HELLO GOURD-GEOUS — GET YOUR FILL OF FALL



SPECIALS FOR THE WEEK OF

OCTOBER 7-13

DAIRY
Tropicana Orange Juice89 oz \$5.99
Oui by Yoplait French Style Yogurt 5 oz \$1.19
ED07EN
FROZEN
Ore-Ida Potatoes
Gifford's Ice Cream32 oz \$3.99
GROCERY
AriZona Beverages 128 oz 2/\$5.00
Progresso Vegetable Classics Soup
Dunkin' Donuts Coffee 11 to 12 oz bag \$6.99
Vintage Seltzer
Green Mountain Gringo Salsa 16 oz \$4.99
Tate's Bake Shop Cookies
Tate's bake Shop Cookies 7 02 33.33
HEALTH & BEAUTY
Tom's of Maine Toothpaste 4.7 oz \$4.29
Tom's of Maine Toothpaste 4.7 oz \$4.29 JĀSÖN Deodorant 2.5 oz \$4.99
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PRODUCE
PRODUCE Face Pumpkins large
PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79
PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89
JĀSÖN Deodorant 2.5 oz \$4.99 PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79
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JĀSÖN Deodorant 2.5 oz \$4.99 PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79
JĀSÖN Deodorant 2.5 oz \$4.99 PRODUCE ea \$6.99 Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49
PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49 MEATS-EDDIE'S
PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49 MEATS-EDDIE'S USDA Choice NY Strip Steaks
PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49 MEATS-EDDIE'S USDA Choice NY Strip Steaks boneless lb \$15.99
JĀSÖN Deodorant 2.5 oz \$4.99 PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49 MEATS-EDDIE'S USDA Choice NY Strip Steaks boneless lb \$15.99 USDA Choice Ground Round lb \$6.99 Pork Baby Back Ribs lb \$6.99 Bell & Evans Chicken Breasts
JĀSÖN Deodorant 2.5 oz \$4.99 PRODUCE Face Pumpkins large ea \$6.99 Honeycrisp Apples lb \$2.79 Yams lb \$0.89 Celery bagged ea \$1.79 Ginger Gold Apples lb \$1.49 MEATS-EDDIE'S USDA Choice NY Strip Steaks boneless lb \$15.99 USDA Choice Ground Round lb \$6.99 Pork Baby Back Ribs lb \$6.99

MEATS-VICTOR'S

USDA Prime Sirloin Steaks boneless...... lb \$9.99

SEAFOOD

Raw Shrimp 16/20 ct Fresh Tuna Steaks...... lb \$19.99

NOW SERVING

PART-TIME OPPORTUNITIES

eddiesofrolandpark.com/CAREERS

DELI

Eddie's Rare Roast Beeflb \$	14.99
Alpine Lace Swisslb	\$9.99
Eddie's Cole Slawlb	\$2.99

BAKERY

NEW Vegan Cornetto baked-in-house, vegan croissant.....ea \$0.99

Pumpkin Loaf also includes zucchini, apple caramel. cranberry walnut, or lemonea \$5.99 Pumpkin Muffins fall favoriteea \$1.99

CANDY & CUFFEE	
Licorice Scottie Dogslb	\$5.49
Chocolate-Covered Graham Crackers	
milk or darklb \$	16.49
Peru Andes Gold Coffee	
regularlb \$	\$17.99
decaffeinatedlb	18.99
Red Eye	



Shrimp Creole soulful simmer of plump gulf shrimp, onions, peppers, and celery in a spicy, New Orleans-inspired tomato compote **.....\$15.99**/lb

Chicken Marsala a deliciously creamy sauce of sweet mushrooms and Marsala wine atop lightly battered chicken breast.......\$11.99/lb

Tenderloin Tips tender and flavorful cuts of beef tenderloin, lightly seasoned and grilled medium-rare—serve over egg noodles or rice **\$22.99**/lb

Mashed Yams naturally sweet, rich, slowroasted yams, simply mashed with skin-onan elegant yet simple side to any protein

Roasted Root Vegetables harvest-fresh carrots and parsnips, roasted with oil and a touch of

\$6.99/lb

Greek Pasta Salad tricolor rotini, tossed with Kalamata olives, pepperoncini, feta cheese and red onion, in a zesty red wine vinaigrette **\$6.99**/lb

SANDWICH SPECIALS

Italian Cold Cut Sandwich prosciuttini, hard salami, pepperoni and Provolone, with lettuce, tomato, onion, hots and Italian dressing, on a baguette \$5.49 Mr. French Sandwich smoked turkey breast, Brie. baby field greens and apple butter, on whole wheat \$6.49 Eddie's Egg Salad Sandwich on your choice of

EDDIESOFROLANDPARK.COM

Charles Street coffee bar only...... 16 oz \$2.25

SPECIALS FOR THE WEEK OF

OCTOBER 14-20

DAIRY Siggi's Yogurt
FROZEN
Green Giant Vegetables box 7 to 10 oz \$1.29
Halo Top Ice Cream16 oz \$3.99
GROCERY
Starbucks Coffee 12 oz \$7.99
Barilla Pasta Sauce
Justin's Nut Butter 16 oz \$10.99
Near East Rice or Couscous
select varieties 5.25 to 10 oz \$1.99
KIND Bars
Pringles
HEALTH & BEAUTY
HEALIN O DEAGIT
Tom's of Maine Deodorant2.25 oz \$4.99
Tom's of Maine Deodorant 2.25 oz \$4.99
Tom's of Maine Deodorant

MEATS-VICTOR'S	
JSDA Prime London Broil	lb \$7.99
amb Racks untrimmed	lb \$15.99
amb Racks French-style	lb \$24.99
5EAFOOD	
Cooked Shrimp 26/30 ct	
peeled and deveined	lb \$16.99
rish Organic Salmon Filets	lb \$18.99
emon-Pepper Orange Roughy	
made-in-house	lb \$17.99
OCTOBER 14	
#NationalDessertDa	21/
Share your sweet-tooth self @@eddiesofrolandpark	
DELI	
Boar's Head Honey Maple Turkey Bre	
Joan 3 meau money mapie mikey bie	ast
and O'Lakes American Cheese	lb \$11.99
	lb \$11.99
and O'Lakes American Cheese	lb \$11.99 lb \$6.99
and O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99
and O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99 lb \$3.99
and O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99 lb \$3.99
and O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99
and O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from
Land O'Lakes American Cheese yellow or white	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from
Amish Macaroni Salad	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from ea \$3.49
Amish Macaroni Salad BAKERY Pumpkin Pie 6" baked-in-house	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from ea \$3.49
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Amish Macaroni Salad BAKERY Pumpkin Pie 6" baked-in-house	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from ea \$3.49 1.4 oz \$3.99 3.5 oz \$2.99
Amish Macaroni Salad BAKERY Pumpkin Pie 6" baked-in-house	lb \$11.99 lb \$6.99 lb \$3.99 ea \$5.99 ea \$0.99 ose from ea \$3.49 1.4 oz \$3.99 3.5 oz \$2.99 lb \$14.99



Cod Française fresh and healthy crowd- pleaser—lightly battered cod filets finished in a lemon wine sauce
Bacon-Wrapped Pork Chop juicy, thick-cut
pork chop, wrapped in premium, hickory- smoked bacon and broiled to perfection \$14.99 /Ib
Pepper Steak wonderfully tangy stir-fry of sliced
beef, peppers and onions—great with Near East
rice or Couscous from our grocery\$8.99/lb
Eggplant Parmesan Italian favorite: lightly
breaded and fried eggplant slices with ricotta,
mozzarella, and made-in-house marinara \$7.99 /lb
Mashed Butternut Squash velvety and vibrant
mash of rich butter and steamed butternut squash\$8.99/Ib
Tomato and Mozzarella Salad refreshing
medley of bite-sized grape tomatoes, fresh mozzarella, basil, and oil\$8.99/Ib

SANDWICH SPECIALS

choice of bread, kaiser roll or baguette \$6.99
Provence Sandwich roasted turkey breast, Havarti,
cucumber, tomato and mayonnaise, on a baguette
\$6.49
Park Powerhouse Sandwich Muenster, cucumber,
lettuce and tomato, with Dijon mustard, on
multigrain bread\$4.99

Eddie's Jumbo Shrimp Salad Sandwich on your

EDDIESOFROLANDPARK.COM

Charles Street coffee bar only............. 16 oz \$3.50

Pumpkin Spice Café Latte

"TOO MUCH OF ANYTHING IS BAD BUT TOO MUCH CHAMPAGNE IS JUST RIGHT."

- F. SCOTT FITZGERALD -

FEATURED TASTINGS

OCTOBER 13 **RHÔNE VALLEY**

OCTOBER 20 CHAMPAGNE

Join us for a year-long wine tasting tour of France. Every Saturday, from 12 p.m. to 7 p.m., we explore the finest wines available, one region at a time.

CHEESE & CHARCUTERIE

10/	7 -	10/	13
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10// - 10/13
Point Reyes Blue sweet, tangy blue with a medium-to-strong punch—pairs well with steak and pasta
Saint-André triple-cream cow's milk cheese featuring a satiny rind and rich, buttery interior
Kerrygold Irish Dubliner nutty, hard cheddar punctuated with the piquant bite of aged Parmesan
French Feta Valbreso creamy, delicate, sheep's milk feta, renowned for its remarkable versatility
10/14 - 10/20
Maytag Blue semi-hard blue, notable for its dense, crumbly texture and semi-sharp, peppery flavor
Widmer's 2-Year Aged Wisconsin Cheddar firm and delicious award-winning cheddar—a must for fall soups and casseroles
Wensleydale with Cranberries the juicy succulence of seasonal cranberries cuts well with this superb, creamy cheese
Coeur de Chèvre Organic Goat Cheese certified non-GMO goat cheese with fresh, mild flavor and smooth texture—choose from plain or herb

IN-STORE TASTINGS

APPLE & CHEESE PAIRING

Elevate your autumn cheese board—discover which in-season apple varieties best complement your favorite cheeses.

11 - 3 PM

NORTH CHARLES STREET

BROTHER FLOYD'S RIGHTEOUS PICKLES

Hand-cut, hand-packed, and prepared in small batches, these sweet and spicy dill pickles perfectly accompany almost any meal.

10/12

11 - 4 PM

NORTH CHARLES STREET

LOCAL TAILGATE TASTING

Root for the home team—on the field, and in the kitchen. Meet the producers behind local bites and brews that pair perfectly with football season, including: Rick's Ragin' BBO Sauce and Broilin' Baste, Roma Sausage, Taharka Brothers Ice Cream, Brother Floyd's Righteous Pickles, and Peabody Heights Brewery.

10/13

11 - 2 PM

ROLAND AVENUE

WAKE UP TO AUTUMN

There is nothing quite like the crisp autumn air and aroma of coffee and flapjacks to awaken your senses (and appetite). Come enjoy the morning paper with the warming accompaniment of tastings featuring Zeke's Coffee pour-over techniques and Kodiak Pancake bites with Finding Home Maple Syrup.

SUN 10/14

11 - 2 PM

NORTH CHARLES STREET

NORTH CHARLES STREET

P: 410-377-8040 F: 410-377-9144 6213 N. Charles Street, Baltimore MD 21212 Mon-Sat 7-8, Sun 8-7 FREE PARKING ON STORE LOT



ROLAND AVENUE

P: 410-323-3656 F: 410-323-5492 5113 Roland Avenue, Baltimore MD 21210 Mon-Sat 8-7, Sun 8-6 FREE PARKING IN DEEPDENE ROAD GARAGE



Not responsible for typographical errors. We reserve the right to limit quantities. Prices subject to change. Pictures are for representation only. B. Co. Catering I.D. #0112 Baltimore City Catering I.D. #010768

For information on product specials, in-store tasting events, delicious recipes and more, sign up for Eddie's e-newsletter at eddiesofrolandpark.com.



Try Personal Shopping for your next grocery run: eddiesofrolandpark.com/personalshopping



LET'S GIVE 'EM PUMPKIN TO TALK ABOUT

RECIPE

BRAZILIAN SHRIMP STUFFED PUMPKIN (CAMARÃO NA MORANGA)

(pictured on front cover)

INGREDIENTS

- 1 medium baking pumpkin
- 4 tablespoons olive oil divided
- 1 pound 16/20 ct raw shrimp, rinsed, peeled and deveined*
- 1 medium onion finely chopped
- 1 jalapeño pepper chopped
- 2 garlic cloves minced
- 4 large ripe tomatoes chopped
- 1/4 cup fresh cilantro finely chopped
- 1 cup cream cheese*
- salt and pepper

*Items featured on special in this circular

PREP TIME: 15 Minutes COOK TIME: 80 minutes MAKES: 4 servings

TO PREPARE

Preheat oven to 350F. Wash the pumpkin and cut off the top. Scoop out the flesh and remove all seeds. Wrap it in aluminum foil and place it onto a baking tray, cut-off side down. Bake for about 40-50 minutes, until it is nearly soft. Remove it from the oven and unwrap from aluminium foil. Set aside.

In a large pan, heat olive oil on medium heat. Sauté the onion for 2-3 minutes, until golden. Add garlic, chopped jalapeño and cook for 3-4 minutes. Add shrimp to the pan and continue cooking for another minute. Add chopped fresh tomatoes, season with salt and pepper. Cook, stirring occasionally, until tomatoes are soft, for approximately 5 minutes. Remove from heat and add fresh cilantro. Set aside.

Using a spoon, spread the cream cheese inside the pumpkin, trying to coat all the inside area. Pour shrimp stew into the pumpkin and return to the oven. Bake for another 20 minutes, or until cheese melts and pumpkin becomes really soft inside. Remove from oven, sprinkle some more fresh cilantro on top.

TO SERVE

Allow guests to self-serve, warm, with white rice on the side. When serving, scrape sides of pumpkin with the ladle or a spoon so that cheesy bits of pumpkin are added to the soup.

The acidity and structure of most Champagnes will complement the flavors of this dish.



TOP TEN GIFTS TO TREAT THE PUMPKIN SPICE LOVER IN YOUR LIFE

By Leslie Udoff, Candy & Gift Buyer

- III KIND Bars Limited Batch Caramel Almond Pumpkin Spice
- **1** Two's Company Pumpkin Spice Lip Gloss
- Limited Edition Pumpkin Spice Cheerios
- Ghirardelli Squares Pumpkin Spice Caramel
- **h** Michel Design Works Pumpkin Melody Soaps and Candles
- Thymes Heirlüm Pumpkin Fragrance Diffuser and Aromatic Candles



- 4. Pumpkin Spice Café Latte Charles Street coffee bar only
- 3 Eddie's Freshly Roasted Pumpkin Spice Coffee
- Ovation Milk Chocolate Crème de Pumpkin Spice Break-a-Part Ball



Eddie's Baked-in-House 6" Pumpkin Pie