

~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 most often have more and better meat than a smaller 'Tom'. They are.....

\$ 3.29 LB

WHY BUY OUR HAMMS

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 ⁹⁹ lb.
Hardwood Smoked Black Forest Hams - Boneless, whole or half.....	\$7 ⁹⁹ lb.
Traditional Bone-In Hams - Whole or half.....	\$3 ⁹⁹ lb.

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.

COMMUNITY CHRISTMAS.....★

This Sunday will be the last day of our Streetwalk — and the areas that we are working are Angus Glen and Normandale. How it works is we come with a Village Grocer Shopping Bag and leave it on your front door knob on Saturday — instructions in the bag. If you would like to HELP, fill it with product (or money) and we or the fire guys will be back on Sunday to pick it up — easy as that. The donations go to the funding of the Christmas Dinner Hampers for the needy — and the food goes directly to the foodbank. Once again this Sunday, the Grocemobile will be parked at Crosby from 11am to 4pm — Christmas music turned up high and we'll be helped out by the Unionville Skating Club as you bring your food donations. We at Hockey with Heart want to give you a hearty thanks in advance for all the community generosity that has come our way.....it's been huge, and heartwarming. What a place to live!



WHERE'S THE BEEF

Although Turkey is the overwhelming 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 very few who visit 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 Warton, 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 to choose from!

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 ⁹⁹ lb.
Hardwood Smoked Black Forest Hams - Boneless, whole or half.....	\$7 ⁹⁹ lb.
Traditional Bone-In Hams - Whole or half.....	\$3 ⁹⁹ lb.

~ELEGANT~ HAMMERS

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.

SOUPS ON!

Our Spiced Pumpkin soup is on special this week. Made with a chicken-stock base and an interesting and savoury blend of spices, sure to please your taste buds. Serves 3-4 Reg \$7.95 ea

25 % OFF THIS WEEK

WHAT'S BAKING! —THIS HOLIDAY—

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 is available on our website www.thevillagegrocer.com. The pleasant ladies at the bakery request that all orders be placed by December 22nd to avoid disappointment. As always everything is made from scratch, which presents logistical problems (nightmares actually) at busy times like this, but we will do our best to accommodate everyone. Some highlights of our selection includes: Yule logs, three flavours: Chocolate - chocolate filled with chocolate mousse and finished with chocolate frosting. Lemon - light white cake with lemon buttercream. Candycane - Evan's favourite - white sponge cake with candy cane filling, finished with whipped cream and meringue pieces. All logs are decked out with good amounts of meringue mushrooms (if they survive Evan's attention).

Cakes: our cake assortment includes: Chocolate Ganache, Chocolate Frosted, Red Velvet, Chocolate Candy Cane, Gingerbread with lemon butter cream and Snow Cakes (white cake, whipped cream, meringue and fresh strawberries). We'll be making Mixed Berry Jellyrolls, Eggnog Jellyrolls, Raspberry Mousse Cake, Black & White Mousse Cakes, Cheesecake varieties are: Candy Cane, Eggnog, and Caramel Pecan. There are several flourless items which include: Flourless Chocolate Cake, White Chocolate Grand Marnier Mousse Cake layered with flourless chocolate cake. Christmas Flan (mixed nuts, in a nut crust with a butterscotch filling) and Raspberry Caramel Cheesecake in a flourless cashew-pecan crust. And don't forget the selection of Pies, Tarts, Crème Brûlées, Shortbreads, Mincemeat and Mini Gingerbread Houses.

~CRANBERRY MAPLE~ SAUSAGES

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

25 % OFF THIS WEEK

SMOKED SALMON NEWS

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 905-940-0655. With sufficient notice, we can accommodate your request.

THINGS THAT YOU SHOULDN'T MISS

- SAUSAGE ROLLS - We have copious amounts of hor d'oeuvres ready to go, including what I think are the best sausage rolls anywhere.
- BAKED BRIES - wrapped in puff pastry, seasoned with either Cranberries, Carmelized Onion, Apple Cinnamon, Sundried Tomato & Roasted Garlic and Blueberries.
- OUR LARGE-SIZE ENTRÉES - will be available as usual, as well as a good selection of side dishes, including sweet potatoes, mashed and garlic mashed potatoes, turnip puffs and scalloped potatoes.
- ROGER'S CHOCOLATES - we have a good display of these yet, a little taste of history from Victoria.
- TOURTIÈRES - available in 9" and single-serving sizes. The 9" are located in the freezer section and the singles are baked and displayed with our assortment of meat pies.
- DOREEN'S FRUITCAKE - we should have enough for the season this time. It's a major big undertaking and the reward is the flavour.
- A VERITABLE AVALANCHE OF CHEESES - and probably the neatest assortment of savoury biscuits to befriend them.
- CHRISTMAS CANDLES AND NAPKINS - all doted upon and tended by Doreen's other daughter, Carol. (They're both amazing)
- TONS OF NICE DRY FIREWOOD - outside and lots of spirit inside.
- GRETHE'S CHEESE APPLES - the cheeseballs that have made Unionville famous!

— And —

Set the perfect table for the holidays! Maxwell Williams 16 piece dishware is available at..... **40% Off**

SPECIALS IN EFFECT UNTIL CLOSING SATURDAY DECEMBER 24, 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)
(905) 940-0655

