

CLOUDY WITH A CHANCE OF

MEATBALLS

There are few foods as comforting and perfect for the colder months as a bowl of tender meatballs tossed in a big bowl of spaghetti with a delicious, hearty red sauce topped with enough powdery shaved parmesan to make it look like it belongs on the set of Scarface. We are featuring everything you need to make a perfect Spaghetti and Meatball Dinner this weekend, starting with Paul's Homemade Meatballs. These saliva-inducing morsels are made with a blend of beef, pork and veal seasoned with parm, parsley, chilis, oregano and just enough egg and breadcrumbs to bind them together all the while maintaining a soft, moist, nearly fall-apart texture. I usually do mine in the oven at about 450F for ten minutes before dropping them into a pot of tomato sauce to simmer away. You can also brown them in the pot first and then just add the sauce, either way works.

With the purchase of every package of meatballs (eight in each pack), you get a pack of fresh spaghetti Famiglia Baldassarre on us. Even if you've never bought the pasta here before or been to their shop on Geary for lunch, there's a good chance you've eaten it, as they make pasta for all the best Italian restaurants in the city. The noodles are pillowy soft with a gentle chew, perfect for your balls. Savings of: **\$12.99**

Of course, a really good pasta sauce is important here. We were going to make our own but we thought we'd leave it to the experts by featuring Louise Prete's Sauces for the weekend. I always recommend these sauces to anybody I find browsing our pasta aisle. They use a combination of local and Italian tomatoes, have a really clean and sleek ingredient list, the freshness is evident as soon as you taste it. I am particularly fond of their regular Basilico, as well as their Peperoncino if you like a hint of spice. We'll have the owner himself here on Saturday so you can sample the sauce for yourself. Featured at: **\$9.99 EACH**

My favourite part of a pasta dinner is microplaning a metric ton of parm on top of the pasta. I can never have too much parm! When I go out for dinner and the server brings out the little rotary grater and starts doling out the parm until I say "when", I just won't say it, leaving it up to him. If I had my way, I would sit there until it was overflowing the plate, falling off the table, slowly filling the dining room. I live for parm! So we are putting our little cheese lady, Caroline, to work this weekend as she'll be grating up a storm of Italy's finest, 24 month Parmigiano Reggiano from Parma. The good stuff! Featured at: **\$5.99 100G**

Finally, we'll have our Organic Basil Plants on sale this week. They come in a cute little planter and if harvested little by little and cared for, they can regrow indefinitely. The flavour of this basil is superior to the other stuff we sell, it's tender and sweet and even adding just a few leaves to your pasta as it finishes breathes life into the dish. Featured at: **\$2.99 EACH**

THE SWEETEST EVER

PINEAPPLES

BUY ONE GET ONE FREE

Just about everything is expensive, although next week we should begin to see the prices of lettuce, veg and fruits start to ease up a bit, once American Thanksgiving is over. One of the few fruits that have been immune to the rising tide of prices are these pineapples. We haven't featured our Honeyglow Pineapples in months, so I thought we might be overdue to run them at a sharp price. These are allowed to ripen more than a conventional pineapple before they're harvested, resulting in a juicier pineapple with a more intense tropical sweetness, a welcome flavour as winter is certainly upon us. Buy One Get One Free! Featured at: **\$5.99 EACH**

WHAT'S

BAKING

THIS WEEKEND?

Lemon Tiramisu - With all the meatballs and Italian fare this weekend, we wanted to do something on-brand as a dessert, Tiramisu being the obvious choice. As California citrus season is upon us we decided to do a vibrant, zesty variation on the classic Italian dessert. We dip lady fingers in limoncello and layer lemon curd, a light mousse-y cream and mascarpone. It's light and refreshing, the perfect palate-cleansing dessert after a hearty meal. These will be done up in the individual size, so no need for sharing! Reg. \$9.99 each

Lemon Meringue Pies - These are Evan and were Doreen's favourite dessert that we make. A hand-pressed shell with lemon filling that we make with fresh zest and juice. We then add a towering layer of freshly-whipped meringue and bake it off until it's a sexy shade of bronzed perfection. If you haven't had one of our Lemon Meringue Pies before, I really think it's one of our finest offerings. Reg. \$21.99 each

Lemon Poppyseed Shortbread - Another citrusy indulgence, we are resurrecting a flavour of shortbread we used to make at the old store. These are buttery like our regular shortbread with a pronounced citrus note and poppyseed for some sex appeal. I sampled these yesterday and ended up going home with two containers. Reg. \$10.99/container

Grand Marnier Mousse Cake - A new creation that's on our Christmas Baking List. We whip up a light, fluffy and not-too-sweet mousse and slather it between layers of dark chocolate sponge. It's got the flavour profile of a slightly boozy Terry's Chocolate Orange. Perfect for the holidays and perfect for the weekend. Looking forward to some feedback on these. Reg. Small: \$32.99 each & Large: \$42.99 each

ALL 25% OFF

WHAT'S AT THE DELI?

Kale & Chickpea Salad - A kind of Mediterranean chickpea salad with feta, really beautiful taggische olives, grape tomatoes and local green kale tossed in a lemony vinaigrette. Reg. \$2.29/100g

Curried Pumpkin & Squash Soup - One of my fave soups that we make. Vibrant curry flavours perfectly paired with creamy, earthy squash cut with the tartness of local apples. A perfectly blended soup with loads of fresh flavours. Reg. \$9.99/900ml

Wild Mushroom Risotto - I bought too many wild mushrooms last week and ended up giving some to Chef Kulam to whip something up, and he ended up with this delicious, hearty risotto. Made with chanterelles, oyster, shitake and cauliflower mushrooms and then some dried porcini and truffle oil to really reinforce the flavour. This is great on its own or is a great side if you're serving up a beef dish this weekend. Reg. \$17.99/500g

Cathy's Roasted Cauliflower Pasta - My mom doesn't cook too often, but when she does, it's always good! I'm not sure where she got this recipe, but it's my favourite thing she makes and when I go over for dinner, this really simple pasta is always what I request, even if I have to beg. We're making it so you guys can try some of my mama's home cooking this week. We roast local cauliflower florets simply with salt, pepper and olive oil and then make this delicious lemony sauce with capers, garlic and a hint of anchovies, which we toss with some spaghetti, lots of Parmigiano Reggiano and just a pinch of chilis. It's so simple and hits the spot every time. Reg. \$16.99/500g

ALL 25% OFF

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY NOVEMBER 27

Store Hours: Monday - Friday: 8:00 am - 7:00 pm
Saturday & Sunday 9:00 am - 6:00 pm

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THE SWEETEST EVER

BLACKBERRIES

Last week's strawberries were a MASSIVE hit. I had a flood of people calling me and coming in on Monday seeing if we had any left. The good news is that we'll have more of those INCREDIBLE strawberries in on Friday, but the even better news is that we've got these Blackberries on this week, which are even better than the strawberries!

They are all uniformly big and plump, exploding with a burst of intense jammy sweetness with every bite. Once you start eating a container, it is impossible to stop. The price may seem high, but keep in mind these containers are twice the size of the usual one, so this is sharp value. **\$9.99 /TWO**
Featured at: 2 FOR ...

CHRISTMAS PLANT HEAVEN

BOTH INDOOR & OUTDOOR!

In Mariella's words "you will actually hear the angels sing" with the selection, both inside and out! Our florals are overflowing with holiday cheer and we are just getting started. Outside you'll find an assortment of winter planters in various sizes decorated with birch and an array of ornamentals. We also have a selection of wreaths to add a festive pop of colour to your door.

Inside you'll find the Christmas classic - Poinsettia, available in a variety of sizes. We also have the popular Christmas Cactus, Mixed Christmas Planters and of course, Amaryllis!

COD LOIN

The Cod Loin is essentially the filet mignon of the cod, the most desirable part of the fish, nice and lean with a mild, clean flavour and thick, white flakes. As versatile as it gets, excellent either baked or fried up for fish and chips. Reg. \$24.99/lb **25% OFF**

WHAT'S FOR LUNCH?

So for lunch this week we're going to have one of our fan favourites, **Fish and Chips**. I had quite a lot of them when I was in the UK, and I can say without bias that ours is better than anything I had. Not sure if it's Kulam's batter or the quality of fish or the potatoes we use for the fries, but ours is less greasy, more crisp and just hits the spot every damn time! We use halibut for the fish so you know you're getting the best. Available this Friday, November 25th starting at 11:00 am. Featured at: **\$22.99 COMBO**

Here is a peek at our Cafe Menu for next week, plan your lunch dates accordingly . . .

Monday November 28th:
Chicken Cordon Bleu Grilled Cheese with Soup or Tomato Cucumber Salad

Tuesday November 29th:
Flank Steak Sandwich with Soup or Roasted Potato Salad

Wednesday November 30th:
Chicken Quesadillas

Thursday December 1st:
Crab Cakes with Lemony Greens

Friday December 2nd:
Prime Rib Sandwich with Fries

THE SWEETEST EVER

GRAPE TOMATOES

BUY ONE GET ONE FREE

So we featured these two weeks ago, which I was iffy about as we don't usually feature Grape Tomatoes, but they were a smashing success. People loved them, lots came back and I've been selling an insane amount since. So I didn't think anybody would mind if we repeated the same sale, as these really are every bit as sweet as a tomato fresh out of the garden in the ides of August, with a nice crunch that make them killer in any salad. **\$4.99 EACH**
Buy One Get One Free! Featured at:

SPRING ROLLS!

I know this may be shocking to some, but we are actually featuring a healthy snack for a change! Brian and Ju will be making really tasty Veggie Spring Rolls at our Sushi Counter this weekend. Wrapped in rice paper and loaded with avocado, cucumber, mango, carrots and beets, these are not only guilt-free and tasty, but they also look stunning. Comes with two sauces, a spicy mayo and a creamy sesame sauce. Featured at: **\$9.99 PACK**

VILLAGE CREAMERY

ICE CREAM OF THE WEEK
Eddie took a week off the bottle since he featured the delicious Island Rum Punch last weekend, but he's not one to be deterred and is back on the sauce with one of my favourite holiday flavours, our delightfully boozy Eggnog Ice Cream. His wife, Wendy, whips up a luxuriously rich eggnog, seasoned with nutmeg and a healthy dose of rum. Whatever Eddie doesn't drink himself we make into an amazing ice cream. Reg. \$13.99/litre **\$2.00 OFF**

We are also featuring a new creation in our ice cream world - a Raspberry Cheesecake Ice Cream Cake! It starts off with a cheesecake ice cream base, mixed with cheesecake chunks, crushed raspberries and graham cracker, finished with raspberry puree for that extra little tartness. Reg. \$35.00 each **\$5.00 OFF**

LET'S TALK CHRISTMAS

With December creeping up on us, that means Christmas is just around the corner and with it the need to start thinking about your holiday menus and entertaining needs. Check out our website for our bakery menu, fresh turkey & ham options and our holiday catering guide!

CHICKEN SHAWARMA THIGHS

This was an idea that Paul the butcher had in the summer, but we just got around to making now. I guess it's better late than never. I haven't always been a shawarma lover but I have a roommate who eats it a few times a week and he's slowly gotten me hooked. So Paul has made his own shawarma seasoning with an assertive amount of black pepper, allspice, garlic, cloves, cinnamon, oregano, cardamom and a hint of chili. It's all very well-balanced and we keep it low in salt, so you can add if you so-desire. These are killer on the grill but I did mine on the stove top and it came out uber juicy and flavourful. I served with roasted potatoes, our light and refreshing tomato cucumber salad and garlicky tzatziki. Honestly such a great, simple meal! We will also have these "au naturel". Featured at: **\$9.99 /LB**

JOIN US FOR A CHARCUTERIE HOLIDAY PARTY

Looking for holiday entertaining ideas with family and friends with less stress and more fun? Get on board with Karen and Linda and learn how to create a perfect holiday charcuterie board without breaking the bank, all the while wowing guests! They will share their tips and tricks and send you home ready for your next gathering. Our Wine Connoisseur Brad Fletcher will be on hand serving perfect pairings while you enjoy appetizers, cheeses and charcuterie.

Date: Thursday December 1st
Time: 6:30 pm - 9:00 pm
Cost: \$79.99 + hst

Space is limited, please call Ashley at (905) 940-0655 to register!



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