

The Cannonsburg Chronicle

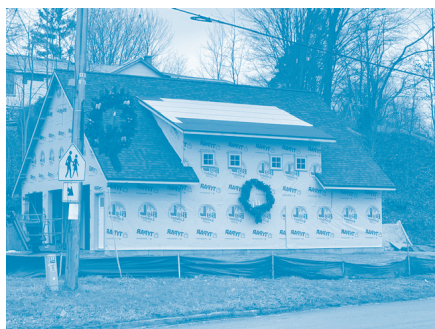
JANUARY 2019

VOLUME 26 • ISSUE 1

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

THE ADVENTURE CONTINUES...

As Christmas passes and we look forward to the New Year it is traditional to look back and reflect on the events of the previous year.



Rather than spending a lot of time looking back, I wish to look to 2019. The year represents the 35th year of the Honey Creek Inn...can you believe that! Although I could write a book, and should someday, of all the adventures that have occurred over that time, I want to look ahead and plan for all the new adventures that we will be undertaking in the Village. New

adventures with all the friends we have made here in our Village and with those that we/I will make in the years to come. I can't even begin to thank all the people who helped create this small little village we call Cannonsburg but I can show my appreciation by continuing to improve and promote all the traditions that created this wonderful community.

In the next year we will complete my storage facility, hopefully start the remodel at the Grist Mill, get a new more robust website, and with a little luck (from our Irish community roots) we will begin to rebuild and restore the Old Mill (next to the Grist Mill) so that it can continue to be a part of adventures that we will take in the Village.



We do want to remember all of those that we have lost over the last year, especially those who helped provide wonderful memories for our community and for me. Special thoughts and prayers go out to the families of Chef Mike Whalen, Paul Krupp, and Larry Centille. These individuals and many others are the ones who have helped shape our community to what it is today. The future is bright here in the Village because of all of people that are a part and have been a part of this community.

Again, thank you for all the wonderful memories and let's start 2019 by helping to create some new memories for each other.

Happy New Year from Don!

WHAT'S HAPPENING IN THE VILLAGE IN JANUARY

Jan. 1 - Jan. 31

Grist Mill Butcher Shop New Year Meat Bundle is available

Jan. 5 - Jan. 20

Weekend Specials from the Grist Mill Deli & Smokehouse for the NFL Playoffs

Jan. 19

MI Adventure Race at Camp Rogers

Jan. 6 - Feb. 2

Irish Whiskey Week's at the Honey Creek Inn

NEW CANNONSBURG VILLAGESCAPE

PINT GLASSES



Available now at the
Cannonsburg Bottleshop

**\$6.49 each or
2 for \$12.00**



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

Everything but the kitchen Sink!



The Butcher's Block

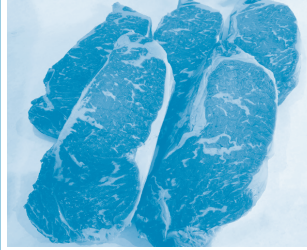
We are all taking a deep breath around here at the Grist Mill. It was a busy couple last months of 2018. It was wonderful to serve many of you with all of your holiday food needs. We are now looking forward to 2019 and with that we have some great specials, some new products, and exciting changes that will be happening early this year. For starters, we are breaking out the new year with a great meat bundle like we have the last couple of years but this year we've switched it up just a bit. We have switched out the sizzler steaks for ground round patties and upped the amount of NY Strip Steaks from 6-8! Don't miss out on this great deal. All meat is vacuum packaged for easy freezing and for easy portioning.

Also, in January each playoff football we will have great specials from our deli and smokehouse (see below).

Thank you again for a great 2018 and we hope you're looking forward to more adventures in the Village like we are!

New Year MEAT BUNDLE

Available in January from the Butcher Shop



8 New York Strip Steaks

These are 12 oz. hand-cut Chairman's Reserve Premium Choice Steaks

&



12 Ground Round Patties

1/3 lb. hand ground patties that are made from 90/10 lean beef

ONLY \$99 (Savings of \$25)

Includes a FREE Grist Mill Steak Seasoning Packet!
Call the Grist Mill Deli today to place your order. Allow up to 7-10 days to process orders. All meats are vacuum package for easy freezing and portioning.



PLAYOFF FOOTBALL WEEKEND SPECIALS



Available every Saturday & Sunday that NFL Playoff football is on in January
(January 5-6, 12-13, & 20)

from the Smokehouse

Kurly's Chicken Wings

\$7.99/lb.

Smoked Apple St. Louis Ribs

\$9.99/lb.

Beef Brisket

\$10.99/lb.

from the Deli

Bourbon Cherry Appetizer Meatballs

\$4.99/lb.

HCI Whitefish Pate

\$7.99/lb.

Bacon Wrapped Chicken Bites

\$9.99/lb.

Preorders are available. Call the Grist Mill Deli to place yours at 616-874-6200

Honey Creek INN



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

A brand new year is upon us and we are looking to bring you more of the same

with a few fun and exciting updates throughout this year. Don't worry, we won't be changing our burgers or taking off the Blue Gill basket. What we will be doing, though, is enhancing some of our product offerings. Everything from bringing in new and exciting specialty dishes to crafting our beverage options to provide fresh and interesting drinks throughout the year. We hope that you like what we have in store this year and we look forward to another enjoyable year seeing all of you!

Irish Whiskey Weeks In January

Starting in January, we will be introducing a new Irish Whiskey at the Honey Creek Inn. Every week we will introduce a new one as the **FEATURED** Irish Whiskey of the Week. There will be special pricing for that week's featured whiskey including some specialty drinks made with that particular Irish Whiskey.

Check out the list below for each week's whiskey:

January 6-12

The Quiet Man - traditional Irish Whiskey Blend that has a mellow and smooth taste

January 13-19

Jameson Caskmates Stout - triple-distilled, blended Irish Whiskey that is finished in Irish stout barrels

January 20-26

Powers Gold Label - matured in American Oak casks this whiskey is spicy, bold and complex

January 27 - February 2

Teeling Small Batch - Teeling's flagship whiskey that is matured in ex-rum barrels and is full of character with a smooth unique flavor

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

January Weekend Dinner Specials

January 4th & 5th

Chicken Marsala

Chicken tossed in a flour batter and pan fried in marsala wine sauce with cremini mushrooms. Served with green beans and rosemary mashed potatoes.

Salmon Croquettes

Copper River Sockeye Salmon, roasted red peppers, sautéed onions, all formed into a patty and pan fried until golden brown. Served with a garlic lemon cream sauce, confetti rice and a seasonal vegetable.

January 11th & 12th

Spaghetti & Meatballs

Italian sausage/ ground beef meatballs, house-made tomato sauce, and spaghetti noodles.

Fried Shrimp Basket

Jumbo shrimp beer battered and fried. Served with fries, coleslaw, a house-made cocktail sauce

January 18th & 19th

Sausage Stuffed Acorn Squash

Half an acorn squash stuffed with a combination of Grist Mill made Italian sausage and a pepper mix. Served with mashed potatoes.

Asian Grilled Salmon

Copper River Sockeye Salmon marinated in a soy and brown sugar mix, grilled, and served with fried rice.

January 25th & 26th

Shrimp Scampi

Garlic shrimp served over angel hair pasta

Chicken Teriyaki

Chicken marinated in teriyaki sauce and pineapple juice. Served with confetti rice and a seasonal vegetable



Cannonsburg Chronicle

Honey Creek Inn
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P.O. Box 850
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ASK NOT FOR WHOM THE PAN BANGS...

As we went to print for this month's chronicle, we were informed that long time Honey Creek Inn Executive Chef Michael P. Whalen had passed away the morning of December 27th. Chef Mike came to the Honey Creek Inn as a line cook in 1992. Over the next 20 years through classes, special seminars and other training, Mike became an award-winning Executive Chef. In the kitchen he was patient as much as he was creative. He was well-known and respected not only in the Village but throughout the greater Grand rapids area. Although he enjoyed cooking he was most happy when he was banging pans in his own kitchen for his family. We are all diminished by the passing of this man, so to paraphrase the old poem...Ask not for whom the pan bangs... it bangs for all of us. Our thought and prayers are with his family.

Godspeed Chef Mike Whalen

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. - 9:00 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

10 a.m. - 10 p.m.

Sunday

Noon - 9 p.m.