

Your graffiti vandalism report could earn you \$1,000

Residents will be rewarded if provided info leads to an arrest

ALI RAZA
aliraza@yrmg.com

"We will pursue damages from the accused for financial compensation to repair municipal facilities," said leisure and community services director Rob Raycroft. "Parents must remember if their kids are caught, they must pay the price."

"These activities are illegal - plain and simple. Repairing town property is not cheap, and it is not appropriate to put the financial responsibility back on taxpayers," he said in a press release issued by the town.

In October, YRP announced the arrest of 18-year-old Uriel Hardie. He was charged with nine counts of mischief under \$5,000 in connection with multiple incidents of spray-painted graffiti across town.

Report vandalism using the online form or call customer service 905-640-1900.

Call 911 if you witness an incident of graffiti or vandalism occurring.

WHY PAY MORE?



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WHAT MAKES OUR BACON BETTER?

There are at least 5 factors that make our bacon different than most, if not all, the bacon that you buy. The first is that we pay extra to buy 'SELECT' sides of pork, which are more meaty and leaner, with the spare ribs still attached. The second is that rather than cut these ribs off in a slab, we remove the bones individually and leave the meat that was between the bones on the bacon. Thirdly, we remove the rind from the outside BEFORE we smoke it, so that you get the full effect of the smoking. Fourthly, we rub the curing salt on (the term is 'dry cure') rather than pump the curing solution into the meat. The bacon takes about five times longer to cure this way, but the difference that this makes is that with ours there is little or no 'pan juice' that the others have in abundance. The fifth reason is that we smoke these to a temperature high enough to actually cook them, meaning that, although you can eat it as it is (as I often do), it will attain crispiness much quicker than the wet varieties. All these differences add value to the bacon that you actually get from us, and to quote Howard, one of my fave Jewish customers, "There is no better bacon, anywhere!".

Reg. \$8.95/lb. **\$1.00 OFF THIS WEEK**

OUR DELI ROAST BEEF

I knew that this would be at the top of the charts because we're always making it. We use inside rounds of beef, trim them really nicely, season them with salt, pepper and garlic and slow-roast them until they are medium rare. One further reason is that this is actually a nitrate-free product. Reg. \$4.99/100g

1/3 OFF THIS WEEK

FRESH PICKEREL FILLETS

This fish reminds me of my old Aunt Leila who I think single-handedly depleted the Sturgeon River of stock. They just didn't have a chance once she got in her boat with the old Johnson 10-horse and went after them. We MacDonald kids had many a feed of pickerel at her farm, which was on the river in Sturgeon Falls. **Featured at**

\$19.95 /LB

WHAT'S COOKIN' AT THE DELI!

We'll begin with our **Greek Salad** this week. We make it with tomatoes, cucumbers, onions and kalamata olives, all dressed up with feta cheese - **Reg. \$1.69/100g. Featured at**

1/3 OFF THIS WEEK

We also make a **Greek Lettuce Salad** which is displayed in the self-service section just past the bakery. I find this salad exceptionally delicious and reach for one a few times a week. **Reg. \$8.99/container. I have arranged a feature on these as well.**

25% OFF

Our next item will be our **Shiitake Mushroom Soup**. Like most of our soups, there is a considerable cast of characters, but that really earthy shiitake flavour shines through. **Reg. \$8.95/900ml. and featured at**

25% OFF THIS WEEK

Our next dish is our **Beef Bourguignon**. This is a French dish made with shoulder beef that has been slow-cooked with red wine to perfection. Think either egg noodles or rice or perhaps our scalloped potatoes! Serves 2, **Reg. \$10.95 per 4x5 foil, and featured at**

\$8.95 EACH THIS WEEK

Next, we've made our **Teriyaki Salmon** in quantity. We use our Jail Island Farmed Atlantic Salmon, and oven-roast it with our teriyaki glaze - something that's been a fave at our store for years. **Reg. \$4.99/100g, and featured at**

\$3.99 /100g THIS WEEK

Our sous-vide feature this week will be our **Slow-Smoked Jack Daniel's Back Ribs**. They come fully cooked, and you just follow the warming instructions to a great meal - simple as that! **Reg. \$2.99/100g. Featured at as well.**

25% OFF THIS WEEK

And lastly, our salad dressing feature will be **Raspberry Balsamic**, and you'll find this great on most any greens, including kale! **It will be featured at**

\$3.99 /250ML JAR

GIMME SOME CHEESE PLEASE!

What we'll have for you this week to go with our Hockey Puck Beer Cheese is an **Apricot-Amaretto Wensleydale** (very refined) and some **Canadian Brie Cheese**. The Wensleydale is for nibbling with wine, and the Brie is for cosying-up to a nice sliced pear in a sandwich, or anything else.....Regulars are Wensleydale **\$4.99/100g**, and the Brie at **\$3.99/100g, and both will be featured at**

1/3 OFF THIS WEEK

OUR POT ROAST

To make these, we use boneless blade roasts which we section a bit to remove as much of the internal fat as possible. Slow cooking is the only way with these and I find that the house fills with a really good aroma as the afternoon wears on - and I get hungrier and hungrier! In fact, the roast doesn't stand a chance! Not only will we have Doreen's tried and true recipe for you, we'll have a glutenfree version as well. **Reg. \$7.99/lb.**

WHAT'S HAPPENING! OUTSIDE!

Our sidewalk is full again, as I think it should be. You'll find lots and lots of material for you do-it-yourselfers, and a lot of pre-made urn inserts and patio pots for those less-inclined but still wanting beauty. Coming very soon will be the big trees that are all done-up with a festive flare. Inside, Poinsettias are plentiful, as well as holiday table arrangements, Cyclamen and Christmas Cacti. If you'd like something done especially for you, don't be shy, just ask.

MOSS BERRY FARM PRESERVES AISLE 4!

A new arrival at our store is the **MOSS BERRY FARM PRESERVES**. These are made in Embro, located between Woodstock and London, Ontario. There is an assortment of jams, and some savoury chutneys. I particularly like the Cranberry-Rhubarb variety....I think I emptied a whole jar unaccompanied before I paired it with anything, but if I had any left, I would serve it with the Brie elsewhere in this ad, or a sharp white cheddar. Give these a try; we've come a long way from Mrs. Luke's in the large tin.

CALIFORNIA ORANGES

New crop oranges are now in, after what seemed like a very long wait. The season usually runs from late October to late March, with the off-season supplied from Chile and South Africa.

For me, California oranges are pretty much the best, and we'll have a good supply of plump and juicy ones this week. **99¢ /LB**

PIZZA!

Our pizza feature will be 'Buffalo Chicken'. We use chicken breast slices which have been roasted with buffalo wing sauce, and add sweet onions, cheese and peppers. 12" size -

\$10.95 EA

WHAT'S FOR LUNCH?

We'll have our now-famous **Chili Chicken with Rice** on both Thursday and Friday this week. It's pretty busy, seasoning-wise, but not hot - in fact it's the reason that I especially look forward to Thursdays at the cafe. **It will be \$7.99 featured at**

For Saturday and Sunday, we'll be making **Smoked Salmon Bagels** with sliced red onions, cucumber and cream cheese **\$5.00 EACH featured at**

Sunday Brunch will begin with our **Chunky Cream of Mushroom Soup**, with either **Beef Bourguignon Penne Carbonara** or **Roasted Chicken Breasts in a Mushroom Sauce**, with rice or mashed, tea or coffee and a mini dessert, if you have room. **All for \$11.95 per person. Served from noon till two!**

WHAT'S THE BUZZ!

Sugar and Spice and Everything Nice! Time to start baking for the holidays.

We will feature a sweet sale on our Paderno "Elite" Bakeware, superb quality made of 1mm thick steel with a tough non-stick coating for durability and oven-safe silicone grips. Dishwasher-safe and comes with Paderno's "Lifetime Warranty".

Now Makes great Christmas gifts, too! **40% OFF**

WHAT'S BAKING THIS WEEK?

This is the week that we are going into the cupboard of old and bringing out.....**RAISIN PIES!** I am amazed at how many of you haven't had the pleasure of tasting one of these. The Bakery Manager describes these as "a divine awakening....it was SO GOOD!" We make these in a 9" pastry shell, pack them full of plump Thompson raisins, with a hint of cinnamon and lemon zest, and then sprinkle the tops with coarse sugar. This pie is best just slightly warm. **Reg. \$10.95 each**

Our next item will be **Oatmeal Raisin Cookies**. It's the most buttery oatmeal cookie ever, studded with lots of dark raisins, available in the single giant size or the smaller version in the octagons. **Reg. \$2.99 and \$6.95**

How about our **Carrot Cakes?** These are not 3 but 4 layers of cake made rich with dark raisins, coconut, pineapple and pecans, layered and frosted with cream cheese icing, then decorated with cute little royal carrots, just so you know what you've got. **Reg. \$18.95 each**

....and lastly, we'll be making our **Raisin Bran Muffins**, with buttermilk and golden raisins. **Reg. \$2.29 each**

All these items will be **25% OFF featured this week at**

WE'RE HAVING A FESTIVE OPEN HOUSE

ON DECEMBER 1ST!

Please join us for an after-hours get together which will showcase some of our neat foods and wares while you have the run of the store with your neighbors and friends, including us! Come hungry!

7 PM - 10 PM

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, NOVEMBER 20

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

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