

FREE RANGE TURKEYS

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., and then we'll have Tom Turkeys in the 24-28 lb. range. 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/lb. They're around 15-16 lb. each. We only have a limited quantity.** Please order ahead.

**\$3.59
lb.**

WHAT'S HAPPENING AT THE THEATRE!

As most of you have now seen and heard. We have taken up residence in the lobby at Flato Markham Theatre. The coffee that we serve there is the same at our store, **Velvet Sunrise**, which is locally roasted — and once you've tried it, you'll agree that its second to none. Further, we've upgraded the wine offerings to be sure, you can still have a glass of house wine, but there is a choice of premium varieties that hitherto were not on offer — and if you find yourself with a pre or mid-show hunger, we can help there too. Along with our sponsor — partner, Old Firehall Confectionary. So enjoy the show.

FARMER'S SAUSAGES

This is a milder sausage that we grind fairly fine, and use some marjoram, some allspice, a bit of mace and some toasted wheat crumb. We stuff them into a larger casing, so they are great to B.B.Q., and perhaps garnish with caramelized onions and Nance's mustard..a little bit of heaven!

Reg. \$5.99/lb

**25%
OFF
THIS
WEEK**

LOCAL CAULIFLOWER

I find cauliflower to be such a comfort food because you can do so much with it seasoning-wise. Just butter, with cheese, or with a combo of herbs. Life is good with this on your plate.

Reg. \$1.99 each.

**99¢
EACH
THIS
WEEK**

PIZZA SPECIALS

For the pizza special this weekend, we'll be crafting a pizza using the vivid flavours of the autumn harvest. We'll be making a Butternut Squash Sauce for the base upon which we will be topping strips of smoked bacon, slices of caramelized apple and roasted cherry tomatoes.

Reg. \$12.95.

**25%
OFF
THIS
WEEK**

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 October 6th—because it takes a week to get them ready.** \$5.99 lb.

WHAT'S FOR LUNCH?

"Our theme is 'Farmers Market' this week, which brings me back to my childhood, from where I have lots of great memories of being raised on a farm. Thursday we will be featuring a **Hot Turkey Sandwich with gravy, stuffing and brandied cranberry sauce** for \$7.99 each. Friday we are serving our **Hot 1/4 lb Prime Rib Sandwiches with caramelized onions and gravy** for \$8.99 each. Saturday and Sunday we will be making our **B.L.T.s** for \$4.99 each and just so you know, our Hot Sandwiches are served from 11:00am until 2:00pm. To finish off your lunch, you could enjoy a delicious **12oz Hot Chocolate** made with dark chocolate chips and a **yummy cookie** for \$1.99. Mmmm.. hot chocolate is one of my favourites! My mom would always have it ready when we came home from school. Have a great day!"

- Grethe

Sunday Brunch will be our **Chicken Noodle Soup**, with either **Steak and Mushroom Stew, Chicken Parmesan or Fusilli with Roasted Chicken and Mushrooms** with rice, potatoes or vegetables, tea or coffee and a mini dessert. **All for \$10.95 per person. This is served from noon until 2:00pm.**

OUR CUT SQUASH AND TURNIPS ARE NOW READY!

WHAT'S COOKIN AT THE DELI

Carrying on the Fall market theme, we'll have **Slow-Roasted Butternut Squash Soup** that's spiced just right. Reg. \$7.95/900 ml container. **It will be featured at 25% OFF this week**. Next, we'll be making **Wild Rice Salad**, which has pecans, snipped onions and citrus (very delicious), and **it will be featured at \$1.29/100g.**

Our next feature will be our **Roast Pork Tenderloins** with an **Apple Brandy Sauce**. These just need to be warmed at home, and you're good. **Reg. \$4.49/100g, and will be featured this week at 25% OFF**.

Our last item will be **Cheese Tortellini** with our Bacon in 4"x5" foil. This is done with mushrooms and a parmesan cheese sauce. **Featured price will be \$7.95 each.**

From our frozen area, you'll find a feature on our **Curried Squash** and **Apple Soup** as well as our **Pot Roast and Gravy**. The soup is **sold in 900 ml container** and should reasonably **serve 3 to 4**, while the pot roast will **serve 2 to 3**. **Regular prices are \$7.95 and \$19.95 respectively, and both will be featured this week at 25% OFF.**

PASS THE CHEESE PLEASE

Our feature this week is **'Le Baluchun'** from Quebec. It's made with organic milk and you'll find a smooth, creamy taste with a bit of nuttiness.

Reg. \$6.49/100g. We will feature this cheese at

1/3 OFF THIS WEEK

WHAT'S BAKING THIS WEEK?

We are on full Harvest mode at the bakery this week...

PUMPKIN JELLYROLL - Our famous jellyroll, but this week we are making it 'Harvest-style'. We are using our light white sponge of course, and then we make a scrumptious pumpkin mousse with all the right spices to fill it with (dessert idea for Thanksgiving?). **\$15.95**

APPLE COFFEE CAKE - Made with fresh Ontario apples, lots of spices and pecans. Topped with caramel. **\$18.95**

HARVEST OATMEAL COOKIES - These cookies sell out as fast as we make them. Buttery oatmeal cookie topped with golden raisins, dried cranberries, walnuts and pumpkin seeds. Also delicious when used as granola on top of your yogurt or cereal. **\$1.99 each**

APPLE TURNOVER - Cliff's rich, butter puff pastry filled with spiced, cooked apples. **\$2.99**

AUTUMN FLAN - Ontario plums, pears and apples spiced with a bit of cinnamon, ginger, nutmeg and brandy, baked with some frangipane (almond cream) and custard in a deep shortbread crust. **\$24.95**

All these items are

25% OFF THIS WEEK

Our popular pumpkin items such as pies, coffeecakes, muffins, scones, danish, loaves, sugar cookies are available from now until the end of October.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, SEPTEMBER 21

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

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

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