





Chef's Market









ORDERS CLOSE: Tuesday, December 16 **PICK-UP DATES:** December 23–24





FESTIVE HOLIDAY



Enjoy a four-course gourmet menu designed by our chefs and inspired by some of our favourite flavours!

Simply pre-order online or in-store for pickup, follow the heating instructions, and enjoy!



→ RESTAURANT ←
QUALITY DINING

An incredibly priced

Sweet Potato & Parsnip Soup
Apple Compote

Beet and Goat Cheese Salad with Mandarin

Roast Turkey Breast

Cranberry, Apple, and Sausage Stuffing
Mashed Potatoes
Carrots & Brussels Sprouts
Turkey Gravy and Cranberry Ginger Sauce

Brandied Christmas Cake
Cinnamon Custard

50 MINUTES REHEATING

LAST DAY TO ORDER: Tuesday, December 16

> PICK-UP DATES: December 23 & 24







all varieties,

276 g

Cereals

all varieties, 283-312 g

in Ceramic

Locally grown!

Locally grown!

assorted colours, three stems

Holiday Finds



Farm Boy™ Yule Logs

We think "Yule" love our tender rolled sponge cake, featuring a light, velvety mousse. Crafted in small batches with simple ingredients, it's a festive showstopper that tastes just as good as it looks! Available for a limited time, this holiday centrepiece is a must-have item.



Farm Boy™

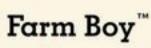
Gingerbread Loaf Cake

Made from scratch in our kitchens daily, this ultra-moist treat is full of delicious seasonal flavours. It's prepared the old-fashioned way with brown sugar, butter, cinnamon, eggs, ginger, and molasses. Be sure to grab a loaf (or two) while supplies last!



Farm Boy™ Holiday Desserts Trays

Loaded with fudgy Brownies, gooey
Butter Tart Squares, and indulgent Macaroon
Madness Squares, these decadent confections
are prepared using homestyle recipes and
indulgent flavours. Ideal for gatherings,
thoughtful host-gifts, or simply treating
yourself, they'll satisfy any sweet tooth!



Mince Fruit Tarts

Celebrate the holidays with this sweet classic! Made with the same tender pastry as our Farm Boy™ Butter Tarts, the filling combines warm spices with apples, currants, raisins, and citrus peel. Perfect with a cup of coffee—or elevate it with custard or whipped cream.





700 Terry Fox Dr.



Hello Kanata.

Rediscover a fun, fresh-market experience at our new location, featuring an expanded selection of products, a reimagined layout, and so much more. Come on in!

Now Open!



Visit farmboy.ca | @officialfarmboy





Inviting all kids to spot a Farm Boy elf and win a treat!

Join us from:

Thursday,
December 4
to

Sunday, December 14

Our merry Elves are making mischief among our store shelves! Children 12 and under are invited on a festive search of their neighbourhood Farm Boy for 3 holiday Elf cutouts. Find one and receive a sweet seasonal surprise!





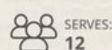


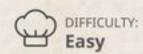


Apple Cider Bundt Cake with Yogurt Cider Glaze









View Full Recipe Online

Ingredients

Apple Cider Bundt Cake

2 cups Farm Boy™ All Purpose Flour

1 1/2 tsp baking powder

1/2 tsp baking soda

1 tsp Farm Boy™ Organic Ground Cinnamon

¼ tsp Farm Boy™ Ground Cloves

14 tsp Farm Boy™ Ground Nutmeg

1 34 cups granulated sugar

1 cup Farm Boy™ Sweet Apple Cider

3⁄4 cup Farm Boy™ Organic Applesauce

34 cup Farm Boy™ Virgin Cold Pressed

Sunflower Oil or mild olive oil

1 tsp vanilla extract

3 Large Farm Boy™ Omega-3 Eggs

1/2 cup Farm Boy™ Pecan Pieces + 2 Tbsp for garnish

Yogurt Cider Glaze

34 cup icing sugar

1 Tbsp Farm Boy™ Organic Plain Greek Yogurt

1 Tbsp Farm Boy™ Sweet Apple Cider

1 Tbsp Farm Boy™ Organic Ground Cinnamon

Directions

- 1 Preheat oven to 350°F.
 Grease and flour a 12 cup Bundt pan.
- 2 For the Apple Cider Bundt Cake: In a medium bowl, whisk the All Purpose Flour, Whole Wheat Flour, baking powder, baking soda, Organic Ground Cinnamon, Ground Cloves, Ground Nutmeg, and salt.
- 3 Add dry ingredients and Pecan Pieces and mix just until combined.
- 4 Pour into prepared Bundt pan and bake for 45-50 minutes, rotating halfway through, or until tester comes out clean. Cool in mold for 10 minutes, then turn out onto a rack. Let cool completely.
- 5 For the Yogurt Cider Glaze: in a medium bowl, whisk icing sugar, Organic Plain Greek Yogurt, Sweet Apple Cider, and Organic Ground Cinnamon until smooth. Pour over the cooled loaf. Sprinkle remaining 2 Tbsp Pecan Pieces for garnish.







Monthly Hot Bar Menu







HOLIDAY CLASSICS

Our chefs have crafted a delicious menu inspired by the festive flavours of the season—all with "A Farm Boy Fresh Twist". Made from scratch daily using ingredients that bring you closer to the farm, each dish is sure to bring homestyle comfort!



Roasted Turkey Breast with Gravy

Succulent Ontario turkey and Farm Boy™ Turkey Gravy.



Ham with Honey Mustard Sauce

Juicy glazed Ontario ham with a creamy honey mustard sauce.



Chive Mashed Potato

Smooth, perfectly seasoned, and finished with fresh chives.



Apple Cranberry Sausage Stuffing

Made with fresh apples and our Artisan Sausage.



Roasted until tender and simply seasoned.





While quantities last - not available at Barrhaven or Blue Heron.



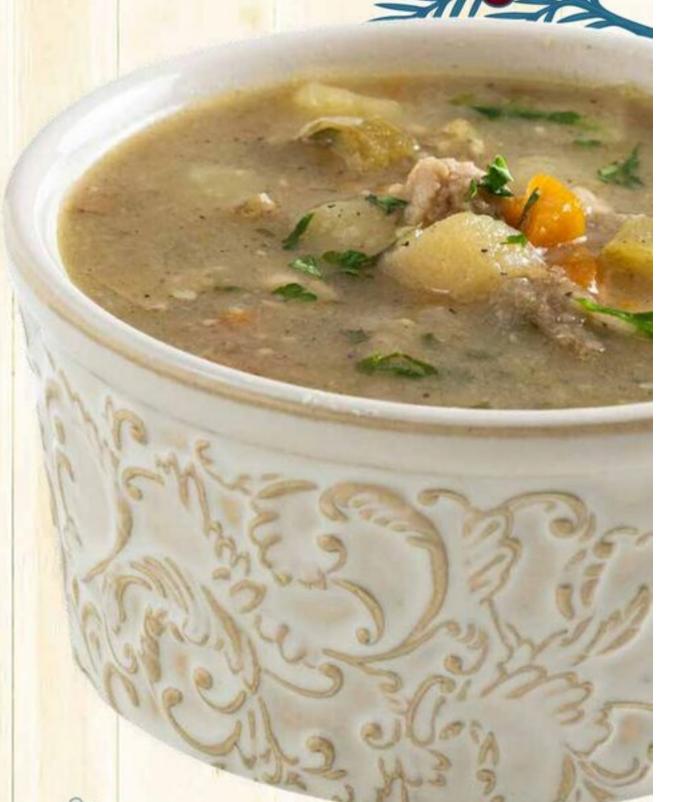


At Farm Boy, we strive to show our customers that grocery shopping can be more than just an errand. It can be a source of joy, discovery, and inspiration. We work with local farmers, growers, and producers to bring you an unparalleled shopping experience filled with items that surprise and delight. Each store is stocked with hand-selected products chosen just for you to enjoy.

Holiday favourites with Farm Boy flair.

Spoon up a festive twist on traditional turkey dinner with our Turkey Dinner Soup—only here for a short time.

Crafted in small batches by our chefs, it's packed with hearty turkey, Yukon Gold potatoes, and rich turkey gravy for a cold-weather comfort that's anything but ordinary.



Baked with care.

Spice up the holiday season with our limited time-only Gingerbread Loaf Cake. Baked from scratch by us daily with premium ingredients and our own exclusive recipe, it's moist, tender, and the perfect treat to pair with your favourite Farm Boy holiday beverage.

Come on in and discover how we're changing the way you shop—one twist at a time!

Learn More