

POT ROAST

We'll have **AAA Canadian Blade Roasts** for you to make the perfect **Pot Roast** this week. Anybody who's ever been in a kitchen has their own variation on a pot roast dinner, though we will provide my grandmother, Doreen's, recipe in case you want a template. You can mix up the vegetables, the spices, the cut of beef, the braising liquid, the time, the temp; there's lots of room for play here. My personal thoughts on the matter: keep the herbs simple (thyme and rosemary are fine), parsnips are a must, opt for sweet cipolini onions instead of cooking onions, soak some dried mushrooms, and sauté with butter to serve on the side, reserve the 'juice' and use equal parts mushroom juice and red wine to braise the beef in.

\$6.99
POUND

WHAT'S AT THE DELI?

We'll kick it off with our **Bruschetta Pasta**. Fusilli tossed in olive oil with diced local tomatoes, green onions and fresh garlic. Reg. \$1.99/100g

Next up, we'll have some hearty Oktoberfest fare, **Leek and Potato Soup**. Yukon gold potatoes, fresh leeks, butter and a touch of cream: the epitome of comfort food! Reg. \$8.99/900ml

We'll also have one of my fave sidedishes, **Rotkohl**. Local red cabbage sautéed in butter, apple cider vinegar and spices, very simple and tasty, the best side to pork ever! Reg. \$4.99/4x5 foil

ALL 25% OFF

Keeping with the Oktoberfest theme we have created a pizza using our own smoked bacon, Oktoberfest sausage, with crème fraîche, onions, chives, and potatoes.

\$4.99
SLICE

WHAT'S BAKING?

Black Forest Cake - The original idea was to put a bunch of German desserts on special. At the end of the day, this was the only one that made the cut. Three layers of our chocolate sponge, soaked in cherry brandy, layered with fresh whipped cream, topped with dark chocolate shavings and maraschino cherries. Reg. \$24.99 each

Carrot Loaves - We're making our carrot loaves with a little twist this week! Andrea came up with the brilliant idea of using a cream cheese icing flavoured with pumpkin spices on our delicious and moist carrot loaf. Sign me up! Reg. \$6.99 each

BOTH 25% OFF

Vanilla Crème Brûlée - I don't know if there's a single flavour that I don't love, but this is hands down the best, the richest, creamiest custard ever, and few things in life are as rewarding as that moment you crack the caramelized surface with the spoon. Reg. \$5.50 each

\$1.00
OFF

OKTOBERFEST SAUSAGES

It's that time of year again. This is a mild flavourful sausage, very reminiscent of a bratwurst, that we reserve for the weeks leading up to Oktoberfest every year. Sounds redundant to say, but this is best served with an overflowing stein of beer in hand. Reg. \$6.99/lb

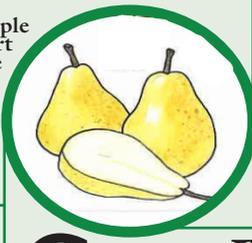
25% OFF

... a note from our friend Allan Bell! "We have over 12,000 reasons to give thanks - due to the generosity of your amazing customers this past weekend at The Village Grocer we raised over \$12,000 in raffle ticket sales to support cancer care here at Markham Stouffville Hospital. On behalf of the physicians, nurses, caregivers and especially the patients - Thank You, we are so grateful!"

RUSSET APPLES

There are a handful of items that I bring into the produce department for myself and the handful of people who love them: white grapefruits fall into that category, as do these apples. They are admittedly hideous to look at: a rusty brown colour, not uniform in size, and rough to the touch. Between the impossibly glossy Honeycrisp and massive Fujis, very few people give this Old World apple a second look. However a few customers go crazy when they see these, as very few stores carry them nowadays which is a crying shame, as they are hands-down the best apple you can buy for the few short weeks they're available. They have the tartness of a Granny Smith, the crunch of a honeycrisp and they make for excellent snacking. Do yourself a favour and try one.

\$1.99
POUND



BEAUTY PEARS

These, like the aforementioned russet apples, are unsung heroes in the produce aisles, available only a few weeks of the year and enjoyed by those few in the know. Name a fruit as enjoyable as a perfectly ripe Pear...I'll wait. These are massive in size, so juicy that you'll need a bib and have a floral sweetness that is impossible to describe, so pick some up and see for yourself.

\$1.99
POUND

GREEN GRAPES

We've sold more grapes this season than I can ever remember. The California crop was easily the best in a decade, each week bringing even sweeter, impossibly crunchy grapes! This particular pallet of grapes caught my eyes, they're phenomenal!

\$2.49
POUND

SPECK

Speck is a regional delicacy from the Southern Austria and Northern Italy area, a cured pork shoulder that's coldsmoked with ash wood and then dried for several months. It's like a smoky prosciutto, which is as delicious as it sounds. It's quite flavourful on its own as a snack, but also has a sufficient fat content to cook with. We'll have it available for slicing in the deli, but will also have pre-sliced packages for your convenience.

Reg. \$5.99/100g

25% OFF

We'll also have a Germanic cured meat that will knock your socks off! The famous Kaiser Salami (aka the flour salami).

Reg. \$2.99/100g

25% OFF

HARDWOOD SMOKED BACON

Though I would like it to be, our store isn't a one-stop shop, however there are a handful of items that you won't find elsewhere and that nobody comes close to beating us on - our **Bacon** might be on the top of that list! Not all bacons are created equal and ours is certainly a cut above. We dry-cure ours which gives you a crispier, tastier bacon than your run-of-the-mill stuff which leaves you with a shrivelled flaccid strip, a pan full of water and a second-rate breakfast.

\$2.00
OFF

Reg. \$10.99/lb

JUMBO CAULIFLOWER

My good buddy Anthony grows the most spectacular **Cauliflower** you can find around; all uniformly massive, so white that they actually shine, they're simply stunning. He's the guy from the 19th Avenue Farmer's Market, a brisk seven-minute drive northwest of us, so it really doesn't get more local than that. My favourite part of having these on special is watching the congregation of customers around the display trying to squeeze them into the rollbags. Save yourself the hassle, they won't! We'll also have the heirloom colours (orange, purple and green). Featured at:

\$1.99
EACH

RAINBOW TROUT

We found some really beautiful **Rainbow Trout Fillets** for you folks this week. I'm a big seafood guy and a definite sucker for trout as it's so quick to cook after a long day. I'll usually just cook it stovetop in a skillet for about 8 minutes, seasoned with Italian seasoning, salt and pepper. I'll remove it from the pan to rest before I sauté garlic and then add some lemon juice, white wine, parsley (flat parsley is the best) and butter to drizzle over. So simple, so healthy and undeniably tasty. Featured at:

\$12.99
POUND

STUFFED PORK ROAST SANDWICH

Hot, juicy pork stuffed with our famous sage and onion dressing shaved thin and piled high on a Kaiser with honey mustard, lettuce and tomato. Several weeks back I had a customer request it and I was hard-pressed to come up with a reason we don't make it any more. It's tasty, well-priced and filling.

\$5.99
EACH

WHAT'S THE BUZZZZZ?

Join Linda and Karen and discover why they consider Cast Iron Pots and Pans the perfect cooking vessel at their **One Pan Perfection** seminar. The cast iron is impervious to damage, ideal for frying, simmering, roasting and baking as it retains the heat evenly. It goes from stove top to oven to tabletop. How many other pans can do that? Dine on four Queen Bee favourites on **Wednesday October 17th from 6:30 pm to 8:00pm**. Take home copies of the recipes along with a 10.25 inch Lodge Cast Iron skillet for **\$75.00 +hst per person**. Space is limited, to register give us a call at (905) 940-0655.

Also, we are very excited about this... we will have an Emmy award-winning television host, best-selling cookbook author, and restaurateur - celebrity chef **Lidia Bastianich**. Drop by on **November 3rd from 12:00 am - 2:00 pm** right here at the Grocer to buy her latest cookbook, then a meet and greet book signing. Stay connected on our social media platforms as more information is to follow shortly!

FROMAGE, S'IL VOUS PLAÎT!

We're doing a pair of German cheeses this week for a delayed Oktoberfest celebration. We'll kick it off with one of my top five cheeses, **Cambozola** (Reg. \$6.49/lb)! Half camembert, half gorgonzola, rich and creamy with a lingering blue kick. Excellent on its own with a red pepper jelly or melted over a burger, pizza, you name it. We'll also have **German Butter Cheese** (Reg. \$5.99/lb). Somewhere between a Havarti and a gouda, it's super creamy, an excellent snack with a robust condiment, or superb with our Black Forest ham. Both featured at:

25% OFF

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY OCTOBER 14

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



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