

# A place to stand, grow?

Give us a place to stand  
And a place to grow  
We call this land, Ontario  
A place to stand, a place to grow  
Ontari-ari-ari-o!  
(As found on youtube)

I always used to roll my eyes when I saw an article that started with song lyrics from, say, Pink Floyd, the writer throwing in a mini editorial statement from his favourite band (*'We don't need no education, we don't need no thought control,*) before an item headlined, New policies in Ontario education questioned.

But I couldn't help myself this time writing about the Places to Grow Act (I can feel your eyelids getting heavy), that piece of legislation that has so much bearing on life here in York Region.

Because this can be a bit of a heavy subject, I thought I'd put this old song from the Ontario Pavilion at Expo 67 that we sang as kids in the 1970s into your head, while I note a change in the Places to Grow Act that went under the radar earlier this year.

Thanks to an amendment on May 29, growth targets across Ontario have been ratcheted up.

In York Region, the target is now 1.59 million people by 2031, instead of 1.5 million.

Doesn't sound like a lot maybe, but that's another 90,000 people, an entire small Ontario city the size of Peterborough or Kingston or Sudbury that we'll be expected to fit into York Region, on top of the 400,000 already being planned for our region alone over the next 18 years.

Except we won't be using up as much space as those cities. We'll be jammed in pretty tight as officials look to the "new urbanism" to do the long range official plans needed to meet this growth. Think condos, townhouses, the bus. Jammed in or not, where are these new people supposed to go? That, I think is the key question to which not everyone is going to like the answer.

For despite the Oak Ridges Moraine Act and green-belt legislation, it would seem some land not previously zoned for residential development will need to be freed up if these new targets are going to be met.

So whether it's a nearby farm field or local golf course (or 10 golf courses) or even more pristine places that are turned into subdivisions, something will have to give in a region in a constant state of growth and change.

While there are many who welcome all the growth and construction, as it means jobs, customers and rising house values, I can't help but think an unfair burden is placed on 905 residents to accommodate growth.

Whether it's loss of green space, new schools that are already full, new roads already jammed, packed GO trains, hours of commuting tacked on to your life that people in Peterborough or Kingston or Sudbury don't have to deal with, people in York more than do their part.

Why isn't more of this growth targeted at the smaller centres? Why aren't more provincial government jobs moved outside the major cities?

A provincial strategy that spreads the wealth should definitely be part of the plan.

After all, as the song says...

From western hills,  
To northern shores,  
To Niagara Falls,  
Where the waters roar,  
Give us a land of peace,  
Where the free winds blow,  
And we will build Ontario  
A place to stand, a place to grow  
Ontari-ari-ari-o!



Bernie O'Neill

Bernie O'Neill is a York Region Media Group editor.

## MAPLE SUGAR PORK CHOPS

These are a hit with my hockey team, and whoever else tries them! We use racks of pork which have been trimmed clean, then we french the bones, cure them in the maple-sugar style, and slowly roast them till they are ready-to-eat. The most amazing part of these chops is the sugar crust, and when you compare these to our ham, there is more of the good stuff! The best way to have these is either to get chops and slowly oven-warm them, wrapped in foil, or get a chunk, wrap in foil, and slowly warm them in a slow oven (250°F) along with our Scalloped Potatoes, perhaps with Nance's Mustard on the side. Reg. \$1.99/100g

**25% OFF THIS WEEK**

## SMOKED CHICKENS

This is one of those products that, once you start nibbling, you can't stop. We use our air-chilled birds, cure them in a lower-salt brine, and then smoke them over oak until they are fully cooked. They have many uses. Firstly, they can be eaten as you get them, just start nibbling! Alternately, you can cut them into slices for a sandwich or slivers for a salad or a beautiful pasta. The condiment that I like to serve with these is red pepper jelly, of which we sell many types. Reg. \$14.95 ea.

**25% OFF THIS WEEK**

## WHAT?

Our Pizza Deal will be unavailable for a number of reasons on Friday the 13th. Firstly, our Pizza Guy is superstitious, Secondly, while the alternate PIZZA Guy is not superstitious, he will be in school that day, and lastly, the oven will be serviced on that day. To make things right, we're having a great deal on MEATBALL PIZZAS on Thursday, very delicious at 1/2 PRICE, and on Saturday and Sunday, we'll be doing Margherita Pizzas... our most popular... for

**1/3 OFF**

## 99 CENTS PRODUCE SALE

Cauliflower • Broccoli • Tomatoes

After a mid-season set-back, we're good now with cauliflower. Broccoli has been nice all season, and field tomatoes abound. All of the above will be featured this week at 99¢ each, and in the case of the tomatoes; 99¢ per lb. (2.18/kg if the government guys are reading this).

## WHAT'S FOR LUNCH?

Grethe is back!

The special in the café will be the Cajun Chicken and Gouss Cheese Sandwich for... **\$7.99**

You can add a soup or salad for only one dollar extra.

Sunday Brunch will be starting with a Cabbage and Chicken Soup, followed by either Penne Carbonara, our Flourless Beef Stew or Chicken Cacciatore with either mashed potatoes or rice, tea or coffee and a token dessert - and you can have seconds of the dessert if you have room! Served from 11:00am till 2:00pm. **All For \$10.95**

## OLIVE OIL SOAP

We will have a feature on my favourite soap this week... Carl's Olive Oil Soap. I love this because it leaves my skin so smooth and fresh-smelling and I use it as an anti-aging agent. You would never believe that I'm actually a Senior, or would you? Seriously, our customers really like this soap, so give it a try if you're not totally happy with your mirror image. Regular \$2.99 per bar.

**25% OFF THIS WEEK**

## CHEESE PLEASE

This week, it's a Kawartha Lakes Aged Goat Cheese Cheddar - it's rennet and gluten-free in its manufacture, and it's delicious with some ripe Bartlett or Bosc Pears, just so you know! As usual, samples will abound! Reg. \$4.99/100g.

**1/3 OFF THIS WEEK**

## RAO'S HOMEMADE PASTA SAUCE

We'll have a feature price on 4 of the best sellers of this line, and they are; Arrabbiata, Marinara, Tomato Basil and Vodka. This is a popular sauce with our customers and my kids. Reg. \$11.95.

**25% OFF THIS WEEK**

## RUSTICHELLA PASTA

Most of you will already know this product, which comes in a brown paper bag as a package. It's made with durum semolina, in the very time-honoured way, in Abruzzo, Italy. The varieties that will be promoted this week are Cappellini (very fine), Spaghetti, Linguine, and lastly, Fettucine. Reg. \$5.49/500g bag.

**25% OFF THIS WEEK**

## WHAT'S COOKING AT THE DELI

We always start with a soup, and this time it's Gazpacho. To make this, we use our local plum tomatoes, celery, cukes, some mint (who would have thunk!), tomato juice, Tabasco, honey and...tequila. Featured this week at \$5.95/900ml container.

And next, we'll have our Broccoli and Cauliflower Salad. We've made this for many years at the deli, going back to our original little Main Street store. In it we use red onions, our bacon bits and mayo. Reg. \$1.99/100g. 1/2 price this week!

And next, we'll be making a Flourless Beef Stew. To make this, we use prime rib cap meat (very lean and flavourful), sweet onions, local carrots, Yukon potatoes, mushrooms, beef stock, and cornstarch as a thickener. It will be sold in 4"x15" foils in our self-serve area, and it will be one of our Sunday Brunch items as well. It's a gluten free item. Reg. \$9.95/500g. 1/3 off this week.

And lastly, we'll have two of our frozen items on a special feature. The first is our Chunky Tortellini Soup with lots of vegetable goodness and chicken, as well as our 8" x 5" Scalloped Potatoes, which are the perfect partner for either our Beef Stew or our Maple Sugar Pork Chops, which are featured elsewhere. Both of these items will be featured at 25% off regular retail which is \$7.95 for the soup, and \$9.95 for the potatoes.

## WHAT'S BAKING THIS WEEK?

BLUEBERRY EXTRAVAGANZA! We have bought copious amounts of local blueberries (as we do every year) and frozen them to use all year round! So this week's specials are not only delicious, but also full of vitamins and the healthy goodness of blueberries!

**BLUEBERRY PIES • \$12.95**

As always these are available with either a lattice top or streusel, freshly baked or frozen and unbaked.

**BLUEBERRY SCONES • \$1.69**

These scones have been in our repertoire from the very beginning of our bakery. Blueberries with a hint of lemon zest and cinnamon.

**BLUEBERRY LEMON SHORTCAKE • \$18.95**

Layers of white cake brushed with our rich and delicious lemon curd, to which we add whipped cream and fresh blueberries, between the layers. Finished with more blueberries, cream and white shavings.

**BLUEBERRY-APPLE FRANGIPANE FLAN • \$22.95**

Shortbread crust made in deeper 6" flanpans, filled with almond cream made with eggs, sugar and ground almonds with some soft white cake crumbs and custard. Sliced brandied apples and fresh blueberries are baked into the almond cream.

**LEMON BLUEBERRY LOAF • \$5.99**

Perfect for breakfast or afternoon snack! Our buttery lemon loaf with blueberries baked in.

**BLUEBERRY APPLE CRISPS • \$11.95**

From our freezer section, ready-to-bake. Generous 8"x5" foil pans filled with apples and blueberries, topped with a buttery streusel. Just pop into your oven at 350° for about an hour, and dessert is ready!

All these items, while quantities last.

Pumpkin pies are now available... till Halloween (or maybe beyond) **25% OFF THIS WEEK**

ENTER OUR APPLE PIE BAKE-OFF CONTEST TO WIN A SHOPPING SPREE AT THE VILLAGE GROCER.

www.thevillagegrocer.com

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