

DEC 2 - DEC 15, 2015



\$3.69

CROFTER'S

Organic Premium
Fruit Spread

16.5 oz., selected varieties 10-11 oz. varieties also on sale



\$2.99

KASHI

Organic Cereal 9.5-16.3 oz., selected varieties



\$9.99

SPECTRUM

Organic Unrefined Extra Virgin Olive Oil 25.4 oz., selected varieties



3/\$7

ENDANGERED SPECIES

Chocolate Bar
3 oz., selected varieties

Featured Inside:

- Sweet, seasonal persimmons star in a delicious bread pudding recipe
- DIY gifts! At the co-op, it's easy to please just about anyone on your list
- Our mouthwatering Maple Mustard Brisket recipe is a crowd-pleasing dinner
- Read all about naturally-delicious dates (and get a quick-to-fix appetizer idea, too)



Maple Mustard Brisket

Serves 8. Prep time: 30 minutes active; 6 hours, 30 minutes total.

- 14-pound beef brisket
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- ½ teaspoon each of salt and black pepper
- 4 tablespoons Dijon or stone ground mustard, divided
- 2 tablespoons vegetable oil
- 1 yellow onion, diced

- 1 carrot, sliced
- 1 celery stalk, sliced crosswise
- 3 cloves garlic, peeled and smashed
- ½ cup red wine
- ½ cup water
- 2 tablespoons maple syrup

Season the brisket with the garlic powder, paprika, salt, pepper and 2 tablespoons of mustard. Wrap the brisket in plastic wrap and refrigerate for 3 hours (or overnight).

Preheat the oven to 300 degrees F.

Heat a large oven-proof skillet over medium-high heat. Add the oil and brown the brisket for 5 minutes on each side. Remove the brisket from the pan and set aside.

In the same skillet, sauté the onion, carrots, celery and garlic for a few minutes in the brisket juices, then add the red wine and water. Place the brisket back in the pan on top of the veggies and cover the pan tightly with an oven-proof lid or aluminum foil. Place the pan in the oven and cook the brisket, covered, for 3 hours until very tender. Remove from oven.

To prepare the maple sauce, carefully remove 1 cup of the juices from the brisket pan and put into a small skillet or saucepan. Add the maple syrup and remaining mustard and bring to a simmer for about 5 minutes. Slice the warm brisket across the grain and serve with sauce.



2/\$4
FIELD DAY

Organic Broth
32 oz., selected varieties



3/\$5

NEAR EAST

Couscous Dinner Mix 5.4-5.9 oz., selected varieties other Near East Dinner Mixes also on sale



\$2.99

MONTEBELLO

Organic Pasta 16 oz., selected varieties



\$7.99

SPECTRUM

Organic Unrefined Coconut Oil

4 oz.

other Coconut Oil products also on sale



\$2.69

POMI

Tomatoes

26.46 oz., selected varieties



3/\$7

FIELD DAY

Organic Crackers
4.4-8 oz., selected varieties



\$8.99 ORG

ORGANIC PRAIRIE

Organic Summer Sausage

12 oz., selected varieties



\$3.69

RUDI'S

Organic Sandwich Bread

20-24 oz., selected varieties



\$3.39

DAIYA

Cream Cheese Style Spread

8 oz., selected varieties



\$1.99

JOVIAL

Organic Brown Rice Pasta

12 oz., selected varieties



3/\$7

KETTLE BRAND

Organic Potato Chips 5 oz., selected varieties



2/\$6

EQUAL EXCHANGE

Organic Chocolate Bar

3.5 oz., selected varieties



3/\$7

WAY BETTER SNACKS

Tortilla Chips

5.5 oz., selected varieties Other Way Better Chips also on sale



2/\$5

ANNIE'S HOMEGROWN

Cookies

8.4 oz., selected varieties



2/\$4

ANNIE'S HOMEGROWN

Organic Pasta & Cheese Dinner 6 oz., selected varieties



DIY Gifts

Still searching for a last-minute gift? Look no further than the food co-op! There are plenty of great items for all sorts of people. Here are just a few:

- Host/hostess gift cheeses, spiced nuts, dates and figs, with an assortment of crackers
- College student energy bars, trail mix, snacks, cozy socks and a gift card for the co-op nearest their campus
- Bestie bath salts scented with your own special blend of essential oils, lip balm, lotions
- Fitness buff energy bars, protein shake mixes, warming/healing massage oil

Pack in a basket, reusable container or bag, add a heartfelt message, and you're good to go!

Visit www.strongertogether.coop for more DIY gift ideas.





\$3.99

WOODSTOCK

Organic Frozen Fruit
10 oz., selected varieties
other Frozen Fruit also on sale



\$3.99

WHOLESOME!

Organic Brown Sugar 24 oz., selected varieties other Wholesome Sweeteners



\$5.69

BULK

also on sale

Organic Dried Sweetened Cranberries per pound in bulk



\$6.69

PAMELA'S

Baking & Pancake Mix 24 oz. other Pamela's products also on sale



3.99 ORGANIC VALLEY Organic Pasture Butter

Persimmon Bread Pudding

Serves 8. Prep time: 60 minutes active; 2 hours total.

- 4 to 5 ripe Hachiya persimmons
- 3 eggs
- 2 cups milk
- 34 cup sugar, divided
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- 1 loaf (about 16 ounces) challah, torn or cut into bite-sized pieces
- ½ cup raisins

Cut the ripe fruit in half. Scoop the pulp out with a spoon and puree or mash until smooth. Measure 1 ½ cups of puree for the recipe (refrigerate or freeze extra puree to spoon over oatmeal, yogurt or ice cream).

In a bowl, whisk together the persimmon puree, eggs, milk, sugar (reserve 1 tablespoon), vanilla, cinnamon and ginger. Stir the bread and raisins into the mixture, cover and let sit in the refrigerator for at least 1 hour.

Preheat the oven to 350 degrees F. Grease a 9 x 13 inch casserole dish with butter and sprinkle the dish with 1 tablespoon sugar. Pour the bread pudding mixture into the casserole dish, spread out evenly and bake for 40 to 45 minutes until just set but still pudding-like. Remove from oven and serve warm.

Tip: Hachiya persimmons are ready to enjoy when they are very, very soft, like an overripe tomato or water balloon.



\$1.19

BULK

Organic Rolled Oats per pound in bulk



2/\$6

YOGI

Tea

16 ct., selected varieties



\$12.99

BULK

Organic Pecans per pound in bulk



\$6.99

FAGE

Total Yogurt

35.3 oz., selected varieties



\$4.39

SUNSPIRE

Organic Chocolate Chips

9 oz., selected varieties Other Sunspire Baking Chips also on sale



2/\$3

MORI-NU

Silken Tofu

12-12.3 oz., selected varieties Organic Silken Tofu on sale \$1.69



2/\$6

NATURE'S PATH

Organic Granola Bars 6.2-7.4 oz., selected varieties



\$2.39

ARROWHEAD MILLS

Organic Whole Wheat Flour

32 oz

other Arrowhead Mills Flour also on sale





\$2.69

ORGANIC PRAIRIE

Organic Mighty Bar 1 oz., selected varieties



Persimmons

Discover the uniquely sweet taste of persimmons—peak season arrives just in time for holiday celebrations. Hachiya persimmons are shaped a bit like acorns, and aren't ripe until they begin to wrinkle and feel like a bag full of jelly. Scoop out the soft flesh from Hachiyas and use it in a cake with walnuts and lemon zest. Fuyu persimmons are smaller, shaped like tomatoes and much firmer when ripe. Complement the flavor with warming winter spices. Mix cinnamon, allspice and ginger with honey and water, then pour over sliced Fuyus before baking. Finish under the broiler and top this brightly-colored treat with whipped cream.

Visit www.strongertogether.coop for more recipes and ideas.



Fresh in the Deli

Co-op chefs from around the country share their favorite seasonal recipes with your local co-op for this regular feature.

Persimmon Cookies

Sweet, seasonal cookies blend the delicate flavor of persimmons with cinnamon, clove and vanilla.

save 25¢ each

Breadshop™

\$3.99

BREADSHOP NATURAL FOODS

Honey Gone Nuts Granola per pound in bulk



\$7.99

EQUAL EXCHANGE

Organic French Roast Coffee

per pound in bulk Decaf French Roast Coffee \$11.99 per pound



\$3.39

SO DELICIOUS

Coconut Milk Yogurt
16 oz., selected varieties



\$6.99

EQUAL EXCHANGE

Organic Coffee 10-12 oz., selected varieties Decaf Coffee \$8.99



2/\$4

SO DELICIOUS

Coconut Milk Creamer 16 oz., selected varieties



\$3.69

ORGANIC VALLEY

Organic Soy Beverage 64 oz., selected varieties



\$3.69

ARROWHEAD MILLS

Buttermilk Pancake and Waffle Mix

26 oz., selected varieties other Pancake & Wafffle Mix also on sale



5/\$5

LIBERTE

Mediterranee Yogurt 6 oz., selected varieties



\$2.99

LOVE GROWN FOODS

Cereal

8-12 oz., selected varieties



\$2.39

WESTSOY

Organic Soymilk 32 oz., selected varieties



\$3.39

SANTA CRUZ **ORGANIC**

Organic Juice 32 oz., selected varieties



\$21.99

NORDIC **NATURALS**

Ultimate Omega other Nordic Naturals products also on sale



\$32.99

GARDEN OF LIFE

Dr. Formulated Probiotics Mood +

other Garden of Life products also on sale



\$9.99

HERB PHARM

Soothing Throat Spray 1 oz. other Herb Pharm Extracts also on sale



2/\$6

DR. BRONNER'S

Bar Soap

5 oz., selected varieties



\$3.99

DESERT ESSENCE

Tea Tree Toothpaste 6.25 oz., selected varieties



\$7.99

alba

acne

SCrub

SEVENTH GENERATION

Unbleached Bath Tissue

12 ct.

other Seventh Generation Paper products also on sale



\$2.99

SEVENTH **GENERATION**

Baby Wipes 64 ct. other Baby Care products





ALBA BOTANICA

Acnedote Scrub

8 07

other Alba Botanica Facial Care also on sale



\$3.99

ECOVER

also on sale

Fabric Softener other Ecover Laundry products also on sale



All About **Dates**

Thanks to their sticky sweetness, many people think that dates are a dried fruit. They're actually a fresh fruit, but because they contain less water than most other fruits, they naturally appear a bit dehydrated. Stuffed with nuts and cream cheese, dates are a popular (and easy) hors d'oeuvre. They're also luscious atop morning oatmeal or dinnertime pilafs. Add dates to a smoothie or blend with milk (or almond milk) and drizzle over ice cream or yogurt. Dates are surprisingly delicious in chicken or tuna salad, puddings and cookies. Few treats this sweet are also good for you!

FIND MORE AT THE FOLLOWING NATURAL FOODS CO-OPS:

ILLINOIS

Common Ground Food Co-op 300 S. Broadway Ave., Urbana

Neighborhood Co-op Grocery 1815 W. Main St., Carbondale

3 Rivers Natural Grocery 1612 Sherman Blvd., Fort Wayne

Bloomingfoods Market and Deli 614 E. 2nd St., Bloomington 3220 E. 3rd St., Bloomington 316 W. 6th St., Bloomington Ivy Tech, 200 Daniels Way, Bloomington

Maple City Market 314 S. Main St., Goshen

New Ploneer Co-op 3338 Center Point Rd N.E., Cedar Rapids 1101 2nd St., Coralville 22 S. Van Buren St., Iowa City

Oneota Community Co-op 312 W. Water St., Decorah

Wheatsfield Cooperative 413 Northwestern Ave., Ames

KANSAS

The Merc Co+op 901 Iowa St., Lawrence

KENTUCKY

Good Foods Co-op 455-D Southland Dr., Lexington

MICHIGAN

East Lansing Food Co-op 4960 Northwind, East Lansing

Grain Train Natural Foods Market 220 E. Mitchell, Petoskey

Grain Train Neighborhood Market 104 S. Park St., Boyne City

GreenTree

Cooperative Grocery 214 N. Franklin, Mt. Pleasant

Keweenaw Co-op Market & Dell 1035 Ethel Ave., Hancock

Marquette Food Co-op 502 W. Washington, Marquette

Oryana Natural Foods Market 260 E. 10th St., Traverse City

People's Food Co-op 216 N. 4th Ave., Ann Arbor

People's Food Co-op 507 Harrison St., Kalamazoo

Ypsilanti Food Co-op 312 N. River St., Ypsilanti

MINNESOTA

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City Center Market 122 N. Buchanan St., Cambridge Cook County Whole Foods Co-op 20 E. First St., Grand Marais

Eastside Food Cooperative 2551 Central Ave. N.E., Minneapolis

Harmony Natural Foods Co-op 302 Irvine Ave. N.W., Bemidji

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Just Food Co-op 516 S.Water St., Northfield

Lakewinds Food Co-op 435 Pond Promenade, Chanhassen 17501 Minnetonka Blvd., Minnetonka 6420 Lyndale Ave. S., Richfield

Linden Hills Co-op 3815 Sunnyside Ave., Minneapolis

Mississippi Market 740 E. 7th St., Saint Paul 1500 W. 7th St., Saint Paul 622 Selby Ave., Saint Paul

Natural Harvest Food Co-op 505 3rd St. N., Virginia

People's Food Co-op - Rochester 519 Ist Avenue S.W., Rochester

River Market Community Co-op 221 N. Main St., Stillwater

Seward Community Cooperative 317 E. 38th St., Minneapolis 2823 E. Franklin Ave., Minneapolis

St. Peter Food Co-op & Deli 228 W. Mulberry St., St. Peter

The Wedge Co-op 2105 Lyndale Ave. S., Minneapolis

Valley Natural Foods 13750 County Road 11, Burnsville Whole Foods Co-op 610 E. 4th St., Duluth

NEBRASKA

Open Harvest Cooperative Grocery 1618 South St., Lincoln

Phoenix Earth Food Co-op 1447 W. Sylvania Ave., Toledo

SOUTH DAKOTA

The Co-op Natural Foods 410 W. 18th St., Sioux Falls

WISCONSIN

Basics Cooperative 1711 Lodge Dr., Janesville

Chequamegon Food Co-op 700 Main St.W., Ashland

Menomonie Market Food Co-op

814 Main Street, Menomonie

Outpost Natural Foods Co-op 2826 S. Kinnickinnic Ave., Bayview 7590 Mequon Rd., Mequon 100 E. Capitol Dr., Milwaukee

People's Food Co-op - La Crosse 315 5th Ave. S., La Crosse

Viroqua Food Co-op 609 N. Main St., Viroqua

7000 W. State St., Wauwatosa

Willy Street Co-op 1221 Williamson St., Madison 6825 University Ave., Middleton



AURA CACIA

Peppermint Essential Oil

other Essential Oils also on sale



\$5.99

BACH

Rescue Pastilles

50 gr., selected varieties other Rescue Remedy products also on sale



Merry Mint Spray

Infuse your home, car or office with the refreshing scent of peppermint and sweet orange for extra holiday cheer. This uplifting scented spray makes a great DIY gift, too!

- 4 drops Aura Cacia peppermint essential oil
- 6 drops Aura Cacia sweet orange essential oil
- ¼ teaspoon vanilla extract
- · 2 ounces distilled water

Place water and essential oils in a small spray bottle. Shake contents before spritzing the air lightly with this seasonal fragrance.

Give the gift of great food with a co-op gift card.

