



Summertime and the Livin' is Easy

Summer here in our beautiful area is short but sweet. Your friends at the Elk Rapids Village Market want to help you make the most of this special time. This issue focuses on made-for-you products so you can grab and go.

Fruit is a natural grab and go product. Our first article teaches you how to ripen any peach to perfection.

Then, explore the VM made-for-you grilling options in the Meat department.

Finally, let's dive into shortcuts to put together a party-time charcuterie board.

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Create Your Own Perfectly Ripened Peach with this One Insane Trick

When you think of eating a peach, do you imagine the heavenly aroma and feel the ripe juice running off your chin?

It can be frustrating to buy peaches because they're picked green for shipping. They don't match up to our peachy dreams.

But once you know how, you'll marvel at how easy it is to ripen peaches to perfection!

Ingredients Needed

Brown bag
Banana or Apple
Freshly bought peaches

Directions

Step 1) Pick out your peaches. Make sure that the shoulders aren't green colored. That's the part where the stem attaches. It's ok if they are still firm to the touch, this process changes that.

Step 2) Ask for a brown bag as you checkout. Buy an apple or a banana if you don't have one at home.

Step 3) Once home,

- a. Place the brown bag sideways on a counter or table.
- b. Place the peaches into the brown bag. Insert them shoulders down. Make sure they have air circulation around them.
- c. Add your apple or banana into the bag.
- d. Fold the bag so it's shut.

This creates a little brown bag greenhouse. The fruits, especially bananas or apples, produce a gas called ethylene.

Ethylene quickly ripens fruit in a closed paper bag.

Step 4) Check Progress. Peaches should ripen within a couple of days. You can tell they're ready when the bag starts smelling like peaches. The fruit also starts to give when you press a thumb against the peach flesh.

When they're ready, enjoy your perfectly ripened fruit. If there is too much to eat within the next couple days, the extra peaches can go into the refrigerator. This will keep them from ripening too fast.



Want Easy Grilling Options? Made for You Dinners Now Simpler to Find



The Elk Rapids Butcher department just moved all ready-to-grill dinners to one space for easy pickin's.

As you go down Aisle 1, (the window aisle), Village Market-made dinners are located at the very end. That's the case to the right of the butcher window.

We offer both pork and beef tenderloin medallions wrapped with bacon for added flavor.



Our crowd pleasing store made brat flavors include:

- Cherry
- Chicken
- Hot Italian
- Jalapeno and Cheese
- Polish
- Sweet Italian



Our butchers also create ground sirloin burgers for your enjoyment in 2 flavors:

- Bacon and Cheese
- Jalapeno and Cheese



Finally, we offer both beef and chicken shish kebabs pre-skewered with vegetables.

Create an enticing charcuterie board in 3 simple steps

A charcuterie board takes a meat and cheese tray to the next level. It adds in extra tastes and condiments. You can buy a charcuterie board from our meat deli cooler. But it's more fun to mix your own!

There is no right or wrong way to put together a charcuterie board. But for a jumping off point, think in 3s:

- 3 meats
- 3 cheeses
- 3 starches

Let's look at 3 easy steps to quickly assemble a board. And no, you don't really need a board except for the things that need cutting. Your current cutting board or cheese board will do just fine.

Step 1) Gather the main attractions, the meats and cheeses

You can find your three meats conveniently packaged and pre-sliced in our deli cooler.



Pick up one of our cheese assortments in the deli cheese island. For example, see our Italian cheese pack



Step 2) Pick up 3 kinds of crackers and/or a baguette of bread.

We have crackers above the cheese in the cheese island. You can also find more in the grocery aisles and the gluten-free section.

Step 3) Grab some "Extras"

Your creativity here changes this from a meat and cheese tray into a charcuterie board!

Here are some popular and quick to grab items you may want to try:

- Have you heard of Marcona almonds? Made in Spain, these nuts are fried in olive oil then salted. Look for them on the deli cheese island.



- Try tasting our new fruit paste spreads. Spread them on crackers then pair with cheese. You can find them on the deli cheese island as well. Tip: each fruit paste package gives suggested cheese pairings.



- The Kalamata olives in our deli are a best seller for entertaining.



- Swing by the produce department to add grapes or dried fruit. Dried cherries are a big hit around here!
- Check the grocery aisles for jams, mustards, and pickled vegetables.

Think about enough variety so your guests could make each little nibble a unique tasting bite. Above all, have fun putting your charcuterie board together!