

M—HOLA— MEXICO!

This week our culinary adventure takes us to **Mexico**, and we're going to be there while they celebrate **Cinco de Mayo**, a day similar to Canada Day for us. I have been to Mexico but once and that was to visit Cabo San Lucas to play some really amazing golf courses. A few recollections are: **a)** I saw no restaurants that had a roof **b)** swim-up bars aren't so good during happy hour **c)** there are snakes lurking in the bushes just off the fairways, and **d)** margaritas sneak up on you!

We have put our collective brains together to assemble all things Mexican and delicious, and there seems to be no shortage, so here goes ...

CHORIZO

These are a pork sausage that bites back, so be sure and have some Corona close by, lime or no! I hope the weather will now allow grilling, which is the best way to handle these. **Reg. \$5.90/lb. (\$13.00/kg)**

The kg. price in our ads and on some of the product displays at the store is new, as we received a visit from the particular government agency who were concerned that we had not converted yet.

25% OFF THIS WEEK

—WHAT'S FOR— LUNCH?

Firstly, if you'd like to know the daily lunch news visit www.thevillagegrocer.com and we'll have it posted daily so you can plan. This week we are going to have a special **Mexican Wrap** with a Village Grocer twist, and it's delicious. We will be using our own spicy guacamole, chicken breast, corn, black beans and greens. The feature price is **\$7.49** each and they are available in halves with Tortilla Chips and Salsa for **\$5.49** ea.!

Our **Sunday Brunch** will start with our **Corn Chowder Soup** with a choice of either **Steak and Mushroom Stew**, **Chicken Breast with Mushroom Sauce** or **Potato Gnocchi with Chicken and Onions** in a **Parmesan Cream Sauce**, with either mashed or rice, tea or coffee, and a mini dessert. **\$10.95** served from 11am till 2pm.

WHAT'S COOKING AT THE DELI

We're starting with our **Corn Chowder Soup**, with lots of veggies included. It's chicken stock based with cream and spices! Featured at **\$5.95** in the fresh counter.

Next, we'll be making a **Burrito Mix**, using our ground beef, rice, sweet onions, peas, beans, corn and spices. It will be featured at **\$4.99 per 4"x5" container**.

Next comes my favourite Salsa; **Smoked Tomato!** We use Mexican plum tomatoes, sweet onions, diced peppers, herbs and beautiful 'spices'. Featured at **\$3.99 per 250ml tub**.

Next, we'll be making a few **Chicken Quesadillas** with onions, peppers, black beans, marble cheese, chili and 'spices'. They will be a hot item at **\$2.99 each**.

We'll follow this with our **Spicy Bean Salad**, with onions, peppers, barley, rice, and a bit of hot sauce. Be warned! Regular **\$1.49/100g**

Featured at

25% OFF THIS WEEK



is coming and their
assortment of authentic
Mexican eats will be
featured at
25% Off Regular

CORN

Corn is a staple in Mexican cooking and although this load comes from Florida, it's the closest we can get. The deal here is that we work as a team, you'll need to select your cobs as we'll sell it loose. If you are grilling this can be done in the husk or totally naked, which imparts amazing flavour, made even more amazing if you are using a charcoal 'que. Pick up some of the bagged mesquite that we have ... quite a culinary adventure.

—WHAT'S FOR— DINNER?

From our freezer we will have 2 items, the first being our very traditional **Split Pea Soup** with **Ham**. We make this with our beauty smoked pork hocks and cook it long and slow. Regular is **\$7.95 per 900ml tub**.

And the second item will be our **Beef Stroganoff**, using julienne of top sirloin, lots of mushrooms all in a beef stock based gravy. The perfect partner here is Rustichella egg noodles, the wider the better! Reg. **\$19.95**, serves 3-4.

These items

25% OFF THIS WEEK

securely for filling with your favourite ingredients. Use our Tortilla Bowl Bakers to make a crispy, low-fat tortilla basket for salad, without frying. For a fiery Mexican treat grill up stuffed jalapeno peppers with our Stainless Steel Knockdown Pepper Roaster. Ole! Next Supper Club will be on May 30th, featuring an Italian theme, with a wine pairing as well! F.Y.I. Our inaugural dinner was a great success!

C—TROPICAL— CANTALoupES

These come from Costa Rica and they will be 'Jumbo 9's' which makes them just a touch larger on the sizing scale than we normally have. Feature price this week will be

\$1.99 ea.

M—HADEN— MANGOES

Of the five main types of mangoes which are commercially grown, these have the the flavour edge that's the reward for the work in peeling and preparing them. These are size 8, which is not the biggest but still a large size, that's for sure, with luxurious flavour that makes it all worth while.

99¢ ea.

PIZZA PIZZAZZZ!

It just seems appropriate that our Cinco de Mayo pizza be named after Louisa, our beloved resident Mexican in the deli. Louisa has been with us for a year now, being a pleasure to customers and co-workers alike with her infectious smile and quirky sense of humour. Something that you may not know is that she is trilingual, being fluent in English, Spanish and Mandarin!

The pizza itself is based on my (Thomas) fave quesadilla, with chicken, our bacon, jalapenos and sweet onion atop smoked mozzarella. It's then finished with cilantro and a squeeze of lime. Delicious! **Reg. \$12.95/12"** (baked or unbaked)

1/3 OFF THIS WEEK

WHAT'S HAPPENING INSIDE?

Erin and Holly — and Tori, will be making some amazing and imaginative cactus and succulent gardens for indoors! These, like husbands, will stand a certain amount of neglect. Prices will vary with size of course, but they'll be pretty nice!

Outdoors, small shipments will start to arrive, but only the real hardy types at this point. It's been a tough winter and no doubt there will be some casualties in most gardens.

\$3.99 /dozen or 39¢ each

—WHAT'S— BAKING THIS WEEK?

We are baking with coffee this week...

MOCHA BUTTERCREAM CAKES — Layers of white and chocolate cake brushed with coffee and syrup, filled and finished with a wonderful mocha buttercream icing. Decorated with chocolate shavings and coffee beans. **\$15.95 and \$24.95**.

CAPPUCCINO MOUSSE CAKES — White sponge filled with cappuccino mousse, finished with white mousse and shavings. **\$24.95 ea.**

MOCHA HAZELNUT BISCOTTI — A popular selection of our biscotti, this one is made with hazelnuts and espresso. **\$4.99 ea.**

CAPPUCCINO CRÈME BRÛLÉE — Tastes just like a cup of real cappuccino. **\$4.50 ea.**

These items will be

Watch for our
Mother's Day
selection on our
website!

25% OFF THIS WEEK

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, MAY 4

Hours: Mon. ~ Fri. 8:00-8:00

Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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www.thevillagegrocer.com

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