

# PORK BACK RIBS

**Baby Back Ribs** are made for long and slow under the afternoon sun by course, before serving a huge platter tear into them and getting their faces and hands covered in sauce. There's something undeniably communal about a few racks of ribs. You're going to want to massage these with a dry rub the night before (use lots of brown sugar and mix in your favourite spices), then wrap them in tin foil and slow cook (preferably on your charcoal grill) for 2.5 hours at around 250°F. Unwrap, baste them in your favourite sauce and finish these on high heat to get them all caramelized and sticky.

weekends; cooking them low by the dock, drink in hand of for dinner, having everybody

**25% OFF**  
Reg. \$9.99/lb

# WEST COAST HALIBUT

I've always been a seafood lover, from shellfish to crustaceans to sushi - I eat it all. I used to be under the misconception that all white fish are essentially the same, only differentiated by their texture. That was until I was on a work trip several years ago in St. Andrews-by-the-Sea, New Brunswick, looking at several salmon farms and lobster pens, and even fishing for halibut. We caught a single fish and went to a really beautiful hotel and restaurant for dinner (the Rossmount Inn) where they served the fish we caught, crusted in black pepper and broiled to crisp perfection. It was stupidly simple, but to date was one of the best things I've eaten. So sweet, large, juicy flakes of succulent, impossibly fresh fish - **Halibut** is the best!

**25% OFF**  
Reg. \$39.99/lb

# WHAT'S AT THE DELI?

Our Soup of the Week will be a **Roasted Red Pepper and Tomato** (Reg. \$8.99/900ml). Not too creamy, the flavour of charred bell pepper combines nicely with tomatoes and basil.

Next up, we'll have one of my favourites, our **Mediterranean Chick Pea Salad** (Reg. \$1.99/100g). This is one of those healthy sides that doesn't hold back on flavour. Chick peas with feta, taggiasche olives and grape tomatoes in a Greek dressing. Very summery and fresh!

Kulam will be whipping up a **Lamb Korma** (Reg. \$14.99/500g) this weekend. Tender pieces of lamb simmered in a curry with onion, ginger, garlic, coriander, cumin and a touch of chili. Super flavourful, don't forget to pick up a few of our fresh naan to serve with this.

We'll also have **Turkey Meatballs in Cranberry Gravy**. (Reg. \$14.99/500g) Lastly, we'll have our **Riviera Salad** (Reg. \$10.99/container) which has long been my favourite salad that we make. Chopped romaine with slices of fresh strawberries and toasted pecans in a creamy poppyseed dressing. Very simple, extremely tasty, perfect for this time of year.

**ALL 25% OFF**

# CHICKEN BURGERS

So we made a small batch of these last week for our inaugural weekly BBQ. I had forgotten just how tasty these are. We take our regular chicken burgers, mix in a homemade sundried tomato pesto (we skipped the pine nuts so no need to worry about allergies!), a touch of lemon zest, some fresh garlic and parmesan cheese. Last week we served these with grilled San Marzano tomatoes on an Ace bun to pretty rave reviews! Feel free to take a page out of our book!

**25% OFF**  
Reg. \$9.99/lb

# WHAT'S HAPPENING OUTSIDE!

After a few soggy days....in a row, we are about to be blessed with a few good days....also in a row! What we've got going on is a further shipment of Kimberley Queen Sunshine ferns, more Boston shade ferns too, and ..... Maiden Hair ferns. The latter are fairly delicate and wispy, and for the shade only. The first full batch of 4 "annuals are in with a few varieties yet to come, Mandevilla and a few Passionflowers on the way, large Dahlias Thursday, small ones here now, a really good selection of succulents, Begonias in force, including Solenias, which love the sun. Herbs are here, herb gardens too, geraniums in 5", Hanging Baskets and Patio Pots, lots of Ivy and Coleus for shade. There are trucks arriving most every day, so have a look at what's new. The sidewalk is getting full again!

**THE STORE WILL CLOSED MONDAY MAY 20TH, HOWEVER .....OUR OUTDOOR GARDEN CENTER WILL BE OPEN FROM 9 AM - 5 PM**

# AISLE FOUR

We've got three of my favourites this week, all perfect for your long weekend needs. Firstly, we'll have **Muskoka Springs Ginger Ale**. You know, that amazing one with the green label? Yeah, that one! This is the best! It's not too sweet, actually quite dry with a firm gingery punch. We'll have four-packs of these available. Reg. \$9.99/4 pack

If you've ever played on one of Eyan's baseball or hockey teams, you'll know that if you're on beer duty you also have to grab at least one Caesar for him. We're both lovers of the iconic Canadian cocktail that happens to be celebrating its 50th anniversary this week. We'll have our favourite Caesar mix, **Walter's**, on sale. This is a great mix, but it's just as good on it's own, it's got great mouth-feel, very distinct flavour, you won't go back to the regular mix after trying this. We'll also have their rimmer to make the perfect Caesar! Reg. \$7.99/bottle

Lastly, what I'm really, really excited for is **Fiasco Gelato**. I actually found this myself when I ventured into another grocery store in a moment of desperation to satisfy a late night ice cream craving. After several scoops of the Salted Caramel Gelato I knew we needed this in our store. Their Mango-Pineapple flavour is also to-die-for! We'll have a demo on Friday and Saturday so stop by for a free scoop. Reg. \$10.99/container

**ALL 25% OFF**

# LUNCH TIME

This weekend marks a shift in our business, a definite transition to one of the busiest times of the year, from May 24 to the end of the school year. We especially feel this at our café, where people come and load up on sandwiches on Friday for a quick lunch on the go before their drive up to the cottage. I thought we'd feature one of our long-time faves this weekend, our **Roast Beef and Caramelized Onion Sandwich**. Rare roast beef, seasoned with salt and pepper, piled on freshly baked bread with a schmear of horseradish aioli, caramelized onions, roasted peppers and arugula. Reg. 9.99 each

**\$2.00 OFF**

# WHAT'S BAKING?

**Lemon Blueberry Loaves** - This is a toss up for my favourite loaf alongside our banana bread. Buttermilk loaf with loads of fresh lemon juice and zest, and a heaping handful of Nova Scotia wild blueberries. Reg. \$5.99 each

**Mixed Berry Bread Pudding** - I love me a good ol' fashioned bread pudding. Essentially a deep dish French toast studded with fresh fruit, these are bound to be a hit. Just as good for breakfast as they are for dessert, you can't go wrong. Reg. \$9.99 each

**Blueberry Cheesecake Pans** - I just went downstairs and saw Marija AKA 'Marjipan' whipping these up. So we'll be lining pans with our famous crumbly shortbread and filling them with our cheesecake batter with lots and lots of blueberries. A luscious, indulgent snack for sure. Reg. \$14.99 each

**ALL 25% OFF**

# ONLINE EXCLUSIVE!

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[WWW.THEVILLAGEGROCER.C](http://WWW.THEVILLAGEGROCER.C)

# VEG BBQ LUNCHES

We'll have our **Big Green Egg** fired up for lunch (11 am - 2 pm) every **Friday and Saturday** all summer long. Last week we served chicken burgers, but this week we're going a little Asian with some **grilled satays**. We'll have **chicken, beef and salmon satays** in a soy-lime marinade which you can mix and match, alongside our famous **napa salad**, some gorgeous local **asparagus spears** from Welsh Bros Farm and a **homemade raspberry lemonade** all for...

**\$15.00 COMBO**

# WHO CUT THE CHEESE?

As good as a burger is on its own, a melted slice of cheese just elevates it to another realm of awesomeness. The go-to is cheddar but different cheeses can take the burger in different directions, so the sky is really the limit here. Our enchanting cheese temptress, Caroline, will be making **Assorted Combo Packs** for you to take home. Each one is slightly different so find the perfect one for you!

**25% OFF**  
Reg. \$3.99/pack

**SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY MAY 19**

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



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