are my reason for living," she says, "they're so wonderful, so beautiful and so precious."

Then the dark side looms.

"Why should I feel guilty? she wonders. "Why should I feel humiliated and embarrassed?"

Her questions beg answers, answers not even professionals can provide.

Jim Thomas is a Stouffville resident who has written for area newspapers for more than 50 years.

OUR PEAMEAL BACON

We sell a lot of this bacon because: (a) we use centre cuts only - no ends (b) we use a low-salt cure (c) we trim it lean so that there's next to no fat (d) we don't pump it with brine to the extent that it becomes watery (a common practice with peameal) and (e) we don't extend the product (as I see that many others do when you see on the package label "12% protein added?"). What that means is that the weight ends up being 12% more than when they started. This is accomplished by using tumbling machines which increase product yield (read: more profit) at the expense of product quality. It's what we don't do that makes our bacon so good! So if peameal is on your menu this week, get your knives out, sharpen them up and come and see us, cause your peameal deals back!

By the piece

Reg. \$4.99/lb.

P.S. If your knife is really dull, bring it too. We'll sharpen it!

2.99 lb.



MUSHROOM SOUP WITH BRANDY

From our soup freezer we'll have our Mushroom Soup. I find it on the thicker side - although you may just love it like this, you may want to thin it a bit - perhaps with chicken stock or milk or cream - or, perish the thought, more brandy! It's a very hearty soup.

Reg. \$7.50

Serves 3-4

25% OFF THIS WEEK

FIREWOOD DIFFICULTIES!

It seems that the last load of firewood that we received is too fresh and is difficult to light. (I have encountered the problem as well). My solution is to use a firelog (or at least firestarters) with the firewood placed on top. When it lights (and it will), it burns for a nice long time. To help out, we've reduced the wood to \$3.99 per bag. Sorry for the inconvenience.

CAULIFLOWER

We'll have a nice amount of fresh cauliflower for this week. It's going to be a medium-large size, from California.

Eat up your veggies folks!

1.49 ea.

HICKORY-SMOKED APPLE CIDER

HAMS

This is a must-try at the deli this week. We normally use oak to make our black-forest hams (and everything else). But we've used hickory for a twist.

This ham gets rave reviews from everyone who tries it.

Intro price!

1.99 /100g

NECTARINES

These, as you can imagine, come from a sunny spot, and in this case, it's Chile. They're a really large size and they're juicy - and semi-free stone.

You'll like them.

Extra Large from Chile

.99 lb.

The VILLAGE GROCER QUALITY FOODS

BEEF BOURGUIGNONNE

This is what's for dinner this week. It can be accompanied by almost anything, but I prefer boiled potatoes, perhaps Yukons. For you who are less meat & potato folk, an egg noodle or rice works great. However you choose, the heartiness of this dish is a great fit for weather like we're having.

Serves 3-4

Reg. \$17.95

25% OFF THIS WEEK

FARMER'S SAUSAGES

Our Farmer's Sausages are made with a touch of our English seasoning and finished with some of our German Bratwurst spice, and you'll call them delicious once you try them!

Reg. \$3.99/lb.

25% OFF THIS WEEK

PRIME RIB SANDWICHES

These are our most popular lunchtime hot sandwich. It's our prime rib, oven-roasted, piled a 1/4 lb. high, with either horseradish or gravy (or both) on the bun of your choice.

They'll be the lunch feature today, Friday and Saturday!

2.99 ea.

WHAT'S BAKING THIS WEEK?

Working at our store is an adventure, a large part of the time - and this week's adventure is rhubarb. When I was at the produce terminal early on Monday, one of my friends who knows that we use a lot of rhubarb asked, "if we could help out with an overabundance of some hot-house grown rhubarb. Bottom line is that we have copious amounts of fine rhubarb this week - and we've been creating neat stuff - and some old-fashioned favourites as well."

* RHUBARB PIES - these are available with either a pastry top or crumble. We season the rhubarb with some orange zest and subtle spices. It's Cathy's favourite pie - it's a sad day at home when her private stash of these is deleted, which, between you and me, happens a pic at a time! 9" size..... \$8.95 ea.

* RHUBARB AND WHITE CHOCOLATE COFFEE CAKE - this is cutting-edge stuff - very new! A rich coffee cake full of rhubarb chunks, with orange zest, cinnamon and candied ginger. Not only are there chunks of white chocolate in the batter, it's also drizzled with it..... \$10.95 ea.

* SCONES - with rhubarb, apples, toasted almonds and orange..... \$1.29 ea.

* RHUBARB CUSTARD FLAN - it's with rhubarb and apples cooked with brown sugar, cinnamon, nutmeg, allspice and cloves, baked with custard, all in a shortbread crust, and then topped with crumble. Decadent!..... \$7.95 ea. & \$17.95 ea.

* RHUBARB TARTS - these are my fave..... \$1.29 ea. or \$5.99/6

* ALSO NEW THIS WEEK IS STEPHANIE'S MAPLE OATMEAL SCONE which is, if you are a maple fan, a tonic of epicurean proportions!..... \$1.29 ea.

All of these items, including the maple scones are (while the rhubarb lasts!)..... 1/3 OFF THIS WEEK

STARTING NEXT WEEK!

One of our customers suggested that we make a selection of muffins, and I promised that we will, but it will be next week. Watch for them!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY FEBRUARY 22ND

Hours:

Mon. 11:00-7:00 - 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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