## COBERES

some pretty delicious fare. We'll start with soup as usual, in this case Kartoffelsuppe, which is a creamy Potato Soup made with chicken stock, onions, carrots, celery, leeks and sausages. I think you'll like this! Featured at \$5.95/container.

Next, we'll have a Potato Salad, made in the German style, with red and white potatoes, onion, bacon, cider vinegar and lemon juice, all dressed in a mustard vinagrette. This is great either cool or warm. Featured at \$1.29/100g.

Further, we'll be making **Bayerishe Fleischklöschewtopfgericut**, which is a Bayarian Meatball Stew. We use ground beef and pork, onions, breadcrumbs, bratwurst, kaiserfleish (chunks of cooked bacon), carrots, tomato and celery. These will be in 4" x 5" foils. Featured at \$5.95/foil.

Night fertig jetze, we'll be serving Schweineschnitzel on a Bun at the cafe on Saturday, with either sauerkraut or a mushroom gravy. These overhang the bun-a definite handful! Featured at \$5.99 each.

Und de letze, we've made some Rotkohl, which is Spiced Red Cabbage, with apple, bacon and onions. The perfect partner for most smoked meat dishes (in fact, almost anything!) Available in 4" x 5" foils. Featured at \$3.99/foil.

Sunday Brunch will begin with a bowl of our Potato Soup, followed by either Beef Stroganoff, a slice of Kasseler (smoked pork chop) with Rotkohl, or Penne Carbonara, with either mashed potatoes or rice, tea or coffee and a mini dessert. Served from noon to 2pm. All for just \$10.95.

### PASS THE PLEASE

The cheese to pass this week is a milder English Cheddar with Garlic and Herbs. Once it reaches room temperature and the flavour fully blooms, you've got something that you'll find difficult to pass on because it will be all gone!

Reg. \$4.99/100g

SAGE & ONION

These are a milder sausage that's equally good grilled or oven roasted, and served with mashed potatoes (and gravy!). If you're intolerant of garlic, this is without, but what it has is a mild,

mellow, full flavour. Reg. \$5.99/16.

## WHAT'S HAPPENIN'

This week at the Flato Markham Theatre, October 2nd & 3rd at 8pm, I am really looking forward for the return of our alien friends VOCA PEOPLE at the Theatre.

I decided to bring back this incredible show - Markham debut two years ago - as our audience totally loved it. I saw for the first time this show on Broadway 4 years ago and it is actually the best show I have seen that combines fantastic A Capella voices, musical theatre and comedy... it is truly a joy for the whole family, the kind of "feel good" show that you will be talking about with the entire family all the way back home.

The plot of the show... the people from planet VOCA are held on earth because their ship lost all its power to fly... however, the VOCA PEOPLE realize that music and songs are the trigger to re-ignite their spaceship... provoking a roller coaster of high energy musical performance that will make you hum and stay in your memory for a long time.

As we do for most holidays, we'll have all the family sizes of sides ready to go, whether it's Potato Puffs, Turnip or Squash, Scalloped Potatoes or Mashed Potatoes. Stuffing abounds including a good supply of our gluten-free stuffing, and gluten-free gravy, as well. Don't forget our Brandied Cranberry Sauce, which has become a year round item because it's so good, and Grethe will be making her not-to-be-missed Cheese Apples.

All in all, we're here to make your big dinner just as good as it can be.

Entertaining season is upon us! We have recently expanded our line of dishes to include "Portmeirion". We are currently stocking the Pomona, Eden & Botanical Garden styles, all promotionally priced. Also, we have Nachtmann Bavarian glass plates which are great for cheese and desserts, priced at 40%-50% off and our new line of Spiegelau Wine Glasses, every size and shape. These glasses are beautifully designed and crafted in Germany and are dishwasher safe. And guess what... these are sale priced at 40% savings too!

This is the time of year our fresh produce guys get busy peeling and chopping bins of butternut squash and turnips, something that is difficult and time-consuming to do at home, but easy for us!

Hardwood Smoked **Black Forest Hams.** boneless, whole or half

\$8.50<sub>/15</sub>.

Oven-Roasted Maple Sugar Ham, boneless, whole or half

\$8.50<sub>7b</sub>.

The story is this. We are heavily into the ham business, but the old-

fashioned way. To many folk nowadays, ham is ham-if you've tried one,

you've tried them all-that is, unless you are old enough to remember

what ham originally tasted like before the process of making them became

mechanized. Machines? Yes, that's right. Nowadays, almost all hams

(including spiral honey-baked hams) are put through a process called

tumbling'. It's like a giant dryer, but with the opposite function. This

machine boosts 'yield', which means hams grow in weight during the

process (just read the 'protein added' part of the label to find out how

much it has 'grown'). The good part (for the manufacturer) is that: a) you

have more ham to sell because they've all expanded, and b) all the little

miscellaneous bits of pork can be put through this process as well, because

it glues it all together in the shape of a ham (\$1.99 supermarket ham). The

bad part (for the customer) is that gone for good is the texture, tenderness

and flavour that made ham famous in the first place. At our store, we make

ham in the time-honoured, pre-mechanical way—by hand! Come pay us a

Traditional Bone-In Hams whole or half \$3.99<sub>//b</sub>

We normally have a soup deal happening for Thanksgiving, and this time there will be two. The first is our Curried Squash and Apple, a big favourite over the years. Along with that, we've made a Parsnip and Ginger version, with some apple as well, given the time of the year. The parsnips are local and amazing. These will be in the frozen section. Reg. \$7.95. Featured at

more? Reg. \$12.95

visit. We'll restore your faith in ham. It's best to order early.

We make amazing Smoked Turkeys, probably because we start with our amazing fresh turkeys. These are becoming increasingly popular, especially 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 October 4th-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 turkeys.

# FREE RANGE

We've sold these amazing turkeys for nearly 30 years. Although the farm has passed from father to son, it's the same growing and processing technique that produces what we, and many others feel are the best turkeys available. What makes them so good? It's simple really. Firstly, they eat lots of 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 flavour (and the odd feather) with the turkey, and you'll have a bird which exceeds your expectations without the aid of the artificial enhancements that Butterballs and other pre-basted turkeys receive. Ours are moist (naturally), tender and full of flavor, and they cook a bit quicker as well. The turkey sizes this year will be on the large size, starting at 14-15 lb. up to 21 lb. If it were left entirely up to me, I would pick one in the 17-21 lb. range. They are the heavier hen turkeys, all with a bit more meat on their bones, and more succulent meat at that. Should a whole turkey be too much for you to handle, we do section them into whatever portion would be suitable. There will be boneless breast roasts, in sizes from 3 lb. to 10 lb., and they can be had either stuffed with our Sage & Onion Stuffing, or au naturel. We also make stuffed boneless thighs, which are my fave. Organic turkeys are also available at \$5.49/

1b. They're around 15-16 lb. each. We only have a limited quantity. Please order ahead.

My buddy Allan Bell, along with his considerable entourage, will be out in full force on the Thanksgiving weekend selling the now famous Breast Cancer Luncheon Raffle Tickets. One of the many prizes is a year of shopping in our store.

### SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, OCTOBER 5





Hours: Mon. ~ Fri. 8:00-8:00 Sat. 8:00-6:00 ~ Sun. 9:00-6:00 4476 16th Ave. (Just W. of Kennedy)

905-940-0655

www.thevillagegrocer.com

The beginning of October may mark the coming of cooler weather, but it also brings about the rich, amber lagers of Oktoberfest, which is a great trade-off if you ask me. The pizza special this weekend will embrace those hearty German flavours. We'll start with slices of our housemade Bratwurst with onions simmered in 'Hofbräu Oktoberfest Bier" (from Munich), and brown sugar. We drizzle a grainy mustard sauce over the pizza to finish. Sausage, beer, mustard and cheese.. need I say

# **WHAT'S**

CHOCOLATE FROSTED CAKES - Our rich chocolate cake with chocolate frosting - a bit sweeter and more kid-friendly than our Ganache Cake. Decorated with fondant pumpkins, autumn leaves and chocolate curls. \$15.95 and \$22.95

CHOCOLATE CUPCAKES - Chocolate sponge with chocolate frosting, topped with a pumpkin cookie. \$2.99

LARGE-SIZE REVERSE CHOCOLATE COOK-IES - Chocolate batter with white chocolate baked in. \$1.99 each

CHOCOLATE CRÈME BRÛLÉE - Rich and creamy, with ganache swirled in for that chocolatey kick! \$4.50





