THINGS THAT YOU SHOULDN'T THANKS

Baked Bries - They are available in a variety of flavours, including Our Cranberry and Mrs. Ball's Chutney.

Doreem's Cranberry Sauce — Personally, I love this with a lot more than turkey; pork and chicken come to mind, or as easy as right out of the tub! Grethe's Cheese Apples - These are the ones that we have always had, but there are two new flavours; one with Caramelized Onion and the other with Cranberry.

Christmas Candles and Napkins — all doted on by Doreen's other daughter (Carol), and just so you know, they are both amazing.

Doreem's Fruitcake - The ultimate fruitcake, both dark and light, and just a little heads-up, the light is only light in colour. The flavour is rich and I find it difficult to have just one piece.

Tourtières - These savoury pork pies are a Quebeçois specialty that have long ago overflowed the bounds of Quebec. They are a Christmas must, and are available in the large 9" size, or individuals.

Extra-Large Entrées — We'll have a good supply of chicken pies, scalloped potatoes, turnip puffs, sweet potato puffs, and a few types of lasagna.

Cheese — In all their savoury beauty, and probably the neatest selection of crackers to befriend them. Dried Fruit Trays - with a twist! Not only have we picked the premium fruit, my little girl and I have arranged it all on plates that you'll be able to use for years afterwards.

Flowers - What you'll find are seasonal cut flower arrangements, centre pieces, candle centres, dried arrangments, and some really beautiful and imaginative presentations, and any of these can be ordered.

Smoked Salmon by Evan — And his even more fave, Smoked Black Alaskan Cod. All available in chunks or whole sides, if you wish.

Sausage Rolls - All made here, the sausage too, and a very large variety of hors d'oeuvres from my friend Anne Kaukonen, from Appetizers and More!

Champagne Sauce - For our shrimps! This is an alternative marinade for our shrimp, and if you can judge from my hockey buddies, it is hugely popular. Available in containers at our self-serve deli counter.

Sensational Salmon - Speaking of our fish counter, we have a feature on some of Charlie's salmon creations until the end of the year. All good!

Festive Baking - Shortbread abounds, cranberry buttertarts, mince tarts, crème brûlée in various festive flavours, macaroons to die for, all the squares for your parties, including our cherry squares in pink, gingerbread and sugar cookies, mini gingerbread houses, sugar plum and cranberry scones and eggnog muffins, just to mention a few.

Premium Produce - We'll have all the fancy sizes and specialties, especially citrus.

My Hockey With Heart buddies and I say a

BIG, HEARTFELT THANKS

for the amazing amount of support we have received from you. This year has been the best yet with our food drive. A big thanks to many, many who participated and a slightly larger thanks to Vic Steane, "the guy" who orchestrated things. It made the season better for many.

WE WOOD BE CLOSED...

Christmas Day Dec. 25th Boxing Day Dec. 26th New Year's Day Jan. 1st We'll be closing at 4pm on

both December 24th and December 31st because some of us have shopping to do, some of us have parties to go to, and some of us just need some rest!

The story is this ... we are heavily into the ham business, but in the old-fashioned way. To many folks 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 big 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 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!

Hardwood Smoked **Black Forest Hams** boneless, whole or half \$7.50/lb.

Oven-Roasted Maple Sugar Ham boneless, whole or half \$7.50/Ib.

Traditional Bone-In Hams whole or half \$3.99/lb.

WHERE'S THE

Although turkey whelming 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 lengths 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 the store. In fact, just this morning, 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 you want the best. Poultry options are nice large Capons and Cornish Hens, too, and our Salmon is second to none! You've got lots to choose from!

CRANBERRY MAPLE

This is our Christmas Sausage and they are available in the thinner breakfast sausage size

or the larger dinner size. Either way, you've got big country flavour here. Reg. \$5.99/lb.

CHRISTMAS 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. Ball's Chutney, as well. It's great with this, too.

WHAT'S -

to leave some items on the side. So please have an open mind this week and next if you don't find your favourite dessert. Look at it as an opportunity to make new friends!

YULE LOGS, three types:

Chocolate - chocolate sponge filled with chocolate mousse, finished with chocolate frosting and traditional festive decorations and meringue mushrooms.

Lemon - white sponge filled with lemon curd and lemon buttercream finished with white icing and white, silver and gold decor and meringue mushrooms.

Hazlenut - white cake filled with hazelnut mousse and some ganache, glazed with more ganache, finished with hazelnut croquant, gold flakes and white leaves.

CAKES: Our ever-popular Chocolate Ganache, Chocolate Frosted, Chocolate Fudge and Vanilla Cakes all decked up with seasonal decor.

Snow Cake - more festive version of a strawberry shortcake with an added meringue layer and crumbled meringue outside.

Gingerbread Cake - old-fashioned spice cake layered with brandy buttercream, finished with gingerbread men.

Croquembouche - selection of choux pastry profiteroles filled with a selection of mousses (hazelnut, chocolate, raspberry, white chocolate) put together with caramel, dotted with decorations.

Black & White Mousse Cake - layers of white and chocolate cake filled with white and dark chocolate mousse, and chocolate dipped strawberries.

Raspberry Mousse Cake - chocolate sponge layered with raspberry mousse.

Carrot Cakes, Red Velvet Cakes, Mixed Berry Jelly Rolls CHBESECAKES:

Candycane - crushed candycanes and white chocolate swirled into the cheesemix.

Begnog - dark rum, brandy, nutmeg and cinnamon, alongside eggnog, spice up this yuletime treat, topped with whipped cream. Holiday - wonderful concoction of brandied cranberries, spiced apples, candied pecans, and a bit of caramel.

We will also have our Lemon, Raspberry, Blueberry and Mango cheesecakes available.

FLOURLESS ITEMS:

White Chocolate Mousse Cake - made with flourless chocolate cake, decorated with a profusion of dark and white curls.

Turtle Cheesecake - this has become one of our most popular items - ganache, caramei, candied pecans and marshmallows baked in the mix, topped with ganache and a turtle, made with a pecan

Raspberry Chocolate Cheesecake - mixture of ganache, fresh raspberries and caramel baked in a pecan crust, topped with caramel.

Chocolate Flouriess Cake - an old favorite, dense, brownielike flouriess chocolate cake topped with whipped sour cream topping and fresh fruit.

Grand Marnier Truffle Flan - pecan crust filled with chocolate ganache spiked with Grand Marnier.

PIES: Mincemeat, Pumpkin, Pecan (chocolate, cranberry, regular), Apple, Blueberry, Cherry, Raspberry.

Selection of Crème Brûleés; Vanilla, Eggnog, Gingerbread. Scones including Sugarplum, Cranberry White Chocolate, Pumpkih.

Copious amounts of Shortbread; Candycane, Candied ginger, Cranberry orange, Toblerone, Caramel pecan.

Seasonal Muffins; Gingerbread, Eggnog, Pumpkin, Cranberry. Biscotti, in Cranberry-white chocolate, Bailey's with pistachio, Almond, Mocha Hazelnut.

Squares, also cut up on trays for your Holiday entertaining.

Christmas Gingerbread and Sugar Cookies and Mini Gingerbread Houses, Plum Pudding with Brandy Butter, Doreen's Christmas Cake (dark and light), Rumballs (full of rum, brandy, nuts, chocolate), Candied and Savoury Nuts.

PLEASE PLACE YOUR ORDERS EARLY TO AVOID DISAPPOINTMENT!





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

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 22nd





