

HAMS

Hitherto, it's been me telling you all the virtues of our Ham, but I now have independent corroboration of my story. At the recent Ontario Independent Meat Processors Convention, our **MAPLE SUGAR HAM** won the **GOLD AWARD** in the ham-making competition. It's not that we're so smart, or even innovative, it's just our stubborn adherence to the idea of not cutting corners and taking shortcuts in the process of making our Hams (or anything else we do, for that matter). For Easter, Ham is the meal of choice, and we offer three types. Firstly, we make a great **TRADITIONAL EASTER HAM**. It's with the bone in, it's available either whole or half, and it's slow-smoked over oak. Next is a **BLACK FOREST HAM**. This is boneless, slow-smoked over oak, and fully-cooked, ready to go. Thirdly, we have our **MAPLE SUGAR HAMS**. These are boneless, and slow-roasted with Maple and Brown Sugar until they are fully cooked. What is different about our Hams is they are not 'extended' like commercially-made hams are. When you read the label on a supermarket ham and see those words 'protein added', know that it's not a good thing at all. What it means is that not all you are paying for...and eating...is actually ham..... and what ham you do get is of a texture far different than what ham used to be like, and ours still is. It takes us longer to make these, and they shrink during processing rather than grow, but what you get is the genuine old-fashioned article.

- TRADITIONAL EASTER HAMS..... \$2.99 /lb
- BLACK FOREST HAMS..... \$6.50 /lb
- MAPLE SUGAR HAMS..... \$6.50 /lb

.....it's best to order early.....

OUR FRESH ONTARIO LAMB

We're often asked "Where is your lamb from? — and our answer is always "Ontario". The problem is that lamb is not graded by the Canadian Dept. of Agriculture, unlike in the United States. What this means is that Ontario Lamb is not necessarily great lamb. Over time we have solved this problem by having two suppliers of lamb to whom we've specified grading and conformation characteristics, which will translate into reliably good lamb at the table. In short, we've gone to great lengths to ensure great lamb.

- Cuts that are available are:
- Bone-In Lamb Legs \$8.95 /lb
 - Boneless Lamb Legs either Butterflied or Rolled \$12.95 /lb
 - Loin Chops, either plain or Marinated, no tail..... \$20.95 /lb
 - Racks, Crown Roasts or Rack Chops, Frenched \$20.95 /lb
 - Boneless Lamb Shoulder Roasts, plain or seasoned..... \$5.99 /lb (recipes available)
 - Boneless Lamb Loin Roasts — extra awesome —..... \$24.95/lb

SOUP'S ON!

Our **Curried Squash and Apple Soup** is one of our heartier soups, with a beautiful aroma and flavour. The scent of this just fills the whole fridge as it is cooling down before we portion it. I'd bet it would fill your kitchen as well. Regular \$6.99 each Serves 3-4. **On special until Mar 28!** **25% OFF THIS WEEK**

WHAT'S HAPPENIN' OUTSIDE!

It is officially spring and we have everything you would expect for the season: spring bulbs and bulb gardens, beautiful frost hardy pansies, pussy willow, and cut tulips. We're making some outdoor planters of pansies and bulbs. We also have a fantastic selection of new containers in, including ceramic pots, baskets and décor items galore. We've had great response to our bouquets of fresh cut tropical flowers that we get imported from Costa Rica. So this week's special will be our tropical bouquets for \$9.99. Bright and long lasting, just come get them!

TURKEYS!

There's a bit of good news if you love our Turkeys. We'll have some fresh ones available for Easter Weekend, something that hasn't been possible in the past. They will be a medium size, about 15lbs, and as usual they will be free-range, grown on the same farm as always.

- Whole.....\$2.99/lb
- Boneless Breasts, any size \$7.95 /lb (either stuffed or au natural)

OLIVE OIL!

This is an oil from the Calabria Region of Italy..... down at the toe of the boot. The brand is **OLEARIA SAN GIORGIO**, and its claim to fame is the flavour, which is light, fruity and buttery. This producer is related to my pal Angelo, who you've seen in our store sampling his selection of oils in the past. We like this one a lot, and have arranged a **half-price deal** on it this week because we think that everyone in Unionville should have a bottle of this on their table. It's a 750ml size, and normally sells for \$28.95 each. We will have an in-store sampling on Friday and Saturday afternoon. **On special until Mar 28!**

HALF PRICE

This is our last ad until Easter

WE'LL BE CLOSED

GOOD FRIDAY AND EASTER SUNDAY

Thursday and Saturday will be busy days, so please be patient with us!

NICE BUNS!

This would be **HOT CROSS BUNS**, of course. We get these going about this time of the year because they make spring worth living....in a gastronomic sense. They're plump, as buns should be, full of fruit and they're ready for a bit of butter. You can get individuals or 6 packs at our Bakery, until at least Easter, and probably beyond.

CHOCOLATE!

Our Chocolate is in....and out on display. As we usually do, we have a couple of Giant Easter Rabbits for the kids. So if you are 12 or under, leave me your name, age and telephone number with one of the cashiers, and you could win one of these. The draw will take place on the evening of April 1st.

a bit of HOCKEY NEWS.....

I think that you might remember last fall we had a 'Chipwagon' cookout in support of a little Waxers' Hockey Team. Well, that motley crew of young players went on to become The **YORK-SIMCOE Novice AA Champions**, defeating a team from Barrie on the weekend to clinch the title. They were the ones out on the sidewalk waving you all in, and the coaches and parents were the ones manning the grill.....and fryer. A big thanks to coach Dave Houghton, Danny Michealis, Ken Mark and manageress Jenn Bigioni for all their work in taking the team from a 'motley crew' to an on-ice powerhouse, and once again, thank you for supporting them.

HALIBUT — FRESH —

This is the first of the season for us. I always look forward to the arrival of Halibut, because it usually heralds the coming of spring. We remove the bones and sell this as fillets, and we will have a couple of nice recipes for you; one from my Encyclopedia, and one from James Beard, a fish cookery book that was very kindly given to me by Betty Keller. Enjoy spring, and a feed of Halibut!

\$17.95 LB THIS WEEK
On special only until Mar 28!

~ MARINATED ~ CHICKEN BREAST

We make our Chicken Breasts in a number of marinades, the most popular of which are **Teriyaki, Maple Mustard and Hyatt**. What makes these so good is: (a) we use only air-chilled chicken breasts, which we trim clean, (b) we buy larger chickens so that the breasts are substantial, meal size to be sure and (c) we make all of our marinades ourselves — nothing pre-made from a bottle and (d) we don't 'tumble' the chicken to moisture-enhance it. With us, all you get is the real thing. Reg. \$10.95/lb **On special only until Mar 28!**

— OUR BEEF — BOURGIGNONNE

In our big kitchen, we've been making copious amounts of our beautiful Beef Bourguignonne. To me, this is big time comfort food....something that we all need nowadays. It's great with mashed potatoes or scalloped potatoes, even egg noodles or spaetzle.... All you need to do is thaw and warm it, as all the work's been done. Serves 3-4. Reg. \$17.95 **On special only until Mar 28!**

FARMER SAUSAGES

These are a milder sausage than most we make, with more finely-ground fresh pork. The seasoning allows you to be generous with sauerkraut or good amounts of mustard (or both). Just great grilled and slipped into a bun. Reg. \$3.99/lb **On special only until Mar 28!**

WHAT'S BAKING! — THIS WEEK —

This week we're doing some baking with chocolate.....and the season's first batch of Old-time Rhubarb Pies. For what we'll be baking for **Easter Week**, go to our website and click on www.thevillagegrocer.com to find the list. It will be posted by Friday morning. We'll be making.....

- CHOCOLATE FROSTED CAKES**.....these are made with three layers of chocolate cake which has both milk and dark chocolate chunks baked in, then filled and iced with a cocoa and butter based icing. We'll be making two sizes..... **\$14.95 and \$22.95 each**
- CHOCOLATE FLOURLESS CAKES**.....these are totally without flour.....just eggs, dark chocolate and butter. They are topped with a dollop of whipped and sour cream and garnished with fresh berries. Regular..... **\$12.95 each**
- CHOCOLATE CHUNK MUFFINS**.....this is a white 'cakey' muffin with a hint of cinnamon and loaded with dark chocolate chunks. Available as stated or with raspberries baked-in. Regular..... **\$1.99 each**
- RHUBARB PIES**.....you've got to be over 40 to appreciate these, so we'll be asking for ID. They are available in 9" size with either a pastry or streusel top. What sparks this up is the orange zest. Regular **\$10.95 each** ...and at our house, it will serve either 1 or 2, depending who sees it first. **...all these items will be featured this week until March 28!.....** **25% OFF THIS WEEK**
While supplies last.



SPECIALS IN EFFECT UNTIL CLOSING APRIL 3RD

Hours:
 Mon. 10:00-7:00 ~ Tues.-Thurs. 9:00-7:00 ~ Fri. 9:00-7:00
 Sat. 9:00-6:00 ~ Sun. 10:00-5:00
 548 Carlton Road, Unionville
 905-940-1770
www.thevillagegrocer.com

