



Seedless California
Navel Oranges

Product of USA

SUPER DEAL!

\$129

/lb

113
SIZE

Zucchini

Product of Mexico

\$129

/lb

Vanilla
Persimmons

Product of Spain

\$149

/ea

Leeks

Product of Canada

\$129

/ea

Raspberries

Product of Mexico

\$299

/170g

Cluster
Tomatoes

Product of Mexico

\$149

/lb

Honeycrisp Apples

Product of Canada

\$199

/lb

White
Mushrooms

Product of Canada

\$299

/lb

Flat Cabbage

Product of USA

99¢

/lb

10 lb Potatoes

Product of Canada

\$399

/bag

Large Golden
Pineapples

Product of Costa Rica/Panama

\$399

/ea

WHAT'S FOR DINNER?

Perfect Pineapple Upside Down Cake

Ingredients

- ½ cup unsalted butter, *melted*
- ¾ cup packed brown sugar
- 3 cups fresh pineapple, *peeled, cored and cut into 1-inch chunks*
- 1½ cups all-purpose flour
- 1½ tsp baking powder
- ½ tsp sea salt
- ½ tsp ground cinnamon
- ½ cup unsalted butter, *softened*
- ¾ cup white sugar
- 2 eggs
- 1 tsp vanilla extract
- ¾ cup milk

Instructions

Preheat the oven to 350 degrees. In a small bowl stir together the melted butter and the brown sugar; spread the mixture evenly in a well-buttered 9-inch round cake pan. Pat the pineapple very dry between several sheets of paper towel, and arrange it evenly on top of the sugar mixture. Sift together flour, baking powder, salt, and cinnamon. In a large mixing bowl, cream the softened butter with the sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Add the flour mixture in three parts alternately with the milk, beginning and ending with the flour mixture. Beat well after each addition. Spread the batter evenly into the prepared pan. Place the cake in the middle of the oven. Bake for 45 to 55 minutes, or until a tester comes out clean. Let the cake cool in the pan on a rack for 15 minutes. Run a thin knife around the edge, and invert the cake onto a plate. Serve the cake warm or at room temperature. Makes a delicious holiday dessert.



Enjoy the
recipe online!

STARTING DECEMBER 13TH!



SPECIALS IN EFFECT NOV 26 – DEC 2, 2025

We reserve the right to limit quantities. Products not exactly as shown. While quantities last.

BANK ST. LOCATION: 2446 Bank & Hunt Club | 613.521.9653
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BUTCHER

Boneless
Sirloin Tip Roast



Fresh Extra Lean
Ground Beef

Breaded Pork
Loin Schnitzel



SEAFOOD

Fresh Canadian Atlantic
Salmon Steaks



Wild Caught
Tuna Loin

Basa Fillets



DELI



Cuddy's Oven Roasted
Chicken Breast
Assorted Varieties

\$2.39
/100g



St. Albert Mild Coloured
Cheddar Cheese

\$2.39
/100g



San Daniele
Canadian Prosciutto

\$3.79
/100g

GROCERY



Betty Bread
White or Whole Wheat

\$2.99
/675g



Dempster's
Signature Buns

\$3.69
/6 or 8



Beatrice
Sour Cream
Assorted Varieties

\$2.99
/500mL



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