

# FREE-RANGE TURKEY

We've sold these amazing Turkeys now for 23 years. Although the farm has changed hands from father to son, it's the same growing and processing technique that produces what we — and 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 natural 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 pre-basted turkeys receive. Ours are moist (naturally), tender and full of flavour — and they cook a bit quicker as well. The turkey sizes this year will be a bit larger than most other seasons. Our small turkeys usually start off at about 14 lb, but this year it's looking like 16 lb. So... we'll have them from 16 to 21 lb, and then some Toms in the 25-27 lb range. If it were left entirely up to me, I'd pick the 17-20 lb size. They just seem to be the most enjoyable at the table. Ready to roast! Also, should you wish parts of turkey, including breasts which are boneless (either plain or stuffed), they'll be available.

**\$ 2.99 lb.**

# WHY BUY OUR HAMS?

The story is this. We are heavily into the ham business — but in the old-fashioned way. To many folk nowadays, ham is ham — if you've tried one, you've tried them all — that is, unless you are old enough to remember what ham originally tasted like before the process of making them became mechanized.

Machines? Yes, that's right. Nowadays, almost all hams (including spiral honey-baked hams) are put through a process called "tumbling". It's like a giant dryer, but with the opposite function. This machine boosts 'yield', which means hams grow in weight during the process — just read the 'protein added' part of the label to find out how much it has 'grown'. The good part (for the manufacturer) is that: (a) you have more ham to sell because they've all expanded and (b) all the little miscellaneous bits of pork can be put through this process as well because it glues it all together in the shape of a ham (\$1.99 lb supermarket ham). The bad part (for the customer) is that gone for good is the texture, tenderness and flavour that made ham famous in the first place.

At our store, we make ham in the time-honoured, pre-mechanical way — by hand. Come pay us a visit — we'll restore your faith in ham! **It's best to order early!**

- Oven-Roasted Maple Sugar Ham ~ Boneless, whole or half .....<sup>6</sup>/<sub>60</sub> lb.
- Hardwood Smoked Black Forest Hams ~ Boneless, whole or half.....<sup>6</sup>/<sub>60</sub> lb.
- Traditional Bone-In Hams ~ Whole or half.....<sup>2</sup>/<sub>20</sub> lb.

**It's best to order early!**

**905-940-0655**

# THANKSGIVING SHOPPING LIST

- Our homemade Sage and Sautéed Onion Stuffing by the 2 lb. bag or loose.....\$3.99 lb
- Doreen's Brandied Cranberry-Orange Sauce. It's available in a 1 lb. tub at the meat counter or in the freezer.....\$5.95 ea.
- Homemade, no-shortcut Turkey Gravy. Available in both a 1 lb. or 2 lb. size.....\$5.50 and \$9.95 ea.
- Doreen's Old-Fashioned Scalloped Potatoes. These are available in three sizes — enough for 2, 4 to 5, and family of 12....\$4.99, \$9.95 and \$27.95 ea.
- Turnip Puffs, Sweet Potato Puffs, Garlic Mashed Potatoes and Potato Cheese Puffs are all available in the medium-sized format which will serve 4 to 5 people.
- Fresh-cut Squash or Turnip. We peel and slice and dice Butternut Squash and Turnips — you just do the cooking part.....\$2.49 lb.
- Cranberry Sausages — We make these with coarse-ground pork, some mild spices, cranberries, of course, and finish 'em with a touch of maple.....\$3.99 lb.
- Grethe's Cheese Apples — In honour of Thanksgiving, Grethe has rolled up her Danish sleeves and started rolling out her amazing cheese balls. You know the ones — yummy!
- Turkey Parts! You know by now that we sell whole turkeys, but did you know that we sell them in pieces as well? If your crowd is not big, or you just want white, think boneless turkey breasts, either stuffed or plain; if dark is your taste, we make stuffed turkey thigh roasts (my fave) or, if you choose, you can have a boneless turkey (if boneless is your choice, please give us a bit of notice).
- Thanksgiving arrangements are available outside in either 1/2 bushels, full bushels or garden baskets. The pumpkin assortment is good, as are the mini pumpkins and gourds.
- Root vegetables will be available roasted at the deli from now 'til Thanksgiving, and probably beyond. I find that they complete a nice warm fall meal — without all the time and work!



**WE'LL BE CLOSED THANKSGIVING MONDAY**

# ~LOCAL~ SWEET POTATOES

These are from the La Salette area of Ontario (very local), fresh as can be, a good size. Canada #1.....

**79¢ lb.**

# WHAT'S FOR DESSERT!

If you are planning a bit of indulgence this Thanksgiving, here is the heads-up on what is available. Since we have pretty well reached the limit of what we can do in our little bakery space, some of our regular offerings won't be available in order to make room for our seasonal repertoire. Most of these items will be available by early week, and all from Thursday onward.

We'll have.....SCONES, in mixed berry, cranberry, blueberry, pumpkin-pecan and cheese. MUFFINS, in mixed berry once again, iced carrot, chocolate chunk, naturally-sweetened date and apricot, pear-ginger, lemon-cranberry, pumpkin and apple-cinnamon. TARTS will be pumpkin with spiced-cream, cranberry-white chocolate, pecan and our famous butter tarts. CRÈME BRÛLÉES will be vanilla-bean, pumpkin and white chocolate-raspberry. PIES will include pumpkin of course, pecan, my fave lemon meringue and a variety of fruit pies. CAKES in layers will be chocolate ganache, carrot (4 layers) and vanilla. FLANS, which are flat cakes to me, will be wildberry-custard and apple-almond cream. CHEESECAKES will be pumpkin, lemon, caramel-apple and strawberry-grand marnier. There will be some flourless cake options, and they'll be chocolate and pumpkin cheesecake in a pecan crust. ALSO, defying classification, but in a class of their own, will be mixed-berry jelly rolls, black-and-white mousse cakes, and lastly.....amarena-cherry custard cakes. I can taste these cakes as I write this...and it's good. Amarena cherries come from the Modena area of Italy, they are plump and dark, sweet for sure, and full of flavour. PUFF PASTRIES will be available with a custard and fresh fruit filling, as well as RASPBERRY BUNDT CAKE with a chocolate ganache accent.

Add to all this a copious amount of hand-painted ginger and sugar cookies and you've got a pretty good picture of what's going on in the bakery. These cakes, with only a couple of exceptions, are made in a larger or smaller size, so when you order, have your number of guests in mind and we'll be able to recommend something that would fit the bill. You may find it best to order ahead to be sure that you can get the exact item that you'd like.

# TWO GREAT SOUPS!

SOUP! I see that last year we only had our pumpkin soup available, but times are better, so we'll have two. We will have the Spiced Pumpkin, which is a chicken-stock based soup, and we'll have our Curried Apple and Squash soup....another fave of mine (I've got lots of them). These soups normally serve 3 to 4 people, and the regular price is \$6.49 each. This week they will be featured at ..... while supplies last.

**25% OFF THIS WEEK**

# SPARE CHANGE?

My buddy Allan Bell, along with his considerable entourage, will be out in full force on the weekend selling the now famous Breast Cancer Luncheon Raffle Tickets. One of the many prizes is a year of shopping in our store — and — I hear that some outdoor finger food is threatened as well!

# WHAT'S HAPPENIN' OUTSIDE!

Not only do we have lots of fall pumpkins in a variety of shapes and styles, we've got minis, and lots of gourds, too. There will be some fall plantings available for your front step, although it's tough to part with your summer stuff, especially if it still looks good. There will be some deals on certain indoor tropicals that need to find a good winter home.

**SPECIALS IN EFFECT UNTIL CLOSING SUNDAY OCTOBER 11<sup>TH</sup>**

**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

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