

REMEMBRANCE DAY

"We must remember. If we do not, the sacrifice of those one hundred thousand Canadian lives will be meaningless. They died for us, for their homes and families and friends, for a collection of traditions they cherished and a future they believed in; they died for Canada. The meaning of their sacrifice rests with our collective national consciousness; our future is their monument."

- Heather Robertson

With humbleness and humiliation we recognize, this weekend, all past and present military veterans whose efforts and sacrifices have permitted us all to live in a peaceful and free nation. In recognition of their service to us and our country, we invite all veterans to drop by the café for a lunch on us as a small token of gratitude and appreciation. Lest we forget.



PORK BUTTS

..... AKA PULLED PORK

Pork Butts are simple to make and yield a wholesome and delicious meal for the entire family. Using a highly-marbled shoulder roast at room temperature, pat the roast dry with some paper towel, apply a liberal amount of dry rub all over the roast [my favourite is **Kozlik's Pork Rub** (Reg. \$8.99 each)] along with some salt and pepper. After seasoning, place in a Dutch oven and bathe with some cola or Dr.Pepper. Cover and cook at 250°F until the internal temperature reaches 160°F (depending on your oven it should be about three hours). Remove, tent with foil and let roast rest for 15 minutes. Pull the pork apart and mix thoroughly with your favourite BBQ sauce. Serve with a side or two, or place on a soft bun with a little coleslaw.

25% OFF

CHARLIE'S SENSATIONAL SALMON NEPTUNES

I must admit that while I love salmon, it was only this past summer that I enjoyed for the first time a **Village Grocer Salmon Neptune** . . . talk about time lost! These Jail Island salmon fillets are prepared with TLC in-house by our resident fishmonger, Charlie. The fillets are stuffed with a mixture of lemon dill bread stuffing, shrimp and crab meat. You simply bake in a 350°F oven. As with all things salmon, an unoaked or lightly oaked Chardonnay is suggested. Featured at:

\$21.99 POUND

SEEDLESS GRAPES

We're featuring a great price on these **grapes**, that are full of crunch and sweetness. Available in both **green and red**. Featured at:

\$2.49 POUND

WHAT'S FOR LUNCH?

With Cajun chicken, cucumber, roasted peppers, pea shoots and spicy hummus, we've got our **Healthy Chicken Wrap** on feature at the cafe for...

\$7.99 EACH

WHAT'S AT THE DELI?

With the reality of winter knocking on our proverbial door, our culinary prowess turns to those foods that bring comfort and coziness to our northerly existence. This week, we'll feature a few tried and true dishes that are guaranteed to warm your souls and bring some convenience to your hectic schedules.

Our **Beef Bourguignon** makes for a fine fall stew with beef braised in red wine and beef broth complemented with carrots, onions, garlic, mushrooms, herbs and spices. Reg. \$14.99/500g

With Chef Lidia Bastianich's recent visit to our store, we still have Italy on our minds and palates. With that, we'll be featuring our **Cheese Tortellini with Bacon in a Parmesan Cream Sauce**. Enjoy with a glass of slightly chilled Orvieto Classico and you'll feel like you are spending a night in Tuscany. Reg. \$12.99/500g

Appropriate for these cooler temperatures, we'll have a fresh batch of our **Cream of Fresh Green Pea Soup** available in the fresh food cooler. Enjoy with a crusty bun or even with a sandwich made with a fresh croissant, our in-house Maple Sugar Ham and a slice of aged cheddar cheese. Reg. \$8.99/900ml

From our frozen food selections, we'll have our **Beef and Barley Soup** (Reg. \$8.99/900ml) and our delicious **Mac & Cheese** (Reg. \$14.99/8x5foil).

Next we'll be serving up our **Kale Couscous Salad** at the deli counter (Reg. \$1.99/100g), and at the fresh food self-serve cooler we'll have our **Nicoise Chef Salad**. Reg. \$14.99/container

And finally, our sous vide feature for this week is a **Chicken Breast with a Porcini Mushroom Sauce**. Reg. \$5.99/100g

ALL 25% OFF

Our pizza feature this week will be a **Chicken Florentine** that includes chicken, spinach, tomato, with goat and mozzarella cheese on a parmesan cream sauce base. Featured at:

\$4.99 SLICE

WHAT'S THE BUZZZ?

Join Karen and Linda as they demonstrate and serve up their favourite recipes from Italian American Chef - Lidia Bastianich. Each attendee will go home with a copy of Lidia's newest cookbook "*Celebrate like an Italian*" containing 220 foolproof recipes that make every meal a party. **Monday Nov. 19th @ 11:30 am or Tuesday Nov. 20th @ 6:00 pm**. To register, please call (905) 940-0655. Space is limited.

HUBBARD SQUASH

While the look of **Hubbard Squash** may be a little off-putting, the flavor is unique and outstanding with its "sweet potato - meets - pumpkin" flavour. Nutty, buttery, sweet and with a creamy flesh, Hubbard Squash is perfect in pies and soups or even just cubed and baked in the oven with a little spice. No matter the culinary occasion, there is a recipe on-line to meet your needs. Featured at:

99¢ LB

ENGLISH BREAKFAST SAUSAGES

One of my all-time favourite products in the store is our **English Breakfast Sausages**. Made with fresh ground pork, thyme, sage and a few other spices, these incredible sausages find their way to the table at both breakfast and dinner in my home. A little secret; use a cast iron pan, if available, for perfect results. Reg. \$7.99/lb

25% OFF

AISLE FOUR

This week, French orchard meets cinnamon sticks with our **Rièmè Spiced Apple Sparkling Beverage**, a new twist on a familiar taste. Marcel Alcide Rièmè, who was a "limonade" producer in Morteau, France, has been producing premium specialty beverages for over 90 years, in the purest tradition. Available in a reusable 1-liter engraved, bottle with a mechanical cork. Reg. \$6.99 each

25% OFF

CHEESE, PLEASE!

Rugged, bold and full of character, like Scotland itself, **Mull of Kintyre Cheddar** is slowly aged and hand-selected by their master cheese graders to ensure its firm body and deep, rounded flavour, with nutty and sweet hints. Enjoy with a Pinot Noir and Paul McCartney's "London Town" playing in the background. Reg. \$4.49/100g

25% OFF

Sticking with the UK, we're also featuring **Oak Manor Cheddar & Balsamic Onion Cheese**. This semi-soft cow's milk cheese has a creamy texture, and is flavoured with sweet balsamic vinegar and onion. Reg. \$4.79/100g

25% OFF

AMBROSIA APPLES

This stunning apple is truly a delight for the senses. Aptly named after the mythical "*food of the gods*", its glossy, bi-coloured skin and tender, juicy flesh create a texture that is crisp and clean.

\$1.99 POUND

Featured at:

WHAT'S BAKING THIS WEEK?

I was recently involved with a project here at the store that should have resulted in my achieving a Chocolate 101 credit. Little did I know the lengths that Thomas and company go to, to obtain the perfect chocolate quality for our VG baked goods. Our chocolate brand is 'Callebaut' and is the only chocolate we use for all our baked products here in the store. Callebaut is regarded as one of the finest baking chocolates in the entire world, and is produced in Belgium. Chocolate, I have learned, has as many descriptors as the wine industry has for wine types; regions, quality standards, sustainable production process, cocoa blends, etc. In the end, I was duly impressed with the diligence that goes into sourcing our chocolate and its high-level quality.

With that (and with Thomas still away in Thailand), our bakery staff have pulled out all the stops to get some of their chocolate favourites on the counter for you to enjoy this weekend.

First up is our **Double Chocolate & Raspberry Muffins** which are made fresh each morning by Cliff, our master baker. These muffins are rich and delicious and if you've ever deserved a little early-morning sweet treat . . . this is your calling! Reg. \$2.59 each

Chocolate Ganache Cake - I'll quote Thomas with his "moistest chocolate cake on the planet masked in delectable ganache" description. We needn't say anymore. Reg. 5m: \$26.99 each and Lg: \$36.99 each

Black & White Mousse Cupcakes - This is our moist, rich chocolate cupcake injected with a white chocolate mousse and double glazed with chocolate ganache. Garnished with mini chocolate crisp pearls and gold flakes. Reg. \$3.99 each

Brownies by the Pan - The batter of these dense and rich sinful treats is made with unsweetened chocolate, plus dark chocolate chunks folded in. Baked to perfection then glazed with our rich chocolate ganache and drizzled generously with white chocolate. Reg. \$12.99/pan

ALL 25% OFF

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY NOVEMBER 11

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