

Hudak pulls surprise

That it would be Progressive Conservative Leader Tim Hudak who shot an arrow into my cynical little heart is astounding.

Battered after years of the McGuinty government's broken promises (outright lies), outrageously misguided spending and cavalier indifference to accountability, my heart had hardened — never again would it beat faster to any politician's promise of "real, positive change".

We — my heart and I — were sadly resigned to never again having hope in a political leader, to believing that a government could actually bring real change to our lives.

Yet, there I was, reading the reports of the PC convention last weekend, when I felt my heart skip a little beat.

In the face of demands from some party members that Mr. Hudak improve the spin on his message and back off on controversial policies, such as right-to-work legislation and increased privatization, the freshly endorsed party leader flatly refused.



Debora Kelly

"The way I look at this is the problems are real and they are deep," he responded, "and I believe there is a realization among the electorate that we have to take them on."

What? A politician is acknowledging voters have brains?

"I'm not the kind of politician who is going to gloss over the challenges that we face and then, after election day, say, 'Oh my God, the cupboards are bare.' Everybody knows the cupboards are bare."

What? Is Mr. Hudak actually trying to break time-honoured traditions such as:

1) Make big, fat, audacious promises on campaign trail, while chastising incumbents for big, fat, audacious spending record; 2) win election; 3) be outraged at size of deficit; 4) backtrack on big, fat, audacious promises, blaming former government for the need to raise taxes and cut services; 5) in final year of mandate, hand out big, fat, audacious pre-election goodies; 6) if re-elected, worry about it then; if tossed out, it's new government's problem?

While this isn't an endorsement of Mr. Hudak and his party's policies, I'm reluctantly heartened by his apparent commitment to be transparent and accountable — and to focus on the issues — rather than add to the miasma of "vacuous policies" that typically shadow the campaign trail.

He is right in saying our embattled province needs "serious change", whether you agree with him or not that the PCs are the party to bring that change.

Just imagine a campaign in which candidates were honest about their intentions. Rather than be turned off by the plethora of mud slinging, lies and bribes, people might actually be inspired and engaged by campaigns that focus on issues and solutions.

People might think that it matters that they make a choice. People might drop the trash talk for legitimate, respectful debate — even on social media.

Yes, I'm just being silly now, but I do know since York Region Media Group launched its Big 5-0 civic engagement project for the October 2014 municipal election, many of you have told us you have no faith in politicians. The dismally low voter turnout is ample evidence of your disengagement.

While it's not fair to tarnish every politician with the same brush — I know some good ones who are in it for all the right reasons — you're telling us you're turned off by the self-serving antics, lack of accountability and disrespect of your tax dollar that you see far too often. Election campaigns only make it worse.

So, forgive me for having hope that more candidates will commit to being honest with voters.

Be still my beating heart.

Debora Kelly is editor in chief of the York Region Media Group

T-FREE RANGE-TURKEYS

We've sold these amazing turkeys for the past 28 years. Although the farm has passed from father to son, it's the same growing and processing technique that produces what we, and many others, feel are the best turkeys available. What makes them so good? It's simple really. Firstly, they eat lots of grain and corn, as much or as little as they want, because they run loose. Add to this a gentler de-feathering process which leaves more of the flavour (and the odd feather) with the turkey, and you'll have a bird which exceeds your expectations without the aid of the artificial enhancements that Butterballs and other pre-basted turkeys receive. Ours are moist (naturally), tender and full of flavor, and they cook a bit quicker as well. The turkey sizes this year will be on the large size, starting at 14-15 lb. up to 21 lb., and then we'll have Tom Turkeys in the 24-28 lb. range. If it were left entirely up to me, I would pick one in the 17-21 lb. range. They are the heavier hen turkeys, all with a bit more meat on their bones, and more succulent meat at that. Should a whole turkey be too much for you to handle, we do section them into whatever portion would be suitable. There will be boneless breast roasts, in sizes from 3 lb. to 10 lb., and they can be had either stuffed with our Sage & Onion Stuffing, or au naturel. We also make stuffed boneless thighs, which are my fave. Organic turkeys are also available at \$4.99/lb. They're around 15-16 lb. each. We only have a limited quantity. Please order ahead.

\$3.49
PER LB.

T-SMOKED-TURKEY

We make amazing Smoked Turkeys, probably because we start with our amazing fresh turkeys. These are becoming increasingly popular, especially with our Asian customers. It seems that we always make a few less than what we need, which causes a few problems. If you would like one, it must be ordered in advance, before Oct. 4th, because it takes a week to get them ready. Secondly, be sure that you specify 'smoked' turkey, as otherwise it goes on the list for regular turkeys. Order deadline Oct. 4th.

\$5.49
PER LB.
THIS WEEK

WHAT'S HAPPENING OUTSIDE?

Over this past weekend, we received a couple shipments of fall patio pots, one of which is resplendent with cabbage and kale, good til Christmas for sure. There are mini (and maxi) pumpkins - white as well and a mountain of gourds. Fall is going on indoors and upstairs as well - what a great time of the year!

WHAT'S COOKING AT THE DELI?

Let's start with Roasted Pork Tenderloin with an amazing Apple-Brandy Sauce, available at the ready-to-go counter, featured at \$3.29/100g. Next, we'll be making our very popular Cranberry-Brie Stuffed Chicken Breasts. These are slow-roasted, and ready to heat and serve at home. Featured at \$3.14/100g. Following this, we'll be making a Fall Salad, using Penne with Julienne of Roasted Fall Vegetables, all tossed in a Pesto Chèvre Dressing. This will be equally delicious served warm! Featured at \$1.29/100g.

CUT SQUASH & TURNIP

This is the time of the year our produce guys get busy peeling and chopping bins of butternut squash and turnips - something that's difficult to do at home, but easy for us!

WHAT'S HAPPENING UPSTAIRS?

The Queensbridge Girls, Karen, Linda et al, and I, are doing a pre-Thanksgiving dinner, with lots of tips and trivia, on Wednesday Oct. 2nd from 6 til 8 p.m. (or later). It's a full dinner - main theme is turkey of course but we've got new sides and desserts happenin'. Call Mabel to reserve.

LOCAL APPLES

They're in now, and we'll have Spy, MacIntosh, Jona Gold, Honeycrisp, Mutsu (ie. Crispin) and Cortland.

NEXT WEEK ... AND BEYOND!

I'm just letting you know that my buddy Allan Bell, from the hospital, will be here with his buddies, as usual, to sell Breast Cancer Luncheon raffle tickets on Thanksgiving weekend, and he has promised a few surprises! Now, when he says that, you need to take it to heart as he is capable of surprises! Just a heads up!

DEMO WARNING

We will be doing a sampling of the range of 'Fred's Bread' on Thursday, Friday and Saturday! ... come hungry...

WHAT'S FOR DINNER?

We've made lots of our Prime Rib Stew. This dish uses only the meat from between the prime rib bones, and it's as flavourful as it gets. My fave two starches to go with this are either spaetzle, or the very wide pappardelle noodles.

Reg. \$17.95 **25% OFF THIS WEEK**

WHAT'S FOR LUNCH?

We'll be making our Roast Beef Sandwiches, with roasted red onions, horseradish cheddar cheese, and roasted garlic mayo, all on a 'Fred's Bread' Panini. Soup? Add 99¢.

\$7.99
each

LET'S HAVE CHEESE

This week, we'll be feeding you samples of a 'Cave-Aged' Gruyère - it's a new term for me. I love gruyère though, and this is a good one - think with pears. Reg. \$5.99/100g

1/3 OFF THIS WEEK

LET'S HAVE SOUP

We'll be having both a frozen and fresh soup this week. From the freezer, we'll have Turkey Rice, with lots of turkey, and most fall vegetables known to man. Regular \$7.95 each (Serves 4), featured at: **25% OFF THIS WEEK** Our fresh soup will be Slow-Roasted Local Butternut Squash, made with chicken stock, roasted garlic and herbs. Regular \$7.95 each (Also serves 4). Featured at 25% off as well.

FARMER SAUSAGES

These are a finely-ground pork sausage which we make on the milder side. They are made in the larger casing, so grilling is definitely an option, although oven-roasting these and serving them with mashed potatoes and gravy is a good option, too. Reg. \$4.99 lb.

25% OFF THIS WEEK

WHAT'S BAKING THIS WEEK?

Autumn is a wonderful time for baking, weather is crispy, colours are changing, and there are so many wonderful ingredients to use, such as apples and pumpkins and cranberries. Those three are our primary ingredients this week...

CRANBERRY SHORTBREAD \$9.95/container

Our buttery shortbread is made with dried cranberries and orange zest. Our shortbread is wonderful. It is made with only three ingredients: butter, flour and brown sugar, according to Doreen's old recipe. What makes it so good (in my opinion) is the caramelization between the brown sugar and butter while baking. It melts in your mouth.

HARVEST CAKE \$15.95 6" size

The moist rich cake is made with apples, pecans and spices, then layered with brandy buttercream and finished with more pecans. You have to try this! Think dessert choices for Thanksgiving!

PUMPKIN LOAVES \$5.99

This is my son Dylan's favourite loaf! It is made with pumpkin, raisins, prunes (don't tell him that!) and all the pumpkin pie spices.

CRANBERRY BISCOTTI \$4.99/bag

Surprisingly, this is our most sought-after flavour of biscotti. Made with dried cranberries, white chocolate and orange zest. Packaged nicely in cello bags with a fall-coloured ribbon. Perfect for a gift, unless you want to eat it all yourself.

APPLE CHEESECAKE FLAN \$18.95

Shortbread crust in a shallow flan pan, filled with cheesecake mix, a dash of brandy and sliced apples dipped in cinnamon-sugar fanned on the top.

PUMPKIN COFFEE CAKE \$18.95

This coffee cake is BIG, and filled with wonderful ingredients. There are fresh and dried cranberries, pecans, maple syrup, brandy (yes, we use a lot of brandy, it rounds out flavours nicely), apples and lots of spices. Topped with maple icing, dried cranberries, pecans and pumpkin seeds.

APPLE-CRANBERRY BRAN MUFFIN \$1.89

This week, we add fresh and dried cranberries and apples to our famous bran muffin!

CRANBERRY PECAN PIE \$14.95

Cranberries add a nice tartness to the sweetness of our pecan pie. White chocolate drizzle!

25% OFF THIS WEEK

All these items, while quantities last.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPT. 29th

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

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

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