

FREE RANGE TURKEYS

We've sold these amazing turkeys for the last 28 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 de-feathering 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-basted 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 from 14-20 lbs, then from 23-28 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'. **\$3.59** lb. Featured this week at...

BEAUTIFUL POINSETTIAS

We are now in full bloom, and it looks great. There are many colours and flower varieties to choose from, and there is nothing quite like these to warm a room. There are extra-large, medium and small, and two further lots of front-porch outdoor arrangements that look amazing. And speaking of warm, how good are the lights on our little outdoor gazebos! I love this season!

FRESH PERSIMMONS

There are two main types of persimmons: Hachiya, are rounder, tapering to a point at the lower end. You must wait for these to ripen if you want the full persimmon experience. The other type is Fuyu, which are more squat looking, and they are for the less-patient among you, because they can be eaten (and enjoyed) while they are still firm. We actually have very patient customers, so it's a bit of a mystery to me that the Fuyu's would be the most popular, but they are. **99¢** each. Large size. From California. **THIS WEEK**

SMOKED TURKEYS

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.

SMOKED BLACK COD

We will be making some of our Smoked Black Cod this weekend. This is a perfect appetizer when you flake it onto a cracker. The flavour of this fish is long and mellow, and perfect with a glass of Chardonnay. Available Friday and Saturday. Reg. \$5.99/100g. **25% OFF THIS WEEK**

WHAT'S FOR LUNCH?

Grethe and her troupe will be making a selection of sandwiches on Kate's gluten-free bread this week. Flavours will be our Maple-Sugar Ham and Swiss, our Roast Beef with Caramelized Onions and lastly our Oven-Roasted Turkey with Avocado. Priced at \$6.49 each.

Sunday Brunch will be our Hubbard Squash Soup, and either Shepherd's Pie, Chicken Coccolone or Faisan à la Vodka with smoked salmon, with either mashed potatoes or rice, coffee or tea, and a token dessert, all for \$10.95. Served from 11am to 2pm. And lastly, FYI, we will have a demo on gluten-free bread this weekend.

CHEDDAR SAUSAGES

These are made with finely-ground fresh pork, a few mild spices, and lots of grated old cheddar. They have a beautiful and long flavour but be a little careful, because the cheese holds the heat a bit more and they can give you a jolt if they come right from the grill. Reg. \$5.99/b. **25% OFF THIS WEEK**

HOCKEY WITH HEART

HAAS AVOCADOES

These are the rough-skinned type that we use to make our 'ques' and sandwiches. After a long period of stiff pricing, we've got a bit of moderation going on, so get them this week. Take the time to ripen them, and enjoy! Size 12s. From Mexico. **99¢** each. **THIS WEEK**

COMING NEXT WEEK!

ELEGANT HAMPERS

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

SMOKED TURKEY DRUMSTICKS

We'll be smoking a lot of these this week. They can be warmed up and eaten as they are, or cut into a pasta, soup or stir-fry. The flavour is really good just as they are, but when used in a dish they jack-up the flavour big-time! Very large size. Limits will apply! **\$1.49** each. **25% OFF THIS WEEK**

WHAT'S COOKING AT THE DELI

We start with a Hubbard Squash Soup. This squash is special, there's not a big crop because it's fairly awkward to handle, but it's one of the most flavourful out there. We also use sweet onions, carrots and celery. Featured this week at \$5.95/per 1L container.

We'll follow with our Mango Quinoa Salad, and to make this we use diced sweet peppers, sweet onions, pecans, rice vinegar and mayo. Feature price this week is \$1.29/100g. And it's delicious!

Next, we'll have our Salmon 'Omeur', which is a poached slice of Atlantic salmon, Matane shrimp, steamed asparagus and dressed with a Hollandaise sauce. Featured this week at \$3.49/100g.

Since we have some gluten-free happening, we've decided to make a Gluten-Free Shepherd's Pie. I need to qualify the term because our facility is not gluten-free, but the process of making this is. Featured in the 8"x5" foil for \$12.95 each.

Lastly, we'll have a special price on our Pumpkin Soup from our frozen section. It is 900ml size, is chicken stock based, and will serve 3-4 people, and this week it will be priced at \$5.95.

ROGERS' CHOCOLATES

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.

CHEESE PLEASE

Our feature this week is Belgian "Vieux Chimay." This is an artisanal Belgian cheese which is aged a minimum of one year, is orange in colour, and the uncut stones are domed in shape. This has been made for the last century-plus at the Chimay Brewery, with the milk from cows which dine on the trillings of the brewing process. As you may imagine, this is a cheese that will go well with beer. And as usual, samples will abound. Reg. \$6.59/100g. **1/3 OFF**

WHAT'S BAKING

We are in full Christmas mode in our bakery. It looks like Santa's workshop in the basement. The whole bakery is filled with 100s of trays of various shortbreads, cakes to be decorated, gingerbread houses, candied nuts, painted sugarcookies in all different shapes, sizes and colors, candy, rainbow of ribbons, Christmas cake to be cut, Christmas puddings, meringue mushrooms, sugarplum scones...

Nothing says Christmas as well as the aroma of baking GINGERBREAD, and that is our feature this week. Gingerbread is also Jaana's most favourite thing in the world, "too bad there is no perfume that smells as good as baking gingerbread". We'll be making...

GINGERBREAD MUFFINS: We only make these muffins at Christmas time, so get yours while you can. They taste like spicy gingerbread cookies with cinnamon, cloves, nutmeg, cardamom and golden raisins. Topped with a light glaze and a mini gingerbread man. Reg. \$1.99.

GINGERBREAD HEARTS: These are made with Jaana's mom's recipe that came from her grandmother. They are thin and crispy and melt in your mouth. In Finland gingerbread cookies are made all year round, usually in a heart-shape, but at Christmas time often in a shape of a pig. Every household has their own recipe that they are very proud of. When you cut these cookies it's hard to stop at just one. In fact, it's easy to eat the whole container. Reg. \$9.95/container.

GINGERBREAD CAKE: This cake is also an old recipe from Jaana's grandmother. Moist spicy sour cream cake flavored with cardamom, nutmeg, allspice, cinnamon and cloves. It is layered with our wonderful Brandy Buttercream. Decorated with a gingerbread man on top and a whole crew of mini gingerbread men around the cake. Reg. \$15.95 and \$22.95. **25% OFF THIS WEEK**

ALL THESE ITEMS ARE...

If you are planning your Christmas menu, here are a few highlights of our repertoire (sample menu is posted on our website)

Three types of YULELOGS: Chocolate filled with chocolate mousse, White log filled with lemon curd and butter cream, and a Handcut mousse-filled white log topped with ganache and handcut croissant.

SNOWCAKES: A more festive version of strawberry shortcake with the addition of a meringue layer and crushed meringue outside.

GROQUEMBOUCHE: A tower of profiteroles filled with a mix of various mousses, white and dark chocolate, raspberry and hazelnut.

LOTS OF CHEESECAKES: Holiday (cranberry, candied pecan, spiced apple), Eggnog, Candy cane, Turtle - to name a few.

SHORTBREADS: Traditional, Candied Ginger, Cranberry Orange, Caramel-Pecan, Toblerone, Candy Cane.

Sugarplum scones; various brûlées (eggnog, gingerbread, vanilla), gingerbread and sugar cookies; Doreen's Christmas cake; plum pudding with brandy sauce; various squares for your Christmas entertaining; cranberry scones; mince-meat tarts and pies; pumpkin pie; mini-gingerbread houses.

PLEASE ORDER EARLY TO GET YOUR FAVORITE!

CHRISTMAS BAKING UPDATE!

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

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SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 8th

