

# CROASTING CHICKENS

We're going to feature our really large air-chilled chickens. To start with, these chickens run loose in really large barns, but by definition these are not 'free-range' because they have no access to the outdoors. They eat as much or as little as they want, usually a lot, of corn and grain. The air-chilled part refers to the de-feathering process and after. Rather than using really hot water to remove the feathers and outside layers of skin, cooler water is used, which leaves the skin on, and unfortunately the odd feathers, a bit of a trade-off really, and then they are left to chill down in circulating air rather than an ice bath. A lot of the flavour of poultry comes from the skin, partially explaining why the anemic white chickens you see are generally flavourless, and wet from the ice-bath. Ours are dry and flavourful, and our guys usually get all the feathers before you do! These chickens average about 5 lbs in size, give or take.

**1/3 OFF THIS WEEK**

Reg. \$3.69/lb.

# PASS THE CHEESE PLEASE

The cheese to not pass-up this week is our **Bella Vitano Cheese**, which actually comes from Wisconsin, in the big U.S.A. When you sit down with a piece of this and a glass of wine, you'll find that there's not much left when you get up, it's really good!

We'll have three varieties: **Raspberry, Balsamic and Merlot!**

Reg. \$5.99/100g. How about

**1/3 OFF THIS WEEK** and as usual, there will be samples!

# WHAT'S COOKIN AT THE DELI

Let's start with **Soup**. I have a farmer friend from Bradford who grows carrots, and we've made soup — lots of it! We use local onions too, potatoes, ginger, orange zest and cream. **This will be in a 1 litre size, and featured at \$5.95/900ml**

Next up, you've got to try our **Steamed New Potato and Bacon Salad**. We use local mini potatoes, red onions, our bacon chunks, fresh herbs, julienne peppers, all in a white balsamic vinaigrette. Amazing!

**Featured price will be \$1.29/100g**

Next up, we'll be making our **Chicken Cordon Bleu, with our ham and Swiss Cheese**. When you get it from us, it is fully cooked, so you'll just need to warm it. Preferably in your oven. **Reg. \$4.39/100g.**

**Featured this week at 25% OFF**

And lastly, we'll be making many big hotel pans of our **Meat Lasagna**, and we'll have it all portioned out.

**Featured this week at \$1.49/100g**

# WHAT'S FOR LUNCH?

My girl Grethe is a psychic. She just knows that when pears are at their best, it's time to do my **Brie and Pear Sandwiches** at the cafe, and this is the week. What completes the package here are candied pecans, a dash of balsamic glaze, honey mustard and mixed greens. They will be \$6.99 each, and they are big and delicious!

Sunday Brunch will start with **Cream of Carrot, Ginger and Orange Soup**. Followed by our **Pasta Penne a la Vodka w/ Bacon and Mushroom, Roasted Pork Tenderloin w/Apple Brandy Sauce or Stuffed Chicken with Ham and Swiss in Mushroom Sauce, Mashed Potato or Rice**. Served with a tea or coffee and a token dessert.

**Price is \$10.95 served from noon until 2 pm.**

# FRESH TILAPIA FILETS

These will be available either au natural, marinated in lemon and dill, stuffed with a bread-stuffing with lemon and dill, or dusted in our own Cajun spices.

**\$8.95 /lb**

Featured this week at

# LOCAL BARTLETT PEARS

We always have a few of these in varied stages of ripeness in our fruit bowl at home. I keep an eye on them as they approach that perfect stage, in case someone beats me to it. You really need to be an early-riser to get your share, and I do! These are grown in the Beamsville Area, are a premium size and will be featured at

**\$1.29 /lb**

WHILE SUPPLIES LAST

# 'END OF SUMMER SALE! THAT WASN'T' SALE!

You'll need to check out what is under the tent this Friday and Saturday. The Queens have been organizing for all their new fall stock and we've found all sorts of treasures that will be on offer at

**1/2 PRICE**

# WHAT'S FOR DINNER?

From our freezer, we'll have two items; the first being our **Cream of Asparagus Soup** (900ml size), and the other **Doreen's Beef, Beer and Onion Stew**, in the 8"x5" foils. Both are great comfort foods which we make in our kitchen in the precise manner that you would make them in yours, if you had the time.

Reg. \$7.95 and \$19.95 respectively, and they will both be featured at

**25% OFF THIS WEEK**

# GREEN GRAPES

I was minding my business at the produce terminal on Monday when one of my salesmen asked me if I had tried these particular grapes. There were only two pallets that had arrived, and they were really nice. I did try them and I bought a pallet, thinking that my customers would love these as much as me.

From California, extra-sweet.

**\$2.99 /lb THIS WEEK**

# WHAT'S BAKING THIS WEEK?

**PUMPKIN PIES** - Our famous pumpkin pies are on special this week, just to get you ready for Thanksgiving! People ask for these all year round, but we only make them from September to December. **\$12.95**

**PUMPKIN COFFEECAKES** - Delicious, moist coffeecake full of pumpkin, spiced apples, cranberries and pecans, topped with a maple glaze. **\$18.95**

**PUMPKIN DANISH** - Cliff's amazing danish dough with a pumpkin-cream cheese filling. **\$2.99**

**PUMPKIN CHEESECAKES** - Another item that is asked for all year round. But that we only make in the fall. The filling is made with pumpkin, cream cheese, brandy and all the pumpkin pie spices. We top it with whipped cream flavoured with cinnamon, nutmeg and ginger. The mini and small sizes are on special this week. **\$17.95 and \$3.49**

**PUMPKIN LOAVES** - Pumpkin loaf studded with diced dried plums and raisins. Perfect for breakfast or a snack, even better the next day. **\$5.99**

All these items are **25% OFF THIS WEEK**



# MAPLE SUGAR PORK CHOPS

These are a hit with my hockey team, and whoever else tries them! We use racks of pork which have been trimmed clean, then we french the bones, cure them in the maple-sugar estate, and slowly roast them till they are ready-to-eat. The most amazing part of these chops is the sugar crust, and when you compare these to our ham, there is more of the good stuff! The best way to have these is either to get chops and slowly oven-warm them, wrapped in foil, or get a chunk, wrap in foil, and slowly warm it in a slower oven (250°F) along with our Scalloped Potatoes, perhaps with Nance's Mustard on the side.

Reg. \$2.49/100g

**25% OFF THIS WEEK**

# PIZZA PIZZAZZZ!

The opportunity to head up the pizza department that we started last year has afforded me many unique opportunities like designing my own menu, getting lessons from our amazing head chef, Kulam, and getting the chance to feel the pressures and responsibilities involved in running an operation (albeit on a smaller scale than the entire store). In all my time working at the VG, I've worked in many departments from being a stockboy, to the produce, to the kitchen, but I've never been behind a counter. It is the ability to interact with our customers on a daily basis which make the pizza department the most rewarding job I've ever had, and I want to thank all our clientele for that by reducing all pizzas this weekend.

As with all our other homemade products in the Grocer, we take no shortcuts with our pizzas. We make everything in house -- our dough, our tomato sauce, even the bacon and the pepperoni. All the pizzas are rolled out by hand with tender, loving care and then baked within five minutes inside our state of the art oven at a balmy 600 degrees. They can be prepared at the store while you do your shopping if you're looking to eat them then, or purchased unbaked, which takes 15 minutes in your oven at home. They are 12" in diameter which typically feeds two. (But any pizza is a personal pizza if you try hard enough...)

Basic Pizzas: \$7.95 (Reg. \$9.95)

Signature Pizzas: \$9.95 (Reg. \$12.95)

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPTEMBER 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**

[www.thevillagegrocer.com](http://www.thevillagegrocer.com)

