Victoria Trajkovski of Stouffville was only five the first time she donated her hair.

Now 11, she did it again, donating 10 inches of her locks to Angel Hair for Kids this summer.

She wanted to help make wigs for the children who have lost their hair due to conditions such as cancer treatments, alopecia and burns.

"I hope by donating my hair it puts a smile on a child's face", she said.

For more information on Angel Hair for Kids, go to achildsvoicefoundation.com.





MODEL 750 HYBRID3 EDITION

PAYMENTS AS LOW AS **\$86.59** BI-WEEKLY



MODEL 580 HYBRID3 EDITION

PAYMENTS AS LOW AS \$65.96 BI-WEEKLY



MODEL 380 HYBRID3 EDITION

PAYMENTS AS LOW AS \$53.88 BI-WEEKLY



me, having lived down there for a number of years as a young guy. What I found was really great original food, beautiful natural scenery, and a lot of interesting people, each with a story. Bottom line, as I have explained before, 'Down East' is not just a pretty place, but a frame of mind - a refreshingly old one really

I had the good fortune to be down fishing last week, and in couple of weeks, will be golfing - and I am continually reminded as to how true this is.

We'll be doing some old-time dishes this week at the store, and I'm thinking that you'll enjoy them!

Saturday at the café, and you won't have to take the ferry over either. The fillets are at the fresh fish counter for now.

-AVONLEA CLOTHBOUND-

many dairy cows on Prince Edward Isle.

I have spent many-a-day there, and can attest that there are indeed MANY of them! This cheese represents their best efforts. Reg: \$5.99/100g

(that would mean folk from Montreal westward), and we were

out on Tancook Island, which is in the St. Margaret's Bay area. At lunchtime we had to wait till the cook's dad arrived with the morning catch of cod and then had what turned out to be the very best ever 'Cod and Chips'. We'll be doing Cod and Chips on Friday and

Let's start with East Coast Clam Chowder, made with

Next up will be an Ocean Salad, made with baby

shrimps, sweet onions, spinach, rice, diced peppers,

as it smokes, so is flaky when you portion it. For

the most part, this would be eaten as-is, probably

with a mayo-mustard sauce, but it can be flaked

into a summer salad, or pasta. We're proud of this

Kulam's Smoked-Salmon Mousse: to make

this, we use our smoked salmon, scallions, pink

peppercorns, fresh dill, cream cheese, sour cream

and smoked paprika, amongst other spices.

Reg: \$6.99/tub Featured at

most of the ingredients of Caesar, but with the

addition of balsamic vinegar, Worcestershire

that this will be good for Wedge Salads too!

and the asiago in place of parm. I'm thinking

Moving on... we'll be making a daily batch or two of my Smoked

Atlantic Salmon. This is our 25th year of making this now-famous Warm-Smoked Salmon. 'Warm-Smoked' means that it is full-cooked

the clams of course, sweet onions, celery,

carrots, potatoes, white wine and 'spices.

mayo, lemon and 'spices.' Reg: \$2.99/100g

Reg: \$9.95/900ml

product! Reg: \$5.99/100g

Featured at

%

Thomas Again... We'll be serving up Smoked Salmon and Brie pizzas this week, totally delish! Served on a base of creamy Béchamel sauce with red onion, dill, capers and lemon zest, this pizza is sure to please. If like Dad's Smoked Salmon, this is a no-brainer.

My friend Shane Singh grows these in the Holland Marsh. Think soccer-ball size here, and the thing that you'll need for a wedge salad - a significant one! These will be

MELONS

of a personal size. Sugar means sweet, and the size is enough for 3 or 4.

These are a milder sausage that we make with fresh pork, some apple and that iconic east coast beer, Moosehead. Best way to cook these is on the grill.

Reg. \$5.99/lb

BLUEBERRY LEMON SHORTCAKE - Much like our Strawberry Shortcake, three layers of delicate white sponge cake, lightly brushed with our lemon curd and filled with whipped cream and fresh blueberries. Finished with more whipped cream, white chocolate shavings and a mound of blueberries. \$20.95

PUMPKIN CRANBERRY MUFFIN - Delicious moist muffin made with puréed pumpkin, apples, spices and cranberries. \$1.99

STRAWBERRY RHUBARB COFFEE CAKE

Sour cream coffee cake with chunks of rhubarb and strawberry baked in alongside some orange zest and brown sugar and spices, topped with streusel. This cake is delicious right out of the oven, but even better the next day. \$18.95

RHUBARB STREUSEL PIE - This is Cathy's all time favorite pie. Not too sweet, full of rhubarb flavored with orange zest, cinnamon and nutmeg. Topped with buttery streusel and baked to golden perfection. Also available frozen, ready-to-bake in our freezer section. \$12.95

CAPE BRETON SCONES - Studded with fresh blueberries with the addition of some oatmeal, white chocolate and a bit of lemon

ALL THESE ITEMS ARE

Tonight the Village Grocer is thrilled to present Jeanine Mackie, a very classy lady and outstanding artist, together with the Jeanine Mackie Band, the who's who of Toronto professional musicians who will be sure to treat us to a wonderful mix of R&B. Fusion, Jazz and Soul. "Thursday Nights at the Bandstand" with Jeanine kicks off the Markham Jazz Festival in Unionville, August 14 through 16.



ONLY!

We'll also have Evan's Smoked Salmon Sandwiches on special for the weekend, 🥼 🆊 made fresh daily 🕕 on dark rye.

Sunday Brunch will be our Clam Chowder followed by either Penne with our Smoked Atlantic Salmon, Chicken or Old Time Pot Roast with Gravy, with mashed or rice, tea or coffee some PER PERSON good!





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

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www.thevillagegrocer.com

but Fish and Chips for an East Coast Week would be downright sacrilege. We do this old school.. hand-cut chips, twice fried, served with Atlantic Cod in a beer batter with a generous dollop of homemade tartar sauce on the side. Due to the labour involved, we'll be doing this on FRIDAY AND SATURDAY

Pineapple and a mini 💣 dessert. It's

Served from noon till 2.

And lastly, we'll be making our Asiago Caesar Dressing, which has

We have need of a full time cake decorator or 2, a couple of daytime cashiers, a part-time or seasonal plant person, and a handyman who is able to do various jobs around the building and property; this can be full- or part-time, based on your appetite for Call Mabel - 905-940-0655

/250ML

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, AUGUST 16

4476 16th Ave. (Just W. of Kennedy) instagram.com/thevillagegrocer 905-940-0655