

# Philpott pays back \$4,600 in travel bills

BY ALI RAZA  
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Markham-Stouffville MP and federal health minister Jane Philpott has reimbursed taxpayers \$4,600.

The reimbursement followed a disclosure from her office that the minister had paid thousands to a Toronto-based limousine company owned by a Liberal supporter who canvassed for the minister in the last election.

But the minister's office has gone above and beyond bare requirements to determine which expenses would not be seen as "fair and reasonable" by constituents.

*"I think it's been a humbling experience for the office. The minister is a new minister, this is a new government ..."*

"In all these cases, the rules were being followed," said Philpott's director of communications David Clements. "This is a case of the office going back and looking at every single expense related to travel and hospitality. The minister made a decision that there some things she thought better to pay for herself."

Among those expenses are \$720 for the use of an airport lounge for flights between Toronto and Ottawa, a Nexus pass for accelerated border crossings between Canada and the United States for \$178.24 and a secure suitcase that did not comply with RCMP standards for ministers for \$202.87.

Combined with the \$3,703.59 she owed for the two days of car service in the GTA, the total reimbursement stands at roughly \$4,604.70.

The use of the car service is under investigation by the ethics commissioner. Clements says the minister is "looking forward" to moving through the process.

"I think it's been a humbling experience for the office," Clements said. "The minister is a new minister, this is a new government and I think at the end of the day it's an important reminder that this is not just about following the rules but applying those additional tests."

## T - FREE-RANGE - TURKEYS!

We've sold these amazing turkeys for the past 30 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 prebasted 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 side, starting at 14 lb. up to 21 lb. 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 \$5.49/lb. They're around 14-16 lb. each. We only have a limited quantity. Please order ahead.

**\$3.69** /LB

## B - PEAMEAL - 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, and if it's one from here, the sharpening will be free.

**1/3 OFF** THIS WEEK

## C - ARCTIC - CHAR

Admittedly, we chose Char this week initially for its name, but then as we delved into it, for its table qualities. These will be available in fillets au naturel at the fresh fish counter. **Arctic Char** is a mild fish which is best enjoyed with minimal spice, so restrain yourself! Fillets will be featured at

**\$1.99** /LB

## P - LOCAL - PEARS

We have three local varieties presently; **Bosc, Bartlett** and **Clapp**. Generally, the Bartlett are the darlings of the fruit bowl, but the others have a lot of merit as well. When ripened, they are very enjoyable, especially with an old white cheddar, such as the 9 year old that we are featuring this week!

**\$1.49** /LB

Mix-and-Match

## C - CHEDDAR - PLEASE!

We'll have a feature on our **96 Year Old Cheddar** this week. When I see this, I wander to the thought of what I was doing 9 years ago when they made this and put it to age...a lot has happened, no? Have this with some of our pears this week, you'll be happy!

**1/3 OFF**

Reg. \$5.99/100g. Featured at

## P - PIZZA - PIZZAZZ!

Our feature pizza this week will be our **Philly Steak Pizza**. You'll find roast beef, sweet onions and peppers, J.D. B.B.Q sauce with a roasted garlic tomato sauce. **12" size, featured at**

**\$10.95** EA

## T - SMOKED - TURKEYS!

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 problems. If you would like one, it must be ordered in advance, before Oct. 2nd, 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. 2nd.**

**\$5.99** /LB

## P - WHAT'S HAPPENIN' IN PRODUCE

Though the summer may have ended, autumn brings with it a bounty of local fruits and veggies. **Local Apples** are now available, with more to come, **Pears**, lots of **Squash**, some local **Yams, Cauli** and **Broccoli** yet, as well as **tomatoes** right till the first frost. **Cider** will be happening presently, and ours comes from Bennett's in Ancaster. As we always do when the new crops is in, we'll be cutting **Butternut Squash** and **Turnip**.

## K - LOCAL - KALE

In the past, kale has always been synonymous with Dutch cooking - a lot like maple to Canadians. Its popularity has overflowed the borders though, and it's now almost as common in salads as lettuce. Appropriately I think, our kale this week is grown by a Dutchman, so it's got lots of cred, and flavour too! We'll have a couple recipes for this, as well.

**\$1.49** /BIG BUNCH

## D - WHAT'S FOR - DINNER?

As is usual, we'll have two items from freezer. The first is a **Cream of Cauliflower Soup**, using our local product and the second is **Pot Roast and Gravy**. This will make an amazing old fashioned hot roast beef sandwich if you are partial to those. Reg. \$8.95 and \$19.95 respectively, and **both will be featured at**

**25% OFF** THIS WEEK

## F - FARMER'S - 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. \$5.99/lb

**25% OFF** THIS WEEK

## WHAT'S COOKIN' AT THE DELI!

We're starting with soup as the first course, and in this case we'll be making our **Slow-Roasted Butternut Squash**. This is chicken-stock based, and it has sweet onions, Yukon potatoes and spices. This is a rich yet mild soup, and simply flavoured. Reg. \$8.95/900ml.

**25% OFF**

We will be making our **Wheatberry Salad!** It's made with semi-dried cranberries, our beauty grapes (they are amazing just now) green apple slices, sweet onions, a touch of curry, honey and a dollop of yoghurt. Reg: \$1.89/100g, and it will be featured at

**1/3 OFF**

Our next feature will be our **Roast Pork Tenderloins with a Calvados Sauce** (apple brandy sauce). These just need to be warmed at home and they are very good! **Featured at**

**\$3.99** /100G

Following this, we'll be making our **Beef Stroganoff**. This is made with julienne of sirloin which has been browned and then simmered with mushrooms, carrots, celery and onions. This is especially great with pappardelle, but good with new potatoes or rice, as well. This comes in our 4x5 foils (serves 2) Reg. \$10.95.

**25% OFF**

Our Sous Vide feature this week will be our **Grilled 'Prime' Beef Tenderloin in a Brandied Morel Mushroom Sauce**. You know the drill - boil water, put the bag with the tenderloin in for 10-12 minutes, and voila! A great dinner! Reg. \$7.99/100g.

**25% OFF**

And lastly, our salad dressing feature this week will be **Cranberry...with a touch of Brandy!** **Featured this week at**

**\$3.99** 250ML

## L - WHAT'S FOR - LUNCH?

We'll be featuring our famous **Roast Beef and Caramelized Onion Sandwich** this weekend. We use our house-made rare roast beef with horseradish aioli, roasted peppers and arugula microgreens. As it's that time of year, we'll also have **Roasted Butternut Squash Soup** available as a side for only \$1.00 with the purchase of a full meal or sandwich. Also, don't miss our amazing **Pumpkin Spice Latte!**

**\$7.99**

Sunday Brunch will begin with our **Slow-Roasted Butternut Squash Soup**, with a choice of either **Beef Stroganoff, Fusilli Primavera or Chicken Breast with a Pesto Creme Sauce**, with rice or mashed, tea or coffee, and, if you have room, a mini dessert, **all for** **Served from noon till two.**

**\$11.95** PER PERSON

## B - WHAT'S - BAKING THIS WEEK?

We're thinking harvest time, and fall baking has always had a lot of appeal for us. We'll be making...

**Cranberry-Apple Flans** - we start by making a batch of spiced cooked apples, and a batch of fresh cranberry sauce, then we fill short bread crusts with a cheesecake filling, then swirl-in the aforementioned fruits. It's a slice of autumn at its best. Reg. \$24.95 ea.

**Apple-Pecan Coffee Cakes** - this is another of cliff's outstanding coffee cakes. It's rather moist because it's filled with fresh sliced apples which are highlighted with spices and chopped pecans, then finished with drizzled caramel. If you don't finish it the first day, it's even better the next. Reg. \$19.95 ea.

**Pumpkin Loaves** - this is a favourite regardless of the season, but especially apropos now. It's full of pumpkin and fall flavours like cinnamon, nutmeg and cloves. Added to this are chopped prunes and Thompson raisins. Reg. \$5.99 ea.

...all these items will be featured at while supplies last

**25% OFF**

**Pumpkin Crème Brûlée** - this is similar to the custard like pumpkin filling in our pies, but made even more luxurious by the addition of brandy, whipping cream and maple syrup...and it's gluten-free too! Reg. \$4.50, which includes a deposit for the ramekin that it comes in.

**\$1.00** OFF

**Buddy Wasiname and the Other Fellers**

Flato Markham Theatre  
Monday, Oct. 3rd @ 8PM

Join the friends of Newfoundland for a night of downeast comedy and music at the Boy's hilarious "Last Laff" show.

For tickets call: 905-305-7469  
More info email: thefonbunch@rogers.com

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPTEMBER 25**

Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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