

N-SINGAPORE-~ NOODLE SALAD

We make this with vermicelli noodles, some chopped green onions, diced red peppers, oyster sauce, a bit of curry and a spark of heat! It is regularly \$1.29/100g, but this week it's.....

1/2 PRICE THIS WEEK

C-WHAT'S COOKIN'! AT THE DELI.....

In addition to the Singapore Noodles deal, there are a few other happenings, and they are.....

Curried Chicken Soup, made with our great chicken, gluten-free rice noodles, some mixed veggies, coconut cream, curry powder and 'spices'. Serves 3-4 **\$5.99** EACH

Not only will we be making Grethe's Famous Cheese Apples, there will be others, including one with Smoked Salmon, cream cheese with pink peppercorns and dill, one with Guinness and Caramelized Onions and Smoked Sea Salt, and lastly one with Dried Cranberries and Brandy with parsley.

We will be making our Smoked Salmon Mousse available in two serving-ready sizes; the first in our smaller crème brûlée-size ramekin and the other in our larger ramekin, for bigger parties. These will be available in the deli prepared food display.....

We'll have Baked Bries available in two flavours.....Caramelized Onion and the other fresh Brandied Cranberries and they will be available ready-to-bake and already-baked. It's a delicious time of the year! Heat up in one of our Wildly Delicious Brie Bakers. A great hostess gift!

SMOKED TURKEY

We make amazing Smoked Turkeys — probably because we start with our amazing fresh turkeys. These are becoming increasingly popular, especially with our Asian customers. It seems that we always make a few less than what we need, which causes a few problems. If you would like one, it must be ordered in advance before Dec. 18th, because it takes a week to get them ready. Secondly, be sure that you specify 'Smoked' turkey, otherwise, it goes on the list for regular turkey. It's easy, really! Order deadline is December 18th.

T-FREE RANGE-~ TURKEY

We've sold these amazing turkeys for the last 23 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 defeathering 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-based turkeys receive. They come with a little 'pop-up' 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 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 17-20 lbs.

In fact, a hen of this size will usually have more — and better meat — than a smaller 'Tom'. They are..... **\$3.29** LB

DESIGN SEMINAR

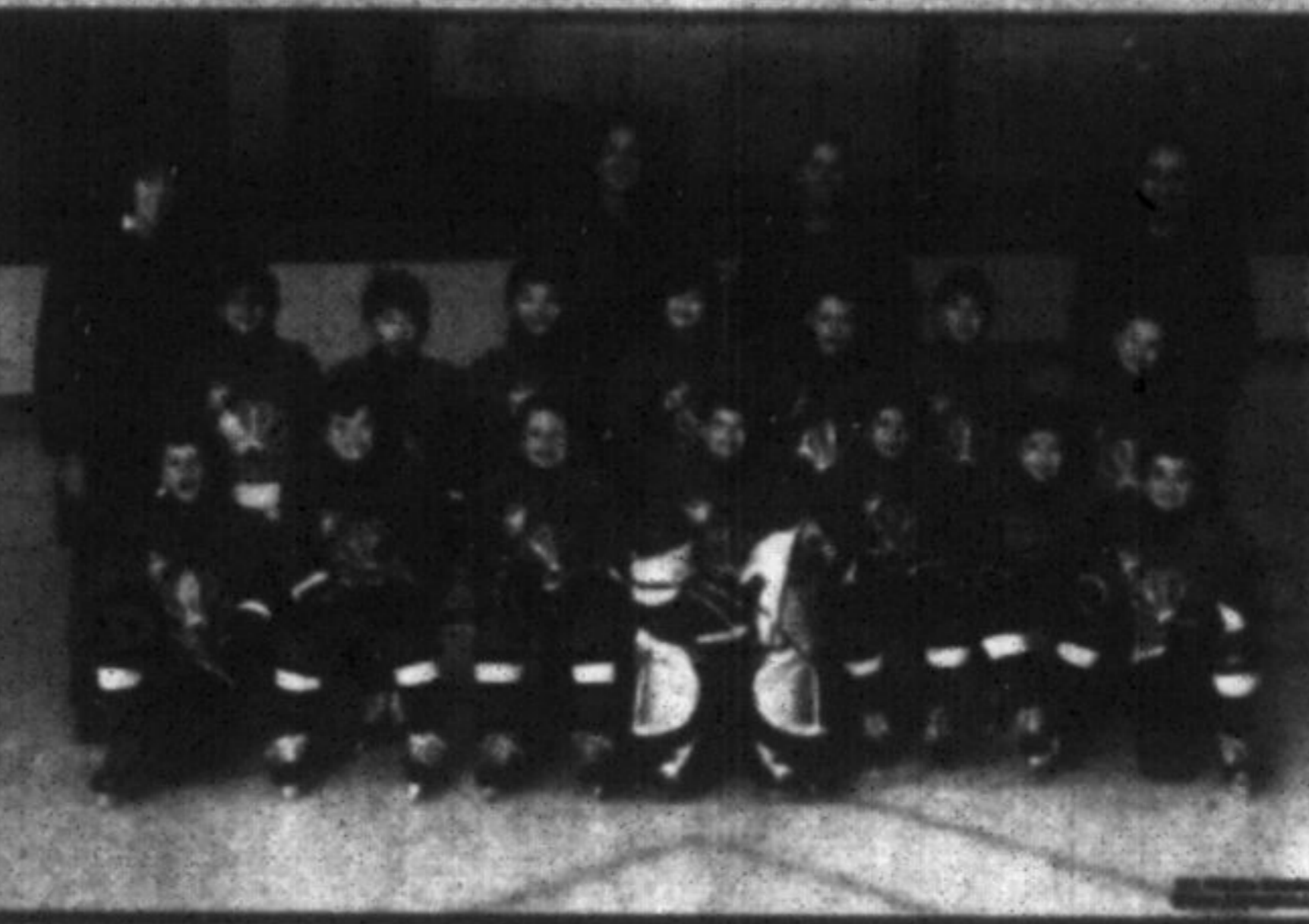
Our design seminar is coming up Dec. 13th. Come make your own Seasonal Floral Centerpiece with guidance from Greg, our resident floral designer. The morning class is completely full so we're having a second session from 1:30-3:00pm. Call 905-887-1127 to reserve your spot, \$39.99 per person.

~ELEGANT~ HAMPERS

These abound now and they can be tailored to your particular needs — both for individuals or corporate clients. See either Robert or me in the store and we'll look after your needs. Click on the gift basket on our website www.thevillagegrocer.com to see examples.

POT ROAST & GRAVY

If you are at least 50, you will remember hot roast beef sandwiches on the menu of any family restaurant. This is what you'll need to make them, along with some white bread and some peas. I'm thinking that you can get 4 of them from one of these containers. Old time comfort food at its best, I'm thinking! **25** % OFF THIS WEEK
Reg. \$17.95 each



Pictured above is the 'Huawei' Tyke Team which plays in the Unionville Minor Hockey loop. They gathered money amongst themselves and made a donation of about \$300.00 to 'Hockey with Heart', to help in the funding of our Christmas Dinner Project. It takes a big collective heart to put the needs of others before your own wishes and we salute all these young players and their coaches, for this great display of Christmas spirit!

CHOCOLATE ~APPLES~

Many of you have seen these in our store from time-to-time, and some of you may have seen them on an episode of Dragon's Den in the past, but none of you have seen them featured in our store en masse until this week - think of it as a treat for being good! **\$2.99** EACH

COME HUNGRY THIS WEEK.....

We'll have two sampling stations happening in the store; the first being Ingrid, the maker of Pralines — amazingly addictive chocolate, and the other being none-other than Christine Cushing, who will be playing you with her Olive Oils, some of her Pasta Sauces, and her new Roasted Red-Pepper Spread. Life's Good!

WHAT'S BLOOMIN'!

This week we've got everything you'd expect for the season plus a little more. Beautiful inserts, evergreen, and all of the festive ornamentation you could possibly need. We'll have plentiful 4" potted poinsettia on special for \$2.49. We also have an unexpected treat this week, beautiful peonies coming in burgundy, pink and white. These are on special for \$14.99 for a 5 stem bunch. Come in and see what's new this week.

K-OUR ANNUAL- KNIFE SALE

Every year about this time we offer a deal on our Swibe Knives — the ones that we use at the store. Although the whole range will be featured at a special price, any kitchen drawer just needs a couple to get the job done. At our house, I have quite a few of the paring knives that we just use as sharp table knives, we have a French chef knife (not the biggest one), a boning knife and a thin-bladed slicing knife — and a steel, of course. The best news is that when you buy a knife from us, it comes with a no-charge lifetime sharpening service, sooooo.....I'm thinking that there is no excuse for having a drawer full of dull knives. All our knives will be featured this week at..... **25** % OFF THIS WEEK

— FURTHERMORE —
We've arranged an assortment which includes an electronic thermometer - a boxed set, which will be featured at a further **10%** savings over the special featured above.

C-ROASTING- CHICKENS

We're featuring our really large air-chilled chickens. To start with, these chickens run loose in really large barns.... but by definition these are not free-range because they have no access to the outdoors, not that you'd want it this time of year anyway. They eat as much or as little as they want...usually a lot... of corn and grain. The air-chilled part refers to the de-feathering process and after. Rather than using really hot water to remove the feathers, and with them the outside layers of skin, cooler water is used, which leaves the skin.... and unfortunately the odd feather with the bird... a bit of a trade-off really. Then they are left to chill down in circulating air rather than an ice bath. A lot of the flavour of poultry comes from the skin, partially explaining why the anemic white chickens you see are generally flavourless.... and wet from the ice-pack. Ours are dry and flavourful..... and our guys usually get all the feathers before you do! These chickens average about 5 lbs in size, give or take. Reg \$3.49/lb **1/3** OFF THIS WEEK

CAJUN SAUSAGES

We use Omega 3 pork, Paul Prudhomme's seasoning and sea salt as well as a few of our own seasonings to make these. They have a full, round flavour, enough heat to notice, and a flavour long enough to cut these and use them in other dishes. It's one of my favourite sausages. Reg. \$4.99/lb **25** % OFF THIS WEEK

WHAT'S BAKING! —THIS WEEK—

We are in the Christmas spirit this week and are featuring both Candy Cane and Cranberry!
Chocolate Candy Cane Cakes - our chocolate cake filled with ganache and crushed candycanes, then glazed with more ganache and decorated with candy canes. Reg..... **\$15.95** and **\$22.95** each
Candy Cane Cheesecakes - crushed candy canes and white chocolate in the cheesecake filling, all piled into a shortbread crust, then garnished up with white chocolate curls and more candy canes. Reg..... **\$14.95** and **\$22.95** each
Candy Cane Shortbread - we are making some in containers Reg..... **\$9.95** each and some large individual ones with a candy cane baked in. Reg..... **\$2.29** each
Cranberry Orange Loaf - these are similar to our lemon loaf, but with orange and a whole bunch of cranberries... Reg..... **\$5.99** each
Cranberry Scones - fluffy morsels of goodness with added orange peel and fresh cranberries Reg..... **\$1.69** each
Cranberry Buttermilk - we start with our usual pastry and buttermilk mixture, add some crushed cranberries, and finish them off with a white chocolate drizzle Reg..... **\$1.29** each or 6 for **\$5.99**
Cranberry Flans - deep shortbread flans with cranberries, spiced apples and eggnog custard Reg..... **\$10.95** and **\$20.95** each
All these items will be on sale for.....

While supplies last.
For a complete repertoire of bakery items that will be available for Christmas, please visit our website www.thevillagegrocer.com **25** % OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY DECEMBER 11, 2011

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

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