

# the WHEAT SHEAF



the newsletter of With the Grain - bakery • café • pantry • catering • Shaw's Creek Café

## Visions of Sugarplums...

We celebrated our 10th anniversary this summer with a wonderful party and now with Thanksgiving past and Christmas approaching we are fully launched into our second decade! As you will read in the pages that follow there is a lot happening this season. The front of house folks, the foodies in the kitchen, and the baking crew are "sleeping nestled all safe in their beds, while visions of sugarplums dance in their heads" ... well not really, but they are planning all sorts of seasonal treats for you! Check out the pages that follow, our in store signage and our website for all the details.

On other fronts it has been nearly seven months since

we opened our doors at Shaw's Creek Café in the Historic Alton Mill in Alton near Orangeville. If you haven't been out to visit yet I highly recommend it as a great place to go and enjoy our treats in a beautiful setting. Peter, the Café's manager, has worked hard to create an atmosphere that perfectly complements the surroundings. Quiet, relaxing, delicious food, sincere and personalized service, and a unique line of Canadian made gift items surrounded by art galleries, artist studios and unique retail businesses. Check out our website for more information.

Back here in Guelph we are creating a new space we are going to call the Meeting



Place. It is situated in the space where our gift store was at 298 Woolwich St. This new venture is designed to offer a private dining and meeting space for up to 10 people. We will provide for your meeting needs as well as your culinary needs in a warm and intimate environment. Please keep an eye on our website for more information.

As this will be our last publication before 2010, I would like to take this opportunity to wish you and your loved ones a warm and wonderful holiday season!

*Sheri*



# Delicious Decadent Drinks



A warm welcome to you from the Front of House staff! At With the Grain, we embrace this time of year with a smile, and here's why. With the cold north wind blowing in, it's the perfect time to brew up some comforting winter drinks:

**White Hot Refreshmint:**  
Smooth, creamy

white hot chocolate, brightened with peppermint and topped with a cloud of whipped cream.

**Egg Nog Velvet:**  
A long shot of dark espresso provides the bottom note for the sweet, traditional flavour of organic egg nog in this tempting latte. Sprinkled with fresh grated nutmeg.

**Blue Soul:** This festive hot punch is dancing with flavour and loaded with nutrients! Cranberry, pomegranate, and black currant juices are blended, steamed, and served with a cinnamon

stick and an orange slice. Only at With the Grain!

**Hot Apple Cider:**  
Locally sourced organic apple cider is simmered with cranberries, orange zest, and a host of heavenly spices... this holiday favourite will bring a smile to any lips!

**Classic Hot Chocolate:** We make our

chocolate syrup in-house with dark Dutch cocoa, real vanilla, and whole cinnamon sticks. Combine with your choice of dairy or soy milk and top with whipped cream. Perfect on a cold afternoon!

Beth Shepard  
Front of House Manager



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## Shaw's Creek Cafe Holiday Hours

- December 24: 10 to 3pm • December 25 & 26: Closed
- December 27 to 30: 10 to 5pm • December 31: 10 to 3pm • January 1 - Closed

## Guelph Holiday Hours

- December 19: Closed at 4pm (Staff Holiday Party)
- December 24: Closed at 2pm • December 25 & 26: Closed
- December 27 - 30: Regular Hours • December 31: Closed at 4pm
- January 1 - 4: Closed • January 5: Re-open with regular hours



# Holidays at the Bakery

Christmas at With the Grain is a time of tradition and over the years we have come up with a number of recipes that we feel make the holiday special. We hope they become a part of your traditions too.



In the coming weeks you will find our shelves filled with all your favourites. In addition to our rich, buttery shortbread and gingerbread in holiday inspired shapes we will be offering a selection of bite sized cookies including pecan

butter shortbread, hazelnut raspberry thumbprints, lemon poppy seed shortbread and pfeffernüssen. The season will see the return of our tangy *Cranberry Kringle Square*, an oatmeal shortbread base topped with tart cranberries and sweet white chocolate. We will also be bringing back our creamy, spiced *Egg Nog Cheesecake Square*.



Our *Christmas Cake*, dense with fruit and nuts and full of complex flavours, is available

in a variety of sizes, making it easy to choose one for sharing, gift giving or enjoying all on your own.



Look for *Rum Raisin*, *Lemon Cranberry* and *Gingerbread* loaves to accompany afternoon tea or to complement a selection of sweets. Our pantry shelves will also be full of sweet and savoury items ideal for entertaining and gift giving including a wide variety of preserves, chutneys, crackers, spiced nuts and candies.

To help with those hard to shop for people on your list, we will be happy to put together a personalized gift basket or we can help you choose from one of our preassembled themed baskets to make it even easier! Look to our holiday order boards in the Bakery and Café for our offerings of pies, cheesecake, and specialty breads for Christmas week orders. Happy Holidays!



Leigh Watterworth  
Bakery Manager

All holiday orders are available for pickup at the bakery, 295 Woolwich. (If you haven't visited yet, make a point of it! The staff is superb and the aromas are delicious.) Orders may be placed over the phone during business hours, or in person at the Café or Bakery starting on November 20th. All orders for holiday products require 24 hours notice. Orders may be picked up from open to close December 16th to 24th. We require prepayment on all orders over \$10.00, and we can take payment over the phone with a credit card, or in person. See you soon at the Bakery!

# Gift Ideas at With the Grain

This holiday season, consider giving a gift basket from With the Grain. Great for corporate gifts as well as for family and friends, gift baskets are available ready made or to order.

We carry a wide selection of kitchen gadgets and cookbooks, handmade candles and soap, and garden décor and statuary. For food lovers we have a variety of house made jams, chutneys, sauces, chocolates, shortbread, and other delicious treats that can be incorporated into any gift basket.

Look for handmade, Canadian made gift ideas, such as hand blown glass ornaments, handmade

stained glass window art, rustic tree ornaments, and decorative statuary and wall art for your home or garden.

Here are some delicious ideas for using our Pantry products this holiday season:

- Festive Red Pepper Jelly with goat cheese on an appetizer tray
- For the breakfast table, put out a trio of Blueberry Jam, Orange Whiskey Marmalade and Strawberry Fig Jam with 4-grain toast!
- Serve your next pork tenderloin with a side of Blueberry Chutney
- Finish your meal with Buttercrunch Toffee and Planet Bean coffee

## Planning a Party?

Our squares or dessert trays are perfect for office parties and potlucks. We have great ideas for appetizers and desserts for home parties too, along with a great selection of hostess gifts. Check out our catering options on our website or give us a call for more information.





# December Feature Menus

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## Menu November 30th - December 13th

### **Deli Sandwich- Pork & Roasted Pear:**

Wellington Country Marketplace roasted pork and cheddar served with oven roasted pears and red leaf lettuce.

**Wrap - Sunflower Seed Spread:** Our delicious, garlicky sunflower seed spread served with avocado, thinly sliced cucumber, grated carrot and organic pea shoots.

### **Hot Panini - Cranberry Chutney & Brie:**

A classic holiday favourite, our house made cranberry chutney paired with creamy Brie cheese and grilled until golden.

**Vegetarian Soup - Parsnip with Garam Masala:** This delightful soup features sautéed onions, ginger, garlic, tender parsnip and Garam Masala spice blend and is pruéed until smooth and creamy.

**Meat Soup - French Onion:** A With the Grain classic, caramelized onions are simmered in a broth of beef stock, red wine, fresh black pepper, tamari and fresh thyme. Served with croutons and Swiss cheese.

**Special Salad - Mixed Greens w/ Fresh Pears, Blue Cheese & Walnuts:** Fresh organic mixed greens tossed in a white wine vinaigrette and topped with fresh pears, blue cheese & toasted walnuts.

## Menu December 14th - December 28th

**Deli Sandwich - Roast Turkey & Cranberry Sauce:** Wellington Country Marketplace roast turkey breast and creamy havarti cheese served with our house made cranberry sauce and fresh lettuce.

**Wrap - Sweet Potato & Avocado with Feta:** Oven roasted sweet potatoes, tangy feta cheese and creamy avocado with our house made lemon mayo.

### **Hot Panini - Baked Apple & Cheddar:**

Fresh apples tossed in olive oil and baked until tender combined with old white cheddar and grilled until golden.

**Vegetarian Soup - Sweet Potato and Apple:** Blended until smooth, this seasonal soup offers the sweetness of apple, the creaminess of coconut milk and a hint of curry. Topped with our house made croutons and grated parmesan cheese.

**Meat Soup - Turkey & Wild Rice with Cranberries:** Everyone's favourite, this rich and delicious soup is packed full of seasonal favourites, and is both full flavoured and hearty.

### **Special Salad: Cranberry, Carrot &**

**Feta:** Organic mixed greens tossed in our maple vinaigrette and topped with sweet dried cranberries, grated carrot & tangy feta cheese.



# Return on Investment...

We have hit the ground running with the start of a delicious harvest season and we are now eyeing up the holidays with anticipation. At WtG, the transition from summer to fall brings a transition in our staff as our students head back to school and new staff are welcomed into the fold.

Over the years, what has been great to see is that, often, our former staff return to WtG. They may have traveled over the summer or worked in seasonal tree planting or farming, but they come back to us fully trained and ready to jump right back in.

As with most businesses, WtG invests

a great deal in the hiring and training of staff and it has added value when we see the positive relationships we have built with

We would like to introduce Tara, Oriana and Kate (Front of House), Melanie T, Louise, Paul (Kitchen), and Elaine (Shaw's Creek) and



our staff resulting in an ongoing commitment and desire to return to us with their talent and skills. Our staff truly make the difference for our guest's experience at WtG. We know our guests also appreciate seeing familiar faces when they visit.

a warm welcome back to Jessica (Front of House), Kelly (Baker) and Maegan (Foodie). We appreciate all of our staff for their skills, dedication and love of good food!

Happy Holidays,

Melanie Hill  
Staff Resources  
Coordinator



# Thinking Pink

Once again, With the Grain participated in the month-long event to raise awareness and funds for the cure for Breast Cancer.



We created pink products to sell and donated 10% of those sales towards the cure. Our pink creations included floral bouquets, shortbread ribbons, pink-frosted cupcakes, our Breakfast Classic smoothie, and our delicious Luscious Cinnamon



Steamer. Along with our portion of pink sales, we also collected donations from our pink be-ribboned cash jar, ribbon

sales and staff tip donations. We collected a grand total of \$625!! Thank-you to everyone who participated.



## Parking With the Grain Style

### Where To Park

We have a parking lot behind our cafe, and a small parking lot behind our bakery. We know it can be difficult to find a space in our lot, so here are a few other suggestions all within a 2 minute walk:

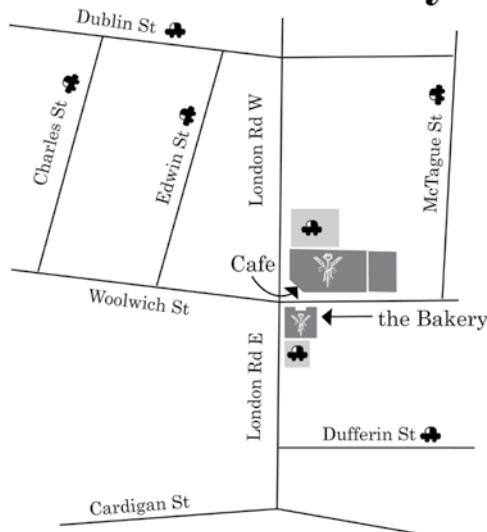
- McTague St
- Dublin St
- Dufferin St
- Charles St

### Where NOT to Park

at the Convenience/Laundromat next door

### Biking to WtG?

We also have lots of bike rack space available for customers.



With the Grain on the World Wide Web

For all the news about With the Grain and Shaw's Creek Café, visit [www.withthegrain.ca](http://www.withthegrain.ca) There you'll find our weekly menus, catering information, upcoming events, bread schedules, holiday information and more.



# With the Grain's Shaw's Creek Café

While visiting Shaw's Creek Café, you can take in the many events that the Historic Alton Mill has planned to celebrate the Christmas season in style. It begins on November 14th with a weekend of Open Studios, a \$100 art show, a bonfire with mulled cider, hot chocolate and treats (ours of course!), and an opening wine and cheese reception from 1-3 pm on Saturday in the Millrace Room.

Subsequent dates will see special events in the different galleries and studios. And on December 13th, there will be a classical music performance by Urban Flute Ensemble beginning at 1pm followed by a performance of A Christmas Carol staged by the Humber River Shakespeare Company. Check out the Mill's website for more details. [www.historicalaltonmill.ca](http://www.historicalaltonmill.ca)

