

THE MOST FAVORED FAVORITE TRADER JOE'S PRODUCTS OF 2008 (IN NO PARTICULAR ORDER*)

* 1. MANDARIN ORANGE CHICKEN (except this one is really #1)

2. GREEK YOGURT

3. TRIPLE GINGER SNAPS

4. CANDY CANE JOE JOE'S

5. REFRIGERATED PIZZA DOUGH

6. FROZEN GREEN BEANS

7. HUMMUS

8. TARTE D' ALSACE

9. FROZEN SWEET POTATO FRIES

10. AVOCADOS

11. FROZEN BROWN RICE

12. FROZEN BUFFALO BURGERS

13. CHOCOLATE PEANUT BUTTER CUPS

14. SPARKLING BLUEBERRY JUICE

15. GARDEN PATCH VEGETABLE JUICE

16. ALMOND MILK

17. TORTILLAS

18. DUNKERS COOKIES

19. POUND PLUS BITTERSWEET CHOCOLATE +

20. CRISPY CRUNCHY CHOCOLATE CHIP COOKIES

21. CREAMY TOMATO SOUP

22. CANNED CORN

23. VEGGIE & FLAXSEED TORTILLA CHIPS

24. FIVE SEED ALMOND BARS

25. FROZEN CHOCOLATE CROISSANTS

26. FROZEN MEATBALLS

27. ROASTED RED PEPPER SPREAD

28. FREEZE DRIED MANGO SLICES

29. FROZEN STEEL CUT OATMEAL

30. PEANUT BUTTER PRETZELS

31. OLIVE OIL

32. NUTS

33. COFFEE

34. CHARLES SHAW WINES**

1. Created for us by the chef widely credited with first creating the "original" orange chicken in a Southern California restaurant.



In an unofficial poll conducted by the sockoff Institute, Candy Cane Joe Joe's ranked in the top 3 items that get stuffed into a stocking.



Made from 100% North American Bison that are grain fed & raised in a natural environment without the use of hormones or antibiotics.

since 1989...

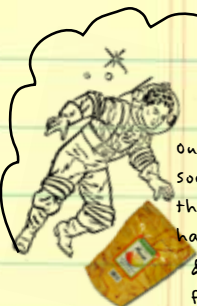


Why "Pound Plus?" Because these artisan chocolate bars imported from Belgium are made in standard European molds that weigh 500 grams = one pound 1.6 ounces.

A classic inside and out. The signature yellow label has been around for more than 20 years... the corn gets refreshed much more regularly, though. We promise.



for the loyal 2%, these are a Lobby favorite!



our mangoes are grown in Southeastern Thailand where they're harvested when ripe, hand peeled, hand seeded & hand cut before being freeze dried and sent into orbit.



our olive oil buyer personally selects every olive oil blend on our shelves - traveling to Italy, Spain, Greece, even California... during the harvest season, meeting suppliers and taking part in the process of crafting our signature olive oils.

**only available in regions where wine is sold...