

Fatal roundabout crash a mystery

BY JIM MASON
jmason@yrmg.com

An autopsy has revealed no clues behind a collision that claimed the life of a Whitchurch-Stouffville man in a golf course roundabout last Thursday.

York Regional Police now know the 64-year-old died from smoke inhalation. But the medical examination revealed "no obvious medical cause for the collision," Sgt. Clint Whitney said Monday.

The man — identified as a resident of the Ballantrae Golf and Country Club by neighbours — died after his SUV slammed into a roundabout, flipped on its side and erupted in flames inside the Hwy. 48 community.

Witnesses saw the Honda CRV travelling at a high rate speed before the crash at 5:45 a.m., police said.

The vehicle "went straight into the roundabout" hit some landscaping rocks and landed on its passenger side before catching fire, Sgt. Whitney told yorkregion.com

Residents reported hearing a loud bang.

The crash took place at Ballantrae Commons and the Masters South in the gated community 15 minutes north of Stouffville.

Police have not released the victim's name.

MPP jumps at cabinet job

BY SEAN PEARCE
spearse@yrmg.com

Ontario Premier Kathleen Wynne unveiled her cabinet for the 41st session of the provincial legislature this week and it counts four of five local Liberal MPPs amongst its ranks.

However, the impacts of having an increased presence at the cabinet table are debatable, a political science professor suggests.

The new cabinet boasts two new faces who will no doubt be familiar to residents of York. Oak Ridges-Markham MPP Dr. Helena Jaczek was named minister of community and social services, while Vaughan MPP Steven Del Duca was given the transportation portfolio.

Reached for comment yesterday, Jaczek said she was enjoying learning about her new role and eager to take on the challenge of serving as a cabinet minister. As a former chief medical officer of health for York Region and an advocate for many social issues, she describes herself as being well acquainted with the fact those in need are at their best and live life to the fullest when they get the kinds of assistance they require.

'USEFUL VOICES'

Del Duca said he was thrilled and honoured by his appointment and vowed to do his utmost to deliver positive results on the file and ensure all Ontarians can count on efficient and timely transportation.

York University professor Robert Drummond doubts the appointment of Jaczek and Del Duca in their new roles has much to do with their backgrounds prior to their being elected as MPPs. Instead, Wynne likely elevated them into their new roles as she saw them as potential assets, he said.

"I suspect Del Duca and Jaczek were chosen because they had impressed the premier as useful voices to have at the cabinet table," he said. "People are rarely chosen for a particular portfolio because of their expertise in the subject matter of the ministry. Eric Hoskins may be an exception, but I doubt he was given health (solely) because he's a doctor."

See the rest of the story on yorkregion.com

B - PEAMEAL - C BACON

At risk of offending the nomenclature police, this is now known as Sweet Pickled Boneless Pork Loin, or something close, but if you labelled it as such, you would confuse everyone and when you travel in the Southern States, this is considered 'Canadian Bacon'.

We just think of it as a normal country breakfast, or lunch if you rise late! One of our customers asked me last week why our bacon doesn't give off a lot of 'pan juice'. This answer is that it's not 'tumbled' or 'seasoned'; a manufacturing process whereby the meat gains weight (water mostly) and then loses it in the pan, and only after you've paid for it! Ours doesn't, and it's well-trimmed, as a bonus. One thing to be mindful of is that the sale is for whole pieces - you'll need to do the slicing. If your knife is dull, bring it in for a tune-up, if it's one from here, that will be free. Reg. \$6.99/lb.

1/3 OFF THIS WEEK

FARMERS SAUSAGES

In the very old days of helping my dad, making these was one of the first things that he trusted me to do. The 'stuffer' was a hand model, and it held about 10lb of meat at the most, a very far cry from what we use today. What hasn't changed is that country aspect of these, same basic recipe of a pretty mild sausage that kids can deal with, older folk as well. If you choose not to barbecue, roasted with mashed potatoes and gravy is delicious too! Reg. \$5.99/lb.

25% OFF THIS WEEK

PIZZA SPECIAL

I'm not quite sure how the combination of pepperoni, bacon and mushroom came to be known as the 'Canadian Pizza', so in the fear that it's not Canadian enough, we've made our own tasty changes for the special this weekend. We use our store-made pepperoni (made by our favourite Quebecois butcher, John), we use grilled Ontario portobello mushrooms and then add smoked bacon, which we've candied in maple syrup (possibly the best thing you'll ever smell). In case that isn't enough, we finish off the pizza with a drizzle of maple mustard sauce. Oh Canada! Reg. \$13.95

1/3 OFF THIS WEEK

WHAT'S COOKIN' AT THE DELI

We'll start with a soup, and it's our Roasted Red Pepper and Tomato. This has the flavour of a mild roasted pepper, and it's pretty tasty! Reg. \$7.95/900ml container, and featured this week at 25% OFF

Next, we'll be making our Quinoa Salad, with black beans, fresh corn, diced red peppers, snipped green onions and celery, and dressed with a Dijon and rice vinegar seasoning. Reg. \$2.49/100g, and featured this week at 1/3 OFF

And following that, we'll be making our Maple-Lime Glazed Atlantic Salmon. All you need to do is either warm it slightly or serve it at room temperature; your choice. Reg. \$4.59/100g, and featured this week at 25% OFF, and lastly, from the freezer we'll have two items on promo: the first being our Split Pea and Ham Soup for those chillier evenings once the mosquitos come out. It needs no intro as we've featured this numerous times, Reg. \$7.95/900ml, and featured at 25% OFF. The second item will be our Italian Meatballs in the 8 x 5 foils. Reg. \$14.95 each, and also featured at 25% OFF.



WASHINGTON CHERRIES

This load of Cherries comes from Washington State, a big cherry growing area in North America. They are size '9', which is pretty big as sizing goes, and since cherry pits are all about the same size, you want big ones so you get lots of 'meat' - which is what you pay for. Cherries are sized by how many fit in a standard 'row', which means the lower the number, the bigger the fruit. Go crazy this week, at... \$3.99/lb

FRESH BLUEBERRIES

These berries come from the United States, as ours aren't quite ready. This lot is exceptional, they are in full pints, and our feature will be... All you will need to add is the vanilla ice cream, or if you are like my dad, maple syrup! \$1.99/container

CHEESE CURDS

What's more Canadian than salted curds, at room temperature, or atop poutine?

We'll be featuring fresh curds this week, by the bag! Reg. \$3.49/100g.

1/3 OFF THIS WEEK

WHAT'S BAKING THIS WEEK

STRAWBERRY RHUBARB PIES - Pie is a perfect summer dessert, easy to serve outside by the BBQ and it travels well. These are made with strawberries, rhubarb and a bit of apple, spiced with cinnamon, nutmeg and orange zest. Lattice or streusel topping, available freshly baked or frozen ready-to-bake. \$12.95

CANADA CAKES AND CUPCAKES - Our white cake with vanilla icing in red and white, topped with a maple leaf. Perfect for Canada Day celebrations! \$2.99, \$12.95 and \$19.95

STRAWBERRY CUSTARD CAKES - New version of our popular custard cake. Rich buttermilk with apples and strawberries baked into the batter. Towards the end of the baking liquid custard is poured into the cake to make it extra moist and delicious. Topped with fresh strawberries. \$15.95

CRANBERRY WHITE CHOCOLATE SCONES - Cranberries and white chocolate inside, white chocolate drizzle outside. \$1.69

MINI STRAWBERRY MAPLE CHEESECAKES - Made on a pecan crust (flourless), strawberries are diced and marinated in a bit of brandy, maple syrup, cinnamon, nutmeg and cardamom, then stirred into the cheesecake mix. Topped with fresh strawberries. \$3.49

All these items are 25% OFF THIS WEEK

WE'LL BE
CLOSED
TUES, JULY 1ST
TO CELEBRATE
CANADA DAY

WHAT'S HAPPENIN' OUTSIDE

We've got a good variety of Japanese Maples in many sizes, some smaller Blue and Colorado Spruce, Sedum and Cedars. You will still find a few Annuals to fill in some of the blanks if you've got some, and the 1/2 price section is winding down as well.

FRESH FUNDY SWORDFISH

You'll want a couple slices of this on your grill. It's the first of the Bay of Fundy season, and it's as good as it gets. Featured this week at \$19.95/lb

THURSDAY NIGHT AT THE BANDSTAND

Bring your surfboards for the beginning of the endless summer, being kicked-off by the Beach Party Boys at the Bandstand this Thursday evening. Lots of harmonic melodies to celebrate the end of school, warm summer nights and friends.

WHAT'S FOR LUNCH?

I am going to quote Grethe here... "This week is all about Canada and it is no secret that Canadian are obsessed with Bacon, so we are serving 3 different BLT's at the café.

#1 Bacon, lettuce and tomatoes

#2 Bacon, avocado, lettuce and tomatoes

#3 Bacon, thinly sliced apples and maple syrup

The sandwiches are made to order and served from 11am till 2pm at \$5.99 each. We are also serving our local roasted Velvet Sunrise brewed coffee and a traditional homemade butter tart for a special birthday price \$2.00"

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JUNE 29

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

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

4476 16th Ave. (Just W. of Kennedy)

905-940-0655

www.thevillagegrocer.com

