

the WHEAT SHEAF

Winter 2010

the Bakery • the Café • the Pantry • Catering • Shaw's Creek Café • the Meeting Place

Thank Goodness For That

As the deadline approached for our Winter Wheat sheaf 2010 I still had no idea what to write about. There were already some great articles submitted which talk about our tempting Christmas line-up and our incredibly generous staff and guests for their contributions to the October Breast Cancer Society fundraiser. Also, Katie profiles the amazing people that work in the kitchen making your food everyday and Melanie has highlighted many of the “hidden” talents of our multi-faceted staff.

While reading these submissions I suddenly realized what I wanted to write about and that was you, our amazing customers. After all, you're pretty much why we're here. You provide the “fuel” to keep this ship afloat and you are why we work so hard to get it right

everyday. From the beginning our aim has been to “provide warm and welcoming quality service and fresh and delicious food...” and even though we've added layers to that initial thought over the years that clear statement is still at the core of everything we do.

Also from the beginning we've found that you are always willing to share your thoughts with us on how we're doing in our quest to reach these goals. I'm not kidding about this, even though your comments can run the gamut on any given day from receiving love letters and poetry about our food to “your food bites” we truly take it all on board and try to learn from it. We recognize that whether it's a compliment or a complaint, the best thing is that you took the time to tell us about it rather than just walking away. It shows



that you care about this place and want to come back to it. And thank goodness for that because we want to keep on working on making great food and giving great service in a warm and welcoming place.

We also want to keep growing and trying out new things. Just this week we have started making and selling our own marshmallows to go along with our delicious hot chocolate syrup. The kitchen has a new item on the feature menu this week that we've

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Decisions, Decisions, Decisions... at the Bakery



Each November at With the Grain we have the exciting yet challenging task of choosing our holiday line-up, narrowing down the list to the ideal product amount and variety. This year is no different. How do we choose? Well, we like to keep the traditional items that everyone loves, such as our rich, buttery decorated shortbread & winter-themed

gingerbread cookies; Christmas fruit cake, packed full of fruit, nuts, spices, and basted with brandy, available in a variety of sizes and beautifully packaged. Egg Nog Cheesecake Square, creamy filling with a hint of spice and rum on a buttery graham cracker crust; Sweet Vanilla Challah, a mountain-like sweet yeasted bread enriched with eggs,

and glazed with a sugary vanilla glaze.

Our motivation to create new items is two-fold: providing new flavours and gift ideas for our customers while also keeping our days interesting and challenging. This year, we are adding a second cheesecake square, Lemon Cranberry, a velvety lemon filling studded with tangy cranberries. Also, look for new Pantry gift ideas such as our Tea Shortbread: Jasmine, Peppermint, and white chocolate-dipped Earl Grey cookies, perfect with your afternoon tea. In keeping with beverages, look for

WtG's bottled Hot Chocolate Syrup and also bags of our in-house produced marshmallows, the perfect topping to an already delicious drink. Additionally, there will be three bark flavours, topped with goodies like cranberries & pecans, candy cane pieces, and toasted coconut.



Christmas Holiday Hours

Our Guelph Locations:

Dec 11 (staff party): 7am-4pm, Dec 24: 7am-4pm
Dec 25 & 26: CLOSED, Dec 27 to 30: Regular Hours,
Dec 31: 7am-4pm, Jan 1 to 3: CLOSED,
Jan 4: resume regular hours

Shaw's Creek Café in Alton:

Dec 24: 10 - 3, Dec 25 & 26: CLOSED,
Dec 27 to 30: 10 - 5, Dec 31: 10 - 3,
Jan 1: CLOSED,
Jan 2: resume regular hours

Entertaining this year? We have a range of ideas perfect for the hostess, teacher, colleague, or friends in your life. Try one of our three pies & tarts offered this holiday: Mincefruit (suet-free), Apple Pear Crumble, and Bourbon Pecan. The featured sweet loaves this holiday will be Rum & Raisin and our tasty Lemon Cranberry.

Need the perfect accompaniment to dinner? Why not bring the gift of fresh-baked bread (often still warm): Braided Almond Wreath, Pumpkin Swirl, Sweet Vanilla

Challah, and Butter Rolls (in a reheatable container). Just add butter...



We hope our choices bring flavour and joy to your holidays and we at the Bakery wish you a delicious December! See you soon...

Andrea Locke
Bakery Manager



Christmas Feature Menu

Deli: Roast Pork & Cheddar -

Roasted pork loin, thinly sliced and served with old cheddar, house made savoury apple sauce and crisp lettuce.

WRAP! Baked Sweet Potatoes &

Feta – Oven roasted sweet potatoes wrapped up in a whole wheat tortilla with feta cheese, lemon mayo, avocado & fresh veggies.

Hot Panini: Roast Turkey & Chestnut Stuffing -

Wellington Country Marketplace roast turkey, with house made chestnut stuffing and gravy. Grilled until golden and served with a side of house made Port Shallot Cranberry Sauce.

Vegetarian Soup: Sweet Potato

Apple – Sweet potatoes and apples are simmered until tender and blended with creamy coconut milk and a hint of curry. Served with crisp croutons & Parmesan cheese.

Meat Soup: Turkey & Wild Rice with Cranberries

– Everyone's favourite, this rich soup combines turkey, fresh veggies, cranberries and wild rice in a creamy white wine broth.

Special Salad: Seasonal Spinach

Salad – Tender baby spinach tossed in a citrus vinaigrette and topped with toasted walnuts, green onion, cheddar cheese & sweet pomegranate seeds.

Christmas Ordering

All holiday orders are available for pickup December 22 – 24th, at the Bakery (295 Woolwich Street). Orders may be placed over the phone during business hours, or in person at either the Café or the Bakery starting December 1st (you can now pre-order Christmas Fruit Cake). All holiday orders require 24 hours notice and we require prepayment on all orders over \$10.00. In store credit will be given if you must cancel your order. Payment for orders can be made with a credit card over the phone, or in person. If orders are placed over the phone but you wish to pay in person, please make payment at the Bakery at least one day before you wish to pick up your order. Thank you for placing your holiday orders with us!

Items for Order



Breads

Pumpkin Swirl Bread
Butter Rolls
Braided Almond Wreath
Sweet Vanilla Challah



Pies

Bourbon Pecan
Apple Pear Crumble
Mincefruit (suet-free)



All pies are available with spelt crust if ordered in advance; however, the Apple Harvest Pie will have a double crust instead of a crumble topping.

Specialty Items

Egg Nog Cheesecake Squares
Lemon Cranberry Cheesecake Squares
Cranberry Kringle Squares
Rum & Raisin Loaves
Lemon Cranberry Loaves
Fruit Cake



Watch out for these festive Pantry items throughout the month of December:

Pantry Items

- Cookie Sampler (Pfeffernussen, Pecan Butter Balls, Thumbprint Jam cookies, Lemon Poppyseed Shortbread)
- Assorted Decorated Shortbread
- Gingerbread People
- Sweet Snack Sampler
- Savoury Snack Sampler
- Tea Shortbread Sampler
- Handmade Marshmallows



Preserves

- Fig and Grand Marnier Spread
- Festive Red Pepper Jelly
- Hot Chocolate Syrup
- Apple Thyme Jelly
- Cranberry Apple Chutney
- Orange Whiskey Marmalade
- Sweet Pear Chutney
- Rhubarb and Pink Grapefruit Marmalade
- Peach Chutney
- Roast Shallot & Port Cranberry Sauce
- Assorted Jams

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never made before, an oven baked falafel served with our own tahini sauce. And the front of house is working on new winter warm-ups for the cold season coming up.



So, as we get ready to wind down our 11th year, I invite you to keep telling us what you think. Yes, the good and the bad because we truly want to keep changing and growing for the better. In order for any or all of us to want to get up and come to work every morning this work has to be interesting, challenging and something to be proud of or it's just not worth the real effort it takes

to open the doors everyday. You, our amazing customers, are an integral part of this WtG world, and we want you to like our food and we want you to experience sincere, personalized service here and we want you to come back again and again so we can keep doing what we love.

Seriously & Sincerely,

Handwritten signature of Sheri

The Foodies who Love to make your Food!

My name is Katie and I have worked at With the Grain for 10 years. When I started I was just 19, had braces, a passion for food and lots of questions about my career. I was interviewed on a bench in the garden and hired as employee number 8. There have been some great highlights for me personally over the past decade here at With the Grain. I have gotten married, gone to chef school, gained friends, and been provided with an array of amazing opportunities. I have worked in the front of house, the back of house, the basement, the bakery and at my desk (though admittedly I have trouble sitting still). I have been provided room to grow, to experiment, to teach and be taught, and to laugh and work the days away. It is an honour to be able to say I spent my twenties working at the most fabulous café in Guelph! So now you know me, the kitchen manager, but what I really want to tell you about is my staff, my foodies. These passionate folks show up everyday to prep, prepare and serve delicious food at the cafe, and they do it with liveliness, passion and hard work. What follows is a list of my current foodies, their

favourite With the Grain foods, and something special about each of them.

Shannon – Having grown in leaps and bounds since she started here in early 2008, Shannon never ceases to give her best in everything she does. She is a fabulous cook, a shoulder for her peers and the biggest Blackhawks fan around! We couldn't do the work we do here if it weren't for the dedication of folks like Shanny! Her favourite bread is Buttermilk Currant (toasted with butter) and the Banh Mi Meatball Sub.



Shannon

Heather – If ever you are in need of energy, Heather is your gal! She gives 110% in everything and has the best eye for details amongst us. Heather has worked in our kitchen since summer 2008 and spent

this summer traveling across Canada with her best friend. We are so happy to have her back! Heather's favourite things are Spicy Soba Noodle Salad and Red Onion Black Olive bread (ROBO for short).

Mandy – Over 2 years ago Mandy came to us as the little co-op student that could, and since then has turned into a star amongst us. She is fast as lightning on sandwiches, and her shy demeanor and cheerful countenance make her a treasure here in our kitchen. She is hard working, positive and turning into an excellent cook! Mandy loves With the Grain's Cheddar Herb Scones and Rosemary Millet Bread.

Amanda – Amanda started working here as a server in the Front of House 2 years ago, and has proven her versatility in taking on the role of foodie. She shows attention to detail, determination, and a delightful liveliness each and every day. Between work and school Amanda is a busy gal with lots of quick witted humour. All time faves for Amanda are the Roast Beef and Cheddar sandwich with sweet and sour red onions and horseradish mayo on Cheese and Garlic

bread.

Louise – Kind, gracious, professional, and dedicated are words that describe Louise well. Not only is she a hardworking foodie, she also doubles as a server, so you might see her lovely smile out and about more often! Louise has been a great addition to our team over the last year and continues to grow at every opportunity. Louise loves our Breakfast Sandwich (with or without the bacon) and our special salad with blue cheese dressing.

Paul – Paul gives a huge effort as a dishie, a foodie and in his role as “Captain Safety” (aka a certified member of the Joint Health and Safety Committee). When Paul is on a mission there is no stopping this hard worker as he gives his best each day. Paul’s favourites were easy to pick. He loves the Bacon, Cheddar and Sautéed Mushroom Panini as well as the Cheese and Garlic bread.

Brian – Soft spoken and kindhearted, Brian is a treasure tucked away in our kitchen. From his remarkable work ethic, to his attention to detail and his friendly smile, Brian makes everyone’s day a little brighter as he helps the With the Grain world go round. Not to mention he’s an amazing

dishie! Brian’s top picks include our Breakfast Sandwich and our sesame seed bagels.



Meaghan, Paul and Heather

Meaghan – Meaghan is yet another cross trainee working as both a foodie and a dishie. Between her dry sense of humour and unshakeable calm, Meaghan keeps cool under pressure and helps get’er done each day! Meaghan’s top picks include the Red Riot smoothie and our lovely Oatmeal bread.

Quin – Quin is a hilarious member of our team here! Always ready with a funny face or remark, he makes us laugh and works hard too! In fact, Quin never has to be asked twice and always finds ways to help his team. As a true lover of all food, Quin had a tough time choosing a favourite, but he did settle on Buttermilk Currant bread as being a particularly worthwhile treat.

Bianca – Bianca has a calm countenance and a desire to get the job done right! As a dishie, Bianca is hard working, and as a teammate she is an encouragement to everyone! We wish you all the best, Bianca, as you travel out west after the holidays! Bianca can’t get enough Curried Cauliflower and Coconut soup or Buttermilk Currant bread.

Rachelle – The most recent addition to our team, Rachelle is our co-op student and is finishing her last year of high school. Rachelle intends to apprentice as a cook and head to chef school next fall. She is a spunky, well organized worker and we are thankful to have her. Rachelle loves the Tomato Bisque soup and Buttermilk Cornmeal Bread.



Katie Franks
Kitchen Manager

October Fundraiser



With the Grain would like to thank everyone who contributed, in ways great and small, to the 2010 Breast Cancer Society of Canada fundraiser. Thanks to the amazing participation of the WtG community, this year we will be sending the BCSC a cheque for a grand total of \$969.94!!! That figure beats last year's total by far, and 2009's \$775.31 sure wasn't shabby!

My sincere thanks go out to our generous guests, who gave to our donation jars, wore the awareness ribbons, and bought all the pink cupcakes, ribbon cookies, cinnamon steamers, and Breakfast Classic smoothies we

could make... my deep appreciation goes to our fearless leader Sheri, who decided to increase the percentage WtG would donate from pink sales, from 10% (2009) to 25%... my heartfelt admiration goes to the Grainers, who were spectacular in their spirit and support... they paid to wear pink, then they sported those pink T-shirts, kerchiefs, toques, armbands, and – yes – even a feathered headdress or two – like they were going out of style! Several also opted to donate all the tips they earned for their shifts on the weekend of October 23rd.

Most of all, my wish goes out to all of Guelph, Canada, the world, to keep raising funds, increasing awareness, and working in whatever ways we can towards a future that is cancer-free and rosy.

For more information on how you can help, or to make further donations to the cause, please visit the BCSC's website at <http://www.bcsc.ca>

Again, thank you!

Beth Shepard

Front of House Manager



Gift Basket Ideas!

Help your friends stay warm this year by giving them a gift basket combining our Hot Chocolate Syrup, Handmade Marshmallows, and a With the Grain pottery mug; or add the mug to our Tea Shortbread Sampler and a box of Organic Choice Tea. Or, do your own mixing and matching, and we'll make it beautiful just for you!



the Meeting Place

This holiday season, make your meetings deliciously productive!



Whether you're booking the Meeting Place or ordering for your office, we've got you covered for catering this holiday season! For breakfast we have freshly baked muffins and scones and fairly traded coffee; for lunch we have hearty soups and vegetarian chili along with a delectable selection of sandwiches; and for dessert, choose from an assorted tray of our most popular squares or a seasonal dessert tray. We also offer a variety of side trays that are great as a compliment to a meal or as a snack on their own.

Meeting friends for lunch at With the Grain? If you have a group of six to eight people you may be able to reserve the Meeting Place for no extra cost. Give us a call for more details!

For more information on catering or booking the Meeting Place visit our website, www.withthegrain.ca, or give us a call at 519 827-0008 x 4

'Tis the Season for Talent



WtG is a special place during the holidays, and not just because of the delicious aromas and unique seasonal treats. The holiday season is often the time we see skills from the staff that we may not see the rest of the year. I am frequently amazed by the exceptional talents this diverse group of people possess and I admire how WtG finds ways for these folks to let their talents shine in the work they do each day.

Have you seen the chalkboards recently? Well they aren't done by elves! Thanks to the creativity of some talented folks who not only whip up lattes and muffins, but wield chalk with charm, the menu boards come alive with whimsy and imagination. What about the elegant display on the Café mantle, Bakery window or the outdoor gardens? Again, a dedicated staff member who shares not only her service skills, but her artistic hand and green thumbs!!

The culminating display of talent is the annual staff holiday party, where the

festivities include an imaginative theme (complete with a Grinch inspired paper maché roast beast!) as well as a talent show which has yielded surprising results every year. Attendees have enjoyed original piano compositions as well as an assortment of musical tributes on guitar or microphone or both! Oh – and who can forget the dancing! From a fully choreographed tap routine, to an amicable but entertaining freestyle dance competition.



These are only a few examples of what lies beneath the surface of the WtG team. No matter what the season, staff are encouraged to make the most of their individual talents at work. Foodies can get creative with catering trays or plates decorated with seasonal garnishes; bakers might use their artistic talents to turn simple royal icing into elegant and intricately painted shortbread. Fundraising events allow for creative “outfits” and advertising materials are created from photographs taken by our own in house photography buffs.

“Making the most of what we have” has been a long standing philosophy of WtG,

and allowing staff to be unique individuals and share their talents with and within the business has contributed significantly to both the successful growth of WtG and to the amazing culture that has been created as a result.

So, next time you visit, take a look around and admire the talents of this unique team... and who knows, you may even catch a glimpse of some tap shoes!

Happy Holidays!

Melanie Hill

Staff Resources Consultant



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:

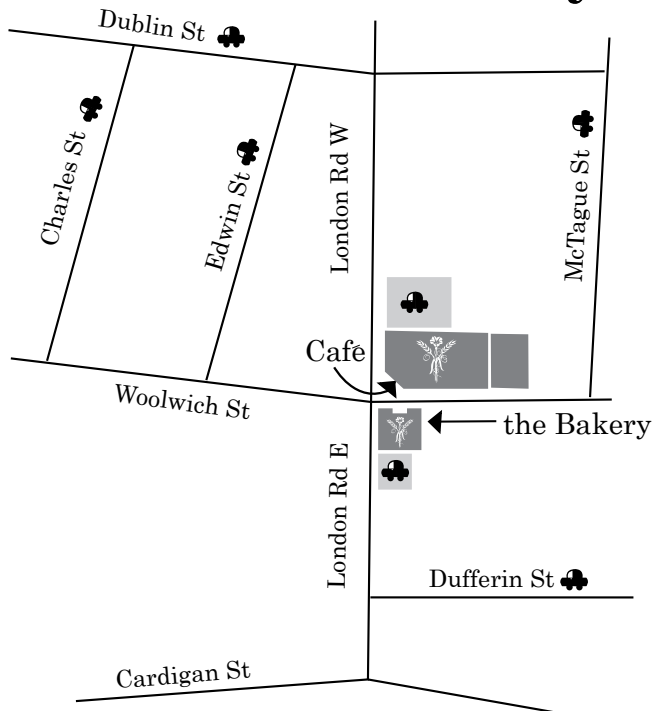
- McTague St
- Dublin St
- Dufferin St
- Charles St

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's
**Shaw's Creek
 Café**



As winter settles in to the rolling hills of Caledon, the view of forests from the windows at Shaw's Creek Café can be enjoyed while having a creamy rich hot chocolate or frothy cappuccino! Located in the Historic Alton Mill, our Café ambiance is perfect for escaping winter and an excellent indulgence before or after exploring all the great art!

Hearty soups and delicious sandwiches will warm and fortify you. Sweet and decadent treats will be an easy temptation and our lovely mix of gifts and house made preserves will be sure to please you.

Located forty minutes from Guelph, we are the perfect day trip getaway for great food, warm and friendly service and country side scenery all nestled within an impressive creative arts centre.

Upcoming events to note on your calendar include:

'Twas the Art Before Christmas

November 13th to January 2nd

A seasonal celebration of artistic talent for the festive season!

Fire and Ice

January 22nd and 23rd

A Family Festival of Flames Food and Fine Art!

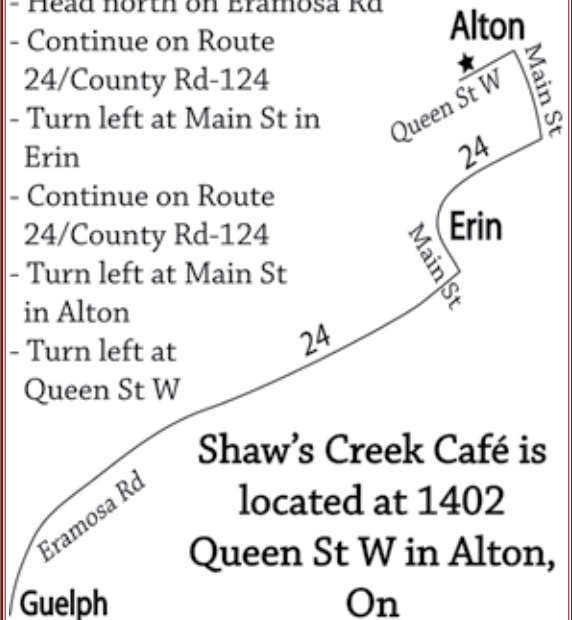
Shaw's Creek Café is open Wednesday to Sunday & Holiday Mondays 10 am to 5 pm.

Ph: 519 942-0080 www.withthegrain.ca

Catering, Take Out, Free Internet, Gift Certificates

How to get to Shaw's Creek

- Head north on Eramosa Rd
- Continue on Route 24/County Rd-124
- Turn left at Main St in Erin
- Continue on Route 24/County Rd-124
- Turn left at Main St in Alton
- Turn left at Queen St W



**Shaw's Creek Café is
 located at 1402
 Queen St W in Alton,
 On**