

# Find time to get news out, council

**M**y New World Dictionary describes communication as "the giving or exchanging of information".



**Roaming Around**  
with Jim Thomas

With this in mind, I find it difficult to understand why only two members of our town council would, in 2008, appreciate the importance of communicating with the voting public via a regular newsletter.

To me, this practice is not a responsibility but an obligation.

Surely, a municipal servant, elected by the people, owes his/her voting public this much, despite the fact more than 50 per cent of us can't be bothered to vote.

If elected officials had an ounce of interest or concern for the welfare of constituents, they'd make this form of communication a priority.

I commend The Sun-Tribune for its regular reporting of council business, including Sandra Bolan's story last week on the newsletter issue. The newspaper, through well-written stories, helps keep the electorate informed. We need this. We depend on this. However, the media isn't a journalistic microscope, probing achievements in every ward. That, I contend, is a requirement of ward representatives.

With the exception of two, others, I contend, are neglecting an important part of their job.

Strange isn't it that several weeks prior to an election there's always a flurry of activity by those wishing to retain positions of authority. In Ward 4, newsletters were distributed door-to-door. But I haven't seen one since.

"It's finding the time," Councillor Susanne Hilton is quoted as saying.

An unacceptable excuse. As with anything else of significance, you make the time!

Richard Bartley of Ward 5 relies on personal appeal, pointing to the fact he's extremely active in the community and always approachable. I'll vouch for that. He's everywhere.

However, one doesn't pass on information through the act of shaking hands. A newsletter bridges the gap between our elected individuals and the general public.

It's the perfect form of public relations.

In this regard, I place our chief magistrate on a separate plateau. Mayor Emmerson works full-time; maintains regular office hours and retains the services of a permanent secretary. One or the other, (sometimes both), are available eight hours a day, five days a week. Not so, ward councillors. At least two of six are employed out of town.

Equally irritating as points made above, is the fact, in 2008, each member of council was allotted \$2,500 to cover newsletter expenses. Councillor Ken Ferdinands (Ward 1) spent just over \$1,000. Councillor Phil Bannon (Ward 2) expended \$2,494.00. Surely, gentlemen, with individual salaries of \$25,000, each of you could afford stationary, envelopes and stamps without dependence on the public purse.

It's always been my opinion that politicians, because of intense involvement with municipal affairs, have a mistaken belief the electorate knows all they need to know concerning the inner workings of local government.

The fact is, they don't. Those who attend council meetings regularly keep abreast of what's going on, but most never darken the door of the chambers unless prompted by personal complaints.

Hence the need for newsletters, even if it's just once year. True, some will end up in blue bins. But most, I guarantee, will be read.

This way, residents will at least know in which ward they reside, maybe even the name of their ward representative.

That's not too much to ask. That's not too much to expect.

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

## CHEESEBURGERS

I have always been a fan of DQ. I remember when I was a teen...and maybe even a pre-teen, hanging with all of my buddies at the local DQ in Markham. There is a lot on the menu that I really enjoy, and apparently it runs in the family, because my kids are nuts about DQ as well....(and are very depressed to drive through Quebec where there are none that we have seen anyway). This past weekend was the weekend that the women left town, so the boys got to go out for dinner not once, but twice....at the DQ. We ordered a double cheeseburger, and other stuff, but mainly the burgers. Looking at them, and tasting, I'm thinking that we could do a lot better. They were gone before you knew it, even for a guy who's 7. It made me think that a cheeseburger needs to be bigger, that it would be great to grate the cheese INTO the meat for FULL flavour, and you need to make it in one big patty rather than 2 small ones, so that they don't slither out of the bun when you're chopping down on them. That's exactly what we did. We've made these in a half-pound size...the same as our Sirloin Burgers... but with lots of old cheddar (not processed) mixed right in, seasoned the same as our regular burgers. This, my friends, is a real cheeseburger.

We're still working on the Pecan Mudslide though.....Intro price of **\$1.99 Each**

## WHAT'S COOKIN' AT THE DELI.....

Our Montgomery Inn Barbeque sauce is back for the season, so we're doing a big spread with Ribs for the weekend. We simmer these till they're tender, and bake them till they're delectable with Montgomery Inn sauce....all you need to do is warm them when you're home.

**25% OFF THIS WEEK**

Regular \$2.89/100g



## RED POTATO & EGG SALAD

Much has been written of this salad in the past, and nothing has changed since. This is Doreen's recipe, the one we've made daily for years. It looks to me like a great B.B.Q weekend, so you'll need some of this to go with your Burgers. The deli girls are going to package some of this ahead to make service a bit quicker. (When I think of prepackaged salads, I think of a recent product recall which included some salads manufactured in Quebec, then shipped to a supermarket chain here in Ontario, with Best Before dates of 4 or 5 weeks..... it makes one wonder..... what's in this? Ours?...just the real stuff; you'll like it.

**1/2 PRICE THIS WEEK**

Regular \$1.29/100g

## WHAT'S FOR DINNER?

One of the top sellers from our hot counter in the deli is our Chili Chicken. The same great taste is now available in our Village Kitchen's frozen food cooler. It consists of chunks of boneless chicken leg, onions, peppers and sesame seeds, served up in a spicy teriyaki sauce. This is wonderful on rice.

**25% OFF THIS WEEK**

Reg. Price \$16.95

## FEELING CRABBY?

Grethe and her band of cooks are doing Crab Cakes this weekend, but there is an alarming situation: there is so much crab in each cake, that we'll have fewer than we had envisaged. They'll be available Thursday and as far as we get in Friday, but when they are gone, that's it. Soooo....., if you're feelin' a bit crabby, we've got freshly-made crab cakes going on.....hurry in!

**\$4.99 EACH THIS WEEK**

## MAHI MAHI

Our fish feature for this week is from the Caribbean where the locals call it 'Chicken of the Sea'. The fillets are thick and meaty, with a large flake, fairly mild and slightly sweet. How to cook it? The meat counter folk have a recipe happenin' for you: sounds -and tastes-great!

**\$12.95 LB THIS WEEK**

## WHAT'S HAPPENIN' OUTSIDE!

I'm writing this ad on Tuesday, and it's a beautiful day out there. There is a bunch of excitement in the store; it's the Hospital Gala launch, and it's on St Patrick's Day because the theme this year is Ireland, the Emerald Isle. Our flower guy, Greg, is out back of the store (he's shy) unpacking garden planters.... and he's looking excited, and me too! When I see all these, I see them full of flowers, or hens 'n chicks, or ivy, or anything colourful....especially on a day like today. Pansies come in two weeks!

## BANANA LOAVES!

We were thinking that since the family is all at home on March break (if you are not south), you'll need some family-size stuff happening. We've made a whole bunch of our LARGE Banana Loaves and we're going to feature them at a great price.

**1/2 PRICE THIS WEEK**

## SOUP BEEF BARLEY

Our feature soup is Beef Barley. I love the heartiness of this soup; it has great flavour, lots of beef (Brisket point) and it's filling. Reg \$6.99 each

**25% OFF THIS WEEK**

## HONEY GARLIC SAUSAGES

mild side, with a touch of honey and a slightly bigger touch of garlic. Best not to mix and match at the dinner table here if you want to be friends afterwards.

**25% OFF THIS WEEK**

## WHAT'S BAKING! THIS WEEK

This is the week that the girls have gone BANANAS! We'll be making.... GINGERSNAP-BANANA CREAM PIE.....we use crushed gingersnaps to make the crust, then add banana custard, sliced bananas and lots of fresh whipped cream, and finally garnish it with caramel and ginger-coconut cashews.

Reg..... \$15.95 each

LOW-EVERYTHING BANANA BRAN MUFFINS..... We use wholewheat flour and all-bran to make the base, then we sweeten these with banana puree and honey.

Reg..... \$1.69 each

BANANA FOSTER CHEESECAKE.....We begin with a shortbread crust, add bananas which have been caramelized in brown sugar, rum and vanilla, add some candied pecans for crunch, and we top it with a layer of caramel. My experience tells me that this cheesecake will be best if is very slightly warmed, to about body temperature. Two sizes, Reg..... \$14.95 and \$22.95 each

These items will be featured this week at .....

**25% OFF THIS WEEK**

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MARCH 22ND



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Sat. 9:00-6:00 - Sun. 10:00-5:00  
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