

'I will continue to speak up' at council: Smith

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dismay with the incident and that he didn't receive an apology.

"I did ask for an apology at the time the remark was made and also cautioned on the use of language against members of council and reminded council as a whole that we are to act with respect towards each other. I did not receive an apology," he said in an email.

'... I have had to remind the mayor of my concern about not allowing all councillors to speak to issues.'

"Nothing further will come of this matter," Altmann added.

Smith, who represents the Ballantrae and Muselman's Lake area, said it's important for him to "have a say in matters affecting the tax dollars paid annually by our residents."

He says it's not the first incident.

"It is equally important that during council meetings bylaws and spending matters are debated in a proper forum," Smith wrote. "Unfortunately, on two previous occasions this year I have had to remind the mayor of my concern about not allowing all councillors to speak to issues."

The audio recording of the meeting was officially released on the town website late on May 20.

"The webcast of that evening clearly records that on two separate occasions I can be heard trying to get the mayor's attention," Smith said in his letter. "On each occasion my request was ignored by him and he then proceeded to call for a vote on the motion."

The exchange in question is not clearly recorded. After the exchange, Altmann promptly asked Smith for an apology, to which Smith replied "not a chance".

Altmann did not repeat the phrase when asked in an email, but expressed

CORONATION WEEK!

It gives pause to reflect on the Institution of the English Monarchy, which has endured with but a couple glitches since William the Conqueror. Further, it gives pause to reflect on Queen Elizabeth on the occasion of her 90th Birthday, making her the longest reigning sovereign in English history. The English influence has loomed large in our history, and the English approach to food has also left a mark, somewhat eclipsed now by the plethora of cuisines at our doorstep, but nonetheless a bit like that Rock of Gibraltar in terms of its enduring appeal. We've arranged a few features of English fare for this week, and let's start with **McVITIE'S Digestive Cookies**, something that we always had at home when I was young. I haven't had one for years now, but when I opened the pack to try one, it was just as comfortable as before, perhaps more so! These come in an ENGLISH tin this time...very British....And how about... **\$3.99 each this week.** Next, by very popular demand in our advertising scrum were **McVitie's Hobnobs**, and in three flavours to really turn things upside down. The first is with **Milk Chocolate**, the second with **Dark Chocolate**, and the third is **Au Naturel**, I mean, Original! How about a mix and match price of... **\$2.99 each.** Moving on, we'll also have a feature on **Wilkins & Sons Jams, Jellies and Marmalades**, including my all-time fave, **Little Scarlet Strawberry Jam.** The usual retail for these range in price from **\$9.99 each to \$14.99 each** The **Little Scarlet** selling for a prohibitive **\$14.99 each.** **The deal this week will be... 25% off on all types** except the Little Scarlet, which we will be selling at a yet to be determined bare cost (non profit) just to encourage you to share in the joy that this brings me at Breakfast Crumpet time! Our last item will be our **Yorkshire Gold Tea**, a steady item with us for the last 30 years. **Feature here will be... \$3.99/box**

Now that you've got the jam and tea, you'll need **CRUMPET'S!** We've arranged those with **Oakrun Farm**, and they'll be available as a **BUY 1, GET 1 FREE** deal, which should make breakfast a bit more splendid. **Reg. \$2.49 each.**

EVAN'S WARM S-SMOKED-SALMON

I know that many of you will be doing an extra special spread for Festival weekend, so we'll have a feature on our **Warm Smoked Salmon**, as well. We use centre-cuts of fresh Atlantic salmon, cure them and smoke them over oak to the point that they are cooked and actually flake rather than slice. Best condiment for these is a mustard-mayo sauce with fresh dill and black pepper, and we'll have some of this in the 2oz cups to go with the salmon. This has been a very popular item at our store for the last 25 years. **\$4.99 /100G** **Featured this week at**

WHAT'S HAPPENIN' OUTSIDE!

What's arriving this week are a batch of the smaller 4" **Dahlias** in an assortment of colour, a selection of 5' and 3' stalked **Mandevillas**, some **Mandevilla Hangers**, as well as some **Diplodenas**. The flowers of these two are similar, and while the Diplodena is more drought tolerant, Mandevillas are more prolific climbers and will remain in full flower right until the frost. Do not think of bringing them indoors in the fall if you are so inclined, just sayin'. On the same truck will be more of the larger **Blue Salvias**, which unlike their perennial cousins put on a fill show till the frost, and will give you some background height to work with. All going well, there will be another weekend shipment of **Hanging Baskets**, and an assortment of part shade beauties. If you have a part to sun situation, we'll have **\$12.99 EACH** a sale on **Tuberous Begonia** baskets at **\$9.95 /LB** and if you choose, they can be taken out of the baskets and separated for container potting. They give a nice effect. Herbs continue, there will be another order today.

FRESH-HADDOCK-FILLET'S

our fish counter feature for this week will be **Fresh East Coast Haddock**, just what you'll need for a fish fry (or bake), **featured at \$9.95 /LB**

WHAT'S FOR DINNER!

There will be two items from our Frozen Section this week, the first being our **Cream of Potato with Bacon Soup**, and the second is **Doreen's Beef, Beer and Onions**, another stellar example of old-time comfort food. This comes in an 8" x 5" foil and will usually serve 3 or 4. Over rice or with potato or pasta works great. **Regulars are \$8.95 and \$21.95 respectively, and both will be featured 25% OFF this week at...**



SUPER SWEET-PINEAPPLES

These are size '5'.....they won't come much bigger than these. In fact, they are too big to cut in our pineapple coring machine, so they will need to be prepared at home; well worth the effort! **\$2.99 EACH**

PIZZA PIZZAZZ!!

For our pizza special this week we'll be serving up my personal favourite, the **Meat Lover's!** We put on some caramelized onion and roasted pepper before piling on our famous smoked bacon and crumbled sausage. A totally delicious pizza!! **Featured at... \$10.99 EA**

SAUSAGES

Bangers as most of you know is an English sausage that is so full of bread and possibly grains that it sometimes bursts open when cooking. Ours have more meat than cereal for sure, and for the moisture content, we use Newcastle Brown Ale, which imparts a rich and full-bodied flavour. We've made these in the larger casing so they can be grilled. The mustard to use in this case is Keens. **Featured \$4.99 this week at**

WHAT'S BAKING THIS WEEK

We are doing Coronation Week in celebration of things English, so we're going to start with **TRIFLE!** These are individual ones which start with sherry-soaked sponge cake layered with fresh berries, vanilla custard, and fresh whipped cream and toasted almonds. **Reg. \$5.95 each**

Next, we'll need to do **SCONES** for your tea. Ours are fluffy and a touch moist (the opposite of hard-tack), and available in Blueberry, Mixed-Berry, Cranberry-White Chocolate, Lemon Curd (very Downton Abbeyish) and Original! **Reg. \$2.29 each**

Following this, we'll be doing **SHORTBREADS**, but with sugar sprinkles in Union Jack colours. These come in the hex-containers that we are known for and you must have a cupboard full of empties.....**Reg. \$9.95 per container**

.....and the finale here will be **Union Jack Jelly Rolls**, which won't need much in terms of an intro, but we've got the Red (strawberries and raspberries), the Blue (blueberries) and the White (whipped cream). You'll feel full allegiance to the Crown as you're dining on these, just sayin'. **Reg. \$17.95 each.**

Now, for all those items that have **25% OFF** 'Regulars', the deal will be

WHAT'S COOKIN' AT THE DELI!

Since it is now so Summer like...a big change in two weeks.....we've made our **Tomato Cucumber Salad** for you. You get vine tomatoes, sweet onion slices and our seedless English cukes, and dill, all dressed up in a white wine vinaigrette. **Feature price here will be \$1.29 /100G**

We've gone cold on soup, and for this week it will be our **GAZPACHO!** Ingredients are tomatoes of course, celery, mint, cukes, garlic and fresh thyme, a bit of Tabasco and 'spices'. **Reg. \$8.95/900ml, and our feature will be 25% OFF**

Also ready-to-go will be foils of our **Steak and Mushroom Stew.** This is home-cooking without the cookin'.....all the work's been done. ingredients include beef steak, sweet onions, carrots, Yukon potatoes, a bit of garlic, fresh thyme, and a touch of red wine. **Reg. \$10.95 per 4 x 5 foil, and feature will be 25% OFF**

How about some **Sole?** We've breaded and fried a boat load (well a small boat) of Sole, which **we'll be offering at \$2.99 /100G**

Our SOUS VIDE feature this week will be our **Rib Eye Steak in a Porcini Mushroom Sauce.** 'If you can boil water, you can have great Steak!' The work has been done, just boil it in-the-bag for the prescribed time, and presto, really good steak! **Featured at \$6.99 /100G** If you are a bit short of prep time and don't want fast food, there is nothing faster than the assortment of SOUS VIDE products that we are making, and I will tell you that there is nothing better either.

And lastly, our Salad Dressing feature this week is our **Asiago Caesar**.....it's got all the good Caesar ingredients, with the addition of Asiago. **Featured at \$3.99 /250ML JAR**

WHAT'S FOR LUNCH!

This week we'll be honouring not one, but two queens, as I've decided to feature a favourite of my grandmother, Doreen. She made the most excellent **Finger Sandwiches**, and we haven't changed them a bit since she started making them at the store many years ago. We'll have packs of a dozen **Finger Sandwiches** with a combination of **Tuna Salad, Egg Salad, Ham & Cheddar, Cream Cheese & Cucumber and Smoked Salmon Pinwheels for \$10.99 PKG.** Available at the cafe.

In addition to these sandwiches, we'll be doing **Prime Rib on a Kaiser** on Thursday, **Fresh Haddock Fish & Chips** on Friday, (including freshly done and available for Dinner) and Saturday will be **Newcastle Bangers and Beans over Mashed (potatoes, not peas)**

Sunday Brunch will begin with **Beef and Barley Soup**, followed by either **Penne à la Vodka with Smoked Salmon, Poached Chicken Breast in a Sundried Tomato Sauce** or **Beef and Mushroom Stew**, all with either mashed or rice, tea or coffee and a token dessert, **all for \$11.95 /PERSON** **Served from Noon till 2**

WENSLEYDALE-CHEESE

This cheese has quite a history dating back to Magna Carta days, when it was originally made with sheep's milk, gradually changing to cow's milk over the years. There have been various hills and valleys in the life of this cheese, but all is alive and well in Wensleydale. The texture of this cheese is somewhat crumbly, and once you sit down and cosy up to it, there won't be much left for others I find. We'll have two varieties available, one with dried cherries, and the other with apricots. **Regular retail is \$5.99/100g and they will be 1/3 OFF THIS WEEK** featured at



SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JUNE 5
Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00
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