

Summertime (& the Livin' is Easy)

The heat is here, the kids are restless, and the General Store is lining up cool beverages, hot foods, and exciting events to help make your summertime more fun, relaxing, and convenient. For easy meals, as always, we've got pizza on Friday nights and our grill and deli all day everyday – plus a selection of prepared foods, grocery items, as well as grass-fed beef and other local meats.

Our 3rd Annual Hilltown Brewfest is Saturday, Sept. 11. So consider our next beer tasting a preview, with the bonus of appetizers served by Matt Scotten (a.k.a. The Roamin' Chef). See you soon!

Rick

Rick Oliver, Proprietor



Local Vendor Spotlight:
Lynn Scott, Petersham Bread Company

'As natural as you can get it.'



By John DeWitt

If you like wholesome breads, then you probably already enjoy the fresh, natural offerings of Petersham Bread Company – and you'll be thrilled that chief baker and owner Lynn Scott is introducing more fresh-baked products this month. Here's the scoop:

What's your lineup – and what new products are coming?

I currently make oatmeal, cinnamon raisin, multigrain wheat, white, and herb breads. We're looking to roll out banana bread, cranberry bread, cinnamon rolls and turnovers by the end of June.

What makes Petersham Bread taste so good?

It has no preservatives – it's as pretty much as natural as you can get it. Also, I don't add any extra fat, I don't use a lot of oils or butters, and I use wheat flour in all of my products.

And Introducing ... The Roamin' Chef



We asked New Salem's Matt Scotten, who will be catering our June 17 tasting, to tell us a little bit about himself and his work. Here's his response:

"As a personal chef I shop, cook and package up to a two weeks worth of healthy, inventive meals right at your home. The menus are based on your tastes and dietary needs. I also specialize in dinner parties and dinners for two. I have been a

personal chef for more than five years, belong to The United States Personal Chef Association, and Serve-Safe certified. I trained at restaurants and catering companies throughout New England, as well as through the Culinary Institute Of America.



News & Events

People's Pint Beer Tasting

Catered by The Roamin' Chef

Thursday, June 17 – 5:00-7:00 p.m.



From Federal Street to Daniel Shays Highway comes a sampling of local brews, complemented by hors d'oeuvres from New Salem personal chef Matt Scotten.

Now In Stock

Two New Local Craft Beers

Satisfy your thirst AND support local brewers – Lefty's Beer from Bernardston and Elements Beer brewed in Millers Falls.

That Nectar from Nantucket

Folks asked for it – and it's now in the fridge: Nantucket Nectar (various flavors) at only \$1.69 a bottle (plus tax).



Ready for the Summertime Grill

Adams Farm steaks and other local meats.

Pinnacle Vodka from France

Aficionados say it tastes like Absolut – but it costs only \$19.99 for a 1.5 liter bottle!

It's Smooth as Silk!

Silk Vanilla Soy Milk – \$1.99/quart

June In-Store Specials

Mentos: The Freshmaker

2 packs for \$1.50 (plus tax)

Cabot Cheese 2 for \$3.00

Original Corn Nut Corn Chips

\$1.29 a bag – but with a \$1.00 off coupon, your final price is only \$.29 a bag!

Welch's Grape, Hawaiian Punch,

Crush and Mug Root Beer 20-oz. bottles are 2 for \$2.22 (plus tax and deposit)

ChocoVine Wine \$8.99 while supplies last



Summer Hours

Monday-Thursday 6 a.m. – 8 p.m.

Friday/Saturday 6 a.m. – 9 p.m.

Sunday 7 a.m. – 7 p.m.