



Naturipe's family of growers have been dedicated to growing premium-quality fruit the "Naturipe Way" since 1917. Their diverse base of multigenerational family farms located throughout North and South America focuses on innovation to ensure year-round availability of conventional and organic berries and avocados.

## THE BERRY EXPERTS

### Innovative Breeding Programs

- Continual improvement
- Unique, proprietary varieties
- Advancing horticultural science

### Advanced Harvesting Practices

- Strict quality measures throughout
- Stringent third-party auditing
- Traceability back to the field

### Latest Processing Technologies

- "Systems" approach from field to fork
- State-of-the-art sorting and processing equipment
- Commitment to food safety and quality

**Learn more about what they grow.**

## MEET THE GROWERS

With over 1,200 small and medium working family farms in North and South America, Naturipe is able to provide year-round fruit.

The DeGrandchamps have been proud growers of blueberries along the shores of Lake Michigan since 1958, beginning with 12 acres and growing to over 200 acres. Each day is dedicated to tending bushes, so that they can deliver the freshest blueberries to you.

Third- and fourth-generation growers George and Steven Ito grow fresh strawberries in the cool coastal climate near the Pacific Ocean. "We take great pride in following in the footsteps of our father and grandfather. We learned much from them and this hard work is rewarding," says George Ito.

**Meet more family farms from Naturipe.**

## CULTIVATE WITH CARE

Cultivate with Care™ is Naturipe's commitment to operating their business in a way that minimizes environmental impact and simultaneously supports local and global communities.

Some of the actions they have taken to reduce their carbon footprint and sustain family farms are in:

- Water conservation
- Biodiversity
- Integrated pest management
- Sustainable packaging
- Organics
- Community and school activities
- Transportation

**Learn more about this commitment.**

# NORDSTROM

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Up Beet  
& BERRY



Aqua REE

## UP BEET & BERRY SMOOTHIE

We're excited to introduce our Up Beet & Berry smoothie in our Nordstrom specialty coffee bars. This blend of Aqua REE Up Beet powder, blueberries, strawberries and coconut milk with a touch of agave will leave you energized and hydrated.

## ABOUT AQUA REE

Committed to your wellbeing as their priority, Aqua REE integrates hydration, nutrition and energy into signature beverage mixes to enhance your wellness journey.

In addition to innovative products, they've introduced an **Impactful Wellness Philosophy**, with a guiding principle to enhance the wellbeing of the community, providing complimentary products to frontline workers, military members and teachers.

[Learn more about Aqua REE.](#)

## NUTRITION & BENEFITS

**Beet crystals and elderberry** with added B12, Vitamin C and zinc nourish your body and mind, and help:

- Boost nitric oxide levels to help with blood flow and blood pressure
- Support your immune system
- Give your energy a healthy boost without caffeine

**Beetroot powder** is a great source of:

- Vitamin B9
- Vitamin C
- Vitamin D
- Manganese
- Potassium
- Iron

**Elderberry extract** helps:

- Boost immune-system function
- Decrease possible inflammation

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# NORDSTROM & H3, EMPOWERING WOMEN TOGETHER



At Nordstrom, we believe that supporting women's empowerment is not only the right thing to do—it's a business imperative. In partnership with H3 Winery from Horse Heaven Hills, we are excited to offer three outstanding wines highlighting women in winemaking. In association with this partnership, H3 will donate \$10,000 to Dress for Success Seattle.



## H3'S HEAD WINEMAKER

Katie Nelson is a leader in the industry with over 20 years of experience crafting award-winning Washington wines. Katie uses a gentle-handed approach to her winemaking—focusing on showcasing the fruit from the Horse Heaven Hills AVA. She believes in producing only the highest-quality wines possible, which is why she sources over 90% of grapes from family-farm vineyards. She works closely with each family farmer and grower, creating the vision of future wines from the grapes to the bottle. [Learn more about H3 wines.](#)

## DRESS FOR SUCCESS

Dress for Success Seattle is the local affiliate of the global nonprofit that empowers women to achieve economic independence by providing a network of support, development tools and professional attire to thrive in work and in life. Its always-free programs and services include career coaching, cohort learning programs, financial and digital literacy workshops, a professional women's group and a professional "suiting" program. [Learn more about Dress for Success.](#)

## FEATURED WINES

### 2019 ROSÉ

A crisp-style rosé with a beautiful light-pink color. This fresh and lively wine offers bright aromas of watermelon and white raspberry followed by flavors of peach, Honeycrisp apple and hints of melon, with a long crisp finish.

### 2019 SAUVIGNON BLANC

Opens with citrus and tropical fruit aromas, followed by a soft palate with flavors of melon, and shows minerality and zesty acidity on the finish.

### 2018 RED WINE BLEND

This red blend is focused and generous, open textured and inviting, offering cherry, currant, red plum and raspberry jam flavors.

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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.

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Learn more about World Central Kitchen at  
[wck.org](http://wck.org)

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