

Happy Holidays from your local grocer. local













Prices effective December 10 - December 16, 2025

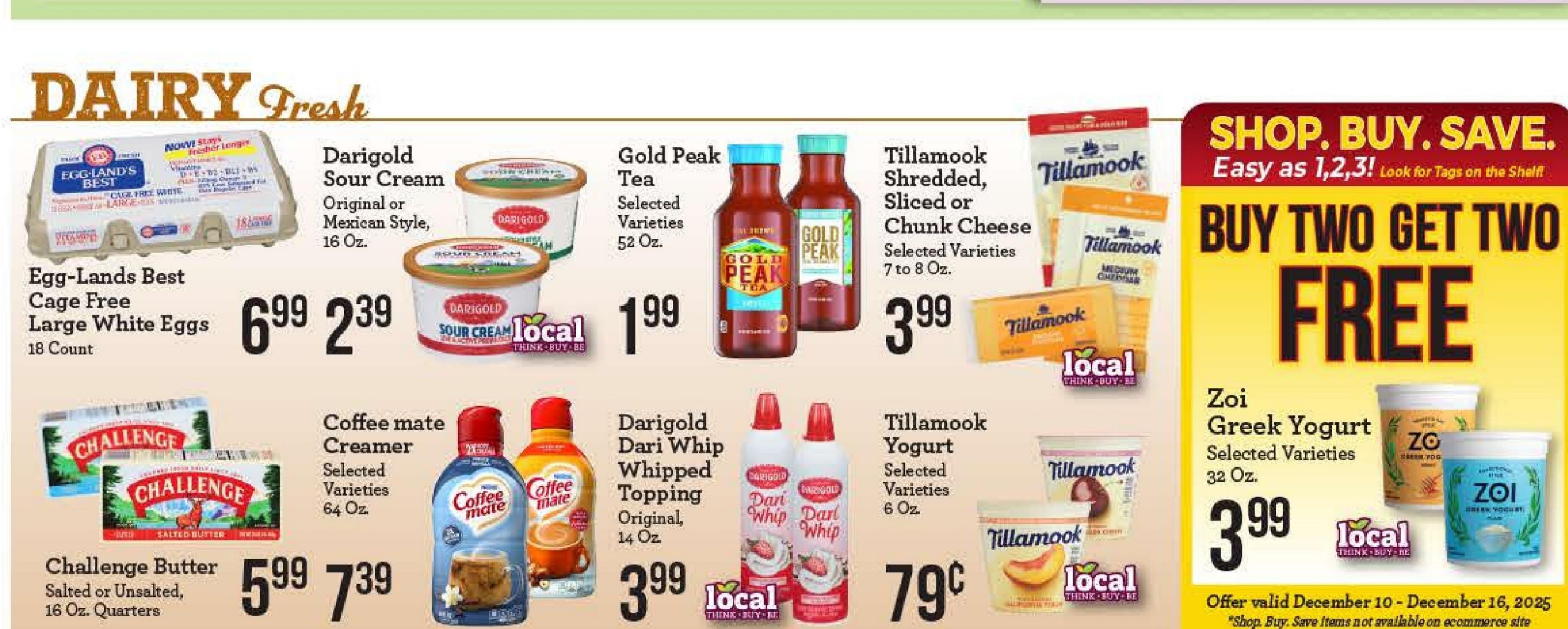






Sleeved

Bouquet







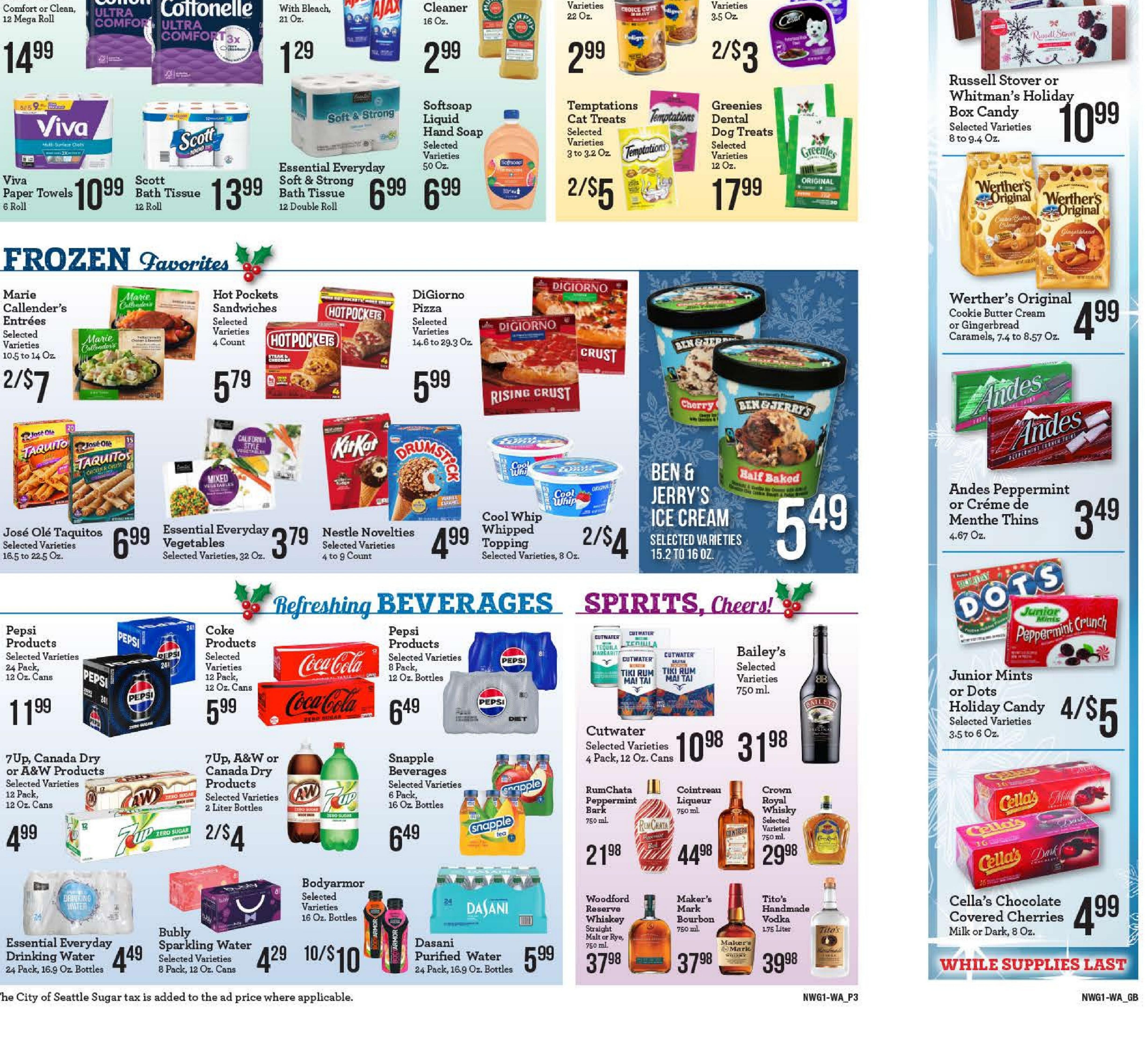


599

\$5.99

99

Russell Stavot











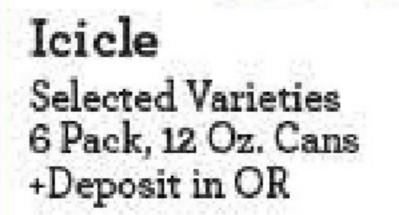




Celebratory Brews

Raise a pint to the Ghost of Christmas Present!



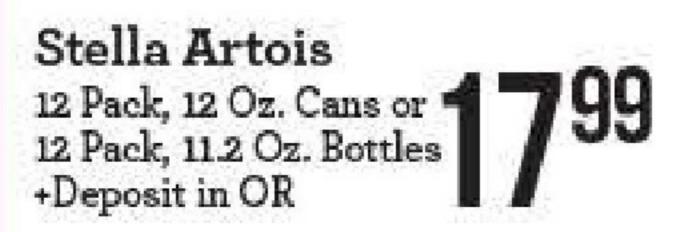




Tieton Cider Works Selected Varieties 6 Pack, 12 Oz. Cans



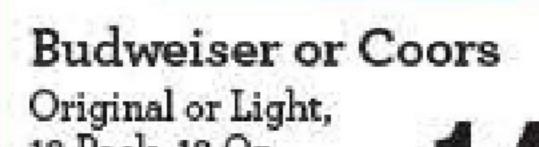
1099





Non-Alcoholic









Tis the season for all of your holiday favorites and we're here to help!

Set out scrumptious holiday fare for parties (or a certain jolly fellow who visits Christmas Eve). Bake from scratch or pick up favorites from our service bakery and deli.

Can't come up with ideas? Ask our "Santa's Helpers" for tips on Holiday entertaining and festive meal celebrations.

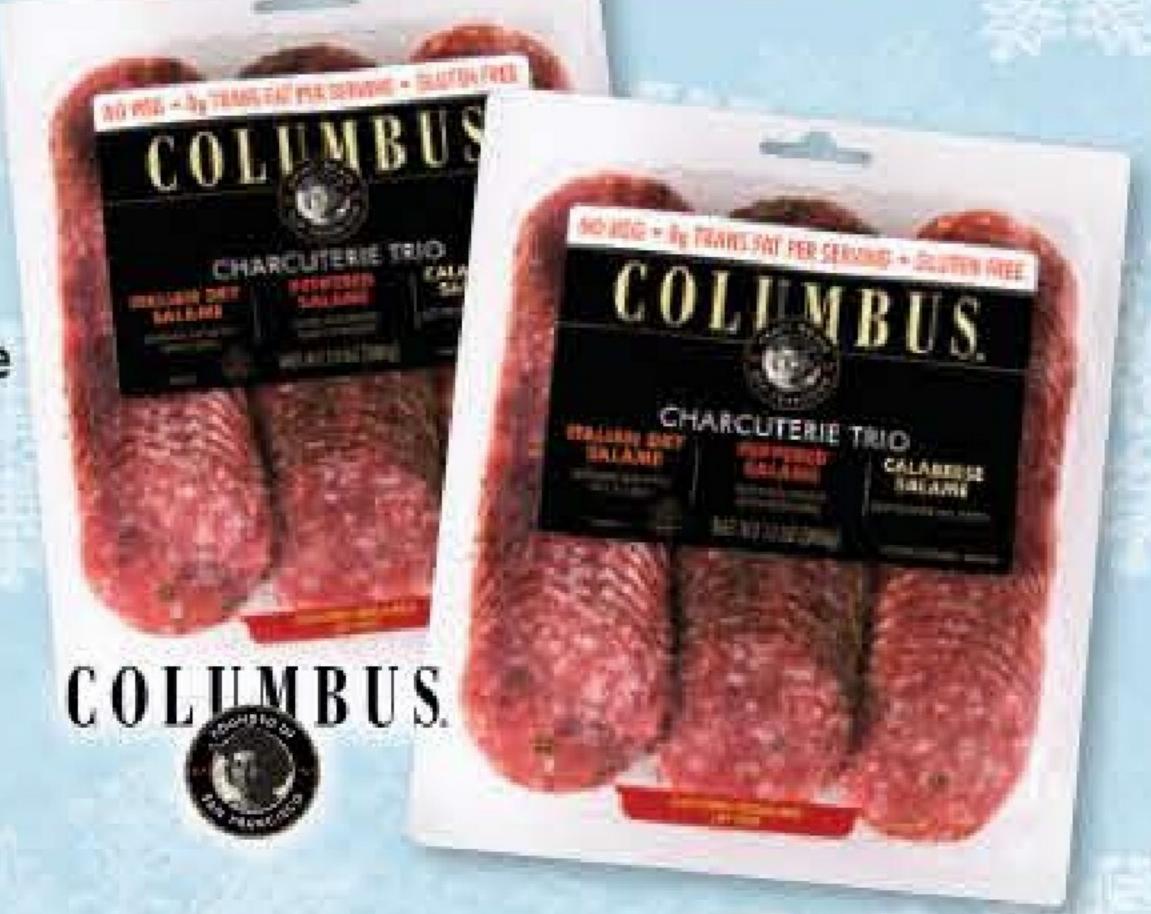
December 10 to December 24, 2025





Let us help you with Holiday entertaining!

Original Charcuterie Trio



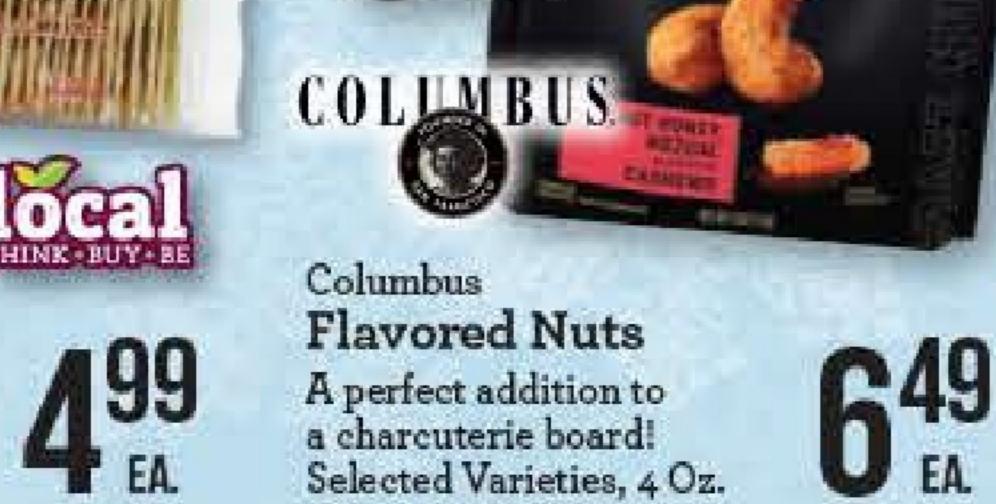












The More the Merrier!

Putting together a fantastic cheese board is a simple quick appetizer for a small gathering. Pair with our wine suggestions to complement the festivities.











No matter which cut of beef you select to serve, there are some tried-and-true tricks chefs use to get the juiciest, most delicious results. The pros from Beef. It's What's For Dinner.com and the Beef Checkoff, are the experts on all things beef and offer these tips for the perfect holiday roast.

Step 1: Use tools of the trade

Before you start, consider investing in an ovenproof meat thermometer. This is particularly important when roasting larger cuts. Unlike an instant-read thermometer, an ovenproof meat thermometer stays in the roast while cooking. This helps you avoid opening the oven unnecessarily and poking multiple holes in the roast, causing you to lose some of the juices.

Step 2: Select your cut

When cooking for four people or fewer, it is best to purchase a steak. For larger parties, a traditional bone-in roast is a popular option.

A good rule to follow is to purchase a roast that has one rib for every two people. To save time in the store, you can even call your meat counter in advance to order the exact size roast you need.

Step 3: Preheat and Prep

It's important to set your oven to the appropriate temperature for your roast. For a bone-in Ribeye roast, 350 F is generally recommended, but make sure to check your recipe for specifics. While your oven preheats, season the roast according your recipe, then sear. While it's possible to develop a crust on your roast through slow roasting, you may get tastier results by searing it over high heat at either the beginning or the end of the roasting time. Most recipes will specify whether and when to brown the meat, but when in doubt, a quick sear before popping the roast into the oven won't hurt.

Step 4: Go low and slow

When placing the roast in your roasting pan, preferably on a roasting rack, you want to place the beef on the rack fat-side-up and bone side down (if your cut has bones). Using a rack improves air circulation and promotes even cooking. Once your roast is in the pan, you'll want to insert your ovenproof meat thermometer with the tip centered in the thickest part of the roast, avoiding the bone, if the cut you select has one. Cook as recommended, being sure not to overshoot your target temperature as it will continue to rise after pulling the roast from the oven.

Cooking times vary depending on both the cut of meat and your desired doneness. For example, if you're cooking a bone-in Ribeye Roast for four to six people at 350 F, you can plan for a cook time as short as 1 hr 45 min for medium rare, targeting an internal temperature of 135 F, or as long as 2 hr 45 min for medium, with an internal temperature of 145 F.

Step 5: Let it Rest

Once you pull the roast from the oven, transfer it to a carving board and cover it loosely with aluminum foil (this is called tenting) and let it rest. It is important to let your roast rest so the juices have time to re-absorb into the meat ensuring a tender, juicy roast. Larger roasts need more time to rest, often as long as 15–20 minutes. Those few extra minutes provide a great opportunity to make an au jus from the reserved beef drippings and plate side dishes.



For more info visit: BeefItsWhatsforDinner.com



Small Gatherings With smaller gatherings a rib roast might be too much. We suggest rib steaks or enjoy other holiday favorites perfect for maximum flavor. Rack of pork, center cut lamb chops, pork tenderloin, beef t-bone or a selection of seafood, so many choices for starting new traditions.

HOLIDAY DINNER ESSENTIALS Prices Effective December 10 to December 24, 2025





Creme























Orchards

Preserves



Rhodes Dinner

12 to 36 Count

HOLIDAY DINNER ESSENTIALS Prices Effective December 10 to December 24, 2025





Yuban or

Maxwell

House Coffee

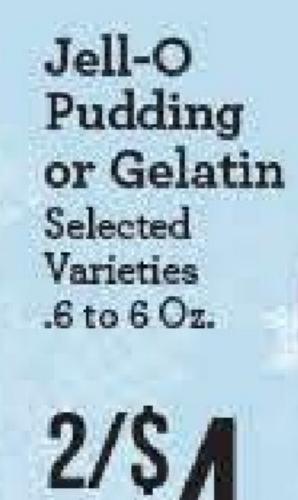
Selected Varieties 24.5 to 27.9 Oz.

Pompeian





Marie Callender's 8 Inch Pie Shells







Ghirardelli **Baking Morsels** Selected Varieties 10 to 12 Oz.

Unsweetened









Duraflame Xtra Time Firelog 599

Land O Lakes

Selected Varieties

Butter

16 Oz.









599



Ketchup or Gulden's Spicy Brown Mustard 12 to 20 Oz.

Gold Shield Almonds
Selected
Varieties
8 Oz.



Gold Shield Pecans



Gold Shield Walnuts

Cooking

Selected Varieties 5 to 6 Oz.

449

Walnuts



NWG1-OR/WA_P6

NWG1-OR/WA_P7