

# KOREAN SHORT RIBS

When Kulam gave me the first sample of our homemade Kimchi (also on sale this week), I was definitely excited because I love kimchi, but I was even more excited about the prospect that it was the perfect excuse to put **Korean Short Ribs** (AKA galbi) on sale. These are one of my favourite meals on earth. First of all the meat itself is one of the most flavourful cuts of beef, rippled with lots of marbling and an assertive beefy flavour that only gets better (and more tender) after we marinate it in a delicious concoction of brown sugar, garlic, ginger, sesame oil, lemon, grated Asian pear and rice wine vinegar. Grill these strips for three minutes a side over high heat, until they're sticky, crisp and caramelized. I usually sprinkle some sesame seeds and thinly sliced green onion once they're off the grill. Goes great with grilled broccolini or asparagus, a crisp lager and, you guessed it...our brand new Kimchi. Reg. \$19.99/lb

25% OFF

# ORGANIC SALMON

So a lot of the time 'organic' is a term that ensures you're paying a few bucks extra for something that is otherwise completely interchangeable in terms of quality and taste. It's a marketer's dream! When it comes to this salmon, I actually think it makes a difference. Not that there's anything wrong with our regular Atlantic salmon, but these **Organic Salmon Fillets** just have a little extra love, they're less 'goopy', as the fillets come nice and dry, and they are usually a touch fattier, ensuring you always get a juicy, succulent end product. Reg. \$32.99/lb

20% OFF

# WHAT'S COOKING IN CHEF KULAM'S KITCHEN?

**Broccoli & White Cheddar Soup** - Creamy and earthy broccoli soup accented by the slightly salty sharpness of Balderson old white cheddar. **Featured at:**

\$8.99 900ML

**Citrus Pasta Salad** - A light and vibrant pasta salad from our deli counter, we toss shell pasta in a zesty dressing with baby spinach and Taggiasche olives. I actually despise olives...except for these ones that are mellow, not too salty and pair beautifully with the lemon and orange zest in the dressing. Reg. \$2.49/100g

25% OFF

**Ratatouille Quiche** - I've had this on my radar for a while but wanted to wait for all the local veggies to be in season before we made this up. Slices of eggplant, zucchini, plum tomatoes and bell peppers seasoned to the nines with herbes de Provence and then made into a quiche with Gruyere cheese. 10/10 summer meal! **Featured at:**

\$17.99 EACH

**Té Bheag Smoked Baby Back Ribs** - I was recently given a bottle of scotch, Té Bheag, that I absolutely fell in love with (not that I needed to find new ways to enjoy alcohol!). A blended scotch made with 8- to 11-year-old malts, this stuff is great bang for your buck. It drinks velvety smooth with a lingering toffee sweetness and a mellow smokiness. Anyways, I gave Kulam a couple of bottles and told him to run wild with it and he made an amazing BBQ sauce with dried local cherries and this scotch that we are slathering over smoked ribs. They actually turned out amazing, like insanely good! Just take them home, wrap them in foil and reheat at 275°F for about 30 minutes and you'll be rewarded with the most amazing smoky, cherry-sweet, fall-off-the-bone back ribs. Enjoy with our coleslaw and some cornbread for a perfect southern feast. **Featured at:**

\$3.99 /100G

**Pimento Cheese Dip** - Back by popular demand, we usually feature this dip for Masters Weekend every year, but after being asked seemingly several hundred times, we had to cave to the demands of the masses. This is a delicious blend of cream cheese, extra-old cheddar, mayo and pimento peppers (the little not-at-all spicy ones stuffed in olives). You can use this as a dip with crackers, crudité or make your own pimento cheese sandwich on Steeles bread. More delicious southern goodness. **Featured at:**

\$12.99 EACH

**Chef Kulam's Butter Chicken** - Rich, creamy and seasoned to perfection. Tender pieces of chicken breast in Kulam's extraordinary Butter Chicken sauce. Don't forget to grab a naan to soak up all that deliciousness. **Featured at:**

\$17.99 EACH

# WHAT'S BAKING?

While we pretty much always have raspberries on our shelves and I like to think they're always fresh and tasty, there's just something so special about those few midsummer weeks when the local ones are in season. Instead of arriving on our shelves a week after they're picked, these are here within a few hours, often never seeing the inside of a cooler and just put right on the shelves. The flavour on them is absolutely sublime, each berry is a dimpled little cluster of jammy, sweet perfection. This weekend we wanted to not just have them on sale in the produce department, but also go insane in our bakery with them.

**Raspberry Matcha Jelly Rolls** - So we now rotate through about eight to ten different Jelly Rolls throughout the year with peaches, wild blueberries, hazelnuts, pumpkin pie filling, mangos, you name it, we'll throw it on a jelly roll sheet with whipped cream and roll it up. But there was a time when we only had the OG Mixed Berry one and then this special one with Raspberries and a Matcha whipped cream available on weekends. Pairing the vibrant tanginess of raspberries with the slightly earthy, slightly bitter flavour of matcha is a supremely delicious combo, especially with whipped cream and the light jelly roll sponge. **Featured at:**

\$29.99 EACH

**Cathy's Present Cakes** - If it's got Cathy's name on it, it's guaranteed to be a hit. This is a riff on our white cake, we take three layers of vanilla sponge and layer them with homemade raspberry jam and vanilla frosting and then mask it like it's gift-wrapped. Super simple but delish white cake with tangy raspberry flavour to cut through the richness of the icing. We've made this in the **mini size** so it's perfectly shareable for two. **Featured at:**

\$14.99 EACH

**Individual Peach & Raspberry Tiramisu** - Two of my favourite fruits in one personal-sized dessert? Sign me up! We layer jelly roll sponge with lady fingers dipped in Chambord raspberry liqueur with slices of local peaches, fresh raspberries and freshly whipped mascarpone. **Featured at:**

\$9.99 EACH

**Raspberry Cheesecake Flans** - I am particularly excited for this dessert. We hand-press a buttery shortbread crust and then bake it off and brush the shell with homemade raspberry jam before filling it with our cheesecake filling that we've doctored up with lemon juice and zest, and bake it off before topping every square inch of it with the most perfect fresh raspberries. **Featured at:**

\$24.99 EACH

**Raspberry Pies** - We couldn't possibly have a raspberry weekend without featuring our amazing Ontario Raspberry Pies. In my opinion, this is the best pie that we make. Do not forget to grab a pint of our vanilla ice cream to serve with it. **Featured at:**

\$16.99 EACH

**Raspberry, Hazelnut & Orange Muffins** - Resurrecting an oldie but a goodie from our annals of recipes that we've made throughout the years. We make a delicious muffin with fresh raspberries and toasted hazelnuts, with a lovely backbone of orange zest. We haven't made these for months, which is a crying shame if you ask me, there really is no better way to start your day. **Featured at:**

4 FOR \$9.99 FOUR

**Raspberry Oatmeal Sandwich Cookies** - It's pretty near impossible to beat our oatmeal cookies, so over-the-top buttery and crunchy and impossible to eat just one of. The only thing better are these sandwich cookies. We take two of them and put some homemade raspberry jam in between. **Featured at:**

\$9.99 BOX

# WHAT'S IN BLOOM?

Danielle here, I'm walking on sunshine and thinking about my old yellow Sony Walkman, cue the music montage because I've just been transported straight back to 1986!

This week's floral feature is **6 inch Potted Mums** in lime green, hot pink and yellow! These blooming plants have rolled right out of my childhood roller skating rink and are the exact colours that were on my skates and chunchies for those oh so flattering side ponytails. Chrysanthemums might have had a bit of a "grandma's porch" reputation, but I'm flipping the script. This summer citrus mix is too cool for school: think Miami Vice meets garden party. They're compact, cheerful and ridiculously vibrant, like they just came back from a weekend in Florida and want to be the life of your patio.

Set one out as a table centerpiece for your BBQ, plunk a few on the deck, or let them photobomb your backyard party pics, these old school plants are pure happiness, and suddenly... very now. To keep them looking fresh, give your mums a sunny spot, water when the top inch of soil feels dry, and pinch off spent blooms so they just keep on strutting their stuff. Treat them right and these neon beauties will party with you all summer long. **Featured at:**

2 FOR \$12.99 TWO

# VILLAGE CREAMERY

This week's special is a summertime classic, another raspberry-centric delight, our **Raspberry Lemonade Ice Cream**. We start by taking our **Sicilian Lemon Ice Cream** and then we make a purée with local Ontario raspberries and combine them. It's the perfect balance of sweet and tart, a delicious palate cleanser and the ideal treat for a hot summer's day.

**RASPBERRY LEMONADE ICE CREAM**  
**\$1.00 OFF**  
REG. \$8.99/500ML

25% OFF

Last weekend was the first weekend we'd ever featured the **Organic Cherry Tomatoes** from Cookstown Greens, so I wasn't sure how many to order. As we sold out midday Friday, it would be safe to say that I vastly underestimated their popularity. So this week we are running it back, I've ordered extra but that being said, we can only get so much at a time, so we will have while supplies last. **Buy One Get One Free! Featured at:**

\$6.99 EACH

The Best

# LOCAL RASPBERRIES

**Local Raspberries** are always a little tender, but the flavour on them is incomparable and it is a Herculean effort to pack these without sampling one from every single pint. We've had them in stock for the past few weeks and they've been really good, but my regular guy is starting up this week and his are really, really, REALLY good! Big, juicy, crazy intense sweet and tangy flavour, these are as good a raspberry as you'll ever have. We don't just have them on sale in produce, we're also using them in all our bakery specials this weekend, we just can't get enough! From Willowtree Farms in Port Perry. **Buy One Get One Free! Featured at:**

\$6.99 PINT

# WHAT'S FOR LUNCH?

I'm convinced the best way to kick off every long weekend is with a **Lobster Roll**, and I might be biased because I'm the guy who makes them, but our lobster rolls are the best! We take big chunks of claw meat and toss it up with onions and celery, lots of chives and tarragon, lemon juice, zest and of course, **Old Bay**. We serve it on a Brioche bun which we flash on the grill, with fresh cut fries, Cathy's Coleslaw and a glass of lemonade. **Friday August 1st only, starting at 11 am at our Outdoor BBQ station! Featured at:**

\$30.00 COMBO

And then on **Saturday, August 2nd** we'll have the usual suspects at our **Outdoor BBQ: Grilled Chicken Club Sandwiches, Guinness Sausages, our Hamburgers and Peameal Bacon on a Bun**. Served with Pineapple, Watermelon & Feta Salad or our famous Potato & Egg Salad, with a glass of lemonade if you opt to make it a combo.

For **Sunday Brunch** on August 3rd, we'll have your choice of a **Quiche Lorraine** or a **Ratatouille Quiche** served with a lovely green salad tossed with our featured **Maple & Balsamic Dressing**. **Featured at:**

\$9.99 /COMBO

As for our Café menu for next week, it will look something like this. Plan accordingly!

**Monday August 4th**  
**Smoked Pulled Pork**  
**Grilled Cheese with Cathy's Slaw**

**Tuesday August 5th**  
**Grilled Sirloin Steak Sandwich**  
**with Chimmichurri and Roasted Potato Salad**

**Wednesday August 6th**  
**Chicken Cutlet Sandwich**  
**with Greek Salad**

**Thursday August 7th**  
**Maryland Crab Cakes**  
**with Tomato & Cucumber Salad**

**Friday August 8th & Saturday August 9th**  
**Join us for our Outdoor BBQ!**

# PIZZA PIZZAZZ

The local broccolini is actually the best, its perfect bitter-sweetness and incomparable tenderness rock. This week we are featuring it on our **Broccolini & Cherry Tomato Pizza**. We steam and then saute broccolini with chilis and garlic and pair it with fresh cherry tomatoes, crumbled Italian sausage, caramelized onions and creamy **Stracciatella** cheese. **Featured at:**

\$16.99 EACH

**Our Own Raspberry Cream Cheese** - Made with our featured local raspberries cooked down with a splash of lemon and a swig of maple syrup and folded into whipped cream cheese. This is a great spread for crackers, toast or bagels, and an excellent dip to enjoy with slices of fruit. Tangy, sweet and creamy as can be. **Featured at:**

**The Best Genoa Salami** - We brought these in for the first time last week and Mariella sliced some up for me to try, I was blown away! These are the best I think we've ever carried. I quickly proceeded to shave about 250g and make a sandwich with roasted peppers, pesto aioli and provolone and felt terrible for the rest of the day, because that's just an unreasonably large sandwich, but darn if I didn't savour every bite of it. Garlicky, winey, not salty, really soft and moist with the most amazing texture. If you're into cured meats, this will be right up your alley. Excellent snack to enjoy alongside the aforementioned pecorino. **Featured at:**

**Mariella's Peach Burratas** - Not on sale, but I wanted to mention that Mariella will be making her incredible Burrata Salads this weekend with local peaches, heirloom tomatoes and our homemade pesto. Is there a better summer appetizer? Don't think so.

THOMAS'

# PRODUCE REPORT

First **Local Garlic** of the year is in. This is grown right on the Markham/Pickering border by a husband and wife, available only at our store. Their attention to detail is crazy, best garlic ever!

We've got another shot of **Local Apricots**, these are most likely the last of the season but we've saved the best for last, they are outstanding. **Local Peaches** are rounding into midseason form. **Wild Blueberries** are continuing to drop in price. The **Welsh Bros' Corn** is in short supply, but I didn't want to buy from another farmer, as their stuff is truly second to none. So we will have their **Yellow Corn** for the weekend. Every bit as sweet, every bit of fresh, just in case you're wondering why it looks different, that's what's up. We should be back on track next week.

We've got the first new crop **Bartlett Pears**, these are from California, really sharp. We should have the first **local Clapp Pears** in a couple weeks. We've got some really beautiful **Black Plums**, extra juicy and sweet. Have some super, super sweet **Green Figs** from California, and the **Greek Figs** are due in for next week.

If you've had a hankering for citrus, we've got some **Cara Cara Oranges** from Chile, first of the South American season. Also, while this is the time of year that we try and carry as much local produce as will fit on our shelves, I found some **Peruvian Blueberries** that are crazy good. Crunchy, sweet and so big that you'll want to eat them with a fork and knife.

An Encore of

# HEIRLOOM CHERRY TOMATOES

# AISLE FOUR

**Rosewood Honeycomb** - I'm convinced that the bees at Rosewood Winery in Niagara are unionized as they took their sweet ass time making this honeycomb and we've had a lot of customers awaiting its return. This weekend, it's finally here. This raw wildflower honeycomb has a light yet distinct flavour from the wildflowers of the Escarpment. Can be enjoyed on its own, as this is honey in its most natural form, or as a showstopping addition to a cheese and charcuterie spread. Do not refrigerate. **Featured at:**

\$12.99 EACH

**Van Dyke's Wild Blueberry Juice** - The most delicious way to get all your antioxidants. A lot of people look for this stuff because it does wonders for cognitive function, stabilizes blood pressure and contains a full spectrum of nutrients, and that's all fine and dandy, but I love this because it tastes like dumping a truckload of delicious little wild blueberries into your mouth, the flavour is INTENSE. Just a delicious, delicious juice. This is pressed in Nova Scotia, and they'll be in the store for a demo on Friday. **Featured at:**

\$14.99 BOTTLE

**Cipriani Peach Bellini** - These non-alcoholic bellinis perfectly capture the flavour of sinking your teeth into a juicy peach at its apex ripeness. A lot of the time anything peach-flavoured is cloyingly sweet and in-your-face-artificial tasting, definitely not the case with these. You can mix with prosecco and serve with crushed ice to make a bellini but honestly, I just love these straight up. Also, Mariella turned me on to mixing these with our freshly squeezed OJ and serving over ice. So peachy, so good. **Featured at:**

\$14.99 PACK

# FROM OUR PANTRY TO YOURS

**Village Kitchen Kimchi** - So this is the creation of one of our chefs, Andy. An authentic Korean kimchi, it has all the hallmarks that you'd look for in a kimchi: it nails that complex balance of being sour (but not overly vinegary), that fermented lactic tang, just the right amount of heat, umami, subtly sweet and aromatic from the garlic and ginger, with the perfect texture. We put Korean short ribs on sale as we thought they're a match made in heaven together, but it's also great on eggs, chopped up into a fried rice (top with a fried egg and sesame oil...yum!), and it's also a great snack on its own. **Featured at:**

\$5.99 JAR

**Village Kitchen Raspberry Jam** - We cook local raspberries down and then sweeten them with some maple syrup and a splash of lemon. The maple gives the jam a rich complexity, this really rocks! **Featured at:**

\$7.99 JAR

**Village Kitchen Maple Balsamic Dressing** - The caramelized sweetness of maple pairs exquisitely with the acidity of Italian balsamic. Makes a perfect salad with our local arugula, sliced pears or apples (the Bartletts are really sharp right now), crumbled blue cheese (or goat), dried cranberries and shaved red onion. **Featured at:**

\$7.99 JAR

# GUINNESS SAUSAGES

These Irish-inspired links are made with coarsely-ground pork which we leave a wee bit fatter than we do with our usual sausages. We mix in the same spice blend that we use for our Bratwurst but doctored up with a little extra garlic, black pepper, parsley and allspice, and then we pour in a couple cans of the eponymous stout. Grill these low and slow on indirect heat until they're firm and plump and then finish them direct on medium-high heat until they're nicely browned and irresistible looking. Reg. \$7.99/lb

25% OFF

# CHEESE & CHARCUTERIE

**Sicilian Pecorino with Pistachios** - A youthful pecorino studded with Bronte pistachios, semi-firm in texture with a perfectly balanced milky and tangy flavour profile. An excellent snacking cheese, just slice up and drizzle with some honey (or the Rosewood Honeycomb we have on sale) for maximum deliciousness. **Featured at:**

\$4.99 100G

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WE WILL BE OPEN MONDAY AUGUST 4TH 8 AM - 7 PM

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY AUGUST 3

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



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