

Your home for news, information & stories about the Village of Cannonsburg

Grist Mill **Thanksgiving Turkeys**



\$3.99/lb.

Duerksen Farm Turkeys

Mancelona, MI

The best turkeys are the best raised

**Antibiotic Free • Chemical Free • GMO Free
 Growth Hormone Free • Pasture Raised**

For the fourth straight year, the Cannonsburg Grist Mill will be carrying turkeys from Duerksen Farm located in Mancelona, MI. Simply put, these turkeys have been raised the right way, right here in Michigan and it shows not only in the health benefits but also in the taste.

Sizes Available:

**12 - 16 lbs. • 16 - 20 lbs.
 20 - 24 lbs. • 24 - 28 lbs.**

Limited quantities so order today!

**Order today by stopping by the Grist Mill Deli
 or calling us at 616.874.6200**

WHAT'S HAPPENING AT THE VILLAGE IN NOVEMBER

Nov. 3

Cannonsburg Elementary
 Breakfast Fundraisers at the
 Honey Creek (8-10 am)

Nov. 5 - Nov. 10

Veterans Dinner Special at
 the Honey Creek Inn

Nov. 26

Christmas Tree Lighting
 Ceremony in the Village



Veterans Week Long Dinner Special

Mon., Nov. 5 thru Sat., Nov. 10
(starting at 5 p.m. each day)

For the second year in a row we will be paying tribute to all Veterans this Veteran's Day through a week long steak dinner at the Honey Creek Inn. We will donate 50% of all sales from these meals to the Grand Rapids Home for Veterans.

Veterans Steak Dinner will include:

A fresh cut Ball-Tip Sizzler from the Grist Mill served with sautéed onions and mushrooms, mashed potatoes, mixed vegetables, a salad, and cherry or blueberry crisp for dessert.

Meal Cost: \$14

VETERANS EAT FOR FREE

on Veteran's Day, Sunday, Nov. 11.
 All Veterans eat for free from the Pub menu (from noon to 7 PM).



**Gas • Grocery • Deli • Bakery • Fresh Meats
Smokehouse • Breakfast • Catering**

Everything but the kitchen Sink!



The Butcher's Block

The giving season is here and we have plenty to share with you. We will be taking orders for everything from fresh Duerksen Turkeys to our famous Turduckens this November for Thanksgiving. If you're looking for something a little different this year, check out our Tequila Orange "Drunken" Smoked Turkeys (with reheating instructions). If you're looking for an easy Thanksgiving, check out our Hassle Free Roasted Turkeys that are available for Thanksgiving morning pickup. Order as soon as you can, though, because there are limited supplies of all the turkey options we offer. Call us **616.874.6200** today!

Grist Mill Thanksgiving "Other" Offerings



Tequila Orange "Drunken" Smoked Turkeys

fully prepared with reheating instructions
(orders must be placed by Nov. 16)

\$4.99/lb. MUST PRE-ORDER



Hassle Free Roasted Turkeys

for pickup hot on Thanksgiving Morning
(only 40 available; between 12-14 lbs. each)

\$60 each MUST PRE-ORDER



Deli Sides Including:

Green Bean Casserole, Mashed Potatoes,
Stuffing, Gravy, a variety of Pies, and more
(allow 5 days advanced notice for special pie orders)

Famous Grist Mill Turduckens

A combination of turkey, duck breast, and chicken breast with cornbread and seasoning. Rolled and netted as a roast. Approximately 18 - 20 lbs. each.



\$129 each

MUST PRE-ORDER WITH 5 DAYS ADVANCED NOTICE



We're digging limited release beers from our cellars after Thanksgiving to satisfy our neighbors that enjoy a cup of craft-brewed cheer. But before opening to the public we're raffling off **5 chances** to pick your favorites before anyone else can get their cranberry-crusted paws on them. Each winner will have an opportunity to purchase four different cellar beers of their choosing to give, share, or hoard as they like.

Whether you missed Hazel's Nuts or you've never been patient enough to let a Massacre age for a full year, we've got something to pique your interest. Stop by the Bottleshop to **enter before November 11**, and we'll schedule a visit for each winner before Turkey Day.

New VILLAGE APPAREL



Available starting Nov. 5 at the Bottleshop!

Honey Creek INN



*A Message from
The Chef.....*

The holiday season is fast approaching and we are preparing for all of you to

stop by the Honey Creek do enjoy our cozy confines with friends and family. This is the time of year that the Honey Creek really shines through. There's something very special that begins to happen between the walls of the HCl when the temperature drops outside and everyone is gathered during a busy night with us. We hope that you are able to stop in and be a part of us throughout this holiday season.

This November Chef Andy and his crew have really put together some great weekend specials and a dinner menu (see below) that you just won't want to miss out on. The weekend specials are a great mix of some of the more popular specials earlier this year like the Italian Meatloaf and some new dishes like Curried Lamb and Cashew Chicken.

We look forward to seeing all of your friendly faces as the holiday season begins. Have a safe and happy Thanksgiving from all of us at the Creek!

November New Dinner Entrees

Smoked Pork Chops with butternut squash, candied Brussels, and a cran-apple chutney

Roasted Half Chicken with butternut squash, parsnip puree, and candied Brussels

Beef Tenderloin Stroganoff

Braised Short Ribs a served with mushroom jus, horsey mashed potatoes, and a seasonal vegetable

Walleye with a lemon caper buerre blanc, butternut squash, parsnip puree, candied Brussels

Salmon with blistered tomato sauce, lentils, and wilted spinach

Mackinaw Straights Whitefish, broiled with lemon buerre blanc, roasted garlic mashed potatoes and a seasonal vegetable

An Irish Pub Under Polish Management
"Serving The Best American Midwest Steak"
Chairman's Reserve Premium Choice Beef

November Weekend Dinner Specials

November 2nd & 3rd

Braised Short Ribs

served with mushroom jus, horsey mashed potatoes, and a seasonal vegetable

Sesame Crusted Ahi Tuna

served with jasmine rice, a coconut and sweet soy reduction, wasabi, and ginger

November 9th & 10th

Cashew Chicken

with peas, bell peppers, lima beans, rice and browned cashew sauce

Clams

in a white wine sauce with shallots and garlic, served with a side of crusty breaded

November 16th & 17th

Italian Meatloaf

combination of Italian sausage and ground beef meatloaf stuffed with provolone and prosciutto, served over mashed potatoes and topped with a house-made marinara

Lobster Mac & Cheese

cavatappi pasta, house-made Mornay sauce, roasted red peppers, lobster meat

November 22nd & 23rd

Curried Lamb

served with grilled Naan bread and a seasonal vegetable

Steamed Snow Crab

served with confetti rice, clarified garlic butter, and a seasonal vegetable

November 30th & December 1st

Lamb Meatballs

with a lemon mint dressing, served with butternut squash and a seasonal vegetable

Shrimp Scampi

with garlic lemon wine sauce, bell peppers, red onion, and linguine



Honey Creek Inn
8025 Cannonsburg Road
P.O. Box 850
Cannonsburg, MI 49317



Cannonsburg **CHRISTMAS TREE LIGHTING CEREMONY**

Monday, November 26 starting at 6:00 pm

Join us in kicking off the Christmas season. Father Christmas will be riding into the Village on a horse drawn carriage to commence the lighting of the Village Christmas tree (in the dirt parking lot across the road from the Grist Mill). The lighting will be followed by caroling from the Rockford High School Choral Band and afterwards, you're invited to join us at the Honey Creek Inn for cookies, hot chocolate and cider.

If you would like to donate cookies or holiday treats, please drop them off the morning or afternoon before the lighting ceremony. For questions, contact Don at 616-874-7849.

Honey Creek Inn

616.874.7849

Monday - Thursday

11 a.m. - 11 p.m.

(Kitchen Closes at 10:00 p.m.)

Friday & Saturday

11 a.m. - 12 a.m.

(Kitchen Closes at 10:30 p.m.)

Sunday

Noon - 8 p.m.

(Kitchen Closes at 7:00 p.m.)

Grist Mill Market & Deli

616.874.6200

Monday - Friday

5:00 a.m. - 10:00 p.m.

Saturday

6:30 a.m. - 10:00 p.m.

Sunday

6:30 a.m. - 10:00 p.m.

Breakfast:

Mon. - Fri. 6:30 a.m. - 1:30 p.m.

Sat. - Sun. 7 a.m. - 1:30 p.m.

Cannonsburg Bottleshop

616.874.5237

Monday - Friday

10 a.m. - 10 p.m.

Saturday

9 a.m. - 10 p.m.

Sunday

Noon - 10 p.m.