

FAMILY DAY II THE SEQUEL

This is the sequel... because we couldn't fit everyone in our space last week... and not even this week! These recipes are childhood favourites of some of the folk at The Grocer, and although we will have all of them in print form, we'll be making up some of these for the ready-to-go counter in the store — and there will be tastings, too! Please enjoy!



This is a picture of Turkey Al when he was about 2 1/2 — you'll be able to pick him out. The recipe that he's provided is for his Mom's Trifle. Her trifle was a family fave, as well as a fave at the local Lions' Club meeting, which is incidentally how Al came to work at our original

store. He comes from Farnborough, Kent, born to Welsh parents and he moved to Canada shortly after this photo. Incidentally, Al tells me that this town was the birthplace of General Wolfe.



You'll be able to pick Mario out in what looks like a soprano family reunion. He comes originally from Termini, Sicily, and has been a Canadian since 1959. Mario's recipe is actually for his Mom's version of Cannelloni, which in this case is made with cheese and spinach in a light tomato sauce. We made some of this last week and we've been enjoying it at our home.

This brings us to Mabel, who moved to Canada from Hong Kong in 1994. This pic is taken in Hong Kong, and she was 8 at the time. Many of you will recognize Mabel as one of the bakery girls in the old store. She is now our receptionist and major organizer of Yours Truly.



Her recipe is for Shanghai Noodles with soup — and this is one of the items that we'll be making this week.



When I first saw this pic I didn't pick out Linda and Karen Chadwick right away, but that's them — the Queen Bees in training! Their fave is a recipe for Butterscotch Pie.

And lastly, this is a contribution from Yours Truly, and the recipe is for my Aunt Minnie's Meatloaf. She was a stiff old bird — one of my Dad's disapproving older sisters (there were 14 kids) and we had to be on our best behaviour when we visited her pristine north Toronto home. Her redeeming grace was the meatloaf, which I thought at the time was better than anything that my Mom cooked — another cause of trouble for me.



The pretty girl in this picture was trying to save all the frogs on the planet from her brothers. Nowadays she busies herself trying to save us from ourselves. It's

Donna, my girl Friday and "fixer-of-all", a Markhamite since 1983, Village Grocer customer since 1986 and V.G. employee since 2006, when she made a half-hearted attempt to retire. Her recipe is her Mom's Cinnamon Sour Cream Cake, which she had to arm-wrestle her Mom for.

MEXICAN ASPARAGUS

In the not so distant 'old times' asparagus was available during a 3 to 4 week window in the late spring. Now you can have a dish of asparagus pretty well year round, whether it's from South America over the winter, then later (now) from Mexico, then California, then Washington, and then, with lots of excitement, it will be local. We'll have a deal on Mexican asparagus this week. The size is thinner, and the price is thinner, too!

\$1.99 EACH

SMOKED SALMON

We make this with fresh Atlantic salmon, and we begin by removing all the bones. We cure it and then smoke it over oak until it's fully cooked. You don't serve this in slices but rather in chunks, usually on a biscuit. It's delicate, very flavourful, and simply delicious! And remember, room temperature is the best. Available at the deli. Reg. \$4.99/100g

25% OFF THIS WEEK

BLUEBERRY PIES

and other delights. We buy a lot of the Ontario wild blueberries during the season and then freeze them away so we can do these year-round. Not only will we have our pies with either a lattice or streusel top, we'll have apple crisps with wild blues and my fave, lemon-blueberry loaves, which, just like the banana bread last week, will be in the old-fashioned squeezable format. All these items will be featured this week at

25% OFF THIS WEEK

OUR PEAMEAL BACON

We'll be featuring our Peameal Bacon this week — and I'm going to tell you what makes ours really good. We don't use a lot of water and salt to make it, and we don't tumble it, a process that makes it suck-up additional water to 'grow' in weight. What you buy from us is actually bacon — nothing else, and that's old thinking. Our deal this week is by the piece — so you'll have to slice it, but if your knife is dull, bring that too — and we'll sharpen it. Reg. \$5.99/lb.

25% OFF THIS WEEK

COFFEE - NEWS -

At long last, we have our bulk coffee display made, stocked and electrified — so you can now mix and match to make your own blends, and grind them, too. Our coffee? It comes from Velvet Sunrise in Stouffville, and it gets rave reviews.

SAGE & SAUSAGES

We've been making these for at least 25 years, and they are as delicious as ever — they're the smaller version of our stuffed pork loin roasts, coarsely-ground! ...And we use our omega enhanced pork to make them! Reg. \$4.99/lb

25% OFF THIS WEEK

SWISS BLISS

We'll be having a feature price on the genuine article this week. Emmenthal has been made for centuries in the Emm Valley of Switzerland — and although the whole world has changed, this hasn't. Old-time flavour at Reg. \$3.59/100g

1/3 OFF THIS WEEK

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY, FEBRUARY 26th

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

