



*in*Season

Holiday Edition 2023

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What's inside Farm Boy?

It's a farmer's market experience, every time you visit.

We have the freshest produce as though stopping at a road-side farm stand.

Choose the best quality meats, seafood, cheeses, fresh dairy, warm baked goods and hundreds of Farm Boy products—there are too many to count!

Enjoy a restaurant experience in every store! We make the tastiest food, every day for our Chef's Market. Choose hand-made, wholesome, fresh, convenient and plentiful foods for breakfast, lunch and dinner. Our cafe seating is waiting for you.

Pause. Savour. Grab free Wi-Fi.

Round this all up with a welcoming smile at the cash, bags packed for you, and easy parking.

You'll love that we're not just another grocery store. We'd love to be your favourite fresh food experience.



Come on in!

Tour our St. Clair store!



HOLIDAY HELLO

Dear Farm Boy Fan,

It is with great joy that I welcome you to our Holiday Edition of inSeason Digital Magazine—your premiere source for all things holiday and beyond.

Whether you're a longtime customer or a new follower, we're glad you found this platform. Just as the seasons change and new foods arrive, our digital magazine will transition each quarter to give you informative articles focused on everything food, with some fun store-happenings, too!

inSeason is a bridge for you to learn about who we are, where we source from, and what you can expect from us in each issue. You will be inspired by the flavours, smells, and food trends of the season. Along the way, we'll share some helpful food hacks, recipes, and more to add value to your next visit to our stores.

In this Holiday Edition, we've showcased some of the best, long-lasting produce that

our buyers are bringing in from the markets each morning and hope to encourage you to enjoy them in new, interesting ways.

As you turn each page, learn about some local farmers and longstanding vendors that we've partnered with, like Grant's Bakery, out of Huntingdon, Quebec—a family boulangerie who has been supplying us with sweet holiday favourites for decades!

You will also discover some of the amazing events we participate in—both in-store and out in the community, and where to stay updated on all things Farm Boy.

Lastly, to our customers, thank you for your continued support and interest. We would love to hear your feedback and suggestions for subsequent issues.

We look forward to seeing you this season and every season!



Shawn Linton,
President and General Manager



Stay up to date with us!



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Holiday Food Drive

Elf-On-The-Shelf



Please Donate! ❤️

www.farmboy.ca

Savour the Season

Come inside, get warm, and explore the season's bounty at our stores. Indulge in the festive spirit with a variety of delicious foods and drinks, including the freshest produce, butcher-quality proteins, made-from-scratch pastries, artisan cheeses, deli meats, and unique holiday treats.

Come on in and celebrate with Farm Boy!



Humble Beginnings

The Farm Boy story was born out of, and continues to be written by one important factor: quality.

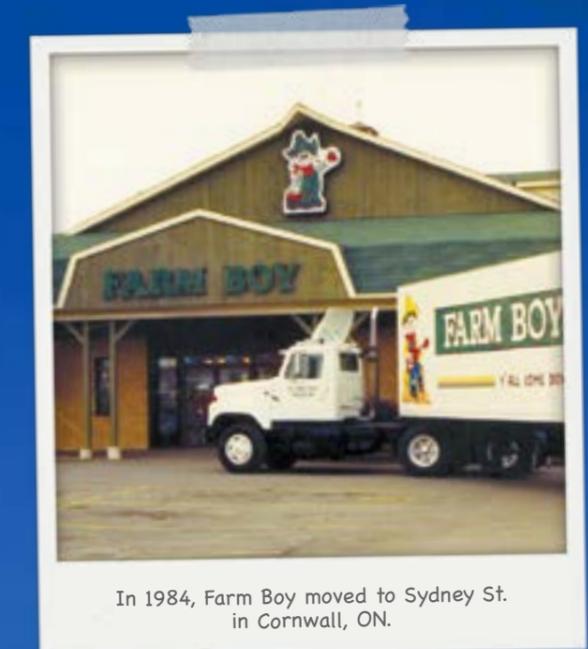
Quality can mean many things, but to us, it is an absolute quintessential part of who we are.

Everyone at Farm Boy is extremely dedicated to the values that our founders, Jean-Louis and Collette Bellemare, had set for us when they opened the doors to the first Farm Boy Fruit Market in 1981. The highest quality exists in the foods we provide, the people who join our team, the suppliers and farmers we work with, and the amazing customers that shop with us.

We will always strive to deliver quality products for you to enjoy!

What began as a fresh produce market in Cornwall, Ontario, has evolved into 47 Ontario locations where customers can expect to receive the freshest produce, Canadian sustainable meats and seafood, high quality dairy, like-home baked goods, unique private label products, fresh-daily chef prepared foods, and most importantly, value for their money.

Looking into the future, there is one promise that we make with our loyal customers: that is to never (ever) compromise. To stay true to our roots, no matter how much we grow. Value is the pillar we uphold to the highest degree.



In 1984, Farm Boy moved to Sydney St. in Cornwall, ON.

There is value in what you receive for your money, and value in knowing that we will always strive to deliver quality products for you to enjoy. Food that is fresh, long-lasting, local, seasonal, and wholesome.

Caring for our community and engaging in efforts that promote sustainability and food security is incredibly important to us. We seek to uplift our local community by supporting the amazing people, organizations, and companies that surround us through social initiatives and outreach.

When you shop at your local neighbourhood Farm Boy, "It's All About The Food™".

Just as important, it's all about YOU.





Fresh in SEASON!



From local farms to those across the country, we do our best to source quality Canadian produce that is fresh and long-lasting.

Winter eating requires vegetables and fruit that can nourish you during the coldest months of the season.

These comforting foods are hearty and prove to be great sources of energy replenishment.

1 **Clementines** They are a cross between sweet oranges and mandarins.

Try: Clementine Olive Oil Cake—this holiday favourite that fills your kitchen with fresh citrusy aromas. Garnish your cake with candied clementines and powdered sugar for an added touch of decadence.

2 **Dates** This ancient fruit has been cultivated for about 8000 years. Date palm trees need at least 100 days of 38°C heat and plenty of water to produce the best quality fruit.

Try: Farm Boy™ Sticky Toffee Pudding warmed up in the oven and serve with Farm Boy™ Vanilla Ice Cream.





3 Pineapple It takes three years for a pineapple to reach full maturity.

Try: Roast a smoked ham with slices of pineapple and maraschino cherries on top for a glaze of sweetness to balance out the smoky, savoury flavour.

4 Persimmons They are one of the oldest cultivated fruits and were first harvested in China over 2000 years ago before making their way to Europe and North America in the 19th century.

Try: Make a spice poached Persimmon Melba using a fully ripened Hachiya variety cooked in sugar and spices. Set atop rich Farm Boy™ Vanilla Ice Cream and drizzled with raspberry sauce.



5 Herbs During ancient times, herbs were used for medicine and to clean or add fragrance to the home.

Try: In soups, stews, and braised roasts, make herb bundles with your choice of herbs and tie them together with butcher string. Toss them into your broth or pan and allow them to impart their delicious aromatics into your dishes. For roasts, make sure you are basting using the pan juices.

Did you know?
We will core your pineapple for free.
Ask us on your next visit!

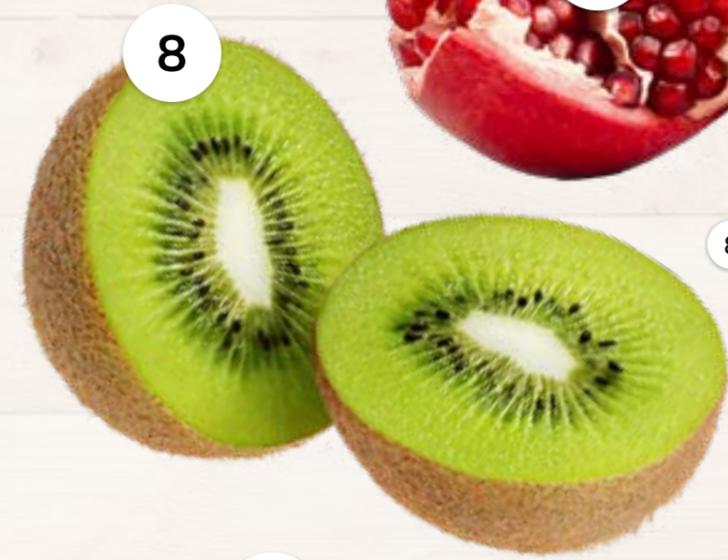
6 Green Beans Green beans are a part of the haricot family which have been cultivated in the Americas as far back as 7000 BC.

Try: Whip up a comforting Green Bean Casserole using blanched green beans, cream of mushroom soup base, caramelized onions, and Farm Boy™ Crispy Fried Onions for garnish.



7 Pomegranate These fruits are rich in antioxidants. In classic times, the Latin name was Malum granatum, meaning grainy apple.

Try: Enjoy the vibrant, sweet flavour of this fruit in a delicious sauce with roasted duck breast and a fresh arugula salad.



8 Kiwi These fruits are native to China and were once known as the "Chinese Gooseberry". After being brought to New Zealand, they were named after the flightless kiwi birds to which they bear a fuzzy resemblance.

Try: Due to their tart-sweetness, kiwis are great to use in savoury recipes. Make kiwi salsa or a jalapeño kiwi jam for a zingy and bright condiment for roasted and grilled proteins.



9 Peas The world record for eating peas is held by Janet Harris of England. In 1984, Janet ate 7175 peas one by one in 60 minutes using chopsticks.

Try: Pea purees are the perfect accompaniment to seafood and meat dishes. Blanche in stock, blend with butter and a touch of cream, and season to taste.



Fresh begins in our own backyards.

We work with hundreds of amazing local vendors all across Ontario. We'd like to introduce you to a few of them *inSeason*.



Look for the  in-stores and online to find a huge variety of products from right here in **Ontario!**



Let us know of any locally made products we should try!
[Connect with us!](#)

1 Fieldless, Cornwall

Fieldless is a new kind of farm that grows indoors, all year long, no matter the weather. Their greens are grown, they stay fresher longer, are safe without washing, and are so delicious you'll fall in love at first crunch.

2 Strawberry Blonde Bakery, Ottawa

Strawberry Blonde's has created a place where people with alternative diets and food allergies can buy a treat without worrying about cross contamination, while also not having to compromise on taste or aesthetics.

3 Carleton Mushrooms, Osgoode

Founded in 1984, now producing 10.5 million pounds per year, with state-of-the-art growing practices, and cutting-edge technologies. With steady attention to quality, Carleton Mushrooms is the leading supplier of fresh mushrooms to Eastern Ontario and Western Quebec.

4 Dominion Farms Produce Co., Bradford

A fourth-generation farm, that is sustainable, innovative and progressive in its farming ways; known for carrots, onions, parsnips and red beets.

5 Finest Sausage and Meat, Kitchener

Since 1975, the Lotzmann family has offered high quality Eastern European meats. All these years later their winning recipes with high quality have created a thriving business serving the Waterloo region and more.

6 Slegers Greens, Strathroy

Since 1987, Slegers has offered greens that are healthy for consumers; organically certified in 2004. Many years of trials brought the perfect technique for greens, micro greens, herbs, lettuces and even cat products.

VENDOR SPOTLIGHT



fieldless

Meticulously grown indoors using renewable energy, and no pesticides or herbicides.

NEW PACKAGING WITH 90% LESS PLASTIC!*

*COMPARED TO PREVIOUS PLASTIC CLAMSHELL



Always in Season

Fieldless is a new kind of farm that grows indoors—all year long—no matter the weather. Thanks to how and where their greens are grown, they stay fresher longer, are safe without washing, and are so delicious you'll fall in love at first crunch.



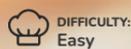
Fieldless Lion's Mane Mushrooms

With a meaty texture and mild flavour Lion's Mane mushrooms have been long used in traditional medicine to support brain function, boost immune health and promote overall well-being. They're also delicious. Try them in a stir fry or pasta!



VISIT [FIELDLESS.COM](https://www.fieldless.com) FOR MORE INFORMATION.

Moroccan Vegetable Tagine



Bookmark Recipe



When you're craving vegetables, why not venture into the realm of Moroccan cooking? This Vegetable Tagine is a one-pot meal that's wholesome, nutritious, easy to make, and plant-based!

You can use any combination of vegetables you have on hand, just make sure you have a variety of colours and textures. The saffron gives this dish complex, exotic aroma, but infusing it in hot water is key. If you like a bit of spice, you can add chili flakes or any other hot spice you have on hand. Serve over fluffy couscous or rice and enjoy!

Ingredients

- Pinch Farm Boy™ Spanish Saffron
- 1 cup boiling water
- 2 Tbsp Farm Boy™ Spanish Extra Virgin Olive Oil
- 1 ½ Tbsp minced ginger
- 1 ½ tsp Farm Boy™ Garlic Flowers
- 1 tsp Farm Boy™ Organic Ground Cumin
- ½ tsp Farm Boy™ Organic Ground Cinnamon
- 2 Tbsp tomato paste
- 1 medium Spanish onion cut into 1" pieces
- 3 medium carrots peeled and cut into 1" pieces
- 2 bell peppers cut into 1" pieces
- 1 medium Italian eggplant cut into 1" pieces
- ½ small butternut squash peeled and cut into 1" pieces
- 1 can Farm Boy™ Organic Chickpeas, drained/rinsed
- 1 pint grape or cherry tomatoes
- 1 lemon, juiced and zested
- ½ cup cilantro or parsley, chopped
- salt & pepper to taste



Farm Boy™ Spanish Saffron

Directions

- 1 In small bowl, place saffron and top with boiling water. Set aside to infuse as you prep everything else.
- 2 In large Dutch oven, add olive oil, ginger, garlic flowers, cumin, cinnamon, and tomato paste. Cook for a few minutes until fragrant.
- 3 Add onion, carrots, bell peppers, eggplant, butternut squash, chickpeas, saffron-infused water, salt, and pepper.
- 4 Bring to a simmer, then cover and cook for 30-35 minutes, or until vegetables are tender.
- 5 Add tomatoes, lemon zest and juice and continue to simmer, covered, for another 10 minutes.
- 6 Add cilantro, season to taste, and serve with couscous. Add a pinch of Farm Boy™ Spanish Saffron.

Festive Quinoa Pilaf

PREP: 15 mins | COOK TIME: 45 mins | SERVES: 6 | DIFFICULTY: Easy | TOTAL TIME: 1 hr 0 mins

[Bookmark Recipe](#)

If you're looking for a new side dish on your holiday table, why not try our Festive Quinoa Pilaf? It's very easy to put together, it looks bright and cheerful, and it's a perfect complement to your classic roasted vegetables and mashed potatoes.

Ingredients

- 1 cup quinoa rinsed
- 2 cups Farm Boy™ Organic Low Sodium Vegetable Broth
- ½ tsp salt
- 2 Tbsp Farm Boy™ Portuguese Extra Virgin Olive Oil
- 1 cup diced onion
- 1 cup diced celery
- 1 cup shredded carrot
- ⅓ cup chopped parsley
- 1 Tbsp chopped sage
- 1 tsp Farm Boy™ Garlic Flowers
- ½ cup toasted pecans, chopped
- salt and pepper to taste
- ¾ cup pomegranate arils plus 2 Tbsp for garnish
- ½ cup Farm Boy™ Original Goat's Milk Cheese, crumbled



Directions

- 1 In medium saucepan place quinoa, vegetable stock and salt. Bring to a boil and then simmer, covered, until all liquid is absorbed, about 15 minutes.
- 2 Let quinoa rest for 10 minutes, then fluff with a fork.
- 3 Meanwhile, in large frying pan, heat olive oil and cook onion, celery and carrot until soft and golden, about 5 minutes. Add garlic flowers and cook another minute.
- 4 Mix in cooked quinoa, pecans, parsley and sage. Season with salt and pepper to taste.
- 5 Gently mix in pomegranate arils.
- 6 Serve garnished with additional pomegranate arils and crumbled goat cheese.



Entrées That Bring Loved Ones Together

Exploring Alternative Holiday Protein Choices

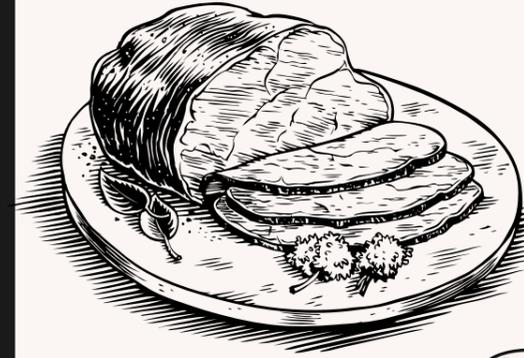


There is absolutely no denying that holiday eating and turkey are synonymous with one another.

A feast full of traditional fare is something to look forward to each year, but what if we switch things up a little bit? The centerpiece of your holiday meal is something that brings loved ones together to experience the joy of delicious food and great conversation.

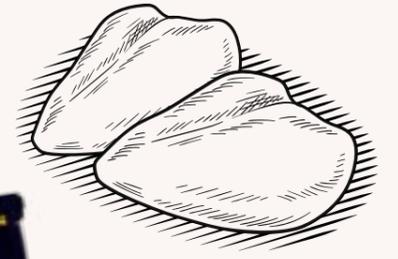
We have a selection of tender proteins that will delight the palate and surely become holiday staples each season.

From tofu to duck breast, here are a few of the delicious options we have in-store along with cooking suggestions.



Prime Rib
Excellent for tableside carving, roast in the oven and make fresh gravy with pan juices and a little red wine.

Duck Breast
Great roasted with a tart and sweet berry sauce!



Lamb Chops
Add some zing with [Farm Boy™ Chimichurri Grilling Sauce](#) and finish with [Farm Boy™ Garlic Flowers](#).



Tofu
This vegan friendly protein is a blank canvas for flavour! Marinate it overnight to infuse your seasonings, cook, and glaze with a savoury sauce to finish.

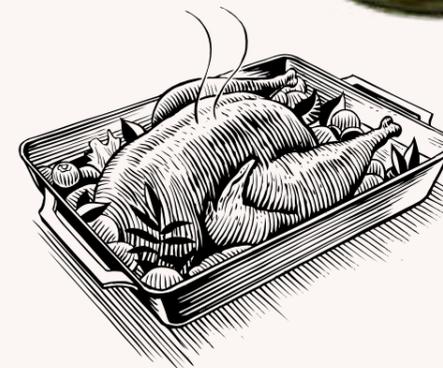


Sausages
We have a variety of Artisan Pork Sausages prepared by our talented chefs using high-quality meat and globally inspired recipes.



Pork Tenderloin
Enjoy with roasted apples and spices.

Trout & Salmon
Pair with a creamy sauce made of lemon, dill, white wine, [Farm Boy™ Caper Berries](#), and cream.



Cornish Hens
A source of high-quality protein, this lean poultry is an excellent alternative to chicken and turkey.

Glazed Holiday Tofu Roast



PREP:
20 mins



COOK TIME:
45 mins



SERVES:
16 pieces



DIFFICULTY:
Easy



TOTAL TIME:
25 hrs 15 mins

Bookmark Recipe



Main Ingredients

20 oz extra-firm tofu (2 packages)
8 garlic cloves

2 oranges sliced
whole cloves

Marinade Ingredients:

½ cup Farm Boy™
Extra Virgin Olive Oil
(1 L)

½ cup low-sodium
soy sauce

4 Tbsp Farm Boy™
Golden Maple Syrup
(500 ml)

4 Tbsp dark brown sugar

2 Tbsp of Farm Boy™
Garlic Flowers
(190 ml)

2 Tbsp of Farm Boy™
Mesquite Seasoning
(155 g)

Glaze Ingredients:

3 Tbsp bourbon or rum

½ tsp orange zest

1 cup Farm Boy™
Orange Juice
(946 ml)

2½ Tbsp dark brown sugar

½ tsp red chili flakes

4 Tbsp Farm Boy™
Jam Peach
(250 ml)

½ tsp ground ginger
(optional)

½ tsp salt

2 tsp paprika

2 pinches ground black
pepper

Directions

- 1 The day before you want to eat the tofu roast, open the tofu, drain liquid, and then press it to rid of excess brine. Wrap it in a dry towel and stack some heavy pans/objects on top to press the moisture. Change the towel and dry twice allowing 15 minutes each pressing.
- 2 Combine your ingredients for the marinade.
- 3 Marinate for a minimum 24 hours in sealable freezer bags or containers.
- 4 When ready to bake, preheat the oven to 375° F, and line a baking dish with parchment paper.
- 5 On the bottom of the baking dish, put the orange slices and garlic.
- 6 With a sharp knife, score the top of the tofu in a diamond pattern.
- 7 Decorate each intersection with whole cloves and place in the baking dish.
- 8 Bake 30-40 minutes or until cooked thoroughly with some caramelized edges.
- 9 While the tofu is baking, combine glaze ingredients and cook on medium heat. Allow to thicken/combine while stirring consistently.
- 10 Take tofu out of the oven and pour the glaze over the tofu.
- 11 Bake for an additional 10-15 minutes, until further caramelized.
- 12 Slice, plate, and enjoy!



Slow-Cooked Comfort

Unique stews of the world to warm the body and soul.

During the cold months of winter, we need more substantial meals that warm our bodies and nourish us for the days ahead.

Hassle-free dishes that are quick to prepare and comforting to eat are essential. A wholesome stew is a classic meal that incorporates hearty ingredients to satisfy our tastes. All you have to do is chop your ingredients, throw it all in a pot, cook until done, and enjoy! Here are some popular stews from around the world and a delicious recipe to try!

Beef & Guinness Stew

A traditional Irish stew cooked slowly over low heat. Low and slow is the way to go. Featuring beef, onions, bacon, tomato paste, beef stock, Guinness stout beer, and vegetables. Flavoured with bay leaves, thyme, salt, garlic, and black pepper.

Our Suggestions:

- Farm Boy™ Organic Italian Seasoning
- Farm Boy™ Organic Low Sodium Broth



Shahi Paneer

A Mughal-inspired cheese curry from India, it's a rich and hearty vegetarian entrée traditionally prepared for special occasions. It features paneer cheese, onions, almond paste, and a spicy tomato-cream sauce.

Our Suggestions:

- Farm Boy™ Flame Baked Garlic Naan
- Farm Boy™ Panaela Cheese
- Farm Boy™ Spicy Chili Halloumi Cheese



Daube

Daube is a hearty Provençal stew featuring lamb or beef, vegetables, tomato paste, and seasonings, slow-cooked in an earthenware pot with spices like cinnamon, cloves, thyme, bay leaves, and peppercorns.



Aloo Gobi

Aloo Gobi is a traditional Indian dish made with potatoes, tomatoes, cauliflower, onions, and spices. It's popular in Northern India, Nepal, and Pakistan. The dish is slow-simmered and served with rice, bread, chutneys, or a cucumber salad. The spices include turmeric, garlic, ginger, cumin, coriander, and red pepper.

Kimchi Jjigae

Korean stew with kimchi as its base, often accompanied by diced tofu, pork, seafood, scallions, and vegetables like potatoes or zuchinis. Enjoy it with rice!

Our Suggestions:

- Farm Boy™ Kimchi Dumplings
- Farm Boy™ Organic Kimchi



Slow Braised Beef & Mushrooms

PREP:
20 minsCOOK TIME:
2 hr 30 minsSERVES:
6-8DIFFICULTY:
Easy

Bookmark Recipe



As the temperature drops, we like to make cozy, comforting meals that take a bit longer to cook. This slow braised beef with mushroom is very easy to make and it's delicious.

If you prefer, it can be done in the oven, after beef is browned and mushrooms sautéed, set oven to 300°F and make sure you use an oven proof container that has a lid or cover with foil. Another way to cook this would be in the slow cooker, cook on Low for 6-8 hours. You can serve this with pasta and sour cream, mashed potatoes or a creamy polenta.

Ingredients

3–4 Tbsp oil, divided
 1 kg stewing beef cubes, or beef pot roast, cut into 2" pieces
 2 Tbsp all-purpose flour
 3 tsp salt, divided, or more to taste
 ½ tsp black pepper, or more to taste
 5 cups sliced mushrooms
 2 large Spanish onions, sliced
 2–3 garlic cloves, minced
 3 Tbsp Farm Boy™ Organic Tomato Paste
 900 ml Farm Boy™ Organic Beef Broth
 Cooked Farm Boy™ Artisan Riccioli pasta
 Farm Boy™ Sour Cream for garnish
 ¼ cup parsley, chopped

Directions

- 1 Place beef in a large bowl and toss with flour, 1 ½ tsp salt, and ½ tsp black pepper.
- 2 Meanwhile, heat 2 Tbsp oil in large Dutch oven over medium-high heat.
- 3 Working in batches so you don't crowd the pan, add beef and cook, turning occasionally, until browned on all sides, 5 to 6 minutes. Be patient with this step, as it will build a lot of flavour into the dish. Transfer beef to a plate; repeat adding more oil as needed until all beef is browned.
- 4 If you need more oil, add a bit more, then add mushrooms and cook until browned and all liquid has evaporated. Remove from pan and reserve.
- 5 Add onion to pan and cook, stirring occasionally, until just tender, 5 to 7 minutes. If you want to speed up this step, cover the pan with a lid for a couple of minutes to steam the onions a bit, then uncover and cook until completely soft. Add garlic and tomato paste and cook one more minute.
- 6 Return beef and mushrooms to pot and add 900ml broth. Bring to a boil over medium-high heat. Reduce heat to low, cover, and simmer until beef is tender enough to shred with a fork, 2 to 3 hours. We like our beef with lots of sauce but if you like it thicker, to reduce the liquid, uncover the pot for the last half hour of cooking, until you reach the consistency you like. Tear beef into bite-sized pieces.
- 7 Portion beef and pasta into bowls. Serve topped with a dollop of sour cream and garnish with parsley.



Winter Seafood Surprises!

Add a taste of the sea to your meals

At our stores, we have high-quality, fresh and frozen seafood for you to enjoy. Make delicious stews, soups, risottos, pastas, and more with some of our tasty selections.

From Organic Atlantic Salmon to Wild Caught Canadian Cold-Water Shrimp, surf through our seafood selection and ride the waves of sumptuous flavour!

Fresh Trout & Salmon Filets

Try: Baking it in the oven with a glaze of our Farm Boy™ Sweet Teriyaki Cooking Sauce, serve on top of rice, and garnish with sliced cucumbers and our Farm Boy™ Togarashi Seasoning.



Farm Boy™ Frozen Sea Scallops

Try: Pan-seared scallops seasoned with our Farm Boy™ Grand Bay Spice and a side of pea purée and roasted parsnips for a gourmet entrée.



Farm Boy™ Frozen Black Cod

Try: In a creamy and comforting seafood chowder with seasonal root vegetables and a side of grilled bread.



Farm Boy™ Argentinian Shrimp

Try: In a pasta sauce using our Farm Boy™ Sundried Tomato Pesto, butter, a touch of cream, and toss with cooked Farm Boy™ Artisan Tagliatelle Pasta.



Perfect for Parties!

Pick up our pre-cooked Pacific White Shrimp with Sauce and craft classic shrimp cocktails in minutes!

Ingredients:

Farm Boy™ Pacific White Shrimp Ring with Sauce

Farm Boy™ Creamy Coleslaw Dressing

Lemon juice, lettuce, avocado, cherry tomatoes, and chives.

Directions:

- 1 Cocktail Dressing: mix cocktail sauce, lemon juice, and our Creamy Coleslaw Dressing.
- 2 Salad: toss lettuce, avocado, cherry tomatoes, and chives with cocktail dressing.
- 3 Plate: in a cocktail glass or bowl, fill with salad and top with 3 shrimp, garnish with chives.



Shareable Creations

A Culinary Journey into Party Snacks

Explore the world of charcuterie boards and themed platters, where presentation is equal to flavour.

From antipasto to apricots, these combinations cover the culinary spectrum.

Easy to plan, prepare, and enjoy—even the kids can join in the fun!



- 1 Farm Boy™ Himalayan Pink Salt Popcorn
- 2 Farm Boy™ Chocolate Covered Double Roasted Almonds
- 3 Farm Boy™ Vanilla Cruffies
- 4 Farm Boy™ Meat Pâté de Campagne with Green Peppercorns
- 5 Farm Boy™ Coppa
- 6 Farm Boy™ Stuffed Olives + Farm Boy™ Kalamata Olives
- 7 Farm Boy™ Double Cream Brie
- 8 Farm Boy™ Cashew Cranberry Artisan Crackers
- 9 Farm Boy™ Bacon Wrapped Scallops



Meats & Cheese

Craft a traditional charcuterie board with our wide selection of local and internationally sourced deli meats!

Tip: Pair the charcuterie with a selection of artisan cheeses and fresh, sweet fruits to create savoury contrasts.

Our Suggestions: Farm Boy™ Antipasto Misto, Farm Boy™ Fennel Pepperoni Sticks, Farm Boy™ Nduja Di Spilinga, Farm Boy™ Bocconcini, Farm Boy™ Triple Cream Brie, Farm Boy™ Farmstead Gruyère.



Butters

Create a specialty butter board with high quality butters and plenty of pickled antipasto classics like pearl onions, peppers, and olives.

Tip: Stop by our Bake Shop and Grocery Department to pick up your favourite breads and crackers.

Our Suggestions: Farm Boy™ Everything Bagel Seasoning, Farm Boy™ Tuscan Bouquet Seasoning, Farm Boy™ Sundried Tomato Pesto, Fresh herbs.





Fresh Produce

We have a wonderful selection of fresh, long-lasting fruits and vegetables—some of which are sourced from Canadian farmers!

Tip: Having crisp veggies and fruits will offer guests a refreshing bite amongst all of the savoury flavours on the table.

Our Suggestions: Watermelon, cantaloupe, honeydew, mint, also endive, mini sweet peppers, snap peas, cocktail tomatoes.



Nuts, Seeds & Dried Fruits

Our crunchy and sweet treats will have you going NUTS for their natural goodness!

Tip: Prior to crafting, make sure that your guests don't have any nut allergies.

Our stores have a vast selection of raw, roasted and flavoured choices, here's a few to look for: Farm Boy™ Organic Medjool Dates, Farm Boy™ Roasted Sunflower Seeds, Farm Boy™ Raw Almonds, Farm Boy™ Sriracha Honey Roasted Peanuts, Farm Boy™ Salt & Pepper Roasted Pistachios, Farm Boy™ Sweet & Salty Maple Mix, Farm Boy™ Mango Slices, many mixed nut options.



Rejuvenate Your Leftovers

Crave-worthy combinations that fight food waste.

After celebrations of hearty roasts and abundant platters of cheese and deli meats, the days following leave you with a head-scratching conundrum.

What to do with it all so that it doesn't go to waste?

Get inspired to create something delicious with tasty ideas from us.

Full Spread

Combine all of your favourites into a delicious spread filled with pastries, charcuterie, cheeses, fruits, sweets, and crackers.

Tip: A great addition to these platters is jams and spreads like our [Farm Boy™ Cranberry Port & Pecan Compote](#) or the [Farm Boy™ Sweet Mango Chutney](#).

Our Suggestions: Farm Boy™ Cranberry Pecan Cheese Ball, Farm Boy™ Dark Chocolate Covered Pretzels, Farm Boy™ White Cheddar Jalapeño Popcorn



THE Roast Beef & Broccoli Stir-fry



Ingredients

Season and portion to taste

- Grapeseed Oil, or whatever cooking oil you have on hand
- Sesame Oil
- Sliced Roast Beef
- Chopped Onions
- Minced Ginger & Garlic
- Chopped Broccoli
- [Farm Boy™ Teppanyaki Cooking Sauce](#) or [Farm Boy™ Stir Fry Cooking Sauce](#)
- Farm Boy™ Togarashi Seasoning
- Steamed Rice
- Salt & Pepper

Quick Instructions

- 1 On high heat, in a wok or large frying pan, stir-fry the onions, ginger, garlic in grapeseed oil until caramelized. Lightly season with a pinch of salt and pepper.
- 2 Add roast beef into the pan, season with a touch Teppanyaki Cooking Sauce and cook until meat has browned.
- 3 Add broccoli into your pan and season with Stir Fry Cooking Sauce. Once broccoli is cooked through, but still crisp, plate on steamed rice.
- 4 Garnish with sesame oil and Togarashi Seasoning.

Tip: Season lightly as-you-go to add layers of flavour throughout the cooking process. For example, a small pinch of salt and pepper when adding new ingredients or adding a touch of sauce as you stir-fry to caramelize and rehydrate. Most importantly taste, taste, TASTE. This will help you avoid over-seasoning any dish.

THE Ultimate Holiday Sandwich



Ingredients

Season and portion to taste

- Leftover Farm Boy™ Cranberry Cinnamon Goat's Milk Cheese
- Dressing/Stuffing
- Farm Boy™ Sliced Roasted Turkey
- Fresh Kale
- Texas Toast

Quick Instructions

- 1 Reheat the stuffing and turkey to a minimum of 170F.
- 2 Stack your ingredients between two slices of Texas Toast.
- 3 Butter the outer sides of the toast.
- 4 In a panini press or on a pan, grill your sandwich until golden brown.



Farm Boy™
Cranberry Cinnamon
Goat's Milk Cheese

THE Deli Gourmet Mac & Cheese



Ingredients

Season and portion to taste

PASTA

- Macaroni (elbow pasta)
- Water

SAUCE

- Cheeses: Cheddar, Swiss, Parmesan, Romano
- Deli meats: Salami, Prosciutto, Capicola
- Flour (or wheat alternative)
- Butter or Ghee
- Milk (or dairy alternative)
- Fresh Parsley

Instructions

PASTA

- 1 Bring a pot of water to a boil.
- 2 Boil pasta according to instructions OR al dente (cooked but firm).

Tip: Choose cheeses that have a range of flavour from sharp to mild and those that melt easily—but really, you can use whatever you have leftover in the fridge.

SAUCE

- 1 On the stove top, create a cheese sauce by cooking butter (medium heat) in a pot and slowly incorporating flour until a smooth roux is formed.
- 2 Stir constantly.
- 3 Add milk slowly to your roux and continue to stir until it has become a uniform liquid.
- 4 Continue stirring.
- 5 Once milk has reached a simmer, stir in your cheeses of choice and allow it to thicken on medium to medium-low heat.
- 6 When your cheese sauce has formed, add in the deli meats.
- 7 Combine sauce with your pasta and serve.
- 8 Garnish with fresh parsley.

THE Apple & Brie Grilled Cheese



Ingredients

Season and portion to taste

- Leftover Farm Boy™ Triple Cream Brie
- Farm Boy™ Sliced Cheese
- Sliced Apples
- Butter
- Sliced Brioche Bread

Quick Instructions

- 1 Between two slices of brioche bread, stack your apples between your brie cheese.
- 2 Butter the outside of your sandwich.
- 3 In a panini press or on a pan, grill your sandwich until golden brown and the cheese has become soft.
- 4 In a panini press or on a pan, grill your sandwich until golden brown



Farm Boy™ Triple Cream Brie

Farm Boy Flavour-ites!

Introducing our top products of the season that are sure to satisfy your taste buds.

Whether you are hosting or heading to a party, they are a great addition to any gathering. Put together a host gift-basket, full of these delicious items and more as you explore our unique selection of products in-store.



HOLIDAY FEATURE

Farm Boy™ Organic Eggnog

Our Certified Organic Milk is sourced from local family farms, is non-GMO, synthetic, pesticide-free, and herbicide-free. We sold enough Farm Boy™ Organic Eggnog last year to fill over 8 tractor trailers!

[View Details](#)



Classic Eggnog

PREP: 5 mins

SERVES: 4

DIFFICULTY: Easy

[Bookmark Recipe](#)

Ingredients:

- 4 cups Farm Boy™ Organic Eggnog chilled
- ½ tsp Farm Boy™ Whole Nutmeg (20 g) grated
- ice cubes
- 1 cup whipped cream
- ½ cup rum optional

Directions:

- 1 Fill 4 glasses with ice.
- 2 Add rum (if using) and top with eggnog.
- 3 Garnish with whipped cream.
- 4 Sprinkle with freshly-grated nutmeg and serve.



Fun Fact

Our glass bottle program diverted over 200,000 kg of waste last year. They are not only reusable but preserve flavour and freshness due to being non-porous.



HOLIDAY FEATURE

Farm Boy™
**Chocolate
Covered Biscuits**

Imported from England, a collection of 11 luxury biscuits are coated in milk, dark, or white chocolate. Enjoy chocolate flavoured, fruit flavoured, or crème filled treats with your favourite hot drink. Anyone fancy a cuppa?

[View Details](#)



HOLIDAY FEATURE

Farm Boy™
**Gingerbread
Loaf**

Our signature Loaf Cakes are made-from-scratch by us daily with high-quality ingredients. Inspired by the flavours of the season, we offer limited-time only varieties for customers to enjoy. Serve a slice of our Gingerbread Loaf Cake warm with a scoop of ice cream or a mug of hot cider.

[View Details](#)



HOLIDAY FEATURE

Farm Boy™ Vegan
**Chocolate Truffle
Hot Chocolate**

Cozy up with your favourite mug and enjoy this vegan delight in minutes by adding hot water, milk, or an alternative. Made with rich Dutch cocoa and sweetened with natural cane sugar!

[View Details](#)



HOLIDAY FEATURE

Farm Boy™
**Belgian Chocolate
Boxes**

This holiday favourite is filled with a variety of unique flavours! Made with the finest Belgian chocolate, these sweets feature fruity fillings, smooth caramel, crunchy pralines, rich mocha, and more. Gorgeously wrapped and perfect for gifting!

[View Details](#)



'Tis the Season of Sweets

Winter Bake Shop Inspirations

We are in LOVE with all of our scrumptious Bake Shop goodies! Inspired by the flavours of the holidays, these desserts are crafted with traditional recipes and high-quality ingredients. The following baked treats are guaranteed to satisfy your sweet tooth. Be sure to get them while supplies last as they are only available during the winter season.



Candy Cane Fudge

Our fudge is made the traditional way in copper pots and on a smooth marble table. We use real Canadian butter for a melt-in-your-mouth texture. They are great as an ice cream topping or in cake! Plus fudge makes a perfect gift for the sweet lover on your list.



Mincemeat Tarts

A holiday staple made with the same pastry as our Farm Boy™ Butter Tarts. The filling is crafted with spices and preserved fruits such as apples, currants, orange peel, lemon peel, and raisins. A perfect treat after making snow angels at the neighbourhood park.

Gingerbread Loaf

Another season, another delicious loaf cake! Made-from-scratch in our bakery, this moist cake has aromatic, warm spices and a distinctive molasses flavour— just like the cookie version! Serve warm with a scoop of vanilla ice cream after a brisk evening walk.



Gingerbread Swiss Rolls

Try our version of a classic treat! Soft sponge cake is rolled with luscious gingerbread-flavoured filling to create the signature swirl pattern. Enjoy it as-is, with custard, or whipped cream. Santa would appreciate these as a change from a plate of cookies!



Holiday Shape Cookies

Fill your cookie jars with some of our signature holiday cookies. From Santa to Gingerbread, let these treats go for a dip in a tall glass of milk or a mug of hot chocolate.



Eggnog Cruffies

Perfect for any occasion, these seasonal customer faves are guaranteed to satisfy. Baked fresh daily, buttery pastry is filled with eggnog custard and dusted with sugar to finish. Invite a neighbour over for a cup of tea and a cruffie to rekindle friendships.



20 VARIETIES & COUNTING!

Farm Boy
Hearty
SMALL BATCH
SOUPS

Experience our nutritious, and flavourful soups, made in our kitchens for your easy and stress-free lunch or dinner.



Farm Boy™ Beef Barley

Rich, hearty, with a touch of heat and a hint of sweetness.

Pairs well with: Dip our new Simply Five Focaccia into a warm bowl of this soup for a comforting side. Or, freshen things up and make it a hearty meal by preparing a simple green salad with our beloved Lemon Garlic Dressing.

[View Soup Details](#)



Farm Boy™ Split Pea with Ham

Mild, salty, smoky.

Pairs well with: A Southern-style soup calls for similar sides! Dunk our Jalapeño Cornbread or Rideau Bakery Rye Bread into a steaming hot bowl. For something heartier, try our single-serve quiches.

[View Soup Details](#)



Farm Boy™ VEGAN Fire Roasted Tomato Bisque

Cozy, comforting, herbaceous

Pairs well with: An obvious pairing for this classic soup would be a grilled cheese sandwich! We recommend one made with Sourdough Loaf and Organic Old Cheddar Cheese for maximum flavour. For something easier, enjoy a bowl with Garlic Pull-Apart Buns!

[View Soup Details](#)



Each month experience a new and exciting soup inspired by global cuisines emphasizing fresh, wholesome ingredients. Made in small batches and from scratch by our chefs, let your tastebuds travel today!

WEST AFRICAN PEANUT

Rich peanut flavour with aromatic spices. Inspired by West African Groundnut Soup. Available only in November.



IT'S BACK!

SOUP OF THE MONTH December
HUNGARIAN-STYLE BEEF GOULASH



Farm Boy™
Kale-ienté Mexican Fiesta

Bold, spicy, hearty.
Pairs well with: For the kids (or adults needing a little something extra), quesadillas are a delicious side to serve with this soup! If you're in the market for a snack, we recommend a side of our locally-made Tortilla Chips and any of our fresh Salsas!

[View Soup Details](#)



Farm Boy™
Mushroom Kale

Bright, healthy, earthy.
Pairs well with: Complement the earthy flavours of the mushrooms by pairing this soup our Prosciutto & Pear Stone-Baked Flatbread. We also have a delicious variety of classic rye breads from Rideau Bakery that are substantial enough to hold their own.

[View Soup Details](#)

Farm Boy™
Chicken Noodle

Warm, nostalgic, cozy.
Pairs well with: A classic soup that's best enjoyed on chilly days! Its hominess pairs well with the softness of our Brioche Pull-Apart Rolls and the crunch of our Double Baked Pita Crackers.

For a well-rounded meal, enjoy a cup with our Sweet Potato Bowl!



Festive Florals, Baskets and...

Creating the right holiday mood is a large part of the festivities that can sometimes be a daunting task. Time flies by, ideas run dry, and the pressure to choose something the recipient will love is at an all-time high. We can help ease the pressure with some of these easy, thoughtful, stunning and fun gift ideas!

Holiday Floral Collection

We source a gorgeous variety of plants and florals that bring beautiful aromas and colours to your home. From seasonally inspired flower bouquets to potted plants, we have what you need to liven up your space with a touch of nature's freshness!



The holiday season is when many experience a surge of gift-giving, decorating, and annual traditions.

Countdowns

Farm Boy™ Advent Calendars

Advent calendars have been around for centuries and make great gifts that extend the holiday excitement. Generally, they are made up of several boxes or compartments that hide a special treat.

Each day, the recipient is to open a compartment according to the calendar day to reveal their present.

Our Farm Boy™ Advent Calendar features a delicious variety of Christmas themed chocolates to sweeten the holidays.



Farm Boy™ Gift Baskets

Gift baskets are an old tradition where the harvest bounty, home-made foods, crafts, and home goods were shared as gifts to friends and family during times of celebration.

Today, they remain much the same—only with more options to choose from!

Our baskets boast a variety of Farm Boy favourites that will cover all of your gifting needs.





For every 1 apron sold, roughly 100 nutritious meals are produced and provided to Canadians in need.

How is this achieved? Food waste and food surplus is a major factor when it comes to good food ending up at the landfill. This surplus occurs in nearly all realms of the food industry, from production to retail.

It is a matter of too much being made along with limited streams of transport for the food to be properly distributed.

To combat this practice, Cooks Who Feed works with charity partners to support efforts in rescuing and reallocating this food to the places and people that need it. These fair-trade aprons are handcrafted by women in India, who are provided with a safe place to work and earn a living wage. Made with locally sourced, recycled, organic, and natural fabrics, the stylish

aprons are premium quality and eco-friendly. The company closely manages waste and water in all stages of production to ensure minimal environmental impact and loss.

Farm Boy x Cooks Who Feed Aprons

We are incredibly excited to share that Farm Boy Limited Edition Aprons are now available.

In support of Cooks Who Feed's mission, over 1/3 of the proceeds will go to charity partners to put good food into the hands of the hungry. With this initiative, we hope to inspire our customers to help us play a small, but important role in the battle against food disparity.

Purchase exclusively at your Farm Boy.

[Learn More](#)

The Gift of Giving

A Present That Pays It Forward

Food insecurity is a widespread issue that affects communities across our province and people within our very own neighbourhoods. That's why we've joined Cooks Who Feed to help feed the hungry and support those living in situations where necessities are often a struggle.

Through our Unite to Fight Hunger campaign, a portion of the proceeds from our Farm Boy Limited Edition Aprons will go towards local charities and organizations who specialize in food rescue.

These stylish, high-quality kitchen garments are the perfect gift for the foodie in your life! What makes them so special is that they are truly a "gift that gives", carrying with them a profound purpose for both the individuals receiving them and those that they help to feed.

Together we can help build a stronger community where we can nourish our bodies and souls.

Who are Cooks Who Feed? In 2016, Seema Sanghavi visited an NGO (Non-Government

Organization) in India that provided paid training along with fair and safe work to marginalized women.

After meeting them and seeing their effort, she felt compelled to give more women the same opportunity. But how? Seema learned that about 1/3 of food produced globally gets thrown out and that the amount of food wasted could feed the entire world's hungry four times over.

Seema needed a way to help the women living without equal opportunity and those who struggle with food insecurity.

This was when Cooks Who Feed was born.

Cooks Who Feed is an organization comprised of food lovers, cooks, and advocates who work to help feed those in need. By producing ethically sourced and crafted kitchen textiles, they provide an opportunity for food lovers to give back on a local, global, and environmentally conscious scale. This effort is supported through the sales of their flagship product: aprons. What better way to symbolize the fight against hunger than with an apron? The uniform of someone who cooks.



cooks
who
feed



The gift that gives back!

Perfect for chefs, bakers, teachers, grandparents and grandkids, or as a holiday host gift!

Join Us to Fight Hunger

1 apron = 100 meals

Farm Boy × cooks who feed

Limited Edition Aprons

2 sizes to choose from: child or adult.

Available now at your local Farm Boy store, please visit FarmBoy.ca/aprons for details.



Grant's Bakery: A Sweet Legacy of Quality and Community

Nestled in Huntingdon, Quebec, Grant's Bakery, a family-owned business dating back to 1929, is a cherished cornerstone of the town.

Founded by Henry Grant in 1929, the bakery faced challenges during the 1930s and 1940s. Henry's sons, Charlie and Gordon, continued the tradition, moving to their current location in the late 1960s. Today, Richard, the third generation, leads with his wife Beatrice, while their daughters represent the fourth generation.

Delightful Offerings

At Grant's Bakery they are renowned for its commitment to top-tier ingredients, earning trust from loyal customers.

Their Christmas Fruitcakes and Shortbread Cookies are a seasonal favourites in Eastern Canada.

Grant's Bakery's story is one of adaptability, commitment, and unwavering quality. The support of dedicated wives played a vital role in this family-run success.

Grant's Bakery is more than a sweet treat; it's a symbol of tradition, community, and excellence.

Whether you're enjoying their artisan-style bread or savouring a slice of Christmas fruitcake, you're tasting history and warmth.

Farm Boy Inside Scoop

Meet some of the biggest Farm Boy fans we know!

Our Team Members are incredibly dedicated and hard working individuals! Whether they work in Retail, Distribution, Production or Home Office, they strive to provide the most delicious food. We are united by one goal, it is an ambitious one, but we live up to it as a team. Explore the spotlight on some of our amazing team members in their field!



Allan King

Warehouse Manager
Distribution,
Mississauga

I started in June of 2003 as a part-time order picker, on the night shift, at the Walkley location, Ottawa. In September of that year I joined full-time and became a supervisor. In 2008 I became the Warehouse Manager, and in 2018 I moved to the GTA area to open the Courtneypark warehouse. In October of 2021 we opened Kenway, the second warehouse in the GTA region.

Favourite Farm Boy Product: Farm Boy™ Garlic Parmesan Baked Pita Chips.

Favourite Dish: Any of the Farm Boy™ Fresh Soups.

Inspirations: The people that I have been fortunate enough to work with over the past two decades, great people make the work easy and enjoyable.

Goals: Being a mentor to my team has always been rewarding so continuing in that direction will be something I would love to do.



Diane Farrell

Service Supervisor
Retail,
Ottawa

I have worked at Farm Boy for 11 years. I feel really lucky to have worked with so many amazing people and I really enjoy the culture of teamwork we have created. One of my favourite tasks is when I build displays and stock all the bouquets and potted plants—I have a green thumb and enjoy using it whenever I can!

Favourite Farm Boy Product: I love the Farm Boy™ Spicy Eda-Yummy Kale Dip. I always have some on-hand when I host family! It's a great appetizer and goes really well with tortilla chips.

Favourite Dish: A spaghetti dinner. I make my own sauce from scratch and with caesar salad and garlic bread on the side, it's my favourite meal. I find it comforting when it is cold outside.

Inspirations: Things that inspire me are the things that make me happy—visiting with my mother and family, spending time with friends, and chatting with customers while at work.

Goals: I'm really excited about making a trip out west next year to visit some of Canada's most iconic landscapes, particularly Lake Louise, which I've never visited. Another goal of mine is to start volunteering more. I would like to be more active in my community, especially to help those experiencing food insecurity.

“ I am proud to be part of the Farm Boy team delivering an exceptional grocery experience for Ontario families.

- Liz Anderson



Elizabeth (Liz) Anderson

Director
IT Service Delivery
Home Office

I joined the Farm Boy team in 2018; my role is to lead our project delivery and business support teams. I am fortunate to work with passionate and talented people to deliver new experiences, tools and services to our operational teams and Team Members. When our people excel, our customers benefit.

Favourite Farm Boy Product: Farm Boy™ Milk Chocolate Double Roasted Almonds (these are part of my weekly grocery shop without fail).

Favourite Dish: Farm Boy™ Tofu Curry Coconut from our Hot Bar (the ultimate winter comfort food).

Inspirations: I am highly motivated by making a positive impact in people's lives. Working with individuals and teams to help them succeed brings me the most fulfillment.

Goals: Never stop learning and evolving. Change is constant and being open to new experiences, people and technologies bring opportunities for personal and professional growth when you least expect it.

“ World class service to our retail locations is something I take pride in. My teams in all three warehouses over the years are the people that deserve credit for all my Farm Boy success. This is an opportunity to say thank you to all of them for their hard work and dedication.

- Allan King

Note: Interviews have been edited for length and clarity.

Showing Some Community Love

Participating at events and initiatives within our local areas is one of the ways we engage with our neighbours. Below are some of our favourite highlights from this past Fall Harvest season and some exciting details on future events.

Past Events

Farm Boy Harvest Fest

At our Guelph and Newmarket locations, we held events full of local vendors, children's activities, live music, and yummy food sampling!



Harvest Fest (Farm Boy Newmarket)

Harvest Fest (Farm Boy Newmarket)



Halloween (Farm Boy St. Clair)



Halloween (Farm Boy St. Clair)



Halloween (Farm Boy Aukland)

Farm Boy Halloween Hunt

At all Farm Boy locations, customers brought their kiddies in costume to our stores for a fun and interactive Halloween scavenger hunt full of treats and guest appearances from our mascots, Lulu the Cow and Farmhand.



Coming Up

In-store Demos

Each weekend from 10 AM to 5 PM we are offering samples of some of our featured products of the week. From delicious locally sourced finds to our unique private label products, give some of our favourites a try!

Stay up to date with us!

Follow us to keep up with all our events, product specials, and delicious new finds.



Tag Us [@FarmBoyOfficial](#) with any related posts and [#FarmBoyHaul](#) on your next haul!



Holiday Food Drive

From December 7th to 28th, customers can make a contribution of any amount at checkout that will go towards those in need through local food banks. Proceeds will purchase food that will be delivered to Feed Ontario, who will distribute it to the neediest food banks in our communities. Farm Boy is matching the first \$25,000 in donations.

\$10 With any \$10 donation, you will receive a free reusable bag and a certificate to add your name to our giving wall.

Thank you! ❤️



Win a Vanilla Snowman Cookie and a Colouring Sheet with Coupon!
For children 12 and under. Join in this classic holiday fun Friday, Dec. 1st to Sunday Dec. 10th.

Be sure to snap a picture, follow us online across all social channels, and tag us [@officialfarmboy](#). Keep your eyes peeled, they may not be in the same place for long!



Farm Boy Chefs have whipped up just the thing for you!

Are you planning for a special night in, feeling inspired to try something new, or preparing for a crowd? We have crafted the meals for you.

Our chef-prepared dinners are designed to bring a restaurant-quality experience to your table. Each menu is created with seasonal ingredients, crowd pleasing flavours and substantial servings.

We guarantee each chef-prepared dinner has just the right amount of indulgence, fun, creativity, and value for quality, to always surprise and delight you and your guests.

Count on Farm Boy Year Round

We offer 20 or more *Indulgence Dinner For 2* choices are available throughout the year. Family Style dinners (for 6-8 ppl or 4 ppl) are typically offered: Family Day, Easter, Mother's Day, May Long Weekend, Father's Day, Canada Day, August Long Weekend, Labour Day, Thanksgiving and Christmas. Order in-store or online.

Christmas Family Dinner Box



[Learn More and Order Online!](#)

INDULGENCE

DINNER FOR 2

Christmas Dinner

★★★★★
RESTAURANT QUALITY DINING

An incredibly priced 4-course meal!

