

EASTER ESSENTIALS

While the imminent holiday may take a backseat to Christmas and Thanksgiving, I've always thought **Easter** to be one of the more exciting times of the year at our store, especially when it falls mid-April like it does this year. Flowers abound, local produce is soon to pop up here and there, the weather is getting warmer by the day, life is good!

Around the floral gazebo, you'll see a ton of seasonal stuff in bloom. April is **Daffodil** month, so those are a can't miss! And we only ever get the best **Tulips** and **Hyacinth** available at the market. **Hydrangea**, available in a variety of sizes and colours, always make a stunning statement and can be re-potted in better weather. If you're looking for **Lilies**, we've got you: **Easter Lilies**, **Asiatic Lilies**, **Tiger Lilies** and **Oriental Lilies** are all available. Be sure to call Lana to order your custom Easter centerpiece. And on **Saturday April 20th**, come support a worthy cause as one of our long time customers, **Elaine Walsh**, will be here selling "Pansies for Pancreatic Cancer" in support of **Pancreatic Cancer Canada**.

While the first local produce is still a few weeks away, there are a lot of great eats to be had. We'll have the full range of lettuce mixes and greens from **Meadowsweet Farms**, just up the street from us on Warden. If you haven't tried their **Spicy Blend** or their **Lovely Lettuce**, I highly suggest you do so. The **Asparagus** has been nothing short of spectacular, as have been the **Tomatoes**, especially the **Cherry Toms** on the vine. The berry season in California is starting and the **Strawberries** have been in top form, as have the **Blueberries** and **Blackberries**. Be sure not to miss out on our fresh cut **Fruit** and **Veg Bowls!** They are ideal for a brunch or to snack on any time!

The centerpiece of any holiday is always the meat! Whether you're doing ham, lamb or beef, we've got the perfect condiment for you! If you're going with ham, there's really nothing better than **Doreen's Mustard Sauce**. It's been our go-to since day one and we haven't tweaked it once. For lamb, we've got about a dozen mint jellies, my favourite being the **Greave's Mint Jelly**. For beef, you cannot go wrong with **Kozlik's Horseradish!** And if you're serving one of our turkeys, **Doreen's Cranberry Sauce** is the essential condiment!

While ham is delicious and flowers are all fine and dandy, and I always love some fresh produce, the best part of Easter, without a doubt, is the **Chocolate**, and nobody does chocolate better than our friends at **Aunt Sarah's**. They'll be demo-ing some of their seasonal specialties - their **Peanut Butter Eggs**, double-whipped peanut butter encapsulated in milk chocolate and lots of their chocolate goodies - sign me up!

**WE WILL BE OPEN
GOOD FRIDAY
FROM 8 AM - 6 PM
... AND CLOSED
EASTER SUNDAY**

OLD SCHOOL HAMS

Hitherto, it's been me telling you the virtues of our **ham**, but I now have independent corroboration of my story. At the recent Ontario Independent Meat Processors' Convention, our **Maple Sugar Ham** won the Gold Award in the ham-making competition. It's not that we're so smart, or even innovative, it's just our stubborn adherence to the idea of not cutting corners and taking shortcuts in the process of making our hams. For Easter, ham is the meal of choice, and we offer three types: First, we make a great **Traditional Bone-in Easter Ham**. With the bone in, it's available either whole or half, and it's slow cooked over oak. We'll be posting a video to our website instructing you on how to carve these delicious monstrosities. Next is a **Black Forest Ham**. This is boneless, slow-smoked over oak and fully-cooked, ready-to-go. Third, we have our **Maple Sugar Ham**. These too are boneless, slow-roasted with maple and brown sugar until they are fully-cooked. What is different about our hams is that they are not 'extended' like commercially-produced hams.

When you read the label on a supermarket ham and see the words "protein-added", know that it's not a good thing at all. What it means is that not all you are paying for, and eating, is actually ham, and what ham you do get is of a texture far different than what ham used to be like, and ours still is. It takes us longer to make these, and they shrink during the process rather than grow, but what you get is the genuine old-fashioned article!

| | | |
|-------------------------------------|---|--------------------------------------|
| MAPLE SUGAR HAM \$8.99/LB | TRADITIONAL BONE-IN HAM \$4.49/LB | BLACK FOREST HAM \$8.99/LB |
|-------------------------------------|---|--------------------------------------|

WHAT'S AT THE DELI?

We'll start out with our **Leek & Potato Soup**. In this you'll find leeks of course, Yukon Gold potatoes, sweet onions, garlic, fresh thyme, chicken stock, cream and delicate seasonings. This is about as "comfort food" as it gets. Reg. \$8.99/900ml

Next up, our **Ocean Salad** where we mix ample amounts of uber sweet baby shrimp with basmati rice alongside baby spinach, diced bell peppers and onions in a light lemon aioli dressing. Reg. \$2.99/100g

Next, we will have a pan seared **Cajun Sea Bream**. Sea Bream is a white fish with a subtle mild flavour, so our Cajun seasonings will really take it over the top! Reg. \$4.99/100g

We'll also have out Smoked **Jack Daniels' BBQ Ribs**, baby back ribs slathered in our famous Jack Daniels' BBQ Sauce and slow-cooked in our smoker. Reg. \$3.29/100g

The sous vide this week will be a **Dill Butter Salmon**. Pop the bag into a pot of boiling water for 10-12 minutes. When time is up, you will have a restaurant quality meal every time! Reg. \$5.99/100g

We will have two featured items from our freezer section, the first being our **Turkey & Rice Soup** (Reg. \$8.99/900ml), which is essentially our gluten-free take on Chicken Noodle. We'll also have our **Butter Chicken**, flavourful goodness on your plate. Reg. \$21.99/8x5foil

ALL 25% OFF

We have a 'new' face behind the pizza counter - Brianne! You may recognize her, as she has worked in the café for awhile. With her culinary background she is excited to start a new adventure and we are kicking it off with a **Seafood Pizza!** Baby shrimp, spinach and cherry tomatoes all on a dill cream base. Featured at: **\$4.99 SLICE**

LET'S TALK TURKEY!

Firstly, when thinking turkey, we have a couple of options: (a) **fresh free range** or (b) our **turkey roasts** with either dark, or white meat...or a mix of both, with or without stuffing. And secondly, how many will there be for dinner? As a general rule, a turkey will feed one person per pound. This is a bit different with smaller turkeys, as they do not have the same "yield". So any turkey less than 16 pounds must be calculated as 1 person per 1 1/2 pounds of weight. This does not account for leftovers, which are an important consideration for many. Our turkeys will be around 15 - 17 lbs for this Easter season! Don't leave without our homemade **Turkey Gravy** (available in the freezer), my grandmother's famous **Cranberry Sauce** and our **Sage and Onion Stuffing**, it's not really a turkey dinner without the marriage of all these mashed together on your plate. **Fresh Free-Range Turkeys featured at:**

\$3.99 POUND

WHERE'S THE BEEF?

We have a really big selection of premium meats to choose from. We ask our suppliers to earmark the best of the best, as quality is always of paramount importance, and even more so during the holidays. At this time of year, all our beef is 'Prime Grade', the highest grade in Canada and the US, reserved for 2% of all the beef produced. We pay premium to get this grade and thus it's a little more than the average supermarket price, but you totally get what you pay for. **Prime Rib Roasts**, **Rib Eye Roasts**, and **Beef Tenderloin Roasts** are just a few of the cuts we will have available.

WHAT'S FOR LUNCH?

It's been an eternity since we featured **Prime Rib Sandwiches** at the café. A quarter pound of shaved beef piled high on a fresh Kaiser roll, I love mine simply with caramelized onions, horseradish and gravy to dip it in. It doesn't get any better than this! Available **Thursday-Saturday**. Featured at:

\$9.99 EACH

YOGURT PARFAITS

I love **Yogurt Parfaits**, and at the beginning of the year we put together the BEST version, with top-of-the-line ingredients, and they turned out to be a big hit! These are put together by Winnie, the little Vietnamese lady who does the best job ever cutting out fruit. We use mixed berries and mango, Sheldon Creek Vanilla Yogurt and BlackBird Granola. Reg. \$6.99 each

\$4.99 EACH

EASTER BAKING

If you've ever ordered from us around the holidays before, you'll know that they can be a hectic time at the store in general, but especially at the bakery. We've posted a menu of our bakery offerings for Easter on our website. Give us a call or visit us in-store to place your orders before the deadline on April 16th!

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY APRIL 14

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



twitter.com/villagegrocer
facebook.com/thevillagegrocer.unionville
instagram.com/thevillagegrocer



4476 16th Ave. (Just W. of Kennedy)
905-940-0655

www.thevillagegrocer.com