

FREE-RANGE TURKEYS

We've sold these amazing Turkeys now for 24 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 prebasted 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 turkey parts, including breasts which are boneless (either plain or stuffed), they'll be available, at varying prices.

2.99
LB.

TWO GREAT SOUPS!

This Thanksgiving, enjoy a nice hot bowl of soup to start off your meal. We'll have two favourites — **Leek & Potato and Cream of Mushroom & Brandy.**

25% OFF THIS WEEK

Reg. \$7.95 While supplies last.

THANKSGIVING SHOPPING LIST

- Our homemade Sage and Sautéed Onion Stuffing by the 2 lb. bag or loose..... \$4.50 lb.
- Doreen's Brandied Cranberry-Orange Sauce. It's available in a 1 lb. tub at the meat counter or in the freezer..... \$5.99 ea.
- Homemade, no-shortcut Turkey Gravy. Available in both a 1 lb. and 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 10-12..... \$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, 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..... \$5.99 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! Available on Wed., Thurs., Fri., and Saturday.
- 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 meat is your taste, we make stuffed turkey thigh roasts (my fave) or, if you choose, you can have a boneless whole 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.
- Also at the deli will be cooked and sliced turkey breasts. Side dishes include mashed potatoes, mashed turnip, acorn squash, butternut squash and French beans. All you need to do is warm.
- In the deli cooler is fresh Butternut Squash soup.

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..... \$7.50 lb.
Hardwood Smoked Black Forest Hams - Boneless, whole or half..... \$7.50 lb.
Traditional Bone-In Hams - Whole or half..... \$3.49 lb.

It's best to order early!

905-940-0655

S ~ LOCAL ~ SWEET POTATOES

These are from the area around La Salette, Ontario (very local), fresh as can be, and a good size.

99¢
lb.

Canada #1.....



WE WILL BE CLOSED THANKSGIVING MONDAY!

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.

WHAT'S FOR DESSERT?

The following is our Thanksgiving repertoire. Please call or come in and see the lovely ladies at the bakery counter to place your order in good time to be sure to get your favourite dessert. Most of these items are available starting this weekend until Thanksgiving Sunday.

PIES: All our beautiful lattice-topped (and streusel) pies; including Apple, Blueberry, Cherry, Strawberry-Rhubarb and Raspberry. Pecan Pies (au naturel, Chocolate and Cranberry). Coconut Cream Pie, Apple Schnitz Pie and, of course, our famous PUMPKIN PIE.

CAKES: Chocolate Ganache and Frosted Chocolate Cakes, Carrot Cakes, Red Velvet Cakes, Our White Cakes (that will be orange for Thanksgiving), Queen Elizabeth Cakes, and last but not least a PUMPKIN CAKE with cream cheese icing and candied pecans.

CHEESECAKES: Pumpkin with Spiced Whipped Cream, Lemon, Caramel Apple.

CRÈME BRÛLÉES: Vanilla, Raspberry-White Chocolate, Pumpkin.

MUFFINS: Pumpkin, Mixed Berry Bran, Pear & Ginger, Carrot, Chocolate Chunk, Cranberry Orange, Sugarless.

SCONES: Maple-glazed Pumpkin, Mixed Berry, Cranberry, Cheese, Caramel-Apple.

TARTS: Butter, Pecan, Cranberry-White Chocolate and Pumpkin with Spiced Whipped Cream.

FLANS: Cranberry-Apple Cheesecake Flan, Lemon Curd Flan. We'll also be making Pumpkin-Cream Cheese Danishes, Cinnamon Buns, Cranberry Buns, Pumpkin Sugar and Gingerbread Cookies, Pumpkin Coffee Cakes with Maple Glaze, Flourless Chocolate Cakes, Jelly Rolls in Mixed Berry or Pumpkin and Thanksgiving Cupcakes.

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.

SPECIALS IN EFFECT TILL CLOSING SUNDAY, OCT. 9TH

Hours: Mon.-Fri. 8:00-8:00 Sat. 8:00-6:00 Sun. 9:00-6:00

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