

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



DRY AGED STEAKS NOW AT THE HONEY CREEK INN

You might be saying to yourself, dry aged steaks...isn't this something only fancy steakhouses do? Not anymore. We've decided it is time for 'the normal person' to be able to experience the impeccable taste of a dry aged steak without having to

get dress up and spend an arm and a leg on a meal. So what we've done is combined the uniqueness of the village with the years of expertise (both butchering meat and cooking) and created a system where we will be dry aging meat and cutting the steaks fresh at The Grist Mill to be served at The Honey Creek Inn on a daily basis. So next time you're at the HCI, try one...you won't be disappointed.

To learn more about OUR dry aging process check out the article, "48 Day Aged Steaks At Honey Creek Inn", on EatGR at www.eatgr.com/2015/04.

THE HOUSE WAS TIRED...

For over roughly 150 years the Joyce house sat at what now is the corner of Cannonsburg Rd. and Joyce St. in the Village of Cannonsburg. As you might imagine, this house saw an abundance of memories, histori-



cal events and changes over the years as it rested near the bank of Bear Creek. A few weeks ago, the house itself became a part of the past itself. As it was said by Don (the 'mayor' of Cannonsburg), "the house is tired". Being built so close to Bear Creek made much needed restoration nearly impossible so a decision had to be made to tear the house down. The voided space will not go unused, though. The house's memory will live on as the land will now be used for a park and parking where visitors can enjoy a soon to be completed extension to the Cannon Trail that will end at that street corner.

For more information about the history of the house, the Joyce family and the future of the land, check out the article, "Historic home to be demolished, park created on grounds", online at www.rockfordsquire.com/2015/04/02.

WHAT'S HAPPENING AT THE VILLAGE IN MAY

May 10

Mother's Day Specials throughout the village!

May 21

Our Smoked Meats Summer Kickoff Event (signup to our emails for more info. at cannonsburgvillage.com)

May 25

Labor Day!



9.1.2015Save The Date

Family | Fun | Fitness

Signup and get more info at honeycreekduathlon.com

Like us on Facebook at Facebook.com/honeycreekduathlon

POIAND BOUND!

Interested in touring Eastern Europe with us this Fall?

In conjunction with Antor Travel, we'll be off to Don's homeland to experience true Polish traditions.

Informational meeting at the Cannonsburg Ski Lodge

Thursday, May 14 at 7:00 pm

Email Don with any questions at don@honeycreekinn.com



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

"Everything but the Kitchen Sink"





Butcher's Block

Schools are getting out soon, Spring sports have started up and summertime is just around the corner. It's a busy time of year for most us.

Knowing this, we wanted to help you out by saving you some time and money in May. For starters, we've put together a **Grilling Special Meat Bundle** that will have you grilling all month long. No time for grilling...no problem. Stop by any week day during May and pick up one of our **New Kurly's House of Smoke Specials** that are hot out of the smoker at 3 p.m. M-F (Noon on Sat.-Sun.). Last but not least are our **Summer Party Packages** to help you complete the perfect party (check them out below).

MAY MEAT BUNDLE

- ▶ 5 lbs. Sirloin Tip Steak
- ▶ 5 lbs. Ground Round Patties
- ► 5 lbs. Cheddar Brats
- ▶ 5 lbs. Honey Garlic Brats
- ▶ 5 lbs. Smoke Pork Chops
- ▶ 5 lbs. Chicken Leg Quarters

\$119.00

\$40 SAVINGS!

GRIST MILL SUMMER PARTY PACKAGES

Perfect for no hassle graduation parties, rehearsal dinners, reunions, birthday parties and any other get together!

- Pitmaster Platter a taste of smoked goodness
- Sausage Feast Kielbasa, brats and more...oh my!
- Choice Chicken Platter Chix, wings, deviled eggs
- Slider Sampler perfect mini sandwiches...
- Ballpark Special a true summer classic
- Taco Bar everything you need for your fiesta!

For more information, stop in or call us at 616-874-6200.



CANNONSBURG, MICH.

New! DAILY SPECIALS

Monday

Pulled Pork \$6.99/lb.

Tuesday

Smoked Spare Ribs **\$6.99/lb.**

Wednesday

Whole Smoked Chickens \$5.99 each

Thursday

Smoked Beef Brisket **\$7.99/lb.**

Friday

Smoke Turkey Drumsticks \$4.49 each

CHICKENS, SPARE RIBS & WINGS ARE SMOKED DAILY

All smoked products are ready at 3 p.m. weekdays and by noon on the weekends.

CANNONSBURG BOTTLE SHOP

Beer of the Month Bud & Bud Light

24pk \$16.99

Save on a case of Bud or Bud Light during the entire month of May!

Wine of the Month

Barone Fini Pinot Grigio

\$12.99 a bottle

Reg. Price - \$14.59 You Save \$1.60





Bring on Summer! After being cooped up all winter the warm

weather feels great and it has us in the mood for grilling. That's why this month's specials are all about the grill. We hope these weekend specials get you as geared up for grilling this season as it has us!

This month's specials, like many of our regular items, will be highlighting the premium meats that we sell across the street at the Grist Mill. What this means for you is that not only can you get a great meal at the Honey Creek Inn but you can, also, buy the same great steaks and burgers to grill yourself at home.

In addition to this, we have, also, started to feature dry aged steaks at the HCI that have been dry aged and cut fresh (yep, you guessed it) at the Grist Mill! These dry aged steaks have been aged in a temperature and humidity controlled cooler for 48 days. They're cut fresh and sent over to us just like the rest of our steaks from the Grist Mill. Make sure to ask your server about them next time you stop in.

Happy Grilling, Michael Alexander Executive Chef @ Honey Creek Inn

May Weekday Specials

Dinner Hour Begins at 5:00 p.m. Specials are in limited quantity. No Reservations!

MONDAY – Roasted Chicken Dinner - \$8.95 (2 pc.) Marinated and herb rubbed, slow roasted Chicken, served with mashed potato and chicken gravy, seasonal vegetables, a salad and roll.

TUESDAY - London Broil - \$10.95

A Honey Creek Favorite! Marinated flank steak charbroiled and served medium rare and served with our house salad, roll, potato and seasonal vegetables.

WEDNESDAY - Seafood Boil - \$9.95

Mussels, Shrimp & Cod poached in broth made from beer, oranges, & Old Bay served with potatoes, Andouille Sausage and house vegetables.

THURSDAY – Honey Creek's Famous Rib & Brisket Dinner - \$18.99

½ Rack of Ribs & Brisket served with Honeyed Sweet potatoes, Creamed Corn, Johnny Cake and Coleslaw.

An Irish Pub Under Polish Management "Serving The Best American Midwest Steak"

Chairman's Reserve Premium Choice Beef

May Weekend Specials

May 1st & 2nd

Smoke-Roasted Long Bone Ribeye - Just like the Flintstone's and meant for two...or if you're really hungry just one. A large cut of Bon-In Ribeye with the one foot bone (makes a great handle), that is cold smoked to give it a faint smoky flavor. It is then roasted in a low oven until it reaches a perfect medium-rare.

Chili Butter Braised Salmon with Elotes Salsa

- Fresh Scottish Salmon braised in Ancho Chili Butter, topped with Elotes (Grilled Corn, Parmesan, Cayenne, and Mayonessa) Salsa.

May 8th & 9th

Grilled Lamb Chops with Pomegranate
Horseradish Glaze - Large all-natural Lamb
Chops, marinated and then grilled, and brushed with
a Pomegranate Juice and Fresh Horseradish Glaze.

Pineapple Plank Grilled Sole - We make a grilling plank out of the pineapple skin and grill the Sole so it infuses it with a Smoky Pineapple flavor. It is then topped with a grilled pineapple relish.

May 15th & 16th

Cuban Sandwich with Mojo Pork - Mojo Pork is a Pork Shoulder that is marinated in two kinds of citrus, three herbs, and lots of garlic. It is then slow roasted until it is fall apart tender. The sandwich is made with House-baked Cuban Bread, Mustard, House-cured Pickles, Kurly's Ham, Michigan Swiss, and the Mojo Pork grilled in butter.

Grilled Tuna and Shrimp Tacos with Smoked Tomato Salsa - Marinated Ahi Tuna and White

Shrimp are marinated in Lemon/Lime Juice, Shallots, Garlic, and Tarragon. They are tehn char-grilled on skewers and served with Cabbage, Onion, Cilantro, Avocado, and a Smoke Tomatillo Salsa.

May 22nd & 23rd

Holiday Bacon Chicken - All natural Chicken Breast rolled with Boursin Cheese, Grilled Jalapeno, and then wrapped in Holiday Bacon. It is then grilled to create the tastiest chicken of the summer.

Grilled Sardines with Chimmichurri - Not the kind that come from the can. These sardines are fresh and packed with flavor. We rub them down with salt and olive oil, pack them with fresh herbs and lemon, and then grilled whole. We then drizzle fresh chimmichurri over the top.



PRSRT STD

U.S. POSTAGE

PAID

GRAND RAPIDS, MI

Permit No. 1

Days to Celebrate in May

MAY BIRTHDAYS

May 5 Agron Plambeck

May 8 Kiersten Ashenbremer

May 11 Roxanne Morley

May 31 Melissa Dean

May 31 Audrey Olthof

DAYS TO REMEMBER

May 5 Cinco de Mayo

May 10 Mother's Day

May 25 Memorial Day

Happy Memorial Day



The Polka Pops

Saturdays & Sundays 12-3 p.m. on 94.9 WYGR or AM 1530 Online at www.polkapops.com



■ Fuelman

NOW
ACCEPTED
AT THE
GRIST MILL

Cannonsburg Bottleshop

Mon. - Thurs. Noon - 9 p.m. Friday Noon - 10 p.m. Saturday 11 a.m. - 10 p.m. Sunday Noon - 9 p.m. Stay Up To Date with All the Happenings in the Village of Cannonsburg



Ralph T. Moose

facebook.com/ralph.t.moose

Cannonsburg Village

facebook.com/cannonsburgvillage

Honey Creek Inn

facebook.com/HoneyCreekInn

Sign-Up to Our Emails at:

cannonsburgvillage.com

Grist Mill Market & Deli

Mon. - Fri. 5 a.m. - 10 p.m. Sat. 7 a.m. - 10 p.m. Sun. 7 a.m. - 9 p.m.

Breakfast:

Mon. - Fri. 6:30 a.m. - 1:30 p.m. Sat. - Sun. 7 a.m. - 1:30 p.m.

(Kitchen Closes at 10:00 p.m.)
Friday & Saturday 11 a.m. - 12 a.m.
(Kitchen Closes at 11 p.m.)
Sunday - Closed

Honey Creek Inn

Mon. - Thurs. 11 a.m. - 11 p.m.