

WE'RE
GOING DUTCH
THIS WEEK

Over the course of a year, we highlight some of the cuisine of our 'family' at the store, and this week it's Robert, our store manager and associate for — are you ready? — the last 28 years. And I even knew him before that! Canada and Holland have always been close, especially after the war, as many, many Canadian soldiers first liberated Holland, and then were stationed there for a period of time — and when it was time for them to come home, they brought a

lot of the girls with them. Robert is originally from Amsterdam and his first work post-school was to sail on those big ships that cruise around the world. He came to Canada on a holiday to visit his aunt and uncle, and basically never went home. Holland's loss has been our gain, and over the years he has been a large part of our success. For this week, he has picked a few old-time Dutch Foods to give you an idea of what it is like to "Go Dutch."

SATAY

These are a national dish in Indonesia, and well-ingrained in Dutch cooking as a result. It's made with seasoned pork or chicken that is skewered and grilled, and served with a spicier sauce. I recall many years ago, some of our old-time Markham customers (Ralph and Ellie Zwart) brought some of these for us to try. I think it was love at first bite! Just like in Indonesia, where you can't go anywhere without seeing them, they are very common here nowadays. We'll work as a team this week; we'll cut the meat and season it, but you'll have to skewer them at home (skewers provided) and life will be good! (you will need about 3-4oz of meat per satay).

CHICKEN **\$8⁹⁵** /lb.
PORK **\$4⁹⁹** /lb.

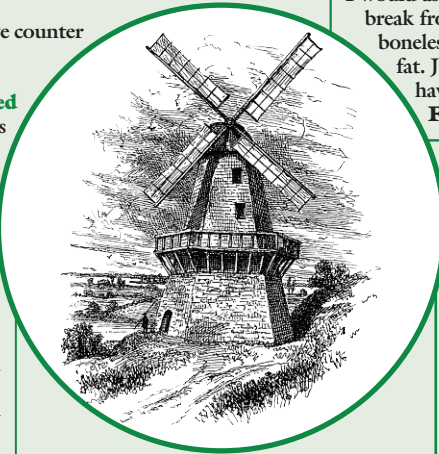
SMOKED DUTCH SAUSAGES (ROOKWORST)

Smoked Sausages which are in "Rings" and will be sold in the Self Serve. They can be cut in chunks and nibbled on or simply cut at the loop, warmed, and nestled either in a bun or with your dish or Boerenkool. I find that these are so good that they're hard to put down.
Featured at.... **\$8⁹⁹** /RING

WHAT'S FOR LUNCH?

As promised, a **Bami Goreng Noodle** dish will be available at the cafe on Friday and Saturday. It's a meal in itself, but should it fall a bit short, we'll have **Snert** (Dutch Pea Soup) to go with it! **Bami Goreng** is also available at our Self Serve counter in 4 x5 foil.

Featured at **\$7.99**
Sandwiches will be with **Gouda** and our **Smoked Ham** with Dutch mustard, tomatoes and greens on soft kaisers - **\$5.99** each. "**Kibbeling**" will be the feature on Friday. It's made with 1-inch cubes of battered and deep-fried halibut, and served with **\$9⁹⁵** fresh-cut fries.



POT ROASTS

I would assume that most of you are like me, and by now need a break from Turkey, so try one of our **Pot Roasts**. The cut is a boneless blade eye roast, and we trim it to remove most of the fat. Just follow the directions, and you'll have a great meal.
Featured this week at.... **\$4⁹⁹** /lb.

CROSS THE CHEESE PLEASE

I was reading an article in the Wednesday Globe which was extolling the virtues of "**Mountainoak**" Cheese and it was timely, knowing that our "Dutch Treat" ad was upcoming. Mountainoak does Gouda cheese, in a variety of tasty ways. I took the article to the infinitely capable Mariella, who is always on the prowl for exciting cheese, and she was excited! We will have the Wild Nettle, Black Truffle and the Gold Aged at a feature price this week. And as you know, samples abound.
Reg. \$4.39 - \$6.29/100g **1/3 OFF THIS WEEK** WHILE SUPPLIES LAST

APPLE FRITTERS

These will be as the Dutch do them; slices of fall apples that have been battered and deep-fried. Serve them with some icing sugar for dipping on the side. They are rich, but heavenly.
Featured this week at.... **99¢** EACH

WHAT'S UP AT THE THEATRE

I have asked my friend Eric, who manages the Theatre, to write a few words about upcoming performances, and I see that he is giving me a run for my money.....

Upcoming at the Flato Markham Theatre, the stars are definitely aligned as **Bela Fleck** (Oct. 22nd), **Jim Cuddy** (Oct. 24th) and **Randy Bachman** (Oct. 25th) are featured on your favourite stage.

I am particularly excited about the very first visit in Markham by Banjoist extraordinaire and 15 Grammy® Award winner **Bela Fleck**. He will be here to premiere his new album just recorded with his wife **Abigail Washburn**. We are so lucky to have this Canadian exclusive presentation.

Did you know that **Bela Fleck** has actually been nominated in more Grammy categories than any other artist? **Bela's** technique and music playing is above and beyond reason, masterful; I like to say he is the "Jimmy Hendrix" of the banjo. He has collaborated with music superstars of all genres such as **Chick Corea**, **Zakir Hussain**, **Joshua Bell**, **John Williams**, **The Chieftains** and many more! He is the kind of artist that anyone can appreciate, whether it is your style of music or not, because you can only be in awe when witnessing such genius. Don't miss this one, you will become a fan.

See you at the Theatre!

FRESHLY SQUEEZED ORANGE JUICE

Anyone who watched the last Winter Olympics couldn't help but be amazed at the performance of the Dutch Speed-skating Team; here's the inside story. A big reason for their performance was that the mainstay of their diet was freshly-squeezed OJ, and they actually imbibed so much that they eventually turned orange over time, this becoming the Dutch National Colour... who would have thought? Now, your results may vary, but one thing is for sure; it tastes great too!
Reg. \$4.99 for our size **25% OFF THIS WEEK**

SNERT (PEA SOUP)

This is one item that I know makes Robert nostalgic and homesick. We've had his late mom's recipe for many years, and we follow that religiously to make this. We use our smoked ham hocks for starters, and the rest is just good home cooking. Available in the fresh soup section. Serves 3-4 **\$5⁹⁵** /CONTAINER

WHAT'S BAKING THIS WEEK?

ALMOND SHORTBREAD COOKIES - Delicious buttery shortbread with sliced almonds baked in. Our Dutchman Robert's favourite! And it has become a favorite at the store, too. They are addictive, and it is hard to stop at just one. **\$9.95**

DUTCH CHOCOLATE CAKE - We use only the best Dutch-processed cocoa powder when making our chocolate cakes, alongside dark Callebout chocolate. This week we are making a dark chocolate fudge icing for the cakes. **\$15.95 and \$24.95**

APPLETART - A Dutch-style apple pie spiced with cinnamon, ginger, cloves and nutmeg. We also add a few brandy-soaked apples and vanilla in the mix. Topped with a buttery oatmeal streusel. **\$12.95**

TOMPOES - This is basically a Napoleon Square, made with vanilla custard sandwiched between two puff pastry layers. The difference is that the Dutch ice these with pink icing and pipe some whipped cream on the top. Messy eating but so delicious! **\$3.99 each**

All these items will be While supplies last! **25% OFF THIS WEEK**

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, OCTOBER 19

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

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