

# JAIL ISLAND SALMON

Several years ago, I got invited by one of our seafood purveyors to accompany him to Jail Island, New Brunswick, just east of St. Andrews in the Bay of Fundy, where we've sourced our **Salmon** from for as long as I can remember. It was a phenomenal experience, as I got to fish for salmon during spawning season and ate as much of the freshest, most incredible seafood I could have ever hoped for. Most importantly, the trip to the salmon farm where we source our product from quelled a lot of the preconceived notions that I had about aquaculture. It's a relatively small operation, that produces a flavourful product without the use of hormones and all that junk. We'll have these gorgeous filets in our **Orange and Ginger** marinade, **Teriyaki** or 'au Naturel'. **Featured at:**

We'll also have an amazing assortment of oysters, scallops and shrimp for the entire holiday season that will definitely deliver that "WOW" factor for any entertaining you might have going on.

**\$19.99** POUND

# MARINATED CHICKEN BREASTS

We'll have a selection of **Chicken Breasts**, both plain and marinated, all free range and air-chilled, sourced locally just up the street, **Champagne Poultry**. Three flavours to choose from: our top-selling **Maple Mustard**, **Hyatt** and **Teriyaki**. Also available 'au Naturel'. **Reg. \$12.99/lb**

**25% OFF**

# EXTRA LARGE ORANGES — CITRUS SALAD

The **Oranges** have been getting better with each passing week, as we approach the peak of the California citrus season. These are seedless, sweet and uber juicy. **Featured at:**

**99¢** LB

And now for something completely new...kind of. I make this at home all the time during the winter months, when citrus is at its peak. Orange, grapefruit, caracara orange and blood orange sliced with pomegranate seeds, shaved red onion and fresh basil, with a honey-lemon dressing. This makes an incredible snack and presents just as well. **Featured at:**

**\$9.99** EACH

# WHAT'S AT THE DELI?

We'll kick it off with Evan's favourite, our **Napa Salad**. We toss chopped napa cabbage with fried noodles, slivered almonds and toasted sesame seeds in a sweet and salty Asian dressing. Evan usually comes for a full liter of this in the afternoon. ("No lid please, I'm going to eat this immediately!"). **Reg. \$1.49/100g**

Our soup of the week will be our **Cream of Potato & Bacon**, made with local Yukon potatoes and our famous smoked bacon. **Reg. \$8.99/900ml**

Next up we'll have our **Beef Bourguignon**. Tender beef stewed with fresh mushrooms in a robust red wine. We haven't changed the recipe since the days when my grandmother, Doreen, made this in the little kitchen of our old store. **Reg. \$14.99/500g**

Our chef's salad of the week will be our **Spinach Salad**. Baby spinach, mandarins, chopped pecans and tomatoes, with a poppyseed dressing. Serves two easily. **Reg. \$10.99/container**

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: if that doesn't sound good, I don't know what does! **Reg. \$5.99/100g**

We'll have two specials this week from our freezer section. Firstly, we'll have our hearty **Cream of Leek and Potato Soup** (Reg. \$8.99/900ml). We'll also have our **Chicken Lasagna** (Reg. \$17.99/8x5 foil), noodles layered with chicken, spinach, mushrooms and cheese with a rich cream sauce.

**ALL 25% OFF**

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

**\$4.99** SLICE

# SAGE & ONION SAUSAGES

This is hands-down the best sausage we sell, in my humblest of opinions. These are one of my go-to dinners in the winter months. I boil them with Yukon potatoes in a pot for about ten minutes or so, then finish the sausage in my cast iron pan, then mash up the potatoes with butter, cream, salt and pepper. Comfort food at its best! These are mild and herbaceous and it's also amazing to cut the meat out of the casing and mix in with your stuffing for that turkey you'll be serving in a few weeks. **Reg. \$6.99/lb**

**25% OFF**

# CHEESE, PLEASE

This week, Mariella has set up a few delicious Spanish specialties. The first, **San Simon Cheese: Smoked Cow's Milk Cheese** (Reg. \$5.99/100g) from the north-west corner of Spain. Complex smoky flavour and interesting shape. We will also have **Mahon Cheese** (Reg. \$5.99/100g) from the Island of Minorca. And last, but not least...rarely seen in Canada, **Duero Sheep's Milk Cheese Cured in Rosemary** (Reg. \$5.99/100g).

**25% OFF**

# CHRISTMAS URNS

Outside the store, our walkways are lined with decked out Christmas Trees and festive urns in a variety of sizes. We are offering a feature on our selected '13" Christmas Planters, decorated in festive red and full of fresh greenery. *Selected style, while quantities last.* **Reg. \$39.99 each. Featured at:**

**\$29.99** EACH

Inside, **Poinsettias** are plentiful, as well as **Amaryllis, Cylamen, Christmas Planters and Christmas Cacti.**

# WHAT'S BAKING THIS WEEK?

Bakery here, called in from the sidelines to write the Bakery part of this week's ad...

There I was, Saturday morning, having a coffee with Cathy, and she said, do you want me to toast some of **Cliff's Onion Cheese Bread** to go with your coffee? She sliced it and, looking at the texture, I thought just like that would be best. Well, first sensation was not the taste at all, but rather the texture. I was taken back to my childhood where we spent summers at my Aunt Lela's farm in Sturgeon Falls. We would cycle into town and wait in line (out the door) at the local main street bakery, to get the most incredible loaf of white bread that would come out at 10am and 2pm. My memory of it was a kind of dense yet moist texture, that was equally good that day and the next, with generous helpings of butter to the corners, with either peanut butter and my aunt's jam, or just the butter. Two young kids could easily eat a whole regulation-size loaf, and deplete the butter dish at a sitting. Now, we don't normally make bread, just desserts in our bakery, but this and a couple other specialties are the exception. I am headed out today to get loaf pans to make loaves of this in white, but this will be in the future. For now, I recommend this for breakfast, not toasted. **Reg. \$6.99 each**

Second item that we will feature this week is our **Double Iced Lemon Loaf!** Anyone who knows me would also know that I love all things lemon, starting with the colour yellow and going from there. The original recipe for this loaf is a modified Silver Palate recipe, and originally it was glazed rather than iced, but the ice age happened in our bakery too. This icing is so good, that one day I asked Jeannette if she wouldn't mind splitting the loaf to add another layer, and the rest is history. This is good for breakfast, too, and not toasted! **Reg. \$7.99 each**

The third feature this week will be **Candy Cane Cheesecake By The Pan**, which checks the box for being seasonal, the box for flavour, the box for ease of serving, and lastly, the box for midnight snacks. It's probably best to plan your midnight snack in advance though, because you'll want to have this at room temp to fully savour it. **Reg. \$12.99/pan**

The final special is another Christmas-themed delight, actually Christmas-themed might be a stretch but it's red and green and it's delicious! Our **Raspberry & Green Tea Jelly Roll**. We put Japanese matcha powder right into the whipped cream and roll our famous jelly rolls with a heaping amount of raspberries! **Reg. \$24.99 each**

**ALL 25% OFF**

# AISLE FOUR

We've got all sorts of goodies to bring to parties or to use as stocking stuffers for those hard-to-buy-for people you might have on your Christmas list.

We'll start off with **Vicky's Artisan Crisps**. These are produced locally in Markham by an amazing couple who are actually customers at our store. Perfect to pick up with any of our dips or our famous cheese ball. **Reg. \$5.99/pack**

**25% OFF**

Next up, we'll have the **Wildly Delicious Fig and Apple Mostarda**. This is the perfect condiment for any charcuterie board you might be putting together, on a slice of ripe brie or on a crostini with a mild genoa salami. **Reg. \$7.99/jar**

**25% OFF**

Next up, **Evan's Famous Dried Fruit Trays**. I must confess that these have been outsourced in the past few years to me, and now to a trio of lovely ladies including the indomitable Teresa Burtch, perhaps the best kept secret on staff. We bring in the juiciest, plumpest dried fruits including Turkish apricots, Indian mangos, pears, peaches (my fave!), Washington cherries and arrange them on a spectacular platter (which is worth keeping in its own right). These hold out well, so they're an awesome host gift that people can be picking at for the next few weeks. So tasty!

Next up, we have more **Panettone** than you could imagine! They just keep on coming in by the truckload. Mariella has decked out the entire store with panettones. They're on top of our display cases, underneath our produce displays, in baskets throughout the store, if you hold still for a moment there's a good chance she'll try and put one directly in your cart. They're actually awesome though, make a fantastic gift, I've already taken a few for the pizanos on my list.

And if all else fails and you still need a little something for someone on your list, nothing makes as elegant a gift as a bottle of pungent **Olive Oil** or a richly flavoured, syrupy **Balsamic Vinegar**. We've got tons at all different price points from "obligatory gift for insufferable in-laws" to "the foodie that I love and hope will cook for me".

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY DECEMBER 9**  
 Hours: Mon. ~ Fri. 8:00-8:00 | Sat. 8:00-6:00 ~ Sun. 9:00-6:00

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