

ROBBIE BURNS DAY

Our theme this week is Scottish in commemoration of the fabled Scotsman who was probably the most prolific and romantic writer of verse and of song. Basically a farmer, Robbie Burns followed his heart, at first unsteadily, but eventually to immortal fame as the national poet of Scotland. You can't attain these heights on an empty stomach, so we'll be serving traditional Scottish fare in his memory. We have used a bit of license where it was necessary to do so, but we should be able to make a Scotsman feel at home – right down to the haggis and potato scones. Please enjoy!

WHAT'S FOR LUNCH?

This weekend we'll be featuring **Scottish-Style Smoked Salmon Sandwiches** (how's that for a tongue-twister?). We layer several slices of our Atlantic Smoked Salmon, with the traditional pairing of cucumber, capers and dill, with red onion marmalade and cream cheese. **\$6.99 each.**

We'll also have crumpets from **But'N'Ben's Scottish Bakery** starting on Friday. These will be served with your choice of jam, butter and marmalade and will be **\$1.49 each.**

Sunday brunch will begin with our **Leek and Potato Soup**, followed by either **Shepherd's Pie, Chicken Breast in a Scotch cream sauce or Tortellini with Smoked Salmon and Dill**, with either tea or coffee and a mini dessert, all for **\$11.95.** Served from noon till 2!

ALL OF OUR MARMALADE!

No Scottish (or even English) breakfast is complete without marmalade, so we have arranged a feature on our whole assortment – this because everyone has a favourite of their own. We'll take **25% off** (we'll have crumpets off this week too!)

SQUARE SAUSAGES

You might know these as Lorne Sausages, so named after the original butcher who brought them fame. It's a pork sausage, with 'crumb' or 'rusk', which is English for breadcrumbs. It's on the mild side, and it's a must for the occasion. **\$4.99 LB.**

SIRLOIN RUMP JOINT

This term should bring the meat nomenclature police out in force, but it's really a Sirloin Steak roast. We trim them really well (so you don't have to), and they can be had in any size from 2 to 7 lbs. It's a great oven roast. What to serve it with? Nips and Tattys; translated that's parsnips and potatoes—horseradish, too! **Reg. \$10.95/lb.** **25% OFF THIS WEEK**

WHAT'S COOKIN' AT THE DELI!

We'll start with **Potato and Bacon Salad.** For this, we use steamed red and white mini potatoes, our double-smoked bacon, diced peppers, pickled onions, and seasoning, all in a white balsamic dressing. **Featured at \$1.49/100g**

Next up, we'll be making our **Leek and Potato Soup.** In this, you'll find leeks of course, yellow-fleshed potatoes, sweet onions, garlic, fresh thyme, chicken stock, cream and a delicate seasoning. **Featured at \$5.95 per 900ml container.**

And next, **Rumbledethumps.** No kidding, this is local fare at its most local! It's a mashed potato dish with cabbage, chives and cheddar. We'll be serving this in 4"x5" foils. **Featured at \$3.99 each**

And following on, we'll have **Scotch Eggs**, which will be my lunch each and every day for the rest of the week – I adore them! We use our breakfast sausage meat, thyme, bread crumbs and a hint of nutmeg. **\$2.99 each**

And lastly, we'll be making a traditional **Scottish Beef Stew.** We use sweet onions, carrots, potatoes, parsnips (nips!), a touch of garlic and red wine. This will be available in 4"x5" foils. **Featured at \$7.95 each**

WHAT'S FOR DINNER!

From our very well-stocked frozen section we'll have two deals happening; the first will be our **Beef and Barley Soup**, spoken with a Scottish accent, and the second will be our **Shepherd's Pie.** Both are cold-weather favourites. **The deal will be 25% off, and regular retail are \$7.95 for 900ml of this hearty soup, and \$13.99 for the 8"x 5" size of our Shepherd's Pie.**

WHAT'S HAPPENING INSIDE

This week we are celebrating the great poet, Robbie Burns and his Scottish heritage. To keep with the Celtic theme, we have brought in some Blue Bell and Green Bell thistle. These cut flowers look great in a vase on their own, but look even better paired with roses or lilies. Heather is also one of the most recognizable symbols of Scotland and is thought to bring good luck!

This week we will have a good selection of potted heather, but if you don't have a green thumb, we will have some cut and ready for you to place in your favourite vase.

PIZZZZA

In honour of Robbie Burns Day we'll be featuring **Haggis Pizza.....Kidding!** But we will have our completely-unrelated-to-Scotland, Hawaiian Pizzas on sale for **\$8.95 each.** These have our Maple Sugar Ham, Bacon and Cajun Pineapple. Aloha!

.....SOMETIMES YOU'VE JUST GOT TO JOIN THEM

For the occasion of Robbie Burns, we've arranged a delivery of specialties from **But'N'Ben Scottish Bakery & Butchers.** We'll have a pretty good assortment of buns, bread, scones, tarts (Bakewells too), pasties, pork pies, some snowballs, haggis, kippers, and Whiltshire bacon. All this food is best enjoyed while listening to Alasdair Fraser, Paul MacHlis and Natalie Haas on utube as they bring you right home to the highlands and vales of Scotland.

SOME CHEESE PLEASE!

This cheese is a Cheddar from England, but it's jacked-up with Scotch Whiskey, in the spirit of the beloved Burns. It's pretty smooth in character, and it will put you in the mood for your Scotch Eggs and Rumbledethumps. **1/3 OFF THIS WEEK**

Reg. \$5.79 per 100g

WHAT'S BAKING THIS WEEK?

SHORTBREAD - Shortbread has been called the "jewel in the crown" of Scottish baking. They have been making it since the 12th century. We have been making our shortbread with Doreen's recipe since our beginning, using only butter, brown sugar and flour. It is simply delicious and melt-in-your-mouth good! This week we are featuring our Traditional shortbread alongside Toblerone shortbread, two of our best-selling flavors. **\$9.95/container**

SCONES - We are featuring two different types of scones; **BLUEBERRY** with lemon zest, Oatmeal and Buttermilk, and **STRAWBERRY** with orange marmalade. **\$1.69 each**

MARY, QUEEN OF SCOTS CAKE - Delicious buttercake with dates, orange zest and orange marmalade baked in. Tart and sweet at the same time! Topped with our homemade candied orange slices. **\$15.95 each**

TIPSY LAIRD - Topsy Laird is a Scottish term for trifle. A wonderful concoction of custard, whipped cream, fresh berries and white cake soaked with Sherry. Topped with toasted almond slices. Packed in individual containers in our self-serve bakery cooler (right by the squares) **\$5.95 each**

CARROT CAKE - We also have our **CARROT CAKE** on special, as I have been told it is a big favorite in Scottish home-style bakeshops. Our carrot cake is like a meal, full of carrots, pineapple, pecans and coconut. Cream cheese frosting and little royal icing carrots finish this wonderful cake.

\$15.95 and \$24.95

All these items are

25% OFF THIS WEEK

SPECIALS IN EFFECT FROM THURSDAY TO CLOSING SUNDAY, JANUARY 25

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

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

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