Halloween: police

York Regional Police remind all residents Halloween night is great fun for children of all ages. But it is everyone's responsibility to ensure children return home safe.

Safety first for

Drivers are reminded to be cautious and alert.

Tips for children:

- Travel in a group or with an adult
- Wear bright, reflective clothing in order to be visible.
- · Watch for cars and cross streets at intersections
- Inspect candy before consuming it

Tips for drivers:

- Slow down in residential areas
- Follow the rules of the road
- · Watch for children who may not be watching out for themselves
- Be patient for trick-or-treaters crossing roadways.

Don't forget to turn your clocks back one hour Saturday night before you go to bed.



EVERYTHING IS ON SALE & IT'S A BIG, BIG SALE!

The Queensbridge Mill

4160 19th Avenue, Markham North side between Warden & Kennedy

MON to SAT 10am-5pm, SUN 12noon-5pm 905-887-1127

This Week's Ad is Penned by my #1 son, Thomas, the Pizza Guy

a generous amount of apple cider as the moisture,

some finely-diced Spy apples, and finished with just

FRESH

and tender flakes. These will be

we'll be featuring Fresh Canadian Trout

cnough

scrved

to notice.

scalloped potatoes.

Fillets. A very mild fish, delicate

available plain or in our lemon

and dill marinade. Featured at

in flavour, with excellent, moist

Reg. \$4,99/b.

SAGE & ONION

THIS

One of my first forays away from my dark, vegetarian past was eating one of these dressed up as chicken parmesan. Our butchers pound them a bit and bread them with crumbs, eggs, milk, parsley, parmesan and a touch of garlic. Delicious on their own, but if you want to make the best parm you've ever had, I suggest baking it with a blend buffalo mozzarella, of provolone, parmesan and

a touch of chili OFF Reg. \$10.95/b. THIS

flakes.

We've brought in these plus-sized beauties, prized for their sweet, tart flavor and innumerable health benefits. I like to juice mine in a strainer then reduce it with some balsamic vinegar to make a lovely deep red syrup that's great S Reg. \$2.99 each

It's beginning to look a lot like ...

Okay, Halloween has just passed, so you might not be ready for the C-word, but we've brought in little Cypress trees, which are lime-green colored, citrus-smelling miniature evergreens. They're as fragrant as they are cute, and will ease you into the season.

Following the success of our pear special last week, we've decided to feature 5 apples this week. You'll find the McIntosh, Crispin and Gala apples all great for eating, while the Spy and Cortland apples are better suited to baking, if you have pie or crisp on your mind.

WHAT'S THIS WEEK?

We are making Crisps this week! This is something we have been making since our first store opened. We use different seasonal fruits to make them (apple being the most popular), add a bit of flour and cinnamon, and cover them with a rich, butter-brown sugar topping, then freeze them unbaked. All you have to do is take one home and pop it frozen into your oven, and in an hour you'll have a delicious dessert (and the house will smell wonderful, too). These crisps are sold in our new stand-up freezers in the middle of the store. This week we will also have some already-baked, on top of the bakery counter. Flavours include: Apple, Blueberry-Apple, Cranberry-Apple, Raspberry-Apple (new), Peach, Peach-Blueberry and Peach-THIS Raspberry. Reg. \$12.95

PIZZAZZ

We'll be featuring our Meat Lover's Pizza this week. Traditionally such a pizza has about an inch thick of greasy, processed-pork sludge on a bed of cheese. We've tried to shy away from that model. Ours is a nice, thin crust with our own bacon for its saltiness, crumbled chorizo for its heat, caramelized onions for their sweetness, and roasted peppers to round

out the flavor. A more wellrounded take on a carnivore classic. Reg. \$12.95

-FROM OUR FREZER

This week we'll have two staples from my university diet that I would stockpile in my chest freezer at school; our meaty Prime Rib Stew and our Cream of Carrot Soup. You'll find both of these hearty and delicious.

Stew: Reg. \$17.95 Soup: Reg. \$7.95

OFF

THIS WEEK

with red onions, red peppers, creamy avocado and mixed greens on sliced ancient grain bread for \$5.99

Our Sunday brunch will feature Cream of Mushroom Soup, followed by Beef and Mushroom Stew over Mashed Potatoes, Chicken Cacciatore over Rice, or a Bowtie Pasta with Chicken, onion and peppers in a Rosé Sauce. Served with tea or coffee and a token dessert from 11 am to 2 pm. \$10.95/person

PLEASE

special. It's an Italian cow's milk with a slightly sweet edge, aged until it develops an intense, full-bodied flavor.

Quite similar to a young Parmagiano Reggiano. Reg. \$5.49/100 g

WHAT'S COOKING AT DE

We'll have our slow-cooked BBQ Baby Back Ribs smothered in our sweet and smokey Jack Daniel's sauce available in the ready-to-eat counter. Reg. \$2.39/100 g

Spicy Brisket is a personal recipe of mine that I developed for a pizza special but that Evan (my Dad); encouraged me to continue making for slicing in the deli. They are rubbed with salt, pepper, cayenne and maple sugar and then smoked for 10 hours. The result is an awesome combination of sweet, smokey and spicy, meat that smokey and spicy, meat that is best enjoyed in super thin slices. While supplies last. OFF Reg. 2.99/100 g THIS WEEK

In our self-service counter beside the bakery we'll have a fresh Cream of Roasted Red Pepper and Tomato Soup, made from a base of chicken stock, onion, celery and carrot. Featured at \$5,95/container.

We'll also have one of Doreen's classics available, her Creamy Rice Pudding. This is made with rice, milk, egg, cinnamon and vanilla. Available with or without raisins.

Our salad is a variation on one of my absolute favorites. We take our Chiekpea Salad which is loaded with tomatoes, red onions and cucumbers, and dressed with rice vinegar, lemon juice and cumin, and kick it up a notch with some Thai chili paste. I had this a couple of weeks ago when they made a sample batch and thought it was an instant winner. You'll love it, too! Reg. \$1.49/100 g

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, NOV. 3rd





Hours: Mon. - Fri. 8:00-8:00 Sat. 8:00-6:00 ~ Sun. 9:00-6:00 4476 16th Ave. (Just W. of Kennedy)

905-940-0655 www.thevillagegrocer.com





