

# FREE RANGE TURKEYS

We've sold these amazing turkeys for the last 29 years—and I've written all that can be written about them. So at risk of boring you folk who have read this for the last 20 years or so, there are a couple of points that I'd like to make to our newer customers. Firstly, our turkeys 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 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' to me. Please know that they are available in portions as well if your needs are less. **\$359 lb.** Call us to place your order.

# HOCKEY WITH HEART

This weekend will be the second of three street-walks that the players and a whole community of volunteers will be doing. How it works is that we come along Saturday and bring a bag (with a note explaining the deal), and then we return in force on Sunday to pick it up. You can fill the bag(s) with either money or food, and we'll get it over to the Food Bank. Now, if you miss our truck (hard to do actually), you can bring your contribution to the bin that we have in the rear area of Crosby Arena or our store. We do this walk for three Sundays, and we are continually overwhelmed with your generosity in helping others. Thanks Unionville!

# VILLAGE GROCER CALENDARS

Our 2015 Works of Art are now ready! This is a project that we have undertaken in collaboration with the Markham Group of Artists, featuring their work. We have enjoyed the wonderful help of Linda McIntosh from the group in planning and producing these, and they are beautiful, large enough to make notes on, with helpful cues, and they will be sold for \$5.00 each, all of which goes to the Hockey with Heart Charity which supports local community initiatives.

# SMOKED TURKEYS

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 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.**

# ELEGANT HAMPERS

These abound now and they can be tailored to your particular needs, both for individuals and corporate clients. See either Robert or me in the store and we'll look after your needs. To see examples, click on our website [www.thevillagegrocer.com](http://www.thevillagegrocer.com)

# ON THE SKINNY PIZZA

For this week, we're featuring a non-guilt 'White' Pizza, meaning that it's done with olive oil rather than tomato sauce. For cheese we use a mix of part-skim mozz and parmesan, with a mixture of bacon and caramelized onions that have been sautéed with fresh thyme and white pepper. You may be skeptical that we use bacon on a thin pizza, but we sauté and then drain it, so you'll get all the flavour and only a fraction of the calories. Each slice is less than 100cal, so a pizza craving will work out... without a work-out after! **1/3 OFF THIS WEEK**  
Reg. \$12.95 each

# BUZZWORTHY!!!

It's Turkey Time and we've got all the essentials for roasting up the best bird for the holidays. Our extra large PADERNO stainless steel roaster comes with its own baster and poultry lacer and is backed by a 25 year warranty. **Sale Price: \$159.00 (reg. \$359.99)** while quantities last.

# WHAT'S COOKING AT THE DELI!

Let's start with our **Orzo and Rapini Soup!** We use chicken stock, sweet onions, the orzo and rapini, chicken breast, carrots, peppers and a bit of lemon. Very pleasant! **Reg. \$7.95, and featured this week at**

**25% OFF**

Next up is a new potato salad; **White Balsamic with Mini New Potatoes.** We use both red and white new mini Potatoes, pickled red onions, our bacon, diced sweet peppers, chopped parsley and snipped green onions in a white balsamic dressing. **Reg. \$1.79/100g. Featured at**

**25% OFF**

Next comes our **Cranberry and Brie Stuffed Boneless Chicken Breasts.** They are a hit because all the work is done. A simple re-heat will do the trick, and you look like a culinary star. **Reg. \$4.59/100g. Featured at**

**25% OFF**

Lastly, a **Heads-Up** that our **Baked Bries** are now ready in **Cranberry, Mrs. Ball's Peach Chutney, Candied Pecan and Caramelized Onion.** They are the highlight of any cheese board, and if you have left-over, they are equally great as a midnight snack.

# RAINBOW TROUT FILLETS

These come to us fresh and we sell them two ways; either marinated in canola with lemon and dill, or au naturel. They still have the little bones so you'll have to work with them a bit, but it's a nice, easy and delicious meal. **Reg. \$12.95/lb.**

**25% OFF**

# THIS WEEK AT THE FLATO MARKHAM THEATRE!

..And from my pal at the Theatre, Eric!  
**Are you a fan of Michael Buble or Tony Bennet?** Well, I guarantee that you will love Canadian Jazz Singer- "Crooner" **Matt Dusk...** and luck is with you this week as he will be on stage at Flato Markham Theatre on Friday, December 12th. Matt is one of those great Canadian artists that, to my opinion, deserve many successes.. and more! Supported by a 5 piece-band, Dusk will perform songs from his 2013 release *My Funny Valentine: The Chet Baker Songbook*, along with a few holiday favourites to celebrate the festive season. You will love Matt, a simple guy, with great charisma and stage presence. See you at the Theatre!

# WHAT'S FOR LUNCH!

Thomas here; I was asking the Café ladies what sandwich they would like to see promoted this week, and Nushee, the lovely Italian girl who has worked at the store since before I was born was reminiscing about how she used to help her father (Mario, our produce manager at the time) during the Christmas rush. In return for her work, my Dad would make her the most delicious Maple Sugar Ham sandwiches, and that's all she wanted!

Times have changed over the last 29 years, and there are laws stipulating that we can't pay our employees in just sandwiches, but our hams haven't changed one bit, and are still the best. I consulted with my Dad as to what would be the perfect ham sandwich, and after 3 seconds of deliberation, he said that he'd use Nance's Mustard cut with a bit of mayo, then make little logs (rolls) of thinly-sliced Emmenthal (Swiss), on a bed of crisp Iceberg Lettuce on Rudolph's light Rye. That's what we'll be doing this week, and Nushee's lunch is on us!

**Featured at \$6.99**

# CANADIAN BRIE

Growing up, my family lived a very sheltered culinary life, and Brie was my first giant step out of that cheddar and Kraft slice world. A whole new and exciting world opened-up, and there was no going back! We love Brie at home. Warmed a bit out of the fridge, and served with a side of Mrs. Ball's Peach or Original Chutney (from South Africa). **Reg. \$3.99/100 g. Featured at**

**1/3 OFF THIS WEEK**

# WHAT'S BAKING THIS WEEK?

Our bakery looks like Santa's Workshop this time of the year; every nook and cranny is filled with shortbread, gingerbread houses, yule logs, cakes, and Doreen's Fruit Cakes and Plum Puddings. Jaana's elves are running around busily baking, painting, decorating and wrapping, and getting all the orders done. Most of you know the drill at this time of year; not everything that we normally make is available, so that we can make all the special Christmas items. The Bakery will be very busy from now until the 24th, especially the last few days when we generally do a normal week of business **EACH DAY**, so you can imagine the work involved to get everything made. We will be working day and night to get all the orders made, but we have to limit the selection for those days, and we have to put a **DEADLINE FOR ORDERS OF DECEMBER 21st.** We ask that you look over the complete selection that we have posted on our website and at the Bakery, and please place your orders by that time. Orders that do not make the deadline will be filled as best we can, and we hate to disappoint our customers, but you will need a plan 'B' in mind.

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 14**



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**

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