

XL ORANGES

Usually I ignore oranges until they start to get good in late November, however I spotted these at the market on Monday and my jaw dropped. They were so firm, fresh and vibrant, I couldn't believe it, I'd never seen a South African orange like this before! It wasn't until I got back to the store and ate one that I got to taste how sweet it is, too, and the remnant pulp in my beard stands testament to how juicy.

Featured at:

99¢
POUND

GREEK FIGS

These plump Greek beauties are the crème de la crème of figs on the market. We featured these about a month ago and as always, we sold out in no time. At our old store on Carlton we might have bought ten cases a week and had leftovers. Last time these were on special, we sold over 300 cases and I still had to go on an emergency run to the market on Sunday to pick up more. Figs can be a hit and miss thing, when they're green they're pretty well inedible, however it never ceases to amaze me how perfect this brand is. Seemingly every fig in every case is perfectly ripe and ready-to-eat, each sweeter than the last. There's good reason why people go so crazy for these! Sizes 11/12! Featured at:

\$9.99
CASE

SIRLOIN STEAKS

If you read the ad last week you may recall that we featured a sirloin steak sandwich at the café. I handpicked a few steaks destined for these delicious sandwiches and was shocked that normally lean sirloin had such incredible marbling. I probably snacked on the equivalent of half of one gargantuan steak as I cut it for the sandwiches (I take 'quality control' very seriously). Super-tender and easy to work with, these are great as steaks but also perfect to chunk into kabobs or thinly slice for a stirfry.

20% OFF

Reg. \$12.95/lb

CHICKEN BURGERS

These are Cathy's all-time favourite burgers. Whenever we have a BBQ at our place we have to be sure to grab at least two of these **Chicken Burgers** to cook alongside whatever else we're having, served on a whole-wheat Kaiser roll with ample amounts of mayo and Nance's mustard, accompanied by her signature mountain of steamed vegetables "(no zucchini, please!)". I must say I'm a big fan as well, most chicken burgers are ultra-lean and dry out in no time flat. You definitely won't have that problem with these.

\$6.99
POUND

Featured at:

RAINBOW TROUT

We got a load of beautiful **Rainbow Trout** in fresh this weekend. We'll have these in our lemon-dill marinade or au natural. This is a super-versatile great fish for grilling, frying or roasting, and we're more than happy to take the skin off if you so desire. Featured at:

\$12.95
POUND

PRIME RIB SAUSAGES

I was recently informed by one of our customers, a South African chap, that this is the only place to get a good beef sausage outside of his native country. Apparently it's a big thing down there, who knew? We trim and bone out about 60 or so prime ribs a week downstairs and save all those tasty morsels of finger meat (the ultra-marbled, tender meat between the rib bones) and grind them up for these sausages with salt, pepper and some mild herbs. The result: the best beef sausage in the northern hemisphere!

25% OFF

Reg. \$6.99/lb

BARTLETT PEARS

Refer to the bakery section for my thoughts on the humble, often underappreciated pear. We'll have succulent **Bartlett Pears** from Niagara this weekend.

99¢
POUND

Featured at:

WHAT'S FOR LUNCH?

Inspired by Kulam's amazing Niçoise salad, I thought we could make a beautiful **Smoked Salmon Niçoise Wrap** at the cafe for this week's special. It will have our famous homemade Smoked Salmon Salad, local green beans, cherry tomatoes, a hardboiled egg, and black olives.

\$8.99
EACH

Featured at:

WHAT'S COOKING AT THE DELI?

We'll start with our **Butternut Squash Soup**. After many attempts at home I've come to terms with the fact that I just can't make this as good as they do in our kitchen. And I'm okay about that as it's so good. It's just slightly creamy, with a ripple of maple sweetness and rich in roasted squash flavour. Reg. \$8.99/900ml

Our salad of the week will be our **Tomato and Cucumber Salad**. This is one of the simplest salads we put together but it's oh, so good! Slices of local field tomatoes and cucumbers with slivered white onion in a vinaigrette with fresh dill. Reg. \$1.49/100g

This next special is a customer request from one of our long-time regulars, Pat. Not only a valued customer, but also one of my most scrutinizing critics, she will let me know when I'm doing a good job but is just as quick to remind me to stay humble and not get "too big for my britches". She wanted us to feature our **Beefy Mac & Cheese** entrée. This is the creation of one of our cooks downstairs and is as advertised: beefy, creamy, pretty well impossible not to love. Reg. \$9.99/500g

Our Sous Vide of the week will be **Beef Tenderloin in a Green Peppercorn Sauce**. We grill these to a tender medium-rare and then vac-pack them in a homemade sauce. All you have to do is take them home, heat up a pot of boiling water, put the bag in for ten minutes and then cut it open to enjoy a restaurant calibre entrée. Reg. \$7.99/100g

ALL 25% OFF

Our pizza of the week will be a **Cajun Chicken Pizza** with sautéed button mushrooms, thinly sliced jalapenos atop a parmesan cream sauce.

\$10.99
EACH

Featured at:

CHEESE PLEASE!

We'll have a pair of specials this week, both of which I'm totally stoked for. The first is one of our newer types, the **Aged Farmhouse Artisan Cheese** produced by Natural Pastures from Vancouver Island. It was named as the best hard cheese at the Pacific National Exhibition, and with good reason. It's just the right amount of salty, crumbly, super sharp, a great snack!

25% OFF

Reg. \$8.99/100g

The second cheese we'll have is **Italian Gorgonzola**. Mariella (who chooses the cheeses for special) told me we usually don't feature blues as so many people find them polarizing. I told her pragmatism be damned, and to source the creamiest, funkier gorgonzola we can get our hands on.

25% OFF

Reg. \$7.99/100g

WHAT'S IN AISLE FOUR?

Local field peppers are in season and we thought we'd showcase two of our preferred pepper products. I got a rather upsetting e-mail last week, that the makers of Perth and Pestle Red Pepper Jellies have decided to close shop and retire. So I have to pick a new favourite pepper jelly for sandwiches, brie, roast chicken, slash just about everything! I tried the **Emelia's Red Pepper Jelly** and thought this was certainly an adequate successor. We'll feature it so you can acquaint yourselves this week. Reg. \$6.49/jar

25% OFF

We'll also have **Jesse Tree Grilled Heirloom Peppers**. Sweet field peppers grilled until soft and marinated in extra virgin olive oil with garlic and parsley, these are perfect in a sandwich, on an antipasto platter, on a cheeseboard, you name it.

25% OFF

Reg. \$11.99/jar

WHAT'S BAKING?

In my brief and ill-fated foray into the realm of Tinder, I would often spark conversation by asking people what they considered to be the most underrated fruit. Really, what's more sensual than perfectly ripe, seasonal fruit? But seriously, an in-season pear is perhaps the best eats you'll find in the produce aisle: the delicate perfume as it reaches peak ripeness, its rich juiciness that can rival even the best peach, its supple golden flesh...what's not to love? So, when Andrea came to me saying she wanted to do a pear week for the bakery I was instantly captivated.

Pear Hazelnut "Frangi-Flan" - Everyone is familiar with our "Almond Cream" Flans, this is the same but made instead with hazelnuts, which go so well with pears. We start with a deep shortbread crust and fill it with hazelnut frangipane. Then we top it with a ring of fanned out sliced pears, finished with a shiny coat of apricot glaze. Reg. \$24.99 each

Pear Vanilla Upside-Down Cake - This is another version of our original upside-down cake. Instead of pineapple and cherry, we are featuring pears. Pears go very well with vanilla and caramel and all 3 flavors come together in perfect harmony in this cake. The first step is to slow cook the caramel sauce with vanilla beans and pour it into the cake pan. Then we layer slices of perfectly ripe, peeled pears and top that with vanilla bean-speckled cake batter. After it's baked, we flip it over and glaze the top with apricot glaze. Reg. \$25.99 each

Pear Ginger Coffee Cake - Another combination of flavors that bring out the very best in pears. We add chopped fresh pears, pecans and candied ginger to this sour cream coffee cake, as well as bake a layer of creamy custard in the center. The top is sprinkled with a crunchy streusel of brown sugar, pecans and finely diced candied ginger. Reg. \$19.99 each

ALL 25% OFF

SUSHI

The lovely ladies behind the sushi counter frequently surprise me with packs of fresh sushi and new creations. As a constant grazer, I can never say no. I told them they should do more **Spicy Tuna Rolls** and I think they took that to heart as it's going to be on special this week. You'll be able to get a **Combo Pack of 8 pcs Spicy Tuna and 5 pcs Dynamite Roll**.

\$1.00
OFF

Reg. \$12.50/combo pack

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY SEPTEMBER 17

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

twitter.com/villagegrocer

facebook.com/thevillagegrocer.unionville

instagram.com/thevillagegrocer

www.thevillagegrocer.com