YRT changes start Sunday

BY CHRIS TRABER

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Starting Sunday, York Region Transit/Viva will enact more than 70 service changes across York Region.

Highlights of the changes include:

- Route 9 9th Line will be restructured to incorporate former Route 15 — Stouffville local routing. Alternate trips will service Eastern Gate from the start of service until 5 p.m;
- Route 50 Queensway will be introduced to operate four weekday morning and afternoon round trips between Keswick and the Newmarket GO bus terminal:
- Route 304 Mount Joy Express will be introduced to operate between the Mount Joy GO station and Finch GO bus terminal via McCowan Road, Hwy. 7, Kennedy Road and Hwy. 407;
- Route 53 Woodspring-Clearmeadow will be restructured. Former Route 53 service north of Davis Drive will be merged with Route 44 - Woodspring-Bristol and service south of Davis Drive will be merged with Route 57/57A — Clearmeadow-Mulock and;
- Route 86 Newkirk-Red Maple will be restructured to service central Richmond Hill between Yonge Street and Bayview Avenue. Route 86 will now operate along Red Maple Road to Richmond Hill Centre terminal.

Additional routes and schedules will be adjusted.

▶ For more on the above service changes and others, visit yrt.ca



Call 24 hours a day or 905-722-3220







VE CELEBRATE

We will be featuring many things this week that are uniquely Canadian in celebration of our national birthday. There is much that is amazing about our country, and the variety of culinary thrills is but part of it. I have had the good fortune to travel fairly widely and, although we always enjoy ourselves, it is also always a thrill to return home to Canada. So here goes.

This is the time of the year that this amazing lettuce is

available. The girl who grows it (Diane Kretchmar) has certainly had all the ups and downs of crop failures, tornadoes, locust invasions and the like, but every season when I call her, she's ready to go again — a perennial of sorts! Starting this Thursday, till the frost or (hopefully not!) some other natural calamity. Amazing stuff!

\mathbf{OUR} BACK BACON

This is not a national treasure as much as a more local one, as there are parts of the country where this is unknown
— go figure! What makes our peameal pretty amazing is that it's not pumped full of brine to the point of being watery or salty and, we use centre cuts only, so there is no trim at all! We sell lots of this, and it travels far and wide with our customers who love it. By-the-piece only Reg. \$5.99/lb

(Please forgive me if I haven't used the CFIA nomenclature for this, but 'peameal' is what we all understand)

WHAT'S COOKIN' AT THE

We'll start with a soup, but a cool one, using our local cukes, apple juice, a dollop of honey (also local) and a hint of Tabasco® and 'spices'. Next, as you know, we always feature a fresh salad, and in this case, it's Vegetable Medley, using an assortment of fresh vegetables (some local), all dressed up Italian. Thirdly, we'll making an Atlantic salmon fillet with a maple syrup and lime glaze... and lastly, we'll have a hot soup as well, this being a very Canadian version of Split-Pea Soup with Smoked Ham. We use green peas for this, our in-house smoked hocks, and you'll find this soup in our fresh counter.

All these items will be featured this week

WHAT'S FOR

We'll be cooking lots of Doreen's Beef

with Beer and Onions, and to dress this

up for the national occasion we decided

to use a Canadian beer, which caused us

a bit of a problem. The deciding vote

was that Molsons® used to be (or is)

tied too closely with les Canadiens®,

so we will be using Labatts® in this

case; Blue, being a Leaf colour.

Our amazing local mustard that seems to make almost anything just a bit better. We use this for seasonings and mayo-spreads, as well as its intended application that it so ably satisfies.

Reg. \$3.49

WHAT'S HAPPENIN'

We have received a shipment (actually two) of hanging baskets and patio pots to look after any crop failures or disappointments that you may have had. The second crop of plantings are always at a bargain (good things come to those who wait), sometimes at a fraction of the 'new' price. There are even some of those beauty cone baskets amongst them, so get in early and get what catches your eye.

Reg. \$19.95

MAPLE SUGAR

These are the smaller portable version of our maple sugar hams. When you get these they are fully cooked, and can be eaten as they are. If dinner is the plan, wrap them in foil and warm them in a low oven (250°F) for an hour, let them rest for 20 minutes before carving, which is easy because they're boneless. What to serve with it? Our scalloped potatoes, which we will also have on sale from our freezer. Dinner (and possibly lunch) made easy! Ham Reg: \$7.50/lb

Scalloped Potatoes Reg. \$9.95...Both will be..

CHEESE

What's more Canadian than salted curds, at room temp. or atop poutine? We'll be featuring fresh curds this week by-the-bag, either white or yellow. Reg. \$2.99/100g

Cranberry and maple are two biggies in our cuisine, and we've combined them to make this very patriotic sausage! These are great either grilled or oven-roasted if you encounter rain.

Reg. \$5.99/lb

Part of our national budget goes toward feeding foreign dignitaries, and Char is very often on the menu as an example of Canadian cuisine. Things are changing here too, and there is an Icelandic catch that comes to market here as well as elsewhere, but these are Canadian, guaranteed! \$

-ARCTIC-

These melons now come from Mexico, are a size '5' which is fairly large, and are sweet to eat!

FRESH

we're all together having a dinner to celebi Doreen's birthday, and my young daughter makes Doreen's very famous Fresh Strawberry Pie for dessert — and it's amazing! So I ask, "How would you like to make those to feature in the store next week?" To my surprise, the answer was a YES! So she and her chum Eleanor will be working away pretty much every waking moment this week to make these very delicious pies. They are not cooked (apart from the pastry), but filled a chilled fresh strawberry filling, topped with a generous amount of whipped cream. These are perfect for this week as: (a) they are patriotically red and white, and (b) the fresh berry season is at its peak, and (c) I consider the episode to be in celebration of Doreen's birthday. These will be available starting Thursday afternoon, and they will do their best to keep-up, but patient if there are some \$1.095EA. outages.

THIS WEEK

In keeping with our Canadian theme, we'll start with...

BUTTERTARTS And that's not all! We'll be making Maple-Pecan tarts, too! For the longest time I did not have business cards, so when I'd have to go to a meeting or such, I'd just take a pack or two of these Everyone remembered who I was, and they were sadly disappointed when my business cards actually arrived! 6pks, Reg. \$5.49 each.

BLUEBERRY PIES We buy huge amounts of wild blueberries during the season and freeze them away so that we have the good stuff to make these pies. Available with either a lattice or streusel top, freshly-baked or frozen, ready to bake and fill your kitchen with that aroma to die for! Reg. \$12.95

CANADA CAKES It's our white cake, iced white, with a beauty red fondant maple leaf — two sizes. Reg. \$12.95 & \$18.95

MAPLE BUTTERCREAM CAKE Scrumptious maple-pecan sponge layered with candied pecans and maple buttercream, and then finished with a caramel drizzle and more chopped pecans, and a maple leaf, of course. Reg. \$15.95 each.

NANAIMO BARS Only made in Canada, and none made better! Reg.\$2.99 ea.

CUPCAKES With three to choose from. Firstly, our very popular white cupcake with white icing, but this week the icing is red and white marbled and topped with a hand-painted maple leaf cookie. Secondly, we'll make maple-pecan with maple buttercream, and lastly, we'll be making a maple-bacon cupcake. This is not savoury, but rather sweet. It's a white cupcake flavoured with maple syrup and chopped bacon, iced with maple icing and sprinkled with bacon bits. \$2.99 each.

RED & WHITE VELVET CHEESECAKE This is one of our baker's creations, and is it good! Missy takes three layers of red velvet cake and intersperses them with two layers of vanilla cheesecake, and a tiny bit of chocolate ganache in between all this. Reg. \$16.95 each All these items will be featured this week at...

-Also, we will be enlarging on the Canada Day theme with petit fours, maple leaf cookies, maple syrup shortbreads, maple custard and candied pecan puff pastry squares, maple pecan pies..

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, JULY 1st





Hours: Mon. ~ Fri. 8:00-8:00 Sat. 8:00-6:00 ~ Sun. 9:00-6:00

On Monday July 2nd to

celebrate Canada Day!

4476 16th Avenue (Just W. of Kennedy) (905) 940-0655





