

FREE RANGE TURKEYS

It's about time to start thinking about your turkey(s) for the festive season. As you know by now, free range turkeys run loose and eat what they want (lots of grain). A gentler defeathering process leaves more of the natural flavour (and the odd feather) with the turkey and you have a turkey that exceeds your expectations — unless of course you've dined on one of ours before. Our turkeys are very moist (without the artificial aids that Butterballs etc. receive), very tender and flavourful. You'll also find that they cook a little quicker than most. So order one of our old-fashioned turkeys. They range in size from 14 to 20 lb and from 23 to 26 lb.

Ready to roast. They are **2.89** per lb

And FYI, the difference between a 'Hen' turkey and a 'Tom' is more than just size. The better eating turkeys are the larger Hens which are usually 17 - 20 lb. In fact, a Hen this size will usually have more and better meat than a smaller Tom in the 21 - 24 lb size.

Just so you know.....

WE'VE GOT HAM HAPPENIN'

We'll be making a quantity of our traditional bone-in smoked hams as well as our Maple Sugar and Black Forest Hams. All of these are available whole or half, and the boneless ones are available pre-sliced as well. Maple Sugar nuggets, which are a small whole ham will be available in quantity — and new this year, we've been making loins of Maple Sugar pork chops, which are similar in look to Kassler but made with the Maple Sugar cure and glaze and then oven-roasted. They are available in chops or in loin pieces cut to order.

STUFFED PORK TENDERLOINS

We'll have a feature this week on these. Usually we make them with a bread stuffing which contains lots of dried fruits, and for this occasion, we'll be using dried cranberries as well — just a twist for the season. You cook them the same as before, directions are on the label.

Reg. \$9.95/lb

25% OFF THIS WEEK

WHAT'S BAKING! THIS CHRISTMAS!

You folks know the drill by now, there are items from our usual repertoire which we will not be making for the next couple of weeks in order that we can devote our full attention — and space — to our seasonal assortment, which I will list below. We're sorry about this, but once again, we've reached the limit for what we can do within the confines of our space.

We'll be making.....

- **TULE LOGS OF COURSE** — in two flavours. We'll have chocolate with chocolate mousse and chocolate butter cream — and, we'll have lemon curd, custard and lemon butter cream decorated in white, silver and gold!
- **JELLY ROLLS** — we'll be making our mixed berry and a new type — eggnog! It's with eggnog custard, a bit of rum, nutmeg and whipped cream.
- **COFFEE CAKES** — there will be three types to choose from: chocolate raspberry bundt, gingerbread and pumpkin.
- **TARTS** — we'll have buttermilk of course, our cranberry buttermilk with white chocolate, and our mincemeat tarts, some of which, FYI, were shipped to a displaced customer in Kansas last week!
- **MOUSSE CAKES** — three to choose from: our 'Black and White', dark chocolate and raspberry, and white chocolate and raspberry.
- **LAYERCAKES** — we have white cakes, chocolate ganache cakes, coconut clouds, our new double chocolate 'candy cane' cakes and cranberry-apple custard cakes. All these, (except the custard cake) will be turned out in seasonal attire.
- **FLANS** — also three types: cranberry-buttermilk, deeper-dish mincemeat-cheesecake, and chocolate raspberry pecan truffle (quite a mouthful!).
- **CHEESECAKES** — the repertoire here will include eggnog, Baileys, lemon, caramel apple and a new one, candycane.
- **CREME BRÛLÉE** — two types this week, vanilla bean and Grand Marnier.
- **SQUARES** — Nanaimo, triple chocolate brownies, pecan, cream-cheese brownies, lemon, and Doreen's cherry squares (but alas, not Cathy's cranberry pecan squares, long-promised but never made — maybe next year).
- **PIES** — will include apple-mincemeat, mincemeat, chocolate-pecan, pecan-cranberry and the old faithful apple, cherry, raspberry and blueberry.
- **MUFFINS** — we'll be making gingerbread, eggnog, mixed berry bran, lemon-blueberry, carrot, apple cinnamon and chocolate chunk.
- **SCONES** — will include mixed berry, cheese, cranberry and last but not least, sugarplum!

TO ORDER ANY OF THIS ASSORTMENT, CALL 905-940-0655

WHERE'S THE BEEF?

Although turkey is the overwhelming choice for Christmas dinner, it's not everyone's first choice. We have a really big choice of premium meats to choose from. For starters, no one goes to the length we do to pick delicious pork loin roasts, available either stuffed or plain. The same is true of our prime rib roasts. I'm one of the very few who visit the packing houses to pick the meat that comes to our store. Invariably in the early morning, I meet the 'grader', the guy who works for the Dept. of Agriculture and whose job it is to designate the grade of beef. He and I have become friends over the years, and he lets me know which house has a load of outstanding beef on any given day. Asked me on Monday if I had been over to — yet, and when I said 'not yet', he said you need to go. "When I saw the load he had, I thought of you." Sometimes, a reputation is good!

In that load, there were 6 steers which were grade prime! We bought them all, and that meat will be available at the store as well. We've got lamb too! This is from Forsythe Farm in Warton and over the years it's been amazing. Racks, loins (including boneless loin roasts), legs with or without the bone — stuffed as well, will be available. And our salmon is second to none!

You've got lots of good choices.



Our Hockey with Heart project has continued to gather momentum, volunteers and unprecedented support. Not only have the hockey teams of the men's league started a competition among themselves (who would have thunk) to do team-by-team contributions, and a few other teams have 'chipped in' as well. Pictured above is the 'Blue Mite' team from the Unionville Hockey League (Timbits), just like you see at a Leaf game) who banded together and donated what they would have spent on one gift — totaling \$400.00! I think the picture captures that true spirit of determination. Determination to win, for sure, and the determination to help out! Another team who stepped up is the Markham Islander Bantam A team. They not only accompanied the 'Grocerymobile' in the parade, they are helping with the assembly of Christmas dinner hampers — and their delivery.

This is the last Sunday of the 'Grocerymobile', being at Crosby Arena from 1:00 am till 4:00 pm accepting food donations (and any other) for the Foodbank. Ajax from Timothy's in Unionville will be serving coffee to volunteers and donors, as well as a few cookies from the grocer. This project has become an example of generosity at its finest! Many thanks to all involved.

Hockey with Heart

HONEY GARLIC SAUSAGES & SMOKED SALMON NEWS

This is an old, faithful sort of sausage that we make every week — it sure has a following of its own. To make these we use fairly lean, coarse ground pork, a good amount of garlic, black pepper, honey, and a touch of nutmeg.

We have a good supply of cold-smoked Bay of Fundy Salmon (the sliced type) and an almost endless supply of our warm-smoked fresh Atlantic Salmon. Should you wish this salmon made in whole fillet size, just ask at the deli or phone 905-940-1770. With sufficient notice, we can accommodate your request.

HOLIDAY HOURS!

We will be closed Christmas and Boxing Day, as well as New Years Day. We'll be closing at 4:00 pm on the 24th because some of us have to shop, some of us have to go to parties — and some of us will be resting.

WE WILL BE OPEN JAN. 2

GIFT BASKETS

Although you may not see so many of these in the store, rest assured we have made lots in all shapes and sizes — even some which are not in baskets. What's popular about them is that we use all the good stuff (read no fillers) and we price them at a flat rate upcharge — much like a restaurant corkage fee. What you get is a great assortment of my (and hopefully your) favourite products — made to order should you wish.

We offer good value!

SMOKED TURKEYS

We make amazing smoked turkeys — probably because we start with our amazing fresh turkeys. These are becoming an advance — before Dec. 17th, because it takes a week to get them ready. Secondly, be sure that you specify 'smoked turkey', otherwise, it goes on the list for regular turkeys. It's easy, really!

Order deadline is Dec. 17th.

THINGS THAT YOU SHOULDN'T MISS

- We have copious amounts of hor d'oeuvres ready to go, including what I think are the best sausage rolls anywhere.
- **BRIE CHEESES** wrapped in either puff pastry or filo, seasoned with either cranberries or maple almond.
- **CRANBERRY SAUCE**! Not only do we have Doreen's branded cranberry sauce, we have cranberry chutney from both New York and Nova Scotia and a variety of cranberry sauces, also from Lugenberg County.
- **OUR LARGE-SIZE ENTREES** will be available as usual, as well as a good selection of side dishes, including sweet potatoes, mashed and garlic mashed potatoes, turnip puffs and scalloped potatoes.
- **ROGER'S CHOCOLATES** — we have a good display of these yet, a little taste of history from Victoria.
- **EXTRA-HUGE TOBLERONE BARS** — you'll need a really big stocking for these.
- **TOURTIÈRES** — available in 9" and single-serving sizes. The 9" are located in the freezer section and the singles are baked and displayed with our assortment of meat pies.
- **DOREEN'S FRUITCAKE** — we should have enough for the season this time. It's a big major undertaking and the reward is the flavour.
- **CANDIED CINNAMON PECANS** — in big quantities, as well as a more moderate supply of Doreen's Swedish nuts.
- **A VERITABLE AVALANCHE OF CHEESES** — and probably the neatest assortment of savoury biscuits to befriend them.
- **CHOCOLATE BOXES FROM ITALY** which will amaze you — and a good selection from the Chelsea Chocolate Girls in Barrie.
- **IF TURKEY IS NOT YOUR THING** we've got a great selection of premium meats, including some amazing prime ribs, boneless stuffed cranberry chickens, lamb racks, boneless lamb loins which we've seasoned, stuffed salmon, pork crown roasts and what we and many others think is the very best bacon anywhere.
- **CHRISTMAS CANDLES AND NAPKINS**, all dotted upon and tended by Doreen's other daughter, Carol. (They're both amazing)
- **ENOUGH CREME FRAÎCHE AND DEVON CREAM** to make your scones (or anything else) the best ever.
- **TONS OF NICE DRY FIREWOOD** outside and lots of spirit inside!

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 16TH

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

www.thevillagegrocer.com

