

LAYERS OF SUMMER LOVIN'

OUR TRIFLE EXTRAVAGANZA

We had our Personal-Sized Tiramisus on sale last week and it was a real problem for me, more specifically for my waistline, as I absolutely love them and took one home every single night. They're light, creamy and airy, not too sweet, just perfection in a single-serving dessert.

This week we are upping the ante, making a whole load of personal-sized trifles with all our favourite summer flavours, in the same format. There are five to choose from:

Strawberry Shortcake Trifle – The strawberries we have right now are actually unbelievable. Sweet, fragrant and juicy as can be. We are slicing them up and layering with freshly whipped cream, vanilla custard and our light, airy sponge.

Raspberry & Pistachio Trifle – Pistachio custard studded with crushed pistachios, layered with freshly whipped cream and those plump, sweet local raspberries.

Coconut Mango – A little tropical number with slices of fresh mango, coconut custard, large flakes of toasted coconut and a Malibu-spiked whipped cream.

Black Forest – We needed to have at least one chocolate option! Branded sour cherries layered with freshly whipped cream and moist chocolate sponge that we brush with cherry liqueur.

Peach & Wild Blueberry – Two of my favourite local fruits are officially in season! We're layering them with freshly whipped cream, vanilla custard, white sponge, and our homemade wild blueberry jam.

Featured at: **\$7.99**
EACH

BABY BACK RIBS

I'll then wrap each rack in foil and return to the grill for another hour. This gives it that fall-off-the bone texture. Finally, you unwrap them, brush them with your go-to BBQ sauce (our Jack Daniels BBQ Sauce for me) and then cook them for an extra 20 minutes on indirect heat, re-lacquering with BBQ sauce halfway through.

Reg. \$11.99/lb

Featured at: **25%**
OFF

SAGE & ONION SAUSAGES

Our sausages are incredible. Lots of stores will use all the discarded sinewy bits of pork trim to make their sausages, but we use trim from our store made hams combined with marbled shoulder meat. You can find Italian or bratwurst sausages anywhere, but only at the Village Grocer can you buy these, my favourite sausage, our Sage & Onion Pork Sausages. We take coarsely-ground pork and blend it with our famous Sage & Onion Bread Stuffing (the same stuff you'd buy for your Thanksgiving turkey), then season it up with some parsley, salt and pepper. It's mild and mellow and just perfect.

Reg. \$7.99/lb

Featured at: **25%**
OFF

WILD HALIBUT

From our Maritime coast, my favourite fish on the planet. Few things slap as decisively as a perfectly cooked halibut fillet. Traditionally pan-seared, this is also one of my favourite fish to grill as it's firm enough not to fall apart. Nice, meaty flakes with a subtle sweetness, never disappoints!

Reg. \$44.99/lb

Featured at: **20%**
OFF

WHAT'S NEW IN AISLE FOUR

Ste. Anne's Iced Coconut Cream – One of the biggest draws to the store is our homemade ice cream. I really have to take my hat off to Eddie, his wife Wendy, and their whole team down there, they've developed an amazing product and continue to churn out new products and amazing flavours. But for those among us who are vegan or lactose intolerant, we wanted to have an exceptional alternative. We've carried quite a few vegan or non-dairy ice creams over the years, ranging from gashly to nearly-palatable, before we stumbled upon these coconut-based offerings from the famous Ste. Anne's Spa in Grafton. They have seven flavours in total: Chocolate, Strawberry Rhubarb, Coconut, Blueberry Lavender, Mocha (brand new!), Pina Colada (also brand new!) and a Tropical Sorbet. It's pretty hard to beat ice cream but this is pretty darn close, a great alternative for sure.

\$11.99
/TUB

Natalie's Margarita Mix – When it comes to citrus, you just can't beat the freshly squeezed. There's lots of options for shelf-stable margarita or mojito mixes, some are good, others not so much, but with all those added preservatives, none really capture the inherent vibrancy of a fresh squeeze. That's why I love this stuff. It's the real deal, just lime juice that's sweetened a touch, all you have to do is add your fave tequila (I personally swear by the 1800 Coconut tequila for a little tropical oomph) or mezcal.

\$6.99
/EACH

Our Homemade BBQ Sauces – With the ribs on sale, we have both of our BBQ sauces to lacquer them to your heart's content. We have our OG Jack Daniels BBQ Sauce, which is the perfect all-purpose BBQ sauce as far as I'm concerned. We also have it's smokier cousin with a tickle of spice, our Smoked Chipotle BBQ Sauce.

\$7.99
/JAR

Sicilian Lemonade – Like a bougie, better San Pelligrino. These are made in Sicily with real juice. The Lemonade nails that fine line between sweet and tart, and the Blood Orange Lemonade is also perfect. These are super crushable on a hot summer's day, and also make a killer mixer.

\$7.99
/APK

THURSDAY NIGHTS AT THE BANDSTAND

Spend your Thursday evening on Unionville Main Street with the incredible Cleopatra Williams at the Bandstand. Enjoy an unforgettable night of live music, great energy and summer vibes in the heart of the village. See you there!

THOMAS'

PRODUCE REPORT

VILLAGE CREAMERY

We'll have our Niagara Peach Ice Cream on feature this week. This is perhaps the easiest ice cream that we make as it is essentially just two ingredients: Peaches and Cream. We don't add any sugar; we let the natural sweetness of the peaches do the talking. We'll also have our Peach Ice Cream Sandwiches on sale as well.

NIAGARA PEACH ICE CREAM SANDWICH
REG. \$6.99 EACH, \$1 OFF

NIAGARA PEACH ICE CREAM
REG. \$15.99/L, \$2 OFF

WHAT'S FOR LUNCH?

For our weekend BBQ on Friday and Saturday (not doing Sunday this week as we have the Big Green Egg Event!) we will be making up a delicious Grilled Salmon BLT with our Grilled Corn Salad. Instead of a salmon patty, we grill a fillet of Wild King Salmon from our West Coast and dress it with our smoked bacon, tomatoes and arugula. And as local corn is officially in season, we will be serving it up with my mom's famous Grilled Corn Salad and a glass of lemonade.

Combo For: **\$20**

Our Sunday Brunch at the Café will be your choice of For our Sunday brunch, we will have your choice of a Zucchini and Cheddar Quiche or a Chicken Pot Pie with a Peach Riviera Salad.

Monday, July 20
Smoked Pulled Pork Grilled Cheese w/ Cathy's Slaw

Tuesday, July 21
Grilled Flank Steak w/ Roasted Potato Salad

Wednesday, July 22
Winnipeg Perogy Lunch w/ Bacon, Onions, & Herbed Sour Cream

Thursday, July 23
Prime Rib Sandwich w/ Gravy, Fried Onions, & Potato and Egg Salad

Friday & Saturday
Weekend BBQ

Sunday, July 26
Big Green Egg Event!



We're firing up the grill and bringing in Big Green Egg Canada Brand Ambassador & BBQ Pitmaster Eric "TKO BBQ" Goodwin for a special **Big Green Egg BBQ event** you won't want to miss!

For more than 17 years, Eric "TKO BBQ" Goodwin has been living and breathing live-fire cooking. A credited BBQ Pitmaster with a culinary background, Eric has cooked alongside respected competition teams, competing in more than a dozen BBQ competitions while continually refining his craft—including the prestigious American Royal.

Join us this Sunday, July 19th from 11:00AM–2:00PM at the VG BBQ Gazebo, where Eric will be manning the BBQ and showcasing the incredible versatility of the Big Green Egg. We'll be serving up his internationally award-winning **TKO Bacon Beef Bomb Sliders**, giving you the chance to taste one of his signature creations while watching a true BBQ expert work his craft.

HOMEMADE FOCACCIA

These are the creation of Alfie, who has worked in our bakery for the last couple of years on a part-time basis, but finally decided to come on full-time. He's an absolute wizard with bread and has been making these focaccias that are absolutely to-die-for! They've got a nice golden crust but the inside is pillowy soft with just the perfect amount of EVOO. We are making two flavour profiles, a classic Sundried Tomato, Olive, & Rosemary, as well as a delicious Roasted Grape & Thyme flavour.

Featured At: **\$9.99**
EACH

WHAT'S COOKING IN CHEF KULAM'S KITCHEN

Bruschetta Pasta Salad – I love our bruschetta, it's not traditional, but is it ever tasty! We pair it with fusilli to make this staple pasta salad that goes with just about everything.

Reg. \$2.49/100g **25% OFF**

Sausage & Zucchini Tortiglioni – A supremely summery pasta with our homemade Italian sausage cut out of the casing and fried up with slices of local zucchini in a light & fresh tomato sauce with fresh basil.

\$16.99
EACH

Kulam's Butter Chicken – Love our butter chicken, such a great meal in a pinch. Big chunks of tender chicken breast in a creamy tomato sauce, seasoned to perfection. Really delicious with our coconut basmati rice and naan.

\$17.99
EACH

Peach Cobb Salad – Love a cobb salad, where every single bite is slightly different than the last. This is a super summery number with grilled chicken breast, slices of peaches, candied walnuts, cherry tomatoes, and red wine pickled onions for a pop of acidity, served with our Peach Riviera Salad Dressing.

\$19.99
/BOWL

Peach Riviera Salad Dressing – ...which is also on sale this week. Our Riviera Salad Dressing is the perfect poppyseed dressing as far as I'm concerned, nice and tangy with just the right amount of sweetness. We give it a summery facelift this week, as we infuse it with fresh peaches to make this killer dressing.

\$7.99
/JAR

Wayyy too much new local deliciousness this week, I don't even know where to start... Actually that's a lie, I know exactly where to start: the arrival of the first **Niagara Peach Baskets**. We don't have a huge volume to start but it's a harbinger of the delicious weeks ahead. We have **Niagara Apricots** as well!

We've got the incredible local **Welsh Bros Corn** on our shelves. The difference in flavour and size between this stuff and the US stuff is night and day, they may as well be different vegetables.

We got the first **Wild Blueberries** of the season last weekend. These are from the Sudbury area and are a pretty penny but oh, so worth it. There's nothing quite like gobbling down a handful of those amazing little "blurple" pearls by the handful.

What I've been most hooked on are the **Local Raspberries**. The flavour of these is so intense: the perfect balance of sweetness with a little tart. The bad news is that these are built for flavour, not for shelf-life, so you'll want to eat them in a day or two. The good news is that they're so awesome that they'll disappear as soon as you try the first one.

Last but not least, we've got the first **Local Cauliflower** this week. Colossal, pearly white heads that are super fresh, as they're grown just up the street.

LOCAL ROMAINE

A last minute addition to this week's flyer as I just got off the phone with the farmer who grows all our amazing local lettuces and we got a hot sale on heads of local romaine. Crisp as can be, gargantuan and at an absolutely insane price. Definitely a great weekend to put caesar salad on the menu.

BUY ONE, GET ONE \$2.99!

HONEY ROYALE NECTARINES

We have the first Niagara Peaches this weekend, and trust me, they're great, but it's at least another week or so before they size up and round into mid-season form. Local nectarines follow shortly after the arrival of the peaches, but for the moment, these Honey Royale Nectarines are the best eating stone fruit that we have on our shelves. Unbelievably succulent, low acidity, big aromatic sweetness, these are unbelievably delicious!

Featured at: **\$3.99**

MENNONITE BROCCOLI

It's hard to get excited about something as mundane as a head of broccoli but these colossal stalks of broccoli will have you salivating. This is without a doubt the sexiest, most immaculate broccoli I have ever seen in my life. Grown by Mennonites just south of Chatham on the shores of Lake Erie, they wait until these heads are the size of cauliflower before they harvest them. The florets are dense and exceptionally flavourful, chockful of nutrients. I've been recently hooked on grilled broccoli, it's so simple and the contrasting crispy charred outside and the tender florets is super tasty and texturally satisfying. Just cut into uniform medium-sized florets, I toss with olive oil and the Okazu chili oil, and grill over medium heat, moving every few minutes until they're perfectly and uniformly charred, then finish with a squeeze of lemon.

BUY ONE, GET ONE \$4.99!

WHAT'S BAKING?

Apart from those amazing trifles, we've also got a handful of other goodies...

Lemon & Lingonberry Loaves – These originally started as a riff on our OG Lemon & Wild Blueberry Loaf, but to be honest, I think they might be better than their predecessor. Lingonberries are like a fine wine in the way that they taste fruity without being sweet, they actually have a pleasant tartness that pairs beautifully with the lemon juice and zest in the batter.

\$5.99
EACH

Harvest Cookies by the Box – A lot of customers have been coming in looking for our harvest cookies – those delicious oatmeal cookies studded with walnuts, pumpkin seeds, and dried cranberries. It's a healthy-ish option, the right amount of buttery and not too sweet. They have a massive following and have a way of disappearing as soon as we put them behind the counter, but unfortunately they have a tendency to crumble in the heat, so we can't make the big ones year-round. But we can make smaller ones and box them with our other cookies to scratch that itch during the summer months.

\$7.99
/BOX

PIZZA PIZZAZZ!!!

Our regular pizza-maker, Julianna, is overseas for the next few weeks on the search for love, as she was selected as a contestant on the Filipino-version of The Bachelor (wild, I know), so Mariella has stepped in to fill her shoes and is making her famous **Meatball Pizza**, a specialty from her family's hometown in Abruzzo. We start with a base of Our Homemade Marinara Sauce before topping with a mix of mozzarella and provolone, tender all-beef meatballs, slices of fresh tomato and basil.

Featured at: **\$17.99**

CHEESE & CHARCUTERIE

Mixed Berry Cream Cheese – Our mixed berry compote folded into whipped cream cheese. Really rocks on bagels or toast, as a dip for fruit like strawberries and apples, on waffles (drools...), or spread onto our store made scones.

\$2.99
/100G

Niagara Soppresata – Generally speaking, if you want the good stuff when it comes to charcuterie, you've got to look at the imported products but Mario Pingue, who we've had at the store a few times for demos, makes charcuterie in the Niagara region that rivals the best you'll find anywhere. I am particularly fond of his Soppressata. Chili and garlic-forward, air-dried and free of any chemical additives or nitrates, fantastic for charcuterie spreads, sandwiches or just to snack on.

\$9.99
/100G

Quebec Foie Gras – So not a sale item per se, but just something new and exciting that I wanted to shine a light on. We've found a new supplier for Foie Gras from Quebec, producing some insanely high quality 'foie' that we bring in fresh every week. We're selling it sliced, perfect size for searing. Capable of making any occasion a special one. Pairs amazing with our homemade Lingonberry Jam.

SPECIALS IN EFFECT FROM THURSDAY TO CLOSE, SUNDAY JULY 19

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



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