

ALBERTA RACKS OF LAMB

We're bringing in gorgeous **Racks of Lamb** from Alberta this week. These are a good size, a lot of meat on the bones, with a generous ripple of marbling. We go to the trouble of 'Frenching' the bones for you and then we trim them up real nice. You don't have to 'saucé' these or dress them up too much, just give them a rub with a Dijon and some pungent herbs. **Featured at:**

\$24⁹⁹ POUND

T SMOKED TURKEYS!

We make amazing **Smoked Turkeys**, probably because we start with our amazing fresh turkeys. These are becoming increasingly popular. It seems that we always make a few less than what we need, which causes problems. If you would like one for the Christmas season, **it must be ordered in advance before December 15th**, because it takes a week to get them ready. Secondly, be sure that you specify "smoked" turkey, as otherwise it goes on the list for a regular turkey. **Featured at:**

\$6⁴⁹ POUND

HAMS

We make our hams from scratch, the good ol' fashioned way and the attention to detail shines through in every mouthful. For Christmas, Ham is the meal of choice for some, and we offer three types: First we make a great traditional **Bone-In Ham** - available either half or whole. Next is our **Black Forest Ham**. This is boneless, slow-smoked over oak and fully cooked, ready to go. Third, we have our **Maple Sugar Ham**. These are boneless as well, slow roasted with maple and brown sugar until they are fully cooked. What is different about our hams is that they are not "extended" like commercially-produced hams. When you read the label on a supermarket ham and see the words "protein-added", you know it's not a good thing at all. What it means is that not all you are playing for, and eating, is actually ham, and what ham you do get is of a texture far different than what ham used to be like, and ours still is. It takes us longer to make these, and they shrink during the process rather than grow, but what you get is the genuine old-fashioned article. It is best to order these early!

Maple Sugar Ham \$8.50/LB | **Traditional Bone-In Ham \$4.49/LB** | **Black Forest Ham \$8.50/LB**

BROCCOLI

I hate when we have **Broccoli** on special. When they pack these for transport, they load it with shaved ice and we get these fresh as the ice has just started to melt. Inevitably our whole truck and backroom gets a shower of broccoli water, as do my work clothes after we load it into our fridge. However, we got a deal that was too good to pass up on, big bunches of #1 Grade USA broccoli for....

99¢ EACH

WHAT'S FOR LUNCH?

We're bringing back a classic from way-back this week, our **Village Grocer Club Sandwich**. We hand-carve grilled chicken breast and load it on paninis with smoked bacon, avocado, tomato and a lime-basil aioli. **Featured at:**

\$8⁹⁹ EACH

We're also serving up **Peppermint Mocha Lattes** for the holiday season, so don't forget to pick one up to keep warm. Available in two sizes.

GUINNESS SAUSAGE

Simply put, this is the best sausage we make at the store...at least in my opinion. We start with coarsely ground lean pork, some mild spices and use the iconic stout beer as the requisite moisture. There are two ways I like to enjoy these. First, I like to steam them with some sauerkraut and then brown them in a hot pan to give them a crispy finish. And secondly (weather permitting), grilled and then served on a bun schmearred with a sharp mustard and loaded with crumbled bacon and extra old cheddar...sheer deliciousness! **Reg. \$5.99/lb**

25% OFF

WAGENER'S SALAMI

Many years ago when I was renouncing my vegetarian ways, David passed me a few slices of peppercorn salami. I found it revolting, wondered how people could bring themselves to eat this salty, fatty meat. Fast forward ten years to now and I eat prosciutto and salami like it's going out of style. We'll have two of our longtime faves on special from our friends at **Wegener's**. We'll have a **Mild Kaiser Salami** and the **Spicy Hot Gypsy Salami**. Both are quite at home on any charcuterie tray, perfect for your holiday entertaining needs. **Reg. \$2.99/100g**

25% OFF

AISLE FOUR

Several exciting things in Aisle Four for your gift-giving needs for the holiday season. We'll start off with our amazing **Gift Baskets**. We have no shortage of options here, all different sizes with different products for every price point and taste. I give one to my roommate every year, he is perhaps the most horrendous cook I know, dousing everything in ranch dressing, ketchup and just about any condiment he can scour from the depths of our fridge. I load his basket up with just condiments, relish, mayo, you name it. So take a stroll through our aisles, pull some of your giftee's faves together and we can get it all wrapped up beautifully in a basket for you.

We've also wrapped up **'Candy Towers'** as a perfect stocking stuffer. We've taken a few of our seasonal fave treats like jubes, chocolate-covered almonds, white chocolate pretzels, candy canes and more. You'll find these by the cash. **Reg. \$15.99**

\$15⁹⁹ EACH

Last, but certainly not least, we'll have the wonderful **Christine Cushing** in the store this Friday December 8th, demoin' her **Fire-Roasted Pepper Sauce**. **Reg. \$8.49/bottle**

25% OFF

WHAT'S BAKING THIS WEEK?

Cherry Almond Scones - One of our bakers, Sevan, brought this recipe idea to the bakery. We bake plump, juicy cherries and toasted almonds into a light and fluffy scone. After it's baked it's drizzled with a cream cheese glaze. A must try! **Reg. \$2.29 each**

Egg Nog Cheesecake - I can't contain myself at this time of year.. I'm like Buddy the Elf when it comes to Christmas and although Buddy says "smiling is my favorite".. we in the bakery say that Christmas baking is our favorite. This is another of our "can't wait for" seasonal items, a shortbread crust, creamy cheesecake flavored with premium eggnog, rum and nutmeg and finished with fresh whipped cream. **Reg. Small: \$24.99 each**

Spiced Shortbread - Our all butter shortbread with the addition of all the holiday spices, cinnamon, nutmeg, ginger and cloves. **Reg. \$9.99/container**

Chocolate Peppermint Cake - I love everything chocolate mint... peppermint mochas, peppermint patties, mint chocolate chip ice cream... I could go on... but my #1 favourite seasonal dessert is our chocolate peppermint cake! It is 3 layers of our chocolate cake filled with a whipped milk chocolate ganache and finely crushed candy canes. Glazed with dark chocolate peppermint ganache and decorated with white chocolate snowflakes... it tastes like an "After 8" but better! **Reg. Small: \$24.99 each**

ALL 25% OFF

Our bakery looks like Santa's Workshop this time of year; every nook and cranny is filled with shortbread, gingerbread houses, Doreen's fruit cakes and plum puddings. We are running around busily baking, painting, decorating, and wrapping and getting all the orders done. Most of you know the drill, not everything that we normally make is available throughout the holiday season so that we can make all the special Christmas items. A complete list of what's baking during the Christmas Season is available online and **all orders must be placed before December 20th at 4:00 pm**. Visit us at the counter, or give us a call to place your orders today.

ICELANDIC ARCTIC CHAR

I'm a big fan of **Arctic Char**, it's always struck me as the perfect compromise between a trout and a salmon in both size and fattiness. We're trying a new variety this week, sustainably raised in Iceland, where the colder waters give the fish a firmer flesh and higher fat content (juicier) than our regular fish. Slow-roasting this fish will keep it ultra-moist and flavourful. I like to combine equal parts mayo and a grainy mustard (the Peppercorn Mustard from Sarafino works perfectly here) along with fresh tarragon, dill and lemon zest, liberally coating the fish before roasting it for 30 minutes in a 300-degree oven. **Featured at:**

\$19⁹⁹ POUND

WHAT'S COOKING AT THE DELI?

Our salad of the week will be our **Kale and Chickpea Salad**. A healthy, light option with crumbled feta, olives and peppers in a vibrant lemon dressing. **Reg. \$2.99/100g**

Our soup of the week will be our **Chicken, Vegetable and Rice Soup**. A gluten-free alternative to our regular chicken noodle with the same hearty, homemade broth as always. I'm feeling a touch under the weather (which may or may not have something to do with the fact that we had our Christmas party last night), so I'm craving a piping hot mug of this right now. **Reg. \$8.99/900ml**

Our chef, Kulam, was classically trained in Paris, so you better believe he can throw together a mean take on **Chicken Cordon Bleu**, a French staple. We take a chicken breast, stuff it with our homemade Black Forest Ham, a slice of Swiss, bread it, fry it and then it's up to you to enjoy it. **Reg. \$5.99/100g**

Next up, we'll have a **Teriyaki Chicken Stirfry**, with onions, peppers, celery, and lemongrass, served over noodles. Super easy, tasty, nutritious and delicious. **Reg. \$9.99/500g**

Our sous vide of the week will be a **Salmon in Lemon Dill Butter**. You take this vac-packed fillet home, pop it in a pot of boiling water for only ten minutes and serve. Essentially a juicy piece of salmon poached in seasoned butter: and if that doesn't sound good, I don't know what does. **Reg. \$5.99/100g**

ALL 25% OFF

PIZZA PIZZAZZ

This week Linda and our new pizza guy Davide, will be getting their hands in the dough making up some pizza pies with herb-marinated chicken breast, sautéed spinach, garlic, mushroom and parmesan on a red sauce base. **Featured at:**

\$13⁹⁹ EACH

CHRISTMAS TREES

Lining our walkway, you may have noticed the amazing decorated **Christmas Trees** we have. They come in a 4' and a 5' size and are perfect to pop in front of your house. They're pretty heavy and awkward to maneuver so we've thrown in a little added value here. If you purchase one, you get free delivery (to the Markham area) provided by Teri "Sugar mama" Burch and yours truly.

Also, Vi, our florist has put together the most amazing **Floral Centrepieces**. These come in a ton of styles and sizes, and they usually go pretty quickly, so get your orders in ASAP. Come take a peek at the tables in the café to see what's available.

HOCKEY WITH HEART

This Saturday, the Hockey With Heart guys will be stationed at the arena entrance of Angus Glen Community Center from 6:30am to 1:00pm to collect non-perishable food items. Then on Sunday, their annual **Christmas Food Drive Street Walk** will occur in the areas of Aitken Circle, Normandale Road and Angus Glen. If you can, be sure to leave some non-perishable food items in a bag on your front step. These guys will be by to pick-up sometime during the day and your donations will be sure to get into the hands of someone who be truly grateful for the support during this holiday season!

EVAN'S DRIED FRUIT TRAYS

We're bringing Evan out of retirement to make his famous **Dried Fruit Trays**. We used to sell these pre-packed but decided we could source juicier dried fruit on more attractive plates at a better price, so we started doing these ourselves. Also, keeping Evan busy with these is the best way to keep him out of trouble, so be sure to keep your eyes peeled for them.

SETTING THE TABLE

Usually I do a little turkey dinner with my friends the week before Christmas, which results in about 20 of us crammed into my living room eating turkey with plastic cutlery on paper plates. This year we're classing it up as oftentimes the table you're serving on is just as important as the food that's on it. The Queen Bees have picked out the most amazing **Tablecloths**. They're festive, brilliant and most importantly, machine-washable to take those cranberry stains out in a jiffy. **Starting at:**

\$18⁹⁹ EACH

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY DECEMBER 10

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

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