

# ~OUR~ FLANK STEAKS

This is an item that goes back a long way with us. In fact, I think that we started making these in our original little Main Street Markham store. What makes these so popular is (a) the marinade that we make - it's delicious! (b) there is no waste at all; what you buy, you can eat, (c) they are easy to prepare - hot grill, 7 minutes each side on average, a bit more if it's thicker, and a bit less if it's smaller. Just slice it thinly across the grain when you're done - maybe after a short rest for the steak, (d) it has that quintessential flavour of beef - if you like that flavour, you need one of these, and finally (e) they are very reasonably priced for what you get. Reg. \$9.95/lb LIMITED QUANTITIES

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# WHAT'S THE BUZZZZZZ....

There will be a number of events hosted by the Queen Bees, and others, which will be taking place at either the Mill or at the Grocer. The full list is available on their website and ours, but I want to draw your attention to two in particular. The first is a wine and cheese pairing which will take place at the store on Dec 6th. Drew Innes, an instructor from George Brown, will be present to lead you through the process, step by step - and I'm going to serve some of our freshly made appetizers and treats.

The second will take place on both Wednesday Dec 14th and Thursday December 15th, and it's all about Christmas Dinner at the Village, and this time it's not Turkey. I will be explaining, cooking, carving and serving some pretty neat fare, along with a touch of wine! Cost of each of these events is \$79.99 plus HST (sorry about that), all well worth it. Registration can be done by calling 905-887-1127.

# CHICKEN -PIES-

Many folk from the trade come to visit our store to see what we do and how we do it. Usually they'll ask how we got started in the frozen entrée business. It seems to me that we've done it forever, but when I think back, Doreen's Chicken Pies were the first thing (and for the longest time, the only thing) that we made. When it came to having a backlog of orders, we realized that our customers were telling us something. So this is it folks, the 'Charter Member' of our frozen entrée business, which has grown quite large indeed. Serves 3-4 Reg. \$17.95

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# ~GIFT~ BASKETS

If you are new to our store, it won't take you long to realize that we're in the basket business. Although I've never really counted them, there must be thousands to choose from. During the festive season we make them up with food goodies to fit any budget or taste (including wine, if you like). You can pick what you would like and we'll make it up, as well, or it can be boxed, as you wish! See Gill or Evan if you have a special request. We offer good value!

# WHAT'S COOKIN'! AT THE DELI.....

Four items this week, of which two are my faves. I love a good hearty soup and our **Beef Barley Soup** really hits the spot for me. Firstly, there's lots of beef and secondly, the flavour is nice and long because we really cook the stock \$5.99 BACH

Featured this week at.....  
and located in the cooler on the north side of the store. The second item is **Bruschetta Pasta**, a salad really which is made with our Bruschetta mix and rotini (fusilli). I like it warm for lunch, with the addition of a few of our pitted black olives. It will be featured this week in the deli counter at.....

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The third item is **Mary's Baked Beans**. These are a hit for sure, but not with me and there's a story.... My late Dad was a cook in the navy, and when he cooked at home it was beans - usually for a full week at a time.... and they and me, didn't get along too well. Fact is, Mary's are much better, and I'm almost ready to begin anew. 440ml size Reg. \$4.99

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And the fourth item is **Salmon with Café du Paris Butter**. Café du Paris butter is a whipped butter that's made with spices, including saffron and brandy, and in this case, lends a hand in making this oven-roasted salmon a bit decadent. Reg. \$4.62/100g

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# -CHILEAN- BLUEBERRIES

The season for these has now begun - and it's about as long as Chile itself is. The berries that we'll feature this week come in a 6oz pack - a little bigger than others, \$1.99 BACH

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# GREEN BEANS

Our beans are currently coming from Mexico and they are my fave bean - other than the locals, of course. What I like about these is that they are always tender, of a consistent size, and they've been handled well from there to here because they always last well. Reg. \$2.49/lb

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# NEWCASTLE BROWN SAUSAGES

This is a pork sausage which is ground slightly finer, seasoned with sea salt, pepper, sage, some sauteed onions and Newcastle Brown Ale. These will fit well into a bun or with mashed potatoes and mushy peas (ok, not mushy) on a plate with a spoon of gravy. Made with our amazing Omega pork. Reg. \$4.99/lb

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# WHAT'S BAKING! -THIS WEEK-

**Apple Pecan Loaves** - I feel this is the best loaf we make. It is very moist and flavorful, full of apples and pecans and spiced just right.....Reg. \$5.99  
**Caramel-Pecan Cinnamon Buns** - chopped pecans and extra caramel inside our cinnamon buns. Reg. \$6.99/4 or \$1.79 each  
**Pecan Pies** - we are making 3 types this week: Traditional, Cranberry and Chocolate Pecan pie in two sizes \$5.95 & \$12.95 for Traditional and Cranberry. \$6.95 & \$14.95 for Chocolate.  
**Maple Pecan Muffins** - cakey muffin with chopped pecans and maple syrup.....Reg. \$1.99 each  
**Caramel Pecan Coffee Cake** - Brandied spiced apples mixed with pecans and caramel baked into the cake, topped with caramel.....Reg. \$17.95

**Raspberry Caramel Cheesecake** - everybody is asking for flourless options, so here goes. Instead of our regular shorbread crust, we have made the bottoms with crushed pecans, brown sugar and butter, then filled it with cream cheese mix swirled with caramel and fresh raspberries. The whole thing is topped with caramel, raspberries and candied pecans. \$15.95 and \$24.95 each  
**Caramel Pecan Shortbread** - we had shortbread on special a couple of weeks ago, but didn't make enough of these beauties, running out very early. So we'll feature them again this week. What makes these shortbreads especially tasty and rich is the interaction of the added caramel with the brown sugar and the butter in the shortbread dough. Reg. \$9.95 pkg

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What else is baking are our own **Tourtières**, **Sausage Rolls**, **Mince-meat Pies** in the freezer. Tubs of our **Mince-meat**, **Mince-meat Tarts**, **Gingerbread Hearts**, **Bags of little Gingerbread Men**, and for those celebrating the American Thanksgiving, there are pumpkin pies.

# ASLAGO & ARTICHOKE DIP

We've arranged a feature on our own savoury dip this week. It's made with some sharp asiago and mild artichokes, which makes a great combo that's long on flavour, yet smooth. Reg. \$2.39/100g

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— Do you need a cracker to go with it? We've also arranged a deal on **ACE CRISPS**. The two together, it's akin to romance!

# WHAT'S FOR LUNCH!

This week our feature sandwich will be our oven-roasted Turkey with Provolone cheese. The deal is that you get the soup or salad as a no-charge bonus this week. You'll love our lunches!

# 'OKA' CHEESE

The final piece of the puzzle has arrived from the Foodland staff - it's Caroline, one of the deli folk who had worked there for many years. During my 'job interview' with her, I asked what her favourite cheese was, and she replied, with no hesitation at all, that it was "OKA". For years this cheese was the only artisanal cheese available from Quebec - but it has been a bit overwhelmed by the plethora of cheeses that now comes our way from 'La Belle Province'. If you have the time, strike up a conversation with Caroline about this cheese and prepare for a bite! Reg. \$4.49/100g

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# SOUP'S ON!

What I like most about our soups, apart from the flavour for sure, it that the ingredient panel is straight-forward reading - it makes me hungry just reading it, and that's long before it's hot in a bowl looking me in the eye! Serves 3-4 Reg. \$7.95

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# ROGERS' CHOCOLATE

We do have some of their great Advent Calendars yet, as well as a very large assortment of their famous chocolate, in all shapes and flavours. If you have ever been to the original store out in Victoria, you'll know that it's the epicentre of chocolate in Canada.

I can say that we're back for the season, but the fact is, we work on this all year long - and have raised and donated approximately \$200,000 to local community-in-need initiatives. As we have for the past few Christmas's, we're providing Christmas Dinners for families in need through the Markham Foodbank. Last year, the count was 250 families and I suspect that we'll have a few more to look after this year. How can you help? Firstly, the very festively decorated Grocemobile will be situated at Crosby Arena on the three Sundays preceding Christmas. We accept food items and donations, and we serve coffee and cookies. Secondly, we will be conducting a door-to-door canvas in a number of areas in town. This is how it works: We will leave a Village Grocer Bag on your doorknob with a note asking for donations or foodstuffs and letting you know the pick-up times for the following day on which the aforesaid Grocemobile will be by with the Elves and a big red firetruck, with the fire guys, for the heavy lifting. Thirdly, you can drop any donation or food item or unwrapped gift at our store, and we'll make sure that it gets into the right hands. As a community, your generosity in the past has been awe-inspiring, and I've no doubt that this year will be similarly awesome.

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, NOVEMBER 27, 2011

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

4476 16th Avenue (Just W. of Kennedy)

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