### **WHAT'S COOKING**

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

# SAUNG?

most perfect fresh raspberries. Featured at: 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: Featured at:

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:

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:

### WHAT'S IN

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 scrunchies for those of 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 centrepiece 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:

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QUALITY FOODS

## PRODUCE REPORT

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

## LOCAL RASPBERRIES

ian 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

\$1.00 OFF

REG. \$8.99/500ML

Quiche Lorraine or a Ratatouille Quiche served with a lovely green

Grilled Cheese with Cathy's Slav

Tuesday August 5th Sirloin Steak Sa with Chimmichurri and Roasted Potato Salad Wednesday August 6th Chicken Cutlet Sandwic

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!

The local broccolini is actually the best, its perfect bitter-sweetness best, its perfect bluer-sweet, and incomparable tenderness rock, 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 \$1699 **<**99 6 EACH cheese. Featured at:

### AISLE FOUR

## FROM OUR PANTI

perfect salad with our local arugula, slivered pears \$ or apples (the Bartletts are really sharp right now), crumbled blue cheese (or goat), dried cranberries and shaved red onion. Featured at:

### **GUINNESS SAUSAG**

These Irish-inspired links are made with coarsely-ground pork which we leave a wee bit fattier 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 mediumhigh heat until they're nicely browned and irresistible looking. Reg. \$7.99/lb

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:

Made with our force of the same statement of the

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:

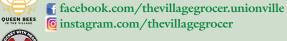
Mariella's Peach Burratas – Not on sale, but I wanted to mention that Mariella will be making her incredible Burrata Salads this weekend with local peaches, heirloom tomatoes and our homemade pesto. Is there a better summer appetizer? Don't think so.

### NDAY 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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