last 30 years - and I've written all that boring you folk who have read this for points that I'd like to make to our newer customers. Firstly, our turkeys eat lots of Regular is \$11.95/lb 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' in my opinion. Please know that they are available in portions as well, if your needs are less. \$369

We'll be featuring these three-ways this week; the first is stuffed with our usual chopped dried fruit, the second is stuffed with cranberry and can be written about them. So at risk of brie, both with some bread, and the third is actually not stuffed but au-naturel. Stuffed tenders are easily roasted...

the last many years, there are a couple of we'll have instructions, while the regular is so versatile that almost anything can be done.

Im thinking that you can never be too clean, and part of the fun is getting there...so you'll need some of our amazing olive oil soap.

These comes from Carli, and they come in 6-packs, so you don't have to be sparing... Reg. \$24.95, and featured

we bought a load of 500ml Carli Extra-Virgin Oil, and we'll be selling this at also till the year-end. Reg. \$13.95 each. This is great for salads and bread dipping - but not bathing if that's what you were thinking...

These have an aged texture similar to good cheddar, and there are three flavours to choose from this week; Raspberry. Balsamic and Merlot. Once you start nibbling on these, they won't last long - they really are hard to put down. Be sure they are at room temp, and that you have a glass of wine at hand. Reg. \$7.49/100g - Featured at THIS WEEK

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.

SMOKED

/lb

this week; the first being FRENCH KISS, which are from New Brunswick, the second being KUSSHI from Vancouver Island, and the third are MALPEOUES from Prince Edward Island. All are subtly different, so see our "Ovster Guide" at the Fish Counter for all the details. You can mix or match these.

Heart THANK YOU in advance for your continued amazing generos

A number of years ago, I was given an imposing-looking tray of dried fruit, and as I dug into it (I like dried fruit) I found that the most fancy ones were 'fluffed up' by more pleb product, and that in the end. I felt short-changed. I thought then that I would make them for the store, with no fluff - just the best stuff - and right to the bottom - and this will be our 6th year making these. They are great just for yourself, family sharing or as a pretty imposing hostess gift.

AT THE We'll start with our Cranberry Quinoa Salad, with dried cranberries, diced sweet peppers, slivered almonds, and chopped

dried apricots, in a cranberry dressing. This is a pretty light and refreshing salad. Regular is \$2.99/100g. The deal will be Our next item will be Hubbard Squash Soup, made with

sweet onions, carrots, celery, Yukon potatoes, maple syrup and chicken stock. Hubbards are those big grey-blue monster squash, and one goes a long way....so think lots of soup Regular here is \$8.95 per 900ml The deal will be

Since we made lots of the Cranberry Brie Stuffing for the tenderloins at the fresh meat counter, we thought that we might stuff some of our chicken breast, as well. We've gone one better and make the Cranberry Brie Stuffed Chicken Breast too, so you should just be warming these through. Regular here is \$4.99/100g The deal for these will be

What about some SPRING ROLLS? There will be 3 flavours on hand; the first is Mango and Shrimp, the second is Three-Mushroom, and the third is South-West Chicken. These just need to be heated in your oven. Regular is \$1.50 each, Featured at

Following this, we'll have something new; a Turkey Shepherd's Pie. We've used the turkey of course, with sweet onion, carrots, peas and corn, mashed and turkey gravy. Sound

Our SOUS VIDE item of choice will be a Rib Eye with Porcini Mushroom Sauce. This is the season for porcini in Northern Italy, and it's a flavour worth travelling for, but just to us! The rib eye is fully cooked, just boil it in the bag, and serve it to rave reviews.....with no clean-up! Featured this week at

....and lastly, our Salad Dressing for this week will be Caesar in

up with something new and hip to feature at the cafe this weekend, but alas I couldn't conjure up anything out-ofthis-world. So instead I wanted to make up the exact opposite, something ultra old-school and unbelievably simple. Our Tuna, Egg and Salmon Salads have been mainstays since we opened and are the best around. You can have your choice of the three on either white or wholewheat bread for

Sunday Brunch will begin with our Beef and Barley Soup, with either Beef and Mushroom Stew, Chicken Breast in a Pesto Cream Sauce or Bow-Tie Pasta with **Chicken Breast and Broccoli** in a Rose Sauce, with either rice or mashed, tea or coffee and a mini dessert, if you have room. All for \$11.95 per person, served from Noon till

It's been several months since I've seen a mango that's gotten me excited, so I was over the moon when I saw these Brazilian beauties arrive Monday morning. They are tree-ripened and delivered day-of, by air, which allows for peak juiciness and out-of-this-world flavour. as opposed to the ones you might see at other stores that are artifically-ripened and spend weeks in cargo. Due to the cost of air freight, these are a little more expensive, but after a single bite you'll know 🕠 it's worth it.

This week it will be Meat Lovers, with our bacon. chunks of sausage, sweet onions and peppers with a fresh tomato sauce. 12" size,

We'll start with Candy Cane Cheesecake, which begins with a shortbread crust, and the cheese mixture is swirled with crushed candy canes, finished with a border of the canes as well. Reg. \$18.95 ea.

Eggnog Mousse Cake comes next. This is made with three layers of vanilla sponge cake that's been lightly brushed with a rum syrup, filled with eggnog mousse, and then decorated with white chocolate shavings, fondant holly leaves and gold 'snow'. There are two sizes, \$24.95 and \$34.95 each. (BTW - if you tried the Harmony Eggnog at our open house, you'll know what eggnog was actually meant to taste like)

Gingerbread Shortbread - these are our all-butter shortbreads with the addition of all the holiday spices - cinnamon, nutmeg, ginger and cloves! You'll find these opposite the counter in the hex containers Reg. \$9.95 / container

And lastly, we've made Cranberry-White Chocolate Scones. They have the cranberries and white-chocolate chunks baked-in and are drizzled with white chocolate Reg. \$2.29 ea.

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

BTW - our Fruitcake is now available.

Mincemeat, too, - and even Plum Puddings SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 11

for a religious feast, and told by another teacher, "I know people like you." "One day he forgot an item in the change room and was given permission to leave gym class and retrieve it," Grant said. "When the teacher felt he had been gone too long he told the students





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No choice but to file human rights complaint: parent From front is not being adequately addressed within the board," Hunter wrote in

the letter. "These feelings

cannot be downplayed or

mother of a Woodbridge

high school student, was

one of the first parents to

file a complaint against

the school board with the

Ontario Human Rights

Commission when she

felt her concerns were

being "brushed under

the carpet" by teachers,

the principal and the

had at the school, it was

suggested that we switch

schools," she said. "I felt

defeated and I was in

tears because I couldn't

tell my son that things

to be a nurturing and

safe environment for

students to learn, but

instead, her son, who she

asked not be named for

fear of retribution, has

endured harassment,

inappropriate remarks

about his religion and

more from teachers and

coaches at the school,

he was the only black

child in his class at the

been called "intimidat-

ing" for looking at a

teacher as she spoke to

him, benched at a sport-

ing event because he

looked "too full" to play

after missing a practice

they had better go and

check on him because

he's probably stealing

their things."

She pointed out that

Grant claims he has

School is supposed

would change."

"The last meeting I

Charlene Grant, the

ignored."

board.

discrimination plaints from parents battling for their children's right to learn in a safe and inclusive environ-

"These parents have lost all of their faith they had in the school board," NCCM board member Abbas Kassam said. "Parents are pushing on these issues because it's their children, and these are things we shouldn't have to ask for from a public body like the school board.'

The council first got involved when a Markham principal posted anti-Muslim comments on Facebook. The council wrote to the school board about the incident. Following the investigation conducted by the board, parents and the council felt the board did not follow its own policy, known as policy 240, since it made no effort to make public the steps taken in the process, nor did it release the findings.

"These issues aren't racially inclusive and that's why we are working with other communities who are experiencing the same things," he added. "The best way to deal with all of this is to have an open dialogue."

Unhappy with the school board's response to the incident, the council turned to Education Minister Mitzie Hunter, who has since met with board chair Anna DeBartolo and education director Philip Parappally, and later sent a letter requesting a plan of action be penned for current issues and sent to her by Jan. 13 for review.

"I have also received a growing number of letters and calls for action from individuals and groups who feel there is systemic racism that

from now till the end of