









Willy Street Co-op Pecan Pie

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Packed full of nutty goodness with a flaky crust!

-Brendon, Communications

10

Willy Street Co-op Olive Bar

The variety of olives! Kalamata, Greek, Greek mix, Mt. Athos, Thasos, green, with pits, pitted, garlic-stuffed, in a variety of sizes. Also roasted red peppers, mushrooms, artichokes, stuffed grapes leaves, and cornichons. (Selection varies by store.)

-Ellen, Logistics

11

Willy Street Co-op Chicken Pot Pies

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Handmade crusts made with Meadowlark flour and filled with chicken, these are wonderful to take home and bake off for dinner!

-Nicholas, Production Kitchen

12

Equal Exchange Organic Walnuts

I love Equal Exchange, and their walnuts just taste better than the competition's.

-Dwayne, Grocery

13

Divine Fig Spread

The taste of this classic spread is simply brilliant with a wide array of cheeses. Made from regeneratively farmed figs in Greece. Simple ingredients; huge flavor!

-Thayer, Front End

14

Rishi Tea & Botanicals Organic Lavender Earl Grey Tea

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This tea is smooth and not too caffeinated, and the lavender adds a lovely calming aroma. I start my day with this tea most mornings, with oat milk and a little bit of honey.

-Gwyn, Front End

W.S. Badger Beard Oil

Helps with chapped skin during cold months, and smells great!

-Nick, Purchasing

15

Uplands Cheese Pleasant Ridge Reserve

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The best alpine-style cheese made domestically comes from our backyard! Pleasant Ridge Reserve, made by Uplands Cheese in Dodgeville, is a local treasure. They prioritize the health of their cows and you can really taste it in the cheese. Its nutty smooth taste goes great on any cheeseboard and pairs nicely with coffee, a Spotted Cow, or any crisp wine.

-Luke, Deli

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Hook's 10 Year Sharp Cheddar Cheese

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The queen of cheese, this sharp cheddar is best eaten plain but will gracefully suffer the company of a thin slice of apple or a sumptuous cracker. See how quickly 10 years of work can disappear!

-Katy, Front End

17

Ferndale Market Smoked Turkey Drumstick

I like using these as a soup base. Simply heat the drumstick in water for broth, then add some cooked diced vegetables and canned beans. Take out the drumstick and shred the meat from the bone for a deliciously easy autumn meal!

-Isabel, Grocery

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