



Seedless Red Grapes
Product of Chile

SUPER DEAL!

\$1.99
/lb

Hothouse Tomatoes
Product of Canada

\$1.29
/lb

\$1.69
/ea

Brussel Sprouts
Product of USA/Mexico

\$1.49
/lb

Green or Red Leaf Lettuce
Product of USA

CHECK IT OUT!
MAKE IT TONIGHT!
RECIPE BELOW
producedepot.ca

\$1.49
/170g

Blackberries
Product of Mexico

99¢
/lb

Orange Peppers
Product of Mexico

\$2.49
/lb

Peaches
Product of USA

BUTCHER & SEAFOOD

New York Striploin Steak

\$12.99
/lb
\$28.64/kg



\$4.99
/lb
\$11.00/kg

Fresh Lean Ground Beef

Fresh Whole Atlantic Salmon

\$6.99
/lb
\$15.41/kg



PREVIOUSLY FROZEN



\$8.99
/lb
\$19.82/kg

Wild Caught Whole Squid

GROCERY & DELI

WHAT'S FOR DINNER?



Enjoy the recipe online!

Roasted Peaches

Ingredients

- 4 to 6 ripe peaches (about 1 1/2 pounds)
- 2 tps freshly squeezed lemon juice
- 1 tbsp brown sugar or 2 tps maple syrup

Instructions

Preheat oven to 425 F. Dip the peaches in hot boiling water for 30 to 60 seconds and rub off the peel. Cut the peaches in half and remove pits. Toss the peach halves with lemon juice in a large bowl; add brown sugar or maple syrup and toss once again. Arrange halves cut-side up in a baking dish. Roast until the peaches are tender, 20 to 25 minutes. If the juices in the pan begin to burn, add a little water and cover the pan loosely with foil. Serve peaches with vanilla yogurt or some slices of your favourite cheese. Serves 4 to 6.



Mastro Hot or Mild Genoa Salami

\$2.59
/100g



Landana Natural Smoked Cheese

\$2.39
/100g



Kraft Salad Dressings
Assorted Varieties

\$3.99
/425ml



Dempster's Signature Buns
Assorted Varieties

\$3.99
/6 or 8 pack



SPECIALS IN EFFECT MAY 15 - MAY 21, 2024

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
MON TO FRI: 8AM-8PM SAT: 8AM-7PM SUN: 8AM-6PM HOLIDAY HOURS: OPEN VICTORIA DAY 10AM-6PM

CARLING LOCATION: 1855 Carling @ Maitland | 613.722.6106
MON TO SAT: 8AM-7PM SUN: 8AM-6PM HOLIDAY HOURS: OPEN VICTORIA DAY 10AM-6PM