

MARINATED FLANK STEAKS

It hardly seems possible, but with this week we've been in business for 18 years. We've been making these marinated steaks for 17 of those years — a lot of flank steaks under the bridge, or so to speak! It's the same marinade that Cathy and Doreen made back then and still as popular as ever. Although these are great B.B.Q.'d, cooking them in the oven is a breeze. Preheat to 375°F and bake at this temperature on your broiling pan for 15 to 18 minutes, depending on the thickness of the steak.

Reg. \$7.95/lb.

25% OFF THIS WEEK

WHAT'S FOR DINNER!

We've cooked up what looked to me like a mountain of pork tenderloins, seasoned and sliced them and served them up in either of two sauces, the first being a fairly mild green peppercorn sauce and the second is with a porcini mushroom sauce — both are great. Since the dish is fully cooked, all you need to do is thaw and warm them.

Reg. \$14.95

Serves 2-3

In our frozen section!

P.S. ~ Both of these sauces are available on their own in the 1/2 size tubs — they're great with chicken, pork and beef!

25% OFF THIS WEEK

TULIPS STARTING THIS WEEK!

— but that's not all. We have some nice amaryllis that we received great reviews about last year. We've got a few large cyclamen and potted Spring flowers as well. Although it looks less like Spring today than it looked last week, it can be Spring indoors.

FLORIDA GRAPEFRUITS

We've got a good supply of these larger than the usual grapefruits. I've noticed that some of the smaller ones present great difficulties at the breakfast table — especially if they've got a good amount of juice. The larger they are it seems, the bigger the segments and the easier it is with a grapefruit spoon without numerous errant squirts — all over your new tie. So think bigger at breakfast!

From Florida

2/.99



ENGLISH BREAKFAST SAUSAGES

Our recipe for these sausages was given to us many years ago by one of our English customers — courtesy of her brother (who had a butcher shop in England), along with some press clippings of them winning at least one sausage making competition (maybe more). We've made them

according to this recipe for all these years to great reviews here. We hope you enjoy them.

Reg. \$3.99/lb.

25% OFF THIS WEEK

OATMEAL COOKIES!

We'll be making copious amounts of our oatmeal cookies this week in all 5 varieties: cranberry, triple chocolate, raisin, date — filled and original.

Made every day right here!

Reg. \$5.95/pkg.

1/3 OFF THIS WEEK

VEGETARIAN VEGETABLE SOUP

We're featuring this soup for this week because of its thinning qualities given the probability of overindulgence last week — and judging by our bakery business, this did happen.

Serves 3-4

Reg. \$5.49 ea.

25% OFF THIS WEEK

PINK LADY APPLES

They're back, and as good as ever!

COMING NEXT WEEK!

We'll be making our wonderful smoked trouts.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JANUARY 11th

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