

# LUCK OF THE IRISH ST. PATRICK'S DAY

Several years back I went on a date with a young lady who attended Trinity College in Dublin and was home for her reading week. We stayed in touch and being the impulsive person I am, I surprised her by ending up on her doorstep in Dublin the day before St. Patrick's. What started as a massive risk ended up being probably the best trip I've ever done. I loved the quirky Irish people, the beautiful architecture lining the Liffey, the warmth of the innumerable pubs and the world class cuisine. I had a preconceived notion that Irish food began and ended with the potato and that I'd need to order a ton of Jameson to wash down whatever I was going to eat. However, I was blown away with its seafood, its out of this world lamb, the rich microbrewing culture, all prepared simply and honestly, unhampered by any pomp and ceremony. We've tried to recreate some of those fond memories for you this week...



## WHAT'S AT THE DELI?

Our chef ordered a pallet of potatoes this week which caught me off guard until I remembered that we're featuring Irish fare, so we definitely need a ton.

We'll kick it off with our **Cream of Leek and Potato Soup**, one of my cold weather favourites. Definitely pick up a loaf of our soda bread to dip into a piping hot bowl of this comforting classic. **Reg. \$8.99/900ml**

Continuing in the vein of starchy, potatoey goodness, we'll have our bestseller, **Doreen's Potato and Egg Salad**. Hardboiled eggs, new white and red potatoes with a crunch of celery in a tangy mayonnaise. **Reg. \$1.49/100g**

We usually choose between two stews that we make for St. Pats, our **Beef and Guinness Stew** (Reg. \$14.99/500g) and an **Irish Lamb Stew** (Reg. \$15.99/500g), and this year we'll have both. Grab a loaf of the soda bread to sop up all the leftover gravy.

Finally, we'll have **Colcannon** (Reg. \$5.99/4x5 foil), which you will 100% want to pick up to enjoy with the aforementioned stews. Chopped green kale folded into creamy mashed potatoes.

Our frozen specials of the week will be two more spud-favourites, our **Potato & Bacon Soup** (Reg. \$8.99/900ml), a hearty classic. We'll also have our **Scalloped Potatoes** (Reg. \$12.99/8x5 foil) which are the perfect side dish to well, everything! Seriously, they're the biggest hassle in the world to make at home and ours are phenomenal.

Lastly, our sous vide of the week will be our **Pork Ribeye in Apple Brandy Sauce** (Reg. \$3.99/100g). We started doing these when I wanted to make my girlfriend a pork dinner but couldn't figure out how to make the sauce. Chef Kulam made the sauce and made my life a hell of a lot easier by vac-packing it with the roasted meat.

**ALL 25% OFF**

## CORNERED BEEF

Those who remember me as a precocious young boy running helter skelter around our old Carlton location may remember that for many years I was vegetarian. Even before I changed my ways and started eating meat, I was obsessed with our corned beef. I'll never forget the first time I saw that glistening beef brisket, rubbed with brown sugar, cinnamon and peppercorns, emerge from the oven. What an intoxicating aroma, there's nothing like it! We'll be featuring our **Cured Beef Briskets** at the meat department, so all you have to do when you get home is rub them down with whatever you please and slow cook them to perfection. Not only have we discounted these, but you'll also get a **free head of cabbage** with the purchase of one, and our recipe to make a traditional Corned Beef and Cabbage for St. Pat's. **Reg. \$8.99/lb**

**25% OFF**

**GUINNESS**

## SAUSAGES

It's between these and the Sage and Onion sausage for best sausage we make, 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 schmear with a sharp mustard loaded with crumbled bacon and extra-old cheddar... sheer deliciousness! **Reg. \$7.99/lb**

**25% OFF**

# ORGANIC IRISH SALMON

My first trip to Ireland dispelled me of the notion that the Irish subsist solely on a diet of meat and potatoes. Every restaurant I went to had delicious seafood: prawns, Diver scallops, Dungeness crab, wild halibut, you name it! Salmon was easily the most omnipresent, it's a huge part of the Irish diet. We actually sell a lot of salmon from the Emerald Isles in our store, and these organic filets are always my go-to when I'm bringing salmon home. **Featured at:**

**\$19<sup>99</sup>**  
POUND

## NAVEL ORANGES

Though the orange season is beginning to wind down, the quality hasn't budged an inch. We've had a great run with some of the sweetest and juiciest citrus in recent memory. I found a couple pallets this week that really caught my attention and thought you all would love them. **Featured at:**

**99¢**  
POUND

## WHAT'S BAKING?

**Irish Soda Bread** - I've mentioned this bread sporadically throughout this ad. You should get some to go with the soup, you should get some to soak up the leftover stews. Lots of applications, but none better than just liberally spreading with some good salted butter and digging in. In case you couldn't tell, I love these dense, crumbly loaves of goodness. **Reg. \$5.99 each**

**Bailey's Nanaimo** - I tried these for the first time when we made a batch for Christmas. We take our regular Nanaimo bars and substitute the cream with Bailey's. These are straight up incredible, I actually prefer them to the original. We'll be making these in 8x5 pans so you can snack for days on end. **Reg. \$12.99/pan**

**Mint Chocolate Pot de Crème** - A new creation of Brian's, a luscious, velvety custard with a rich chocolate and mint flavour. Serves two! **Reg. \$7.99 each**

**Drunken Cake** - Not as boozy as it sounds! Three layers of our white cake with a rich, melt-in-your-mouth Bailey's fudge, masked in a green icing and decked out with St. Pat's bling! **Reg. Sm: \$19.99 each, Lg: \$29.99 each**

We had too many Bailey's goodies to choose from, so you'll find our **Bailey's Cheese Cake**, **Bailey's Crème Brûlée** and our **Bailey's Poundcake** at our bakery as well!

**ALL 25% OFF**

## WHAT'S FOR LUNCH?

Refer above to how much I love corned beef. The only thing better than its alluring aroma is its flavour. We'll be serving this at the café two ways for the weekend: **shaved and stacked a mile high on the marble rye from Steeles Bakery with a schmear of mustard and a pickle or sliced thick and served Irish-style with buttered cabbage and colcannon.** **Featured at:**

**\$6<sup>99</sup>**  
EACH

**ONLINE EXCLUSIVE!**  
Make sure to check our website for an additional hot deal this week.  
[www.thevillagegrocer.com](http://www.thevillagegrocer.com)

## GREEN GRAPES

This is the first of the Chilean crop and it really caught my eye. Sweet, crunchy and seedless!

**\$2<sup>99</sup>**  
POUND

## CHEESE, PLEASE!

We'll have a pair of Irish cheeses this week. We'll start with an **Irish Cheddar**, soaked in Cahill's Irish Whiskey. You get all the complexity and mellowness of the whiskey paired with the sharpness of the aged cheddar. **Reg. \$5.99/100g**

**25% OFF**

Next up, **Dubliner!** An absolutely delicious cheese, native to Cork County, Ireland. Perfect for both snacking on or for cooking - think a grilled cheese or melted in scalloped potatoes! Tastes like a combination of old cheddar and parmesan. Best enjoyed with a slice of our **Irish soda bread!** **Featured at:**

**\$7<sup>99</sup>**  
PIECE

## SPRING BULBS

It looks like there is better weather ahead, and we couldn't be more excited for the sunshine and the upcoming planting season! With that in mind, Lana, our resident florist, will be hosting a **Spring Bulb Workshop** where she will help you create a custom bulb basket that will bloom with bright bold colours on your spring table.

**Date: Wednesday April 3rd**  
**Time: 11:00 am - 1:00 pm**

**Cost: \$69.99/person**  
All materials are included, and refreshments will be served. Registration is required. Please call in advance to reserve your spot. (905) 940-0655

## BARRY'S TEA

I overheard an exchange between a cute older lady and one of our cashiers as I was leaving work. She drives a long way to our store just to buy **Barry's Tea**, the iconic brand from Cork City. Hearing such high praise I had to pick up a box to taste for myself, and she was most definitely correct. **Reg. \$8.99-\$9.99 each**

**25% OFF**

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MARCH 17**

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