

CHORIZO SAUSAGES

The succulent, Spanish-style sausage, shaded scarlet from smoked spicy peppers. My father, a wuss when it comes to spicy food, would never eat these, but they're among my favourite. Equally delicious on its own in a bun or taken out of its casing and sautéed into a tomato sauce over pasta. I've also decided to put these on our featured pizza this week. **Reg. \$5.99/lb Featured at**

25% OFF THIS WEEK

FLORAL ARRANGEMENTS

It's that time of year again! Our evergreen boughs and inserts have started to arrive and more will be coming over the next couple of weeks. This year we will be offering a great selection of interesting wreaths in different sizes and will also have some beautiful cedar garlands in a few different lengths.

Be sure to check out our selection of branches, birch, fruit and cones - great for jazzing up your urns and arrangements. Our floral team would be happy to give you some design advice or we can always create something custom to your taste.

Don't forget to get your orders in early!

IN THE DELI

For the salad this week we'll be serving up our ever-so-fibrous **Chickpea Salad**, with diced red onions, cucumbers, tomatoes in a dressing of oil and lemon juice, seasoned with salt, pepper and cumin. **Reg. \$1.89/100g, Featured at 25% Off**

For any sandwich needs we'll be featuring our **Stuffed Pork Roast**, which is the loin cut stuffed with our famous Sage and Onion Stuffing. I like to slice this thick (ask them to slice it at 2.5 thickness at the deli) so that the stuffing stays in. You can also ask for thicker cuts which are meals in themselves. **Reg. \$2.99/100g, Featured at 25% Off**

We'll have our **Purple Carrot and White Cheddar Soup** featured this week, too. The colour of these carrots aren't merely a novelty, they're an indication that they were grown locally and organically and are loaded with natural sugars and antioxidants, (as opposed to the fluorescent orange carrots the size of your arm that are shipped from overseas and lack all nutrition benefits and flavour). **Reg. \$7.95, 900ml. Featured at 25% Off**

Also featured is our **Tri-Coloured Gnocchi** in Parmesan Cream Sauce, served with spinach, mushrooms, garlic and of course, bacon. **Reg. \$9.95, 4"x5" foils. Featured at 25% Off**

SMOKED TURKEY DRUMS

We'll be smoking up hundreds of these prehistoric-looking legs this weekend. They're delicious warmed up, or cut into a soup. Having never actually eaten one, I don't know what to tell you, but they always seem to sell out when we have them, which they most certainly will this weekend as they're... **Reg. \$2.49/each**

50% OFF THIS WEEK

PIZZA PIZZAZZ!

The humble **Margherita Pizza**: a simple yet elegant combination of fresh cherry tomatoes, bocconcini and fresh basil. I love all of the pizzas we make here, but when customers ask me what they should try I always point them in the direction of this pizza. I enjoy mine with some crumbled chorizo on top of it just for a little kick of heat. You can either have it cooked here or to take home and bake. **Reg. \$9.95**

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POMEGRANATES

We'll be featuring our massive pomegranates this weekend. Do not be daunted by the labour involved in eating these delicious fruits; since they're larger, you get a greater yield of seeds. I have to credit my friend's mom for showing me how to reduce pomegranate juice with balsamic and shallots and drizzling it over veal chops...one of the greatest things I've ever eaten, definitely worth trying

\$1.99 each

Featured at

WHAT'S FOR LUNCH?

If you're stopping by the store for lunch on Thursday, Friday or Saturday, you'll find that our **Chicken Cutlet Sandwiches** are on special. We usually serve these hot in a bun with lettuce, tomato and mayo. In addition to the usual fare we'll also be serving it up with tomato sauce, pesto, grilled peppers or caramelized onions. **\$6.99 each**

Sunday Brunch will feature a **Cream of Tomato Basil Soup** to start, served with your choice of **Beef Stroganoff**, **Chicken Cacciatore** or **Bowtie Pasta with Cajun Chicken, Onions and Peppers in a Rose Sauce**. These come with a side of either mashed potatoes, steamed vegetables or rice, and a token dessert. All for... **\$10.95/person**

WHAT'S IN THE FREEZER?

The weather outside may be turning for the worse, but fortunately you'll have our full line of entrées and soups to keep you warm all winter. Our feature soup this weekend is one we just started making last month, the **Parsnip and Apple Soup** (reg. \$7.95, 900ml). It's seasoned with a touch of ginger and is absolutely divine. Parsnips have never tasted so good! We'll also have our **Chicken Supreme** (reg. \$20.95, 4"x5" foils) on special. This consists of tender slices of chicken breast simmered in a mushroom cream sauce. If that's not comfort food, I don't know what is!

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BARTLETT PEARS

The undisputed king of pears at the peak of season. Delicious to eat as is or paired with a funky cheese (think cave-aged gruyere) atop a salad. You can't go wrong! **\$1.29/lb**

WHAT'S BAKING THIS WEEK?

LEMON, we are baking with lemons! We'll be making;

LEMON BUTTERCREAM CAKE - We make a decadent lemon buttercream using eggwhites, butter and our own lemon curd, and layer it with white cake and more lemon curd. Decorated with candied lemon peel. This cake is best served at room temperature to bring out the finer nuances of flavors. **\$15.95 and \$24.95**

LEMON CHEESECAKE - This is the first cheesecake we started making at our bakery (Jaana started making it in New York in high school home ec class 36 years ago) and it is still one of the most popular. Lemon juice and zest is swirled into the cream cheese mix alongside lemon curd, and it is topped with a cooked lemon glaze. **\$17.95 and \$28.95**

LEMON AND LEMON POPPYSEED SHORTBREADS - I feel we make the most delicious shortbread anywhere! We use only butter, brown sugar and flour, and whatever additional flavor we decide on, lemon being it this week. We used to only make the lemon poppyseed variety, but we have one customer who always orders just lemon, so we started to make that regularly too! **\$9.95/container**

LEMON POPPYSEED COFFEECAKE - Something new this week! Buttery, moist sour cream coffeeecake with lemon curd and poppyseed swirled in the batter. After baking we soak these with a lemon syrup and top with a lemon glaze. Sure to be a new favorite! **\$18.95**

I'd be hard-pressed to pick a favourite dessert of mine from our bakery counter, but by volume consumed, there is nothing I've eaten more of than our **Vanilla Crème Brûlée**. I have a cupboard at home devoted to the ramekins they come in, probably numbering in the 60's by now. I always pester the girls at the bakery to torch them up fresh for me, so don't hesitate to ask Julia (the small, peppy one behind the counter) to do one up for you, I promise that you won't regret it. **Reg. \$4.50**

All these items are While quantities last!

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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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