Meijer LPGA Grand Taste

A great success for the fourth year in a row!

This goal throughout this year’s Meijer LPGA Grand Taste was to great the most friendly and inviting event possible for all. We have to say that the Meijer team along with their event management team, Octagon, again knocked it out of the park. Everyone from the Meijer volunteers to the management staff helped make this year’s Grand Taste a special one. For those of you who don’t know about the event, the Grand Taste is a showcase of local breweries, restaurants, and Meijer food/beverages. It takes place mainly in a giant tent overlooking one of the fairways that the Meijer LPGA tournament is being played on at the Blythefield Country Club. The event sold out tickets for each day of the event (Friday - Sunday) during Father’s Day weekend. Proceeds of both the event and tournament go to support the Meijer Simply Give program.

Simply Give helps keep the shelves stocked at neighborhood food pantries throughout the Midwest. To date the program has helped raise nearly $48 million in large part due to the Grand Taste event.

At the Grand Taste, the Village served up Brisket Sliders that used brisket that was smoked and then braised in Mitten Brewing’s Scotch Porter! Also, we served our famous Kurly’s Smoked Chicken Wings which were the hit of the event...while they lasted!!!

Smoked Prime Rib Steaks

4th of July Week Long Sale!

Try out our special smoked prime rib steaks this 4th of July week for the special sale price of $17.99/lb. These steaks have an ancho chile rub on them and are smoked just enough to retain a great smoky flavor. All you have to do is finish them on the grill!

ONLY $17.99/lb.

AVAILABLE AT THE GRIST MILL BUTCHER SHOP FROM MONDAY, JULY 1 THROUGH SUNDAY, JULY 7

WHAT’S HAPPENING AT THE VILLAGE IN JULY

June 30 - July 4
Honey Creek Inn is CLOSED and re-opening at 4 pm on July 5

July 1-7
Week long 4th of July Specials at the Grist Mill Deli, Smokehouse, and Butcher Shop

July 5-6
Honey Creek Inn special beef rotisserie dinner

LIMITED EDITION
CANNONSBURG VILLAGE
UNDER ARMOUR POLOS

Available in
ROYAL BLUE
(unisex & women’s)
at the Cannonsburg Bottleshop

ON SALE IN JULY FOR $35
It’s time to celebrate summer, Independence Day, and finally...warm weather! Don’t miss out on our week long specials at the Grist Mill for the 4th of July this year. For starters, we will have smoked and ready to eat pulled pork, pork shanks, and whole chickens on special from July 4-6 from the Smokehouse. A stop at the Grist Mill. At the Butcher Shop, will have baby back ribs, ground chuck patties, chicken drumsticks, and last but definitely not least our SMOKED PRIME RIB STEAKS on special from July 1-7. To finish off your meal, we will be have our very patriotic Red, White, & Bleu Potato Salad along with our house-made baked beans on special the entire week of the 4th, as well. Lastly, don’t forget to stop by the deli to try out one of our new sandwiches! We have a variety of sandwiches using only the best quality meats and cheeses.
We have plenty in store for you at the HCI this July but first we are taking our annual break during the 4th of July. This year the walls of the Honey Creek will be getting a much needed fresh coat of paint. We will be reopening for dinner services on Friday, July 5 at 4 pm (serving dinner starting at 5 pm). For that holiday weekend we will have a special southern style beef bbq platter for you. Don and Gordy will be using our portable smoker to cook seasoned rounds of beef slow rotisserie style. We will be serving up this beef shaved on a platter in a traditional summer platter fashion with corn on the cob, baked beans, cole slaw, bbq sauce, and Texas Toast (to clean up the plate). For the rest of the month, we will be featuring a variety of elegant meals that are done with the HCI twist to make them feel like a home cooked meal.

Other than that, we hope that it is hot enough to keep the A/C cranked and the beer cold for a fun and enjoyable start of summer. Have a great 4th of July holiday and please be safe however you’re spending your time. We will see you this July!

**Honey Creek Inn**

**CLOSED**

from Sunday, June 30 through Thursday, July 4

The HCI will re-open with a fresh coat of paint (on the inside) on Friday, July 5 at 4:00 pm

**DRY-AGED STEAKS**

available all summer long at the HCI!!

48 Day Dry-Aged NY Strip Steaks

We will be serving dry-aged NY Strip Steaks every night during dinner service this summer. Limited quantities available each day so get in early to get your!

**JULY WEEKEND DINNER SPECIALS**

**July 5th & 6th**

**Beef BBQ Rotisserie Platter**
Shaved beef from rotisserie cooked beef rounds at the Grist Mill, served with corn on the cob, baked beans, cole slaw, barbeque sauce, and Texas toast

**July 12th & 13th**

**HCI Tortellini**
House-made ricotta tortellini served with basil pesto, grilled bread, and roasted vegetables

**Seafood Risotto**
Shrimp, crab, and Arborio rice served with grilled bread

**July 19th & 20th**

**Chicken Tikka Masala**
Yogurt marinated chicken, Masala, tomato sauce, cilantro rice

**Lobster Mac N’ Cheese**
House-made macaroni and cheese with chunks of lobster

**July 26th & 27th**

**Pan-Seared Alaskan Salmon**
Fresh caught Copper River Sockeye salmon with summer succotash, potato pancakes, and crème fraîche

**Lamb Kofta**
Ground lamb kofta served with tzatziki, hummus, and naan bread
Each year, the Kent County Youth Fair (KCYF) provides an exciting opportunity to over 1,000 exhibitors and more than 40,000 patrons. The KCYF is all about the kids! Stop by this year and help support our area youth in their entrepreneurial pursuits.

For more information about the fair, visit www.kcyf.org