

# WHAT'S HAPPENING OUTSIDE?

Pansies abound outside now and soon there will be some of the more hardy items to get you at least excited, if not full tilt into the dirt!

On Easter Saturday, one of our long-time customers, Elaine Walsh, has arranged a "Pansies for Pancreatic Cancer" sale in support of Pancreatic Cancer Canada.

What will happen is that she and a lot of her pals will be camped-out at the store selling pansies — all types, sizes and colours — our pansies at our prices and ALL the money goes to charity that day. So, if you were thinking of pansies, this is a good day to beautify the neighbourhood and feel beautiful about helping out at the same time!

# — FREE RANGE — TURKEYS

We'll have some of our Free-Range Turkeys available for Easter. When I say free-range, I mean to describe them as our usual ones, not that they would have ventured out so much this winter! The size will average about 15lbs. and they can be had in parts as well, also normal for us.

WHOLE \$3.59/lb. | BONELESS BREASTS \$8.95/lb. | *and my fav* STUFFED BONELESS THIGHS \$4.99/lb.

We'll have our Cranberry Sauce as well.

# HAMS

Hitherto, it's been me telling you all the virtues of our ham, but I now have independent corroboration of my story. At the recent Ontario Independent Meat Processors Convention, our MAPLE SUGAR HAM won the GOLD AWARD in the ham-making competition. It's not that we're so smart, or even innovative, it's just our stubborn adherence to the idea of not cutting corners and taking shortcuts in the process of making our hams (or anything else we do for that matter). For Easter, ham is the meal of choice, and we offer three types: Firstly, we make a great TRADITIONAL EASTER HAM. It's with the bone in, it's available either whole or half, and it's slow cooked over oak. Next is a BLACK FOREST HAM. This is boneless, slow-smoked over oak and fully cooked, ready to go. Thirdly, we have our MAPLE SUGAR HAMS. These are boneless and slow-roasted with Maple and Brown Sugar until they are fully cooked. What is different about our hams is they are not 'extended' like commercially-made hams are. When you read the label on a supermarket ham and see those words 'protein added', know that it's not a good thing at all. What it means is that not all you are paying for, and eating, is actually ham, and what ham you do get is of a texture far different than what ham used to be like, and ours still is. It takes us longer to make these, and they shrink during the process rather than grow, but what you get is the genuine old-fashioned article. It's best to order early!

TRADITIONAL EASTER HAMS \$3.99/lb. | BLACK FOREST HAMS \$8.50/lb. | MAPLE SUGAR HAMS \$8.50/lb.

# CHOCOLATE!

We've got a nice selection of chocolate for Easter, and an especially large rabbit that can be won by a lucky individual. You've got to be under 12. Fill in a ballot and drop it in the box provided. We'll hold the draw on Good Friday, so you'll have time to claim him for Easter. It was lovingly made by Linda Pullen of Charlinda Chocolate.

# — WE'LL BE — CLOSED — GOOD FRIDAY & EASTER SUNDAY

Thursday & Saturday will be busy days, so please be patient with us!

# NICE BUNS!

This would be HOT CROSS BUNS, of course. We get these going about this time of the year because they make spring worth living...in a gastronomic sense. They're plump, as buns should be, full of fruit, and they're ready for a bit of butter. You can get individuals or 6 packs at our bakery, until at least Easter, and probably beyond.

What's Baking for Easter? You'll find all the info on our website. The list is extensive!! [www.thevillagegrocer.com](http://www.thevillagegrocer.com)

# WHAT'S COOKING AT THE DELI

Let's start with soup! It's Broccoli and Cheddar. This is a chicken stock-based soup and it's a good blend of all the flavours, and I think medicine on a rainy day (as it is right now while I write this)! Reg. \$7.95/Container. Featured this week at \$5.95/Container.

Next, what about a Citrus Tabouleh Salad? We use tomatoes, cukes and fresh mint, all dressed in citrus. Introductory price @ .99/100g

Next, we'll be making Potato Gnocchi. This will be in a light cream sauce with our bacon, snipped green onions and parmesan. It's delicious! Featured at \$5.99/per 4"x5" foil.

And lastly, we'll be making Stuffed Chicken Breast with Basil and Brie. Featured in our Ready-To-Eat counter at Reg. \$4.29/100g 25% off this week.

Selected Frozen Entree — 25% off  
Roasted Red Pepper Soup Reg. \$7.95  
Prime Rib Stew Reg. \$18.95

# WHAT'S FOR LUNCH?

Grethe, who runs the joint, always send's me her menu and I usually put it in my words, but for this, I'll use her words because they are much better than I could do - and I quote.

Hi Evan,

The cafe is getting ready to celebrate Easter so we thought it would be a great time to offer an Easter trio. We start with Egg Salad on a mini white sesame bun. Second our Maple Sugar Ham and Swiss Cheese on a whole wheat mini panini. The last is a Turkey and Cheddar mini croissant.

All three for \$7.99!

If you mention "Easter Trio Special" we will give you a beautiful hand painted sugar cookie at no extra cost.

Happy Easter from the Café

Just one thing, I might change the mini croissant to a mini bun, I will let you know tomorrow. Have a nice day! Grethe

Sent from my iPad

## Sunday Brunch

Broccoli & Cheddar Soup; Meatballs with Gravy and Mashed Potato; Stuffed Chicken Breast with Pesto Cream Sauce; Potato Gnocchi with Bacon and Onions in Parmesan Cream; Mashed Potato or Rice. All for \$10.95 available from 11am - 2pm.

# QUICHE — AND — SALAD

We have collaborated here to bring you the complete lunch. The deal here is the combo of one of our Greek Salads, which are in the large, round covered bowls in the self-serve counter — and it's got chopped lettuce, kalamata olives, feta, cukes, peppers (and the dressing) — and a Quiche. The flavour this week is our Bacon and Potato, which is traditional French Bistro fare according to those who know. We use sliced roasted potatoes, our bacon and Swiss cheese.

QUICHE reg. \$12.99

SALAD reg. \$7.99

25% OFF THIS WEEK

# THE MASTER'S PIZZA

This week we are paying homage to the tradition that is 'The Master's', by making a green and gold pizza. We start with our homemade pesto sauce, and then load on roasted sweet yellow peppers and gold zucchini coins, fresh mozzarella and some of our streaky bacon. This pizza, according to my son, has serious visual appeal and it's what he will serve when he wins 'The Master's'. Baked or Unbaked.

\$8.95 each

# WHAT'S THE BUZZ?

After a lot of talk and discussion, we are having our first 'Supper Club' dinner on the upper level of the store. What we will be doing is a full 5-course dinner of the best seasonal specialties that we have in the store, complete with wine pairings. This will be a monthly event, and each one will have as a theme, what's in season and at its best. The comfortable number of guests is 24 — so it's rather limited — and Cathy and I will join you for an evening of pleasant chat, being up-close with the chef, and of course, amazing food. The first one will be held on Friday, April 25th. We will develop a separate emailer around this event. And we intend that the 'regulars' get the first choice at reservations on-going. Price will be \$79.95 per person + HST, all inclusive.

Gather around the table with family and friends in style this Easter. We're stocked with all your entertaining essentials. Create a dazzling spring-like tablescape with our brightly coloured table linens and accents. Be sure to take advantage of our 1/2 price savings on the Maxwell and Williams line of dishware and serving pieces. Looking for inspiration? Don't miss our upcoming presentation: Ready, Set, Spring! with Karen and Linda. They will share their tips and techniques on embracing the new season with lots of ideas on how to create your best Easter ever. Refreshments are served.

Date: Sat. April 12; 9:30-10:30am Cost: \$9.95 plus HST  
Contact Mabel at 905-940-0655 to register.

# — WHAT'S — BAKING — THIS WEEK

RASPBERRY STREUSEL PIES \$12.95 — We buy Whittamore's local raspberries when they are in season and freeze them to make raspberry pies. This week we are making the pies with a buttery streusel topping. Available freshly baked or frozen, ready to bake.

RASPBERRY BUTTERCREAM CAKES \$15.95 and \$24.95 — Our delicious buttercream made with pureed raspberries layered with chocolate cake.

RASPBERRY DANISH \$2.99 — Flaky, all-butter danish pastry with raspberry jam filling.

RASPBERRY OATMEAL SANDWICH COOKIES \$8.95 — Raspberry jam sandwiched between two oatmeal cookies. You can find these in the self-serve cooler right by the bakery.

25% OFF THIS WEEK

While quantities last!

# CANADIAN BRIE

This is a reward for all of you who came to Mariella's rescue last week and bought her very exciting baseball cheese. This is our best-seller, Canadian Brie, and it's...

1/2 OFF THIS WEEK

I like my Brie in rather decadent sandwiches, or straight-up with Mrs. Balls Peach Chutney. However you like it, you will like it more if you leave it out for a bit. Reg. \$3.99/100g.

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](http://www.thevillagegrocer.com)

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, APRIL 13TH

