FREE-RANGE

We've sold these amazing turkeys for the last 22 years - and I've written all that can be written about them. So at risk of boring you folk who have read this for the last 20 years or so, there are a couple of points that I'd like to make to our newer customers.

Firstly, our turkeys 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 turkey that will exceed your expectations for flavour and moistness, without the aid of the artificial enhancement that Butterballs and some other pre-basted turkeys receive. They come with a little 'popup' thermometer, as well, just so you know when they're done, which is often a bit quicker than you might expect. They range in size from 14 to 20 lbs, then from 23 to 28 lbs.....and just so you know, the difference between a 'Hen' and a 'Tom' is more than just size. The better eating turkeys are the larger 'Hens' which are usually 17 to 20 lbs. In fact, a hen of this size

will usually have more and better meat — than a smaller 'Tom'.

They are.....

- MORE ABOUT -URICENS

Sometimes, despite loving turkey, there is too much of a good thing. What we do is sell portions of them in all shapes and sizes. There will be...

Boneless Thighs - There are two put together with stuffing inside -A thrill for those dark meat folk - \$3.99/lb

Boneless Breast - These can be done in any size, with either our Sage & Onion Stuffing, or without ---- or your own if you want to bring it by - \$7.95/lb

Boneless Turkeys - We do these like we do our Flat Chickens, and they can be stuffed as well. Don't leave these to the last moment - a bit of notice is good ... the fee for these is a \$10.00 contribution to Hockey with Heart!

WHERE'S THE DE BIB

Although Turkey is the over-whelming 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, and Crown Roasts. The same is true of our Prime Rib Roasts. I'm one of the few who visits the packing houses to pick the meat that comes to our store. In fact, just this morning as I was picking the beef for the next few weeks, we were able to buy lots of 'Prime' grade beef, both in ribs and loins - and tenderloins. Since we pay a premium for this grade, we need to charge a premium, as well — but this is the time that you would want the best.

We've got lamb too! The vast majority is from Forsythe Farm in Wiarton — and over the years it's been amazing. Racks, loins (including boneless loin roast), legs with or without the bone, stuffed as well. Poultry options are nice large Capons, and Cornish Hens, too - and our Salmon is second to none!

You've got lots of good choices.

DASIGETS

Although you may not see too many of these in the store, rest assured we have made lots in all shapes and sizes - even some which are not in a basket! 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 great a assortment of my (and hopefully your) favourite products - made to order should you wish. We offer good value!

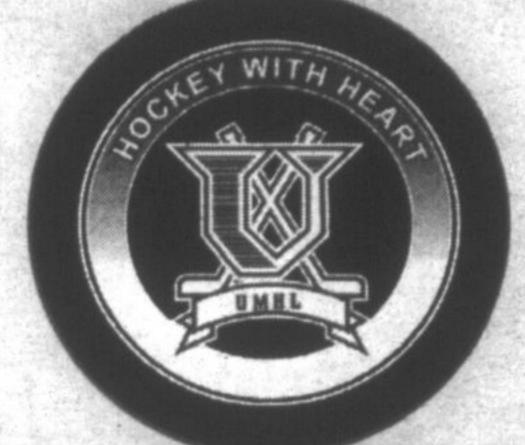
We'll be making a quantity of our traditional Bone-in Smoked Hams, as well as our Boneless Maple-Sugar and Black Forest Hams. All of these are made by hand, not 'extended', they are available whole or half - and pre-sliced, as well. Maple-Sugar Nuggets, smaller tiny perfect hams, will be ready - and some of our Maple-Sugar Pork Chops, which will be available in whole or half racks - another way of making great ham. What to serve with our Ham? Doreen's Mustard Sauce and our Scalloped Potatoes - which are available in three sizes!

- All our Hams are made with Omega-Enhanced Pork -

CRANBERRY-MAPLE

You've got big country flavour happening here. This is a really good dinner sausage with a nice finish of Maple.

Reg. \$5.99 lb



I BATRIT

Sunday will be the last day of the Grocermobile at Crosby Arena - from 11 am to 5 pm. We'll be collecting food and donations for the food bank, serving cookies and coffee, and generally engaging in the spirit of the season. There are two little items to report on, both of which involve kids of some of the parents in our league. Young Calvin Thistle has just finished running his 3rd (he's 10) Hockey with Heart silent auction at Crosby. The take this year was \$450, bringing his total to just over \$1,000, all to help members of our community in need. Another is young Connor Sleeth's Richmond Hill Minor Peewee AAA Coyotes hockey team. Through the young team's efforts, 8 bins of food were donated to the food bank.

The hockey with Heart project has become an example of

This Sunday, as well as being at Crosby, we will be conducting a volunteer 'walkaround' on some local streets to solicit food donations. The streets will be Mc Kay, Pennock, Wembley and Pommander. All you need to do is put your contribution in one of your Blue Boxes at the street, and the posse will be buy to fetch it.....it's all going to the Foodbank!

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.

HOLDAY HOURS.

We will be closed Christmas and Boxing Day, as well as New Year's Day - We'll be closing at 4:00 pm on both the 24th and the 31st, 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

WHATPS

You folks know the drill by now: there are items from our usual repertoire which won't be available over 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 we have reached the limit for what we can do within the confines of our space. The very pleasant ladies at the bakery request that all orders be in by the 22nd, in order that everything that we need can be made. The idea of making everything from scratch presents logistical problems (nightmares actually) at times like this, but that it's a good idea, well received, is borne out by the sheer quantities that must be made for the occasion. We'll be making

Three different Yule Logs: firstly Chocolate, made with chocolate cake filled with rich chocolate mousse, finished with chocolate frosting and decorated for the season. Secondly, Lemon, which is made with white cake filled with lemon curd and lemon buttercream, decorated all in white and gold - And the third is my fave — a Candy Cane Log — vanilla cake with a candy cane filling, finished with whipped cream and meringue crumbles - and all have a good allocation of meringue mushrooms, should any survive my attention.

Our cake assortment will be ... our ever-popular Chocolate Ganache, Black-and-White Mousse, our Vanilla Cake, Mixed-Berry Jelly Rolls, and a festive Chocolate Ganache with Raspberry. Something new will be a smooth deep Christmas 'Red Velvet Cake', with amazing light vanilla butter-cream decorated with Gingerbread Men - or - Snowcake, a more festive version of Strawberry Shortcake with the addition of two layers of crunchy meringue inside and crumbled meringue on the outside - and a new White Chocolate and Grand Marnier Mousse Cake, which has a light white chocolate mousse, sparked-up with Grand Marnier, and then layered with flourless chocolate cake, drizzled with caramel.

Cheesecake flavours will be ... Lemon, Cranberry-White Chocolate, Caramel-Apple, Candy-Cane, Eggnog and Bailey's. We will also be making Lemon Curd and Cranberry-Apple Flans (the latter with eggnog custard), and two types of Coffee Cakes for Christmas morning — Pumpkin and Gingerbread.

Muffin flavours will be ... Mixed-Berry Bran, Lemon-Blueberry, Orange-Cranberry, Carrot, Gingerbread and Chocolate-Raspberry. Crème Brûlè flavours will be Eggnog, Vanilla, Grand Marnier and Raspberry-White Chocolate. And just to let you know that we needed to raise the price of these to \$4.50 each (still very reasonable) and this includes a 75¢ refund for the ramekins, up from 50¢.

Pie selection is ... Lemon Meringue, Southern Pecan, Pumpkin, Mincemeat of course, Apple, Blueberry, Sour Cherry, Strawberry-Rhubarb and Raspberry.

In most cases, there will be two sizes of cakes available. To order any of these items call 905-940-0655.

THINGS THAT YOU community generosity at its finest. Many, many thanks to all involved. This Sunday, as well as being at Crosby, we will be conducting

We have copious beauty Hors d'oeuvres, especially those made by Anne Kaukonen of Appetizers and More, and we've got great sausage rolls too!

Brie Cheeses will be dressed up then wrapped in puff pastry and garnished.

Large-sized Entrées will be available, as well as a good selection of 'sides' including: Sweet Potatoes, Mashed and Garlic Mashed Potatoes, Turnip Puffs, Potato-Cheese Puffs and Scalloped Potatoes.

Rogers Chocolates are in good supply - hard to resist either these or Fraktals — which are totally habit forming. Tourtieres are available in 9" size or single-serving. The large are located in the bakery freezer, while the smaller are displayed with our assortment of Deli Meat Pies. Doreen's Fruitcake is out and moving fast, and Christmas Puddings are steadily making the scene. Candied Cinnamon Pecans are out in force, and Doreen's Swedish Nuts are in, but of moderate supply.

A veritable avalanche of cheeses, from here and far, and probably the neatest assortment of crackers which are just dying to get at the cheeses.

And a good supply of what we, and many others think, is the best bacon anywhere. We have tons of nice dry firewood outside, and lots of spirit inside.



SPECIALS IN EFFECT UNTIL CLOSING FRIDAY DECEMBER 24TH

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

940-1770

www.thevillagegrocer.com

