

ONTARIO

STRAWBERRIES

There are few things that people get more excited and worked up about than the arrival of **Ontario Strawberries**. When Whittamore Farms closed their barn doors for good a few years ago we had to find a new plug for our strawberries that was just as fastidious about quality as the brothers Whittamore were. They turned us onto Willowtree Farms in Port Perry and we've been pleased every since. We get three or four deliveries a week, so freshness is always guaranteed. I always volunteer to help them unload when they deliver as there is a borderline-narcotic pleasure in swinging back those van doors and being engulfed in the intoxicating aroma of all those delicious berries picked at the peak of sweetness. With the warm days and the cooler nights, we've had perfect growing conditions for strawberries so we'll be blowing them out by the quart or if you're looking to do some baking or jamming or just want something to snack on at the cottage all weekend long, we'll have a hot deal on flats of berries. **Featured at:**

ONTARIO STRAWBERRIES BY THE QUART
\$4.99/QUART

ONTARIO STRAWBERRIES BY THE FLAT
\$25.00/FLAT

ATLANTIC

HALIBUT

Halibut is one of my very favourite fish to work with. The firm, meaty flesh is versatile and stands up to many cooking techniques, can be grilled without falling apart, the mild taste is beautiful in its own right, but can carry assertive flavours equally well. One of the best things I have ever eaten was when I was on a trip to the East Coast and had a pepper-crusted halibut. It was one of the first times in my life where I understood the difference that sourcing fresh seafood makes, which sounds like an obtuse statement and probably has something to do with the ambience of eating seafood in a swanky restaurant with stellar views of the Atlantic, but just the sweetness of the fish was so much more pronounced. It was stronger without even the faintest 'fishy' flavour and despite being coated in peppercorns, the fish wasn't overshadowed in the slightest. When halibut is done right, it's truly in a league of its own. **Reg. \$39.99/lb**

20% OFF

MY FAVOURITE PLUMS

I was the pickiest eater of all time when I was a kid. No meat, hardly any vegetables, my poor mother had to whip up a separate meal for me nearly every night, which is not as bad as it sounds when you have a whole grocery store at your disposal...but still, it must have been frustrating making your kid buttered penne with cheddar cheese every night with all this other amazing food at your fingertips. I'm sure there are penitentiaries with more inspired menus than what I grew up on but the one thing my mom would do was always pick out the nicest fruit and cut it up for me on the side of my dinner. This was as close as I came to vegetables. My favourites were the local peaches and plums, specifically the black plums with the red flesh which just always seemed infinitely more delicious than the white-fleshed ones. So as soon as plums come into season I go around the market taking a plum from every case I see and biting into it looking for that crimson flesh. And this week I struck paydirt! So often those bits of nostalgia from our childhood overwhelm us in the present, but these are every bit as sweet and juicy as I remember. **Featured at:**

\$2.99 POUND

WHAT'S AT THE DELI?

Coconut Curried Chicken Soup - Chicken breast simmered in a creamy and tangy coconut curry broth with veggies and shredded coconut. Just the slightest hint of spice that will warm your palate, really flavourful. **Reg. \$9.99/900ml**

Three Bean & Corn Salad - I love our bean and corn salad. It's really vibrant, with contrasting flavours and textures and is a guilt-free snack on its own, a perfect dip for chips or can be served as a salsa over grilled meats or seafood. **Reg. \$2.99/100g**

Ratatouille - Healthy? Check. Vegetarian? Check. All local ingredients? Check. Titular dish from my favourite Pixar movie? Double check. Essentially a stew of summer vegetables (eggplant, zucchini, peppers, tomatoes), ratatouille is a Provencal classic and Kulam's take on it is excellent. He's a classically trained French chef so there is no little mouse atop his head puppeteering him. **Reg. \$14.99/cont.**

Maple & Lime Glazed Salmon - I specifically requested this as it's one of my faves from Kulam's repertoire. It's got perfectly contrasting sweet and sour flavours with a nice caramelized, sticky finish, like a Canadian teriyaki salmon. **Reg. \$6.99/100g**

Pork Ribeye in Apple Brandy Sauce - This is our sous vide special of the week, a pan seared pork ribeye that we finish in a delicious apple & brandy sauce. Just pop a bag in boiling water and simmer for ten minutes until it's warmed through, then just cut open to serve. **Reg. \$4.99/100g**

ALL 25% OFF

BUTTERFLIED

PORK TENDERLOIN

Pork Tenderloin isn't usually my go-to cut of pork as I find it a little too lean, but these butterflied and marinated loins are an exception to my personal taste. As they're flattened, they cook evenly and are perfect for the grill. They come in three different marinades: **Sweet Thai** (not spicy, don't worry), **Mediterranean** and **Black Garlic** (my favourite). People have a tendency to overcook their pork, but when it's done right it's juicy, succulent and all sorts delish. **Reg. \$12.99/lb**

25% OFF

VILLAGE CREAMERY ICE CREAM OF THE WEEK

The inspiration for this week's ice cream, our **Peach Cobbler**, is from the Masters golf tournament where they famously serve Peach Ice Cream Sandwiches. My brother, Dylan, is an aspiring professional golfer but as he's a heartless troglodyte, he'll inevitably end up on the LIV tour, and thus not be welcome to participate at the Masters, so I'll never get to taste one of those famous ice cream sandies. I'm the real victim here. So we've gone ahead and made our own Peach Cobbler Ice Cream. We flavour the cream with a white peach puree and spike it with a hint of peach schnapps and then fold in crumble topping for texture and a delicious sweet and buttery flavour.

Peach Cobbler Ice Cream
Reg. \$13.99/litre

\$2.00 OFF

CHEESE, PLEASE!

I hadn't heard about **Halloumi** until maybe about five years ago when a customer asked me for "grilling cheese" and I hadn't the foggiest idea what he was on about. Fast forward to now and it's all over the place, on a lot of restaurants' summer menus. As it has a high melting point, you can fry or grill it and it will maintain its texture. It has a sharp, tangy flavour not too different from feta. It's killer with watermelon in a salad, a Cypriot tradition. Went out for dinner a few weeks back and was served a few grilled slices alongside some grilled leg of lamb with fresh peas and mint. To die for! Use anywhere you'd use feta, that briny punch pairs well with all fresh 'summery' flavours. **Featured at:**

\$9.99 PIECE

WHAT'S FOR LUNCH?

For our weekend BBQ, we've got two features from opposite ends of the globe. Firstly, we've got one of the specials which we feature on the grill at least once a year, **Galbi AKA Korean Short Ribs!** We did it as a BBQ special a few years back and it was so well received that it's become a year-round fixture in our meat counter. We make a traditional marinade with brown sugar, soya sauce, garlic, ginger, rice wine vinegar, grated onion and Asian pear (the secret ingredient!) and then grill it until it's nice and caramelized and finish it with a glaze of the delicious Korean BBQ Sauce from Kitchen Guerrilla. Served alongside grilled broccolini with chili and garlic. **Featured at:**

\$20.00 COMBO

And a little closer to home, we're bringing back that excellent **Jerk Chicken Sandwich** that we made last week. We sold out earlier than anticipated and we wanted everybody to have a chance to try it as I thought it was truly exceptional. Part of writing this flyer is me saying how 'delicious' and 'tasty' and how everything I write about is seemingly one of my 'faves'. I'll admit there is a smidgeon of feigned enthusiasm from time to time, but generally if I think something is not great, I won't let it go to print. So you have to believe me that this sandwich I had last week was some of the best chicken I've ever eaten in my life, I haven't stopped thinking about it all week! I have always thought of Jerk Chicken as an item that's grilled up, traditionally on those oil drum grills. But turns out that in Kingston (Jamaica, not Ontario lol), the legs are traditionally smoked first which just adds a whole new dimension of flavour that I just had never considered before. We marinate the thighs in Jerk in a Jar Marinade (the best jerk marinade), then smoke them and painstakingly slowcook them so we don't lose any juiciness. We serve on an ultrasoft coco bun which we bring in from a Jamaican bakery, with slaw and homemade pineapple salsa. **Featured at:**

\$10.00 COMBO

Both combos will be available Friday June 24 and Saturday June 25 from 11:00 am - 3:00 pm...and don't forget on Saturday morning we will be preparing the best Peameal Sandwiches in town for breakfast!

And one last bit of news because I've been asked way too many times...we're going to have Lobster Rolls next Thursday. I'm asked for these nearly daily so I've finally relented. The price of lobster is stupid high so we will be doing them once and selling them at cost because I'm a man of the people and I can't think of a better way to kick off the Canada Day than with one of our delicious lobster rolls. It will be the one and only time this summer as we really make no money on it, so show up or forever hold your peace. So here is a glance at our lunch menu for next week!

- Monday June 27th
Monte Cristo with Tomato Cucumber Salad
- Tuesday July 28th
Grilled Sirloin Steak Sandwich with Potato Egg Salad
- Wednesday July 29th
Chicken Cutlet Sandwich with Greek Salad
- Thursday July 30th
Lobster Rolls with Cathy's Slaw and Chips

MILD & HOT

ITALIAN SAUSAGES

Fennel, garlic, a nice hit of chili in the hot version...it's really hard to beat an Italian Sausage. I find them hands down more flavourful than most other sausages, one of the first sausages I'd opt for if I'm headed to a cookout. We'll have these available in either mild or hot. **Reg. \$6.99/lb**

25% OFF

JOE BEEF

BBQ SAUCE

When I ordered their ketchup we tried a few more items and their BBQ sauce was a hit as well. Most sauces are essentially ketchup and molasses mixtures with seasoning. This one actually starts with crushed tomatoes and apple sauce. The sweetness of the apple and the distinct mustardy flavour in this sauce really lends itself to pork. **Featured at:**

\$9.99 EACH

RIEME LEMONADE

Also known as "the fancy French lemonade in that elegant bottle". Almost too pretty to drink, but not quite. A perfect balance of sweetness and tartness, this should be your first choice to beat the heat on a hot summer day. **Featured at:**

\$6.99 EACH

CANADA DAY - FRIDAY JULY 1ST: VILLAGE GROCER WILL BE CLOSED



SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY JUNE 26

**STORE HOURS: MONDAY TO FRIDAY: 8:00 AM - 7:00 PM
SATURDAY & SUNDAY 9:00 AM - 6:00 PM**

4476 16th Ave. (Just W. of Kennedy)

905-940-0655



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