

**SIGN UP to WIN \$100**

Sign up for our eFlyer to be entered in our weekly draw for a \$100 Produce Depot gift card! Details at [produce depot.ca](http://produce depot.ca)



**CHECK IT OUT!**  
MAKE IT TONIGHT!  
RECIPE BELOW  
[produce depot.ca](http://produce depot.ca)



**2/99¢**

Curly or Italian Parsley  
Product of Canada



**2/\$5**  
170g

Raspberries  
Product of Mexico



**99¢**  
/Lb

McIntosh Apples  
Product of Canada



**\$249**  
/ea

Golden Pineapples  
Product of Costa Rica



**99¢**  
/Lb

Zucchini  
Product of Mexico



**\$129**  
/Lb

Green Peppers  
Product of U.S.A.



**\$299**  
/Lb

Asparagus  
Product of Mexico

## BUTCHER & Seafood



**\$129**  
/Lb  
2.84/kg

Fresh Whole or Half Pork Leg



**\$499**  
/Lb  
11.00/kg

Fresh Lean Stewing Beef



4-6Lb

**\$399**  
/Lb  
8.80/kg

Basa Fillets  
Previously Frozen

**\$599**  
/Lb  
13.21kg

Whole Canadian Atlantic Salmon

## GROCERY & Deli



Krinos Crumbled Feta Cheese

**\$359**  
300g



Assorted Flavour Cooked Chicken Breast

**\$169**  
100g



Lactantia Cream Cheese  
Selected varieties

**2/\$5**  
227-250g



Dempster's Bagels  
Selected varieties

**\$299**  
6 pack

## WHAT'S FOR DESSERT?

### Applejack Apples

#### Ingredients

- ¼ cup + 1 tablespoon freshly squeezed lemon juice
- 6 large McIntosh or Cortland apples, peeled and quartered
- ¼ cup butter
- ¼ cup packed brown sugar
- ¼ cup apple cider
- ¼ tsp ground cinnamon

#### Instructions

Place lemon juice in a bowl. Cut apple quarters lengthwise into ¼ inch thick slices; toss in the lemon juice to coat. In a heavy skillet, melt the butter; add the apples and cook stirring for about 7 minutes until tender. Stir in the sugar, cinnamon, and then pour the apple cider on top. Warm the apples thoroughly and serve with a scoop of fresh ice cream or enjoy alone. Makes 6 to 8 servings.



**SPECIALS IN EFFECT OCT 20 - 26, 2021**

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  
MONDAY TO FRIDAY: 8AM-8PM SATURDAY: 8AM-7PM SUNDAY: 8AM-6PM  
**CARLING LOCATION:** 1855 Carling @ Maitland | 613.722.6106  
MONDAY TO SATURDAY: 8AM-7PM SUNDAY: 8AM-6PM