

fresh take.

JULY 2025

STATER BROS. MARKETS NEWSLETTER

Carving Out Your Career:

Become a California
State-Certified Meat Cutter

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Pete's Message

Stater Bros. Teammates,

WOW!

That's the word that came to my mind after I read our most recent customer compliments. You're wowing our customers too, and that shows me that you've all been working extremely hard to provide G.O.A.T. service for our customers, and it's proof that our strategy is working!

While the pressure of price inflation has forced many consumers to choose lower-priced, non-union food stores for their weekly grocery shopping, our customers are proving to be more loyal. I attribute that to our team's ability to provide great customer service. That's our competitive advantage. What's a competitive advantage? It's what makes a company stand out amongst the competition and gives people a reason to shop with one company over others. Based on the compliments I read, I can tell that our customers know what makes us different. Let me rephrase that. Our customers know what makes us BETTER! YOU are the reason why our customers will continue to choose Stater Bros. for their groceries.

As pleased as we all should be about these compliments, I must warn us all against being satisfied and complacent. A recent survey of Southern California shoppers revealed that 79% of Stater Bros.'s most loyal customers still frequent Walmart for food purchases as often as they shop our stores. That is 7% higher than the same survey from just a year earlier! Our team is working extremely hard looking for ways to lower our prices, but we know that we won't be able to match Walmart. That's what makes delivering G.O.A.T. service even more critical, as it's one competitive advantage that Walmart cannot beat us on!

I'd also like to take this moment to remind everyone that G.O.A.T. service doesn't start and just end in our stores. It continues at our Corporate Office and Distribution Center, where corporate teammates support those stores by making sure that they have enough product to sell, that we all have equipment and technology that work properly, that teammates feel supported and are paid on time, and that important communications are delivered in a timely manner. We do this together.

To paraphrase a Maya Angelou quote that our late executive chairman, Jack H. Brown, would often bring up, it's not just what you do for our customers and each other. It's how you make them feel. When you go the extra mile for them, it puts a smile on their faces. It brings them joy. It makes them say to themselves, "Wow. I didn't expect that." That's when they go from knowing you as just a Stater Bros. teammate to remembering your name. They don't forget. They won't forget.

THAT'S HOW WE BEAT THE COMPETITION, SO KEEP UP THE GREAT WORK!

And here's another way you can help us beat the competition. When you get together this summer with family or get away to the beach with friends to share some food, a bit of laughter, and to enjoy the company of those you care about, please support our company and your teammates by shopping where you work. And remember to take advantage of your Team Perks discount. It's one of the benefits of being a Stater Bros. teammate and a great way to save money.

I hope you all have a great summer, and I look forward to seeing you in the stores!

Pete Van Helden
Chief Executive Officer
Chairman of the Board



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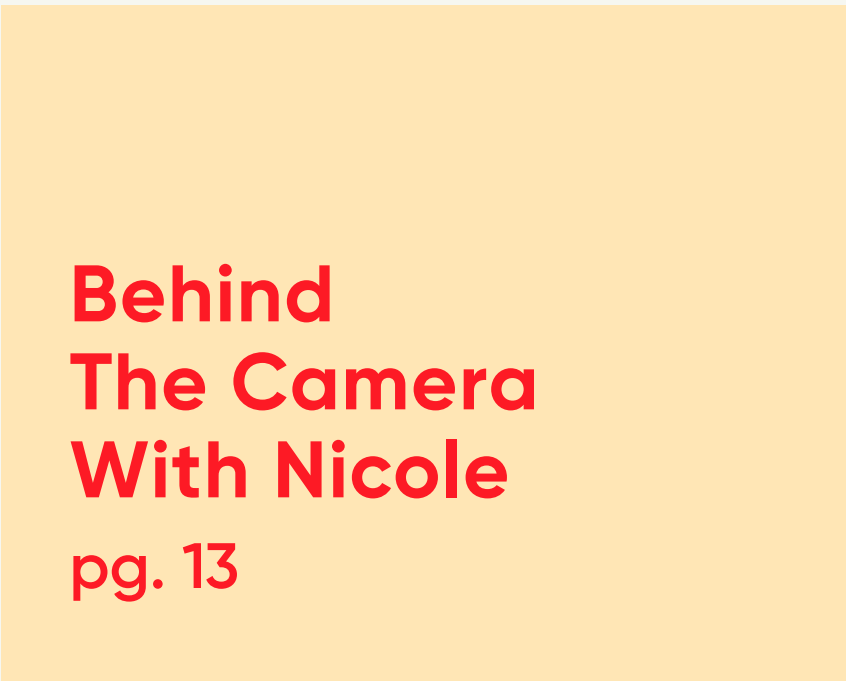
What do you want to see in the next issue?

Scan to share your thoughts and feedback or email us at newsletter@staterbros.com.

Share Feedback



Beating the Summertime Heat
pg. 9



Carving Out Your Career
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Out With the Old, in With the Bold

Stores Get a Modern Refresh

By Mari Moses

You might recall that in 2023, we launched a major refresh of our small-format stores, both inside and out. These stores, each 30,000 square feet or less, have been the focus of what we call the Small Format Refresh initiative. It's been a rewarding project that required significant effort—and it's already delivering impressive results. As I write this in early May, we've successfully remodeled 52 stores, with 11 currently under construction and another eight scheduled for completion by the end of September 2025. By then, we'll have refreshed a total of 71 stores.

We're thrilled to see how these enhancements have not only refreshed the look and feel of our stores and brought them exciting new offerings, but they have also proven

to be a meaningful and worthwhile investment in our community. We're so grateful for the positive impact and the continued support we're receiving along the way.

The decision to remodel our older stores was guided by what matters most to our customers – their shopping experience. When we asked for feedback, many shared how much they enjoy shopping in bright, clean, and modern stores. They also told us they really appreciate fresh-cut fruits and veggies, more premium meat selections, sushi, ready-to-eat meals, and fresh baked bread and desserts. And something else that was great to hear was how much they appreciate the personal service they get when they shop with us.

With this round of remodels, we've added some great new features to make the shopping experience even better, not just for our customers, but for our teammates and their families too.

The fresh new look and offerings have made all the difference. Our Fresh Cut Fruit Station offers a selection of fresh fruits, vegetables, and our delicious guacamole and salsa. With the addition of our new Fresh Bakery, shoppers will find an assortment of freshly baked breads, custom cakes, pan dulce, and party trays that we didn't offer before. Our new and improved Service Deli has more of everything you love, like ready-to-eat meals, more grab-and-go choices, premium meats and cheeses, fresh salads and sides, and of course, our

signature golden fried chicken. We're also proud to offer more variety at our meat counter, including Certified Angus Beef® brand items, more premium cuts, and a new lineup of fresh seafood selections. We're also hearing wonderful feedback on our refreshed Floral Section, offering a beautiful array of plants, adorable plush collectibles, seasonal gifts, and more. And we can't forget about the sushi. Our fresh Sushi Station, serving handcrafted sushi, has become a favorite among shoppers,

and it's also a shining example of a successful partnership with Fujisan, our sushi supplier.

In addition, all stores received upgrades, including new flooring, redesigned check stands, fresh interior décor, and updated restrooms. And finally, to boost curb appeal, we gave the parking lots a fresh new look, added updated exterior signage, and proudly displayed our brand's latest logo on the storefronts. These upgrades have

made quite a noticeable difference, creating a better shopping experience for our customers, community, and teammates alike.

As we wrap up this remodel project, a heartfelt thanks to everyone who has contributed to bringing these remodels to life. They wouldn't be possible without your dedication and hard work.



Yucaipa #23 storefront



Don't Miss Out on Team Perks Savings

By Jeannie Le

Every Stater Bros. teammate can take advantage of Team Perks to save 10%* across our Family of Brands. What makes this discount even more exciting is that our Family of Brands products are already priced lower than their national brand equivalents.

Team Perks also applies to fresh department items with Stater Bros. Markets and Cleo & Leo scale labels. That means savings on select fresh beef, chicken, pork, and seafood, as well as freshly-sliced deli meats and cheeses, cakes, fresh-cut fruit and beyond.

Enter 0000 before your employee ID number at checkout each time you make a purchase. Example: 0000123456 where 123456 is your employee ID. Entering your ID will also apply any available Digital Deals savings.

Your 10% discount is even available on curbside pickup orders placed through the Stater Bros. app or staterbros.com.**

Email teamperks@staterbros.com for questions.

*Exclusions apply. Team Perks do not apply to alcoholic beverages, fluid milk products, and Stater Bros. gift cards. Nationally branded meat department items (i.e. Certified Angus Beef® brand, Kruse, etc.) excluded.

**Applies only to pickup orders. Not applicable on delivery orders.

Brand Spotlight

Discover a wide array of sweet selections from Sweet P's Bake Shop. From delicious donuts to red velvet cupcakes, Sweet P's Bake Shop's affordable and tasty delights are the perfect solution for a quick sweet treat or great addition to any occasion.

Make every day a little sweeter without breaking the bank with Sweet P's Bake Shop!





Teammate Announcements

Graduation



Mya Guerrero
Loss Prevention Analyst in the Security Department
Graduated from California State University, Fullerton with a Bachelor of Arts in Criminal Justice



Emily Murray
Human Resources Specialist in Human Resources
Graduated from Azusa Pacific University with a Master's in Business Management with a concentration in HR Management



Aaron Ryan
District Manager in the Retail Department
Graduated from Western Governors University with a Bachelor of Science in Business Administration Business Management



Daniel Escalera
Procurement Buyer in the Purchasing Department
Graduated from UMass Global University with a Bachelor's in Business Administration

Carolyn Osborn
Training Specialist-Retail/Fresh in the Training Department
Graduated from from Cerritos College with Associate of Arts degrees in Business Management and Retail Management

Birth



Danika Cimino
Senior Specialist Talent and Performance in the Human Resources Department
David Cimino was born in June 2024



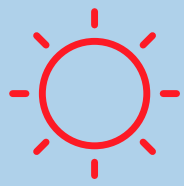
Jocelyn Hernandez
Talent Acquisition Specialist in the Human Resources Department
Adrian Mateo was born on August 28, 2024



Roxanne Salse
Store Manager at Store #105
Grandson, Giovanni Sierra was born on January 1, 2025

Beating the Summertime Heat

By Kevin Zelaya



With summer in full swing and the temperature rising, it's important to make sure that you're staying cool and hydrated while on the job. Heat exhaustion can affect everyone, even workers who aren't outside, so it's crucial to watch for the signs and help keep each other healthy. Common symptoms of heat exhaustion to watch out for include dizziness, lightheadedness, headaches, heavy sweating, nausea, muscle cramps and unusual fatigue. Keep an eye out for these signs not only for yourself but those around you as well, as seeing the signs in time can help prevent any danger and long-term damage.

According to the Centers for Disease Control and Prevention (CDC), heat-related illnesses like heat exhaustion occur when the body can't properly cool itself, often due to dehydration and overexertion in hot environments. Staying hydrated is essential during the hot summer months. The U.S. National Academies of Sciences, Engineering, and Medicine recommends

that men drink about 3.7 liters (125 ounces) of fluids per day and women about 2.7 liters (91 ounces)—and that amount can increase with physical activity or heat exposure. Make sure to drink plenty of water and keep it nearby to take sips throughout the day to prevent dehydration.

Electrolytes are also a good way to stay hydrated, as they help retain water and prevent excessive fluid loss. Not only do they support your general energy levels, but they also replenish fluids lost during long periods of heat exposure. The World Health Organization (WHO) recommends oral rehydration solutions (ORS) containing electrolytes for effective hydration, especially during heat stress or heavy sweating.

Nutrition also plays a role in preventing heat exhaustion and staying cool during the summer.

It's best to avoid sugary drinks and energy drinks, as the sugar in them can worsen dehydration by drawing water out of the body as a way to get rid of the excess sugar. Consuming foods with high water content, such as fruits and vegetables, can help maintain your hydration levels. According to the U.S. Department of Agriculture (USDA), fruits like watermelon, oranges, and cucumbers not only offer hydration but are rich in essential vitamins and nutrients like vitamin C, potassium, and antioxidants that help regulate body functions and support immune health.

Stay hydrated with electrolytes, fruits, and vegetables.

Make sure that you are taking your scheduled breaks! They're a crucial part of staying healthy, especially during the hottest parts of the day. Stay in a shaded area and away from direct sunlight to help significantly lower the risk of overheating. The importance of taking your breaks is a matter of safety and should take precedence—but always make sure to check in with your supervisors before going on break!

Beating the summer heat takes a combination of awareness, smart habits and teamwork. By drinking enough water, choosing nutrient-rich foods, and recognizing early signs of heat exhaustion, you can help protect your health and support those around you. A few simple steps each day can go a long way toward making sure everyone stays safe, cool and energized on the job.



Fresh, Fun and Full of Flavor

Recipes Made for Summer Days

By Kevin Zelaya

As summer approaches and the warm weather sets in, it's time to get ready for all the delicious flavors that come with the season. With longer days and fun outdoor gatherings on the horizon, the excitement of summer potlucks and barbecues is right around the corner. Imagine the sound of sizzling grills, the taste of

fresh fruits and veggies, and nights with friends and family enjoying them. Summer is the perfect time to bring everyone together and celebrate with some tasty dishes.

To help make your get-together even more exciting, we've put together a collection of delicious recipes to

try out. Whether you're looking for a light, cool corn salsa, a bacon wrapped hot dog, or a refreshing summer Jamaica margarita, these recipes are sure to add some fun to your summer celebrations!

Avocado and Roasted Corn Salsa

Ingredients

- | | |
|--|---|
| 5 ears of corn, husked | 2 avocados, cubed |
| 3 tbsp. Full Circle Market Organic Olive Oil | 1 jalapeño, finely diced |
| 2 limes, juiced | ½ cup cilantro, roughly chopped |
| 2 to 3 tbsp. Stater Bros. Mayonnaise | ½ cup green onion, diced |
| 2 garlic cloves, grated | ½ cup Cacique Cotija, crumbled |
| ¾ tsp. Stater Bros. Salt | Fresh Made Tortilla Chips from our Service Deli |
| ½ cup red onion, diced | |

Directions

Heat oil in a large cast iron skillet over medium-high heat. Once pan is hot, add corn and cook on all sides until lightly charred. Set aside and let cool.

Combine olive oil, mayonnaise, lime juice, garlic, and salt and whisk together. Set aside.

Once the corn has cooled, cut the kernels from the corn and add to a large bowl. Add red onion, green onion, cilantro, jalapeño, cotija, and avocado.

Top with additional cilantro and cheese.

Serve with tortilla chips.



Jamaica Margarita

Ingredients

Jamaica Concentrate:

- 1 cup dried Aramburo Jamaica-Hibiscus
- 2 cups water
- ½ cup Stater Bros. Granulated Sugar
- Juice of 1 lime

Margarita:

- 2 oz. Hornitos Plata Tequila
- ½ oz. Cointreau
- 2 oz. Jamaica concentrate
- ½ oz. Master of Mixes Simple Syrup
- Juice of 1 lime

Directions

To make Jamaica concentrate, add dried Jamaica-Hibiscus flowers and sugar to the water and bring to a boil.

Remove from heat and add sugar and lime juice. Stir until sugar is dissolved.

Strain liquid into a jar and cool.

To make the margarita, add all the ingredients to a shaker or jar with ice and shake until thoroughly chilled.

Strain into a glass with ice and garnish with a lime slice.



Bacon Wrapped Hot Dogs

Ingredients

- | | |
|--|---|
| White onion, sliced | 8 slices Stater Bros. Bacon by Kruse, available in our Full-Service Meat Department |
| Green bell peppers, sliced | Ball Park Hot Dog Buns |
| Full Circle Market Organic Ground Black Pepper, to taste | Fresh Made Guacamole from our Produce Department |
| Morton Coarse Kosher Salt, to taste | |
| Ball Park Hot Dogs | |

Directions

Cook onions and bell peppers down in a pan over medium heat and season to taste with salt and pepper.

Wrap each hot dog with one slice of bacon. Cook thoroughly in a pan.

Toast buns and add bacon wrapped hot dog, onions, and peppers, then top with guacamole.

The Refrigeration Department is Cold Chillin'

By Jonathan Lieu

Imagine that it's a blistering 102°F outside and you're looking for relief in the form of ice-cold liquid refreshment. You head to the nearest store, also hoping for a break from the sun's rays in a nicely air-conditioned store. You approach the automatic doors with anticipation, knowing you'll be welcomed by a refreshing blast of chilled air as they slide open, but as the framed glass panels part, your grin quickly turns into a grimace as you're greeted instead by a wall of thick, hot air. You race toward the beverage cooler hoping to quickly snag a cold drink and get out of there quickly, but your hand is met by a warm bottle that is iced tea in name only. It turns out that the refrigerated case isn't refrigerating.

The importance of refrigeration systems to our business can't be overstated. We rely on them to keep foods fresh and safe and maintain their quality. We also depend on them to keep our interior environments comfortable. In fact, they are such an integral part of our daily lives that it is easy to take them for granted – until they stop working, that is. When you lose cooling, you're liable to lose your cool.

Approximately 20% of a store's energy consumption goes into cooling and heating them, and just over 50% is used to run the refrigerated food equipment.

So it's a good thing that we have our own in-house Refrigeration Department to keep our systems running optimally. The department is responsible for the repair, maintenance, and monitoring of all the refrigeration systems that keep the refrigerated and frozen foods in our stores and distribution center at the proper temperatures. Some foods are kept this way for the convenience of our customers, like an ice-cold beverage, while for others it's to prevent spoilage. They also manage the Heating, Ventilation and Air Conditioning (HVAC) systems in all our buildings to regulate temperatures and maintain the comfort of our shoppers and teammates.

The Refrigeration Department consists of 40 teammates with about 22 technicians servicing our stores, five in Construction or store projects, five that serve as office support, and eight operators to help maintain the Corporate Campus and Distribution Center. This team reports to Supervisor Refrigeration and Energy Management Beth Haarala who says that having an in-house refrigeration team isn't the norm in our industry. Most of our competitors use outside contractors, which often results in

longer equipment downtimes and lost sales. Having an in-house team has other benefits too. Our techs are able to develop an understanding of the nuances of each store's refrigerated equipment and this familiarity results in faster response times and higher-quality repairs. Doing the job right means that we're creating a long-term solution rather than a short-term fix.

Each store has an equipment room with multiple built-in systems that feed the refrigerated cases to maintain appropriate low and medium temperature setpoints. The company uses an Energy Management System (EMS) consisting of controller boxes with sensors that allows the team to remotely monitor the stores' case and equipment temperatures along with relative pressures 24 hours a day, 7 days a week. If any measurements fall outside of predetermined setpoints, they receive notifications that can escalate into alarms within the EMS platform. Stores also have visible and audible alarm strobes that indicate the possibility of a refrigeration issue.



Refrigeration Team

The dispatch team triages all incoming calls to eliminate easily diagnosed service calls such as open doors, overstocked cases or plugged case drains. All other calls are reviewed within the EMS platform to begin prioritization and the troubleshooting process. Attempts are made to resolve the issue by making remote adjustments within the EMS, but when those efforts fail, it's time to dispatch a technician to troubleshoot on-site and make necessary repairs. The team receives numerous simultaneous urgent calls regularly, especially during the summer months. It's during these moments when individual experience, teamwork and partnership with store personnel are vital to maintaining a semblance of balance during the busiest times.

A considerable amount of electricity is used to keep our foods and store environments at the proper temperatures. Approximately 20% of a store's energy consumption goes into cooling and heating them, and just over 50% is used to run the refrigerated food equipment. There are several strategies we employ to try conserving energy companywide, such as system fine-tuning via EMS, converting from fluorescent to LED lighting, reduced lighting schedules outside of normal business hours, freezer switches that enable EMS notifications if cooler and freezer doors are open for too long, cool roofs that reduce the amount of heat a building absorbs, and night shades on open cases in the stores during after-hours. We are installing solar and battery energy storage systems where it makes sense.

One of the best tools we have that is easy to overlook is our teammates. They can help by responding immediately to equipment issues, keeping freezer doors closed as much as possible, and being mindful of excessive electrical equipment use during the peak hours of 4 p.m. to 9 p.m.

I guess you could say that a lot of energy goes into keeping our refrigerated systems operating properly. So the next time you walk into one of our stores on a sweltering summer day for a breather from the beating sun, and find your favorite carton of ice cream at the right consistency – not too hard or soft, but just right, think about the team behind the scenes that keeps it all chill.



Customer Compliments

Where actions speak louder than words.

December 2024 – March 2025

We wanted to specifically mention service above and beyond the norm by two of your employees at the Stater Bros. in Mission Grove, Riverside (Alessandro).

Bertha in the Deli is precise on each and every order. Her smile and service makes each visit a delight. We specifically have spent more \$\$ with the Deli thanks to Bertha. She always makes our Stater Bros. experience better. She is the type of employee that creates loyal customers. Bravo to Bertha.

Johnnie (female checker) always greets us with a smile and goes out of her way to share stock updates and specials. She is another reason we choose Stater Bros. over Trader Joe's, Albertsons and Ralphs. Johnnie is 100% customer-focused and is a great brand ambassador for Stater Bros.

We hope our input is recognized by the store management. We hope both Bertha and Johnnie know that our family spends more \$\$ at Stater thanks to them and their great work.

- The Balmer Family



I would like to compliment Store #71 for outstanding customer service! The store was fully stocked and was ready for business. I don't usually shop there since I live in Redlands, but I have to say with the very kind and friendly staff, I will go there more often. This email all starts

from the first employee that I was in contact with – Sean O'Leary.

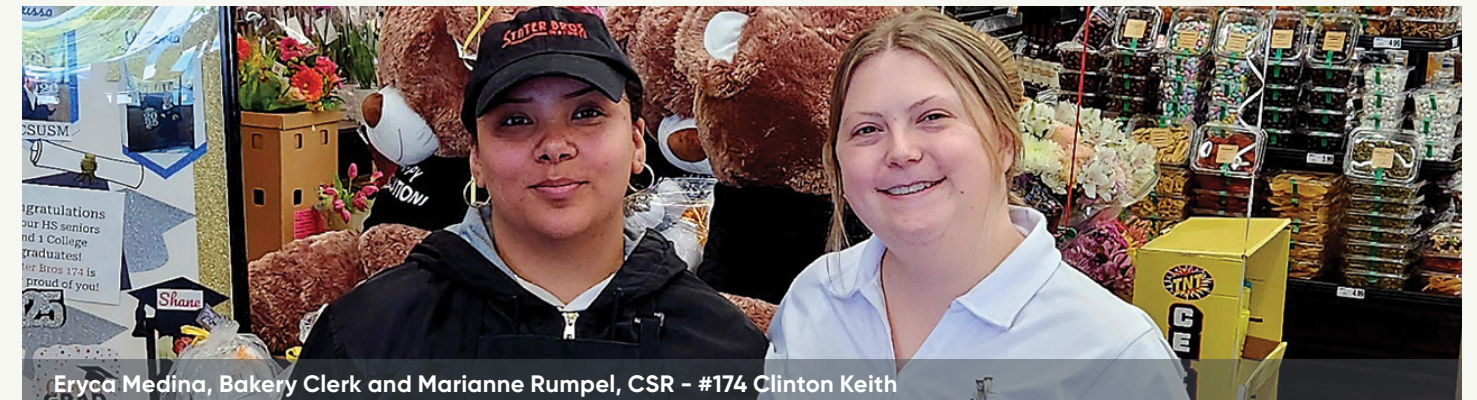
I was standing in the aisle looking for an item that had changed location. Sean was not near me. He was down the aisle halfway, but saw I was frustrated. He walked over and greeted me, and asked me if he could help me. He said the specific item had moved to another aisle and he very politely said he would walk me over to it. As we were walking, we carried on such a pleasant conversation. I told him I thought he was an amazing employee and that he will go far in life with such a positive attitude. He expressed how

much he loved his job and hoped to move up in the company. As he laughed, he said, "Maybe I'll be CEO one day." I love to hear a young man with such a passion for his job. I went about my shopping and thought you picked a great young employee.

I did ask to speak to the manager to express my thoughts. He came right down and also was very pleasant – Colin Roripaugh. He gave me his card and said if I ever need anything, please call. That's amazing service.

I retired from the grocery business about 8 years ago. I was in management for a different company. I know how hard it is to find good help. But this little store in Calimesa has done a great job.

- Tammy Castro



I would like to commend your Bakery employee named Eryca at Store #174.

Today was my deceased son's 53rd birthday. My ex-husband and I always get together on a Zoom call and have birthday cake together in honor of our son, who was our only child.

I was being lazy today, plus it was rainy, and I didn't want to go out in the rain. But I finally did go out to the bakery at my local Stater Bros. to get a mini cake. Unfortunately, and it was entirely my fault, the only cakes left were chocolate, and I don't like chocolate.

Eryca went into the back and could not find a white cake with buttercream frosting that was already decorated. She told me that if I had the patience and didn't mind that she was not an expert, she would be happy to do what she could to create a white birthday cake with buttercream frosting for me to have on my Zoom call. She did a beautiful job! In fact, it brought tears to my eyes, but I don't think she could see those.

I did see a couple of managers at the store and told them how pleased I was with Erica and that she should get at least a pat on the back or some sort of recognition for going above and beyond. After all, she really didn't have to decorate a cake especially for me, but she did.

I hope, in some way, Eryca will receive recognition for doing much more than she was required to do. After all, she told me she was not an expert at cake decorating. But if she had not told me that, I would never have known. The cake is beautiful.

It's customer service, such as what Eryca provided to me, that will make me continue to come back to that particular bakery in that particular store.

- Geri Zona

I just wanted to contact corporate offices to tell them about the amazing staff that works at the Wildomar, CA location, Store #174. They all remember who I am, they are always helpful, kind and friendly. They even go out of their way to make sure I get the best deals at the store. I go to the store almost daily just to be able to converse with these amazing people.

Marianne is my ultimate favorite checker. She is just an amazing person!! She always makes me feel welcomed and appreciated! I also love one of the managers: Jordan. He is such a great guy. I just wanted to take the time to recognize them and their kindness towards me. I appreciate them so much. They definitely deserve recognition for their hard work and attention to customer service. Thank you so much! Stater Bros. is the ONLY store I shop at!

- Jennifer Rust



I am just writing to recognize the excellent service I consistently receive at your Pasadena, CA location at 1390 N. Allen Ave. I have been living in the

area since that location belonged to Vons. The store is always clean, and all the employees are courteous and professional. The product quality is also well maintained, particularly the produce and meat/seafood. Although I think ALL of your employees and management do a great job at this location, I wanted to single out Guadalupe in the Seafood Department as she regularly provides me with EXCELLENT service. Please forward this letter to the store with my thanks and appreciation.

- Maceo Claiborne

Carving Out Your Career

Become a California State-Certified Meat Cutter

By Jeannie Le



Christopher Argueta and Pete Van Helden

Imagine stepping into a career where precision and passion meet, where every cut tells a story of mastery. In an era where skilled trades are becoming increasingly valuable, Stater Bros. Markets is proud to stand apart as a leading cultivator of expertise and specialized skills through our unique California State-Certified Meat Cutter program.

A History of Quality

The story of our California State-Certified Meat Cutter program is one of vision and dedication.

Originally, the program was maintained through the San Bernardino Adult School, now known as the Inland Career Education Center, as the school was our Local Education Agency (LEA) liaison. The school accepted all meat apprentices from all companies in the industry, Stater Bros. Markets being one of them. In 1996, the school was unfortunately closed down due to inadequate student enrollment.

However, in 1999, the program was revived at Stater Bros. by retired Meat Director, Dave Isham, who recognized the need to cultivate skilled meat cutters within our Meat Department. With help from our late Executive Chairman, Jack H. Brown, and retired President of Administration and Human Resources, George Frahm, Dave implemented a restructured Meat Apprenticeship program. He understood that investing in our employees meant investing in the quality and specialized expertise that sets Stater Bros. apart from the rest. And much like

the saying goes, "It's our meat that made us famous," Dave's foresight helped ensure that fame was built upon a foundation of true craftsmanship.

Together with current Vice President of Meat and Quality Assurance John Ciraulo in 2000, the two strengthened the program together as both taught the program until Dave's retirement in 2015. John has since handed the torch off to Jose Lopez, Meat Apprentice Coordinator and Retail Meat and Seafood Supervisor, and Sean Williams, Retail Meat and Seafood Supervisor, both of whom are graduates of the program. The two lead the program as head instructors.



"It's our meat that made us famous, but it's our Certified Meat Cutters that makes us different."

- John Ciraulo



"Craftsmanship, cut meat to sell, not just to fill cases."

- Jose Lopez

Mastering The Trade

Much more than a job, our state-sponsored apprenticeship is a rare opportunity to master a time-honored trade and carve out a truly exceptional career.

The curriculum is a blend of classroom learning and applied practice at store-level with a meat department's manager and other certified meat cutters. Classes are held bi-weekly at the corporate office in San Bernardino, CA or virtually, and are taught by Jose and Sean.

This program is a comprehensive, two-year apprenticeship designed to equip individuals interested in the program with a deep understanding of the industry standards for quality and how to professionally receive, cut, handle, and package meat products. The course also covers aspects of the retail grocery business, such as customer service, driving sales and gross profit, equipment safety, food inventory management system, and loss prevention. In addition, students gain knowledge and skills in mathematics, merchandising strategies, culinary techniques, knife sharpening skills, and succession-development of teammates that are necessary to become a certified meat cutter.

Investing In Yourself

On top of the skills students gain in this program, students will work towards:

- Certification: Not only will you earn a certificate, but you will also receive a Journeyman Meat Cutter Card and top-of-the-line knife set to mark your expertise and be recognized industrywide.
- Zero cost: This program is at no cost to you!
- Expert mentorship: Learn from seasoned professionals who are graduates of this program.
- Real-world application: Combine classroom learnings with hands-on experience in your store.

- Industry practice: Learn from experienced experts on the fundamentals of the industry.

As a graduate, know that you've not only earned a certificate, but unlocked a world of opportunities. With your newfound skills, you now have the foundation for a future where your skills are your greatest assets and can help you build your career anywhere you go. With your hard work in this program, you'll achieve a level of expertise that is highly sought after and a certificate that will help you carve your career beyond the ordinary. You will be a part of a unique group of craftsmen in a field where artistry and precision meet. And with every cut, every expertly prepared piece of meat, you'll feel the pride of knowing you've achieved something truly remarkable.



"Always be proud of what you do and show off your craftsmanship to our valued customers."

- Sean Williams

Interested In Joining?

If you're ready to become a Stater Bros. Markets California State-Certified Meat Cutter, here's how:

1. Reach Out: Speak to the meat manager or meat supervisor at your store about the program.
2. Express Your Interest: Write a letter showcasing your desire to join the program to both the union and meat supervisors.
3. Seamless Enrollment: Once your letter is received, Jose will guide you through the enrollment process, ensuring a smooth and efficient transition into the program.

If you have more questions, please email Jose at Jose.Lopez@staterbros.com or reach out to your store's meat manager or supervisor.

Road Trip Refresh

Turning Stater Bros. Into Epic Rest Stops

By Charlotte Wall

Whether you're headed to the mountains, the beach, or just driving for the thrill of it, there's one underrated road trip hack that can take your adventure to the next level—using a local Stater Bros. Market as a strategic rest stop.

Instead of relying on overpriced gas station snacks or fast food drive-throughs, why not make Stater Bros. stores your go-to rest stops? They're great for stretching your legs, using a clean restroom, and supporting your company! Here's how to plan the ultimate road trip using Stater Bros. locations as your rest stops:

Step 1: Map Your Route (and your Stater locations)

Before you hit the road, chart your main destinations and driving hours. Then, use Google or the Store Locator at staterbros.com to look for Stater Bros. Markets along your route. These stops can double as:

- Snack replenishment zones
- Lunch-on-the-go pickup spots
- Emergency supply hubs (Forgot sunscreen?)

Use Google Maps or a grocery store locator to drop pins where you'll need to stop anyway: think gas, bathroom breaks or scenic detours. Two birds, one cart.

Step 2: Build a Grocery List for the Road

Packing light doesn't mean skimping on essentials. Here's a sample grocery packing list to help you cruise with ease:

- Healthy snacks: Nuts, dried fruit, granola bars.
- Fresh Fruit & Veggies: Apples, berries, baby carrots—easy, mess-free options.
- Salty Snacks: Chips, crackers
- Beverages: Refill water, juice, electrolyte drinks, cold beer and wine.
- Service Deli Treats: Fresh sandwiches, salads and chicken.
- Bakery: Cookies and baked goods.

Step 3: End-of-Day Resupply

When you're done driving for the day, stop at a store before heading to your hotel or campground. Pick up supplies for dinner or breakfast (or tomorrow's drive). It saves money and makes mornings smoother.

Road Trip Grocery Packing Tips:

- Bring a cooler or insulated grocery bags
- Keep napkins, wet wipes and a trash bag handy
- Don't forget utensils for anything that requires them



Check Out These Stores Located Near Popular Vacation Destinations

#25 Newport – Located in Costa Mesa, a few minutes' drive from Newport Beach pier.

#147 Huntington Beach and #148 Warner – Located in Huntington Beach, just about five miles from the beach and three miles from the Bolsa Chica Wetlands trailhead.

#142 Laguna Woods – This store is on your way to Laguna Beach.

91 Big Bear – When you're on the mountain, you can stock up on your hiking, camping and picnic needs.

#92 Lake Arrowhead – Located in eye's view of the lake.

#96 Yucca Valley and #120 E. Yucca Valley – Both stores are located on 29 Palms Highway along your drive to Joshua Tree National Park.

#126 Palm Springs – Located on E. Vista Chino in Palm Springs, just minutes from Palm Canyon Drive where you'll find restaurants, pubs, art galleries, historic buildings and many boutiques and businesses to shop.

#149 San Clemente – If you're planning on visiting San Clemente State Beach or hitting the trails, make sure to stop at this store to fill up on snacks.

#125 Oak Glen – Located in the foothills of the San Bernardino Mountains, Oak Glen is known for its historic apple orchards.

#158 Encinitas – Located in a beautiful beach city in the North County of San Diego County.

#101 Barstow – The City of Barstow is in the Mojave Desert and is home to a Marine Corps Logistics Base, shopping outlets and the last Stater Bros. on your Vegas route.

#132 Buena Park – The City of Buena Park is the home of Knott's Berry Farm, Pirate's Dinner Show Adventure and Medieval Times Dinner Show.

#166 Anaheim – Disneyland's home, as well as the Honda Center and Angel Stadium.

#141 Santa Clarita – Known for the Six Flags Magic Mountain theme park and Six Flags Hurricane Harbor.

Final Thought

With a bit of planning, using Stater Bros. locations as your rest stops can turn your road trip from routine to remarkable. So next time you hit the highway, skip the fast-food lane and gas station restrooms and say hello to aisle 5. Happy snacking and safe travels!



Corporate Promotions

December 2024 to March 2025

Muhammad Ali – Senior Manager Application Support & Engineering
Jose Alvarez – General Maintenance Laborer
Mario Alvarez – Merchandising Schematic Clerk
Jesus Amaro – Officer Uniform Security
Edwin Aure – Merchandising Coordinator
Kelvin Austin – Senior Director Retail
Eric Baird – Retail Grocery Supervisor
Justin Bond – Accounting Clerk Grade 6
Martha Brandon – Payroll Manager
Michael Brown – Director Transportation Fleet Maintenance
Jennifer Cabrera – Manager Work Comp
Jacob Cadwallader – Director Produce
Bryan Carcelen – Senior Manager Business Relationship
Jeremy Chavez – Leave Management Specialist
Samuel Cole – Senior Digital Experience Specialist
Nicole Collier – Senior Visual Content Producer
Thomas Collins – Electrician
Kari Cranfill – Senior Investigator
Brandon Decker – IT Client Technician 3
Francesca Delgado – Manager Creative Engagement
Gina Dewhirst – Manager Equipment Purchasing
Leanna Diaz – Manager Liability
Lana Dudley – Senior Specialist Change Management
Ericka Eckley – Manager Promotional Planning
Rashan Edgar – Senior Property Manager
Daniel Fernandez – Investigator 1
Hannah Fraser – Content Marketing Specialist 1
Teresa Gallardo – Merchandising Department Head
Alexia Garcia – Accounting Clerk Grade 6
Meghan Gomez – Sergeant Uniform Security
Mya Guerrero – Loss Prevention Analyst
Daniel Guntharp – Senior Supervisor Distribution
Hector Gutierrez – Transportation Supervisor
Chadi Hanna – Senior Manager Business Relationship
Kimberly Inglis – Manager Shopper Marketing
Chelsey Jacobs – Construction Office Manager
Cynthia Kasky – Assistant Property Manager
Christopher Kempisty – Accounting Clerk Grade 6

Jeannie Le – Web Marketing Specialist 1
Karla Mariscal Garcia – Parts and Assets Attendant
Stacy Marquette – Senior Manager Office Services
Corporate Events
Damian Marquez – Refrigeration General Foreperson
Angelina Martinez – Senior Investigator
Michael McDowell – Temporary Item and Sales Manager
Alfonso Millares – Refrigeration Foreperson
William Miller – Carpenter Foreperson
Raul Montez – Supervisor Merchandising Clerks
Giovanna Moreno – Talent Acquisition Specialist
Patricia Murphy – Electrician Foreperson
Sergio Navarro – Senior Supervisor Distribution
Trisha Nelson – Director Human Resources Operations
Sabrina Neri – Procurement Buyer
Nadia Nevels – Procurement Buyer
Kingsley Ng – Senior Manager Business Relationship
Dominic Olvera – Director Procurement
Bobby O’Neal – District Manager
Trinidad Perez – Retail Produce Supervisor
Emily Portuguez – Retail Service Deli/Bakery Supervisor
Amandah Provost – Item and Sales Manager
Jason Ramirez – Retail Security Officer
Joshua Richmeier – Senior Manager Business Intelligence
Jennifer Salse – Senior Manager Labor Relations
Maria Sanchez – Retail Grocery Supervisor
Sanjog Singh – Junior Project Manager
Daniel Stirewalt – Director Center Store
Richard Uribe – Merchandising Schematic Clerk
Kristy Valles – Supervisor Facilities Parts & Assets
Raider Villalobos – Human Resources Specialist
Ramiro Villegas – Senior Manager IT Services
Deaven Warren – Senior Supervisor Distribution
Jeanette Werner – Property Manager
Jacob Whitmer – Carpenter Foreperson
Danielle Wideman – Human Resources Specialist
Candice Williams – Category Manager
Benjamin Wilson – Service Desk Analyst 1
Kevin Zelaya – Content Marketing Specialist 2

Store Promotions

December 2024 to March 2025

Store Manager
Sarah Dubay – #146, W. Lancaster
Martin Ruiz – #42 Adams
Sandra Serrano – #29 Edinger
Jerry Weaver – #101 Barstow

Assistant Manager
Karissa Estela – #142 El Toro
Kelly Jacoby – #144 E. Lancaster
Myrna Ontiveros – #155 Downey
Armando Ramirez – #198 Tustin
Brian Spry – #181 No. Palm Desert
Ashley Venegas – #146 W. Lancaster

Produce Manager
Gabriel Cardona – #122 Main & Maple
Jeff Havard – #196 Simi Valley
Nancy Magana – #109 Ridgecrest
Latasha Sigmon – #101 Barstow

Service Deli Manager
Denise Crocker – #6 Glendora
Lisa Espinoza – #135 Placentia
Lucy Guzman – #22 La Sierra
Irene Jara – #108 Ontario Village
Shartori Miera – #1 Arlington

Bakery Manager
Elizabeth Herrera – #158 Encinitas
Nicole Nadeau – #142 El Toro

Meat Manager
Timothy Mangram – #83 Sun City
Diane Ramos – #110 Apple Valley
Mauricio Rosalez – #58 Palm
Marcus Ruiz – #176 Adelanto
Miguel Velasquez – #108 Ontario Village



Customer Compliment
Where actions speak louder than words.

Store #207
We are writing to you to bring to your attention the outstanding work from two of your Stater Bros. employees. A few weeks ago, my wife and I celebrated our 50th wedding anniversary by hosting a party at Hidden Valley Golf Club in Norco. Among the many details of planning this party was deciding on the flowers for the event. My wife belongs to the same garden group as your flower buyer, Rob Charbonneau. She immediately thought of him and contacted him about providing the flowers. He asked a few questions and then came up with a vision for the floral arrangements that was masterful! Rob suggested that we work with Crystal in the Floral Department at store #207 at Arlington and Van Buren in Riverside. He was confident that she would be able to turn his concepts into reality and he was absolutely right!

We met with Crystal at the store to discuss what we needed for our party and she was a delight to work with. She was very enthusiastic, and we could tell how much she loves what she does. She had great ideas and we knew that she would do a great job. When we took delivery of the flowers we were thrilled with the arrangements!

Rob’s and Crystal’s creativity and experience was evident when we saw what they created for us. Everything was stunning and exceeded our expectations! All of our guests at the party enjoyed the flowers and we received many compliments! Those who got to take a centerpiece home with them were very happy! Thanks to Rob and Crystal for helping to make our party a success.

– Mike and Debbi Warner

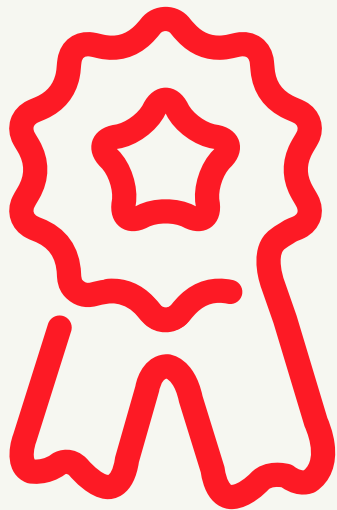


Congratulations on Your Retirement

December 2024 to March 2025

50 Years Kevin Mackey Marketing	Pamela Purchase Store #42 – Adams	29 Years Jaime Deleon–Aroche Store #78 – Archibald	19 Years Marti Esquerra Store #134 – La Mirada
47 Years Lori Carey Store #160 – Long Beach	Robert Robledo Store #8 – Highland	Michael Holmquist Transportation	18 Years Patrick Cruz Store #114 – Blaine & Iowa
Sam Chong Store #115 – So. La Sierra	Kenneth Thomas Transportation	Kerry Pierce Transportation	John Harmon Store #153 – Paramount
45 Years Ken Avila Store #131 – State College	35 Years Nicholas Desimone Store #174 – Clinton Keith	28 Years John Cazares Transportation	Anthony Montalbano Store #141 – Santa Clarita
41 Years Debbie Montano Store #114 – Blaine & Iowa	Chris Detweiler Store #116 – Phelan	26 Years Lisa Fassett Store #35 – Baker	17 Years Ines Silva Store #132 – Buena Park
Robert Swope Warehouse	Debra Loomis Store #120 – East Yucca Valley	25 Years Bettina Gibson Store #161 – Artesia	8 Years Todd Press Store #141 – Santa Clarita
40 Years James Culler Store #36 – Fortieth Street	Jerry Martinez Transportation	Desiree Jackson Store #116 – Phelan	Jayne Rizzo Store #98 – Elsinore/ Lakeshore
Russell Leonard Store #197 – Menifee	Jesse Quintana Warehouse	Lorraine Lopez Warehouse	2 Years Mark Mistretta Store #66 – Anaheim
39 Years Denise Dembrosky Store #44 – Norco	Ricardo Romero Merchandising	23 Years Christopher Hernandez Store #191 – Redlands/ Lugonia	
38 Years Jim Sturdivant Store #141 – Santa Clarita	George Sandoval Warehouse	Kelli Wilson Store #139 – Murrieta	
37 Years Manuel Guzman Store #132 – Buena Park	Beverly Wilson Security	22 Years Daniel Rossetti Transportation	
Lupe Leon Warehouse	34 Years Donald Lesinski Store #85 – Vineyard	21 Years Kelly Deavers Transportation	
Kellie Rathgaber Store #111 – So. Sun City	Susan Locke Store #84 – Desert Hot Springs	Miguel Flores Store #195 – Sanderson	
36 Years Estella Alvarado Store #185 – Moreno Beach	Cindy Manz Store #116 – Phelan	20 Years Robert Church Store #25 – Newport	
Hope Alvarado Store #112 – West Redlands	Anna Ruiz Store #132 – Buena Park	Ada Downard Store #116 – Phelan	
	33 Years Richard Rodriguez Warehouse		

We wouldn't be
the same without
your hard work and
dedication.



Service Awards December 2024 to March 2025

50 Years David Shook Gilbert Streifel	Darryl Chappell Alfred Chavez Carey Dees Liliana Doup Steven Duckworth Ruthann Ferguson Frankie Fuimaono Denis Gomez Richard Gomez Salvador Gomez Brittney Gutierrez Christian Haarala Michael Hankla Karen Harris Ricardo Haslett Dawn Hurlbert Chris Hurst Crista Jacobsen Tracy Kidwell Albert Lara Karen Locicero Cynthia Martinez Yolanda McAlpine Lourdes Medina Carlos Montante Catherine Nassar Gonzalo Navarro	Julie Navarro Bobby O'Neal Rebecca Pelaez Marta Perez Victor Ramirez James Robertson Tony Rodriguez Glen Sallee James Sotero Miguel Velasquez Holly Wielogorski Rhonda Wolter Gary Woodall	Michael Moore Alfred Morales Gloria Moreno Joseph Olagues Kelly Phung Michael Razo Johnny Rojas Brian Saputo Scott Smerek Shayna Tapia Erik Vargas Julio Velasquez Nancy Viera Vincent Wilson Laurie Ybarra
45 Years Carla Hylland			
40 Years Scott Beckham Alvino Bernal Robert Clark Carlo Dardon Mario Dipietrantonio Teresa Essex Lisa Estes Marc Haskill John Marble Rhonda Overman Vincent Velasco			
35 Years Stephonie Banfield Jason Barnes Lisa Bolasky Timothy Bougie Jeremy Carrillo Martin Castellanos			
		30 Years Theresa Caballero Kelly Chavarria Laurie Cobb Tommy Ellick Delynn Finicle Stacy Halkola Joe Henderson Reggie Jones Homero Martinez Kimberly Mathews Michael Moen Matthew Montoya	25 Years Christy Acosta Christina Aguayo Jennifer Aguilar Marcel Almanza Thelma Avalos Carmen Avila Nancy Avila Christopher Black David Bryant Marisol Caleb

Olivia Caliboso	Doretta O’Neal	Donald Dalton	Diana Placensia	Vicente Perez	Carlos Ramirez	Jennifer Arteaga	Ronald Chesler
Robert Cascio	Heriberto Orozco	Heather Davies	Aaron Ponce	Robert Wilkinson	Nicolas Ramirez	Bobbie Aspeitia	Randy Choquet
Antonio Contreras	Maria Padilla	Chrys Daylo	Vanessa Portillo		Angela Rickert	Erik Avila	Panida Civitelli
Jose Cortes	Ramon Paramo	Zoraida De Romero	Pamela Rang	10 Years	Stephanie Rincon	Daisy Aviles	Patrick Clark
Lillian Delacroix	Priscilla Ramirez	Sandy Dominguez	Amy Ripple	Brennan Ahl	Raymond Romero	Anthony Ayala	Travis Clemans
Sharon Ellison	Rose Rios	Tina Farshtey	John Rodriguez	Tawny Alatorre	Philippe Rosenthal	Levit Baca	Jerrold Coakley
Michael Espinoza	Robert Roberts	Ernesto Flores	Maria Rodriguez Contreras	Rodrigo Angulo	Maria Salomon	Aylin Baez Romero	Colleen Collins
Nancy Fernandez	Jessica Rodriguez	Wanda Garrett	Charmaine Rojas	Cristina Ayala	Robyn Sambol	Emily Baker	Dian Collins
Jose Flores	Dorine Rohrer	Sarah Goddard	Oscar Roy	Breana Barrera	Ashley Sanchez	Felix Barajas	Barlwin Conley
Mark Gabb	Santino Romo	Marcella Gonzalez	Shinna Ruelas	Dylan Blakeslee	Alexis Santana	Jose Barrera	Andrew Corona
Melanie Gavin	Vita Salerno	Fernando Guajardo	Vickie Salsbury	Elizabeth Cadabona	Oscar Santana	Aaron Batres	Rory Corrao
Kari George	Lillie Snoddy	Angela Guerrero	Christol Sanchez	Nancy Ceballos	Ashley Silva	Juan Bautista	Gorge Cortes
Linda Gomez	Elaine Valencia	Elizabeth Gutierrez	Gloria Sanchez	Richard Chavez	Diamond Sutton	Isaiaha Beal	Anabelle Cortez
Josefina Gradillas	Rene Vallejo	Patrick Guzman	Pamela Schweer	Kristin Cheshier	Randy Turley	Erik Blake	Linda Cortez
Maria Guerrero	Jesus Villalpando	Anna Hernandez	Linda Smith-Simon	Angela Chiong	Francois Van Bibber	Joshua Bohn	Sharisse Cowdrey
Joseph Hamashin	Alicia Washington	Cesar Ibarra Ruiz	Judith St James	Ruel Chua	Alberto Vega	Jacob Bramasco	Alfred Coy
Cristin Hernandez	Jonathan Zalud	Anthony Jimenez	Maria Stanley	Amanda Coberley	Keera Villalobos	Jonnie Branham	Gwen Cresswell
Jennifer Hernandez	Julie Zertuche	Jessica Lakatua	Paul Stoffel	Jennifer Cortinas	Alison Walsh	Cristal Bravo	Lauren Crissman
Deborah Howe		James Le	Dahon Symonette	Andrew Cowan	Davis Woods	Grant Brenenstall	Christopher Cross
Thelma Jasso	20 Years	Michael Lopez	Amanda Torgerson	Tracy Ellis	5 Years	John Brideau	Nikolaus Cruz
Ryan Klein	Richard Aaron	Lilia Luken	Juanita Uriostegui	John Estep	Francisco Abundis	Kevin Burgraff	Raymundo Cruz
Javier Leanos	Isaac Alcalá	Obdulia Magdaleno	Lucio Valdez	Julieana Galvan	David Accurso	Cassandra Burke	Shahla Dababneh
Yanel Lerma	Kevin Allen	Shannon Manne	Melinda Wagner	Matthew Herman	Jonathan Acosta	James Burks	Renese Daniels
Laura Lopez	Diana Ayala	Roberto Marquez Galvez	Kermit Walker	Crystal Huichan	Timothy Acuna	Charles Butler	Dan De Cristofaro
Estela Maidment	Andrew Baumanns	Hampton Mauze	Justin Westerlink	Vera Ibarra De Gonzalez	Roxanne Addison	Grant Call	Joshua De Leoz
Jarrood Manning	Sean Brewer	Jonathan McCartin	Tamie Williams	Cody Jablonski	David Aguilar	Sean Callahan	Felicia Demello Navejas
Timothy Marer	Rebecca Buchanan	Carmelinda Monzon	Jonathan Yzaguirre	Kristi Jimenez	Jose Alba	Gloria Campbell	Jose Diaz
Ivan Marquez	Blanca Calderon	Jose Ochoa-Diaz	Sofia Zataray	Akilahtiara Johnson	Nicholas Alcaraz	Patrick Cantor-Martinez	Issac Duran
Christina Martinez	Sherie Cantine	Patrick O’Neill		Jakob Labrecque	Valerie Alcaraz	Eric Carlin	Nicholas Durbin
Rafael Martinez	Marino Castorena	Laurie Ortiz	15 Years	Felicia Lewis	Axel Alegria	Carina Carrasco	Dalaney Dutton
Thomas Martinez	Daniel Cervantes	Federico Palacios Nino	Lorenzo Aguiniga	Shavon Molina	Jonathan Alvarado	David Castillo	Katelyn Dutton
Nicole McMahan	Tom Chasteler	Blanca Parada	Wesly Brown	Jacob Molloy	Cesar Alvarez Cortez	William Castillo-Chapman	Ruben Enriquez
Michael Miranda	Abad Cipriano	Scott Pearson	Jason Cross	Rudolfo Montanez	Kathey Anagnostopoulos	Anthony Castro	Anthony Escobar
Ronald Montoya	Maria Contreras	Ashley Perez	Amanda Fowler	Zurishaddai Ortiz	Michelle Ancheta	Juan Castro	Reina Esparza
Daniel Moreland	Jose Cosio	Fernando Perez	Alberto Garcia	Alex Pena	Krystal Andrews	Lilly Castro	Valarie Esparza
Christina Moreno	Huberto Cruz Martinez	Leonel Perez	Erick Gonzales	Jordyn Perkins-Burchard	Luis Antonio	Kevin Celaya Diaz	Alejandro Espinoza
Mary Moreno	Fernando Cuevas	Maria Perez	Alberto Lemus	Lisa Peterson	Jonathan Arreola	Gisselle Cerda	Christopher Espinoza-Carter
Lori Murphy	Joshua Curry	Randy Perez	Rima Peret	AnaMaria Petrizzo	Michelle Arroyo	Esiquio Chavez	Alani Felix
				Robert Plascencia		Kimberly Chekel	Jesus Felix

Daniel Fernandez	Denise Harrelson	Anthony Liggins	Anthony Melena	Uchenna Onuigbo	Michael Razo	Francisco Sicre	Anthony Vildosola
Diane Figueroa	Candice Harris	Amalia Lim	De'Shawn Mercy	Austin-David Orina	Tanner Recendez	Maria Silva	Miguel Villagomez
Tina Fink	Amy Hartline	Cliff Livingston	Jasmine Meshriy	Guadalupe Orozco	Steven Renfrow	Tara Simmons	Sharon Villalobos
Araceli Flores	Emma Haskill	Eden Lockhart	Leonard Mesquitez	Janierose Orozco	Karla Renteria	Veronica Simpson	Mary Villarreal
Ariana Flores	April Hedge	Ester Lopez	Sean Messina	Aaron Ortega	Vanessa Resendez	Christopher Sirles	Reynando Vivas-Felipe
Jackelyn Flores	Jan Henderson	Lisa Lowe	Jennifer Miller	Lisa Ortiz	Briana Reyes	Justin Sky	Tyler Wallingford
Marc Flores	Euciel Hernandez	Eric Lowell	Simeon Miller	Carolyn Osborn	Luis Reza	Tania Smadi	James Warren
Ruben Flores	Ilias Hernandez	Anthony Lucero	Steven Miller	Scott Osborne	Danielle Rico	Noah Smith	Briana Wheeler
Vanessa Flores	Joseph Hernandez	Ted Lucero	Kelly Milliken	Brianna Palmer	Victor Rivas Contreras	Alissa Soriano	Jessica Wiles
Meagan Fontaine	Loraine Hernandez	Patricia Luna	Alexis Miranda	Olivia Palomino	Simon Rodarte	Stephanie Sosa	Catherine Wilson
Robert Fox	Mariano Hernandez	Vivian Luque	Georgia Miranda Rodriguez	Julian Panameno	Chantelle Rodelo	Gregory Soto	Matthew Witter
Kellis Foy	Ashley Herrera	Salin Luy	Jeffrey Moeller	Sharon Patch	Eva Rodriguez	Ashlee Starner	Jasmin Wood
Elijah Fraga	Elizabeth Herrera	Maria Macaulay	Josephine Molina	Danielle Patten	Ismael Rodriguez	Andrew Stilt	Josie Wooten
Ana Franta	Deanna Hintz	Naya Machuca	Angel Montes	George Payne	Rita Rodriguez	Layla Stirewalt	William Wyerman
Kyle Fuller	Radka Hodza	Marycruz Madera	Teri Morales	Manuel Pelayo	Robert Rodriguez	Kevin Stone	Monica Yanez
Krystle Gajraj	David Holguin	Ivan Magallanes Nieto	Christopher Moreland	Angalena Perez	Valentin Rodriguez	Rachelle Stuessy	Tammy Young Poledouris
Litzzy Galindo	Carena Holtz	Sarah Magana	Stephanie Moreno	Dezerae Perez	Pruchya Rojanapanya	Eric Suarez	Angel Yturbe
Cheryl Garcia	Jamie Honrath	Marla Malone	Saul Morga Monarrez	Roberto Perez	Kevin Rojas	Jane Swenson	Adrianna Zamora
Rodrigo Garcia	Veronica Howard	Paolo Manacop	Esmeralda Morgan	Sylvia Perez	Veronica Rojas	Jamie Sylvester	Manuel Zamora
Viviana Garcia	Charlene Ibrahim	Misael Marquez	Jaysen Mosby	Tonya Perry	Babyalexia Roque	Andrew Taina	Jasly Zavala
Kaitlyn Garrison	Orobosa Ibude	Matthew Marrugi	Jonathan Moss	Alyssa Petrus	Amaya Rosas	Christopher Tamayo	Jazmine Zuniga
Alicia Gaytan	Stephanie Imig	Alicia Martinez	Garrett Mrochek	Kenneth Pine	Dianna Rosas	Nicholas Tansey-Robinson	
Silvino Gomez	Tornthip Intracom	David Martinez	Trevor Mullen	Eliel Pissi	Lesley Rosas	Gloria Tate	
Cory Gonzales	Angelina Jaimes	Jose Martinez	Mark Mumford	April Pledger	Hanna Rucker	Sandra Tedesco	
Desiree Gonzales	Meghan Jakubac Whitley	Juan Martinez	Blake Munoz	Uriel Ponce	Orlando Ruelas	Steven Tellez	
McKenzie Gonzales	Noelle Jensen	Kristy Martinez	Imelda Munoz-Venegas	Bobby Powell	Alicia Ruiz	Matthew Tillman	
Crystal Gonzalez	Elizabeth Jimenez	Kytzel Martinez	Randy Nanez	Jesse Pozos	Justin Ruiz	Jersain Torres Moreno	
Mark Gonzalez	Ross Jones	Moses Martinez	Maria Navarrete Avalos	Ricardo Prado	Omar Ruiz	Emily Turner	
Matthew Gonzalez	Peter Joubert	Nicholas Martinez	Tammy Navarrette	Jose Preciado	Kimberly Rushing	Selena Ubillus	
Russell Gonzalez	Destiny Juarez	Gareth Massey	Tamela Nesbitt	McKenna Precious-Gonzalez	Jorge Saenz	Celeste Valdez	
Raquel Gonzalez-Cardenas	Allison Kelly	Matthew Massingham	Jessica Norris	Toni Prieto	Christopher Saldivar	Damaris Valiente	
Reana Green	Alexander King	Manal Matta	Denae Norvell	Alfredo Puga Pacheco	Crystal Sanchez	Hector Valles	
Salina Green	Chanlay Kong	Alyssa May	Eddy Nunez	Maria Quenga	Steven Sanchez	Isaac Vasquez	
Manuel Guillen	Natasha Kosecki	Grace McCarthy	Travis Obermeyer	Javier Quintero	Christopher Sands	Victor Vasquez	
Austin Gulino	Matelyne Law-Castellon	Kayla McConnell	Brenda O'Hara	Alejandro Ramirez	Jesse Sanguino	Kellie Vela	
Yader Gutierrez	Skyler LeBlanc	Patrick McGuire	Kathryn Okula	Jose Ramirez	Lhesley Santacruz	Sandra Velazquez-Guzman	
Berenise Guzman	Cesar Ledezma	Amy McKinnon	Ryan Olano	Ruben Ramos	Ezekiel Serino	Itzana Verduzco	
Marisol Guzman	Joseph Leon	Ericka Mejia	Jonathan Oliveros	Pedro Ramos Arias	Aryanna Sheehe	Andrew Viera	
Javon Hardy	Paul Leyva	Robert Melchor	Juana Olvera	Ernesto Rangel	Emma Shoemaker	Daniel Viestenz	

fresh take.

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