

Is internship a dirty word?

The past few months the issue of unpaid internships has been a hot news story and discussion topic among many people at watercoolers in companies large and small.

Discussion hit a fever pitch when the provincial government took the unprecedented step last week to get involved in the business of two publishing companies, telling Toronto Life and The Walrus to stop their unpaid internship programs.

An inspector from the Ontario Ministry of Labour said they were in violation of the province's Employment Standards Act. Apparently, other magazines will be targeted this month.

Yet I'm betting every publishing organization, from magazines to websites, including this newspaper, has a long list of graduated and current journalism students clamouring for a spot in their newsrooms.

That's not to say some internship programs — especially at banks, financial organizations, filmmaking and yes, media — have, at times, taken advantage of students' desperate desire for hands-on experience while paying them an honourarium or nothing at all.

I've already received resumes and urgent e-mails from students asking to work in our newsroom without pay this summer in return for bylines and real-world journalism experience. A decade or more ago, we used to get government grants to hire summer students fresh out of journalism programs or in their last year of studies at a university or community college.

Then government grants — both federal and provincial — became harder to get. So did journalism jobs.

The result is that every summer we have one or sometimes two students from our community eager to write news stories, accompany photographers on assignment, try out online interview skills and add on their resume "summer newsroom experience" with their hometown paper.

Just two weeks ago, I was asked for a job reference for a student who interned with us last summer. Days later, I received a thank you email after she did get a job.

That's the positive side of internships. To ensure there is no misunderstanding or hard feelings, with each summer intern we make it very clear they are not being paid and that any work they do will be in return for experience and for those all-important bylines that help get a writing job in the future. They work variable hours and days around any paid employment they have.

Anecdotally, a friend in Richmond Hill told me several years ago her son was volunteering in the film and movie industry in Toronto, lamenting that he'd never get a real job to pay for a downtown apartment.

Yet, just last month she updated me that he'd earned a pretty sizable government grant to write and direct his own movie — so I'm thinking he's another person who would vouch for the usefulness of free labour to earn experience in that industry.

As well as summer students, this media organization also welcomes co-op students from journalism programs at Centennial, Ryerson and other colleges.

We've never encountered a problem and have received grateful letters and even personal visits from students who have gone on from our newsroom to greater glory in the world of journalism.

I can name several reporters at Toronto dailies who honed their journalism skills at this organization and many more in our own media group.

And no, I've never, ever asked a student intern to get me a coffee or run errands.

If the government wants to outlaw unpaid journalism internships, it should provide grants to media to pay willing young reporters to get the experience they desperately seek.



Marney Beck

LET'S PLAY BALL

This week marks the home opener in baseball, and just like the return of those countless Canadian geese, our ball team has flown back, too! What we are doing to celebrate is a Ball Park Fare Sale, and we'll be visiting various famous ball fields and hitting their signature dishes out of the park, so to speak!

BASEBALL STEAKS

We'll start really close to home, as this is something that we started quite a few years ago. There is nothing worse than waiting around the grill after a hard fought game for the burgers or sausages to cook, so we made these steaks thinner and bun-size, so they cook quickly and fill the bun. No guesswork here. We use the tender chunks of steak that might not be appealing on their own, but trimmed nice, flattened and then marinated in our Teriyaki sauce. We usually pack them in 4's, but this week they're loose — so you can get as many as you'd like. **25% OFF THIS WEEK** Regular \$19.95/lb

WHAT'S HAPPENING INSIDE?

We're beginning to get Hydrangeas in now, and you'll be able to get small, medium and extra large. A new lot of Orchids arrives on Thursday, and we'll have lots of interesting table centres to choose from.

NATHAN'S BALL PARK DOGS

These originally hail from New York, but are now made in Canada through a licensing agreement. They are 1/4 lb. size and fill a bun. They are all-beef, with lots of flavor and hands-down, they're our best-selling dog. Regular \$7.95/pkg **25% OFF THIS WEEK**

BASEBALL CHEESE PLEASE

I challenge Mariella to come up with an 'exciting' cheese special every week, and I believe that she does her best, but sometimes it's a stretch, which brings us to this week ... Red Dragon Ale & Mustard Cheddar. This is a mild cheddar with a generous seasoning of old-fashioned grainy mustard, and although it might be better for a bocci ball tailgate party, I can imagine it in many a sandwich that would benefit from mustard — and cheese — and don't forget the Red Dragon Ale. **1/3 OFF THIS WEEK** Regular \$5.29/100 g

SMOKED BRATWURST

In our survey of the signature dishes of the various stadiums, Smoked Brats were a common theme, some dressed different than others, for sure. You can be inventive here, but these are bun-fillers, and delicious too! Featured at \$5.99/lb.

JUST THINKING EASTER

We'll have Turkeys of a medium size as usual, our beautiful Smoked Easter Hams in whole or half sizes, our boneless Maple Sugar Hams and Black Forest Hams, lots of Doreen's famous mustard sauce — and any cut of Ham that you'd like. The price of pork has spiked, so hams are all up a bit in price, but even still, great value if you're feeding many. And ours are made as they were long ago, and they're as good as they come. There are more details and ordering tips on our website.

WHAT'S FOR LUNCH?

Our first lunch comes from Yankee Stadium — a Prime Beef sandwich on a Soft Onion Bun (or any other) with caramelized onions, gravy and a horseradish aioli. The second Thursday choice is from Wrigley Field in Chicago — a garlicky Beef Dog on a Poppy Seed Bun (or any other), with sweet onions, diced tomatoes, spicy peppers (optional), yellow mustard, green relish, a kosher dill and 'celery salt'.

On Friday, we're going to Boston for a Lobster Roll. They do it with mayo, sea salt, chopped celery and chives on a Brioche bun. The second stop on Friday is to Detroit, and what you'll get is a Motor City Coney Dog, which is smothered with chili, shredded cheddar and diced onions.

Saturday, we're going to the Rogers Centre for, first, a Triple Decker Smoked Meat on Rye with Swiss, and also a Nathan's Dog with all the usual trimmings: mayo, mustard, ketchup, relish and sweet onions!

All these lunch specials will be feature-priced, and served from 11 am till 2 pm.

—also—
LATE-BREAKING NEWS is that we'll have Ball Park Pretzels, with either mustard or chocolate sauce — \$1.99 each!

WHAT'S HAPPENING OUTSIDE?

Firstly, we're going to do a bit of a spring cleaning. A lot of stuff accumulates over winter — and especially this long winter — that detracts from the neighborhood. Secondly, we're going to unpack Pansies from the truck, firstly those mixed planters along with Tulips or Daffs, and then just straight in either bowls, trays or pots, and the flower season is on ... at long last. We have a lot of ground to catch up!

PIZZA SPECIAL For this week we'll be featuring the take-and-bake variety of our Pepperoni Pizza. As always, the pepperoni is made and sliced in house and has a mild yet complex flavour profile. Ready in 15 minutes, you'll find these perfect to eat during the ball game. Reg. \$8.95 (unbaked). **NOW \$6.95**

WHAT'S FOR DINNER?

We'll be having Doreen's Mac and Cheese, from the freezer. The perfect dish for the easy-chair fan who couldn't make it out to the park this time, but would have loved to go. If you want to get right into the game, you could do what Oriole fans do and put some of this in your hot dog bun (with the dog, no kidding) and sit back. **25% OFF THIS WEEK** Regular \$11.95

WHAT'S COOKING AT THE DELI?

We'll start with a fresh soup. In this case, Beef and Barley. We use the brisket point cuts to make this, and cook down the bones for a hearty stock. Regular \$7.95 ea. **25% OFF THIS WEEK.**

Next, we'll be doing one of my fave lunches which doubles as Bruschetta Pasta Salad. It's made with fusilli, diced tomatoes, chopped green onions, and garlic for sure. I like a plate of this warmed with parmesan and a few of those beauty black pitted olives mixed in. Amazing! Anyway, regular price is \$1.99/100 g. **1/2 Price This Week**

Next, we'll be visiting the Oakland Coliseum for their Twice-Baked Potatoes. While we'll only have four varieties compared to their 10, life is good. Featured at \$1.49 each.

And next, we'll be having a different version of Baseball Steaks. These are beef tenderloins wrapped in bacon, grilled just enough that you'll need to warm them. Regular \$7.99/100 g. **25% OFF THIS WEEK.**

And lastly, we'll be making My Chili, a dish that's pretty common to most parks, but ours is triple-play quality; something often tried out but seldom done. Just sayin'! Sold in 4"x5" foils for \$5.99 each.

WHAT'S THE BUZZZZZ?

After a lot of talk and discussion, we are having our first 'Supper Club' dinner on the upper level of the store. What we will be doing is a full 5-course dinner of the best seasonal specialties that we have in the store, complete with wine pairings. This will be a monthly event, and each one will have a theme, what's in season and at its best. The comfortable number of guests is 24 — so it's rather limited — and Cathy and I will join you for an evening of pleasant chat, being up-close with the chef, and of course, amazing food. The first one will be held on Friday, April 25th. We will develop a separate emailer around this event. And we intend that the 'regulars' get the first choice at reservations on-going. Price will be \$79.95 per person + HST, all inclusive.

Looking for inspiration? We've got two great events happening next week:

Spring Bloom. Hands-on Workshop: Join Erin and Holly, our floral design team, to learn how to create a Spring Bulb Centerpiece just in time for Easter. All materials are included and they give you step-by-step instruction. Date: Wed. April 9th, 10:00am-11:30am; cost \$49.95 plus hst

Ready, Set, Spring!: Karen and Linda are ready to inspire you to transform your surroundings with the colours of spring. Learn easy tips and techniques to create stunning tablescapes including Easter Brunch and Dinner menu ideas. Date: Thurs. April 10 or Sat. April 12, 9:30am-10:30am; cost: \$9.95 plus hst

Refreshments are served at both events. Call Mabel or Ashley at 905-940-0655 to register.

WHAT'S BAKING THIS WEEK?

BLUEBERRY JELLYROLL CAKE: We cut circles from our light beautiful jellyroll sheets, layer them with fresh blueberries and whipped cream and cover the whole thing with more cream. \$18.95

LEMON BLUEBERRY MUFFINS: It's a bad day if we don't have any of these at the bakery counter! Like a mini lemon loaf studded with blueberries. \$1.89

BLUEBERRY CUSTARD CAKE: Rich buttercake with spiced apples and blueberries baked in. Halfway through baking we pour liquid custard on the cakes, and keep baking until golden, which gives them a wonderful moist texture. These cakes are even better the next day and the next! \$24.95

BLUEBERRY BRÛLÉES: Fresh blueberries and white chocolate in lemon-infused baked custard. \$4.50

ALL ABOVE ITEMS ARE **25% OFF THIS WEEK**

BASEBALL CAKE: Half baseball shaped red velvet cake with white icing, complete with red stitching and Jay's logo. \$16.95

BLUE JAY SUGARCOOKIES: Hand-painted baseball player cookies. We very seldom have these on special, because it takes a lot of time to make these. While quantities last. \$2.99 each.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, APR. 6

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

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

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