Evan's been away, so you're stuck with me, Thomas, to introduce the specials to you. For those of you who

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 14-16 lbs and they can be had in parts as well, also normal for us.

WHOLE \$3.69/lb.

BONELESS BREASTS \$8.95/lb.

and my fave STUFFED **BONELESS THIGHS** \$4,99/16.

We'll have our Cranberry Sauce as well.

Steaks will be featured this week. So easy to cook with over-the-top flavourful, just the best! I bring these home for my roommates all the time, we like to

slice it thin and stack it on burger buns with horseradish mayonnaise and our Jack Daniel's BBQ sauce. Heavenly! Reg. \$12.95/lb

Reg. \$5.99.

%

We're going to be featuring several grocery items this weekend, starting with Old Tyme Jamaican Ginger Beer, which packs the most ginger flavour I've had in a drink before, super delicious and sharp. \$8.99/6 pack. Next we'll have our Reg. Zang drink mixes, the Pina Colada Margarita flavours, just add alcohol Reg. \$6.99/946ml. And finally a new item, a healthy snack of Coconut Chips which 1% are super tasty and addictive.

ALT

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, at least until Easter, and probably beyond.

Great size and tenderness. In our old store we used to always have leftover, now we can't seem to have enough of these tropical beauties. Have an excellent maple-ish flavour to them. From the EACH Dominican Republic.

couldn't escape for March Break, we've decided to treat you well in the form of food and drink...

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: First, we make a great TRADITIONAL EASTER HAM. 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. Third, we have our MAPLE SUGAR HAM. 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

TRADITIONAL EASTER HAMS \$3.99/Ib

order early!

BLACK FOREST HAMS \$8,50/11

MAPLE **SUGAR HAMS** \$8.50/Ib

super sweet, from Costa Rica!

Chef Chino will be doling out our Rainbow Rice Salad in big quantities this weekend. Our homemade ham, mangoes, pineapples, pecans, rice, alongside diced onions and peppers in a sweet dressing.

Reg. \$1.99/100g Kulam will be making up his Coconut Chicken Soup. Similar to our curry chicken totally delicious.

Reg. \$8.95/900ml One of my all-time favourites, our Pineapple Chicken will be available in our self-serve counter. If you love our chili chicken, this is just as epic. \$9.95/4"x5" foil

If you haven't tried any of our 'Sous Vide Dinners', you've been missing out big time. Just drop the package in boiling water and you have a restaurant quality meal in minutes. This

week we'll have Chicken Breast stuffed with Ham and Mango. Reg. \$4.99/100g

White Balsamic (Citrus Dressing. Reg. \$5.99/250ml. Featured at

Something new we've come up with this week, Jerk Chicken Pineapple Kabobs, are perfect for the grill, so have your fingers crossed for the weather to hold out! We marinate cubes

of chicken breast in our jerk marinade and skewer them with chunks of juicy pineapple. Featured at

STER SUNDAY

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

What's Baking for Easter? You'll find all the info on our website.

The list is extensive!!

www.thevillagegrocer.com

Our beautiful Formaggio aficionado, Caroline, will be cutting up three totally tasty cheeses this week. We'll have our Mango &

Ginger Stilton (one of my faves!) Reg. \$5.99/100g, alongside a Mango Papaya Wensleydale Reg. \$4.99/100g and finally a a Coconut Gouda. Reg. \$5.99/100g.

Charlie will be busy filleting Mahi Mahi this weekend. A mild fish, with slightly pink flesh and a delicious natural sweetness. We'll be giving out our mango salsa free of charge when you buy a fillet.

In our freezer section, we'll feature our Curry Chicken this weekend. I swore by this stuff in university, a definite essential in my books. Reg. \$20.95 We'll also have our Cream of Potato & Bacon Soup on special which is the essence of comfort food, you really can't go wrong with it. Reg. \$8.95/900ml

When it comes to making tasty food, simplicity is king. As much as I love exotic cuisines and eating out at fancy restaurants, I could just as easily opt for a perfectly grilled cheese burger in most cases. With that in mind, we're putting our Chicken Bacon Sandwich on special this weekend. We use cajun chicken breasts (not the loaf of processed protein you'll find in most other delis), two slices of our own bacon, slices of Ontario tomatoes,

mayonnaise and mixed greens. Salty, juicy, succulent, impossible to not enjoy.

EACH

Every weekend at the cafe we have our Sunday brunch. You'll receive a coffee, a soup or salad, an entree, a side and a dessert. Definitely the best deal in town. This Sunday we'll have our Chicken Noodle Soup, your choice of Bowtie Pasta with smoked salmon and spinach in a white wine sauce, Chicken Cacciatore and Beef & Mushroom Stew with your choice of veggies, mashed potatoes or rice.

Served from noon till 2pm. All for

We'll kick it off with COCONUT CREAM PIES I must confess, I used to despise coconut with a fiery passion, but this is the dessert that made me a believer. We fold cream of coconut and toasted sweetened coconut into our homemade vanilla custard and top it with loads of fresh whipped cream. Reg. \$14.95

I'm almost upset I'm going on vacation this week because I'm going to miss this and it sounds like fifty shades of delicious. A STRAWBERRY DAIQUIRI CHEESECAKE, we take our own spin on a daiquiri mix with pureed fresh strawberries, rum, lime juice and vanilla, mix it into our famous cheesecake filling and top it with fresh berries and a cute tropical parasol of course. Enjoy responsibly! We'll have 2 sizes. Reg. \$18.95 and \$29.95.

We'll be doing MANGO MOUSSE CUPS which are ramekins filled with our creamy mango mousse, (made from pureed mangoes and fresh whipped cream), garnished with dark chocolate and gold flakes. Reg. \$4.50 ea.

Evan's all-time favourite muffin, our PINA COLADA flavour is going to be featured. Made with cream of coconut and chunks of pineapple with toasted sweet coconut baked in. Reg. \$2.29 ea.

Last, and certainly not least, we'll have COCONUT LIME CUPCAKES. We take vanilla cupcakes, inject them with house made lime curd, top them with vanilla-lime icing and generous portions of toasted coconut. Again....sad I'll be missing these. Reg. \$3.49 ea.

ALL THESE ITEMS WILL BE **FEATURED AT**



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

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