

The Cannonsburg Chronicle

March 2015

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

St. Patrick's Day times dhá (two) this March at The Honey Creek Inn

Ralph again (like Valentine's Day) has decided that one day of celebration just isn't enough when it comes to St. Patrick's Day. So like our Valentine's Dinner Weekend we will be offering a St. Patrick's Day Dinner both the day before and on St. Patrick's Day this year. Here's what Chef Mike will be preparing.

Starter - Irish Seafood Cocktail - Based on a traditional Shrimp Cocktail, this dish makes the most of Ireland's bountiful seafood. Shrimp, Crab, and Mussels are layered with Northern European Cocktail Sauce, English Cucumber, and Lemon. **\$8.99**

Corned Beef and Cabbage - Traditionally served in the United States for St. Patrick's Day, our Corned Beef is homemade from the Grist Mill (see below). Served with Potatoes, Cabbage, Carrots, Parsnips, and Soda Bread. **\$15.95**

Brisket, Bangers and Bacon...Oh My!

Most of you already know that every March we make homemade Corned Beef, as well as, other Irish favorites at the Grist Mill but some of you might wonder what makes "Ours" better than the rest?

What sets our **brisket** apart from the rest is that we use the best meat, we take our time and our recipe has been perfected from research all the way from Ireland! We use Chairman's Reserve Premium Choice Beef that is seasoned with salt and spices and then is corned using a dry curing method where we cure the brisket for 21 total days.

Traditionally served in pubs in the UK, a **Banger** is a sausage that gets its name from the tendency to burst or "bang" while frying them up. We make ours with a special spice mix, pork, breadcrumbs and water. Don't miss out on this Irish tradition that we'll be featuring all month of March at The Grist Mill!

Irish Bacon, also referred to as "Back Rashers" is a cut of meat that includes both part of the loin and the pork belly, where as "American" bacon consists of just the pork belly. Irish bacon is actually more similar to Canadian bacon or pancetta than it is American bacon. Get lucky this year at The Grist Mill and try our Irish Bacon!

WHAT'S HAPPENING AT THE VILLAGE IN MARCH

March 1

Honey Creek Inn Introduces a NEW MENU!

March 5-15

Gilda's LaughFest located throughout the Grand Rapids area. (www.laughfestgr.org)

March 16-17

The Honey Creek Inn St. Patrick's Day Dinner Special

March 19-22

Honey Creek Inn & Grist Mill Bracket Buster Deals

GILDA'S LAUGH FEST
seriously funny.

MARCH 5-15

Grand Rapids, MI

"Celebrating laughter for the health of it"

A festival of comedy, performance, film, and a variety of seriously funny stuff that will make you laugh!

Get More Details at:

Laughfestgr.org or
[Facebook.com/LaughFest](https://www.facebook.com/LaughFest)



**Gas • Grocery • Deli • Bakery • Fresh Meats
Smokehouse • Breakfast • Catering**
"Everything's Green but the Kitchen Sink"



The Butcher's Block

We're painting the Grist Mill green this March (ok not really) but we will be celebrating St. Patrick's Day all month long with specials like Corned Beef Brisket, Irish Bacon and Irish Bangers from the Meat Department; Colcannon Potatoes, Reuben Sandwiches (made with homemade Grist Mill Corned Beef), Spinach Potato Soup and Ham & Asparagus Wraps from the Deli; Irish Soda Bread and Porter Irish Cake from the Bakery; and specials from the Kitchen like Lamb Stew and Corned Beef Cabbage. All you'll need now is some green beer (or maybe just beer) from the Bottle Shop!

- Your Grist Mill Food Experts

Kurly's HOUSE OF SMOKE

CANNONSBURG, MICH.

Smoked Beef Brisket Every Friday In March!

(ready by noon every Friday; limited quantities)

"The Best Brisket In Town!"

*Premium Choice Brisket
Smoked for 13 hours*

**Order by the Thursday before and we will
reserve one for you to pick up on Friday.**

Call The Grist Mill at:
616-874-6200

MARCH MEAT BUNDLE

- ▶ 4 lbs. Ground Chuck (85/15)
- ▶ 2 - All Natural Whole Chickens (3-3.5 lb. each)
- ▶ 3 lbs. Choice Tri-Tip Steak
- ▶ 4 lbs. Boneless Pork Steak
- ▶ 4 lbs. Kurly's Holiday Bacon

\$99.00

\$24 SAVINGS!

MARCH MEAT SPECIALS

Homemade Corned Beef Brisket
\$7.99/lb.

Homemade Irish Bangers
\$4.99/lb.

Grist Mill Irish Bacon
\$5.99/lb.

CANNONSBURG BOTTLE SHOP

LIQUOR WINE BEER

Drinks For Any Occasion

The Bottle Shop offers the finest in beer, wine, and liquor. Our wide selection of quality products will never leave you without the perfect drink for any occasion - or thirst!

Beer of the Month

McSorley's Irish Pale Ale

"from the old house at home"
Established in 1854 in NYC and brewed by McSorley's Brewery in Wilks-Barre, PA. Brewed in the tradition of the historic walls of McSorley's Old Ale House in New York City.

Wine of the Month

CA'MOMI

Napa Valley Red Blend

\$9.99 a bottle

A red blend that's ripe with bright strawberry and raspberry flavor, a velvety texture, and full-mouth feel.

Honey Creek INN



Happy St. Patrick's Day everyone! Welcome to one of my favorite

times of the year. As many of you know Don and I are both Polish...well I'm half. The other half is Irish, which is part of the reason I love being the Chef here so much. What could be better for me than to cook for an Irish Pub with Polish management? Hence the motto, "An Irish Pub Under Polish Management, please be patient".

Last fall we prepared an entire month of Polish food, so for St. Patrick's Day I have written a month long menu of Irish food for you to enjoy. Some things you have probably seen, but Irish fare consists of much more than Corned Beef and Cabbage. Please come in and try some of the great things that Ireland and The Honey Creek Inn have to offer.

"As you slide down the banister of life, may the splinters never point in the wrong direction"

Slainte,

Michael Alexander
Executive Chef @ Honey Creek Inn
Chefalexander.michael@gmail.com

March 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 char-broiled and served medium rare and served with our house salad, roll, potato and seasonal vegetables.

WEDNESDAY – Seafood Boil - \$9.95

AMussels, 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

March Weekend Specials

March 6th & 7th

Starter - Irish Rarebit - It's toasted Soda Bread with a cheddar, cream and mustard sauce over the top. It is then baked to a bubbly brown and topped with chopped pickles.

Beef and Stout Pie - Eye of Round slowly braised in Guinness, Beef Stock, and Root Vegetables. It is then ladled into cast-iron dishes and covered with Puff Pastry brushed with Bone-Marrow Butter and baked to a golden brown.

Cockle and Mussel Gratin - In this recipe, the two are cooked in a rich and buttery gratin. The crisp topping provides a nice contrasting texture and flavor to the seafood below.

March 13th & 14th

Starter - Potted Crab - The crab is packed into small pots and covered in a layer of clarified butter and chilled to exclude the air. Served with Grilled Schnitz Rye Toast.

Dublin Coddle - Made with house-made Pork Sausages baked with Bacon, Potatoes, and Root Vegetables. Served with Schnitz Rye Toast.

Sea Trout with Cider and Cream Sauce - Cooked in foil with cider and leaks, which adds a depth of flavor to the light cream sauce it is served with.

March 20th & 21st

Starter - Smoked Mackerel and Horseradish

Pate - The Mackerel is combined with fresh Horseradish in a pate and spread on hot Whole Wheat Toast.

Lamb Chops with Colcannon - Colcannon is a traditional Irish dish often served around Halloween. Ours is served underneath Marinated and Grilled Lamb Chops.

Jameson Salmon Boxty - A glaze of Clover Honey and Jameson is brushed onto fresh Scottish Salmon filets that are then baked. Served over Boxty, a crisp Potato Pancake and drizzled with Chive Cream.

March 27th & 28th

Starter - Bacon and Potato Cakes - In this dish they are combined with bacon and oats, another staple, and fried until crisp. Dressed with Watercress and Chive Sour Cream.

Pot-Roast Pork - Pork Tenderloin is slowly braised in hard cider and stock. The cooking liquid is then enriched with cream to create a luxurious sauce.

Dublin Lawyer - This dish is prepared by sautéing Lobster in butter and Jameson Irish Whiskey and then blended with a touch of cream.

**THE Cannonsburg
CHRONICLE**



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



Celebrate Our Heroes

PRSR STD
U.S. POSTAGE
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GRAND RAPIDS, MI
Permit No. 1

Days to Celebrate in March

MARCH BIRTHDAYS

- March 8 Cynthia Barwin
- March 16 Chad Idema
- March 19 Katelyn Wallace
- March 20 Marthene Wamser
- March 23 Matthew Scott
- March 29 Vesna Rinke

Happy
St. Patrick's
Day



DAYS TO REMEMBER

- March 8 Daylight Savings (start)
- March 17 St. Patrick's Day
- March 29 Palm Sunday

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

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

Honey Creek Inn

Monday-Thursday 11 a.m.- 11 p.m.
(Kitchen Closes at 10:00 p.m.)
Friday & Saturday 11 a.m.-12 a.m.
Sunday - Open at Noon till 6 p.m.
(Kitchen Closes at 5 p.m. Sunday)

Cannonsburg Bottleshop

Sunday & Monday Noon to 8 p.m.
Tues., Wed. & Thurs. Noon to 9 p.m.
Friday Noon to 10 p.m. &
Saturday 11 a.m. to 10 p.m.

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