

# LCBO strike on? You have options

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With a potential strike by LCBO workers looming this weekend, you have options to ensure you don't go thirsty.

The provincial government enterprise that operates 630 stores across Ontario is strongly suggesting you stock up before tomorrow's strike or lockout deadline.

If you're a procrastinator and need potent potables during an LCBO shutdown, bars and restaurants will keep up your spirits with theirs.

The region's private wineries and breweries will also be open for business.

Privately held producers of wine, beer or spirits will not be impacted by a work stoppage beyond distribution through the agency, senior LCBO communications consultant Sally Ritchie said.

Craft brewers and wine stores can open and the Beer Store will operate as usual, she said.

In terms of agency LCBO stores, they are independently owned and operated and should remain open in the event of a strike, Ms Ritchie said.

"We have been proactive with agency store owners regarding the status of negotiations and will remain so going forward," she said. "We have encouraged agency stores to buy additional product from their supplying LCBO store if they feel it is necessary.

However, agency stores could face reduced supply and would not be able to offer you a full selection of products should the strike go on for some time, she noted.

York Region's only agency store is at the Foodland on Hwy. 48 in Mount Albert.

Bars and licenced restaurants have been apprised of how they can keep supplies flowing, Ms Ritchie said, adding, establishments, as with consumers, have been advised to stock up.

## STOUFFVILLE WINERIES

In the event of a strike or lockout, the LCBO has a contingency plan and is committed to providing some level of service, she said. With the help of management employees, the organization will endeavour to keep some stores open, unless customer or employee safety cannot be assured.

Holland Marsh Wineries in Newmarket sells direct and has no affiliation through the LCBO, events co-ordinator Linnea Whitcoft said. Grapes are grown on the property and vintages are aged, bottled and sold on site.

"We're good to go," Ms Whitcoft said, noting the winery's store is open Monday through Saturday, 10:30 a.m. to 7 p.m. and Sundays, 10:30 a.m. to 6 p.m.

"That's way better than the LCBO," she said with a giggle.

It'll be business as usual at King Brewery in Nobleton, marketing and event co-ordinator Julia McDonald said. The award-winning German-style brewery is open weekdays 9 a.m. to 5 p.m., but may extend hours and open Saturdays if LCBO outlets are shuttered.

Meanwhile, the specter of an LCBO shutdown is an opportunity to clear up a nagging fallacy, Magnotta Winery and Distillery president and CEO Rossana Magnotta said.

Magnotta is unaffected by any strike and open seven days a week, offering free daily tours and their own specialty brands of wine, beer and spirits, including vodka, gin, ice grappa and brandies, she said. The Vaughan outlet, at 271 Chrislea Road, designated a tourist area, will be open Victoria Day.

Other York Region purveyors doing business include:

- Applewood Farm and Winery, Stouffville
- Willow Springs Winery, Stouffville
- Cilento Wines, Woodbridge
- Vinoteca Inc. Premium Winery, Woodbridge

## OUR BURGERS

I know that many of you BBQ all winter long, but for the fair-weather folk among you, this is usually the week that the 'que is struck up and summer cooking officially starts. At our house, the first BBQ dinner is always burgers. Doreen is there to enjoy her share and usually pronounces her burger as "the best ever!" It's a tradition at our place.

We'll have a couple of our burgers ready to go this weekend and especially our **Sirloin Burgers** and **Prime Rib Burgers**. These are both 8oz. size and both made every day, and often twice a day, right before your eyes. Reg. \$8.95/lb or \$19.73/kg. Both will be featured at:

**25% OFF THIS WEEK**

## BRATWURST SAUSAGE

These are a coarser-ground fresh pork sausage spiced-up in the German style...and for the moisture component, we use beer. These can be parboiled a bit (not boiled, but simmered) and then finished on the grill or grill pan, or even eaten just when they come out of the pot, something that I do when we're cooking up a bunch of these. Any way at all, I'm sure that you'll like these a lot. Reg. \$4.99/lb. or \$11.00/kg.

**25% OFF THIS WEEK**

## TOP SIRLOIN

These are centre-cuts only, as thick or thin as you like, whole or half. Sirloin steaks are not the most tender cuts of beef, especially after the prime tenderloins last week, but they most definitely have a following — my wife for one!

**Sirloin Eyes** | **Ground Sirloin** | **Centre-Cut Steaks**  
Reg. \$14.95/lb. | Reg. \$7.95/lb. or | Reg. \$10.95/lb.  
or \$32.96/kg | \$17.53/kg | or \$24.14/kg

**25% OFF THIS WEEK**

## CHEESE PLEASE

Mariella has made some combo packs of cheese slices allowing you to construct some outside-the-box cheese burgers. Flavours are ... Monterey Jack, Cheddar and Jarlsberg. Reg. \$2.69/100g.

**1/3 OFF THIS WEEK**

## PORTABELLO MUSHROOMS

These are the light brown, very large-head mushrooms that we sell. We remove the stems from these so they'll lie flat on your grill and the best preparation for them is to turn them upside down and drizzle some seasoned olive oil on them and let them absorb it before you grill them. Since they are the approximate size of a burger, they're perfect if you like a twist. They can also be sliced in 'steaks' and grilled with your other veggies. Any way you choose you've got flavour going on. Reg. \$4.99/lb. or \$11.00/kg.

**1/3 OFF THIS WEEK**

## FRESH, LOCAL ASPARAGUS

As I watch the different regions come into asparagus season, as the warmer weather moves north, first Mexico, then California, Washington and finally our area. I'm thinking that there is nothing north of here and that we are 'the last stand' in asparagus season. Truthfully, it's now available from 'somewhere' all year — and soon Peru again — but this is the fresh stuff, so enjoy! Product of Ontario.

**\$2.99 LB. THIS WEEK**  
or \$11.00/kg

## WHAT'S HAPPENING OUTSIDE?

As I write this, there are three trucks outside waiting to unload. On those trucks are a whole bunch of assorted hanging baskets for sunshine spots, as well as sunshine ferns, palms, hibiscus in all sizes now that the cold spell is over, some moss hangers, some cone-shaped baskets (very popular), more shade ferns and by Friday many more of the smaller pots to fix up some of your urns and containers. Also, we've got a few Japanese Maples and some evergreens, fabulously priced, and my Pergola on the North side of the entrance is full of flowers that require more shade, and when the flowers are gone, there will be seating for outdoor lunches. Buy some flowers; we're running out of room!

## WHAT'S FOR LUNCH?

Let's start with some Nathan's Ballpark Hot Dogs with the trimmings.  
Next, Grethe and her happy troupe are making flatbread sandwiches (it doesn't end) with Black Forest Ham and Cheddar for \$5.99. These will be available from 11am till 2pm Thursday, Friday and Saturday.  
And, we're making Waffle-Bowls with Ice Cream, Mixed Berries, with Chocolate Drizzle and Whipped Cream. This starts on Thursday.  
Sunday Brunch will be Cream of Roasted Red Pepper Soup, Penne Carbonara with Onions, our Bacon in a white wine sauce — or — Beef Stroganoff over Rice — or — Air Chilled Chicken Breast with Mango and Peach Salsa, Tea or Coffee and a token Dessert, all for \$10.95. Served from 11am till 2pm.

## CORN FROM GEORGIA

Perhaps it's also time to do your first Corn Roast of the season, and while this is not the mid-August local product, it is good and a definite treat. The way I like to cook this is to grill it right on the flame, husked, and just season with a bit of olive oil, sea salt and black pepper. Sublime. From Georgia, USA.

**\$3.99/dozen or 39¢ each**

## WHAT'S COOKING AT THE DELI

How about a chilled soup for starters? This weekend it's Cucumber with Apple and Mint. Reg. \$7.95/900ml. 25% off this week.

Followed by Grethe's Danish Tomato and Cucumber Salad with sweet onions and dill. Featured at 99¢/100g.

And next, we'll be having a Salsa Sale! What you'll get here are three different salsas to go with your grilled fare, and they are:

**Mango** — with sweet onions, chives, chili sauce, lemon juice and 'spices'.

**Pineapple** — also with sweet onions, sweet pineapple, peppers, rum, sweet chili and herbs.

**Smoked Tomato** — with smoked plum tomatoes, red onions, herbs, sea salt and jalapenos. These are regularly priced at \$4.95 but we'll feature them at 1/3 off this week.

And lastly, you'll need some **BBQ Sauce**, and just possibly our Jack Daniels version, which we make here. Cathy and I love this, not just on ribs, but on almost anything that you can grill!

Very lastly, we'll be making several batches of my **Smoked Pork Back Ribs** every day. They are available at the deli ready-to-go counter and they just fall off the bone. My fave stuff!

## WHAT'S BAKING THIS WEEK?

Every summer when raspberries are in season we buy a few thousand pounds of local Whittamore's raspberries and freeze them so we can use them for making pies all year round. This week we are baking with raspberries.

**RASPBERRY STREUSEL PIES** - We never used to make these with a streusel topping before, until Cathy (my wife) decided she wanted one (as a matter of fact that is what we had for Mother's Day dessert at our house). Now it is a standard item, made with Whittamore's raspberries, sugar, cinnamon, in our flaky pastry shell with a streusel topping. \$12.95.

**RASPBERRY OATMEAL SANDWICH COOKIES** - Buttery oatmeal cookies sandwiched together with Hero raspberry jam (seedless) \$8.95/ container.

**RASPBERRY MOUSSE CAKES** - Raspberry mousse layered with chocolate cake, topped with ganache and chocolate curls. \$22.95.

**RASPBERRY WHITE CHOCOLATE CRÈME BRÛLÉE** - We like to experiment with different flavors in the crème brûlées instead of always making vanilla bean (which incidentally seems to be everybody's favorite). This week why not give this delicious concoction of fresh raspberries and white chocolate in velvety baked custard with caramelized sugar topping a try? \$4.50.

**RASPBERRY APPLE BRAN MUFFINS** - Bran muffins are our best seller, and this week we are making a different type with apples and fresh raspberries. \$1.89 ea.

**RASPBERRY CHOCOLATE CHUNK MUFFINS** - This is a bit more decadent muffin with a cakey batter studded with raspberries and chocolate chunks. \$1.89 ea.

**25% OFF THIS WEEK**

Featured at

**STORE CLOSED MONDAY. GARDEN CENTRE OPEN MONDAY!**

**SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, MAY 19<sup>th</sup>**

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

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

