

WARM - SMOKED SALMON

We've been making this Salmon in the same manner for about fourteen years now - and we still get that same amazing response every time we serve it. I've been working on an industry-wide food safety project and I've taken some salmon occasionally as a snack - and I'll tell you that it's the snack of choice (although they do like our bakery squares as well). We use Bay of Fundy Salmon (Jail Island farm) we bone it, season it and then slow smoke it over oak to a temperature which also cooks it. What you get rather than slices are flakes - moist and delicious and a suitable size to adorn a cracker.

Reg. 3.99/100g

25% OFF THIS WEEK

BUTTERFIELD LAMB

- LEG -

This is lamb as easy as it gets. During the period of the year when your B.B.Q. is under snow, this can be done in your oven very easily. The best way would be to roast it on the broilpan in your oven perhaps with some mini potatoes below - with rosemary maybe. Another method would be to have the meat boys roll this and then roast it in the conventional manner - and if you've planned ahead, go out to your B.B.Q. and grill it. Any way you choose, it's a great meal. Where's our lamb from? Brenda Forsythe's farm just outside Warton - it's amazing!

Reg. 10.95 Boneless

20% OFF THIS WEEK

WHAT'S BAKING THIS WEEK

We're doing a lot of delicious things with Cranberries this week and that would include:

- CRANBERRY SCONES 1.29 ea.
- CRANBERRY-ORANGE SHORTBREADS 9.95 pk.
- CRANBERRY-WHITE CHOCOLATE BUTTER TARTS 5.95 1/2 dz.
- CRANBERRY-APPLE FLANS - with a baked in custard and a crumble topping 7.95 & 17.95
- CRANBERRY-ORANGE LOAVES 4.50 loaf
- CRANBERRY-OATMEAL COOKIES 5.95 pkg.

All of these items will be

1/3 OFF THIS WEEK

OUR EXTRA-LEAN HAM KOLBASSA

Kolbassa is very much a common item nowadays - it's available almost anywhere - and usually on special - so why buy ours?

A few reasons - Kolbassa is made of two parts, there's the leaner part and there's the "background" meat, usually bologna with a slightly stronger seasoning. When we make ours, the "lean" part is cubes of ham, totally trimmed - and lots of it. For the "background" meat we use our low-fat bologna with a ratio of 4 parts ham to 1 part bologna - unlike any others on the market. Add to this the traditional kolbassa taste (with lots of garlic) and a slow smoke over oak and there you have it, the meatiest, leanest and tastiest kolbassa you could imagine.

25% OFF THIS WEEK

GIFT BASKETS

If you are new to our store, it won't take you long to realize that we're in the basket business. Although I've never really counted them, there must be thousands to choose from. During the festive season we make them up with food goodies to fit any budget or taste (including wine, if you'd like). You can pick what you'd like and we'll make it up as well - or it can be boxed - as you wish! See Robert or Evan if you have a special request. We offer good value.

DOREEN'S FRUIT CAKE!

If you are new to the area, you may wonder who Doreen is - and what about fruitcake? Doreen is my mother-in-law who has worked in our store for the past 16 years - a charter member so to speak. It took a while to convince her, all those years ago to make her amazing fruit cake available in the necessary quantity to sell in the store - and she eventually did. The dark cake is now ready - the batches that we are now cutting were made on January 8th of this year - close to a year old. If you could watch her at work on these, you'd fully understand the meaning of "doting" - it's quite a sight and I'm **SURE** that this is the only place you'd see it. The result of all that motherly doting?

Amazing fruit cake, the genuine article, in both light and dark!

AMAZING SHORTBREADS!

Not only do we make amazing shortbreads, we make an amazing variety as well - best to try them all so you'll know your favourite!

COMING NEXT WEEK!

A super smoked pork hock deal!

CREAM OF CARROT SOUP

This is one of, if not the best selling soups we make. We start by making our own chicken stock, use local carrots (while they're available) which are nice and sweet, we use cream and it's spiced just right.

Reg. \$5.49 ea. Serves 3-4

25% OFF THIS WEEK

CUMBERLAND SAUSAGES!

These are a unique sausage from England. We use medium-ground fresh pork, a bit of lemon and orange zest, some cranberry and a touch of Port. It's a great dinner sausage.

Reg. 3.99/lb.

25% OFF THIS WEEK

BIG-DADDY CASHEWS

These are really a good size! Great flavour and a great price. We've packed them in our large salad tubs, there's enough to share!

895 Container

TOMMY ATKIN MANGOES

For all of you suffering from Mango withdrawal, we've got some from the part of the world where it's sunny and warm - Brazil. They are size 8, which is fairly large.

79¢ ea.

HOR D'OEUVRES

Our display of Hor D'Oeuvres is filling up fast! We sell the range of Thyme & Truffle products, those from Ann Kaukonen, a Unionville local of considerable repute, and our own sausage rolls (this year with our own puff pastry), our mini quiches and our mini turtelles and meat balls.

- So if you're having people over and you'd rather play than work, come and see us!

OUR SMOKED TURKEYS

Should you wish a smoked free-range turkey for the holidays, give us a call.

We smoke them with oak (just like our salmon) and they're delicious.

You must order by December 18th!

4.50 lb.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 7th

Hours:

Mon: 11:00-7:00 - Tues, 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

the **VILLAGE GROCER**
QUALITY FOODS