

STAFF PHOTO/MIKE BARRETT

Stew Cannon delivers a bowl for his team during the Ballantrae Summer Games bocce bronze medal match at the Ballantrae Golf and Country Club.



STAFF PHOTO/NICK IWANYSHYN

Stouffville's Audrey Gibson competes in the Stouffville Lawn Bowling Club's ladies luncheon tournament.

Honour your favourite Stouffville business

Nominations are open for the 2015 Whitchurch-Stouffville Chamber of Commerce business recognition

This year's award categories are: small business, large business, best new business, non-profit enterprise and entrepreneur of the year.

Nominations close Sept. 25.

The awards will be given out in November.

To get your nomination form, email chamber@ whitchurchstouffville.ca

big way. Bacon. Lettuce. Tomato. (And Mayonnaise too I guess...) Doesn't get simpler and tastier than that. I fondly remember being up north at my friend's cottage in Georgian Bay last summer and packing for a picnic on a tiny island out on the rocks. With nothing more than a couple tomatoes, a head of lettuce, leftover bacon, a jar of mayo, a loaf of rye and an unreasonable amount of wine we made a lunch that I'll never forget. Tasting the saltiness of the bacon, the juiciness of the tomatoes, sitting by the water on a perfect summer day. With food, as in life, it's the simple things that make all the difference...

bring some. Reg: \$8.95/lb

Our feature salad this week is our Tomato and Olive Salad, except we'll be using the delicious heirloom cherry tomatoes just to put it over the top, alongside black olives and toasted pinenuts in a red wine vinaigrette. Reg: \$1.89 Featured at

We're starting to get in local carrots, so Chef Kulam is making up his Carrot, Ginger and Orange Soup. Reg: \$7.95 now

Our Fig and Balsamic Salad Dressing will be on special for \$3.99... lettuce is also on special... so it might be a good time for a salad, just saying.

Lastly our Sweet and Sour Pork is going to be available this weekend. Last time we ran this about a month ago, it was selling so fast we didn't have time to let it cool to package it. So come grab it hot from the deli, it's seriously good eats! Reg: \$7.95/4x5" container Featured at

HEIRLOOM CHERRY

We'll have these tiny beauties packaged up for your convenience, available in all colours of the rainbow. Bursting with flavor, any tomato lover should be all over these. Featured at

Local head lettuce is still going strong. Crisp, refreshing and perfect for just Ψ about anything. Featured at

BEEFSTEAK

Big, juicy beefsteak tomatoes, you can eat these babies like apples. Featured at

Tonight, Sylvia Morris Presents Brass Transit and the incomparable sounds of Chicago for the final performance of the Thursday Nights at the Bandstand Series. Come on out and enjoy our finale!!!

One of our newer products that I've come to thoroughly enjoy, as it's real quick and easy on the BBQ. Available in two marinades: our Sweet and

Spicy Thai or **%** Mediterranean. Reg: \$11.95/lb

Since serving any lunch special on BLT week other than a BLT would be half-assed...we'll be making BLT Sandwiches at the café this week Thursday to Saturday. Crisp lettuce, slices of juicy tomato, an ample amount of bacon on toasted sourdough bread with mayo. EACH 'Nuff said.

As always, we'll be having Sunday Brunch which will feature Carrot Ginger and Orange Soup, your choice of Penne Carbonara, Chicken Cacciatore, Beef and Mushroom Stew, your choice of side, a coffee and a mini dessert.

Served from noon till 2 pm.

If it works on a sandwich, there's no way it won't work on a pizza... am I right? We'll be taking heirloom cherry tomatoes and smoked bacon alongside shredded basil, parmesan cheese, shaved onion and a touch of garlic on an olive oil base. I just ate a full one of these for lunch and will personally attest that they are out of this world.

CASTLEROCK

When invited to a friend's house for dinner or on a cottage weekend,

slice our bacon thick so it doesn't shrivel up in

the pan. So come grab a sheet this week when it's

on special, or invite me over for dinner and I'll

was snacking on these today and they are honestly the best grapes I've had in a long while. Gigantic in size and unbelievably crunchy. Featured at

RAINBOW

Trout is definitely a perfect fish on any summer menu: fresh, tasty, light and healthy. We sell whole sides either plain or in our Lemon &

Dill marinade

Reg: \$14.95/lb

WHAT'S

Our bakery diva Jaana has taken this weekend off and left me to decide the specials, so I took the opportunity to pick a theme around my all-time favourite fruit,

PEACH CUSTARD CAKES - I love just about everything that's made in our bakery but it's this cake (and perhaps the crème brulee as well) that stands exalted above all other cakes and pastries. They take a butter custard cake, loaded with chunks of peach and apple, take it out halfway through and drown it in more custard and then decorate it with peach slices and apricot glaze. It's uber-moist and bursting with fresh peach flavor. Reg: \$18.95/\$28.95

PEACH PIE - Simple, delicious. Slices of peach tossed in brown sugar, cinnamon, nutmeg and other spices, baked in our pie crust. Reg: \$12.95

PEACH SLIPPERS - Delicious little morsels. Puff pastry stuffed with custard and slices of fresh Ontario peach and drizzled with apricot glaze. I can eat about 3 of these in a sitting, no problem!

Reg: \$3.99

PEACH YOGURT MOUSSE CAKE - A new creation by one of our bakers, Werner. Light and refreshing on the palate. Reg: \$24.95

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, AUGUST 30







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