













See in store for more great savings!





















all varieties, 269-284 g





In case of discrepancy between the picture and the text, the text will always be deemed correct. We reserve the right to limit quantities, while supplies last. Product selection may vary by store.

Plant-Based Delights!



Farm Boy™

Vegan Cheese Style Alternatives

Remarkably similar in taste and texture to traditional cheeses, our plant-based alternatives are perfect for your favourite recipes and dishes. Enjoy our Vegan Cheese Style Alternatives in varieties like Cheddar, Feta, Mozzarella, Parmesan, and Provolone any time you want to satisfy a cheesy craving without the dairy!



Farm Boy[™] Nogan

Vegan Cupcakes, Muffins, or Vegan Loaf Cakes

Crafted locally in small batches for the best quality, our Vegan Cupcakes and Muffins are free of artificial colours and flavours. Made with fruit purees, oats, turmeric, and more, they're a wholesome, satisfying snack. Baked fresh daily, indulge in our Vegan Double Chocolate or Lemon Blueberry Loaf Cakes, made with real ingredients like blueberries and cocoa powder.

Farm Boy™

Plant-Based Cream Cheese-Style Spreads

These dairy-free, plant-based spreads are made with simple, organic ingredients like cashews, fresh herbs, garlic, and lemon juice. Deliciously creamy, rich, and tangy, they're perfect for bagels, toast, pasta recipes, and more. Try them in Original, Garlic & Chive, or Lemon Jalapeño!



Farm Boy™

Vegan Kung Pao or Tikka Masala Meals

Deliciously convenient and satisfying, our globally inspired dishes are full of aromatic spices, plant-based proteins, and wholesome veggies on a bed of basmati or jasmine rice. Just follow the heating instructions and serve!





Persimmon, Beet, & Radicchio Salad









View Full Recipe Online

Ingredients

6 small assorted beets (red, yellow, candy cane), trimmed

- 1 blood, navel, or Cara Cara orange
- 1 pink grapefruit
- 2 tangerines or clementines
- **2** ripe but firm Fuyu persimmons, stemmed and cut into wedges

2 cups tender greens, baby arugula, or 1 bunch watercress

1/2 small head radicchio, leaves torn

Farm Boy™ Simply 6 Red Wine Vinaigrette to taste

Farm Boy™ Fleur de Sel and black pepper to taste

Directions

- 1 Preheat oven to 425°F.
- Wrap beets in foil and place on sheet pan. Bake until tender, about 45 minutes. Let them cool and then peel and cut into rounds or wedges.
- 3 Using a sharp knife, cut peels and pith from citrus. Slice tangerines into rounds. Working over a bowl to catch juices, cut between membranes of orange and grapefruit to remove segments. Squeeze juice from membranes into the bowl and reserve.
- 4 Place greens, radicchio, and fennel on platter. Arrange beets, persimmons, and citrus over greens and drizzle with 2 tablespoons of reserved juice plus vinaigrette to taste. Finish with pomegranate arils, a pinch of fleur de sel, and black pepper.



Season's Zest!

Vibrant citrus fruits to brighten up your days.

We are in the heart of vibrant citrus season, a time when oranges, lemons, grapefruits, and more arrive at our stores at their juiciest and most delicious peak.

Alongside familiar favourites, you'll also find some intriguing and tasty varieties that our buyers bring in from the markets each morning. This winter, embrace the sweet, sour, aromatic, and zesty citrus fruits by incorporating them into your dishes to add bursts of bright colour and flavour.

Remember, this seasonal bounty is available for a limited time, so be sure to enjoy it while you can!

Disclaimer: Selected products are subject to availability and may not be available at all stores. Check with one of our Team Members to see if your store carries a particular item.

Blood Oranges

Sweet, berry-like flavour with some tartness.

Notable Qualities: Ruby colour, easy peeling, floral aroma.

Best Way to Enjoy: In hand, or in baked goods, juices, and salads.



Juicy Crunch Tangerines

Super sweet and slightly tangy.

Notable Qualities: Crunchy, juicy texture with a bright orange, easy-to-peel rind.

Best Way to Enjoy: In hand, or in cakes and salads.





Cara Cara Oranges

Sweet, tangy, and candy-like with berry notes.

Notable Qualities: Bright orange rind and reddish-pink flesh.

 $\textbf{Best Way to Enjoy:} \ \textbf{In hand, or in desserts, salads, and savoury dishes.}$



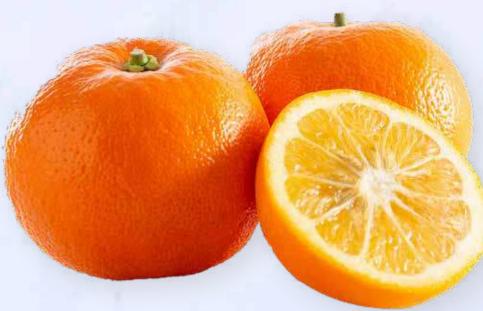
Sumo Mandarins

Sweet with notes of mandarin and grapefruit.

Notable Qualities: Seedless, easy to peel, and sweet regardless of size.

Best Way to Enjoy: In hand, or in drinks, salads, and vinaigrettes.





Seville Oranges

Bitter and tart.

Notable Qualities: Rich floral aroma and thick, dimpled rind.

Best Way to Enjoy: Ideal for sauces, marmalades, marinades, and zesting.

Meyer Lemons

Lemon tartness with a touch of mandarin-like sweetness.

Notable Qualities: Thin rind, floral aroma, smaller, rounder, and juicier than regular lemons.

Best Way to Enjoy: Incredibly versatile, use in place of regular lemons for an elevated taste.



Kumquat

Bright, sweet, and tart.

Notable Qualities: Bite-sized with a sweet, fully edible rind.

Best Way to Enjoy: Popular during Lunar New Year, they're great candied, pickled, or pureed in marmalades.

Orri Mandarins

Ultra-sweet with balanced tartness.

Notable Qualities: Aromatic, minimal seeds, and easy to peel.

Best Way to Enjoy: In hand, juiced, or in desserts and salads.



Monthly Hot Bar Menu





WHOLESONE FLAVOUS

Enjoy made-from-scratch dishes prepared fresh daily by our chefs for your convenience. From comforting classics to globally inspired favourites, they're guaranteed to satisfy!

Chicken in Broth

Light, comforting, and perfectly seasoned.

Buffauxlo Chicken

Made with savoury plant-based protein tossed in a creamy hot sauce.

Quinoa, Butternut and Kale Pilaf

Nutritious and wholesome with vibrant spices.

Turkey Meatball Casablanca

Tender turkey meatballs in a spicy tomato sauce.



Tax Break

The Government of Canada is providing GST/HST relief on certain items starting **December 14, 2024** and ending **February 15, 2025**. Most basic grocery items are currently GST/HST exempt.

These food and beverage related items will temporarily have no GST/HST charged:

- Prepared foods including sandwiches, salads, vegetable or cheese platters, and pre-made meals;
- Snacks including chips, candy, baked goods, fruit-based snacks, and granola bars;
- Energy bars or drinks, protein bars, drinks or shakes if they meet all of the following criteria:
 - Compete directly with other similar products that are not enhanced by protein, caffeine, vitamins, and/or minerals (sold in a similar aisle in a store and are marketed in similar fashion).
 - Considered by the average person to be a food to satisfy hunger/thirst.
 - Considered by Health Canada to be a food/beverage.
- A gift basket that contains food and other items, if **90% or more** of the total value of the basket corresponds to items that would have no GST/HST charged on them if they were supplied separately;





- Eligible alcoholic beverages:
 - Beer and malt beverages, for example, canned or bottled beer, pitchers of beer.
 - Wine, cider and sake (including fortified) that are 22.9% alcohol by volume (ABV) or less.
- Spirit coolers and premixed alcoholic beverages that are 7% ABV or less;
- A gift basket that contains beverages and other items, if 90% or more
 of the total value of the basket corresponds to items that would have
 no GST/HST charged on them if they were supplied separately.

These items do not qualify:

- Beverages sold from a vending machine;
- Non-eligible alcoholic beverages:
 - Alcoholic spirits and liqueurs.
 - Alcoholic beverages (other than beer, malt beverages, wine, cider, and sake) with more than 7% ABV.
- A gift basket that contains beverages and other items, if less than 90% of the total value of the basket corresponds to items that would have no GST/HST charged on them if they were supplied separately;
- Dietary supplements;
- Food sold from a vending machine;
- Other items that do not qualify as food for human consumption (for example, pet food).

