Inside Trader Joe's Podcast Transcript — Episode 107: Trader Joe's Swings Into Summer

[Light upbeat music begins.]

Tara: Matt, have you seen the list of products for our Summer Shopping List episode?

Matt: Is it a good list?

Tara: Oh yes. And every item on it fits perfectly with summer.

Matt: Oh man, I love summer (birds chirping). Hanging out on the patio at home.

Tara: Home. Home. It'll smell great with our neroli blossom products.

Matt: I mean, you got to lather up with sunscreen. Got to be careful.

Tara: Try extra virgin olive oil in a squeeze bottle.

[Glop from a squeeze bottle, barbeque sizzling.]

Matt: Really? I'd be baking in the sun.

Tara: Baking. We have a baking mix, a Cookies and Cream Baking Mix.

Matt: No, I mean like out by the pool, just taking a little dip.

[Splash of a pool.]

Tara: Spicy Queso Dip.

Matt: Maybe taking a nap.

[Snoring, zzzzzzz.]

Tara: Creamy Dreamy Whipped Ricotta Cheese.

Matt: I mean, just lounging (birds chirping) in the shade of a big old oak tree.

Tara: Bark. Bark on trees. The Dark Chocolate Pistachio Jalapeño Bark.

Matt: Okay. I get it. It's not a stretch. Those products are actually perfect for summer.

Tara: Told you. *Let's go Inside Trader Joe's*.

[Theme music begins with two bells at a neighborhood Trader Joe's.]

Tara: I'm Tara Miller, director of words and phrases and clauses.

Matt: And I'm Matt Sloan, the culture and innovation guy at Trader Joe's. I'm excited about this list.

Tara: I am too. We have 12 new and returning products and we are going to count them down.

Matt: Okay. Let's start with something that's totally new.

Tara: Oh, like that Spicy Queso Dip I mentioned.

Matt: Yes, exactly like the Spicy Queso Dip.

Tara: I'm prepared. I not only have the Spicy Queso Dip, I brought a bag of chips.

Matt: All right.

Tara: I brought all that and a bag of chips.

Matt: All that and a bag.

Tara: Right? You could say that. Let's see if I can open the bag of chips (bag crinkling).

Matt: Now we already have a queso dip, correct?

[Upbeat Latin music begins.]

Tara: We do. It is mild. It is intentionally mild. It is also what you might call Queso Blanco. It is white.

Matt: Okay. That's right.

Tara: This is orange. It is definitively spicy. It's a great alternative. It's a great option for folks who want a spicy queso. When ours first launched in our stores, the mild version, we heard from customers, "Hey, it's really mild. We'd really like it to be spicy." So instead of changing that one…

Matt: It's popular.

Tara: ...we decided to create a Spicy Queso Dip so that folks on both sides of that spectrum have a queso dip to enjoy.

Matt: Well, that sounds smart. Maybe smart is the theme of this show.

Tara: It is, yes.

Matt: This episode is smart stuff.

Tara: I warmed up the queso, but to be fair, it's been a few minutes since I took it out of the microwave, but it's still pretty creamy though. Got to say, lots of chilies in there. I'm going to have a chip (crunch of chip). Lots of chunks of jalapeño and there's chipotle puree mixed in with the cheese and that's where the orange color comes from. It does have a base of white cheddar cheese.

Matt: (crunching on chips) I'm very much getting that chipotle flavor, the smoky, spicy.

Tara: Yep. The jalapeño gives a nice little bit of texture as well. The first ingredient is white cheddar cheese. It's not like a bunch of ingredients with some cheese at the end dip. It is a cheese dip. It's really good. It's got a nice heat. I think it qualifies as significantly spicy.

Matt: Yes. And I'm thinking I know it's been a tough time for movie theaters, but “Dear Movie Theaters, if you had nachos that were as delicious as the spicy queso dip, it could be a turnaround strategy.”

Tara: 100%.

Matt: That's really good.

Tara: Although…

Matt: It's spicy.

Tara: ...we are currently making it so that you can make those nachos at home. So for all those people who have chosen to watch movies at home, this is actually another reason to do that. It's spicy, man.

[Music transition.]

Matt: Yeah. In a keep you coming back for more level of heat intensity. So it is not just a one bite and you're blown out. It's that interesting endorphin rush that you must get from just spicy enough that makes you want to go back for seconds and thirds.

Tara: Yeah. If we're not careful, we're going to go through that whole bag of chips.

Matt: And this is going to be in the refrigerated part of the store, right?

Tara: Yes. Where you find all of our dips is where you find this. So it's not in…

Matt: Perfect.

Tara: ...the cheese case.

Matt: Yeah, good point because it's cheese, but it's dip. Yeah.

Tara: Because it is a dip. Right. It is in the dip sections. Plan to offer this all the time, so if you're a spicy fan and you have someone else in your family who's a mild fan, you both have options now.

Matt: Believe it or don't, there's no planogram. There's no rule that says here's where this new Spicy Queso Dip will live. I think it's a pretty good bet that it will live next door to the Queso Dip, the regular one, the first one. But the crew gets to decide where these things are best displayed. So ask a crew member.

Tara: Yeah, always ask a crew member. I think that's a…

Matt: Always.

Tara: ...great idea. Let's go to our next product.

Matt: Okay.

Tara: Okay?

Matt: Actually, let's walk over to the cheese case.

Tara: Okay. That's a good idea. Crumbled Gorgonzola. We've had this product before. It's a great summertime product for salads and for appetizers, liked with honey and Gorgonzola on top. It is made with both cow milk and sheep milk.

Matt: Mm-hmm. Yes, it is.

Tara: And it has a really distinctive flavor profile. If you like blue cheese, it's a no-brainer. But if you don't know whether you like blue cheese or not, it's a really great introduction to blue cheese, I think, because it's not overpoweringly blue. Does that make sense?

Matt: It does. I think a giant piece, or even just a smallish piece of blue cheese can be a bit intimidating.

Tara: Mmm.

Matt: What do I do with it? How do I use it? It's a tub of crumbles. If you're having an endive and walnut salad, that is begging for some crumbled blue cheese. But even if you're just having some slices of apples or pears, or you're just having a sandwich that needs a little something else, or that handful of arugula is just daunting in and of itself and it needs an angle off which to play, anywhere that you need some seasoning. If you'd like a little sprinkle of cheese, I think this is so, so easy to use and it takes, for me, all the fear factor away from blue cheese like, "Whoa, that's a gnarly piece of blue cheese. Do I really want that much flavor?" Try a little sprinkle of this guy.

[Music transition.]

Tara: It's so versatile. Take a burger hot off the grill and throw a few of these crumbles on before you put the bun on top. Or on a steak, and as it's finishing on the grill, put some of these Gorgonzola crumbles on top of the steak and close the lid on your grill for just 15 or 30 seconds and it will melt into this glorious almost sauce-like consistency. That's where my brain goes.

Matt: If you're having some people over and it's like you want to surprise them but not freak them out entirely, what if you just had small celery sticks with a couple of Gorgonzola crumbles on top?

Tara: It's so good. This is not an everyday product. This is going to be now till about July. We have a limited…

Matt: So get it while you can.

Tara: Yeah, we have a limited quantity. Get it while the getting's good.

Matt: That's right.

Tara: I had a dream last night, Matt. That dream was about cheese. The name of our new ricotta cheese led me to say that.

Matt: Sure, but it makes me think of Treasure Island because there's the character in there, Ben Gunn. He's the castaway stuck on the island and he says, "Many is a night I've long dreamt of cheese, toasted mostly." And I don't think Ben was toasted, but he was probably a little sun bleached at that point. But yeah, dreaming of cheese is a normal thing apparently.

Tara: I think it is.

Matt: So what are we tasting again?

Tara: All right. Creamy Dreamy Whipped Ricotta Cheese.

Matt: Okay.

Tara: Okay. I was told by our lovely cheese team; this is really good on potato chips. I took that as a challenge because I was like, "Really? Ricotta cheese on potato chips." So I brought two potential chips. One is our Cornbread Crisp (bag crinkling). They suddenly became super popular again over the last eight to ten months, which I'm fascinated by because we've always loved them. (bag crinkling) And then I also have the Garlic Butter Irish Potato Chips here.

Matt: As if they need anything else.

Tara: I know. They don't really, but we're going to try anyway.

[Music transition.]

Tara: This is really just whipped ricotta cheese.

Matt: That's it.

Tara: Super spreadable. You could absolutely use it in a dish like lasagna if you wanted to, but you could also use it to make ricotta toast really easily.

Matt: Yeah.

Tara: Drizzle a little bit of honey on top of it afterwards.

Matt: Yeah.

Tara: I'm dipping. I'm dipping a Garlic Butter Potato Chip in it.

Matt: So it is a thinner, more spreadable consistency than regular ricotta for sure. I guess that's from the whipping.

Tara: It's so good. You have to try it…

Matt: It is really good.

Tara: ...with one of these chips.

Matt: Well, these chips are crazy.

Tara: The chips are delicious, just full stop. But it's just whipped ricotta cheese in a tub. It actually lives up to that creamy, dreamy title. I think it's super creamy.

Matt: Well, it's great with the salty savory chips.

Tara: It is.

Matt: And I'm thinking, ooh, let's go olive ricotta toast with some tapenade or something.

Tara: Well, you could use our Olive Flats.

Matt: Yeah.

Tara: It would be really good on those crackers, the Olive Flats. Now I have to try a cornbread. (bag crinkling)

Matt: Or you could put seasonings in that. You could put the 21 Seasoning Salute, which always deserves a shout-out. I think it's such a cool product. There are 21 different ingredients, that's where the name came from. But salt isn't one of them. You can put it on anything, and it doesn't increase the salty taste. That whipped ricotta would be great seasoned up in that way.

Tara: Yeah. Even I'm thinking the Crunchy Chili Onion Sprinkle in there. Spread that and then drizzle just a little bit of honey. So you get the creamy and the sweet from the ricotta, you get a little bit of heat from the crunchy Chili Onion Sprinkle, and then a little more sweet from the honey.

Matt: That is really good. I was so curious. Let us know what the heck you're doing with this.

Tara: (crunching) That one's an everyday product.

Matt: So we have some time to get to know it.

Tara: That one should stick around, but that of course depends on everybody listening, right?

Matt: You, listeners. Yeah.

Tara: Yeah.

Matt: We're in your hands.

[Music transition.]

Tara: Okay. We have a lot to talk about. Let's do a little more creamy, theoretically. We have Trader Joe's Cookies & Creme Cookie Mix.

Matt: Ah-ha, I see what you're doing. Okay.

Tara: Okay. I'm going to hand you a box. We did not make cookies for this occasion, but we can tell you how to make cookies.

Matt: Really is actually…

Tara: It is that easy.

Matt: ...a couple of ingredients plus the contents of the box.

Tara: Yeah, two.

Matt: Two ingredients, butter and an egg.

Tara: Butter and an egg and the contents of the box and that's it. And you can make cookies; you can make cookie bars. Doesn't take long. Really delicious ingredients. It might sound like these are going to become a homemade version of Joe-Joe's. This is more like a chocolate chip cookie dough base with pieces of chocolate sandwich cookies and the cream that goes inside of them inside the cookie mix plus some white chocolatey chips. You end up with this cookie that is like a traditional chocolate chip cookie, but instead of chocolate chips, it has pieces of a Joe-Joe's light cookie plus the white chocolatey chips.

Matt: I think it's funny that a cookie's got cookies inside of it. Cookies inside of cookies, what will we do next? I love how easy this is. No prep time really. And you have done something fun; you made a fresh batch of cookies at home.

Tara: If you're going to a barbecue or a picnic or if you have people coming over and you want to bake something, quote, unquote, "from scratch," I think this is a really fun, easy way to do it. These are in stores now. They've been in stores for just a few weeks now.

Matt: I love the idea if you've got somewhere to be and you need a platter of cookies and you got a few minutes, not a lot of time, a few minutes.

Tara: If you're making cookies, do you do round cookies or do you do cookie bars?

Matt: I think round cookies, but they're not really perfectly round. They're wonky because I get impatient. They'll just drop and then it's whatever shape it's going to melt into while it's cooking, which I can live with. I like that.

Tara: Yeah. I am the super lazy cookie baker; I almost always take the cookie bar option. Just one little pan full of cookies and then I'm done and then I can cut them up.

Matt: And then you get the corners. The corners are the best part.

Tara: Exactly. It's kind of like a cookie brownie situation.

Matt: But you said cookie bars. Let's go to Crispy Rice Bars.

[Music transition.]

Tara: We could. This is a classic dessert item, Crispy Rice Bars.

Matt: Marshmallows, crisp rice cereal, the magic that comes with putting them together.

Tara: Can I just comment first of all? The box is so darn cute.

Matt: It's cute.

Tara: And it's kind of hard to describe, but let's say we've anthropomorphized little, tiny marshmallows and they're adorable. There's not a whole lot to say about this product other than it's a really great representation of a classic dessert and it doesn't have a lot of synthetic stuff in it that you find.

Matt: Yeah, because the classic stuff that you see at regular stores, the real point of difference is a lot of preserving chemicals and we don't use those. And otherwise it lines up very similarly in terms of calories and the overall size of the treat. Sometimes things like this that are made ahead of time get a little hard, not so chewy. These are wonderfully chewy. They have a really nice freshness.

Tara: You'll notice they have actual pieces of marshmallow in them so it's not all melted marshmallow creamy situation. There are pieces of marshmallow, and it just adds that little bit more interesting textural element while you eat it because sometimes you just get a whole piece of marshmallow, which is really cool.

Matt: These would be great to go with you to the beach. They'd be great to go with you to school. They'd be great to go with you for a drive or just a walk down the hall.

Tara: Yeah. (giggles) It's definitely a desk drawer snack around our offices already. I see people with those in the desk drawers quite often.

Matt: In case of emergency, open this box.

Tara: Exactly.

[Sound Effect: Urgent Breaking News Bulletin Sound]

Tara: This just in. Since we recorded this episode, the Crispy Rice Treats have sold out at almost every Trader Joe's. We are expecting more around the end of June or the beginning of July. So when you see them, try them. We think you're gonna like them as much as everyone else. Now, back to the podcast.

[Music transition.]

Tara: And then there were seven. Seven items remaining on our Summer Shopping List.

Matt: Okay, Agatha Christie.

Tara: Let's keep things sweet, but also a little spicy.

Matt: Situation normal.

Tara: I was having a conversation with Candy Category Manager Alison, who we semi regularly have here on the podcast to speak with us. She was traveling and a whole bunch of people where she was traveling said, "Oh, you have to go try this place. They have really great candy. It's really interesting." And she had something similar and thought, "That's a great combination of flavors that really works well together. I bet we could do something similar that would work for our customers." What we have that is arriving in stores right around now.

Matt: Well, that's exciting.

Tara: If it's not there today, it's coming really, really soon. It is Dark Chocolate Bark with Pistachios, Dried Jalapeños, and Sea Salt.

Matt: Hmm.

Tara: And that is a weird sounding mix of stuff.

Matt: But wait till you taste it.

Tara: All right. We're going to open up the bags. (bag crinkling) This was hot off the press here, or the candy machine as it were. (opening bag)

Matt: Yeah.

Tara: So chocolate barks have become a thing for sure. It is dark chocolate, pistachios, jalapeños, sea salt. That's really it. Pretty simple.

Matt: It lives in that identified space of sweet and spicy, sometimes called swicy these days.

Tara: Well, the spice kicks in at you, right? So the Spicy Queso Dip was spicy (finger snap), up front you got spicy. This one, you have to sit with it a minute.

Matt: But once it's there…

Tara: It's really there.

Matt: It's very present.

Tara: It's really nice.

Matt: Dried jalapeños, I didn't know I needed them as much as I now do. We talk about these ideas or these burgeoning trends, sweet and spicy, swicy, and how do you turn that idea into a thing? And I think Alison did just that.

Tara: Yeah.

[Music transition.]

Matt: We do have more exciting stuff. Buffalo sauce, which is not a new invention.

Tara: It begs the question, what the heck took you so long?

Matt: But we have our own twist.

Tara: It was worth the wait. This is a good representation of buffalo sauce.

Matt: I would call it classic.

Tara: It is. Yeah.

Matt: It's made with avocado oil, which is neat, but the flavor is classic.

Tara: It's spicy, it's tangy. It just has all of those flavors that you associate with buffalo wings, but you don't just have to use it for buffalo wings.

Matt: I'm glad that you said that. But what else would you do with this?

Tara: I would use it as a salad dressing or as part of a salad dressing. I might mix it with a little ranch, maybe, if I were feeling ranchy. I would probably use it as a straight-up dip for those classic veggies that you get with buffalo wings, celery and carrots.

Matt: What about breakfast? I know lots of folks who enjoy hot sauce on breakfast foods. Why don't people associate buffalo sauce with that time of day or maybe some people do?

Tara: And maybe if they don't, we can change that. And I do use hot sauce on eggs. I would not have thought to try it.

Matt: Like classic breakfast potatoes, roasted peppers and onions with those potatoes, little buffalo sauce on top? Sure.

Tara: Hey, you could use it as a spread for a sandwich. You could also drizzle it on a pizza. I think that could be really interesting.

Matt: Spicy. This has nice buffalo sauce heat to it.

Tara: Well, that's the first ingredient.

Matt: Spicy?

Tara: Cayenne pepper sauce.

Matt: Spicy.

Tara: This one is in stores. This one is available. This is an everyday product.

Matt: All right.

Tara: This should be available in stores every day. You will notice it because it is orange. It has a buffalo on the label. The buffalo has a Trader Joe's name tag on. It's super cute. We need to keep going.

[Music transition.]

Matt: A palate cleanser is in order always this time of year. Think about cherries. Think about Rainier cherries. I love Rainier cherries. They are those golden, blushy, yellow red cherries. They're a cross, a hybrid between two different types of cherries. They have a slightly milder flavor, I think, and this is the perfect time of year to tuck into them. And it's so fun. Eat cherries, spit pits. A good time will be had by all.

Tara: I agree with everything that you just said, which this doesn't always happen for us. Seasonal fruit is still a thing, right? Not always. Some things you can get all the time now, but some things they just taste better when it is the right season.

Matt: Sure. You're getting stuff that's grown closer to where you are in the time of year when it's at its peak. We're talking stone fruit, all the stone fruits, Rainier cherries certainly, but apricots. I wish people grew more apricots. That's a different show, but peaches, plums, other cherries, go for it.

Tara: While we're on the topic of things that are fresh for the season, we have these three new products that are available just for a limited time. They should be launching in stores probably later June, towards the end of June and we hope to have them through August. That's not up to us. We order what we think we need for that period of time and we see what happens. You might remember during last year, during holiday season, we had three products that had a bergamot and vetiver scent.

Matt: Oh, yeah. Yeah. Stuff for the house, a room spray and a cleaner and a hand soap, I think, right now.

Tara: Yep. We did. Those were super successful. People really responded well to those.

Matt: Heck, yes.

Tara: They sold way more than we thought they were going to sell really quickly. So we have a sibling line of products for those.

Matt: A new collection.

Tara: And the scents, they are neroli blossom. Neroli is?

Matt: Neroli is a type of citrus. It's actually, neroli is the flour of the bitter orange, sometimes called quinoto. It is like the intense essential citrus blossom fragrance. So, so nice, so bright. It makes me think of being in a citrus grove when it's in bloom. This really heady floral fragrance is incredible. And this is so easy to use. I mean, three different things. Soap, cleaner, room spritz.

Tara: Room spritz. Not a spray, it's a spritz.

Matt: Spritz. Yeah.

Tara: So just a little.

Matt: Yeah. Just give it a spritz, people.

Tara: Yeah. What's great is the room spritz is the smallest of the four bottles. It's four ounces, but it really does last a long time because you don't need a lot. It has a nice mild scent.

Matt: I'm going to spritz my space.

Tara: All right. But not your face. That's two.

Matt: That was two spritzes.

Tara: Two spritzes. It's a nice scent.

Matt: I'm smelling way better than I was mere moments ago.

Tara: The neroli blossom, scented multipurpose cleaner, the neroli blossom scented hand soap, and the neroli blossom scented room spritz.

Matt: Yeah. I think rather than make this podcast a video, I think we should do a scratch and sniff version.

Tara: That would be fantastic.

Matt: We could break new ground.

Tara: Literally.

Matt: But that neroli blossom collection coming soon.

Tara: Towards the end of June, you should see these on the shelves.

Matt: When you walk into the lobby of a very cool place, they sometimes have signature scents. And if you want your home to have a signature scent for a period of time, neroli blossom.

Tara: 100%. Okay, Matt, just three products to go on our list. We've got a bar, a sandwich, and a squeeze bottle.

Matt: Hmm. Bars for 100, Alex.

Tara: Okay. This bar-

Matt: What is the Cheers bar? Bull and Finch.

Tara: Not that kind of bar. It's our new Trader Joe's Pineapple Coconut Bars.

Matt: Oh, these are really cool and I mean that in all senses because they're mostly coconut cream and pineapple. Not necessarily as a strategy, but just coincidentally they're made without dairy. So it's not like an ice cream bar, it's a coconut cream bar. Piña colada is the name of this situation. It's really good.

Tara: But they have no alcohol in them.

Matt: Good point to clarify.

Tara: They kind of hit a piña colada profile without piña colada.

Matt: The flavors, not the drink.

Tara: Exactly. That's a good way to put it. It's a box of six frozen pops basically, right?

Matt: Yeah. Pineapple Coconut Bars.

Tara: On a stick, sit in the pool on a float, eating a Pineapple Coconut Bar. Everything about these is summer, summer, summer, summer, summer. And, not surprisingly, these are going to be available in our stores just for the summer.

Matt: You could just take a box to your neighbors, ring the doorbell and just say, "I have a Pineapple Coconut Bar for you. How you doing?"

Tara: You could do that, or you could just keep them for yourself. You don't have to give them to your neighbors.

Matt: Just a short walk across the street.

Tara: Yeah. So these are showing up in our stores probably late-ish in June.

[Music transition.]

Tara: We only have a couple more products on our list. One of them-

Matt: Let's go.

Tara: ... it is our home style chicken salad.

Tara: Okay. Classic.

Matt: It's popular.

Tara: Chicken salad, right?

Matt: Folks love this.

Tara: This is a sandwich made of that, on a croissant.

Matt: Yes.

Tara: And that's kind of it. Ready to go, grab and go. If you're in a hurry, you need some lunch. If you just want to have something in your fridge ready to go when you get hungry.

Matt: You're seeing outdoor music, you're watching fireworks, you're just watching the sunset, you're just on a bench in the park with some friends. This is a great thing. Perfect for picnics.

Tara: And while we're introducing it in the summertime, it is coming in sort of late-ish in June, it will be an everyday product.

Matt: Great.

Tara: We love a good sandwich.

Matt: We do love a good sandwich.

Tara: We love a good sandwich.

Matt: Actually, we could use some more. The team's working on it.

Tara: Yeah. And this is one of the things that we have learned here at Trader Joe's is that the bread-

Matt: Crucial.

Tara: ... is crucial to making a sandwich that can hold up. And the croissant-

Matt: It works well.

[Music ends. Dramatic fanfare music begins.]

Tara: I hold in my hand the last product on the *Inside Trader Joe's* Summer Shopping List.

Matt: Perfect. I thought we were going to be here until fall.

Tara: Ready for it?

Matt: Drum roll, please.

[Music ends. Drum roll.]

Tara: Trader Joe's main squeeze extra virgin olive oil.

[Crowd applause. Upbeat brass-heavy music begins.]

Matt: Well, okay. Things in squeezy bottles are just, people are fascinated by this. It's not a new technology, but we like being able to direct little squeezy things and little dashes and drizzles of olive oil and all kinds of stuff. Finally, this also feels like a what took us so long.

Tara: We are kind of famous for our olive oil.

[Music transition.]

Matt: We sell a lot of olive oil. We work with producers directly. We're in touch with what's happening with the harvest. The grocery category team works really hard to show consistent, incredible value, outstanding quality, outstanding price on olive oil always. It's something that we work hard to deliver on every day.

Tara: I got to tell you, I love this bottle. I love to drizzle using a squeeze bottle. This is a really nice blend. It's a little bit grassy. It's got a little peppery flavor to it, but it's not too sharp.

It's really just nice and smooth, but it still has good flavor, like a good extra virgin olive oil should.

Matt: This is great just on top of lots of things. If you have a ricotta toast that you're making and you need a little drizzle of olive oil, if you have some freshly roasted vegetables, you have a nice piece of fish and you just want to do a little something on top. A little bit of olive oil is always so good. I don't think about it often enough. I'm hoping that this squeeze bottle becomes my main squeeze and I start doing this more often.

Tara: I think this is going to be a favorite pretty quickly for our customers. It's already in stores. We're hoping to have it every day. That's the plan. It's in a 750 milliliter bottle.

Matt: Good size bottle.

Tara: I think it's going to be a winner. It already is in my house.

[Transition to closing music.]

Tara: That's it. That's the list. Summer has unofficially started.

Matt: Seriously, is it time to do the fall shopping list episode?

Tara: Not yet, but it'll be here before you know it. And before that, we'll have more stories to tell about Trader Joe's products across the store. To make sure they show up in your podcast app, hit that free subscribe or follow button.

Matt: It *is* free and worth every penny.

Tara: And if there's a loyal Trader Joe's shopper in your life, maybe share this with them. Until next time, thanks for listening.

Matt: And thanks for listening. And go outside! It's almost summer.