

# How would you do in driver test?

Here we go again. Another driver's licence renewal test.



## Roaming Around

with Jim Thomas

And a dozen sleepless nights.

Rather than two years, it seems like only yesterday I suffered through a similar experience.

My current date with destiny is March 28.

This gives me four days to cram.

While one might assume the second time around should be easy, not so. Not so for me. I'm as uptight as before, maybe moreso. The reason? I have an intense dislike for exams - written exams. Take me out on the road and I probably could score an A-plus. But sit me down at a table with a piece of paper and a stubby pencil and all sense of perception flies out the window.

It's long been this way. That's why I contend this type of test is unfair. Some can take the tension, some can't.

Admittedly, a fail mark wouldn't be the end of the world. When the weather's right, I can still ride a bicycle to my crossing guard post. And when it's not, I can walk.

The same goes for twice-weekly Sun-Tribune deliveries. Or trips to Tim Hortons.

Nothing wrong with Shank's ponies.

Besides, wife Jean, an excellent driver, can always serve as a chauffeur. I'll go along for the ride.

But it's the humiliation that's impossible to hide.

"So how did you do?" asks a 95-year-old.

"Didn't make it," I reply.

"And you?"

"Easy. Every one right. One hundred percent."

Oh, the agony.

In an effort to prepare, I'm hitting the book - one book.

It's called *Ontario Driver's Study Guide*. In it are 200 questions and answers, plus illustrations and photographs. It's available through Canadian Cartographics Corp., 90A Royal Crest Ct. in Markham.

In it are queries the most astute of road warriors could find difficult. For example:

Question: How far away must headlights be seen?

Answer: Headlights

must be on one-half hour before sunset and left on one-half hour after sunrise.

Question: When using highbeam lights, when must you switch to low-beam lights?

Answer: Use lowbeam lights when you are less than 60 metres behind another vehicle and 150m from oncoming vehicles.

Question: Unless posted in cities, towns, villages and built-up areas, the maximum speed limit is?

Answer: Where no speed is posted, the limit is 80 km/h outside these areas.

Question: If two vehicles come to an uncontrolled intersection at the same time, who has the right-of-way?

Answer: The driver on the left must let the driver on the right go first at intersections with no signs or lights.

Question: If you approach an intersection on a main road that is blocked with traffic, what should you do?

Answer: Only proceed after stopping and when the way is clear. Do not allow yourself to be stuck in the intersection when the light turns red.

Question: When can you remove your seatbelt while driving?

Answer: To see properly while backing up, you can remove your seatbelt in order to turn your body. Put the seatbelt back on as soon as you move forward.

Question: Who has the right-of-way at a roundabout?

Answer: Slow down when approaching the yield line at roundabouts. Only stop at the yield line if necessary.

Some answers you didn't know? Join the club.

Jim Thomas is a Stouffville resident who has written for area newspapers for more than 60 years.

## H - MAPLE SUGAR - HAM NUGGETS

These are the tiny, perfect hams that you see on the top of the meat counter. They are cut from our Omega pork, slow cured and then roasted with maple. They are fully cooked when you get them, all you need to do is warm it - and while you are at it - warm a pan of Doreen's Scalloped Potatoes to go with it - the perfect dinner. Reg. \$7.50/lb. 2.5-3.5lb. ave. weight

**25% OFF THIS WEEK**

## - OUR - BRATWURST

These are my fave sausages, especially if you have a chance to par boil them and finish the work on the grill. They become plump and juicy when they're done like that - make a bun happy. Made with our Omega pork. Reg. \$4.99/lb.

**25% OFF THIS WEEK**

## H - FRESH - HALIBUT

This is the first fresh product of the season - and well worth the winter time wait. If you are the more fiscally prudent sort, you've saved up a bit over the winter for this event, as the price never seems to moderate on this - but what a thrill for dinner. Cut in boneless fillets from British Columbia.

**\$19.95 /lb. THIS WEEK**

## WHAT'S COOKIN' AT THE DELI!

Our salad feature for this week will be our Vegetable Medley, all dressed up with a light Italian. It's got every veggie that we could get our hands on and it can be served either warm or cold. Made daily. Reg. \$1.29/100g

**1/2 PRICE THIS WEEK**

We'll be making our Rice Pudding in quantity and featuring it this week at... 440ml size (with raisins or without)

**\$3.99 THIS WEEK**

The illustrious Kimmo (one of our kitchen dwellers and instigator of the bakery jelly rolls) will be making lunchtime REUBEN SANDWICHES for everyone. They will be served on Rudolphs Light Rye with everything that a Reuben includes right down to the dill pickle. Available for lunch on Thursday, Friday and Saturday.

**\$3.99 EACH**

## DO YOU PLAY BALL?

The Unionville Men's Slo-Pitch League has a few spots available. You must be over 25, live in the area, have some skill with a ball and be ready for a lot of fun. The league has 18 teams and has been in operation for over 35 years. To register, visit [www.leaguelineup.com/uspl](http://www.leaguelineup.com/uspl) or simply appear at Jakes on March 28th, Wing-It on April 5th, The Arms on April 16th or Kelsey's on April 21st (you may be forgiven if you think this is a beer league!)

## G - THOMPSON - GRAPES

Over time I've come to realize that the olive farmers have taken over the vineyards of the world - I know this because I recognize all the same sizing nomenclature that pervades the olive business. You see, there are no small olives, even the smallest are not small, but perhaps medium - and the largest are not just super colossal but extra super colossal. The same system now applies to grapes. These that we feature this week are large, but they are called 'Extra Jumbo', as opposed to simple large. They are sweet though.

**\$1.99 /lb. THIS WEEK**



## HOW IS OUR NEW STORE COMING ALONG?

Well, the site is a beehive of activity as we ready it for our move. You'll have noticed the very stylish dormers that have materialized on the lower section of the roof. The stucco siding crew is working its way around to the front of the building and the waist-level stone work is all done. Inside, all the heating and cooling systems are being put in place, and the seemingly endless electrical work is nearing completion. The floor and most of the walls are tiled, the last few partitions have been built, painting is proceeding nicely - and we're working diligently on the inside ceiling, which, as you might imagine, will include suspended baskets. We don't have a final move in date yet, but I'll keep you posted. Our plan is to move the store first and then once the dust is settled and we catch our breath, we'll be moving the Bullock Rd. Commissary into the lower level, so that everything we do will be done at this site.

## WHAT'S BLOOMIN'?

Spring has sprung! We've got loads of spring bulbs and the first large shipments of Hydrangea and frost hearty pansies are scheduled for next week, however you will see the first few in store now. This week all of our cut and potted Chrysanthemums are on special. These humble flowers, also known as 'daisies' or 'mums' are bright and long lasting, and we believe we carry the absolute best available. They have always been a customer favourite. Take some home, and find out why.

## WHAT'S BAKING - THIS WEEK -

The theme in our happenin' little bakery this week will revolve around limes, which are now back in more plentiful supply. We'll be baking...

**Margarita Cheesecakes** - Very much like the drink but in cheesecake form. Made with fresh lime, tequila, grand marnier, amaretto and lastly a twist of lime curd. We'll be making two sizes, \$14.95 and \$22.95

**Lime Cupcakes** - These are an 'adult' variety apparently; made with delicate white cake with an injection of rich lime curd, then topped with lime butter cream. Reg \$3.49 each.

**Key Lime Pies** - This is a refreshing treat from the keys and reputedly better than most you'll find there. We also make these in two sizes, \$5.95 and \$12.95.

**Lime Curd Tarts** - Made with our lime curd in hand-formed tart shells topped with coconut whipping cream and toasted coconut. Reg \$2.99 each.

**Spring Pavlova** - Made with lime mousse piled high on a coconut almond meringue shell. One size fits all \$22.95 each.

All these items will be featured this week at...

**25% OFF THIS WEEK**  
While Supplies Last!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MARCH 27<sup>TH</sup>

Hours: Mon. 10:00-7:00 - Tues.-Thurs. 9:00-7:00 - Fri. 9:00-7:00  
Sat. 9:00-6:00 - Sun. 10:00-5:00

548 Carlton Road, Unionville  
(905) 940-1770  
[www.thevillagegrocer.com](http://www.thevillagegrocer.com)

