

Naturally

the best



**HUCKLEBERRY'S**  
NATURAL MARKET



926 S. MONROE • 624-1349 • OPEN 7AM-10PM DAILY • WWW.HUCKLEBERRYSNATURALMARKET.COM



**This week's specials:**

Effective dates 12/28/11 - 1/3/12.

**Grocery Department**

**Hansen's Mixers**  
6-ct., 8-oz.  
Selected Varieties  
**\$2.99** Ea.



**Field Day Crackers**  
8-oz.  
Selected Varieties  
**\$2.09** Ea.



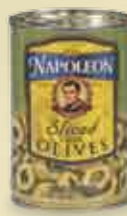
**Glutino Crackers**  
4.5-oz.  
Selected Varieties  
**\$3.89** Ea.



**Organic Valley Orange Juice**  
59-oz.  
Selected Varieties  
**\$5.29** Ea.



**Napoleon Sliced Olives**  
6.5-oz. to 7-oz.  
Selected Varieties  
**\$1.99** Ea.



**Napoleon Stuffed Olives**  
6.5-oz.  
Selected Varieties  
**\$2.99** Ea.



**Bulk Department**

**Popcorn**  
Multi Colored - **\$1.39** Lb.  
Yellow - **99¢** Lb.  
White - **\$1.29** Lb.



**Red Star Nutritional Yeast**  
Mini Flake - **\$7.39** Lb.  
Large Flake - **\$7.79** Lb.



**9th Street Bistro**

**Cheesy Garlic Chicken**  
**\$8.99** Lb.



**Meat Department**

**Jumbo Shrimp or Scallops**  
**25% Off**



**Produce Department**

**Organic Mini Peeled Carrots**  
1-lb.  
**\$1.39** Ea.



**Organic Cauliflower**  
**\$1.79** Lb.



**Grape Tomatoes**  
One Pint  
**\$2.79** Ea.



**Organic Grapefruit**  
**79¢** Ea.



**Organic Limes**  
**\$1.79** Lb.



**Organic Roma Tomatoes**  
**\$1.19** Lb.



**Organic Large Avocados**  
**\$1.49** Ea.



**Organic Fuji Apples**  
**89¢** Lb.



**Organic Satsumas**  
**\$1.19** Lb.



**Boulangerie**

**Appenzeller Fondue Cheese**  
**\$6.99** Ea.



**Brie De Margaux**  
**\$8.99** Lb.



**Ciresa Fontina**  
**\$8.99** Lb.



**Spokane Wine Co.**

**Hacienda Brut**  
750-ml.  
**\$7.99** Ea.



**Zardetto Prosecco Brut**  
750-ml.  
**\$10.99** Ea.



**Antech Cremant Limoux Rose**  
750-ml.  
**\$11.99** Ea.



**Treveri Cellars Sparkling Gewurztraminer**  
750-ml.  
**\$12.99** Ea.



**Mountain Dome Cuvee Forte**  
750-ml.  
**\$21.99** Ea.



**Veve Clicquot NV Brut Yellow Label**  
750-ml.  
**\$44.99** Ea.



**Natural Living**

**Source Naturals Hangover Formula**  
30-ct.  
**\$6.99** Ea.



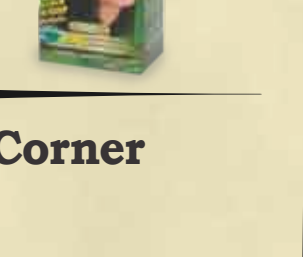
**Boiron Oscillococcinum**  
30-ct.  
**\$19.99** Ea.



**Gaia Cleanse & Detox Tea**  
20-ct.  
**\$4.99** Ea.



**Solaray B-Stress AM**  
60-ct.  
**\$7.99** Ea.



**Naturtint Hair Color**  
Selected Varieties  
**\$10.99** Ea.



**Upcoming Events**

**Saturday 1/7, 7pm**

**LIVE MUSIC**  
**Todd Milne**

A glass of wine, your favorite chair, and of course local musicians playing live for you in our bistro every Saturday at 7pm. Come early to get your dinner at our Pasta Bar and choose from the Inland Northwest's largest selection of micro-brews and wines to accompany your meal!

**Saturday 1/14**

**ONE DAY SALE**  
**35% OFF NATURAL LIVING**

- Homeopathic Remedies
- Baby Care
- Aromatherapy, Vitamins & Minerals
- Body Care Products
- Natural & Cruelty-Free Beauty Aids
- Books

**Saturday 1/14, 7pm**

**LIVE MUSIC**  
**Doug Porter**

Original and collaborative guitar compositions, surreal singer songwriters and weirdly wonderful musical acts. Come and enjoy great music, food, wine & micros in our 9th Street Bistro.

**Northwest Vendor Corner**

**Treveri Cellars**  
**Yakima, WA.**

Winemaker Juergen Grieb has a degree in winemaking and sparkling winemaking from Germany. From the town of Trier on the Mosel River next to Luxemburg, Juergen learned his craft at Kartheuserhof Winery under the tutelage of Herr Ludwig Breiling and worked with owner Christoph Tyrell. He also worked for the Duhur Sektellerei in Trier which was a sparkling wine facility. After graduating, Juergen moved to the United States to make wine for an early German held winery on the Wahluke Slope in 1983. Juergen has worked in the Washington State wine industry since then, most recently for a bulk wine producer as the Head Winemaker producing 6 million gallons of still wine. Juergen opened Treveri Cellars at Thanksgiving in 2010 and produces handcrafted Methode Champenois sparkling wines. All their grapes are contracted from the lower Yakima Valley and they use the Columbia Valley AVA on all our labels. Fresh, complex, yeasty and 100% varietal, each bottle is a wonderfully unique experience!



[www.trevericellars.com](http://www.trevericellars.com)