B.B.Q. sauce, or any other. We have lots to choose from! Reg. \$8.95/lb.

VIANGOES VIANGOES

This week's mangoes come from Ecuador, and they are big...actually very big! There are a lot to choose from, and it won't be hard to have them either ripe or firm, or both, if you are getting a few. Size 6s.

WHAT'S COOKING AT DES

Our fresh soup this week will be Minestrone. Although I'm sure this recipe pre-dates fridges, it seems that anything that would inhabit an Italian fridge is in this soup. What you get here is a big blend of flavours, and it feels good going down on a cold evening. Reg. \$7.95. 25% off this week.

Next, we'll be working with Couscous and Cranberries as well as pecans, peppers and sweet onions! This is a refreshing and very seasonal salad. Reg. \$1.69/100g. 1/3 off this week.

For dinner, we're making some of our Mango and Ham-Stuffed Chicken Breasts. They are fully done when you get them; just heat and serve, and in this case, an oven is best. Reg. \$4.19/100g. Also 1/3 off this week.

From our freezer, we'll have two additional items, the first being our Mushroom Soup with Brandy. This is a very hearty and thicker soup, full of flavour, and seasoned up nice with a touch of brandy. To me this is a Saturday evening soup for when you've been good! Reg. \$7.95.

Secondly, we've made a lot of our Prime Rib Stew. Although this is totally good served with our mashed or scalloped potatoes, my all-time preference is with pappardelle noodles (the wide ones). You'll find this to be comfort food at it's finest. Reg. \$17.95.

Both of these frozen items will be featured this week at 25% off while supplies last.

OURAINUAL RUBBRATIE

Every year about this time we offer a deal on our Swibo 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 at...

Furthermore, we've arranged an assortment which includes an electronic thermometer, a boxed set, which will be featured at a further 10% savings over and above the special featured above.

MRS. BALL'S

I haven't counted them up lately, but there must be 30-40 chutneys gracing our shelves in the store, all with a flavour of their own, and a story! This chutney comes from South Africa. It's like Heinz Ketchup there, anyone from S.A. knows it. It has long been my fave with roast pork or chicken in any form, but I've only recently had it with brie, and I must tell you that this is now my fave, and my son's, too! Our flavour of choice is the 'Original' or the 'Peach', but if you like spark, there is a

'Hot' version, as well.

WHAT'S FOR

Grethe and her troop will be making Lox Ness Monster Sandwiches! These are bagels with smoked salmon, fresh cream cheese, organic baby spinach, cucumber slices and sweet red onions. We use Atlantic salmon, and it will be \$6.99 each

...and if you'd like to supersize it with amazing soup ... add 99¢ WHAT A LUNCH!

HOCKEY - WITH

Our Hearts are sad today as our league mourns the passing of one of our players, Ron McDougall, who has played in the league quite a few years, and this year was on the Village Grocer Team. He has always been a guy to help out, always a friendly kind word and all-round great guy. This is our third and final week of our Street Walks, and to get a heads-up on where we'll be, see our website. Your generosity this year has been unparalleled, and we very much appreciate that. All the food, and then a lot more, goes to families in straightened circumstances this Christmas, and no doubt they would thank you as well if they could. This food drive, and the funding of the Christmas Food Care Packages is a centerpiece of our Hockey Club's efforts to make a difference in our Community, and it could not be done without so many of you who open your hearts at this time as well.

-BEAUTIFUL -

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 gazebo? I love this season!

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.

-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. To see examples, click on our website www.thevillagegrocer.com

We have now received our last lot of urn inserts and they are nice. We've got lots of birch and fixings as well!

CHRISTMAS BAKING OPDAUE!

The complete list of what will be available is on our website

www.thevillagegrocer.com

. and there are a couple of notes to help with your ordering!

BBBB

The stewing beef we sell in our counter is usually cut from the cap-meat of Prime Rib roasts. It's 100% lean, actually in cubes, easy to use at home and full of that quintessential beef flavour. We have enough in stock this week to offer a feature and since the weather has chilled a bit, this just might be a good time to make a pot of stew! Reg. \$5.99 lb.

—BRIE WHEELS—

These are 500g wheels of double cream Canadian Brie, and there are two styles; the 'Classic' which we will feature at \$7.99 each, and the 'Artisan' which will be featured at \$9.99 each. Mariella asked that I mention that they are delicious topped with our Brandied Cranberry Sauce and our Candied Pecans from the Bakery and heated just a bit. SHOWSTOPPER!...as she puts it. Knowing that we would have this feature, I had Donna arrange a special on Mrs. Balls Chutney as well. It's great with this as well.

-FREE RANGE-STEW CUBES TURKEYS

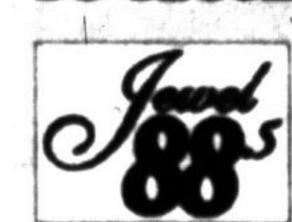
We've sold these amazing turkeys for the last 28 years—and I've written all that can be written about them. So at risk of boring you folk who have read this for the last 20 years or so, there are a couple of points that I'd like to make to our newer customers. Firstly, our turkeys eat lots of grain and 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 than a smaller Tom'. \$259

4476 16th Ave. (Just W. of Kennedy)

www.thevillagegrocer.com

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 15th

Featured this week at...











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

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