



CELEBRATING 'GRAPES FROM CALIFORNIA' MONTH

A little bit of California in every grape.

THE CALIFORNIA DIFFERENCE

The sun, the soil, the water—this trifecta only happens in California and is unique to the Coachella and San Joaquin valleys where table grapes are grown. Long, dry summers and sunny winters mean that grapevines thrive under the beautiful blue California sky. Add rich, fertile soil and mountain water and the result is 80+ varieties of grapes in three colors—red, green and black—bursting with flavor from May through January. California produces 99% of the table grapes grown in the U.S. and those grapes are shipped nationwide and globally. California grapes are your grapes. Enjoy!

[Learn more about grapes from California.](#)

SMALL BUT MIGHTY: GRAPES SUPPORT GOOD HEALTH

Grapes are a natural source of over 1,600 beneficial plant compounds, including antioxidants and other polyphenols. Over 20 years of research have linked grapes to a wide variety of health-promoting activities in the body.

Heart: They promote the relaxation of blood vessels to help maintain healthy circulation.

Healthy Aging: They help promote healthy aging by contributing to brain, colon and skin health.

Wellness and Immune Health: Grapes are a healthy and hydrating source of energy, a low-glycemic fruit, gluten-free, very low in sodium and they support a healthy immune system.

[Learn more about grapes and health.](#)

CARING FOR THE COMMUNITY

California table grape farmers give back to the communities where they live and work.

Scholarships. College scholarships are offered annually for those field workers and their children who wish to begin their higher education journey at either a community college or four-year university. Agricultural scholarships are offered to graduating seniors living in the grape-growing regions.

Education grants. Innovation in Teaching grants support innovation and learning in classrooms across California's grape-growing regions and are awarded for projects in agriculture, art, California history, health, math and science.

[Learn more about grapes from California community outreach.](#)

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NORDSTROM MAKERS CHOCOLATES

Our artisanal Makers Chocolates are made exclusively for Nordstrom by Sweet Shop USA. The cocoa is sourced through Callebaut from farmers supported by the Cocoa Horizons Foundation, which is an impact-driven program focused on cocoa farmer prosperity and helping to build self-sustaining farming communities that protect nature and children.

SUSTAINABILITY

Callebaut sources 100% sustainable cocoa for their finest Belgian chocolate. By partnering with the Cocoa Horizons Foundation, which works directly with farmer groups, they support farmer training to empower younger and women farmers to excel in their craft.

Through farm mapping, they're making sure the cocoa isn't coming from protected areas. At the same time, they focus on activities such as sensitization and providing green energy to cocoa communities.

COMMUNITY SUPPORT

Together with their partners, Cocoa Horizons takes a long-term view, working with farmers to improve cocoa production practices while addressing critical social challenges in communities where farmers and their families live.

In their Community Development activities, they work with communities and farmer groups to ascertain needs and contribute solutions in four key areas: **child protection**, **women's empowerment**, **education** and **health**.

THRIVING NATURE

The Cocoa Horizons Foundation is committed to a deforestation-free, carbon-positive cocoa supply chain.

Cocoa Horizons focuses on activities and farmer training to help increase carbon sequestration, reduce carbon emissions and ensure deforestation-free sourcing.

Zero deforestation and carbon-positive cocoa farming is strongly linked to lifting farmers out of poverty. Farmers earning a decent livelihood through improved cocoa production are far less likely to exploit new lands through deforestation.

Learn more at www.cocoa horizons.org

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World Central Kitchen/WCK.org



WORLD CENTRAL KITCHEN & NORDSTROM

Our Roma Tomato Basil Soup is a Nordstrom Signature Recipe and one of our most popular menu items. It's prepared with the same high-quality ingredients we use in our restaurants, and your addition of heavy cream will bring it to life. **Learn how we make it.**

For every jar of Roma Tomato Basil Soup purchased, Nordstrom will donate \$1 to World Central Kitchen.

ABOUT WORLD CENTRAL KITCHEN

Founded in 2010 by Chef José Andrés, World Central Kitchen (WCK) uses the power of food to nourish communities and strengthen economies in times of crisis and beyond. WCK has created a new model for disaster response through its work helping devastated communities recover and establish resilient food systems. WCK has served more than 50 million fresh meals to people impacted by natural disasters and other crises around the world in countries including

The Bahamas, Indonesia, Lebanon, Mozambique, Venezuela and the United States. WCK's Resilience Programs in the Caribbean and Central America have trained hundreds of chefs and school cooks, advanced clean cooking practices and awarded grants to farms, fisheries and small food businesses while also providing training and networking opportunities.

Learn more about World Central Kitchen at
wck.org

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