

DEC 15 - DEC 28, 2010



\$3.99

PURELY DECADENT

Non-Dairy Frozen Dessert

16 oz., selected varieties



\$2.49

R.W. KNUDSEN
Sparkling Juice
750 ml., selected varieties



\$3.29
BACK TO NATURE
Cookies
6.4-8.5 oz., selected varieties



\$1.99

FOOD SHOULD
TASTE GOOD
Tortilla Chips
5.5-6 oz., selected varieties

Featured Inside:

- Tips for putting together a great cheese platter for your next party
- A crowd-pleasing cheese ball recipe with a Mediterranean flair
- · Healthy ways to toast the new year
- Spreadable cheeses: they're not just for bagels anymore!



Festive Cheese Ball

Makes one 16-ounce cheese ball. Prep time: 30 minutes.

- 6 ounces light cream cheese, softened
- 1 package (5.2 ounces) Boursin cheese
- 4 ounces cheddar cheese, shredded
- 2 scallions, diced
- 2 tablespoons sun-dried tomatoes, rinsed and dried (if packed in oil), finely diced
- 2 tablespoons pine nuts, toasted and chopped
- 2 tablespoons parsley, chopped
- 2 tablespoons Parmesan cheese, shredded

In a large mixing bowl, blend the cream cheese, Boursin, shredded cheddar, and scallions by hand or with an electric mixer. Once well blended, form the cheese mixture into a ball, wrap in plastic wrap, and refrigerate overnight.

In a small mixing bowl, stir together the sun-dried tomatoes, pine nuts, parsley, and Parmesan. Remove the refrigerated cheese ball from the plastic wrap and roll in the sun-dried tomato mixture until the cheese ball is well coated. Refrigerate or serve.



\$1.79

CHOCOLOVE Chocolate Bar

3.2 oz., selected varieties Organic Chocolove bars on sale for \$2.29



2/\$5

BARBARA'S Crackers 9-11 oz., selected varieties



\$4.29

PIRATE BRANDS

Pirate's Booty

10 oz.



\$2.99
CHOICE ORGANIC
Organic Tea
16 ct., selected varieties



\$5.49
Tamari Roasted Almonds
per pound in bulk



\$2.79 LUNDBURG
Organic Brown Rice
2 lb., Long or Short Grain



\$9.99

NATURALS
Organic Extra Virgin Olive Oil



\$2.99

ANNIE'S NATURALS

Organic Dressing

8 oz., selected varieties



\$2.99

MARY'S GONE CRACKERS Organic Crackers 6.5 oz., selected varieties



\$2.89
BARBARA'S
Puffins Cereal
9-11 oz., selected varieties



\$2.99

RUDI'S ORGANIC BAKERY Organic Bread

22-24 oz., selected varieties



\$2.99

ARROWHEAD MILLS
Pancake Mix
26 oz., selected varieties



\$6.99

ONCE AGAIN NUT BUTTER Almond Butter

16 oz., selected varieties



Organic White Quinoa per pound in bulk



\$2.79

BIONATURAE Organic Fruit Spread 9 oz., selected varieties



Creating a Cheese Platter

- Select three to five cheeses that offer contrasting tastes and textures; pair firm cheeses with creamy ones, mild cheeses with full-flavored varieties.
- Create contrast by choosing cheeses made from different types of milk (cow, goat, sheep).
- Or focus on cheeses from a specific region, like Spain, northern Europe, California, or Vermont.
- Pair cheeses with wines or beers from the same country or region.
- Be sure to serve the cheese at room temperature, and provide a serving utensil for each variety.
- Enhance the tray with olives, cured meats, roasted nuts, and fresh or dried fruits, like grapes, dates, apples, or figs.
- Preserves, jams, honey, and chutney are a sweet surprise drizzled on savory cheeses like aged cheddar, Manchego, or bleu.

Visit www.strongertogether.coop for more ideas for holiday entertaining.





If you're making a shopping list for a celebration, and any day qualifies, cheese spread is one item you'll want to highlight! On second thought, make it several items. There are so many cheese spreads available and in so many different flavors, you'll want to try at least a handful. No worries about leftovers after the fun, either. Use soft, flavorful cheese spreads to top baked potatoes or to stuff tomatoes, or as a fruit topping (sweeten with honey if you like). Or simply spread them on your morning toast or bagel to celebrate the new day.









The Real Deal

For simple and tasty additions to your holiday appetizer platter, stuff plain or flavored cream cheese into tiny sweet bell peppers, peppadews, or pitted dates. Sprinkle with freshly chopped herbs or toasted walnuts—so delicious with sparkling wines or cider.



\$3.49
CIAO BELLA
Sorbet or Gelato
16 oz., selected varieties



\$2.49

BROWN COW

Plain Yogurt

32 oz., selected varieties



\$1.39 NANCY'S Organic Sour Cream



79¢

HARVEST BAY

Coconut Water



Dead Sea Salt Soap Special Order Only



\$3.49

ANNIE'S
HOMEGROWN
Organic Fruit Snacks
4 oz., selected varieties



\$3.99

SHELTON'S Turkey Sausage 12 oz., selected varieties



\$3.99

ECO-DENT Toothpowder

2 oz., selected varieties



\$4.49

RISING MOON ORGANICS

Pizza

11 oz., selected varieties



\$6.49

ALBA BOTANICA Cocoa Butter Hand &

Cocoa Butter Hand & Body Lotion

other Alba Botanica products also on sale



\$8.99

TOFURKY Vegetarian Roast



\$4.49

CASTOR & POLLUX Organic Dog Cookies

12 oz., selected varieties



\$11.99

NATURTINT

Hair Color each, selected varieties





\$2.69

EARTH FRIENDLY
Dishmate

25 oz., selected varieties



Holiday Beverages: To Your Health!

- Greet your guests with a variety of drinks, like sparkling juices, warm mulled cider, and eggnog or soynog (look for light varieties, make your own using skim milk rather than cream, or dilute traditional eggnog with skim milk).
- At the table, fill festive glasses with plenty of fresh, iced water. Add a slice of lemon, if you like, or drop a whole cranberry in each section of an ice cube tray before filling with water for a pretty effect.
- If you're serving alcohol, wine is a better choice. While all alcoholic beverages tend to be high in calories, wine (especially red wine) also provides resveratrol, a healthful antioxidant.
 - End your gathering with Fair Trade coffee or tea.

For more great ideas and tips, visit www.strongertogether.coop.

FIND MORE AT THE FOLLOWING NATURAL FOODS CO-OPS:



Holiday Trees

to benefit COTS

(Committee on Temporary Shelter)

Dec. 10 - 19

(or until we run out of trees)

Fresh balsams grown in Craftsbury, VT





coupon for a buy-1, get-1-free lift ticket to Sugarbush's Mt Ellen!

Sugarbush

Trees are on sale the entire time the store is open, 7 a.m. - 11 p.m. Outside customer service will be on hand for tree-tying assistance early evenings and weekends.



\$7.99

BOIRON
Quietude
Special Order Only.



\$17.99

SPECTRUM ESSENTIALS 1000mg. Fish Oil Softgels 250 ct.





\$17.99

RAINBOW LIGHT Women's One Multivitamin

90 ct. other Rainbow Light products also on sale



\$18.99

NEW CHAPTER Probiotic All-Flora

60 vcaps all New Chapter products on sale

Happy new year!

Best wishes for a healthy, happy new year from all of us at the co-op—we look forward to serving you in 2011.

And thank you for your support!

Join the conversation at www.strongertogether.coop

