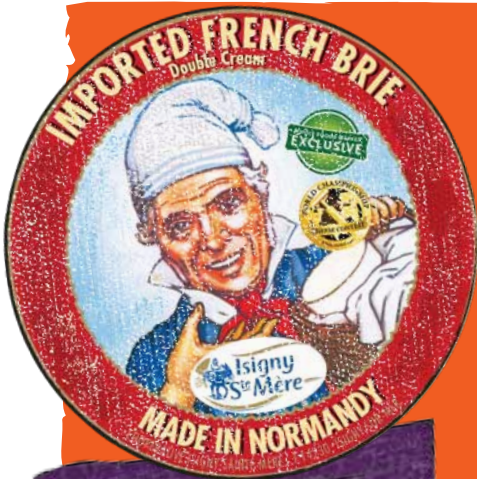


the whole deal



how to share the season with wallet-savvy panache
and plan your parties without piling on the debt



sure deals!

be the hit of the holiday bash with this bodacious brie
for only \$7.99

Holiday parties go from glum to glamorous with this rich, creamy and crowd-pleasing cheese from Normandy. It's only available this time of year (and only at Whole Foods Market®). Paired perfectly with Pascual Toso Sparkling Brut (from our Top 10 wines!) or not, there'll be no shortage of cheese lovers ready to kiss you under the mistletoe for sharing a 350g wheel of **Isigny Ste. Mère Bonhomme Brie** at an unbelievably affordable \$7.99.

have we got an organic stuffing mix for you?
yes we do, three kinds and for just \$3.39

No need to worry about the secret to tasty stuffing when using our easy-make options (with nothing artificial, of course). Less stressful time in the kitchen means more time with family and guests. And with three varieties, everyone at your table—hello, vegans—will be appropriately thankful (vs. re-enacting those dysfunctional-family-holiday movies). Each 10-oz bag of **365 Everyday Value® Organic Stuffing Mix**—Traditional, Cranberry or Vegan—is no more than \$3.39.



save \$34+

with a chorus of coupons!
and then print and save again at:
wholefoodsmarket.com/coupons



easy, affordable recipes & entertaining

- ✓ satisfying side dishes
- ✓ 8 small bites + more online

'tis the season worth sharing!

traditions with modern twists that won't wring out your wallet

From cooking and entertaining to giving and traveling, there's a lot going on this time of year. No worries, we're stuffed with tips and products for saving money and precious time so you can focus on sharing the moments. And, naturally, we're here to help you enjoy all that you want—and don't want—in food!

11 new holiday recipes

- Mushroom Kale Noodle Kugel 4
- Sweet Potato Apple Dog Treats 13
- 8 Small Bites for Entertaining 14
- Clementine Crush Sparkling Cocktail 16

3 more new budget recipes plus photos at wholefoodsmarket.com/wholedeal

Special diet notes are included, but it's up to you to check product labels for changes!

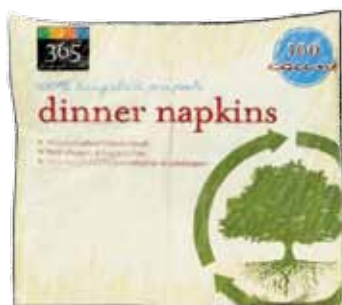
see the sales:
wholefoodsmarket.com/stores

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browse recipes:
wholefoodsmarket.com/recipes

get the news:
wholefoodsmarket.com/connect

read and share:
blog.wholefoodsmarket.com/category/value



sure deal!
set a greener table with recycled dinner napkins for only \$3.29

Buttery cookies, sticky fingers, dribbly wine. Time to stock up on napkins, so why not choose recycled? No, they haven't been used before; they're made with 80% post-consumer recycled paper and are not whitened with chlorine bleach. Take good care of your guests—and the environment—with a 100-ct package of **365 Everyday Value® Dinner Napkins** at \$3.29 or less.



sure deal!
outrageous deal, actually. more and better foaming hand soap for just \$4.99

Seriously. You would be hard pressed to find this much and this high quality foaming hand soap at a price like this. Every foamy bubble meets our Premium Body Care® standards for quality sourcing, environmental impact, results and safety. And a big 18-oz pump bottle of **365 Everyday Value® Foaming Hand Soap—Citrus Grapefruit, Herbal Mint, Lavender Blend or Fragrance Free**—is a mere \$4.99.

Sharing the Highest Quality with a Heaping Helping of Great Service
(Feel Free to Let Us Know If We Don't Live Up to This)



Our in-store holiday table Start here for one-stop holiday planning

Real live, smiling customer service • Meals, turkey & party ordering • Pre-screened, unique gift ideas

wholefoodsmarket.com/holidays Plan your holidays with a few clicks!

Online ordering & holiday menus • Recipes & entertaining ideas • **Turkey types & tips**

Worth it!

All varieties of turkey we offer are raised without antibiotics and with no animal by-products in their feed. And, except for those you order "brined," they are processed without added solutions and injections. Federal regulations don't allow the use of added growth hormones in turkey, but we wouldn't do that anyway.

sure deals! 3 under \$3



365 everyday value® hearts of palm

Uh-oh, just found out company's coming and they're expecting a nosh. Keep some of these on hand and you'll be sharing smiles, not sweating bullets. Ready-to-eat, simply toss into a salad, or try in our appetizer recipe (p.14). A 14-oz can is no more than \$2.49.



365 everyday value® club soda or tonic water

Add zing to your fling the non-alcoholic way or make these your easy, affordable cocktail mixers this year. The soda is itself bubbly and the tonic water has that tonic flavor you crave and is made with pure cane sugar, not high-fructose corn syrup. Stock up for less than \$3 a 6-pack.



365 everyday value® crackers

These crunchy crackers will keep hungry munchers and party guests happy, whether served with cheese, dips or spreads. They're always free of hydrogenated fats and a 5-oz box is always \$2.99 or less. *Deli, Rosemary, Sourdough or Vegetable*

sure deals! 2 under \$2



365 everyday value® peppermint breath fresheners

Between the onion dip and cheese trays, holiday parties can take a toll on fresh breath. So before you step up and sing that next carol, pop in one of our peppermints. They're here for you, without artificial flavors or sweeteners. Pocket a few 1.5-oz tins, each at \$1.99 or less.



365 everyday value® organic cranberry sauce

Some like it smooth like jelly, while others prefer bits of berry. No need to spend time conjuring up both from special recipes when ours are as easy as an opener and packed with nothing but organic goodness. Each 14-oz can is yours truly for under \$2. *Jellied or Whole Berry*



Ham it up

And Get Down with Tender Tasty Value

One of our spectacular spiral-sliced hams is good for many meals and many people:

- Pair it up with a main dish such as stuffed winter squash or lentil loaf
- Load the table with affordable and filling side dishes, salads and breads
- Use in "small bites" recipes at wholefoodsmarket.com/holidays
- Add to mac and cheese, beans, braised greens or scalloped potatoes

Worth it! Our ham is raised with no antibiotics, ever; no animal by-products in feed; third-party audits for food safety and animal welfare; produced without synthetic nitrates/nitrites; and raised with no added growth hormones (which federal regulations prohibit in raising pork anyway).

here's the deal...about what we've got for you.

No other grocery store comes close to us in offering such a wide array of organic, heirloom, Non-GMO Project verified, artisanal, vegan, fair trade, gluten-free, micro-loan-supporting and cooperatively grown products. (Say all that in one breath!)

share a king's feast on a pauper's budget

side dishes so delicious they steal the center of the plate



There's More Than One Way to Serve a Side

Home cooking satisfies and saves

Classic Holiday Sides	Lighten Up	Trendy Takes	Happy Alternatives
Cranberry Sauce	Reduce the sugar and add completely peeled orange segments for a bright citrus flavor	Use mulled wine (p.16) for your liquid and add chopped apples, clementines (or satsumas) and pineapple	Instead of making with sugar, use fewer cranberries and lots of chopped apples, dates and citrus, a dash of cinnamon and apple juice
Sweet Potatoes	Mash with a little orange juice and zest, cinnamon, cloves and nutmeg	Roast wedges and serve with a spicy sriracha-spiked sour cream	Especially Good Sweet Potatoes at wholefoodsmarket.com/recipes are dairy free with no added fat
Mashed Potatoes	Instead of sour cream, use nonfat Greek yogurt or buttermilk; garnish with sliced green onions	Puree with steamed celery root and season with smoked sea salt	Use unsweetened almondmilk or soymilk instead of milk or cream; use nutritional yeast instead of butter for a "cheesy" flavor
Gravy	Load up your gravy with sautéed mushrooms and/or onions	Add chopped fennel to the veggies in your roasting pan for a fennel-scented gravy	Find Vegan Mushroom Gravy and vegetarian Roasted Shallot Brown Gravy at wholefoodsmarket.com/recipes
Green Beans	Steam and toss with lemon zest and juice and a pinch of salt; garnish with toasted pine nuts	Toss green beans with olive oil, roast and top with dried cherries and toasted hazelnuts	Make a dairy-free/vegan version of green bean casserole by roasting beans with sliced mushrooms; top with toasted panko bread crumbs and finely chopped shallots
Stuffing	Use whole-grain bread instead of white; stir in cooked chopped kale or collards before baking	Use rye instead of white bread; add crumbled sausage and chopped apples to the mix	Gluten-free stuffing is as easy as our Bacon, Mushroom and Cranberry Rice Stuffing at wholefoodsmarket.com/recipes
Kugel	Use whole-grain pasta in a savory kugel loaded with veggies like broccoli, carrots and zucchini	Try our Mushroom Kale Noodle Kugel recipe at right	Make a dairy-free kugel by substituting with non-dairy buttery spread and unsweetened soymilk
Winter Squash	Roast cubed squash and toss with butter lettuce, toasted pecans, sliced fennel and balsamic vinegar	Use puréed squash in our Butternut Blondies with White Chocolate Chunks (wholefoodsmarket.com/recipes)	Make a dairy-free, gluten-free puréed soup flavored with onions, carrots, garlic and fresh herbs

sure deal!
perk up your plates
with aged balsamic
vinegar for only \$5.99

Crafted in Italy and aged in wooden barrels to give it the classic sweet, rich flavor, this balsamic brings out the best in salad dressings, steamed veggies or marinating meats. A 16.9-oz bottle of **365 Everyday Value® Balsamic Vinegar** is no more than \$5.99.

Mushroom Kale Noodle Kugel

- 2 TB 365 Everyday Value® Unsalted Butter, plus more for buttering
- 1 (16 oz) pkg 365 Everyday Value® Wide Enriched Egg Noodles
- 1 yellow onion, chopped
- 1 lb white/button or cremini mushrooms, sliced
- ½ tsp freshly ground black pepper
- 1 tsp fine sea salt, divided
- 1 bunch kale (about ¾ lb), stemmed and thinly sliced
- 1 TB finely chopped thyme
- 4 eggs, beaten
- 1¼ cups low-fat cottage cheese
- ¾ cup 365 Everyday Value® Organic Low Fat Sour Cream

Preheat oven to 350°F. Butter a 9"x13" dish; set aside. Cook noodles in boiling, salted water until al dente. Drain, rinse and drain again; transfer to a large bowl. Heat butter in a large skillet over medium-high heat. Add onions and cook, stirring occasionally, until golden, 8 to 10 minutes. Add mushrooms, pepper and ½ teaspoon salt; cook until mushrooms are very tender, 8 to 10 minutes. Stir in kale and cook until wilted, 2 to 3 minutes; add thyme. Add to noodles, toss and set aside. Whisk together eggs, cottage cheese, sour cream and remaining salt. Fold into noodles. Transfer to prepared dish, press down gently, cover with foil and bake 30 minutes. Uncover and continue to bake until lightly browned, about 10 minutes more. Serve warm or room temperature.

Serves 8. **\$2.14 per serving***
vegetarian

Per serving: 360 calories (90 from fat), 10g total fat, 4.5g saturated fat, 170mg cholesterol, 520mg sodium, 52g total carbohydrate (3g dietary fiber, 6g sugar), 19g protein

*We do our best to estimate recipe ingredient costs, but market variations do happen.

gifts worth sharing

high-quality thoughtful giving that keeps the jingle in your pocket

sure deals for giving!

dare to trifle with organic chocolate truffles at \$5.99

Rich and chocolaty, these addictive treats are made from an old family recipe by one of France's leading chocolatiers. Share our creamy, dreamy truffles with any and all at a whim. An 8.8-oz box of **Whole Foods Market™ Organic Chocolate Truffles** is no more than \$5.99.

divide and conquer stocking stuffers with organic lip balm for just \$1.33 each!

Organic lip balms in a special holiday 3-pack, available for a limited time in seasonal natural(!) flavors—Vanilla, Ginger Lemon and Wintermint. Pick up a **Whole Foods Market™ Organic Lip Balm Trio** for only \$3.99.

wake up and smell the value; celebratory coffee for just \$7.99

Time to party! This year's "Celebration" coffee is a sweet and spicy blend of beans from Guatemala, Costa Rica and Sumatra, carefully sourced, as always. Gift an 8-oz bag of **Allegro® Celebration Caffe**—Whole Bean or Ground, regular or decaf—for only \$7.99.

Worth it! Allegro® doesn't brag a lot about all the great things they do for the planet and people; you have to search out their Social and Environmental Responsibility Scorecard at allegrocoffee.com.



just a spoonful of stupefyingly good drinking chocolate helps the holidays go down at 91¢/cup

Stumped on a Secret Santa gift? Your only challenge will be choosing the right flavor of this incredible "cocoa for adults" for that lucky colleague. A 7.5-oz box of **Allegro® Drinking Chocolate**—Costa Rican, Indian Spice, Dominican White Chocolate, Dominican Republic, Peruvian or Mayan Spice—is \$9.99.

good things to give without giving away the bank

Whole Planet Foundation® 2012 calendars cost only \$3 each and include more than \$20 in coupons.

Homemade gifts from the kitchen.

Find simple, impressive recipes (like the dog biscuits above) with printable gift tags at wholefoodsmarket.com/holidays.

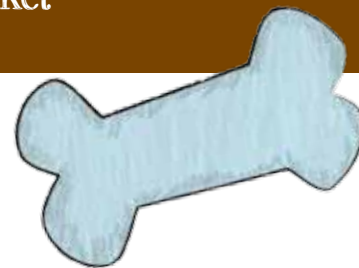
Whole Foods Market® gift cards give more!

For each new card purchased online at wholefoodsmarket.com/giftcards from 11/16 to 12/31, we donate \$1 to Share Our Strength's No Kid Hungry program.



Whole Trade® flowers

support worker communities and are committed to ethical trade and the environment.



Sweet Potato Apple Dog Treats

Cook an extra sweet potato so you'll have it ready to make these easy gifts for your favorite pooches. Kids can help!

$\frac{3}{4}$ cup cooked plain mashed sweet potatoes

3 TB chicken or beef broth (or water)

2 cups 365 Everyday Value® Organic 100% Whole Wheat Pastry Flour, plus more for dusting

$\frac{1}{2}$ cup fine yellow cornmeal

$\frac{1}{4}$ cup finely chopped mint

1 Granny Smith apple, peeled, cored and grated

Preheat oven to 325°F. Line two large baking sheets with parchment paper; set aside. In a large bowl, whisk together sweet potatoes and broth. Add flour, cornmeal, mint and apples and stir until combined. Knead the dough a few times until it holds together. Roll out half of the dough on a generously floured surface until about $\frac{1}{4}$ " thick. Use (2" to 4") cookie cutters to cut out treats. Transfer to baking sheets; reroll and cut the scraps. Bake until dried and just slightly golden on the bottoms, 35 to 40 minutes. Turn off the oven, leave oven door ajar and let the treats cool and dry out in the oven for 1 to 2 hours. Store in an airtight container up to 1 week.

Makes 3 to 4 dozen. **13¢ each***

dairy free, fat free, low sodium, sugar conscious

Per serving: 35 calories (0 from fat), 0g total fat, 0g saturated fat, 0mg cholesterol, 5mg sodium, 7g total carbohydrate (1g dietary fiber, 1g sugar), 1g protein

** We do our best to estimate the cost of ingredients used in each recipe, but slight market variations are entirely possible.*

reality (doesn't have to) bite

these small bites ring in at less than 50 cents per piece

Throwing a shindig doesn't mean throwing all "cents" out the window. Our small-bite recipes are tasty on the palate and easy on the wallet. Find additional small-bite recipes (from seafood to sweets), check out recipe photos and make your shopping list at wholefoodsmarket.com/wholedeal.

Chickpea Deviled Eggs

1 dozen eggs

1 cup canned 365 Everyday Value® Garbanzo Beans, rinsed and drained, divided

2 TB finely chopped red onion

2 TB 365 Everyday Value® Mayonnaise

2 TB lemon juice

1 TB Dijon mustard

½ tsp fine sea salt

2 TB chopped fresh parsley

Put eggs into a medium pot, cover by 1 inch with water and bring to a boil over medium-high heat. Cover and set aside off heat for 12 minutes. Transfer eggs to a large bowl of ice water and set aside until chilled, about 5 minutes. Drain well, peel and halve eggs. Transfer whites to a platter and yolks to a large bowl. Add ½ cup garbanzo beans, onion, mayonnaise, lemon juice, mustard, salt and 2 TB warm water to yolks and mash with a fork until well combined. Spoon some of the yolk mixture into each egg-white half, garnish each with parsley and a chickpea, and serve.

Makes 2 dozen. **20¢ each***

dairy free, low sodium, sugar conscious, vegetarian



sure deal!

sour cherry spread is just plain sweet at \$5.99

Let us count the ways we love to press this sweet-tart goodie into action: accompanying a cheese platter, topping a dessert, served with roasted meats and in Brie bites (right).

An 8.5-oz jar of **Dalmatia Sour Cherry Spread** is \$5.99.

Cranberry-Orange Braised Beef on Ciabatta

1 piece (about 1 lb) London broil

1 tsp fine sea salt

¼ tsp freshly ground black pepper

1 TB extra-virgin olive oil

¼ cup 365 Everyday Value® Organic Apple Cider Vinegar

1 (14 oz) can 365 Everyday Value® Organic Whole Berry Cranberry Sauce

Grated zest and juice of 1 orange, divided

1 loaf Whole Foods Market® bakery Ciabatta bread, halved horizontally, cut into 24 squares, lightly toasted

½ cup Italian/flat-leaf parsley leaves

Preheat oven to 350°F. Season beef all over with salt and pepper. Heat oil in a medium oven-proof pot over medium-high heat. Add beef and cook, flipping once, until dark golden brown on both sides, 8 to 10 minutes; transfer to a plate. Add vinegar, cranberry sauce and orange juice to pot and bring to a boil, scraping up any browned bits. Return beef to pot, cover with foil, then lid and bake until falling-apart tender, about 2 hours, turning meat halfway through. Using two forks, shred beef and stir together with remaining liquid in the pot. Top each square of bread with some of the beef, garnish with zest and parsley and serve, paired with Earthstone Merlot (back cover), if you wish.

Makes 24. **50¢ each***

dairy free, low fat, sugar conscious

Brie and Sour Cherry Toast Bites

24 365 Everyday Value® Organic Whole Wheat Mini Toasts

½ (350g) wheel Isigny Ste. Mère Bonhomme Brie, cut into 24 pieces

½ cup Dalmatia Sour Cherry Spread

¼ cup sliced almonds, toasted

Top each mini toast with a piece of Brie and a dollop of cherry spread, then garnish with almonds and serve.

Makes 2 dozen. **45¢ each***

sugar conscious, vegetarian



Mushroom, Radish and Hearts of Palm Skewers

3 cloves garlic, chopped

4 TB 365 Everyday Value® Balsamic Vinegar, divided

3 tsp finely chopped rosemary, divided

3 tsp finely chopped thyme, divided

24 small cremini or white/button mushrooms

6 medium radishes, trimmed and quartered

1 (14 oz) can 365 Everyday Value® Hearts of Palm, drained

1 TB finely chopped parsley

Mash or press garlic; transfer to a large bowl. Whisk together 3 tablespoons vinegar, 2 teaspoons rosemary and 2 teaspoons thyme. Add mushrooms and radishes; toss well and set aside, tossing occasionally, for 30 minutes. Halve the largest pieces of hearts of palm so you have at least 24 pieces; add to a separate bowl with remaining vinegar, thyme and rosemary; toss to combine. Preheat oven to 425°F. Transfer mushrooms and radishes to a large, rimmed baking sheet lined with parchment paper and roast until softened and just caramelized, about 30 minutes. When cool enough to handle, thread vegetables onto 24 6" skewers. Sprinkle with parsley and serve warm or at room temperature.

Makes 2 dozen. **37¢ each***

dairy free, fat free, gluten free, low sodium, sugar conscious, vegan, vegetarian

Curried Crab on Crackers

1 (8 oz) tub Whole Catch® Crab Claw Meat

2 TB 365 Everyday Value® Mayonnaise

1 TB lime juice

1½ tsp mild curry powder (or more to taste)

2 green onions, finely chopped

24 365 Everyday Value® Organic Water Crackers

12 red grapes, halved

In a large bowl, fold together crab, mayonnaise, lime juice, curry powder and green onions. Top each cracker with a bit of crab salad, then garnish with a grape half and serve (paired with Benziger Sauvignon Blanc, if you wish).

Makes 2 dozen. **49¢ each***

dairy free, low fat, low sodium, sugar conscious

the whole deal

small-bites holiday recipe contest winners!



We challenged our Prepared Foods and Bakery Team Members to send us their own best, budget-friendly, small-bites recipes. Learn more about the winners and their recipes at blog.wholefoodsmarket.com/smallbites.

Bacon Jalapeño Stuffed Mushrooms

from Elizabeth Hernandez, Prepared Foods, Willowbrook, Illinois

- 6 slices Wellshire bacon
- 24 medium white/button or cremini mushrooms, stems removed and retained
- 1 yellow onion, finely chopped
- 1 fresh jalapeño pepper, finely chopped (seeded, if desired)
- ½ tsp fine sea salt
- 2 TB finely chopped parsley
- 3 TB Dalmatia Sour Cherry Spread

Preheat oven to 375°F. Fry bacon in a large skillet over medium heat until crisp, 7 to 9 minutes. Transfer to a paper-towel-lined plate, cool and finely chop. Discard all but 2 teaspoons grease from skillet; return to medium heat, add mushroom stems, onion, jalapeño and salt. Cook, stirring occasionally, until very dry and lightly browned, about 8 minutes. Transfer to a food processor and pulse just until chopped. Add bacon and parsley; pulse until combined. Spoon some of the mixture into each mushroom cap, top with ¼ teaspoon sour cherry spread and arrange on a large baking sheet. Bake until mushrooms are tender and lightly browned, 20 to 25 minutes. Let cool slightly. Serve warm or at room temperature.

Makes 2 dozen. **48¢ each***
dairy free, low sodium, sugar conscious

Festive Garland Bars

from Elyse McGraw, Bakery, Boulder, Colorado

- 5 TB unsalted butter, melted, plus more for greasing
- 1 cup all-purpose flour
- ½ tsp baking powder
- ½ tsp fine sea salt
- ⅛ tsp baking soda
- 1 cup dried cranberries, divided
- 1 cup 365 Everyday Value® White Chocolate Chunks, divided
- 1 cup light brown sugar
- 1 egg
- 2 cups 365 Everyday Value® Organic Salted Popcorn (from a 6-oz bag)

Preheat oven to 350°F. Butter a 9" square baking pan; set aside. In a medium bowl, whisk together flour, baking powder, salt and baking soda; add ½ cup cranberries and ¼ cup chocolate chunks and toss to coat. In a large bowl, beat butter and sugar together with a spoon until well combined; add egg and beat again. Add flour mixture and stir together until combined. Transfer batter to prepared pan and bake until just cooked through and golden brown, about 20 minutes; set aside to let cool. Melt remaining chocolate chunks. Spread ⅓ of melted chocolate over bars and immediately scatter remaining cranberries and popcorn over the top, pressing down gently to help adhere. Drizzle remaining chocolate over bars. Set aside until chocolate sets, about 15 minutes; cut into squares and serve immediately.

Makes 2 dozen. **32¢ each***
low sodium, vegetarian

Bacon Bread

A beautiful and fragrant savory loaf in the style of tea bread that is best when served warm from the oven, yet also delicious lightly toasted with fig spread. If you make it the day before, cool completely before wrapping and storing at room temperature.

- 2 TB 365 Everyday Value® Extra Virgin Olive Oil, plus more for greasing
- 8 slices Wellshire Bacon, chopped
- 1¾ cups 365 Everyday Value® Organic 100% Whole Wheat Pastry Flour
- 1 cup finely chopped collard greens (from about ½ bunch)
- ½ cup finely grated Pecorino Romano cheese
- 2 tsp baking powder
- ¼ tsp fine sea salt
- ½ tsp freshly ground black pepper
- ⅓ cup 2% milk
- 4 eggs

Preheat oven to 425°F. Oil a 9"x5" loaf pan; set aside. Cook bacon in a large skillet over medium-high heat until just crisp, 8 to 10 minutes. Using a slotted spoon, transfer bacon to a paper-towel-lined plate; set aside to let cool. In a medium bowl, toss together flour, greens, cheese, baking powder, salt, pepper and cooled bacon. In a large bowl, whisk together milk, oil and eggs. Add flour mixture and fold together just until combined. Transfer to prepared pan and bake until cooked through and deep golden brown, 30 to 35 minutes. Set aside to let cool until warm; and then run a knife around the edges to loosen and turn out the loaf. Cut into slices and serve.

Serves 24. **43¢ per serving***
sugar conscious

* We do our best to estimate the cost of ingredients used in each recipe, but slight market variations are entirely possible.

here's the deal

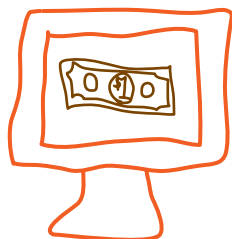
...about cheese!

We cut hundreds of cheeses to order so you can buy just a little and take it home to try it before you commit to a special recipe...or you can ask for a taste at the cheese counter.



New Holiday-Friendly Foodstuffs from 365 Everyday Value®

Green Bean Casserole • Holiday Popcorns • Egg Nog Ice Cream • Pearl Onions



Visualize the Value

Find recipe photos and nutrition facts at

wholefoodsmarket.com/wholedeal.

share a glass of wine* or two
with no whining from your inner banker



sure deals! for wine

prest-o change-o!
top 10 magic merlot
at just \$8.99

This merlot from our Top 10 Holiday Wines list so magically pairs with a variety of foods, could it possibly be named merl-o after Merlin? Plum and blueberry flavors complement almost anything on your table, and it's from a magical solar-powered winery, too. Prepare for the season with several 750ml bottles of **Earthstone Merlot** at only \$8.99 each.



spice things up
with mulled wine
for only \$8.99

Say goodbye to dull and hello to mulled with this festive beverage: red wine gently spiced with natural flavors of cinnamon, nutmeg, cloves and a twist of orange. Just warm it up and it will warm you up, along with any dull company. Keep your "just-in-case" cabinet stocked with a few 750ml bottles of **Mrs. Beachley's Mulled Wine**, each for \$8.99.

TOP 10
WINES

Top-notch wines at easy-to-swallow prices

Our favorite wines for pairing with all your favorite seasonal foods, including turkey, brisket, ham and vegetarian dishes, too. Ask about case discounts!

*Before you get too full of cheer, note that the law prohibits us from selling wine in some of our stores.

Our Whole Foods Market® Quality Standards

A Gift to You That Lasts the Whole Year

We developed our Quality Standards to help us every day—especially during the craziness of the holidays—in determining which foods we allow on our shelves...and which we don't. They also help you...by saving label-reading time and trouble. For example, here's one that our shoppers really value: "We feature foods that are free of artificial preservatives, colors, flavors, sweeteners and hydrogenated fats."

Clementine Crush
Sparkling Cocktail

Thanks to the vibrant flavors of clementines (or satsumas if you prefer), cranberries and fresh rosemary, this pitcher full of sparkling wine-based cocktails is prime for winter celebrations. Use a vegetable peeler to remove the clementine zest in large pieces for the chopping and twists.

2½ cups clementine juice, plus 1 TB finely chopped clementine zest, plus 1 clementine for garnish (from 12–14 fruits total)

¼ cup cane sugar

1 cup 365 Everyday Value® Organic 100% Cranberry Juice

¾ cup fresh cranberries

8 (1") sprigs fresh rosemary

1 (750ml) bottle sparkling wine, such as Pascual Toso Sparkling Brut, well chilled

1 (12-oz) can 365 Everyday Value® Tonic Water or Ginger Ale

In a wide, shallow dish, mix zest and sugar together with your fingers. Wet the rim of 8 cocktail glasses with a wet paper towel, and then dredge in clementine sugar to coat. In a large pitcher, use a wooden spoon to muddle cranberry juice, cranberries and rosemary sprigs thoroughly. Fill pitcher with ice cubes. Top off with clementine juice, wine and tonic water or ginger ale. Stir vigorously; pour into glasses; garnish with clementine twists and serve.

Serves 8. **\$2.68 per serving****

dairy free, fat free, low sodium, vegan, vegetarian

Per serving: 180 calories (0 from fat), 0g total fat, 0g saturated fat, 0mg cholesterol, 15mg sodium, 28g total carbohydrate (1g dietary fiber, 25g sugar), 1g protein

**We do our best to estimate recipe ingredient costs, but market variations do happen.

what's next?

Our upcoming January-February issue of *The Whole Deal* will help you tackle resolutions with fiscal finesse, budget for the big game and honor your sweetheart with sweet deals (shhh).

Sign up at wholefoodsmarket.com/connect to get the latest sales, tips, recipes and store events.

Printed on 100% post-consumer waste recycled paper using vegetable inks. Some products may not be available in all markets. We reserve the right to correct printing errors.

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