

HOT TOPIC: Roundabouts

Drivers not following rules of road

Re: Roundabouts 'working' on Ontario highways: Mayor backs Hwy. 48 proposal, March 7.

I am a Stouffville resident living on the Tenth Line just north of two roundabouts.

I have a 10-year-old daughter who loves to visit the park regularly and I also have a young dog whom I walk twice a day.

In my opinion, the roundabouts are terrible. Rarely do drivers obey "right away" and there is constant honking because of this.

When I cross the roundabout with my dog, rarely do any of the drivers stop or yield for me to cross. Drivers are moving too quickly around them. There have been a couple of close calls with vehicles coming far too close to me, which raises concern for my daughter. To get her to the park, she must cross the roundabout.

Most drivers are going much too fast and fail to obey the yield sign. They just keep going. I have seen it numerous times.

Someone is going to get hurt if drivers are not following the rules of a roundabout. I am very surprised to hear that no one has been hurt or an accident has occurred. It's only a matter of time.

I feel the roundabouts on Tenth Line should be replaced with a four-way stops or replace the yield signs with stop signs.

I am very concerned for the safety of my family. The town should get rid of the roundabouts immediately.

ALLISON MUNRO
STOUFFVILLE

Roundabouts way of the world

I am really pleased to hear the intersection of Hwy 48 and Bloomington may be converted to a roundabout and, furthermore, that the system of roundabouts is being expanded throughout Ontario.

They have been used in the United Kingdom and on the European continent for many, many years. There is no need for tests and studies; they do work and have proven to be the most natural method of merging traffic and promoting traffic flow. As with many things, once you get used to them, they become second nature.

There are only two things to remember: yield and merge. However, you have to be positive about it (don't hesitate on the circle), as you move on and around to your exit. The advantages of roundabouts over traffic lights are as follows:

- They are much safer to use. It is very unlikely you will drive into the centre of roundabout, but people do make mistakes and drive through red lights;
 - The traffic all moves in the same direction, thus there are no need for time-consuming special filtering arrangements as required with traffic lights;
 - The stopping and starting at traffic lights wastes a lot of fuel. Also, how many times have you (and possibly a few other vehicles at the same time) been stopped at a red light and there is nothing coming the other way?
 - No problems during power outages during storms;
 - Little or no maintenance costs;
 - You can be the first one to arrive at a traffic light junction and be the last to leave. At a roundabout, everybody moves around in turn, as they arrive and;
 - They look much better than traffic lights with no overhead booms, poles or wires and the centre of the roundabout can look even better if it is landscaped.
- As with any road construction, roundabouts have to be engineered so they can handle the volume and the type of vehicles using them. In the case of Bloomington and Hwy. 48, there is a large volume of truck traffic.

However, these trucks are no different from other users with regard to the yield and merge principle. They have no special priority because of their weight and size and they have to take their turn on the circle the same as everyone else. It's all a matter of discipline.

CHARLES ATKINSON
BALLANTRAE

IRISH WEEK

This week, as promised, we are taking a culinary trip to Ireland, that land of green with a history of comfort food, spirits and shamrocks. We've taken up the challenge in our deli kitchen and you'll find a treasure trove of authentic Irish dishes ... and since Jaana from our bakery doesn't like to be left out, and ably rises to any challenge, we'll have lots of desserts of many stripes, but mostly with Bailey's. Greg, our flower guy, was kind enough to track his circuitous route from Ireland, but not without his Corned Beef and Cabbage recipe, which we'll have available, as well as a deal on Corned Beef — and Free Cabbages to go with it. This week's festivities culminate in a St. Patrick's Day lunch and dinner upstairs in our Cooking Studio. Tickets for this event are available from either Mabel, Donna, or Ashley at 905-940-0655.

S-CALIFORNIA- STRAWBERRIES

We came up empty-handed with Irish produce, so we went to California for these. They are in the 1lb. clamshell packages and featured at ... **\$2.49** THIS WEEK

BEWLEY'S TEA

I recall quite a few years ago when we started selling this tea that a long-time and fave customer of ours happened upon it on the shelf and was, I would say, ecstatic! "This is my all-time favourite tea, and was back home — it's the best!" Each time I see this tea on the shelf I think of her, a gem of an individual, a great supporter, and obviously a great tea lover! There are three types: Gold Blend, Irish Breakfast Tea and Decaf. Short of a trip to Bewley's on Grafton Street, this is it! Reg. \$11.99 Decaf, \$8.49 Gold Blend, Irish Breakfast **25% OFF THIS WEEK**



SHAMROCKS

For the occasion we'll have loads of spring flowers, green accents and shamrocks in a variety of sizes. Further, we'll have an imposing display of Hydrangeas, a plant that does well in Ireland, in either white, blue or pink. They are 6" size pots with multi blooms. **Featured at \$11.95 each.**

S-GUINNESS- SAUSAGES

These are fairly familiar to most of our customers, as we've made them for years. Ingredients are coarsely-ground Omega pork, apples, nutmeg, sea salt, 'spices' and, of course, Guinness instead of water. If the weather is like the Irish weather that I've experienced, they should be either gently pan-fried or baked, but they are at their best grilled! Reg. \$4.99/lb. **25% OFF THIS WEEK**

IRISH SODA BREAD

We'll be making lots of this, beginning Thursday, and you'll find that it's a great compliment to most of our Irish comfort food dinners — especially the Irish stew and Beef, Beer and Onions! **\$4.99** each this week

C-SAY- CHEESE

We'll have Dubliner, which is a white, Irish cheddar. It's the perfect mate for soda bread and any biscuit that's close! Reg. 3.79/100g. **1/3 OFF THIS WEEK**

WHAT COMES AFTER ST. PADDY'S DAY?

EASTER!

Linda and Karen will be hosting an Easter Fête on Tuesday the 19th, and it's all about Easter! Not only will you get lots of Easter dinner ideas and recipes, you'll get me talking about ham, and actually, I will prepare one for you! Sign up by calling Linda or Karen 905-887-1127 or call Mabel 905-940-0655.

—WHAT'S COOKING— AT THE DELI?

The first course is soup, in this case **Leek and Potato Soup**, both items that are big in Ireland. We use carrots, celery, sweet onions, chicken stock, Yukon potatoes and 'spices'. Reg. \$7.95. **Featured at 25% off.**

The second course is a bit of a stretch, but we do use potatoes (albeit red ones) in our **Red Potato and Egg Salad**. This is our most popular salad. Reg. \$1.39/100g. **1/3 off this week.**

NEXT, we'll be making authentic **Irish Lamb Stew**, using cubes of lamb shoulder, carrots, potatoes, sweet onions, fresh thyme, rosemary and 'spices'. Sold in our 4"x5" foils. Reg. \$7.95. **Featured at 25% off.**

NEXT, we'll have **Steak and Guinness Stew**. It's made with tender steak cubes, lots of Guinness, pearl onions, carrots, potatoes, fresh herbs and 'spices'. Sold in our 4"x5" foils. Reg. \$7.95. **Featured at 25% off.**

FURTHER, we'll be making **Colcannon**, a kale, bacon and mashed potato dish, which is near and dear to Irish hearts. This comes also in 4"x5" foils. **Featured at \$3.99 each.**

P.E.I. MUSSELS

Although these come from Prince Edward Island, they could be from the Emerald Isle, given the thousands of miles of coastline, all of it inhabited by the venerable mussel. We'll have a feature on these and a couple of Irish versions of preparation (recipes) for you. Reg. \$7.95 per 2lb. bag. **\$5.99** THIS WEEK

—WHAT'S— BAKING THIS WEEK?

In honor of St. Patrick and everything Irish we are baking with Bailey's Irish Cream this week....

BAILEY'S CHEESECAKES - Generous amount of Bailey's mixed in with our cream cheese mixture with a bit of milk chocolate, topped with Bailey's whipped cream and a Shamrock. **\$15.95 and \$24.95.**

BAILEY'S POUNDCAKE - Rich buttery poundcake with Bailey's, wrapped with green ribbons. **\$7.99 ea.**

BAILEY'S CREME BRÛLÉE - Yet another version of our wonderfully rich and creamy creme brûlée. **\$4.50 ea.**

ST. PATRICK'S DAY CAKE - Layers of white sponge brushed with Bailey's syrup, ganache and an amazing Bailey's buttercream. **\$15.95 and \$24.95.**

BAILEY'S MILLE FEUILLE - Bailey's-flavored custard and whipped cream and a caramel drizzle between two layers of our puff pastry. **\$3.49 ea.**

BAILEY'S CUPCAKES - Bailey's sponge cake topped with Bailey's whipping cream and drizzled with caramel. **\$3.49 ea.**

BAILEY'S BISCOTTI - We use Bailey's and milk chocolate in these biscotti, then bag them in cello bags and wrap with green ribbons. **\$4.99/200g bag**

all the above items are **25% OFF THIS WEEK**

THIS WEEK we are also making everything possible in green, including vanilla cakes with green icing and shamrocks, cupcakes full of green candy, green checkerboard cakes, lime curd tarts, sugar and gingerbread cookies and large individual shamrock meringues.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MAR. 17th

Hours: Mon. - Fri. 8:00-8:00

Sat. 8:00-6:00 - Sun. 9:00-6:00

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