

The Albion Ragg




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Christmas Gifts and Cards!


A Time For Candles!


- Colorful décor candles from *Samaco*. Votive to 4"x8".
- *Avalon Sunset* Beeswax candles made in BC.
- *Simplicity*: Go Green with these Vegesoy candles made in BC. The scent for Christmas is "cranberry spice!"

 **Bells of Vienna:** these wonderful wind chimes of distinction are new at Bruce's. Real chimes, real music! Starting at \$85.00.

 **Snow Good:** "Snow Much Fun" with this festive ceramic collection. Cookie jars, plates, mugs, kids mugs etc. from \$5.95.



 **Stained Glass:** *Splash* presents many hanging designs for windows, walls and the tree!

 **Send a greeting and a wish** with a card from our great selection. \$1.50 each for all holiday cards!

Bruce's is a **WILD** Place for BC Salmon!

All our salmon products at Bruce's Country Market are from Wild BC Salmon!

Fresh Free-Range Turkeys!

**** No Antibiotics! No Growth Hormones!****

Order your delicious turkey today! Only **\$3.49 /lb.** Available from December 20th.

Cooking Instructions



Preheat oven to 400F. Prepare turkey and place it breast side down in your roasting pan. Cook it 12 minutes per pound. Cover with foil if it becomes too brown before time is up.

Feature Recipes

Maple Salmon

This truly Canadian entree is easy and is a perfect substitution for, or addition to, your Christmas dinner turkey.

Method

- In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
- Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
- Preheat oven to 400F.
- Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork.

Ingredients

- 1/4 cup maple syrup
- 2 Tbsp soy sauce
- 1 clove garlic, minced
- 1/4 tsp garlic salt
- 1/8 tsp ground black pepper
- 1 lb. wild salmon fillet

Yield: 4 servings



Cashew Rice Loaf

Method

- Thoroughly mix all ingredients together in a large bowl.
- Lightly pack mixture in an oiled 4"x8" loaf pan and bake at 350F for about 40 minutes or until loaf is firm.
- Turn out of pan onto a serving dish.
- Garnish with cranberry sauce and fresh parsley.

Try making your own cranberry sauce out of fresh or frozen berries. It's easy to make and so good to look at and eat! The recipe is on the back of the cranberry bag.

Ingredients

- 1 cup finely ground raw cashews
- 1 cup soft whole wheat bread crumbs
- 1 cup cooked brown rice
- 1/2 tsp salt to taste
- 1/4 tsp celery salt
- 1 medium onion finely diced
- 1 cup medium firm tofu
- 2 Tbsp soy sauce
- 2 Tbsp dried or fresh parsley

This recipe is back by popular demand!

Everyone at Bruce's Wishes You a Safe, Happy Holiday Season!

Holiday Seafood Department Specials!



****Traveling? No Problem! We PACK Salmon for TRAVEL!****



King Crab Legs
\$19.99/lb.

Just heat and
serve!

**Black Tiger
Prawns**
\$9.99/lb.

Bruce's Fresh
Smoked Salmon Pate
\$6.99 each!

Party Trays!
Smoked Salmon
Sample Platter
\$19.99 each!

Apple Fest 2007—Thanks!

Thanks to everyone for making our Apple Fest 2007 an amazing success! It was fun, educational and bargain-filled! We had many varieties of apples, both old favorites and very rare. Mark your calendar for next year's **Apple Fest 2008 on Saturday and Sunday, October 18th and 19th.** *Better Life Coffee* kindly donated their wonderful coffee and served it too. While "Red Tag" customers were picking out their treasures, they listened to local entertainment and feasted on apple crisp. Come next year ~ we can guarantee the fun, but not the sun. Thanks again!

Giant Pumpkin Contest!

Congratulations to Sarah Bennett for



winning the Giant Pumpkin Contest this year! Her guess was within a few pounds of the actual weight of 235lb! What a winner!



Make It A BC Christmas!



Looking for unique gift ideas? Celebrate this year with local products! All Made in BC:

Gift Ideas:

- *Keepsakes by Joyce* from Maple Ridge
- Bruce's Gift Certificates
- Gourmet BCM Gift Baskets from \$75.00
- *Earthform Pottery* from Hope
- BC Soaps and Body Care Products from *Tuscan Farm Gardens* in Langley
- *Avalon Beeswax Candles* from Kelowna
- *Simplicity Candles* from North Vancouver
- *Everyone Can Cook Seafood* by Eric Akis
- *The Lighthouse* by Anita Stewart
- *Cooks Afloat* by David Hoar & Noreen Rudd
- *The Passionate Cook* by Karen Barnaby
- *BC Wine Country* by John Schreiner



Entrée Ideas:

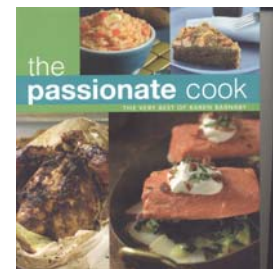
- Wild Sockeye and Spring Salmon
- *Maple Leaf Spices and Rubs* from Kelowna
- BC Shrimp, Oysters and Scallops
- Local Free-Range Turkeys
- *Beans and Such Edibles*, handmade soup mixes from Kelowna
- Local Free-Range Chicken
- Local Fresh Beef—Antibiotic and hormone-free

Chocolates:

- *Roger's Chocolates* including fancy nut corn
- *Denman Island Chocolate bars*
- *Over the Moon Chocolate Bars* from Vancouver

Beverages:

- *Salt Spring Island Coffee*
- *Best Gourmet Coffee* from Maple Ridge
- *Better Life Coffee* from Burnaby
- Apple Cider Mulling Spices from *Vancouver Spice Company*
- Apple Cider from *Triple Jim's* in Chilliwack
- *Worrenberg's* fresh Apple Juice from Keremeos
- *Happy Planet Juices* from Vancouver
- *Vancouver Island Herbal Tea Selection* from Victoria



Appetizers and Snacks:

- Wild Smoked Salmon and Pate
- *Fresh is Best* Tortilla Chips, Guacamole and Salsa from Kamloops
- *Hardbite* Potato Chips from Maple Ridge
- *Lesley Stowes* RainCoast Crisps from Vancouver
- *Langford Foods* jams, jellies and short breads from Langley, *BC Orchard Blossom Honey* from Keremeos
- *Mountain Ash Farms* organically-grown, handmade preserves from Powell River

Holiday Treats and Baked Goods!

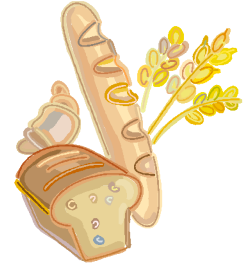
Holiday Features

November Feature: Fresh-baked Apple Pies! **\$3.99** each, November only.

December Feature: Apple, Blueberry, Pumpkin and Pecan Pies **\$3.99** each! December only.

Bruce's Fresh Baked Bread Monthly Specials: 530 g. loaf, **\$1.99!**

- * **Alpine loaf** November 2007 only.
- * **Calabrese loaf** December 2007 only.
- * **Grainery loaf** January 2008 only.



New!! Bruce's bakes all their fresh muffins, strudels and scones.

WOW! Factor Christmas Desserts!

Mango Berry Cheesecake

This mango-flavored cheesecake swirled with raspberries on a coconut shortbread pastry creates an exotic new taste. The cheesecake is topped with mango cream, white chocolate curls and burgundy-colored chocolate drizzle.

Frosty's Rum 'n' Eggnog Cheesecake

This creamy eggnog cheesecake with a splash of rum is nestled on a ginger-spiced cake layer, capped with creamy "snowdrifts", adorned with festive drizzle and covered with glittering gold balls.

Individually-sized Chocolate Yule Logs

Made with royal chocolate mousse on a moist chocolate genoise cake with a raspberry filling, this delectable dessert is coated in a rich chocolate shell and garnished with a drizzle of white frosting.



Harvest Pumpkin Cheesecake

Everyone will love this creamy pumpkin cheesecake with a moist ginger-spiced cake layer on top. It is crowned with a maple-enhanced pumpkin mousse, and topped with white chocolate shards.

New To Bruce's! Langford Foods

Bruce's is pleased to be carrying a line of delicious products from Langford Foods. This local company creates gourmet jellies, as well as granola bars and shortbread using edible flowers and select fruits. Try their *Rose Petal Confit* or *Peach, Ginger and Pansy Compote* with your favorite roasted meat. Jazz up your holiday turkey with *Cranberry, Cherry and Carnation Compote*. For a treat, taste the *Petals Shortbread* or gluten-free *Garden Bars*.



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Friendly Country Service
Since 1948

All prices and products featured are subject to change and while quantities last.

The Story of Bruce's Country Market

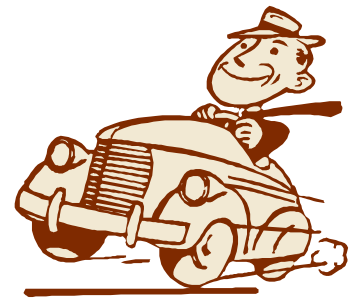
- Bruce's Market was opened on April 2, 1948 by Bruce and Elnora McEachern, and is still owned and operated by the McEachern family.
- We have been commercial fishermen for 4 generations and now operate a fleet of salmon gillnet boats, a processing plant, and our own smokehouses.
- Bruce's Country Market is our retail outlet for fresh salmon from our fish boats and smoked salmon from our smokehouses. We guarantee freshness, quality and flavor with every purchase.
- As well as our fish department, Bruce's Country Market has a beautiful produce department, a delightful gift section, a large deli, and a wide variety of grocery items.

Traffic Pattern Change on 240th!

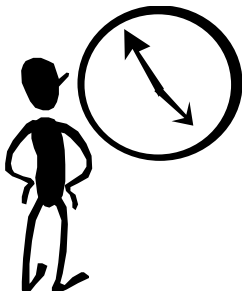
Everyone has probably noticed the new traffic pattern on 240th St. Bruce's Country Market is still accessible North and South on 240th. The Municipal traffic safety technician has advised us that **YES, it is perfectly legal to cross double solid lines, white or yellow, for the purposes of entering or leaving a property**, providing it is safe to do so. This is set out in section 156 of the Motor Vehicle Act which suspends Section 151 and 155 which would otherwise make it illegal to do so. Section 156 of the Motor Vehicle Act states that:

"If the driver of a vehicle is causing the vehicle to enter or leave a highway and the driver has ascertained that he or she might do so with safety and does so without unreasonably affecting the travel of another vehicle, the provisions of sections 151 and 155 are suspended with respect to the driver while the vehicle is entering or leaving the highway."

We welcome everyone to use the rear access as needed and hope to see you during our busy holiday season. We look forward to paving the rear access in the near future.



Bruce's Country Market Holiday Season Hours



Monday	December 24	7 am—5 pm
Tuesday	December 25	Closed
Wednesday	December 26	Closed
Thursday	December 27	8 am—5 pm
Monday	December 31	7 am—5 pm
Tuesday	January 1	Closed
Wednesday	January 2	8 am—5 pm