

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 14-21 lbs, and for my taste, the Optimum Eating Quality is from those in the 18 - 21 lb size, as they have a 'Good Finish' to me. Please know that they are available in portions as well if your needs are less. Call us to place your order.

\$359
lb.

HOCKEY WITH HEART

This weekend will be the second of three street-walks that the players and a whole community of volunteers will be doing. How it works is we'll come along on Saturday and leave you a bag, and we'll be back to pick it up. You can fill the bag(s) with either money or food, and we'll get it over to the Food Bank. Now, if you miss our truck (hard to do actually), you can bring your contribution to the bins at Crosby Arena, or at our store. And one last thing: the Christmas Parade is this Friday evening and Bessie, our mascot cow, and many of us will be in attendance on 'the street.' It's a good time if you can make it.

CHARLIE'S SALMON NEPTUNES!

These are centre-cut Salmon Fillets stuffed with his mix of Bread, Sautéed Onions, Butter, Lemon Juice, Lemon Zest, Salad Shrimp and Crabmeat, with just a sprig of Dill. Charlie tells us to cook them 15-18 minutes @375. Reg. \$19.95/lb. The supply is limited to Charlie's ability to keep up!

20%
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THIS
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VILLAGE GROCER CALENDARS

Our 2015 works of ART are now ready! This is a project that we have undertaken in collaboration with the Markham Group of Artists, featuring their work. We have enjoyed the wonderful help of Linda McIntosh from the group in planning and producing these, and they are beautiful, large enough to make notes on, with helpful cues, and they will be sold for \$5.00 each, all of which goes to the Hockey with Heart Charity which supports local Community Initiatives.

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 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.

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WHAT'S HAPPENIN' IN PRODUCE?

We are starting to get some South American soft fruit like Apricots, Nectarines and Cherries, as well as nice Spanish Vanilla Persimmons, California Hachiya Persimmons, and abundant Citrus Varieties. Grapes are still good from California, but they and Blueberries will begin arriving from Chile, and lastly, California Strawberries are almost finished - so new Florida Berries won't be long! Lastly, we have the 2014 model Ambrosia Apples in stock now - from British Columbia.

WHAT'S THE BUZZZZZZZZ?

It's Holiday Time and we LOVE Christmas! You've got to visit the Christmas Market this Friday till Sunday, 10am - 5pm, upstairs in the Cooking Studio. There will be samples, table top ideas, and gift ideas for everyone

WHAT'S COOKING AT THE DELI!

We are going to start with the Dutch version of Pea Soup. Ingredients are split peas, leeks, celery, our bacon, smoked Dutch sausage slices, sweet onions and chicken stock. Regular is \$7.95/900mL, and it will be featured at

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This will be followed by our Citrus and Wild Rice Salad. Ingredients are... white and wild rice, corn, peas, pickled red onions, pecans, orange zest, green onions with a fresh orange dressing. This salad has texture! Regular \$1.89/100g also featured at

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Next up is Porcini Agnolotti! We use those venerable Italian fall mushrooms, The Agnolotti of course, green onions, sweet onions, white wine, cream and the best parmesan, and "spices". This will be sold in our 4"x5" foils at

\$7.95
EA.

We've had a bit of trouble lately with extra old cheddar, which is a key ingredient of Grethe's Cheese Apples. I am happy to say "problem resolved", and they will begin appearing en masse this weekend.

From our frozen section, we'll have two items; the first being one of my faves, "Leek and Potato Soup", and the other is Chicken Cacciatore. The soup needs no intro as it's been a staple with us for 20 years, while the chicken is in 8"x5" foils, and is sufficient to feed 3 nicely. Regular retails are \$7.95 (the soup) and \$19.95 (the chicken), and both are available from our ever popular (and well stocked) frozen section at

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THIS WEEK AT THE FLATO MARKHAM THEATRE!

On December 11th, come celebrate the iconic band "The Klezmatiks"! Klezmer music consists largely of dance tunes and instrumental display pieces for weddings and other celebrations featuring violin, clarinet, accordion, piano, and double bass. The Grammy® Award-winning group "The Klezmatiks" creates music that is steeped in Eastern European Jewish tradition and spirituality, while incorporating contemporary and are influenced by a variety of musical styles such as Arab, African, Latin and Balkan rhythms, and Jazz. Chag Sameach!!! See you at the Theatre!

WHAT'S FOR LUNCH! SMOKED TURKEYS

Thomas here..... This weekend in the café we will be serving up big portions of Portuguese Chicken, one of my all-time fave dishes. It's my pal's Grandmothers recipe, and we begin with half-chickens seasoned with garlic, lemon, oregano and a touch of chili. It's unbelievably simple and delicious served with a side of roast potatoes. Available Thursday to Saturday \$7.95. Also, we'll have some Prime Rib Sandwiches, back by popular demand. They are a good seller, so be quick. Available on Friday \$7.95 each

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.

SAGE & ONION SAUSAGES

These are a milder sausage that's equally good grilled or oven roasted, and served with mashed potatoes (and gravy!). If you're intolerant of garlic, this is without, but what it has is a mild, mellow, flavour. Reg. \$5.99/lb.

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PIZZA PIZZZZZZAZ!

This weekend we'll be warming you all up with our "Evan's Chili Pizza". Yes, we use my Chili, which is loaded with lots of meat. This is what we put on the pizza, along with Cheddar and Pepperjack, and when it's done, some Cilantro too.....and, as a bonus, we'll have some Guacamole dipping sauce as well. Reg. \$12.95

1/3
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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 gazebo? I love this season!

SUNDAY BRUNCH

Sunday Brunch will start with Beef and Barley Soup, and then either Steak and Mushroom Stew, Chicken Breast in a Pesto Cream Sauce or Cheese Tortellini with our Bacon in a Parmesan Sauce, with either rice or potato and vegetable, tea or coffee and a token dessert if you have room. Served from 12 pm - 2 pm. \$10.95/person

WHAT'S BAKING THIS WEEK?

SHORTBREAD COOKIES - We are making a lot of our delicious shortbread this week. Our shortbread is made from only three ingredients, butter, brown sugar and flour. In my opinion it is the brown sugar and the way it caramelizes when baked that makes our shortbread so special. We use the same recipe that my Mother-in-law Doreen has used all of her life.

The varieties include:
CANDIED GINGER - finely diced candied ginger
CANDYCANE - crushed candycane
TOBLERONE - chopped Toblerone chocolate
CRANBERRY - dried cranberries and orange zest
LEMON - lemon oil and zest
CAMEL PECAN - toasted pecans and our caramel
CHOCOLATE - cocoa powder and chocolate chunks
and of course our "plain" SHORTBREAD with Christmas sprinkles

ALL THESE ITEMS ARE **25%**
OFF
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Go to our website to see What's Baking for Christmas and just a reminder that the deadline for orders is December 21st. Doreen's Fruitcake, Christmas Pudding and Brandy Butter, Mincemeat, Gingerbread Houses and Cookies now available!

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 7



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