

FRESH DEALS

DECEMBER 17 - DECEMBER 24, 2025



\$1.99

Cara Cara Oranges



You Save \$1.50
per pound



\$2.99

Blackberries



You Save \$4.00
6oz



\$3.99

Cranberries



You Save \$1.00
pint



\$4.99

Russet Potatoes



You Save \$2.00
5 pound bag

WHILE SUPPLIES LAST | SALE PRICES DO NOT APPLY TO SPECIAL ORDERS



MARQUETTE FOOD CO-OP

502 W. Washington St., Marquette, MI • marquettefood.coop • 8am - 9pm



20% Off

Marquette Food Co-op
Pork Breakfast Sausage

per pound



20% Off

Marquette Food Co-op
Garlic Lovers Pasta Salad

per pound

CHEESE OF THE WEEK



Gruyère, hard cow's-milk cheese produced in the vicinity of La Gruyère in southern Switzerland and in the Alpine Comté and Savoie regions of eastern France. In the spring, Swiss cheesemaking families move their cow herds from the lowlands to Alpine chalets. Grasses, flowers, and herbs flourish in the mountains during the warm months, producing lush feed for the cows. Huge wheels of cheese (70-80 pounds) are produced in the chalets during the season. Most Gruyère is aged for three to six months, although some may be allowed to ripen for a year or more. The interior is pale gold with pea-sized, or slightly larger, holes and a rich, nutty flavor; it is similar to Emmentaler and other Swiss-type cheeses but firmer in texture, with fewer holes and a more assertive flavor.

Pair with ham or salami, apples, olives, Chardonnay, Merlot, Red Zinfandel, or a Belgian Dubbel.

20% Off

Gruyere

per pound

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