

WHY SHOULD YOU BUY YOUR HAM FROM US?

As most of our customers would know, we're in the ham business. Not only do we sell ham, we make them too. Lots of them.

Why buy a ham from us? Well, the main reason you should be interested in our ham is that it's made by hand without the aid of modern factory methods which 'extend' ham and change its texture and consistency during the making. Our hams lose weight - but what's left is that old-fashioned texture and flavour with no hint of saltiness - the genuine article! We start with selected fresh lean legs of pork, then we select them again so that when you buy a traditional bone-in smoked ham from us, it doesn't have that thick rind of exterior fat. We then bone and thoroughly trim those hams destined to be either Maple Sugar (our best seller) or our Black Forest.

We then slow-cure our hams in a low-salt brine and either smoke them over hardwood (bone in or Black Forest) or roast them slowly with brown sugar and maple syrup.

Whichever of our three hams you choose, we'll guarantee that old-fashioned character that ham enjoyed long before the intervention of machines.

How good are our hams?

Well, we sell lots of them. Last year alone we bought about 45,000 lbs. of pork to make into ham. Although the vast majority of our hams are sold in our store, we do ship them to various destinations across Canada and further (Parma, Italy, comes to mind) - to people who won't settle for anything else - so why should you?

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|----------------------------------|----------|
| Oven Roasted Maple Sugar Hams | 6.50 lb. |
| - Boneless whole or half | |
| Hardwood Smoked Black Forest Ham | 6.50 lb. |
| - Boneless whole or half | |
| Traditional Harvest Ham | 2.75 lb. |
| - Bone in whole or half | |

It's Best to Order Early
940-0655

SUPER SWEET PINEAPPLES

If you've had the fresh fruit salad from our Deli lately, you may have wondered about the especially delicious pineapple it contains. It's Del Monte Super Sweet Pineapple - and it is sweet, low in acid and, yes, very delicious. We have 'Size 5's' this

week,
(which are very large)
for \$3.99 each.

(Which is very small)
They're guaranteed Good!

3.99
each



CRANBERRY SAUSAGES

This recipe comes from our friends Keith and Helen Young who live in the area and own a butcher supply business. Keith will usually bring me recipes for unique sausages as they cross his path - and this is one which he brought a few weeks ago. The hold up has been being able to procure an adequate supply of cranberries. The sausages are made with pork, some mild spices, cranberries of course, and rounded out with a touch of maple.

Enjoy them - We certainly did!

All our sausages are Reg. 3.99/lb.

1/3 OFF THIS WEEK

ONE LAST WORD ABOUT...

TURKEYS!

Enough already! But if you are a lover of good turkey, you'll want to know that we sell them year-round in our freezer selection. You'll find a selection of boneless turkey breast roasts as well. Now that's it about turkeys till Christmas!

CLOSED THANKSGIVING MONDAY!

We close 5 days every year, and this is one of them!

OUR CRAN-APPLE PIE

This is our traditional Apple Pie seasoned with Cranberries, a twist of Orange and with butter streusel topping.

Reg. \$8.95 ea.

Large 9" size

25% OFF THIS WEEK

OUR PEAMEAL BACON

We sell a lot of this bacon because (a) we use centre cuts only - no ends (b) we use a low-salt cure (c) we trim it so that there is next to no fat (d) we don't pump it with brine to the extent that it becomes watery (a common plague of peameal bacon).

So if great peameal is on your menu. This week, get your knives out, sharpen them up and come and see us, 'cause our peameal deal is back.

By the piece
Reg. \$4.99 lb.

2.99
LB.

OUR WARM SMOKED FRESH ATLANTIC SALMON

At the grocer, we use farmer Bay of Fundy salmon exclusively. Why? Because it arrives at our doorstep much fresher than any other salmon available. This means peak flavour - and more menu-planning leeway.

We also use this salmon to make our incredibly popular warm-smoked deli salmon. We completely debone and trim these fish, cut them into chunks and season them to cure. They are then smoked over warm oak coals so they cook while they smoke (unlike traditional thinly-sliced cold-smoked salmon).

The result is a flaky, moist and truly delicious treat which is best served at room temperature. It's very popular, so hurry down!

1/3 OFF THIS WEEK

We try to make sure that we have adequate supplies, but when they're gone, they're gone. It's best to shop early to avoid disappointment!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCTOBER 11th

Mon - Thurs 9:00 - 7:00 Fri 9:00 - 8:00

Sat 9:00 - 6:00 Sun 10:00 - 5:00

548 Carlton Road, Unionville

940-1770