

THINGS THAT YOU SHOULDN'T MISS

Baked Bries — They are available in a variety of flavours, including Our Cranberry and Mrs. Ball's Chutney.

Doreen's Cranberry Sauce — Personally, I love this with a lot more than turkey; pork and chicken come to mind, or as easy as right out of the tub!

Grethe's Cheese Apples — These are the ones that we have always had, but there are two new flavours; one with Caramelized Onion and the other with Cranberry.

Christmas Candles and Napkins — all doted on by Doreen's other daughter (Carol), and just so you know, they are both amazing.

Doreen's Fruitcake — The ultimate fruitcake, both dark and light, and just a little heads-up, the light is only light in colour. The flavour is rich and I find it difficult to have just one piece.

Tourtières — These savoury pork pies are a Québécois specialty that have long ago overflowed the bounds of Quebec. They are a Christmas must, and are available in the large 9" size, or individuals.

Extra-Large Entrées — We'll have a good supply of chicken pies, scalloped potatoes, turnip puffs, sweet potato puffs, and a few types of lasagna.

Cheese — In all their savoury beauty, and probably the neatest selection of crackers to befriend them.

Dried Fruit Trays — with a twist! Not only have we picked the premium fruit, my little girl and I have arranged it all on plates that you'll be able to use for years afterwards.

Flowers — What you'll find are seasonal cut flower arrangements, centre pieces, candle centres, dried arrangements, and some really beautiful and imaginative presentations, and any of these can be ordered.

Smoked Salmon by Evan — And his even more fave, Smoked Black Alaskan Cod. All available in chunks or whole sides, if you wish.

Sausage Rolls — All made here, the sausage too, and a very large variety of hors d'oeuvres from my friend Anne Kaukonen, from Appetizers and More!

Champagne Sauce — For our shrimps! This is an alternative marinade for our shrimp, and if you can judge from my hockey buddies, it is hugely popular. Available in containers at our self-serve deli counter.

Festive Baking — Shortbread abounds, cranberry buttermilk tarts, mince tarts, crème brûlées in various festive flavours, all the squares for your parties, (including our cherry squares in pink), gingerbread and sugar cookies, mini gingerbread houses, sugar plum and cranberry scones and eggnog muffins, just to mention a few.

Premium Produce — We'll have all the fancy sizes and specialties, especially citrus.

WE SAY THANKS

My Hockey With Heart buddies and I say a **BIG, HEARTFELT THANKS**

for the amazing amount of support we have received from you. This year has been the best yet with our food drive. A big thanks to many, many who participated and a slightly larger thanks to Vic Steane, "the guy" who orchestrated things. It made the season better for many.

WE WILL BE CLOSED...

Christmas Day Dec. 25th
Boxing Day Dec. 26th
New Year's Day Jan. 1st
 We'll be closing at 4pm on both December 24th and December 31st because some of us have shopping to do, some of us have parties to go to, and some of us just need some rest!

WHY BUY OUR HAMS?

The story is this ... we are heavily into the ham business, but in the old-fashioned way. To many folks nowadays, ham is ham; if you've tried one, you've tried them all. That is, unless you are old enough to remember what ham originally tasted like before the process of making them became mechanized. Machines? Yes, that's right. Nowadays almost all hams (including spiral honey-baked hams) are put through a process called "tumbling". It's like a giant dryer, but with the opposite function. This machine boosts 'yield', which means hams grow bigger in weight during the process, (just read the 'protein added' part of the label to find out how much it has 'grown'). The good part (for the manufacturer) is that: a) you have more ham to sell because they've all expanded and; b) all the little miscellaneous bits of pork can be put through this process as well because it glues it all together in the shape of a ham (\$1.99 supermarket ham). The bad part (for the customer) is that gone for good is the texture, tenderness and flavour that made ham famous in the first place. At our store we make ham in the time-honoured, pre-mechanical way, by hand. Come pay us a visit — we'll restore your faith in ham! It's best to order early!

Hardwood Smoked
 Black Forest Hams
 boneless, whole or half
\$8.50/lb.

Oven-Roasted Maple
 Sugar Ham
 boneless, whole or half
\$8.50/lb.

Traditional
 Bone-In Hams
 whole or half
\$3.99/lb.

WHERE'S THE BEEF?

Although turkey is the overwhelming choice for Christmas dinner, it's not everyone's first choice. We have a really big selection of premium meats to choose from. For starters, no one goes to the lengths we do to pick delicious Pork Loin Roasts, available either stuffed or plain, and Crown Roasts. The same is true of our Prime Rib Roasts. I'm one of the very few who visit the packing houses to pick the meat that comes to the store. In fact, just this morning, I was picking the beef for the next few weeks. We were able to buy lots of "Prime" grade beef, both in ribs and loins and tenderloins. Since we pay a premium for this grade, we need to charge a premium as well, but this is the time you want the best. Poultry options are nice large Capons and Cornish Hens, too, and our Salmon is second to none! You've got lots to choose from!

CRANBERRY MAPLE SAUSAGES

This is our Christmas Sausage and they are available in the thinner breakfast sausage size or the larger dinner size. Either way, you've got big country flavour here. **Reg. \$6.99/lb.**

25% OFF THIS WEEK

WHAT'S THE BUZZZZZZ?

Looking for inspiration to create a festive table? Set a holly jolly Christmas with The Holly and The Ivy collection from Portmeirion. This holiday classic has a wide array of dishware and serving pieces, all on sale, they make wonderful gifts to treasure for years to come. Be sure to check out all our other seasonal styles, from cardinals and chickadees to dazzling silvers and golds of a Parisian Christmas, we are brimming with table linens and accents to help you create some magic as you gather around the table to make merry with family and friends.

— WHAT'S — BAKING FOR CHRISTMAS?

Our bakery looks like Santa's Workshop this time of the year; every nook and cranny is filled with shortbread, gingerbread houses, yule logs, various cakes, Doreen's Christmas cakes and puddings. Jaana's elves are running around busily baking, painting and wrapping and getting orders out.

Most of you know the drill for this time of the year: not everything we normally make is available, so we can make all the special Christmas items. The store will be very busy from now till December 24th, especially December 22nd, 23rd and 24th. Each of those days we do a week's business in one day, so you can imagine the work involved to get everything made. We will be working day and night to get everybody's orders ready, but we have to limit our selection for those days and we have to put a **DEADLINE FOR ORDERS AS DECEMBER 21st**. We ask you to look over our complete selection on our website and place your orders early.

We are baking some wonderful things this year, our **YULE LOGS** being a must for every table. The standard favorites are **CHOCOLATE YULE LOG** filled with dark chocolate mousse and **LEMON YULE LOG** with lemon butter cream and lemon curd inside. Last year we started to make **HAZELNUT YULE LOGS** with white sponge filled with incredibly delicious hazelnut mousse enrobed in chocolate ganache and hazelnut croquant, and it became a best seller. This year we made an even better one, which has **EGGNOG MOUSSE** with brandy inside white cake, white icing and shaving on the outside. I cannot stop eating the mousse, it is so good!

Our **GANACHE CAKES** and **VANILLA CAKES** always have their following, but you should try our new **CANDY CANE CRUNCH CAKE** with red velvet and white cakes, cream cheese icing, whipped cream and candy cane meringue. Or our **SNOWCAKE** (that we only make at Christmas time), which is a more festive version of a strawberry shortcake with an added meringue layer and meringue on the outside. **GINGERBREAD CAKE** is also a Christmas favorite with spicy old-fashioned gingerbread cake layered with brandy butter cream. Mousse cakes include **BLACK & WHITE**, **RASPBERRY** and **CAPPUCCINO**. Naturally we will be making tremendous amounts of **MIXED BERRY JELLYROLLS**, **CARROT** and **RED VELVET CAKES** round up our cake offering. We are also making a lot of **CHEESECAKES**. The must-try varieties are **CANDY CANE**, **EGGNOG** topped with whipped cream and **HOLIDAY CHEESECAKES**, the last of which is full of brandied cranberries, spiced apples and candied pecans. **We will, however, have the regular flavors, Lemon, Blueberry, Raspberry, Bailey's and Mango available also.**

Oh, and don't forget the **TURTLE CHEESECAKE**, which is a rich concoction of caramel, candied pecans, marshmallows and ganache. It is also flourless, because it is made on a pecan bottom. Other **FLOURLESS** items include **WHITE CHOCOLATE MOUSSE CAKE**, **FLOURLESS CHOCOLATE CAKE**, **PRALINES AND CREAM FLAN** (white mousse, caramel, candied pecans on a pecan crust) and **RASPBERRY-PECAN-CHOCOLATE CHEESECAKE**.

Coffee cakes are **LEMON POPPYSEED** (a huge hit!), **PUMPKIN** and **GINGERBREAD**.

We'll have **LEMON MERINGUE PIE**, **PUMPKIN PIES**, **PECAN PIES**, **MINCEMEAT PIES** and all the **FRUIT PIES**.

Don't forget our **CHRISTMAS PUDDING** and **DARK** and **LIGHT CHRISTMAS CAKE**, **TARTS IN BUTTER**, **PECAN**, **CRANBERRY** and **MINCEMEAT**, all the muffins and scones and loaves, and of course our beautiful all-butter **SHORTBREAD** in various flavors! Our **BISCOTTI** is also good for gift-giving! And our dazzling array of **MINI GINGERBREAD HOUSES** and **SUGAR COOKIES** and **GINGERBREAD COOKIES** and the bags of **LITTLE GINGERBREAD MEN**. All these items sell really fast, so grab them when you see them, because next day they might be gone!

AGAIN, PLEASE PLACE YOUR ORDERS BEFORE DECEMBER 21ST TO AVOID DISAPPOINTMENT!

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

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SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, DECEMBER 21ST

